



# Sale Packages

*Available for Select Dates in 2024/2025*

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1 North New York Road Smithville, NJ 08205



@Smithville\_Inn\_Events



# What's Included

## **Five-Hour Package** (1 Hour Cocktail Reception and 4 Hour Reception)

4 Hour Premium Open Bar

Champagne Toast

3 Hot and Cold Displays During Cocktail Hour

Custom Wedding Cake

One Hurricane Globe and Glass Votives  
Butler Passed Hot and Cold Hors d'Oeuvres  
Fresh Brewed Coffee and Tea Service  
Specialty Priced Vendor Meals (\$40)

## **Complimentary Ceremony**

**Signature Cocktails** ask about ordering bottles that are not on our open bar list

## **Valet Parking**

**Coat Check Attendant** seasonal

**Private Bridal Suite** available to you throughout the event

**White or Ivory Table Linens** ask about available upgrades

**Colored Napkins** choice of 26 colors

**Group Menu Tasting** for the Bride and Groom, additional guests \$45 each

**Wedding Coordinator** to arrange provided table ready décor on the day of your event

**Banquet Captain** to cater to all your needs during your wedding day

All Food & Beverage Subject to 22% Gratuity and NJ Sales Tax  
Limited Time Offer, Does Not Apply to Previously Booked Clients  
Certain Date Restrictions Apply

# Cocktail Hour

## Butler Passed Cold Hors d'Oeuvres (Select Three)

Roast beef with caramelized onions on rye with herb aioli

Smoked salmon with fresh dill & cream cheese

Crab stuffed cherry tomatoes with Cajun remoulade

Grilled vegetables & crispy pancetta in filo cup

Wild mushrooms & fresh basil on grilled polenta

Marinated mozzarella cherry tomatoes & basil skewers

Grilled asparagus spears wrapped with prosciutto ham

Toastalies with roasted corn salsa

Brie & Apple Crostini

Ahi tuna on cucumber with wasabi

## Butler Passed Hot Hors d'Oeuvres (Select Three)

Mini quiche

Coney Island franks (sauerkraut & mustard) en crouete

Bordelaise cocktail meatballs

Coconut Shrimp

Vegetable spring roll

Firecracker Shrimp

Chicken sate

Vegetable pot stickers

Franks en crouete

Chicken cordon Bleu

General chicken

Shrimp and vegetable wontons

Chorizo sausage puffs

Sesame chicken

Crab stuffed mushroom caps

Cashew chicken

# Cocktail Hour

## Station Displays (Select 3)

International Cheese Display- an assortment of cheeses from around the world with flat breads and crackers

Grilled Vegetables- marinated zucchini, yellow squash, asparagus, portabella mushrooms, sweet bell peppers, red onions, eggplant with a warm parmesan dip

Antipasto Display- Italian meats and cheeses, roasted red peppers and olives served with crostini and a selection of items prepared by our chef

Crudités- carrots, cucumbers, broccoli, sweet bell peppers, cherry tomatoes, zucchini and yellow squash with a creamy ranch dipping sauce

Mediterranean Display- hummus, assorted imported olives, feta cheese, stuffed grape leaves, flatbreads and pitas, tomato bruschetta, baba ghanoush

Fresh Fruit Display- fresh fruit and melons in season complimented with a yogurt dip

Warm Crab Dip- jumbo lump crab, sundried tomato and parmesan cheese baked en casserole and served with grilled pita

Cocktail Meatballs- (Select 1) Italian or Swedish style

Pasta- select any of your favorite pasta dishes from our list

# Cocktail Hour Enhancements

Carving Station: (select 1) turkey breast, roasted loin of pork, or top round of beef 8  
Filet mignon 12

Raw Bar: clams & oysters on the half shell, shrimp cocktail, fresh lemon & cocktail sauce  
(market price)

Slider Station: chicken with boursin cheese & roasted tomato, BBQ pork with pickles & coleslaw, beef brisket with horseradish sour cream & crispy onions 7

Sushi Station: spicy tuna roll, vegetable roll, California roll & shrimp tempura roll accompanied with salmon & tuna sashimi, seaweed salad & pickled ginger 10

Mediterranean Display: feta cheese, marinated olives, stuffed grape leaves, pita bread, hummus, bruschetta, flat bread, tzatziki dip, roasted eggplant & vegetable orzo 7

Taco Bar: ground beef and chicken displayed with Spanish rice, Pico de Gallo, sour cream, cheese and salsa, and homemade tortilla chips 7

