PRIVATE DINING
WASHINGTON D.C.
PRIVATE DINING

Thank you for considering The Smith for your special event. Our private rooms are perfect for any occasion. From corporate functions, rehearsal dinners, birthdays, holiday parties, baby showers, and more, we are committed to making your event memorable and assisting you every step of the way.

On the following pages you will find our offerings and menus. Please feel free to contact us with questions and inquiries. We look forward to hosting your event.

EVENTS@CTRNYC.COM | 202.869.3200

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Our private dining room at The Smith U Street accommodates parties of up to 35 guests.

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<th>LUNCH 2.5 hours (M-F Only) *all lunch packages include coffee &amp; tea</th>
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<tr>
<td>Plated: $43</td>
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<td>Family Style: $38</td>
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<th>BRUNCH 2.5 hours (Sat. &amp; Sun. Only) *all brunch packages include coffee &amp; tea</th>
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<tr>
<td>Plated: $34</td>
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<td>Family Style: $29</td>
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<th>DINNER 3 hours</th>
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<tr>
<td>Plated: $55</td>
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<td>Dinner Prix Fixe: $42</td>
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Brunch Cocktail Party: $60 choose 6 passed hors d’oeuvres ($60 for 2.5 hours)
Cocktail Party: $60/$75 choose 7 passed hors d’oeuvres ($60 for 2 hours; $75 for 3 hours)
Our private dining room at The Smith Penn Quarter accommodates parties of up to 30 guests.

### GUEST CAPACITIES

<table>
<thead>
<tr>
<th>Seated</th>
<th>Cocktails &amp; Hors d’Oeuvres</th>
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### DINING OPTIONS

Pricing is per person. In addition to per person pricing, we require event food and beverage minimums which vary by meal period and time of year. Please contact our events team for date-specific minimums. Prices are subject to change at any time and are exclusive of tax and gratuity.

**BREAKFAST** 2 hours (M-F Only) *all breakfast packages include coffee & tea
- Plated: $25
- Family Style: $23

**LUNCH** 2.5 hours (M-F Only) *all lunch packages include coffee & tea
- Plated: $43
- Family Style: $38

**BRUNCH** 2.5 hours (Sat. & Sun. Only) *all brunch packages include coffee & tea
- Plated: $34
- Family Style: $29

**DINNER** 3 hours
- Plated: $55
- Dinner Prix Fixe: $42
- Family Style: $55

**Brunch Cocktail Party:** $60  choose 6 passed hors d’oeuvres ($60 for 2.5 hours)
**Cocktail Party:** $60/$75  choose 7 passed hors d’oeuvres ($60 for 2 hours; $75 for 3 hours)
Popular

Available Monday – Friday at Penn Quarter only. All packages include coffee & tea.

Sides

**MAPLE CHICKEN SAUSAGE**

**APPLE SMOKED BACON**

**HOME FRIES**

**JALAPEÑO CHEDDAR GRITS**

**FRIES**

**MIXED BABY GREENS**
- balsamic vinaigrette

Maïn

**EGG WHITE SCRAMBLE**
- baby spinach, goat cheese, shallots

**RANCHERO SCRAMBLE**
- avocado, cheddar, black beans, charred tomato salsa

**SIMPLE EGGS SCRAMBLED**

**STEAK & EGGS**
- grilled flatiron steak, scrambled eggs
  - $7 supplement per person for entire party

**VANILLA BEAN FRENCH TOAST**
- maple butter, caramelized bananas

**PANCAKES**
- whipped ricotta, toasted pecans, salted caramel sauce
  - *Only available for Plated

**AVOCADO TOAST**
- whole wheat, poached eggs, roasted pepper flakes, lemon, mixed greens

**THE SMITH EGGS BENEDICT**
- black forest ham, english muffin, poached eggs, hollandaise

**SMOKED SALMON TOAST**
- ciabatta, lemon mascarpone, red onion, tomato, everything bagel spice, poached eggs

**SICILIAN BAKED EGGS**
- artichokes, burrata, spinach, spicy tomato sauce, ciabatta

**BLT+E SANDWICH**
- apple smoked bacon, fried egg, lemon aioli

**HOUSE MADE GRANOLA**
- greek yogurt, mixed berries

Dessert Bites $8 PP

**DESSERT BITES $8 PP**
- dark chocolate cake • rainbow cookies • chocolate chip cookies • lemon tart • mini brownies • linzer tart

**RAW BAR $15 PP**
- oysters • clams • spicy salmon tartare • shrimp cocktail

**SIDES $2 PP**

**PASSED HORS D’OEUVRES 4 FOR $15 PP**
- see page 9

**HORS D’OEUVRES STATIONS**
- pricing varies, see page 9

**DARK CHOCOLATE CAKE $150**
- approximately 30 guests

ADDITIONS
Available Saturday & Sunday. All packages include coffee & tea.

