

# **SMOLLENSKY'S PARTY PACK 2011**

**1 REUTERS PLAZA  
CANARY WHARF  
LONDON  
E14 5AJ  
PHONE: 020 7719 0101**

**[canary-reservations@smollenskys.co.uk](mailto:canary-reservations@smollenskys.co.uk)**

**[www.smollenskys.com/canary-wharf-restaurant](http://www.smollenskys.com/canary-wharf-restaurant)**

**WE ARE NEXT TO THE CANARY WHARF TUBE STATION**



## **SMOLLENSKY'S AT CANARY WHARF**

Designed to reflect its surroundings, this very modern venue is situated next to the tube in the famous Reuters Plaza in Canary Wharf.

People watch from our restaurant which overlooks the dock and the big screen and sit beneath one Canada Square – the famous tower.

Open all day for drinks, lunch and dinner, the terrace is a popular spot for parties.



From our open plan kitchen, our menu is famous for its steaks, seafood and 100% Angus beef burgers. The new wine list has doubled our wine offer and service is just as you'd expect, warm and friendly. Don't miss out – leave room for the peanut butter cheesecake!

## **PARTY BOOKINGS AT SMOLLENSKY'S**

We love holding party bookings and weddings at Smollesky's in Canary Wharf. With a large restaurant and terrace the space is flexible and both are of the best views in the city.

### **We are the perfect space for**

- ❖ Large sit down meals with set menus
- ❖ Corporate functions with drinks and canapés
- ❖ Wine tasting events
- ❖ BBQ buffet parties on the terrace
- ❖ Weddings and engagements
- ❖ Weekend parties
- ❖ Exclusive hires with DJ or band

## WHAT YOU NEED TO KNOW

### **To book:**

Call Zane or Magda on 020 7719 0101

Email at [canary-reservations@smollenskys.co.uk](mailto:canary-reservations@smollenskys.co.uk)

See our website [www.smollenskys.com/canary-wharf-restaurant/](http://www.smollenskys.com/canary-wharf-restaurant/)

### **Capacity:**

Our restaurant seats 120 people and holds 200 standing

The terrace holds 65 seated and 100 standing

If you are not sure, please ask! We'll do whatever we can to make your party amazing.

### **Stand up events:**

Subject to a minimum spend which will be agreed in advance.

### **Deposits:**

We will require a deposit in order to confirm the booking. This will be confirmed in advance and will be held against cancellation or failure to reach minimum spend.

### **Cancellations:**

Please let us know 72 hours before the party and we will refund the full deposit.

### **Extension to the licence:**

Our premises are licensed till 11pm. If you require an extension, please email us your request. 30 days notice is required prior to the event.



**BOOK A PARTY FOR OVER 20 PEOPLE AND GET A  
FREE MAGNUM OF PROSECCO  
AND THERE IS NO HIRE CHARGE!**

## WHY NOT GET MARRIED AT SMOLLENSKY'S ON THE WHARF?

We know a wedding can cost the earth – so we're experts at working to your budget and there's no hire charge!



We can hold the whole day for you starting with the wedding ceremony (we are fully licensed), to the dinner, drinks and party.

### We can organize:



- ❖ Set meal for up to 120 people
- ❖ Evening buffet for up to 200 guests
- ❖ Tasting session with chef
- ❖ Champagne toast with canapés
- ❖ Table cards, flowers, candles
- ❖ Party with a DJ or band

Location is ideal if you plan to arrive by car, there are two big car parks in a walking distance and a free parking token is provided for those celebrating at the weekend.

Why not say your vows on our covered terrace with romantic views over the river?

