



*Weddings*  
*at*  
*The Smoke Rise*  
*Village Inn*



2024  
9 Perimeter Road Kinnelon, NJ 07405  
973.838.7770



# Traditional Wedding Reception Menu

*~ Selection of Two Stationary Displays ~*

## **Display of Fine Imported and Domestic Cheeses**

Soft, Hard and Spreadable Cheeses from Italy, France, Spain and Select Regions of the United States. Accompaniments include Carr's Water Crackers, Seasoned Flatbreads, Dried Fruit and Spreads to Compliment each Cheese.

## **Garden Fresh Vegetable Crudité Display**

Assorted Seasonal Vegetables Displayed with House-Made Dipping Sauces

## **Seasonal Tropical Fruits and Berries**

Sliced Seasonal Fruits and Melons Complimented by Seasonal Mixed Berries

## **Taste of the Mediterranean**

Roasted Garlic Hummus, Eggplant Caponata, Rosemary and Garlic Marinated Pitted Greek Olives, Herbed Feta Cheese, Vegetable Bruschetta, Black Olive Tapenade and Artisanal Pita Chips for Dipping

## **Traditional Italian Salumeria Display**

Selection of Hot Capicola, Pepperoni, Sopressata, and Genoa Salami. Accompaniments include Marinated Vegetables, Bocconcini Mozzarella, Pepperoncini Peppers, Roasted Peppers, Aged Grana Padano and served with Freshly Sliced Italian Bread, Balsamic Vinegar and EVOO

## *~ Selection of Ten Butler Passed Hors d'oeuvres ~*

### **Vegetarian**

Vegetable Spring Rolls  
Raspberry, Almond, and Brie in Phyllo  
Edamame Dumpling  
Tomato and Mozzarella Caprese Skewer  
Goat Cheese Fritter  
French Onion Boule  
Mac n' Cheese Poppers  
Grilled Cheese Bite with Tomato Soup Shot  
Spanakopita with Spinach & Grecian Feta in a Phyllo Triangle

### **Poultry**

Coconut Chicken  
Buffalo Chicken Spring Roll with Blue Cheese Dip  
Chicken & Lemongrass Potstickers  
Chicken Kabob with Red Onion and Green Peppers Topped with Pineapple  
Chicken Tikka Masala Skewer with Tzatziki  
Chicken Satay  
Texas White Wing - Chicken Breast Wrapped in Applewood Bacon with Jalapeño  
Chicken Cordon Bleu Puff with Smoked Ham & Swiss Cheese

### **Seafood**

Miniature Maryland Crab Cakes with Chipotle Aioli  
Malibu Coconut Shrimp with Sweet Chili Sauce  
Tuna Tartar Wrapped in Cucumber  
Atlantic Caught Wild Salmon Satay with a Lime & Cilantro Marinade  
Shrimp Cocktail with Lemon and Traditional Cocktail Sauce  
Citrus Crab Wonton

### **Beef, Lamb & Pork**

Angus Cheese Burger Sliders  
Beef Sirloin Satay with Teriyaki Glaze  
Filet Mignon on Garlic Crouton with Horseradish Cream  
Braised Short Rib & Manchego Empanada  
Rosemary Lamb Chops with Horseradish Cream  
Miniature Lamb Gyro with Tzatziki  
Miniature Philadelphia Style Cheese Steak Hoagie  
BBQ Pulled Pork on Miniature Hawaiian Roll  
Pigs in a Blanket with Honey Mustard Dipping Sauce

## ~ *Selection of Two Chef Stations* ~

### **Chef's Carved Farmhouse Selections**

(Choice of One Selection Served with Rustic Dinner Rolls and Accompanying Sauces)

Sage Roasted Turkey Breast with Cranberry Orange Relish and Sage Pan Gravy

Slow Roasted Corned Beef Brisket with Whole Grain Mustard Sauce

Brown Sugar Glazed Fresh Ham with Mustard Jus

Cajun Crusted Pork Loin with Natural Jus

*Roasted Sirloin with Horseradish Chive Sour Cream and Natural Jus ~ +\$7*

*Roasted Filet Mignon with Cabernet Thyme Jus ~ +\$9*

### **Italian Pasta Station** (Choice of Two)

(Served In Chafing Dishes with Rustic Italian Dinner Rolls and Butter)

