

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 inquires. We look forward to hosting your event.

EVENTS@CTRNYC.COM | 202.869.3200

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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

PLATED	FAMILY STYLE	COCKTAILS & HORS D'OEUVRES
20	26	30

DINING OPTIONS: PLATED OR FAMILY STYLE

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: \$23
see menu on page 4

LUNCH: \$37
see menu on page 5

BRUNCH: \$34
see menu on page 6

DINNER: \$58
see menu on page 7

Brunch Cocktail Party: \$75 choose 6 passed hors d'oeuvres (2.5 hours)

Cocktail Party: \$80/\$95 choose 7 passed hors d'oeuvres (\$80 for 2 hours; \$95 for 3 hours)

BREAKFAST

FAMILY STYLE *to share*

BUTTERMILK BISCUITS • 3 MAINS • 2 SIDES TO SHARE

PLATED

BUTTERMILK BISCUITS • CHOICE OF 3 MAINS

Available Monday – Friday. All packages include coffee & tea. **Please view additional offerings on our seasonal private dining menu.***

SIDES TO SHARE

MAPLE CHICKEN SAUSAGE

APPLE SMOKED BACON

HOME FRIES

MIXED BERRIES

JALAPEÑO CHEDDAR GRITS

FRIES

MIXED BABY GREENS

balsamic vinaigrette

ADDITIONS

DESSERTS TO SHARE

CHOICE OF TWO FOR \$12 PP

sticky sticky toffee pudding •
pie* • berries + cream • *includes
cookies to share*

DARK CHOCOLATE CAKE

\$150

approximately 30 guests

MAINS

FAMILY STYLE

HOUSEMADE GRANOLA greek yogurt, mixed berries, pistachios, sunflower seeds, sesame, strawberry jam

EGGS FLORENTINE sautéed spinach, english muffin, hollandaise, poached eggs

GOAT CHEESE SCRAMBLE baby spinach, shallots, soft herbs

CHICKEN SAUSAGE + EGGS english muffin, hollandaise, poached eggs

RANCHERO SCRAMBLE black beans, avocado, chihuahua cheese, salsa verde, jalapeños, blue corn tortillas, pickled onions

SMOKED SALMON BENNY english muffin, hollandaise, poached eggs

BAKED EGGS ALLA VODKA tomato, spinach, stracciatella cheese, sesame, toasted ciabatta

AVOCADO TOAST whole wheat, red pepper flakes, lemon, poached eggs

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

BUTTERMILK PANCAKES*

PLATED

STEEL CUT OATMEAL*

HOUSEMADE GRANOLA greek yogurt, mixed berries, pistachios, sunflower seeds, sesame, strawberry jam

EGGS FLORENTINE sautéed spinach, english muffin, hollandaise, poached eggs, home fries

GOAT CHEESE SCRAMBLE baby spinach, shallots, soft herbs

CHICKEN SAUSAGE + EGGS english muffin, hollandaise, poached eggs, home fries

RANCHERO SCRAMBLE black beans, avocado, chihuahua cheese, salsa verde, jalapeños, blue corn tortillas, pickled onions

SMOKED SALMON BENNY english muffin, hollandaise, poached eggs, home fries

BAKED EGGS ALLA VODKA tomato, spinach, stracciatella cheese, sesame, toasted ciabatta

AVOCADO TOAST whole wheat, red pepper flakes, lemon, poached eggs

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

FAMILY STYLE *to share*
BUTTERMILK BISCUITS • 3 MAINS •
2 SIDES

PLATED
BUTTERMILK BISCUITS • CHOICE OF 3 MAINS •
2 SIDES TO SHARE

Available Saturday & Sunday. All packages include coffee & tea. **Please view additional offerings on our seasonal private dining menu.***

MAINS FAMILY STYLE

BAKED EGGS ALLA VODKA tomato, spinach, stracciatella cheese, sesame, toasted ciabatta

GOAT CHEESE SCRAMBLE baby spinach, shallots, soft herbs

RANCHERO SCRAMBLE black beans, avocado, chihuahua cheese, salsa verde, jalapeños, blue corn tortillas, pickled onions

