



Wedding Packages

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Our History

The original Smithville Inn was built in 1787 by James Baremore. It was just one room on a well-traveled stagecoach route and it may not have been planned as an inn. But houses were few and far between in those days, and word of the Baremore's hospitality spread until inn keeping became their living.

His family continued to operate the Inn through the years and by 1874, it had grown to six times its original size, and its fame seemed permanently established. Yet sometime after the turn of the twentieth century, it was abandoned.

In 1949, the Inn was rediscovered. Its long and colorful past was carefully studied, and in 1952 a local couple purchased the Inn and seven acres of property, restoring the structure and opening it in 1952 as a 42-seat restaurant.

So successful was the Inn's reopening that initial plans were enlarged and buildings from southern New Jersey's past were brought to the Towne of Historic Smithville – each restored and refurbished with loving attention to detail and reopened to the public.

The Historic Smithville Inn has been designated as a Historic site by the United States Government.



Ceremony

With multiple locations to hold your ceremony, our Outdoor Courtyard or our Absegami Room, your ceremony can be onsite rain or shine. Both locations have a captivating view overlooking Lake Meone.

Ceremonies in our Absegami Room take place in front of a large historic fireplace that can be decorated to your liking. The arbor in our courtyard is also a blank canvas for your décor, giving you a chance to make the space completely your own.

On site ceremonies are subject to a \$1,000 ceremony fee.

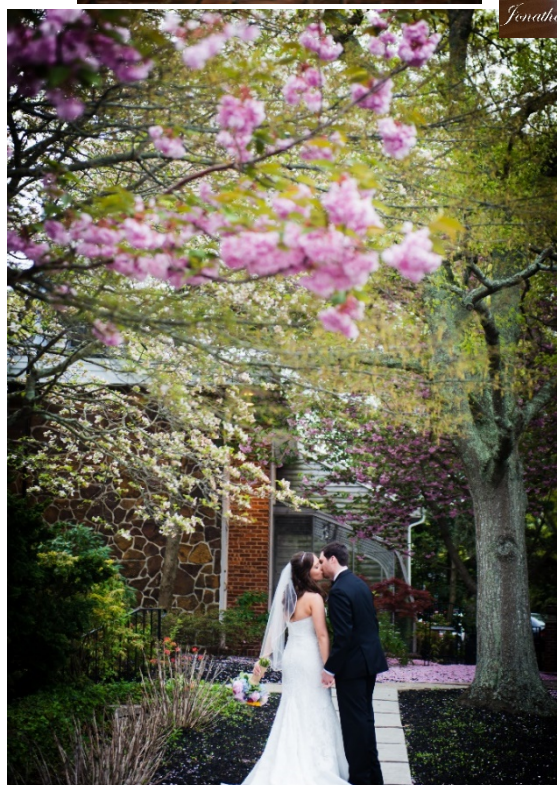
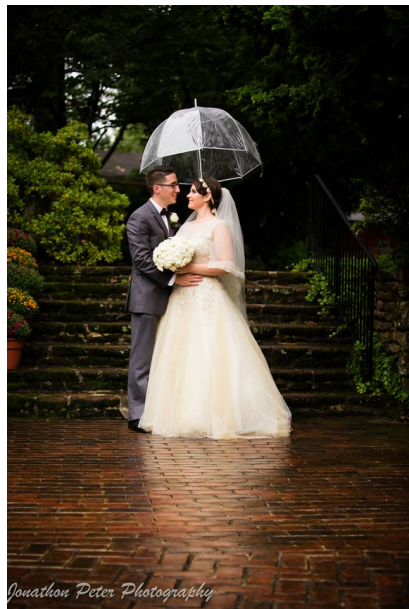
Location of ceremonies are dependent on weather and time of year.



Cocktail Hour

Guests are greeted with butler passed champagne, red and white wine as well as having access to our premium open bar. A spread of five stations and eight butler passed hors d'oeuvres guarantee that everyone will find something they can enjoy.

Your cocktail hour can either take place in our Garden Room or Absegami Room, depending on weather and time of year. Your cocktail hour can be personalized to your taste by utilizing any of our enhancements.



Reception

Your four-hour long reception is filled with dinner, dancing, sweets, and celebration. Guests are given a complimentary champagne toast to raise a glass to you and the

start of your new life. Our premium open bar is open until the very end of your reception.

