

THE SMITH

RESTAURANT & BAR

PRIVATE DINING
WASHINGTON D.C.

THE SMITH

RESTAURANT & BAR

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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THE SMITH U STREET

1314 U Street NW, Washington DC

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



GUEST CAPACITIES

SEATED	COCKTAILS & HORS D'OEUVRES
35	40

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.

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)

THE SMITH PENN QUARTER

901 F Street NW, Washington DC

Our private dining room at The Smith Penn Quarter accommodates parties of up to 30 guests.



GUEST CAPACITIES

SEATED	COCKTAILS & HORS D'OEUVRES
30	35

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)

FAMILY STYLE
SEASONAL FRUIT SALAD • CHEDDAR BISCUITS •
3 MAINS • 2 SIDES

PLATED
SEASONAL FRUIT SALAD • CHEDDAR BISCUITS •
3 MAINS

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

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

MAINS

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

SEASONAL OATMEAL

FAMILY STYLESEASONAL FRUIT SALAD • CHEDDAR BISCUITS •
3 MAINS • 2 SIDES**PLATED**

CHEDDAR BISCUITS • 1 STARTER • 3 MAINS • 2 SIDES

*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****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**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 greensGRIDDLE**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*

FAMILY STYLE

2 STARTERS OR SALADS • 1 PASTA • 2 MAINS •
2 SIDES • DESSERT BITES (ALL INCLUDED)

PLATED

2 STARTERS OR SALADS • 3 PASTA OR MAINS •
DESSERT BITES (ALL INCLUDED)

FAMILY STYLE

2 TABLE HORS D'OEUVRES •
3 STARTERS OR SALADS • 1 PASTA • 2 MAINS •
2 SIDES • DESSERT BITES (ALL INCLUDED)

PLATED

2 TABLE HORS D'OEUVRES •
3 STARTERS OR SALADS • 3 MAINS OR PASTAS •
2 PLATED DESSERTS

TABLE HORS D'OEUVRES

TOASTED SESAME HUMMUS spiced crackers & crudité

SEASONAL RINGS

THE SHROOM FOCCACIA PIZZA mushrooms, fontina, mozzarella, truffle

THE SAUCE FOCCACIA 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

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

PASTA

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

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

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

PLEASE SEE PAGE 11 FOR

PREMIUM & TOP SHELF OPTIONS

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

SPECIALTY COCKTAILS (choose 2)

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
FRANGELICO
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

RUM

BACARDI LIGHT
CAPTAIN MORGAN'S
MALIBU
MT. GAY
MYERS

TOP SHELF OPEN BAR (includes all premium open bar)

VODKA

BELVEDERE
CHOPIN
GREY GOOSE

GIN

GREENHOOK GINSMITHS
HENDRICK'S

COGNAC

COURVOISIER VS
HENNESSY VS
REMY MARTIN VSOP

TEQUILA

CORRALEJO AÑEJO
DON JULIO SILVER
PATRON AÑEJO
PATRON REPOSADO
RIAZUL AÑEJO
RIAZUL REPOSADO
TROMBA SILVER
TROMBA REPOSADO

CORDIAL'S & LIQUORS

CHARTREUSE
COINTREAU
DRAMBUIE
GRAND MARNIER

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