Jersey Shore Station: soft pretzels, cheese, mustard, mini hot dogs, salt & vinegar, or old bay French fries 6

The Wing Man: (select two) plain, BBQ, sesame Asian, and buffalo chicken wings. Served with carrots, celery, bleu cheese, and ranch dressing 7

# Sit Down Dinner

135 per person

## First Course

### Salad (Select One)

Caesar- seasoned croutons, crisp romaine, parmesan cheese and Caesar dressing

Mixed Greens- crisp lettuce, cherry tomatoes, cucumbers, shaved red onions, shredded carrots, and balsamic vinaigrette

Smithville Inn Salad (+1/ person)- mixed greens, cranberries, candied walnuts, pears & grana padana cheese

## Optional Second Course

5 per person

Minestrone- hearty tomato based soup with ditalini pasta, diced vegetables, spinach, cannelloni beans and parmesan cheese garnish

Italian Wedding Soup- traditional escarole soup with miniature Italian meatballs

Tomato Bisque- rich tomato soup infused with cream, tomato chunks & fresh basil

Smithville Inn Corn Chowder- our famous creamy chowder, with potatoes, vegetables, bacon & sweet corn

# Sit Down Dinner

## Entrée Selection (Select two)

### -Chicken Marsala-

pan seared breast of chicken, wild mushroom and marsala reduction

### -Fire Grilled Salmon-

center cut fillet, char grilled, champagne cream sauce

### -Maryland Style Tilapia-

tilapia fillet, egg battered & sautéed with a crab and tomato beurre blanc

### -Stuffed Frenched Chicken Breast-

spinach, wild mushrooms, soppressata and mozzarella with fire roasted red pepper cream sauce

### -Stuffed Loin of Pork-

stuffed roasted pork loin with dried apricots, cherries and figs with a warm cherry bacon vinaigrette

### -Marinated London Broil-

marinated with shallots, garlic, fresh herbs & red wine, char grilled & sliced with bourbon demi

### -Chicken Francaise-

breast of chicken egg battered, sautéed with artichokes, roasted red peppers and capers in a lemon beurre blanc

### -Flat Iron Steak-

char grilled topped with sautéed wild mushrooms, bearnaise sauce

# Buffet Dinner

130 per person

## First Course (served)

### Salad (Select one)

Caesar- seasoned croutons, crisp romaine, parmesan cheese and Caesar dressing

Mixed Greens- crisp lettuce, cherry tomatoes, cucumbers, shaved red onions, shredded carrots and balsamic vinaigrette

## Entrée Selection (Select two)

Bread and Butter Included

### -Chicken Marsala-

pan seared breast of chicken, wild mushroom and Marsala reduction

### -Fire Grilled Salmon-

center cut fillet, char grilled, champagne cream sauce

### -Maryland Style Tilapia-

tilapia fillet, egg battered & sautéed with a crab and tomato beurre blanc

### -Stuffed Boneless Pork Chop-

stuff with dried apricots, cherries and figs with a warm cherry bacon vinaigrette

### -Marinated London Broil-

marinated with shallots, garlic, fresh herbs & red wine, char grilled & sliced with bourbon demi

### -Chicken Francaise-

breast of chicken egg battered, sautéed with artichokes, roasted red peppers and capers in a lemon beurre blanc

### -Roast Top Sirloin-

thinly sliced with au jus



# Buffet Dinner

## Pasta Selection (Select One)

-Penne Vodka-

penne pasta, vodka cream sauce

-Tortellini Alfredo-

cheese filled tortellini, creamy alfredo sauce

-Rigatoni Bolognese-

rigatoni pasta, veal, pork & beef simmered in tomato sauce

-Vegetable Farfalle-

Bow tie pasta, julienne vegetables, oil & garlic

## Potato (Select One)

-Mashed Potatoes-

-Baked Potatoes-

-Oven Roasted Potatoes-

## Vegetable (Select One)

-Vegetable Medley-

-Broccoli, Cauliflower & Carrots-

-String Bean Almondine-

**Vendor meals (\$40)**

**Children meals (\$30)**

# Dessert

\*Fresh brewed coffee & tea service included\*

A custom designed cake from Bake works will be displayed throughout the reception and individually served to your guests.