Dessert enhancements and your wedding cake are displayed for the duration of your reception and your cake is sliced and served to each guest. You will receive the attention of our banquet captain and management staff throughout the night to ensure all your needs are met.



Great Bay Ballroom

With 100 feet of floor to ceiling windows overlooking Lake Meone, modeled after the famous film *Holiday Inn*, our Great Bay Ballroom serves as the focal point space for your special night.

Our rustic venue gets brought to life by you and your individual artistic vision.

Our ballroom holds a minimum of 100 people and a maximum of 170 for our plated menu and 130 for our buffet menu.



What's Included

Five-Hour Package: (1 hour Cocktail Reception and 4 Hour Reception)

Champagne Toast

4 ½ Hour Premium Open Bar

d'Oeuvres

5 Hot and Cold Displays During Cocktail Hour

Butler passed champagne and wine upon entering cocktail hour

One Hurricane Globe and Votives

Butler Passed Hot and Cold Hors

Fresh Brewed Coffee and Tea Service

Custom Wedding Cake

Multicourse Dinner

Specialty Priced Vendor Meals (\$40)

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 of your needs on your wedding day

Cocktail Hour

(Select 8)

Cold Hors D'Oeuvres:

Roast beef with Caramelized Onions on Rye with Herb Aioli

Brie & Apple Crostini with White Balsamic Drizzle

Grilled Vegetables & Crispy Pancetta in Filo Cup

Ahi Tuna on Cucumber with Teriyaki Glaze

Marinated Fresh Mozzarella, Cherry Tomatoes and Basil Skewers

Asian Marinated Chicken on Wonton Crisp

Jerk Pulled Pork with Mango Salsa on Crostini
Golden Beet and Goat Cheese in a Filo Star
Bruschetta with Fried Prosciutto on Crostini
Grilled Vegetable Flatbread Balsamic Drizzle
Fresh Fruit Skewers
Blueberry Goat Cheese Flatbread
Prosciutto Wrapped Figs

Hot Hors D'Oeuvres:

Mini Quiche mustard)	Coney Island Franks (sauerkraut &
Vegetable spring rolls	Shrimp & Vegetable Wontons
Fried Macaroni & Cheese	Chicken Cordon Bleu
Chorizo Sausage Puffs	Vegetable Pot Stickers
Spanakopita	Firecracker Shrimp with Sriracha Aioli
Bacon Wrapped Scallops	Braised Short Rib Empanadas
Petit Crab Cakes	Philadelphia Cheesesteak Eggrolls
Coconut Shrimp	Sesame Chicken Tenders
Lollipop Lamb Chops	Ribeye Teriyaki Kabobs
Crabbed Stuffed Mushroom Caps	Buffalo Chicken Pot Stickers
Sweet Potato Puffs with Warm Cinnamon	

Cocktail Hour

Cold Station Displays (Select 3)

Cheese Display: cheddar, pepper jack, provolone, smoked gouda, havarti dill & swiss cheese accompanied by assorted crackers, Dijon mustard & horseradish dip

Grilled Vegetable: char grilled red onions, zucchini, squash, bell peppers, mushrooms & asparagus with parmesan dip

Crudit : carrots, cucumbers, broccoli, cauliflower, tomatoes, celery & peppers with creamy ranch sauce

Fruit Display: pineapple, cantaloupe, honeydew, grapes, strawberries & watermelon with raspberry yogurt dip

Bruschetta Display: assorted flatbreads with tomato, mushroom, zucchini & traditional bruschetta

Hot Station Displays (Select 1)

Warm Crab Dip: sundried tomato, roasted garlic, jumbo lump crab & parmesan

Italian Style Meatballs: simmered in our homemade red sauce

Cashew Chicken: tempura battered chicken in a ginger, hoisin sauce

Sweet & Sour Meatballs: simmered in grape jelly with brown sugar & mustard

Spinach & Artichoke Dip: sautéed spinach, artichokes, parmesan cheese, sour cream & roasted garlic served with grilled pita

Chef's Station (Select 1)

Pasta Station: penne, rigatoni, fusilli, or farfalle pasta with your choice of marinara, vodka cream or scampi sauce

French Fry Bar: (**select 3**) steak, curly, waffle or sweet potato fries displayed with bacon bits, gravy, cheese sauce, sour cream, chives & condiments