### STARTERS

**Bread and vinci olives**

**4.25**

|   |             |
|---|-------------|
| <b>Smoked salmon</b>  | <b>6.95</b> |
| Caramelized shallots, capers and brown bread                      |             |
| <b>Home style calamari</b>  | <b>5.95</b> |
| Garlic mayonnaise and lemon wedge                                 |             |
| <b>Flame grilled lemon and thyme chicken skewers</b>              | <b>6.50</b> |
| Mixed leaves tzatziki dip   |             |
| <b>Rope-grown mussels</b>   | <b>5.95</b> |
| Served with white wine cream sauce                                |             |
| <b>Goat's cheese Mediterranean vegetable and pesto quiche (v)</b> | <b>5.50</b> |
| Mixed leaves salad with herb oil dressing                         |             |
| <b>Pate of the day</b>  | <b>6.25</b> |
| Served with bread and spiced plum chutney                         |             |
| <b>Soup of the day (v)</b>  | <b>4.95</b> |
| Crusty bread and butter   |             |

## MAINS

|  |              |
|--|--------------|
| <b>Herb chicken breast</b>   | <b>11.95</b> |
| Crushed potatoes, creamed spinach and wholegrain mustard sauce   |              |
| <b>Roast pork shank</b>  | <b>12.95</b> |
| Rustic mash and mushroom jus   |              |
| <b>Louisiana Cajun jambalaya</b>   | <b>14.95</b> |
| Chicken, spicy chorizo, crayfish and rice in authentic Creole sauce with pepper, mushroom, onions and tomatoes |              |
| <b>BBQ rack of ribs</b>  | <b>15.95</b> |
| Fries, slaw and corn-on-the-cob  |              |
| <b>Chicken Alfredo pasta Creole</b>  | <b>10.95</b> |
| Creole chicken breast with tomatoes, mushrooms and garlic in a creamy sauce                                    |              |
| <b>Classic Caesar salad</b>  | <b>7.95</b>  |
| Cos lettuce, croutons, anchovies and Caesar dressing   |              |
| Add chicken  | <b>3.50</b>  |
| Add prawns   | <b>3.50</b>  |
| <b>Melted goat's cheese, roasted pumpkin and fennel salad (v)</b>  | <b>10.50</b> |
| Mixed baby leaves with balsamic vinegar and olive oil  |              |
| <b>Cob Salad (v)</b>   | <b>7.95</b>  |
| Egg, peppers, tomatoes, cucumbers, mixed leaves, celery, grated cheddar, spinach with ranch dressing           |              |
| Add chicken  | <b>3.50</b>  |
| Add goat's cheese  | <b>3.50</b>  |

## SEAFOOD

|  |              |
|--|--------------|
| <b>Boston fishcake</b>                 | <b>12.50</b> |
| With green beans and hollandaise sauce |              |

|   |                   |
|---|-------------------|
| <b>Seabass</b>  | <b>14.95</b>      |
| Cream of wild mushroom, braised baby leeks and crushed potatoes         |                   |
| <b>Crayfish risotto</b>   | <b>13.95</b>      |
| Served with rocket and parmesan   |                   |
| <b>Market fish</b>  | <b>from 12.95</b> |
| Delivered straight from the market daily-please ask for today's variety |                   |
| <b>Fish and chips</b>   | <b>12.95</b>      |
| Battered hake, home style chips, mushy peas and homemade tartar sauce   |                   |

## STEAKS

Sourced from leading welfare assured producers. All served with field mushroom, grilled tomato and with a choice of fries, mashed potatoes or house salad and a sauce.

|   |              |
|---|--------------|
| <b>8oz Fillet</b>                           | <b>24.95</b> |
| <b>10oz Rib eye</b>                         | <b>18.50</b> |
| <b>10oz Rump</b>                            | <b>15.95</b> |
| <b>12oz Sirloin</b>                         | <b>20.95</b> |
| <b>Surf 'n' Turf</b>                        | <b>24.95</b> |
| 10 oz rib eye steak with super duper prawns |              |
| <b>On Fridays from 4pm only</b>             | <b>16.95</b> |

