



Venue & Capacity

Nestled against the serene backdrop of Lake Meone and the lush landscapes of Southern New Jersey, Smithville Inn offers a picturesque setting for any celebration. Wander along cobblestone paths to our charming gazebo set on the outdoor terrace—an idyllic spot for ceremonies or cocktail gatherings. Indoors, various dining spaces await, each framing beautiful views of the lake and manicured gardens. For those seeking a cozy setting during cooler months, our intimate dining rooms feature inviting fireplaces. In total, Smithville Inn can comfortably host up to 170 esteemed guests.

Our Services

At Smithville Inn, every guest is embraced with our signature familial warmth. Our dedicated team, from skilled chefs to attentive wait staff and seasoned wedding coordinators, ensures that every facet of your special day unfolds seamlessly. Catering to diverse tastes and budgets, we provide an array of wedding packages encompassing everything from ceremonies and receptions to the smallest details. Revel in premium offerings like our open bar stocked with top-tier liquors, a lively cocktail hour, and a celebratory champagne toast. Whether you prefer a lavish buffet or a curated multi-course meal, we've got you covered. Elevate your dining experience with our premium linens and napkins, and as the perfect finale, delight in our custom-designed wedding cakes included in our wedding packages.



banquets@smithvilleinn.com



www.smithvilleinn.com

CALL US FOR MORE INFO



609-652-7777



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.





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.





WEDDING PACKAGE



Included Services and Amenities

Five Hour Package - One Hour Cocktail & Four Hour Reception

- Champagne Toast
- Hurricane Globe and Votives
- 4 ½ Hour Premium Open Bar
- Butler Passed Hot and Cold Hors d'Oeuvres
- 5 Hot and Cold Displays During Cocktail Hour
- Fresh Brewed Coffee and Tea Service
- Butler passed champagne and wine upon entering cocktail hour
- Custom Wedding Cake
- Multi-course Dinner
- Specialty Priced Vendor Meals
- Signature Cocktails
- Valet Parking
- Coat Check Attendant
- Private Bridal Suite
- White or Ivory Table Linens (ask about available upgrades)
- Colored Napkins choice of 26 colors
- Menu Tasting for the Bride and Groom
- Wedding Coordinator
- Banquet Captain





COCKTAIL HOUR

Hors D'Oeuvres

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
- Coney Island Franks (sauerkraut & mustard)
- 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

Display Stations

COLD STATION

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

Crudité

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

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





COCKTAIL HOUR

Chefs Station and Enhancements

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

ENHANCEMENTS

Additional Cost Per Person Applies

Carving Station

(select 1) turkey breast, roasted loin of pork, or top round of beef / Filet mignon

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

Sushi Station

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

Mediterranean Display

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

Taco Bar

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

Jersey Shore Station

soft pretzels, cheese, mustard, mini hot dogs, salt & vinegar, or old bay French fries

The Wing Man

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





TIMELESS ROMANCE PACKAGE

FIRST COURSE

Select 1

Caesar Salad

crisp romaine, croutons, parmesan cheese,
Caesar dressing

Watermelon & Arugula Salad

arugula, fresh watermelon, pears, feta
cheese, red onion, balsamic drizzle

Crunchy Asian Salad

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

Mixed Greens

carrots, cucumbers, red onions, tomatoes,
balsamic vinaigrette

Smithville Inn House Salad (+1 Per Person)

cranberries, candied walnuts, grana padana cheese, balsamic vinaigrette

OPTIONAL SECOND COURSE

Select 1 (Additional Cost Per Person Applies)

Ravioli Formaggio

homemade ravioli in a blush pastini, tomato sauce

Bowtie Scampi

bowtie pasta in a traditional scampi sauce
with julienned vegetable

Penne Vodka

penne pasta in our famous vodka sauce

Italian Wedding Soup

chicken broth, escarole, mini meatballs

Rigatoni Carbonara

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

Seafood Bisque

shrimp, scallop, crab, brandy, cream

Tomato Bisque

tomato soup with crispy pesto croutons





TIMELESS ROMANCE PACKAGE

SELECT 3 MAIN ENTREES

All main entrees served with starch and vegetable.