*Add a Third Selection for just \$4.95 Additional*

Pastas - Cheese Tortellini, Fusilli, Penne Rigate, Cavatelli, Rigatoni Mezzi, Orecchiette

Sauces - Marinara, Bolognese, Vodka, Carbonara, Basil Pesto, Wild Mushroom Cream

### **Build Your Own Slider Bar**

Angus Beef Patties and Crispy Chicken Thighs served on Soft Hawaiian Rolls with sides to include Caramelized Vidalia Onions, Cheddar Cheese, Crispy Bacon, Sliced Pickles, Shredded Lettuce Whiskey BBQ Sauce, Ranch and Chipotle Aioli

### **Chef's Polish Pierogi Station**

Traditional Crispy Sautéed Pierogi in Butter Stuffed with Mashed Potatoes or Potatoes and Cheddar Served with Toppings including Bacon Bits, Sour Cream, Chives and Applesauce

### **Tex- Mex & Taco Station** (Choice of Two)

Pulled Chicken, Seasoned Ground Beef, Pork Carnitas, or Cilantro Lime Mahi Mahi, Soft Corn Tortillas, Hard Corn Shells, Tortilla Chips, Tomato Salsa, Sour Cream, Pico de Gallo, Jalapeños, Guacamole, Cheddar Jack Cheese, Yellow Rice, Refried Beans

### **Chef's Boneless Chicken Wing Station**

*(Served with Celery, Ranch & Bleu Cheese Dressing)*

Tossed to order with choice of Parmesan Garlic, Whiskey BBQ and Traditional Buffalo Sauce

### **Chef's Fresh House-Made Mozzarella**

Warm Fresh Mozzarella Plated with Roasted Vegetables Garnished with Micro Greens. Guests to Help Themselves to a Variety of Flavored Aged Balsamic Vinegars, Assorted Pesto, Tapenades, Extra Virgin Olive Oil and Crispy French Crostini



~ ***Chef Stations Continued*** ~

**Asian Stir-Fry** (Choice of Two)

(Served with Fried Rice, Duck and Hot Mustard Sauces)

*Add a Second Selection for just \$4.95 Additional*

Shrimp and Scallop Szechuan  
Sautéed Beef and Broccoli in Sesame Garlic Sauce  
General Tso's Chicken and Snow Peas  
Chicken Lo Mein  
Vegetable Spring Rolls

**Spud Bar** (Choice of Two)

French Fries, Sweet Potato Fries, or Mashed Potato  
Toppings: Brown Gravy, Warm Melted Cheese, Bacon Bits, Horseradish  
Chive Sour Cream, Jalapeños, Broccoli, Ranch, Cheddar Cheese, Truffle Aioli

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***Premium Chef Stations***

**Italian Favorites** ~ \$14.95 / \$9 To Substitute

Eggplant Rollatini, Shrimp Scampi over Saffron Rice,  
Fried Calamari, Chef's Focaccia Pizzas

**Southern BBQ** ~ \$16.95 / \$11 To Substitute

(Served with Corn Bread, Coleslaw, Mac n' Cheese)  
Pulled Pork & Slider Buns, Baby Back Ribs, BBQ Chicken

**Chef's Short Rib Station** ~ \$13.95 / \$8 To Substitute

Roasted Garlic Mashed Potatoes, Crispy Fried Onions

**Smoke Rise Shrimp Bar** ~ \$18.95 / \$14 To Substitute

Jumbo Gulf Shrimp, Traditional Cocktail Sauce and Lemon Wedges

**Chef's Sushi Station** ~ \$28.95

*\*Additional Fee of \$300 Per Chef*

Assorted Rolls, Sushi and Sashimi Prepared Tableside by Authentic  
Sushi Chefs Served with Traditional Accompaniments

**Deluxe Seafood Bar** ~ Market Price

Jumbo Gulf Shrimp, East Coast Oysters, Littleneck Clams and Scallop Ceviche Shooters  
Displayed with a Hand Carved Ice Sculpture and Accompanied with Lemon Wedges,  
Traditional Cocktail Sauce, Horseradish, and Red Wine Mignonette Sauce.

