

Weddings
at
The Smoke Rise
Village Inn



9 Perimeter Road Kinnelon, NJ 07405
973.838.7770

Highlights

The Smoke Rise Village Inn is a beautiful & unique venue full of rich history nestled in a private gated community. From the scenic drive to the carefully executed cuisine, your guests will be left speechless. Here at Smoke Rise, our wedding couples become part of our family. We take great pride in being accessible and as hands on as desired through the entire wedding planning process. We are a one-of-a-kind venue and look forward to showing you all that is possible for your special day.

“If you can visualize it, if you can dream it, there’s some way to do it.” -Walt Disney

What You Can Expect



- A 5-Hour Block for the Cocktail Hour & Reception
- Day of Coordination
- Exclusive Access to the Entire Facility
(Providing guest minimum is met)
- Dedicated Bridal Party Attendant
- Customized Digital Welcome Sign
- Coat Room Attendant (weather dependent)
- Candle Votives and Holders
- Premium Open Bar
- Champagne Toast
- Tableside Wine & Cocktail Service
- His & Hers Signature Cocktails
- Customized Wedding Cake from one of our Bakeries
- Table Numbers
- Choice of Linen and Napkin Color
- Complimentary Tasting for the Bride & Groom
- Custom Dinner Menus
- Welcome Table Set up with Your Personalized Items

On Site Ceremony

Ceremonies are held outside in our beautifully manicured rustic courtyard with an indoor space available as an alternative.

Flat Fee of \$1,500 Includes

- Private Room for Getting Ready
- Access 3-Hours Prior to the Ceremony
- Ceremony Chairs & Set-up
- Use of Rustic Barn Doors
- Self-Serve Water Station



Early Bird

- Fresh Juices
- Assorted Bagels & Muffins
- Seasonal Fruit Platter & Yogurt

Primping Package *Additional fee of \$750*

- Access 6-Hours Prior to the Ceremony
- Complimentary Bottle of Champagne
- Choice of One Meal Package

Light Lunch

- Assorted Mini Sandwiches
- Pasta Salad
- House Made Cookies

The Pickings

- Deviled Eggs
- Garlic Hummus & Pita Chips
- Artisan Cheese & Crackers

* Inquire for additional drink packages *

Packages are designed to feed up to 10 people. \$25 for each additional person

The Bar

Premium Open Bar *Included*

Spirits

Titos, Kettle One, Bacardi Light, Malibu Coconut, Captain Morgan, Tanqueray, Casamigos Blanco, Jack Daniels, Jameson, Johnnie Walker Red, Bulliet Bourbon, Makers Mark, Dewar's, Kahlua, Baileys, Frangelico, Sambuca, Amaretto

Bottles & Cans

Budweiser, Bud Light, Coors Light, Heineken (and Light), Corona (and Light), Yuengling, Amstel Light, Guiness, Angry Orchard, Variety of High Noon Seltzers

House Wines

Cabernet, Merlot, Pinot Grigio, Chardonnay, White Zinfandel, Moscato, Reisling, White & Red Sangria



Upgraded Ultra-Premium Open Bar +\$10pp

In Addition to the Premium Offerings

Grey Goose, Belvedere, Casamigos Reposado, Hendricks, Bombay Sapphire, Woodford Reserve, Glenfiddich 12yr., Johnnie Walker Black, Chivas, Crown Royal

Boozy Stations

Seasonal Mimosa Bar - \$450

A Self-Serve Station with House Champagne, Seasonal Juices and Fun Garnishes!

Martini Bar - \$650

Enjoy the Classics! Appletini, Cosmo and Lemon Drop Martinis Made to Order and Served Nice and Crisp from the Bottle Chilling Ice Sculpture

Frozen - \$500

Bring the Island to You! Enjoy Frozen Pina Coladas & Strawberry Daiquiris with a Choice of Assorted Rums

The Menu

Guests are Welcomed into Cocktail Hour with Wine & Sparkling Water

Butler Passed Hors d'oeuvres

(Choice of 8)