Slow Roasted Prime Rib of Beef
au jus & horseradish cream

Stuffed Chicken Breast
spinach, boursin, provolone, mozzarella,
roasted peppers

Bone in Pork Chop
topped with spinach, red peppers,
aged provolone

Braised Short Rib with Bone
red wine demi,
mushroom truffle risotto

Char Grilled Flat Iron Steak
onion confit, bourbon demi
add crab 3

Jumbo Lump Crab Cakes
pommes frites & tomato cream

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

Grilled Salmon
lobster tomato basil butter

Butter Panko Crusted Cod
baked cod seasoned with buttered panko
breadcrumbs, beurre blanc

Chicken Francaise
sautéed artichokes, roasted red peppers,
lemon caper beurre blanc

Seared Shrimp & Scallops
sundried tomato & lobster cream, fried leeks

Vegetarian Entrees
Eggplant Rollatini, Vegetable Aioli Pasta,
Cheese Manicotti





BUFFET PACKAGE

FIRST COURSE

Select 1

Caesar Salad

crisp romaine, croutons, parmesan cheese,
Caesar dressing

Watermelon & Arugula Salad

arugula, fresh watermelon, pears, feta
cheese, red onion, balsamic drizzle

Crunchy Asian Salad

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

Mixed Greens

carrots, cucumbers, red onions, tomatoes,
balsamic vinaigrette

Smithville Inn House Salad (Additional Cost Per Person Applies)

cranberries, candied walnuts, grana padana cheese, balsamic vinaigrette

FOR THE BUFFET

Included

Tomato and Mozzarella Salad

fresh mozzarella, plum tomatoes, red onions,
vinaigrette

Pasta

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





BUFFET PACKAGE

DINNER RECEPTION

Select 3 includes Chef's selection of potato and vegetable

London Broil

marinated, flame grilled mushroom & onion demi

Broiled Cod

roasted tomato, oregano, basil, pomodoro sauce

Slow Roasted Pork Loin

rosemary mustard demi

Roast Top Sirloin of Beef

slow roasted & tenderized, thin sliced, au jus

Fire Grilled Salmon

center cut filet, char grilled, champagne cream

Roasted Chicken Thighs

honey citrus herb glaze

Chicken Champignon

pan seared breast, wild mushrooms,
marsala reduction

Chicken Francaise

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

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





DESSERT

FRESH BREWED COFFEE AND TEA SERVICE INCLUDED

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

ENHANCEMENTS

Additional Cost Per Person Applies.

Chocolate Fountain

marshmallows, strawberries, pineapple, fresh melon, angel food cake & bananas

Dessert trays

cannoli's, brownies & assorted mini cheesecakes

Sweet Bar

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

Ice Cream Bar

vanilla & chocolate ice cream, chocolate syrup, whipped cream, cherries & assorted toppings

International Coffee Bar

flavored syrups & toppings

Boardwalk Station

funnel cake, fried Oreo's, Swedish fish, macaroons, saltwater taffy, caramel corn & salted peanuts

Good-bye Station

pork roll egg & cheese on an English muffin served with tater tots

Root Beer Float Station

not your father's root beer (alcoholic), vanilla ice cream

Popcorn Station

freshly popped popcorn, assorted seasonings

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

Waffle Bar

mini waffles, chocolate & vanilla ice cream, chocolate syrup, whipped cream, cherries, warm apples, sprinkles, strawberries

Hand Dipped Chocolate Covered Strawberries





PREMIUM OPEN BAR

LIQUOR

- Ketel One Vodka
- Bacardi Rum
- Absolut Vodka
- Malibu Rum
- Sobieski Vodka: raspberry, vanilla, orange, citrus
- Captain Morgan Rum
- Tanqueray Gin
- Jose Cuervo Tequila
- Jack Daniel's Whiskey
- Southern Comfort
- Jim Beam Bourbon
- Kahlua
- Dewar's Scotch
- Frangelica
- VO7 Whiskey
- Bailey's Irish Cream
- House: Vodka, Gin, Rum, Tequila, Whiskey
- Stateside Seltzers

TOP SHELF ENHANCEMENT

Additional Cost Per Person Applies

- 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

BEER

Domestic (Select 2)

- Bud Lite
- Coors Lite
- Miller Lite
- Yuengling
- Sam Adams Boston Lager
- Budweiser
- Michelob Ultra
- Pineland's Swamp Donkey IPA

Import (Select 1)

- Stella Artois
- Heineken
- Corona Extra

COPPER RIDGE CALIFORNIA WINES

Red

- Cabernet
- Merlot

White

- Pinot Grigio
- Chardonnay
- White Zinfandel

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 and 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!