## *~ Plated Dinner ~*

### **Selection of One Appetizer**

*(Add an Additional Course For \$4)*

*Smoke Rise Salad ~ Mixed Baby Lettuces, Grape Tomatoes,  
Red Onion, Carrots, Cucumbers, Red Wine Vinaigrette*

*Classic Caesar Salad ~ Hearts of Romaine, Garlic Croutons, Parmesan Reggiano*

*Baby Arugula Salad ~ Roasted Grape Tomatoes,  
Toasted Almonds, Boursin Cheese Crostini, Basil Vinaigrette*

*Sliced Tomato & Mozzarella ~ Fresh Basil, EVOO, Balsamic Drizzle*

*The Wedge ~ Baby Iceberg Lettuce Topped with Beefsteak Tomato,  
Applewood Smoked Bacon, Crumbled Bleu Cheese, Russian Dressing*

*Stuffed Rigatoni ~ Roasted Tomato Sauce, Garlic Spinach, Parmesan Reggiano*

*Traditional Penne Ala Vodka ~ Blush Sauce, Parmesan Cheese*

### **Tablesides Selection of Two Entrees**

*(Tablesides Choice of Three Add an Additional \$5)*

*Roasted Frenched Chicken Breast ~ Roasted Garlic Jus*

*Chicken Marsala ~ Mushrooms, Marsala Wine Sauce*

*Classic Chicken Francaise ~ Lemon Chardonnay Beurre Blanc*

*Salmon Piccata ~ White Wine & Capers*

*Horseradish Crusted Cod ~ Beurre Blanc*

*Pan Roasted Salmon ~ Sweet Chili Glaze*

*5 oz. Petite Filet Mignon ~ Chianti Demi*

*6 oz. Braised Short Rib ~ Pearl Onion Demi*

### **Duet Selections**

*Petite Filet Mignon with Sherry Jus, Sweet Chili Glazed Atlantic Salmon*

*Petite Filet Mignon with Merlot Demi, Herb Roasted Jumbo Gulf Shrimp*

*Petite Filet Mignon with Merlot Demi, Broiled Lobster Tail ~ \$MP*

## ***Premium Entrees***

Chilean Seabass ~ Miso Glaze ~ \$MP

Pan Seared 8 oz. Filet Mignon ~ Bordelaise Sauce ~ **\$10 / \$7 To Substitute**

10 oz. NY Strip Steak ~ Demi-Glace ~ **\$12 / \$9 To Substitute**

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## ***~ Plated Dessert ~***

### **Customized Wedding Cake**

Customized Wedding Cake Served with Fresh Berry  
Coulis and Garnished with Mixed Seasonal Berries

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### ***Additional Dessert Selections***

*\*Indicates a Minimum of 100 Guests*

#### **The Chef's Dessert Table ~ \$7.95**

Daily Creations, Tropical Fruit Salad, Club Baked Cookies

#### **Chocolate Fountain ~ \$15.95\***

Milk Chocolate, with Strawberries, Pineapple, Marshmallows, Pretzels,  
Rice Krispies Treats, Oreos, and Assorted Inn Baked Cookies

#### **Family Style ~ \$10.95**

Assorted Miniature Viennese Pastries to Include Miniature Cannoli, Cream Puffs,  
Éclairs, Fruit Tarts, Lemon Meringue, and Club Baked Cookies

#### **Venetian Table ~ \$20.95\***

A decadent amount of Assorted Miniature Italian Pastries,  
Assorted Cakes and Pies, Petite Fours, Seasonal Fruits & Berries Display,  
Inn Baked Cookies, Brownie Bites and Warm Seasonal Cobbler

#### **Ice Cream Bar ~ \$9.95**

Vanilla & Chocolate Ice Cream with Assorted Mix Ins

#### **"Glazingly" Delish**

Display of Artisan Mini Donuts in a Variety of Flavors such as Oreo, Maple Bacon, Nutella,  
Red Velvet, along with the Classics. Includes a Gold or Silver Themed Donut Tower Sure to  
Wow Your Guests!