**SAUCES:** Choose from either : béarnaise, peppercorn or black and blue (Cajun spices and melted gorgonzola)

## BURGERS

Served on a toasted sourdough bun with lettuce, sliced tomato, sliced onions and pickle, accompanied with fries, salad garnish and old style slaw

|   |              |
|---|--------------|
| <b>Classic Smollensky's burger</b>  | <b>10.50</b> |
| Add – emmental, crispy bacon, grilled mushrooms, spicy guacamole, blue cheese with Cajun spices or jalapeno | <b>1.25</b>  |
| <b>Double up for</b>  | <b>4.00</b>  |
| <b>Chicken burger</b>   | <b>11.95</b> |
| Butterfly chicken breast with melted brie and cranberry sauce   |              |
| <b>Falafel burger (v)</b>   | <b>9.95</b>  |
| With melted cheese and tzatziki   |              |

## FOR THE TABLE **3.25**

**Mashed potatoes**  
**Skin on fries or chunk chips**  
**Onion rings**  
**Creamed spinach**  
**Garlic mushrooms**  
**House salad**  
**Green beans**

## SMOLLENSKY'S £19.50 2 COURSE SET MENU

*Select from either a starter or dessert*

## **Appetisers**

### **Soup of the day (v)**

Ask your server for today's choice

### **Pate of the day**

Served with crusty bread and spiced plum chutney

### **Home style calamari**

With garlic mayonnaise

## **Mains**

### **Classic Smollensky's burger**

Made from ground rump steak, served with skin on fries and old style slaw

### **Boston fishcake**

With green beans and hollandaise sauce

### **Mediterranean vegetable penne pasta (v)**

Zucchini, peppers, eggplant and olives tossed in tomato sauce and served with parmesan cheese

## **Desserts**

### **Mango sorbet**

Refreshing, pure and simple

### **Peanut butter cheesecake**

Our signature dish served with caramel sauce and pistachio nuts

### **Chocolate mud pie**

Served warm with vanilla ice cream

*All prices are inclusive of VAT and are subject to a 12.5% service charge*

**SMOLLENSKY'S £26.50 3 COURSE SET MENU**

## **Appetisers**

### **Soup of the day (v)**

Ask your server for today's choice

### **Classic prawn cocktail**

On a bed of crisp lettuce, dressed in Marie rose sauce

### **Flame grilled lemon and thyme chicken skewers**

With mixed leaves and tzaziki dip

## **Mains**

### **Rib eye steak 10oz**

A well marbled cut for extra flavor served with skin on fries, field mushroom, grilled tomato and peppercorn sauce

### **Fish and chips**

Battered hake, home style chips, mushy peas and homemade tartar sauce

### **Chicken Caesar salad**

Cos lettuce, croutons, anchovies and Caesar dressing

### **Mediterranean vegetable penne pasta (v)**

Zucchini, peppers, eggplant and olives tossed in tomato sauce and served with parmesan cheese

## **Desserts**

### **Mango sorbet**

Refreshing, pure and simple

### **Peanut butter cheesecake**

Our signature dish served with caramel sauce and pistachio nuts

### **Chocolate mud pie**

Served warm with vanilla ice cream

*All prices are inclusive of VAT and are subject to a 12.5% service charge*

## **SMOLLENSKY'S £32.50 3 COURSE SET MENU**

*Includes still and sparkling water*

## **Appetisers**

### **Smoked salmon**

Served with crème fraiche, dill and bread

### **Goats cheese crostini (v)**

Lightly toasted brioche topped with portabella mushroom, caramelized red onion and goats cheese gratin

### **Pate of the day**

Served with crusty bread and spiced plum chutney

### **Flame grilled lemon and thyme chicken skewers**

With mixed leaves and tatziki dip

## **Mains**

### **Fillet steak 8oz**

The most tender and lean cut of all - the cut of decadence! Served with field mushroom, grilled tomato, skin on fries and peppercorn sauce

