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.

### GUEST CAPACITIES

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<tr>
<th>SEATED</th>
<th>COCKTAILS &amp; HORS D’ŒUVRES</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.

- **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’œuvres ($60 for 2.5 hours)*

**Cocktail Party:** $60/$75 *choose 7 passed hors d’œuvres ($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

<table>
<thead>
<tr>
<th>SEATED</th>
<th>COCKTAILS &amp; HORS D’OEUVRES</th>
</tr>
</thead>
<tbody>
<tr>
<td>30</td>
<td>35</td>
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</tbody>
</table>

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)
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

## 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**

## 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
## Brunch

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

<table>
<thead>
<tr>
<th>Family Style</th>
<th>Plated</th>
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</thead>
<tbody>
<tr>
<td>Family Style</td>
<td>Cheddar Biscuits • 1 Starter • 3 Mains • 2 Sides</td>
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<tr>
<td><strong>STARTERS</strong></td>
<td><strong>MAINS</strong></td>
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<tr>
<td>Seasonal Burrata</td>
<td><strong>EGGS</strong></td>
</tr>
<tr>
<td>Seasonal Soup</td>
<td>Ranchero Scramble avocado, cheddar, black beans, charred tomato salsa</td>
</tr>
<tr>
<td>Mixed Baby Greens</td>
<td>The Smith Eggs Benedict black forest ham, english muffin, poached eggs, hollandaise</td>
</tr>
<tr>
<td>Seasonal Fruit Salad mint, honey, lime</td>
<td>Scrambled Eggs</td>
</tr>
<tr>
<td><strong>SIDES</strong></td>
<td><strong>GRIDDLE</strong></td>
</tr>
<tr>
<td>Maple Chicken Sausage</td>
<td>Vanilla Bean French Toast maple butter, caramelized bananas</td>
</tr>
<tr>
<td>Apple Smoked Bacon</td>
<td>Pancakes whipped ricotta, toasted pecans, salted caramel sauce</td>
</tr>
<tr>
<td>Candied Bacon</td>
<td><em>Only available for Family Style</em></td>
</tr>
<tr>
<td>Home Fries</td>
<td><strong>LUNCH</strong></td>
</tr>
<tr>
<td>Chips</td>
<td><strong>MAC &amp; CHEESE</strong> skillet roasted</td>
</tr>
<tr>
<td>Jalapeño Cheddar Grits</td>
<td>Kale &amp; Quinoa Salad sun dried cranberries, ricotta salata, toasted almonds, Dijon vinaigrette</td>
</tr>
<tr>
<td>Brussels Sprouts</td>
<td>Grilled Chicken Sandwich burrata, tomato jam, basil aioli</td>
</tr>
<tr>
<td>Fries</td>
<td>BLT + E Sandwich apple smoked bacon, fried egg, lemon aioli</td>
</tr>
</tbody>
</table>

### 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

- **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 • DESSERTS TO SHARE

### PLATED
- 2 STARTERS OR SALADS • 3 PASTA OR MAINS • 2 PLATED DESSERTS OR DESSERTS TO SHARE

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### TABLE HORS D’ŒUVRES
**TOASTED SESAME HUMMUS** spiced crackers & crudités
**SEASONAL RINGS**
**SEASONAL FLATBREAD** *Only available at Penn Quarter*
**THE SAUCE 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

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### 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*

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### SALADS
**LITTLE GEM CESAR** parmesan frico
**MEDITERRANEAN** romaine, cucumber, red onion, baby bell peppers, olives, feta, lemon oregano vinaigrette
**KALE & QUINOA** cranberries, ricotta salata, toasted almonds, dijon vinaigrette

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### ADDITIONS
**RAW BAR** $15 PP
- oysters • spicy salmon tartare • shrimp cocktail
**SIDES** $2 PP
**PASSED HORS D’ŒUVRES 4 FOR $15 PP** see page 9
**HORS D’ŒUVRES STATIONS** pricing varies, see page 9
**DARK CHOCOLATE CAKE** $150 approximately 30 guests

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### 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*

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### 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 PRESS 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*

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### SIDES
**SMASHED GARLIC POTATOES**
**SEASONAL VEGETABLES**
**FRIES**

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### 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’ŒUVRES
- 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’ŒUVRES
- premium open bar and (optional) two passed specialty cocktails

### PASSED HORS D’ŒUVRES

<table>
<thead>
<tr>
<th>ALL OCCASIONS</th>
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<tbody>
<tr>
<td>SPINACH &amp; FETA CUPS</td>
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<tr>
<td>MACARONI &amp; CHEESE BALLS</td>
</tr>
<tr>
<td>DEVILED EGGS Dijon, habanero</td>
</tr>
<tr>
<td>TOASTED SESAME HUMMUS spiced crackers</td>
</tr>
<tr>
<td>SPICY SALMON TARTARE crispy rice, spicy sauce, nori, avocado vinaigrette</td>
</tr>
<tr>
<td>CRAB CAKE TOTS southern tartar, green apple</td>
</tr>
<tr>
<td>SEASONAL FLATBREAD *Only available at Penn Quarter</td>
</tr>
<tr>
<td>THE SAUCE PIZZA marinara, pepperoni, mozzarella, pickled chilies *Only available at U Street</td>
</tr>
<tr>
<td>BIBIMBAP CROQUETTES house made kimchee, sriracha</td>
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<tr>
<td>RICOTTA GNOCCHI truffle cream</td>
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<tr>
<td>AVOCADO TACOS queso fresco</td>
</tr>
<tr>
<td>MINI LOBSTER ROLLS *$5 supplement pp</td>
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<tr>
<td>FRIES green peppercorn aioli</td>
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<tr>
<td>SPICY TUNA TARTARE shrimp cracker</td>
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<tr>
<td>SEARED TUNA cucumber, tapenade</td>
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<tr>
<td>CHICKEN WONTONS hoisin dip</td>
</tr>
<tr>
<td>CHICKEN PARMESAN</td>
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<tr>
<td>SHORT RIB DUMPLINGS smoked paprika aioli</td>
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<tr>
<td>STEAK FRITES potato chips, balsamic onion jam</td>
</tr>
</tbody>
</table>

### BRUNCH ONLY

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

### HORS D’ŒUVRES 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.

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

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

PLEASE SEE PAGE 11 FOR PREMIUM & TOP SHELF OPTIONS
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
FRANDELICO
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
JOHNIE 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

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
JOHNIE WALKER BLACK LABEL
LAPHROAIG
MACALLAN SCOTCH 12 YEAR
MICHTER’S RYE
WOODFORD RESERVE
SMALL BATCH BOURBON

CORDIAL’S & LIQUORS
CHARTREUSE
COINTREAU
DRAMBUIE
GRAND MARNIER