#### **Flat Pricing**

Serves 25-50 People: \$455.00

Serves 50- 100 People: \$800.00

\*Serves 100-150 People: \$1,150.00

*\*Includes a Second Donut Tower*

*Speak to a Catering Sales Associate for Information  
about the Donut Wall*

## *~ Five Hour Premium Open Bar Service ~*

*Premium Spirits & Cordials~ Titos and Kettle One Vodkas, Bacardi Light, Malibu Coconut and Captain Morgan Spiced Rums, Tanqueray Gin, Patron Tequila, Jack Daniels & Jameson Whiskey, Johnny Walker Red, Makers Mark Bourbon, Dewar's Scotch, Kahlua, Baileys, Frangelico, Sambuca and Amaretto*  
*House Wines, Champagne, Imported and Domestic Bottled Beers, Cordials, and Non-alcoholic Beverages \* Includes Champagne Toast \**

## **Upgraded Ultra-Premium Open Bar Service ~ \$10**

*Upgrade of Liquors to Include ~ Grey Goose & Belvedere Vodka, Casamigos & Herradura Tequila, Hendricks & Bombay Sapphire Gin, Bullet Bourbon, Johnny Walker Black, Chivas and Crown Royal Scotch*

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### *~ 2024 Price Guide ~*

*Friday: \$170 ~ Minimum of 100 Guests*  
*Saturday: \$175 ~ Minimum of 125 Guests*  
*Sunday: \$165 ~ Minimum of 50 Guests*

*All Pricing is Subject to N.J. Sales Tax and 20% Service Charge*  
*\*The Service Charge is Retained by the Inn and not Considered a Gratuity*

### *Gratuity Policy*

*Tips for the Service Staff and Banquet Managers are always welcomed, however not required and left to one's discretion.*





*\*Alternative  
Wedding  
Package\**

# Cocktail Style Wedding Menu

## *~ Stationary Displays ~*

### **Display of Fine Imported and Domestic Cheeses ~ \$8.95**

Soft, Hard and Spreadable Cheeses from Italy, France, Spain and Select Regions of the United States. Accompaniments include Carr's Water Crackers, Seasoned Flatbreads, Dried Fruit and Spreads to Compliment each Cheese.

### **Garden Fresh Vegetable Crudit  Display ~ \$5.95**

Assorted Seasonal Vegetables Displayed with House-Made Dipping Sauces

### **Seasonal Tropical Fruits and Berries ~ \$6.95**

Sliced Seasonal Fruits and Melons Complimented by Seasonal Mixed Berries

### **Taste of the Mediterranean ~ \$7.95**

Roasted Garlic Hummus, Eggplant Caponata, Rosemary and Garlic Marinated Pitted Greek Olives, Herbed Feta Cheese, Vegetable Bruschetta, Black Olive Tapenade and Artisanal Pita Chips for Dipping

### **Traditional Italian Salumeria Display ~ \$10.95**

Selection of Hot Capicola, Pepperoni, Sopressata, and Genoa Salami. Accompaniments include Marinated Vegetables, Bocconcini Mozzarella, Pepperoncini Peppers, Roasted Peppers, Aged Grana Padano and served with Freshly Sliced Italian Bread, Balsamic Vinegar and EVOO

### **Smoke Rise Shrimp Bar ~ \$18.95**

Jumbo Gulf Shrimp, Traditional Cocktail Sauce and Lemon Wedges

### **Deluxe Seafood Bar ~ Market Price**

Jumbo Gulf Shrimp, East Coast Oysters, Littleneck Clams and Scallop Ceviche Shooters Displayed with a Hand Carved Ice Sculpture and Accompanied with Lemon Wedges, Traditional Cocktail Sauce, Horseradish, and Red Wine Mignonette Sauce.