### **Herb chicken breast**

Crushed potatoes, creamed spinach and wholegrain mustard sauce

### **Seabass fillet**

With cream of wild mushroom sauce, braised baby leeks and crushed potatoes

### **Wild mushroom risotto (v)**

Served with rocket salad and parmesan cheese

## **Desserts**

### **Peanut butter cheesecake**

Our signature dish served with caramel sauce and pistachio nuts

### **Chocolate mud pie**

Served warm with vanilla ice cream

### **Cheese and biscuits**

A selection of goats, brie, smoked cheddar and blue cheese served with grapes

### **Mango sorbet**

Refreshing, pure and simple

*All prices are inclusive of VAT and are subject to a 12.5% service charge*

## **SMOLLENSKY'S PARTY BUFFET MENU**

**£21.95 per person**

Crusty bread rolls served with mixed dips on arrival

### **From the grill**

Smollensky's ground rump steak burger on a seeded bun  
served with tomato relish

Grilled honey glazed Thai chicken skewers

Falafel Pattie served with sweet chilly sauce (v)

Blackened butterfly king prawns served with Creole mustard dip

Cumin rubbed skewered lamb with chilly

Smollensky's hotdogs with beer and mustard onions

Grilled halloumi and Mediterranean vegetable kebabs (v)

### **Salads**

Fresh summer mixed green salad

Smollensky's new potato salad

Cucumber, crème fraiche and chives

Old style coleslaw with apples and sultanas

*All prices are inclusive of VAT and are subject to a 12.5% service charge*

## **SMOLLENSKY'S PARTY PLATTER**



**£75.00**

**Serves 8- 10 people**

Vegetable spring rolls & sweet chilli dip  
Beef teriyaki skewers & soy dipping sauce  
Flame grilled lemon and thyme chicken skewers & tzatziki  
Home style calamari & garlic mayo  
Fish goujons & tartar sauce  
Tempura vegetables  
Onion rings  
Skin on fries

*All prices are inclusive of VAT and are subject to a 12.5% service charge*

## **CANAPÉS**

**10 canapés per person for £14.00**

**15 canapés per person for £18.25**

### **Vegetarian selection**

Mini waldorf tarts  
Mini gems of Caesar salad  
Plum tomato and fresh basil bruschetta with roast garlic and herbed olive oil  
Tapenade on herb croutes  
Cream of mushroom and herb mousse served on mini filo pastries

### **Fish selection**

- Thai crab cakes served with sweet chilli dip
- Smoked salmon on blinis with dill of crème fraiche
- Tempura king prawns
- Salt and pepper calamari with sweet chilli and coriander dip
- Mini cod fish and chips served with tartar sauce

### **Meat and poultry selection**

- Char-grilled Mediterranean vegetables wrapped with beef Carpaccio
- Honey glazed cocktail sausage with mustard dip
- Prosciutto of goats roulade served with sun blushed tomatoes
- Beef teriyaki skewers with ginger and soy dipping sauce
- Beef satay skewers with a spicy peanut dip
- Crispy five spice shredded duck spring rolls and hoi sin sauce
- Sticky chilli chicken with chilli sauce and toasted sesame seed
- Sate chicken skewers with a spicy peanut dipping sauce
- Yakatori chicken served with a yogurt and mint dip
- Peri peri chicken skewers with ginger and soy dipping sauce

### **Dessert selection**

- Mini banoffee pies
- Peanut butter cheesecake
- Chocolate truffles
- Carrot cake
- Fresh fruit skewers prepared with seasonal fruit

*All prices are inclusive of VAT and are subject to a 12.5% service charge*

## **WINE LIST**

*\*Here is a taste of our mouthwatering wine menu. For a full list ask at reception or visit our website on [www.smollenskys.com/canary-wharf-restaurant/](http://www.smollenskys.com/canary-wharf-restaurant/)*

### **WHITE**

### **Bottle**

- The Post Tree Chenin Blanc 2010/11 South Africa** **17.80**  
*Refreshing with hints of gooseberry. Crisp, light and full of flavour.*
- Thorntree Chardonnay 2009** **18.95**  
*Medium bodied, rounded and fresh. No oak but lots of peach and apple flavours.*
- Grant Burge Barossa Chardonnay 2009 Australia** **23.25**  
*A modern style Chardonnay with hints of peaches and melon.*
- Altana di Vico Pinot Grigio 2008/2009 Italy** **19.70**