## Enhancements

Chocolate Fountain: marshmallows, strawberries, pineapple, fresh melon, angel food cake & bananas 6

Dessert trays: cannoli's, brownies & assorted mini cheesecakes 35/table

Sweet Bar: lemon in filo, carrot squares, mint brownies, eclairs, cream puffs, cannoli's, key lime pie, mini cheesecake 8.50

Ice Cream Bar: vanilla & chocolate ice cream, chocolate syrup, whipped cream, cherries & assorted toppings 6

International Coffee Bar: flavored syrups & toppings 4

Boardwalk Station: funnel cake, fried Oreos, Swedish fish, macaroons, saltwater taffy, caramel corn & salted peanuts 12

Root Beer Float Station: not your father's root beer (alcoholic), vanilla ice cream 6

Popcorn Station: freshly popped popcorn, assorted seasonings 4

Cookies & milk bar: (select 4) chocolate chip, white chocolate chip, chocolate, red velvet, funfetti, snickerdoodle, oatmeal raisin, peanut butter patties. served with mini cartons of milk, chocolate milk, & strawberry milk 5

Waffle Bar: mini waffles, chocolate & vanilla ice cream, chocolate syrup, whipped cream, cherries, warm apples, sprinkles, strawberries 8

Hand Dipped Chocolate Covered Strawberries: 2.50/strawberry

Good-bye Station: pork roll egg & cheese on an English muffin served with tater tots 9

# Premium Open Bar

## Premium Package

### Liquors:

Ketel One Vodka

Absolut Vodka

Sobieski Vodka: raspberry, vanilla, orange, citrus

Tanqueray Gin

Jack Daniels

Jim Beam

Dewars

VO7

House: Vodka, Gin, Rum, Tequila, Whiskey

Bacardi Rum

Malibu Rum

Captain Morgan Rum

Jose Cuervo

Southern Comfort

Kahlua

Frangelica

Bailey's Irish Cream

Amaretto

### Beer:

#### Domestic (Select 2):

Bud Lite

Coors Lite

Miller Lite

Yuengling

Sam Adams

Budweiser

Michelob Ultra

Pinelands Swamp Donkey

#### Import (Select 1):

Corona Extra

Heineken

Stella Artois

### Copper Ridge Wines:

#### Red:

Cabernet

Merlot

#### White:

Pinot Grigio

Chardonnay

White Zinfandel

## Top Shelf Enhancement 10 per person

Tito's Vodka

Grey Goose Vodka

Bombay Sapphire Gin

Patron Silver

Starborough Sauvignon Blanc

Makers Mark Bourbon

Crown Royal Whiskey

Jameson Whiskey

Grand Marnier

Bridlewood Pinot Noir

\*You are welcome to make signature drinks by utilizing the alcohol provided. Bottles not listed above can be added for an additional fee.

# Policies

## Ceremony Fee:

A complimentary ceremony is included in our sale packages. Any additional decoration to the arbor or fireplace must be done by an outside vendor.

## Deposit:

A deposit in the amount of \$2000 is due to book your wedding. The amount of \$5,000 will be collected 6 months later. \$7000 will be deducted from your final invoice. **All deposits are nonrefundable.** The final balance is due **7 days prior** to your event in the form of a certified check or money order. In person deposits can be made by appointment.

## Rehearsal:

A \$250 rehearsal fee is charged and 30 minutes to an hour will be allotted for your rehearsal. Time and location of the rehearsal is dependent on availability of the Inn and the weather.

## Head Count, Seating Chart & Entrée Counts:

Your seating chart, final head counts, and entrée counts are due **two weeks** before your event. These counts are final. Table seating cards must be placed in alphabetical order (if not then cards are displayed by table #'s).

## Favors & Centerpieces:

The Smithville Inn will set up your decorations if they are table ready and fully assembled. Anything individually boxed, wrapped, or sealed must be removed from their packing with labels removed. Please remove stickers from champagne flutes and serving knives. Décor can be dropped off the day before your event and can be stored at The Smithville Inn for 24 hours after your event. You must take all cards and gifts the night of your event. If not, there will be an hourly charge of \$75 for set up added to your final bill.

## Candles & Votives:

The Inn will provide 1 hurricane candle globe with a white pillar candle and up to 4 votive candles per table. Client to provide tealight candles only. (No votive candles). No exposed flames, all flames must be contained in glass.

# Bridal Showers, Rehearsal Dinners, After Parties, Farewell Brunch

Ask about availability for your bridal shower, rehearsal dinner, engagement party, or farewell brunch.

Our multiple banquet rooms can accommodate any party size, from intimate rehearsal dinners in our Moss Mill room to large bridal shower celebrations in our Absegami Room.

Recharge the morning after your big day with a private brunch before saying goodbye to your guests. Brunches are available from 11am-2pm.

Ask how to keep the party going with an after party at Fred and Ethels!