Mashed Potato Bar: mashed Yukon gold & sweet potatoes displayed with roasted garlic, grilled vegetables, sour cream, chives, bacon bits, cheddar cheese, marshmallows & brown sugar

Quesadilla Bar: chicken & steak quesadillas displayed with homemade tortilla chips, sour cream, Pico de Gallo, salsa verde & guacamole

Gourmet Mac & Cheese Station: traditional and truffle mac & cheese displayed with breadcrumbs, diced tomatoes, bacon and chives

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 12

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

Timeless Romance Package

First Course (Select 1)

Caesar Salad

crisp romaine, croutons,
parmesan cheese, Caesar dressing
dressing

Crunchy Asian Salad

arugula, mandarin oranges, carrots, red bell
pepper, crisp wontons, cashews, citrus

Watermelon & Arugula Salad

arugula, fresh watermelon,
pears,
Feta cheese, red onion, balsamic drizzle
vinaigrette

Smithville Inn House Salad (+\$1/person)

cranberries, candied walnuts,
grana padana cheese, balsamic

Mixed greens

carrots, cucumbers, red onions,
tomatoes, balsamic vinaigrette

Optional Second Course (Select 1) +5 per person

Ravioli Formaggio

homemade ravioli in a blush
pastini, tomato sauce
mini meatballs

Penne Vodka

Bisque

penne pasta in our famous
vodka sauce

Rigatoni Carbonara

rigatoni in a rich white cream
celery
sauce with pancetta & peas

Bowtie Scampi

Bisque

bowtie pasta in a traditional
scampi sauce & julienned vegetable

Italian Wedding Soup

chicken broth, escarole,

Seafood

shrimp, scallop, crab, brandy & cream

Smithville Inn Corn Chowder

corn, diced potatoes, bacon, carrots &

Tomato

tomato soup with crispy pesto croutons

Timeless Romance Package

Select 3 main entrees

All main entrees served with starch & vegetable

-Slow Roasted Prime Rib of Beef 152-

au jus & horseradish cream

-Stuffed Chicken Breast 151-

spinach, boursin, provolone, mozzarella, roasted peppers

-Bone in Pork Chop 152-

topped with spinach, red peppers, aged provolone

-Braised Short Rib with Bone 152-

red wine demi, mushroom truffle risotto

-Char Grilled Flat Iron Steak 151-

onion confit, bourbon demi, add crab \$3.00 per person

-Jumbo Lump Crab Cakes 151-

pommes frites & tomato cream

-Filet Mignon 166-

center cut, marinated & char grilled, cabernet demi, crispy onions

-Grilled Salmon 150-

lobster tomato basil butter

-Butter Panko Crusted Cod 149-

baked cod seasoned with buttered panko breadcrumbs, beurre blanc

-Chicken Francaise 151-

sautéed artichokes, roasted red peppers, lemon caper beurre blanc

-Seared Shrimp & Scallops 151-

sundried tomato & lobster cream, fried leeks

-Vegetarian Entrees 144-

Eggplant Rollatini, Vegetable Aioli Pasta, Cheese Manicotti

Buffet Package

150 Per Person

First Course (Select 1)

Caesar Salad

crisp romaine, croutons,
parmesan cheese, Caesar dressing
dressing

Crunchy Asian Salad

arugula, mandarin oranges, carrots, red bell
pepper, crisp wontons, cashews, citrus

Watermelon & Arugula Salad

arugula, fresh watermelon,
pears,

Smithville Inn House Salad (+\$1/person)

cranberries, candied walnuts,

Feta cheese, red onion, balsamic drizzle
vinaigrette

grana padana cheese, balsamic

Mixed greens

carrots, cucumbers, red onions,
tomatoes, balsamic vinaigrette

For The Buffet (Included)

Tomato & Mozzarella Salad:

Salad:

fresh mozzarella, plum tomatoes, red onions
& vinaigrette
herbs

Pasta

cavatappi pasta, red onion, peppers,
carrots, parmesan cheese, fresh

Buffet Dinner Reception (Select 3)

Chef's selection of potato & vegetable

-London Broil-

marinated then flame grilled
mushroom & onion demi

-Slow Roasted Pork Loin-

rosemary mustard demi

-Fire Grilled Salmon-

center cut filet, char grilled, champagne cream

-Chicken Champignon-

pan seared breast, wild mushrooms, marsala reduction

-Chicken Francaise-

egg battered & sautéed, artichokes, roasted red peppers,
capers, lemon beurre blanc