AVOCADO TOAST whole wheat, red pepper flakes, lemon, poached eggs

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

VANILLA BEAN FRENCH TOAST*

BUTTERMILK PANCAKES*

GRILLED CHICKEN SANDWICH burrata, tomato jam, basil aioli, toasted ciabatta

MAC + CHEESE skillet roasted

KALE + QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette

CAESAR SALAD little gem, crispy parmesan frico

GRILLED CHICKEN scallion and shishito pepper vinaigrette

ROASTED SALMON* (\$6 supplement pp for entire party)

GRILLED SHRIMP scampi butter (\$6 supplement pp for entire party)

FILET MIGNON peppercorn sauce (\$16 supplement pp for entire party)

SIDES

CINNAMON SUGAR DOUGHNUTS hot fudge dipping sauce

MAPLE CHICKEN SAUSAGE

APPLE SMOKED BACON

MIXED BERRIES

HOME FRIES

POTATO CHIPS blue cheese fondue

JALAPEÑO CHEDDAR GRITS

BLISTERED SHISHITO PEPPERS yuzu aioli, lava salt fries

MAINS PLATED

BAKED EGGS ALLA VODKA tomato, spinach, stracciatella cheese, sesame, toasted ciabatta

GOAT CHEESE SCRAMBLE baby spinach, shallots, soft herbs, mixed greens

RANCHERO SCRAMBLE black beans, avocado, chihuahua cheese, salsa verde, jalapeños, blue corn tortillas, pickled onions

AVOCADO TOAST whole wheat, red pepper flakes, lemon, poached eggs

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

BENEDICT JOHNNY cheddar cornbread, maple chicken sausage, poached eggs, hollandaise

SHRIMP + GRITS jalapeño cheddar grits, baked eggs, scampi butter, blackened shoestring potatoes

VANILLA BEAN FRENCH TOAST*

GRILLED CHICKEN SANDWICH burrata, tomato jam, basil aioli, toasted ciabatta, fries

KALE + QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette (add grilled chicken, roasted salmon \$4 pp, grilled shrimp \$3 pp, or charred steak \$5 pp supplement, one protein for entire party)

CAESAR SALAD little gem, crispy parmesan frico (add grilled chicken, roasted salmon \$4 pp, grilled shrimp \$3 pp, or charred steak \$5 pp supplement, one protein for entire party)

FILET MIGNON peppercorn sauce, fries (\$16 supplement pp for entire party)

ADDITIONS

TABLE HORS D'OEUVRES CHOICE OF TWO FOR \$9 PP burrata • crispy sesame calamari • spicy salmon tartare • shishito peppers • arancini

DESSERTS TO SHARE CHOICE OF TWO FOR \$12 PP sticky toffee pudding • pie* • berries + cream • *includes cookies to share*

RAW BAR \$19 PP oysters • spicy salmon tartare • shrimp cocktail

DARK CHOCOLATE CAKE \$150 approximately 30 guests

FAMILY STYLE *to share*
2 STARTERS • 3 MAINS • 2 SIDES

PLATED
2 STARTERS TO SHARE • CHOICE OF 3 MAINS

Available Monday – Friday. **Please view additional offerings on our seasonal private dining menu.***

STARTERS

POTATO CHIPS blue cheese fondue

BLACK TRUFFLE ARANCINI
mushroom risotto, mozzarella, truffle aioli

SHRIMP COCKTAIL cocktail sauce, citrus remoulade

BURRATA basil almond pesto, tomato vinaigrette, arugula, garlic ciabatta toast

SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori

BLISTERED SHISHITO PEPPERS
yuzu aioli, lava salt

CRISPY SESAME CALAMARI
gochujang aioli, thai basil, lime

SIDES

FRIES

JALAPEÑO CHEDDAR GRITS

BLISTERED SHISHITO PEPPERS
yuzu aioli, lava salt

BABY SPINACH toasted garlic, lemon

ADDITIONS

RAW BAR \$19 PP oysters • spicy salmon tartare • shrimp cocktail

DESSERTS TO SHARE CHOICE OF TWO FOR \$12 PP sticky toffee pudding • pie* • berries + cream • *includes cookies to share*