## ~ Butler Passed Hors d' Oeuvres ~

### Vegetarian

Vegetable Spring Rolls  
Raspberry, Almond, and Brie in Phyllo  
Edamame Dumpling  
Tomato and Mozzarella Caprese Skewer  
Goat Cheese Fritter  
French Onion Boule  
Mac n' Cheese Poppers  
Grilled Cheese Bite with Tomato Soup Shot  
Spanakopita with Spinach & Grecian Feta in a Phyllo Triangle

### Poultry

Coconut Chicken  
Buffalo Chicken Spring Roll with Blue Cheese Dip  
Chicken & Lemongrass Potstickers  
Chicken Kabob with Red Onion and Green Peppers Topped with Pineapple  
Chicken Tikka Masala Skewer with Tzatziki  
Chicken Satay  
Texas White Wing - Chicken Breast Wrapped in Applewood Bacon with Jalapeño  
Chicken Cordon Bleu Puff with Smoked Ham & Swiss Cheese

### Seafood

Miniature Maryland Crab Cakes with Chipotle Aioli  
Malibu Coconut Shrimp with Sweet Chili Sauce  
Tuna Tartar Wrapped in Cucumber  
Atlantic Caught Wild Salmon Satay with a Lime & Cilantro Marinade  
Shrimp Cocktail with Lemon and Traditional Cocktail Sauce  
Citrus Crab Wonton

### Beef, Lamb & Pork

Angus Cheese Burger Sliders  
Beef Sirloin Satay with Teriyaki Glaze  
Filet Mignon on Garlic Crouton with Horseradish Cream  
Braised Short Rib & Manchego Empanada  
Rosemary Lamb Chops with Horseradish Cream  
Miniature Lamb Gyro with Tzatziki  
Miniature Philadelphia Style Cheese Steak Hoagie  
BBQ Pulled Pork on Miniature Hawaiian Roll  
Pigs in a Blanket with Honey Mustard Dipping Sauce

Choose Six (6) Selections for \$14.95

Choose Eight (8) Selections for \$17.95

Choose Ten (10) Selections for \$20.95

## ~ ***Chef Stations*** ~

\* Indicates that a \$125 Chef's fee will be charged

### **Chef's Carved Farmhouse Selections\***

(Served with Rustic Dinner Rolls and Accompanying Sauces)

Sage Roasted Turkey Breast with Cranberry Orange Relish and Sage Pan Gravy ~ **\$9.95**

Slow Roasted Corned Beef Brisket with Whole Grain Mustard Sauce ~ **\$9.95**

Brown Sugar Glazed Fresh Ham with Mustard Jus ~ **\$9.95**

Cajun Crusted Pork Loin with Natural Jus ~ **\$9.95**

Roasted Sirloin with Horseradish Chive Sour Cream and Natural Jus ~ **12.95**

Roasted Filet Mignon with Cabernet Thyme Jus ~ **\$15.95**

### **From the Fields** (Choice of 3) ~ **\$7.95**

Baby Arugula ~ Carrots, Dried Cranberries, Toasted Almonds, Crumbled Goat Cheese

Smoke Rise Salad ~ Mixed Baby Greens with Grape Tomatoes,

Shaved Red Onion, Shredded Carrots, Cucumber

Classic Caesar ~ Hearts of Romaine, Herbed Garlic Croutons, Parmesan Reggiano

Tomato Mozzarella Panzanella ~ Red Onion, Fresh Basil, Red Wine Vinaigrette

Shredded Broccoli Slaw ~ Golden Raisins, Carrot, Garlic Herb Dressing

### **Pasta Station** (Choice of Two) ~ **\$9.95**

(Served in Chafing Dishes with Rustic Italian Dinner Rolls and Butter)

Pastas - Cheese Tortellini, Fusilli, Penne Rigate, Cavatelli, Rigatoni Mezzi, Orecchiette

Sauces - Marinara, Bolognese, Vodka, Carbonara, Basil Pesto, Wild Mushroom Cream

### **Build Your Own Slider Bar** ~ **\$13.95**

Angus Beef Patties and Crispy Chicken Thighs served on Soft Hawaiian Rolls  
with sides to include Caramelized Vidalia Onions, Cheddar Cheese, Crispy Bacon,  
Sliced Pickles, Shredded Lettuce Whiskey BBQ Sauce, Ranch and Chipotle Aioli

