

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 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

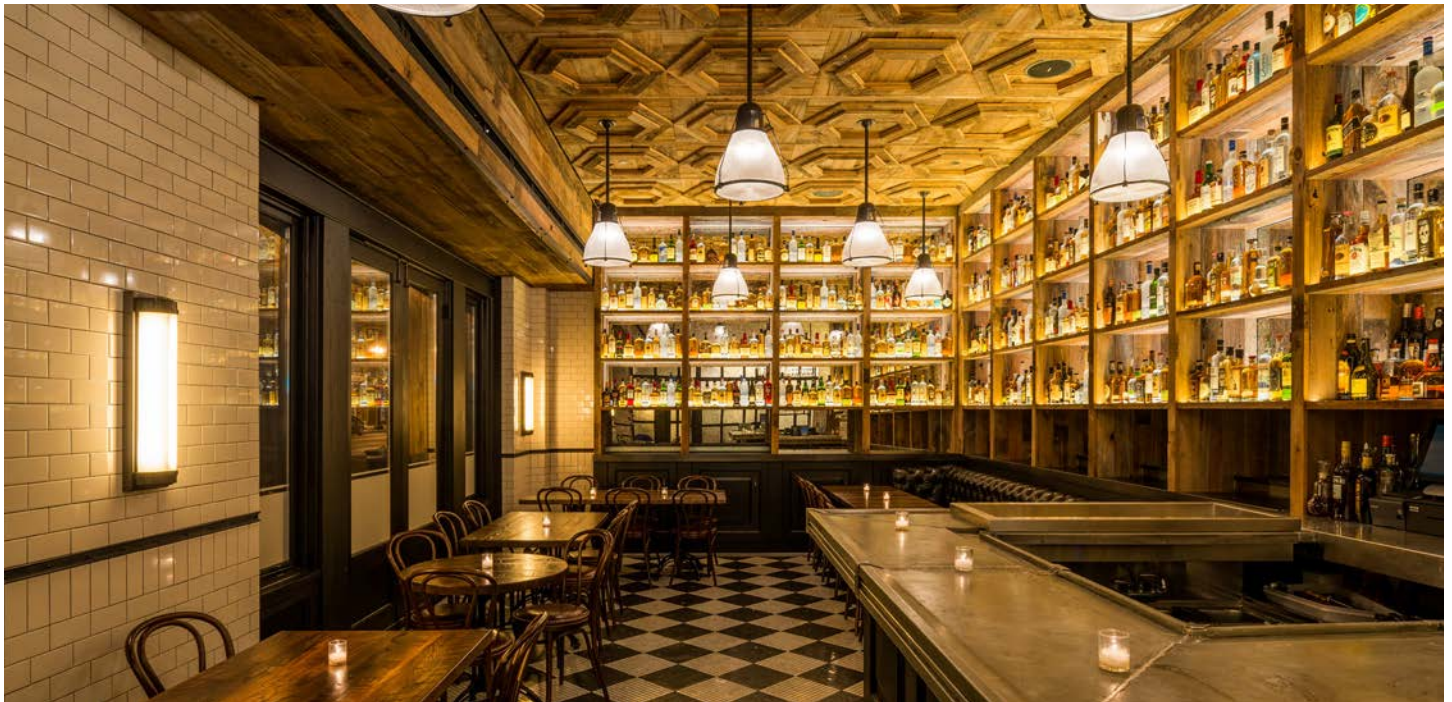
Brunch Cocktail Party: \$60 choose 6 passed hors d'oeuvres (\$60 for 2.5 hours)

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)

BREAKFAST

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

DESSERTS TO SHARE \$8 PP

sticky toffee pudding • seasonal pie • seasonal cake • rainbow cookies • chocolate chip cookies

RAW BAR \$15 PP

oysters • 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 cracked pepper, wild mushrooms, baby spinach, parmesan

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

SCRAMBLED EGGS

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 Family Style*

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****DESSERTS TO SHARE \$8 PP**sticky toffee pudding • seasonal
pie • seasonal cake • rainbow
cookies • chocolate chip cookies**RAW BAR \$15 PP**oysters • 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