PASSED HORS D'OEUVRES CHOICE OF FOUR \$22 PP see page 8

DARK CHOCOLATE CAKE \$150
approximately 30 guests

MAINS

FAMILY STYLE

GRILLED CHICKEN SANDWICH burrata, tomato jam, basil aioli

AVOCADO TOAST whole wheat, red pepper flakes, lemon, poached eggs

KALE + QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette

CAESAR SALAD little gem, crispy parmesan frico

MAC + CHEESE skillet roasted

RICOTTA GNOCCHI truffle cream

SHORT RIB FUSILLI 10 hour short rib ragu, burst tomatoes, mascarpone, parmesan

RIGATONI ALLA VODKA tomato, stracciatella, crème fraîche, sesame

BRICK PRESSED CHICKEN lemon chicken jus

GRILLED CHICKEN scallion and shishito pepper vinaigrette

ROASTED SALMON* (\$6 supplement pp for entire party)

GRILLED SHRIMP scampi butter (\$6 supplement pp for entire party)

VEGETABLE BIBIMBAP sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg

THE SMITH BAR STEAK chimichurri (\$8 supplement pp for entire party)

NY STRIP peppercorn sauce (\$13 supplement pp for entire party)

FILET MIGNON peppercorn sauce (\$16 supplement pp for entire party)

PLATED

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

AVOCADO TOAST whole wheat, red pepper flakes, lemon, poached eggs

KALE + QUINOA SALAD sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette (add grilled chicken, roasted salmon \$4 pp, grilled shrimp \$3 pp, or charred steak \$5 pp supplement, one protein for entire party)

CAESAR SALAD little gem, crispy parmesan frico (add grilled chicken, roasted salmon \$4 pp, grilled shrimp \$3 pp, or charred steak \$5 pp supplement, one protein for entire party)

RICOTTA GNOCCHI truffle cream

SHORT RIB FUSILLI 10 hour short rib ragu, burst tomatoes, mascarpone, parmesan

RIGATONI ALLA VODKA tomato, stracciatella, crème fraîche, sesame

BRICK CHICKEN FRITES fries, lemon chicken jus

ROASTED SALMON* (\$6 supplement pp for entire party)

VEGETABLE BIBIMBAP sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg

THE SMITH BAR STEAK chimichurri, fries (\$8 supplement pp for entire party)

NY STRIP peppercorn sauce, fries (\$13 supplement pp for entire party)

FILET MIGNON peppercorn sauce, fries (\$16 supplement pp for entire party)

FAMILY STYLE *to share*
 3 STARTERS • 3 MAINS • 2 SIDES •
 2 DESSERTS & COOKIES

PLATED
 3 STARTERS TO SHARE • CHOICE OF 3 MAINS •
 2 DESSERTS TO SHARE & COOKIES

Please view additional offerings on our seasonal private dining menu.*

STARTERS

add on table hors d'oeuvres before starters, choice of two for \$9 pp

- POTATO CHIPS** blue cheese fondue
- BLACK TRUFFLE ARANCINI** mushroom risotto, mozzarella, truffle aioli
- SHRIMP COCKTAIL** cocktail sauce, citrus remoulade
- BURRATA** basil almond pesto, tomato vinaigrette, arugula, garlic ciabatta toast
- SPICY SALMON TARTARE** crispy rice, avocado, sriracha, nori
- BLISTERED SHISHITO PEPPERS** yuzu aioli, lava salt
- CRISPY SESAME CALAMARI** gochujang aioli, thai basil, lime
- LITTLE GEM CAESAR** parmesan frico
- KALE + QUINOA SALAD** sun dried cranberries, ricotta salata, toasted almonds, dijon vinaigrette

SIDES

- SMASHED GARLIC POTATOES**
- FRIES**
- JALAPEÑO CHEDDAR GRITS**
- BLISTERED SHISHITO PEPPERS** yuzu aioli, lava salt
- BABY SPINACH** toasted garlic, lemon

ADDITIONS

- RAW BAR \$19 PP** oysters • spicy salmon tartare • shrimp cocktail
- PASSED HORS D'OEUVRES CHOICE OF FOUR \$22 PP** see page 8
- DARK CHOCOLATE CAKE \$150** approximately 30 guests

MAINS

FAMILY STYLE

- RICOTTA GNOCCHI** truffle cream
- RIGATONI ALLA VODKA** tomato, stracciatella cheese, crème fraîche, sesame
- SHORT RIB FUSILLI** 10 hour short rib ragu, burst tomatoes, mascarpone, parmesan
- MAC + CHEESE** skillet roasted
- ROASTED SALMON***
- GRILLED SHRIMP** scampi butter
- BRICK PRESSED CHICKEN** lemon chicken jus
- 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 (\$8 supplement pp for entire party)
- NY STRIP** peppercorn sauce (\$13 supplement pp for entire party)
- FILET MIGNON** peppercorn sauce (\$16 supplement pp for entire party)