*A lively thirst-quencher with a zesty fruity bouquet.*

**Cycles Gladiator Pinot Grigio 2009 California** 22.95

*Fresh, clean and dry with floral notes and hints of melon.*

**Cantaluna Sauvignon Blanc 2009/2010 Chile** 19.85

*Dry, fresh and zingy. Lemony fruit with clean, grassy notes.*

**Sauvignon Blanc Little Beauty 2008 New Zealand** 24.50

*Intensely aromatic! Hints of passion fruit, mango and ripe grapefruit characters.*

**Gavi Riva Leone 2009 Italy** 23.55

*Fresh, delicate, citrus flavors and an elegant floral aroma.*

**Johnson Estate Marlborough Sauvignon Blanc 2008 New Zealand** 24.85

*Intense, crisp, green fruit along with hints of melon.*

**Vivanco Viura Malvasia Rioja Blanco 2008/2009 Spain** 22.80

*Soft apple and honey flavours combined with a hint of citrus.*

**Chablis 'Emile Petit' 2008/2009 Burgundy** 33.00

*A typical excellent quality Chablis. Dry, crisp and minerally.*

**Macon Lugny "Les Genievres" Louis Latour 2009 Burgundy** 27.80

*Pale lemon colour with aromas of honey and citrus. Soft, rounded, unoaked.*

**Sancerre, Domaine de la Chezatte 2008/2009 Loire Valley** 33.50

*The original Sauvignon, and still one of the best.*

**Madfish Riesling, Margaret River 2008/2009 Australia** 24.20

*A delicious, fruity and typically dry Riesling.*

## **RED**

**Bottle**

**Santa Alicia Cabernet Sauvignon 2009/2010 Chile** 17.95

*Soft ripened fruits with sweet tannins. Easy drinking!*

**Sand Hill Crane Cabernet Sauvignon 2008/2009 USA** 22.55

*Easy drinking, smooth, sophisticated and outstanding value.*

**Broken Rock Shiraz 2009/2010 South Africa** 19.95

*A rich full bodied wine oozing with fruit flavours and spices.*

**Piave DOC Merlot La Di Motte 2008/2009 Italy** 22.30

*An intense ruby red colour with fruity notes of cherry and sweet tannins.*

**Rioja Crianza, Castillo di Clavijo 2005/07 Spain** 22.15

*A lovely smooth Rioja, oozing red cherries with a hint of spicy oakiness.*

**Cycles Gladiator Pinot Noir 2008/2009 California** 22.75

*Light in colour but with bags of strawberry and cherry fruit. A touch of sweet oak.*

**Las Olas Malbec 2009/2010 Argentina** 21.10

*Full bodied and rich with blackberry and currant fruit with a hint of oak.*

**Delicato Merlot Family Vineyards 2009 California** 24.50

*Medium bodied, smooth with hints of black cherry.*

**Caliterra Tributo Cabernet Sauvignon 2008 Chile** 28.95

*Intense blackcurrant flavours, infused with sweet spices. Soft and smooth.*

**Madfish Pinot Noir 2008 Australia** 26.30

*Sweet fruit and smoky. Spicy oak make for a rich classy mouthful.*

|   |              |
|---|--------------|
| <b>Vavasour Pinot Noir 2008/2009 New Zealand</b>                                    | <b>29.50</b> |
| <i>A delightful smooth Pinot Noir with a long finish. Wonderful berry flavours.</i> |              |
| <b>Rioja Reserva, Dinastia Vivanco 2004 Spain</b>                                   | <b>32.40</b> |
| <i>This fine Reserva is serious, spicy and savoury with a hint of tobacco.</i>      |              |
| <b>Tapiz Malbec Mendoza 2009 Argentina</b>  | <b>24.35</b> |
| <i>Intense violet colour with juicy berry flavours. Smooth and complex!</i>         |              |
| <b>De Loach Zinfandel 2007/2008 California</b>                                      | <b>26.35</b> |
| <i>Loads of blueberry fruit with a smooth velvety finish</i>                        |              |