MAINSEGGS**RANCHERO SCRAMBLE** avocado, cheddar, black beans, charred tomato
salsa**THE SMITH EGGS BENEDICT** black forest ham, english muffin,
poached eggs, hollandaise**SCRAMBLED EGGS****EGG WHITE SCRAMBLE** cracked pepper, wild mushrooms, baby
spinach, parmesan**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 Family Style*LUNCH**MAC & CHEESE** skillet roasted **Only available for Family Style***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*

<p>FAMILY STYLE 2 STARTERS OR SALADS • 1 PASTA • 2 MAINS • 2 SIDES • DESSERTS TO SHARE</p>	<p>PLATED 2 STARTERS OR SALADS • 3 PASTA OR MAINS • DESSERTS TO SHARE</p>
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<p>FAMILY STYLE 2 TABLE HORS D'OEUVRES • 3 STARTERS OR SALADS • 1 PASTA • 2 MAINS • 2 SIDES • DESSERTS TO SHARE</p>	<p>PLATED 2 TABLE HORS D'OEUVRES • 3 STARTERS OR SALADS • 3 MAINS OR PASTAS • 2 PLATED DESSERTS OR DESSERTS TO SHARE</p>
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TABLE HORS D'OEUVRES

TOASTED SESAME HUMMUS spiced crackers & crudité

SEASONAL RINGS

SEASONAL FLATBREAD *Only available at Penn Quarter

THE SAUCE PIZZA

marinara, pepperoni, mozzarella, pickled chillies *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
*only available for family style

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 • 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 *Only available for Family Style

MAINS

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

MINI SMITH BURGER bacon shallot marmalade, white cheddar, crispy pickled onions, TSB sauce *Only available for Family Style

SHRIMP & GRITS

SEASONAL SALMON

GRILLED CHICKEN SANDWICH burrata, tomato jam, basil aioli
*Only available for lunch

BRICK PRESSED CHICKEN lemon chicken jus *Only available for dinner

FRIED CHICKEN potato waffle, black pepper maple drizzle

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

FILET MIGNON peppercorn sauce *\$15 supplement per person for entire party

SIDES

SMASHED GARLIC POTATOES

SEASONAL VEGETABLES

FRIES

BRUSSELS SPROUTS

JALAPEÑO CHEDDAR GRITS

DESSERTS

DESSERTS TO SHARE *all included

sticky toffee pudding • seasonal pie • seasonal cake • rainbow cookies • chocolate chip cookies

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

DESSERTS TO SHARE *all items included

sticky toffee pudding • seasonal pie • seasonal cake • rainbow cookies • chocolate chip 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

DEVEILED EGGS Dijon, habanero

TOASTED SESAME HUMMUS spiced crackers

SPICY SALMON TARTARE crispy rice, spicy sauce, nori, avocado vinaigrette

CRAB CAKE TOTS southern tartar, green apple

SEASONAL FLATBREAD *Only available at Penn Quarter

THE SAUCE 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

MINI LOBSTER ROLLS *\$5 supplement pp

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

HORS D'OEUVRES STATIONS

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

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)

MINI BURGER (\$9)

american cheese, apple smoked bacon, pickles, shredded romaine, red onion, 50/50 sauce

MINI SMITH BURGER (\$9)

bacon shallot marmalade, white cheddar, crispy pickled onions, TSB sauce

OYSTERS (\$15) on half shell

DESSERT BITES

all items included for an additional \$8 pp

LEMON TART • CHOCOLATE CHIP COOKIES •

MINI BROWNIES • RAINBOW COOKIES

BEVERAGE PACKAGES

Pricing per person.

PLEASE SEE PAGE 11 FOR
PREMIUM & TOP SHELF OPTIONS

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

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

PEARL GIBSON

vodka, pickled pearl onion, dry vermouth, celery shrub

CRISP

POOL PARTY

gin, aperol, grapefruit liqueur, lemon, prosecco

CUCUMBER LOCO

tequila blanco, cucumber, elderflower, orange liqueur, lime

MOSCOW MULE

vodka, house-made ginger beer, lime

HUNGRY TEACHER

kentucky bourbon, mint, lime, lemon

PUNCH

SANTIAGO PUNCH

pisco, pineapple shrub, spiced almond liqueur, lime, tiki & orange bitters

BUBBLY

THE GATSBY

gin, pomegranate, hibiscus, lemon, prosecco

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

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
- THE GATSBY

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
MICTER'S RYE
WOODFORD RESERVE
SMALL BATCH BOURBON