### **Chef's Polish Pierogi Station\*** ~ **\$9.95**

Traditional Crispy Sautéed Pierogi Stuffed with Mashed Potatoes or Potatoes and Cheddar  
Served with Toppings of Bacon Bits, Sour Cream, Chives and Applesauce

**Tex- Mex & Taco Station\* (Choice of Two) ~ \$13.95**

Pulled Chicken, Seasoned Ground Beef, Pork Carnitas, or Cilantro Lime Mahi Mahi,  
Soft Corn Tortillas, Hard Corn Shells, Tortilla Chips, Tomato Salsa, Sour Cream, Pico de  
Gallo, Jalapeños, Guacamole, Cheddar Jack Cheese, Yellow Rice, Refried Beans

**Chef's Short Rib Station\* ~ \$13.95**

Roasted Garlic Mashed Potatoes, Crispy Fried Onions

**Boneless Chicken Wing Station\* ~ \$9.95**

(Served with Celery, Ranch & Bleu Cheese Dressing)

Tossed to order with Choice of Parmesan Garlic,  
Whiskey BBQ and Traditional Buffalo Sauce

**Chef's Fresh House-Made Mozzarella\* ~ \$11.95**

Warm Fresh Mozzarella Plated with Roasted Vegetables Garnished with Micro Greens.  
Guests to Help Themselves to a Variety of Flavored Aged Balsamic Vinegars, Assorted Pesto,  
Tapenades, Extra Virgin Olive Oil and Crispy French Crostini

**Sushi Station\* ~ \$28.95**

*\*Fee of \$300 per Chef*

Assorted Rolls & Sashimi Prepared Tableside by Sushi Chefs, Traditional Accompaniments

**Asian Stir-Fry (Choice of Two) ~ \$14.95**

(Served with Fried Rice, Duck and Hot Mustard Sauces)

Shrimp and Scallop Szechuan  
Sautéed Beef and Broccoli in Sesame Garlic Sauce  
General Tso's Chicken and Snow Peas  
Chicken Lo Mein  
Vegetable Spring Rolls

**Italian Favorites ~ \$14.95**

Eggplant Rollatini, Shrimp Scampi over Saffron Rice, Fried Calamari, Chef's Focaccia Pizzas

**Southern BBQ ~ \$16.95**

(Served with Corn Bread, Coleslaw, Mac N Cheese)

Pulled Pork & Slider Buns, Baby Back Ribs, BBQ Chicken

**Spud Bar (Choice of Two) ~ \$10.95**

French Fries, Sweet Potato Fries, or Mashed Potato  
Toppings: Brown Gravy, Warm Melted Cheese, Bacon Bits, Horseradish  
Chive Sour Cream, Jalapeños, Broccoli, Ranch, Cheddar Cheese, Truffle Aioli

## ~ *On The Sweet Side* ~

*\*Indicates a Minimum of 100 Guests*

### **Customized Wedding Cake ~ \$7.95**

Customized Wedding Cake Served with Fresh Berry  
Coulis and Garnished with Mixed Seasonal Berries

### **The Chef's Dessert Table ~ \$7.95**

Daily Creations, Tropical Fruit Salad, Club Baked Cookies

### **Chocolate Fountain ~ \$15.95\***

Milk Chocolate, with Strawberries, Pineapple, Marshmallows, Pretzels,  
Rice Krispies Treats, Oreos, and Assorted Inn Baked Cookies

### **Family Style ~ \$10.95**

Assorted Miniature Viennese Pastries to Include Miniature Cannoli, Cream Puffs,  
Éclairs, Fruit Tarts, Lemon Meringue, and Club Baked Cookies

### **Venetian Table ~ \$20.95\***

A decadent amount of Assorted Miniature Italian Pastries,  
Assorted Cakes and Pies, Petite Fours, Seasonal Fruits & Berries Display,  
Inn Baked Cookies, Brownie Bites and Warm Seasonal Cobbler

### **Ice Cream Bar ~ \$9.95**

Vanilla & Chocolate Ice Cream with Assorted Mix Ins

### **"Glazingly" Delish**

Display of Artisan Mini Donuts in a Variety of Flavors such as Oreo, Maple Bacon, Nutella,  
Red Velvet, along with the Classics. Includes a Gold or Silver Themed Donut Tower Sure to  
Wow Your Guests!