### STARTERS

**SEASONAL BURRATA**

**SEASONAL SOUP**  
only available for plated

**MIXED BABY GREENS**  
balsamic vinaigrette

**SEASONAL FRUIT SALAD**  
mint, honey, lime

### SIDES

**MAPLE CHICKEN SAUSAGE**

**APPLE SMOKED BACON**

**CANDIED BACON**

**HOME FRIES**

**CHIPS**

**JALAPEÑO CHEDDAR GRITS**

**BRUSSELS SPROUTS**

**FRIES**

### MAINS

**EGGS**

**RANCHERO SCRAMBLE**  
avocado, cheddar, black beans, charred tomato salsa

**THE SMITH EGGS BENEDICT**  
black forest ham, english muffin, poached eggs, hollandaise

**SIMPLE EGGS SCRAMBLED**

**EGG WHITE SCRAMBLE**  
baby spinach, goat cheese, shallots

**SICILIAN BAKED EGGS**  
artichokes, burrata, spinach, spicy tomato sauce, ciabatta

**AVOCADO TOAST**  
whole wheat, poached eggs, roasted pepper flakes, lemon, mixed greens

### GRIDDLE

**VANILLA BEAN FRENCH TOAST**  
maple butter, caramelized bananas

**PANCAKES**  
whipped ricotta, toasted pecans, salted caramel sauce

*Only available for Plated

### LUNCH

**MAC & CHEESE**  
skillet roasted

**KALE & QUINOA SALAD**  
sun dried cranberries, ricotta salata, toasted almonds, Dijon vinaigrette

**GRILLED CHICKEN SANDWICH**  
burrata, tomato jam, basil aioli

**BLT + E SANDWICH**  
apple smoked bacon, fried egg, lemon aioli

**MEDITERRANEAN SALAD**  
romaine, cucumber, red onion, baby bell peppers, olives, feta, lemon oregano vinaigrette

**CAESAR SALAD**  
little gem, crispy parmesan frico

**STEAK & EGGS**  
grilled flatiron steak, scrambled eggs

$7 supplement per person for entire party

**NY STRIP**  
peppercorn sauce

$12 supplement per person for entire party

**FILET MIGNON**  
peppercorn sauce

$15 supplement per person for entire party

### ADDITIONS

**DESSERT BITES**  
$8 PP

dark chocolate cake • rainbow cookies • chocolate chip cookies • lemon tart • mini brownies • linzer tart

**RAW BAR**  
$15 PP

oysters • clams • spicy salmon tartare • shrimp cocktail

**SIDES**  
$2 PP

**PASSED HORS D’OEUVRES**  
4 for $15 PP see page 9

**HORS D’OEUVRES STATIONS**  
pricing varies, see page 9

**DARK CHOCOLATE CAKE**  
$150

approximately 30 guests
### Table Hors d’Oeuvres

**Toasted Sesame Hummus** spiced crackers & crudités

**Seasonal Rings**

**The Shroom Focaccia Pizza** mushrooms, fontina, mozzarella, truffle

**The Sauce Focaccia Pizza** marinara, pepperoni, mozzarella, pickled chilies *Only available at U Street

**Crispy Fried Calamari** spicy marinara

**Spicy Salmon Tartare** crispy rice, avocado, sriracha, nori

**Shishito Peppers** sea salt

### Starters

**Seasonal Burrata**

**Potato Chips** blue cheese fondue

**Seasonal Soup** *Only available for plated

**Shrimp Cocktail** *$5 supplement per person for entire party

### Salads

**Little Gem Caesar** parmesan frico

**Mediterranean** romaine, cucumber, red onion, baby bell peppers, olives, feta, lemon oregano vinaigrette

**Kale & Quinoa** cranberries, ricotta salata, toasted almonds, dijon vinaigrette

### Pastas

**Tagliatelle Bolognese** beef & pork ragu, mascarpone

**Ricotta Gnocchi** truffle cream

**Seasonal Rigatoni**

**Squid Ink Spaghetti** sautéed shrimp, calamari, tomatoes, scallion, crumbled garlic bread

**Mac & Cheese** skillet roasted

### MAINS

**Mini Burger** american cheese, apple smoked bacon, pickles, shredded romaine, red onion, 50/50 sauce *Only available for Family Style