PLATED

- RICOTTA GNOCCHI** truffle cream
- RIGATONI ALLA VODKA** tomato, stracciatella cheese, crème fraîche, sesame
- SHORT RIB FUSILLI** 10 hour short rib ragu, burst tomatoes, mascarpone, parmesan
- ROASTED SALMON***
- BRICK PRESSED CHICKEN** baby spinach, smashed garlic potatoes, lemon chicken jus
- VEGETABLE BIBIMBAP** sushi rice, shiitake mushrooms, edamame, spinach, house-made kimchee, sunny up egg
- BRAISED BEEF SHORT RIB** jalapeño cheddar grits, crispy onions, red wine jus
- THE SMITH BAR STEAK** chimichurri, fries (\$8 supplement pp for entire party)
- NY STRIP** peppercorn sauce, fries (\$13 supplement pp for entire party)
- FILET MIGNON** peppercorn sauce, fries (\$16 supplement pp for entire party)

DESSERTS

**includes cookies*

- STICKY TOFFEE PUDDING** skillet baked, medjool dates, vanilla ice cream
- SEASONAL PIE***
- BERRIES + CREAM** whipped cream, seasonal sorbet

BRUNCH

2.5 hours standing reception • Sat & Sun only

6 PASSED HORS D'OEUVRES

unlimited brunch cocktails (choice of two), selected house red, selected house white, cava, draft beer, fountain soda, juice, coffee, and tea

EVENING

2 or 3 hours standing reception
not available at Lincoln Square

7 PASSED HORS D'OEUVRES

premium open bar and (optional) two passed specialty cocktails

PASSED HORS D'OEUVRES

ALL OCCASIONS

MAC + CHEESE BALLS

SPICY SALMON TARTARE crispy rice, avocado, sriracha, nori

BLACK TRUFFLE ARANCINI mushroom risotto, mozzarella, truffle aioli

RICOTTA GNOCCHI truffle cream

AVOCADO TACOS queso fresco, tomatoes

CRAB CAKE TOTS southern tartar, apple chutney

FRIES green peppercorn aioli

SPICY TUNA TARTARE shrimp cracker

BIBIMBAP CROQUETTES house made kimchee, sriracha

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

SMOKED SALMON TOAST

HORS D'OEUVRES STATIONS

priced per person for entire party only, minimum of 25 guests; only available for cocktail parties

POTATO CHIPS \$6 PP
blue cheese fondue

CRUDITÉS \$7 PP
raw hand cut vegetables & herb aioli

ARTISANAL CHEESE \$8 PP
selection of cheeses & fruit

MEDITERRANEAN PLATE \$8 PP
babaganoush, hummus, feta dip, lavash

SMOKED SALMON BOARD \$10 PP
smoked norwegian salmon, traditional garnish

SHRIMP COCKTAIL \$11 PP

MINI SMITH BURGER \$11 PP
bacon shallot jam, cheddar, crispy onions, house pickles, TSB sauce, potato bun

OYSTERS \$16 PP
on half shell

DESSERT BITES

all items included for an additional \$10 pp

**CHOCOLATE CHIP COOKIES •
RAINBOW COOKIES**

BEVERAGE PACKAGES

Pricing pp for unlimited beverages.

SOFT DRINKS- \$12
soda, juice, coffee, & tea

BREAKFAST

BREAKFAST PACKAGE- \$16
choice of two specialty brunch cocktails served with juice & soda

LUNCH + BRUNCH

BRUNCH COCKTAILS - \$30
choice of two specialty brunch cocktails, fountain soda, juice, coffee & tea

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

BRUNCH COCKTAILS, BEER & WINE - \$35
choice of two specialty brunch cocktails, selected house wine, cava, draft beer, juice, fountain soda, coffee & tea

PREMIUM OPEN BAR- \$45
full beer & wine package along with premium alcohol, and choice of two specialty cocktails

TOP SHELF OPEN BAR- \$60
full standard open bar package along with top shelf alcohol and choice of two specialty cocktails

DINNER

BEER & WINE - \$45
selected house wine, cava, draft beer, juice, fountain soda, coffee & tea