-Broiled Cod-

roasted tomato, oregano, basil, pomodoro sauce

-Roast Top Sirloin of Beef-

slow roasted & tenderized, thin sliced, au jus

-Roasted Chicken Thighs-

honey citrus herb glaze

-Pasta Selection-

-Choice of Pasta-

Penne, Farfalle, Rigatoni, Fusilli, or Tortellini

-Choice of Sauce-

Pesto Cream with Grape Tomatoes

Vodka Sauce

Grilled Vegetables, Oil & Garlic, Fresh Mozzarella

Creamy Alfredo & Broccoli

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 7

International Coffee Bar: flavored syrups & toppings 4

Boardwalk Station: funnel cake, fried Oreos, Swedish fish, macarons, 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 7

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 Items Included

Liquor:

Ketel One Vodka

Absolut Vodka

Sobieski Vodka: raspberry, vanilla, orange, citrus

Tanqueray Gin

Jack Daniel's Whiskey

Jim Beam Bourbon

Dewar's Scotch

VO7 Whiskey

House: Vodka, Gin, Rum, Tequila, Whiskey

Bacardi Rum

Malibu Rum

Captain Morgan Rum

Jose Cuervo Tequila

Southern Comfort

Kahlua

Frangelica

Bailey's Irish Cream

Stateside Seltzers

Beer:

Domestic (Select 2):

Bud Lite

Coors Lite

Miller Lite

Yuengling

Sam Adams Boston Lager

Import (Select 1):

Stella Artois

Heineken

Corona Extra

Budweiser
Michelob Ultra
Pineland's Swamp Donkey IPA

Copper Ridge California Wines:

Red:

Cabernet
Merlot

White:

Pinot Grigio
Chardonnay
White Zinfandel

Top Shelf Enhancement (10 per person)

Tito's Vodka	Makers Mark Bourbon
Grey Goose Vodka	Crown Royal Whiskey
Bombay Sapphire Gin	Jameson Whiskey
Patron Silver	Grand Marnier
Starborough Sauvignon Blanc	Bridlewood Pinot Noir

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

Policies

Ceremony Fee:

There is a \$1,000 fee for an on-site ceremony. We suggest starting your ceremony at 4pm or 4:30pm. A half hour time frame is given. This includes chair set-up and break down, coordination of your ceremony, and back up space if weather does not allow for outdoor use.

Rehearsal Fee:

There is a \$250 fee applied to your wedding invoice. A half hour time frame is allotted for your rehearsal. Please make sure all bridal party arrive promptly on time the day of your rehearsal. Time and location of the rehearsal is dependent upon availability of the coordinators, the Inn, and the weather. This must be set up with your coordinator 3 months in advance.

Deposit:

A NON-REFUNDABLE deposit of (\$2,000) dollars is required to secure your wedding date along with a signed sales agreement by both parties. Payments can be made with cash, check, or credit card. An additional (\$5,000) Dollars is due 6 months after the initial deposit and signed sales agreement date. The collected (\$7,000) will be applied toward your total balance. You are welcome to make additional payments toward your event balance. The remaining balance must be paid 7 days prior to your event. There is a 3.5 % surcharge applied to credit card payments.

Head Count, Seating Chart & Entrée Counts:

Your seating chart/floorplan, final head counts (including yourselves), entrée counts (plated package), and décor list are due **(2) weeks** before your event. Please make sure your floor plan coincides with your counts. All guests must be assigned to a table and must be displayed on a chart or seating card. Your head count can not be altered after 1 week before your event date. All counts are final.

Favors, Décor, & Centerpieces:

The Inn will set up decorations that 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 and stored in the wedding office the day before your event. Please contact your coordinator to arrange your drop-off appointment time. All cards and gifts must be taken home the night of your event. You can pick up your remaining décor the following day no later than 10am or a \$75 fee may apply. All items left behind will be discarded.

Candles & Votives:

The Inn will provide a glass hurricane centerpiece and up to 3 votive candle holders per guest table. Client to provide tealight candles for votives and pillar candles for hurricanes. If flames are open and not contained within a holder, we reserve the right not to light them.

Bridal Showers, Rehearsal Dinners, After Parties, 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!