**Mini Burger Supreme** raclette cheese, watercress, red onion, green peppercorn sauce *Only available for Family Style

**Shrimp & Grits**

**Seasonal Salmon**

**Brick Pressed Chicken** lemon chicken jus

**Spicy Fried Chicken** jalapeño cheddar grits, slaw, pickles

**Vegetable Bibimbap** sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg

**Braised Beef Short Rib** red wine jus

**The Smith Bar Steak** chimichurri *$7 supplement per person for entire party

**NY Strip** peppercorn sauce *$12 supplement per person for entire party

### Sides

**Smashed Garlic Potatoes**

**Seasonal Vegetables**

**Hand Cut Fries**

**Brussels Sprouts**

**Jalapeño Cheddar Grits**

### Desserts

**Dessert Bites** *all included

chocolate chip cookies, mini brownies, rainbow cookies, lemon, tart, linzer tart

**Plated Dessert** *plated dinner only

**Sticky Toffee Pudding**

**S’mores in a Jar**

**Hot Fudge Sundae**

**Seasonal Ice Cream or Sorbet**

**Seasonal Fruit Salad**

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**Additions**

**Raw Bar** $15 PP

oysters • clams • spicy salmon tartare • shrimp cocktail

**Sides** $2 PP

**Passed Hors d’Oeuvres 4** for $15 PP see page 9

**Hors d’Oeuvres Stations**

pricing varies, see page 9

**Dark Chocolate Cake** $150

approximately 30 guests
DINNER PRIX FIXE

*No substitutions or modifications

TABLE HORS D’OEUVRES *to share
TOASTED SESAME HUMMUS spiced crackers & crudités
POTATO CHIPS blue cheese fondue

MAINS *guests choose one
SEASONAL RIGATONI
BRICK PRESSED CHICKEN smashed garlic potatoes, baby spinach, lemon chicken jus
SEASONAL SALMON

DESSERT BITES *all items included
DARK CHOCOLATE CAKE MINI BROWNIES
CHOCOLATE CHIP COOKIES LINZER TART
LEMON TART RAINBOW COOKIES
**BRUNCH**

*two hour standing reception • Sat & Sun only*

- 6 PASSED HORS D’OEUVRES
- unlimited brunch cocktails (choice of two), house red, house white, cava, house beer, fountain soda, juice, coffee, and tea

**EVENING**

*two or three hour standing reception*

- 7 PASSED HORS D’OEUVRES
- premium open bar and (optional) two passed specialty cocktails

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**PASSED HORS D’OEUVRES**

**ALL OCCASIONS**

- **SPINACH & FETA CUPS**
- **MACARONI & CHEESE BALLS**
- **DEVILED EGGS** Dijon, habanero
- **HUMMUS & ROASTED RED PEPPER CROSTINI**
- **SPICY SALMON TARTARE** crispy rice, spicy sauce, nori, avocado vinaigrette
- **THE SHROOM FOCCACIA PIZZA** hen of the woods mushrooms, fontina, mozzarella, truffle
- **THE SAUCE FOCCACIA PIZZA** marinara, pepperoni, mozzarella, pickled chilies *only available at U Street*
- **BIBIMBAP CROQUETTES** house made kimchee, sriracha
- **RICOTTA GNOCCHI** truffle cream
- **AVOCADO TACOS** queso fresco
- **CRAB CAKE TOTS** southern tartar, green apple
- **JUMBO SHRIMP COCKTAIL** *$5 supplement pp*
- **MINI LOBSTER ROLLS** *$5 supplement pp*
- **SMOKED SALMON TOAST**
- **FRIES** green peppercorn aioli
- **SPICY TUNA TARTARE** shrimp cracker
- **SEARED TUNA** cucumber, tapenade
- **CHICKEN WONTONS** hoisin dip
- **CHICKEN PARMESAN**
- **SHORT RIB DUMPLINGS** smoked paprika aioli
- **STEAK FRITES** potato chips, balsamic onion jam