PREMIUM OPEN BAR - \$55
full beer & wine package along with premium alcohol, and choice of two specialty cocktails

TOP SHELF OPEN BAR - \$70
full standard open bar package along with top shelf alcohol and choice of two specialty cocktails

PLEASE SEE PAGE 10 FOR PREMIUM & TOP SHELF OPTIONS

SPECIALTY COCKTAILS (choose 2)

BUBBLY + BRIGHT

THE SPRITZ
aperitif / citrus / sparkling wine / soda

ROSÉ SANGRIA
rosé / strawberry / peach / cucumber / vermouth blanc / citrus

THE GATSBY
american gin / pomegranate / hibiscus / lemon / prosecco

SPARKLING COSMO
vodka / aperol / cranberry / lime / orange blossom water / prosecco

SMASHES + SOURS

LYCHEE GIMLET
gin / shochu / lychee / sake vermouth / salted yuzu

WILDFLOWER
hibiscus mezcal / tequila / watermelon / habanero / aperitif / lime / tajín salt

CUCUMBER LOCO
tequila blanco / cucumber / elderflower / orange liqueur / lime

SUNBURN SOUR
bourbon / apricot / ginger / orange liqueur / citrus

BASIL LEMON DROP
vodka / thai basil / bitter orange / lavender / lemon

HIGHBALLS + FIZZES

STRAWBERRY COLLINS
gin / strawberry / rhubarb / lemon / elderflower tonic

SUNSET PALOMA
tequila blanco / aperol / ginger / lemon / grapefruit soda

INCOGNITO MOJITO
rum / clarified mint & lime cordial / soda

THE MULE
vodka / ginger beer / lime

BOOZY + CLASSIC

MARTINI DELUXE
gin / aquavit / dry vermouth / finocchietto

NEGRONI ROSA
gin / vermouth blanc / aperitivo / orange blossom

MIDTOWN MANHATTAN NO. 3
bourbon / rye / amaro / vermouth rojo / sherry / bitters

OAXACAN SUNSHINE
mezcal / reposado tequila / grapefruit liqueur / tamarind / amaro / mole bitters

ESPRESSO MARTINI
vodka / coffee liqueur / vanilla / cold brew

ZERO PROOF

ALL DAY SPRITZ
verjus / NA aperitif / orange blossom / grapefruit soda

CITY BIRD
pineapple / pomegranate / hibiscus / NA aperitif / lime

FANCY FREE
watermelon / cucumber / mint / lime / rosewater / elderflower tonic

BRUNCH COCKTAILS

- BLOODY MARY
- THE SPRITZ
- ROSÉ SANGRIA
- FRESHLY SQUEEZED MIMOSA

PREMIUM OPEN BAR

ALL DRAFT BEER & SELECTED RED, WHITE, & SPARKLING WINES

PORT

COCKBURN'S

VODKA

KETEL ONE

KETEL ONE CITROEN

STOLI

STOLI ORANGE

TITO'S

TEQUILA

HERRADURA SILVER

GIN

BOMBAY SAPPHIRE

TANQUERAY

CORDIALS AND LIQUEURS

APEROL

BAILEY'S

CAMPARI

CHAMBORD

LIMONCELLO

KAHLUA

PIMM'S

SAMBUCA

BOURBON, RYE, & WHISKEY

BULLEIT BOURBON

MAKER'S MARK BOURBON

BULLEIT RYE

DEADWOOD RYE

CROWN ROYAL

DEWAR'S WHITE LABEL

JACK DANIEL

SEAGRAM'S 7

RUM

BACARDI LIGHT

CAPTAIN MORGAN

MT. GAY

GOSLING'S

TOP SHELF OPEN BAR (includes all premium open bar)

VODKA

BELVEDERE

CHOPIN

GREY GOOSE

GIN

HENDRICK'S

PLYMOUTH

COGNAC

HENNESSY VS

REMY MARTIN VSOP

TEQUILA

CORRALEJO REPOSADO

DON JULIO BLANCO

DON JULIO REPOSADO

DON JULIO AÑEJO

BOURBON, RYE, & SCOTCH

WOODFORD RESERVE

SMALL BATCH BOURBON

SAGAMORE RYE

GLENLIVET 12 YR

JOHNNIE WALKER BLACK LABEL

BALVENIE 12