



Sale Package

Available for Select Dates in 2025

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@Smithville_Inn_Events



What's Included

Five-Hour Package (1 Hour Cocktail Reception & 4 Hour Reception)

4 Hour Premium Open Bar
Butler Passed Hors d' Oeuvres (cocktail hour)
Hot & Cold Station Displays (cocktail hour)
Champagne Toast

Hurricane Glass Centerpieces
Custom Wedding Cake
Fresh Brewed Coffee & Tea Service
Signature Cocktails

Complimentary Ceremony ½ hour time frame

Valet Parking

Coat Check seasonal

Private Bridal Suite available to you throughout your event

White or Ivory Table Linens ask about available upgrades

Colored Napkins choice of 26 colors

Group Menu Tasting complimentary for 2 (additional guests \$45 each)

Wedding Coordinator to work closely with you throughout the planning process

Banquet Captain to cater to all of your needs on your wedding day!

Suggested Vendor List

Cocktail Hour

Butler Passed Hors d'Oeuvres

(additional hors d' Oeuvre \$2 per person)

Cold Hors d' Oeuvres (Select 3)

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

Hot Hors d'Oeuvres (Select 3)

Mini quiche

Spanakopita

Bordelaise cocktail meatballs

Coconut Shrimp

Vegetable spring roll

Firecracker Shrimp

Chicken Sate'

Vegetable

Potstickers

Franks en croute

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)

(additional station \$3 per person)

Cold Stations

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

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

Bruschetta Display- Assorted flatbreads with tomato, mushroom, zucchini & traditional bruschetta

Fresh Fruit Display- Seasonal fresh fruit complimented with a raspberry yogurt dip

Hot Stations

Warm Crab Dip- Parmesan, sundried tomato, roasted garlic, jumbo lump crab & pita

Cocktail Meatballs- (**Select 1**) Italian or Swedish style

Pasta- penne, rigatoni, fusilli or farfalle with your choice of marinara or vodka sauce

Cocktail Hour Enhancements

Carving Station- Choice of : turkey breast, roasted loin of pork, or top round of beef 8 or 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, Caesar dressing

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

Smithville Inn Salad (additional \$1 per person)- mixed greens, cranberries, candied walnuts, pears, grana padana cheese, balsamic vinaigrette

Optional Second Course (additional \$5 per person)

Ravioli Formaggio

homemade ravioli in a blush tomato sauce

Penne Vodka

penne pasta in our famous cream vodka sauce

Rigatoni Carbonara

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

Bowtie Scampi

bowtie pasta in a traditional scampi sauce & julienned vegetables

Italian Wedding Soup

chicken broth, escarole, pastini, mini meatballs

Seafood Bisque

shrimp, scallop, crab, brandy &

Smithville Inn Corn Chowder

corn, diced potatoes, bacon, carrots &

Tomato Bisque

tomato soup with crispy pesto croutons

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 Package Includes:

Fresh rolls & butter

Salad (Select one)

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

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

Smithville Inn House Salad (**additional \$1pp**)- crisp mixed lettuce, cranberries, candied walnuts, pears, grana padana cheese, balsamic vinaigrette

Entrée (Select two)

\$3 per person for additional entree selection

-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-

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 4

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 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):

Import (Select 1):

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

Stella Artois
Heineken
Corona Extra

Copper Ridge California 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 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, 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!