**BRUNCH ONLY**

- **MINI FRENCH TOAST BITES**
- **CHICKEN SAUSAGE IN A BLANKET**
- **GOAT CHEESE & KALE QUICHE**
- **GRILLED HAM & CHEESE**

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**HORS D’OEUVRES STATIONS**

*priced per person for entire party only; available for brunch, lunch, dinner or cocktail parties*

**LIGHT BITES**

- **POTATO CHIPS** ($4)
- blue cheese fondue
- **CRUDITÉS** ($5)
- raw hand cut vegetables & herb aioli
- **ARTISANAL CHEESE** ($6)
- selection of cheeses & fruit
- **MEDITERRANEAN PLATE** ($6)
- babaganoush, hummus, feta dip, grilled flatbread
- **SMOKED SALMON BOARD** ($6)
- smoked Norwegian salmon, traditional garnish
- **SALUMI PLATE** ($8)
- sopresatta, prosciutto, hot capicola
- **SHRIMP COCKTAIL** ($9)
- **CANDIED BACON** ($5)

**LARGE SCALE**

- **MINI BURGER** ($9)
- american cheese, apple smoked bacon, pickles, shredded romaine, red onion, 50/50 sauce
- **MINI BURGER SUPREME** ($9)
- raclette cheese, watercress, red onion, green peppercorn sauce
- **OYSTERS & CLAMS** ($15) on half shell

**DESSERT BITES**

*all items included for an additional $8 pp*

- **DARK CHOCOLATE CAKE • LEMON TART • CHOCOLATE CHIP COOKIES • LINZER TART • MINI BROWNIES • RAINBOW COOKIES**
BEVERAGE PACKAGES

Pricing per person. Please note it is against New York state law to serve alcohol on Sunday before 10AM ADD DC CHI INFO.

SOFT DRINKS- $10
soda, juice, coffee, & tea

BREAKFAST

BREAKFAST PACKAGE- $15
two specialty brunch cocktails served with juice & soda

LUNCH

BEER & WINE - $30
unlimited house wine, cava, house beer, juice, fountain soda, coffee & tea

PREMIUM OPEN BAR- $40
full beer & wine package along with unlimited premium alcohol & 2 unlimited specialty cocktails

TOP SHELF OPEN BAR- $50
full standard open bar package along with top shelf alcohol & 2 unlimited specialty cocktails

SPECIALTY COCKTAILS

(choose 2)

BRUNCH

SOFT DRINKS- $10
soda, juice, coffee, & tea

SPECIALTY COCKTAILS - $20
two unlimited specialty brunch cocktails, fountain soda, juice, coffee & tea

BEER & WINE - $30
unlimited house wine, cava, house beer, juice, fountain soda, coffee & tea

BRUNCH COCKTAILS, BEER & WINE - $35
unlimited house wine, cava, house beer, juice, fountain soda, coffee & tea

PREMIUM OPEN BAR- $40
full beer & wine package along with unlimited premium alcohol & 2 unlimited specialty cocktails

TOP SHELF OPEN BAR- $50
full standard open bar package along with top shelf alcohol & 2 unlimited specialty cocktails

DINNER

BEER & WINE - $40
unlimited house wine, cava, house beer, juice, fountain soda, coffee & tea

PREMIUM OPEN BAR - $50
full beer & wine package along with unlimited premium alcohol & 2 unlimited specialty cocktails

TOP SHELF OPEN BAR - $60
full standard open bar package along with top shelf alcohol & 2 unlimited specialty cocktails

PLEASE SEE PAGE 11 FOR PREMIUM & TOP SHELF OPTIONS

SPECIALTY COCKTAILS

BOOZY

MIDTOWN MANHATTAN NO. 2
bourbon, amaro, walnut liqueur, spanish vermouth, house smith bitters