**PINK** **Bottle**

|  |              |
|--|--------------|
| <b>The Post Tree Pinotage Rose 2010/2011 South Africa</b>                    | <b>19.50</b> |
| <i>Wonderful pale pink colour with soft juicy fruit aromas and flavours.</i> |              |
| <b>Alpha Zeta, Verona Rose 2008/2009 Italy</b>                               | <b>20.15</b> |
| <i>Delicate cherry blossom aromas, a lovely easy drinking wine.</i>          |              |
| <b>Rosado Garnacha, Vega del Castillo 2008 Spain</b>                         | <b>20.25</b> |
| <i>Bright raspberry colour. Off dry, fruity with some spice.</i>             |              |
| <b>Pinot Grigio Rose Campana 2008/2009 Italy</b>                             | <b>21.05</b> |
| <i>Slightly dry yet soft. Hints of refreshing soft fruit.</i>                |              |

**SPARKLING** **Bottle**

|   |              |
|---|--------------|
| <b>Prosecco Val de Brun Treviso, Astoria nv Italy</b>                   | <b>27.00</b> |
| <i>Light golden straw coloured with fresh apple and peach flavours.</i> |              |
| <b>Prosecco Val de Brun Treviso Astoria - Magnum nv Italy</b>           | <b>54.00</b> |

**CHAMPAGNE** **Bottle**

|   |              |
|---|--------------|
| <b>Joseph Perrier Cuvee Royale France</b>   | <b>47.00</b> |
| <i>Quality-conscious JP really delivers with this mature, full flavoured style.</i> |              |

**BOTTLED BEER** **FROM 4.30**

|                      |                         |
|----------------------|-------------------------|
| <b>Becks</b>         | <b>Germany 5%</b>       |
| 275ml                |                         |
| <b>Corona Extra</b>  | <b>Mexico 4.6%</b>      |
| 330ml                |                         |
| <b>Peroni</b>        | <b>Italy 5.1% 330ml</b> |
| <b>Savanna Cider</b> | <b>South Africa</b>     |

**SPIRITS & LIQUEURS**

**VODKA & GIN** **FROM 5.90**

|                         |                     |
|-------------------------|---------------------|
| <b>Russian Standard</b> | <b>Beefeater</b>    |
| <b>Belvedere</b>        | <b>Hendricks</b>    |
| <b>Wyborowa</b>         | <b>Tanqueray</b>    |
| <b>Zubrowka Bison</b>   | <b>Tanqueray 10</b> |

**RUM & TEQUILA** **FROM 5.90**

Bacardi  
Sauza Hornitos  
Havana 7 year old  
Sailor Jerry Spiced Rum

**WHISKY**

**FROM 5.90**

Johnnie Walker Black Label  
Jack Daniels  
Makers Mark  
Bailie Nicol Jarvie  
Jameson  
Glenlivet 12 year old Single Speyhead Malt  
Glenmorangie 10 year old Single Highland Malt  
Lagavulin 16 year old single Islay Malt

**DIGESTIVES**

|             |            |
|-------------|------------|
| VS Cognac   | FROM 6.35  |
| VSOP Cognac | FROM 7.85  |
| XO Cognac   | FROM 21.00 |
| Armagnac    | FROM 9.80  |

**LIQUEURS**

**FROM 6.45**

|                     |         |
|---------------------|---------|
| Amaretto Disaronno  | Kahlua  |
| Baileys Irish Crème | Sambuca |
| Southern Comfort    | Malibu  |
| Grand Marnier       |         |

**SOFT**

**FROM 2.30**

Coke/ Diet Coke  
Tonic/ Soda/ Lemonade/ Ginger Ale  
Apple/ Orange/ Cranberry/ Spicy Tomato  
Still/ Sparkling Water - small 2.15/ large 4.05