#### **Flat Pricing**

Serves 25-50 People: \$455.00

Serves 50- 100 People: \$800.00

\*Serves 100-150 People: \$1,150.00

*\*Includes a Second Donut Tower*

*Speak to a Catering Sales Associate for Information  
about the Donut Wall*



## *~ Beverage Options ~*

(Based on 5 Hours)

*All Packages Include a Champagne Toast*

### **Premium Open Bar Service ~ \$45**

*Premium Spirits & Cordials~ Titos and Kettle One Vodkas, Bacardi Light, Malibu Coconut and Captain Morgan Spiced Rums, Tanqueray Gin, Patron Tequila, Jack Daniels & Jameson Whiskey, Johnny Walker Red, Makers Mark Bourbon, Dewar's Scotch, Kahlua, Baileys, Frangelico, Sambuca and Amaretto*  
*House Wines, Champagne, Imported and Domestic Bottled Beers, Cordials, and Non-alcoholic Beverages Includes Champagne Toast*

### **Ultra-Premium Open Bar Service ~ \$55**

*Upgrade of Liquors to Include ~ Grey Goose & Belvedere Vodka, Casamigos & Herradura Tequila, Hendricks & Bombay Sapphire Gin, Bullet Bourbon, Johnny Walker Black, Chivas and Crown Royal Scotch*  
*House Wines, Champagne, Imported and Domestic Bottled Beers, Cordials, and Non-alcoholic Beverages Includes Champagne Toast*

### **Wine & Beer Open Bar ~ \$35**

*House Wines by the Bottle  
(Merlot, Cabernet, Chardonnay & Pinot Grigio)  
Imported and Domestic Bottled Beers,  
Non-Alcoholic Beverages*

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## *~ 2024 Price Guide ~*

*\*The combined total of the stations selected must meet or exceed the pricing per person listed below excluding the chef's fees. Where a salad station is not selected, one will be provided as a plated dish at \$3 per person*

***Friday: \$175 ~ Minimum of 100 Guests***  
***Saturday: \$180 ~ Minimum of 125 Guests***  
***Sunday: \$170 ~ Minimum of 50 Guests***

***All Pricing is Subject to N.J. Sales Tax and 20% Service Charge***

***\*The Service Charge is Retained by the Inn and not Considered a Gratuity***

### **Gratuity Policy**

***Tips for the Service Staff and Banquet Managers are always welcomed,***

*however not required and left to one's discretion.*

# *The Smoke Rise Village Inn Wedding Additions*

## *On Site Ceremony*

*Celebrate it all right here!*

Gives you access to the Inn 3 hours prior along with water and soft beverages for your guests. Includes chairs & set up whether it be inside or outside in our rustic courtyard. ~\$1,500.00



### *Breakfast*

Juices, Bagels,  
Fruit, and Yogurt

## *Primping Packages*

*Why stop at having just your ceremony here? Come get glammed up with your bridal party prior.*

### **HALF DAY**

Allows access to the Inn up to 6 hours prior to the ceremony. Includes soft beverages and one meal option. ~\$750.00

### *Lunch*

Assorted Mini Sandwiches,  
Chips, Salads, and Cookies

### **FULL DAY**

Need More Time? Allows access to the Inn up to 9 hours prior to the ceremony. Includes soft beverages and two meal options. ~\$1,500.00

### *Small Bites*

Chef's Selection of assorted displays and finger foods. Perfect for in between meals!

Packages Feed 6-8 People

*\* Inquire About Adding on Drink Packages*



# *The Smoke Rise Village Inn Wedding Additions Continued*

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## *Late Night Snack*



*All that dancing would make anyone hungry! As your guests leave, they can enjoy some of these crowd pleasers!*



- *Taylor Ham, Egg & Cheese Sandwiches*
- *Cheeseburger Sliders*
- *Chicken Fingers*
- *Jumbo Pretzels*
- *Mini Grilled Cheesees*



*Tell Us What You Crave*

*Pricing Available Upon Request*

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