DIRTY JANE
new york vodka, pickled green tomato

CRISP

POOL PARTY
gin, aperol, grapefruit liqueur, lemon, prosecco

CUCUMBER LOCO
silver tequila, french orange liqueur, cucumber, lime, salt

MOSCOW MULE
vodka, house-made ginger beer, lime

HUNGRY TEACHER
kentucky bourbon, mint, lime, lemon

PUNCH

SANTIAGO PUNCH
pisco, pineapple thai basil shrub, green chartreuse, spiced caribbean liqueur, tiki bitters

BUBBLY

GOLDEN EYE
aperol, italian orange brandy, lime, sparkling red wine, rosemary

OLD CUBANO
martinique aged rum, lime, mint, prosecco

SPICY

TOUCH OF EVIL
kentucky rye, aperol, grapefruit, habanero lime syrup

SMOKE ‘EM IF YOU GOT ‘EM
mezcal, lime, cholula chili, grapefruit, habanero lime syrup

THE SMITH BLOODY MARY
new york vodka, secret mix

ZERO PROOF

THREE LEGGED RACE
pineapple-thai basil shrub / soda / yuzu / thai basil

DUCK DUCK JUICE
orange / pineapple / cranberry / housemade ginger beer

BRUNCH COCKTAILS

• BLOODY MARY
• MIMOSA
• BELLINI
• BARNSTORMER
## PREMIUM OPEN BAR

**HOUSE WINES**
- CAVA
- MALBEC
- PINOT GRIGIO

**PORT**
- COCKBURN'S

**ALL HOUSE BEER**

**VODKA**
- KETEL ONE
  - ORIGINAL
  - CITRON
  - ORANGE
- STOLI
  - ORIGINAL
  - RASPBERRY
  - VANILLA
  - ORANGE
- TITO'S

**TEQUILA**
- AVION SILVER

**GIN**
- BOMBAY SAPPHIRE
- TANQUERAY

**CORDIAL'S & LIQUORS**
- APEROL
- BAILEY'S
- CAMPARI
- CHAMBORD
- FRANJELICO
- GODIVA
- LIMONCELLO
- KAHLUA
- PIMM'S
- RAMAZZOTTI
- SAMBUCA
- ST. GERMAIN
- TIA MARIA

**SCOTCH, WHISKEY, & BOURBON**
- BULLEIT
- BULLEIT RYE
- CANADIAN CLUB
- CUTTY SARK
- DEWAR'S WHITE LABEL
- JACK DANIEL'S
- JAMESON IRISH WHISKEY
- JIM BEAM ORIGINAL
- JOHNNIE WALKER RED LABEL
- MAKER'S MARK
- REDEMPTION RYE
- SEAGRAM'S 7
- SEAGRAM'S V.O.
- TEMPLETON RYE
- WILD TURKEY 8°
- WILD TURKEY RYE

**GIN**
- BOMBAY SAPPHIRE
- TANQUERAY

**CORDIAL'S & LIQUORS**
- APEROL
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- SEAGRAM'S V.O.
- TEMPLETON RYE
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- WILD TURKEY RYE

**RUM**
- BACARDI LIGHT
- CAPTAIN MORGAN'S
- MALIBU
- MT. GAY
- MYERS

## TOP SHELF OPEN BAR

(includes all premium open bar)

**VODKA**
- BELVEDERE
- CHOPIN
- GREY GOOSE

**TEQUILA**
- CORRALEJO AÑEJO
- DON JULIO SILVER
- PATRON AÑEJO
- PATRON REPOSADO
- RIAZUL AÑEJO
- RIAZUL REPOSADO
- TROMBA SILVER
- TROMBA REPOSADO

**SCOTCH, WHISKEY, & BOURBON**
- BASIL HAYDEN
- FEW RYE
- GLENLIVET 12 YEAR
- JOHNNIE WALKER BLACK LABEL
- LAPHROAIG
- MACALLAN SCOTCH 12 YEAR
- MICHTER'S RYE
- WOODFORD RESERVE
- SMALL BATCH BOURBON

**GIN**
- GREENHOOK GINSMITHS
- HENDRICK'S

**COGNAC**
- COURVOISIER VS
- HENNESSY VS
- REMY MARTIN VSOP

**CORDIAL'S & LIQUORS**
- CHARTREUSE
- COINTREAU
- DRAMBUIE
- GRAND MARNIER