Vegetarian

- Vegetable Spring Rolls
- Raspberry, Almond, and Brie in Phyllo
- Edamame Dumpling *VG
- Tomato and Mozzarella Caprese Skewer
- Goat Cheese Fritter
- French Onion Bouille
- Potato Pancakes with Chive Sour Cream *GF
- Grilled Cheese Bite with Tomato Soup Shot
- Spanakopita with Spinach & Grecian Feta in a Phyllo Triangle
- Sweet Potato Puff with Cinnamon Sugar

Poultry

- Coconut Chicken
- Buffalo Chicken Spring Roll with Blue Cheese Dip
- Chicken & Lemongrass Potstickers
- Chicken Kabob with Red Onion and Green Peppers Topped with Pineapple *GF
- Chicken Tikka Masala Skewer with Tzatziki *GF
- Texas White Wing - Chicken Breast Wrapped in Applewood Bacon with Jalapeño
- Chicken Cordon Bleu Puff with Smoked Ham & Swiss Cheese

Seafood

- Miniature Maryland Crab Cakes with Chipotle Aioli
- Malibu Coconut Shrimp with Sweet Chili Sauce
- Tuna Tartar Wrapped in Cucumber *GF
- Salmon Satay with Miso Glaze *GF
- Shrimp Cocktail with Lemon and Traditional Cocktail Sauce *GF
- Citrus Crab Wonton

Beef, Lamb & Pork

- Angus Cheese Burger Sliders
- Beef Sirloin Satay with Teriyaki Glaze
- Filet Mignon on Garlic Crouton with Horseradish Cream
- Braised Short Rib & Manchego Empanada
- Rosemary Lamb Chops with Horseradish Cream *GF
- Miniature Lamb Gyro with Tzatziki
- Miniature Philadelphia Style Cheese Steak Hoagie
- BBQ Pulled Pork on Miniature Hawaiian Roll
- Pigs in a Blanket with Honey Mustard Dipping Sauce

GF – Gluten Free
V- Vegetarian
VG - Vegan

Cold Table

Imported & Domestic Cheeses, Hot Capicola, Pepperoni, Sopressata, Genoa Salami
Assorted Crackers & Artisan Breads Infused Dipping Oils

Traditional & Roasted Red Pepper Hummus, Eggplant Caponata,
Stuffed & Marinated Greek Olives, Himalayan Salted Pita Chips

Seasonal Vegetable Crudité Display with House-Made Dipping Sauces

Sliced Seasonal Fruits and Melons Complimented by Seasonal Mixed Berries

Chafing Dish Station

(Choice of Two)
Add a Third Selection for just \$5pp Additional

Fried Calamari

Four Cheese Arancini *V

Potato & Cheddar Pierogies with Sauteed Onions *V

Eggplant Rollatini *V

Deconstructed Chicken Cordon Bleu

Sauteed Broccoli Rabe & Sausage

Swedish Meatballs

Clams Casino

Penne Vodka *V

Mac-n'-Cheese *V



Signature Stations

(Choice of 2)

Add an Extra Station for \$10pp

**Notes a Chef Fee of \$125*

Chef's Carved Farmhouse *

(Choice of One)

Sage Roasted Turkey Breast
Cranberry Orange Relish and Sage Pan Gravy

Slow Roasted Corned Beef Brisket
Whole Grain Mustard

Brown Sugar Glazed Fresh Ham
Mustard Jus

Cajun Crusted Pork Loin
Natural Demi

Roasted Sirloin +\$7
Horseradish Chive Sour Cream and Natural Jus

Roasted Beef Tenderloin + \$9
Cabernet Thyme Jus

Tex- Mex & Taco Station

(Choice of Two)

Pulled Chicken, Seasoned Ground Beef,
Pork Carnitas, or Cilantro Lime Mahi Mahi,
Soft Corn Tortillas, Hard Corn Shells, Tortilla
Chips, Salsa, Sour Cream, Pico de Gallo,
Jalapeños, Guacamole, Cheddar Jack Cheese

NEW!

Dip Me Please

(Choice of Two)

Served Warm with Assorted Chips & Vegetables
Spinach & Artichoke, Buffalo Chicken,
Old Bay Crab, Guiness Beer Cheese

Pasta Station

(Choice of Two)

Add a Third Selection for just \$5pp Additional

Pastas - Cheese Tortellini, Fusilli, Penne Rigate, Cavatelli, Rigatoni Mezzi, Orecchiette

Sauces - Marinara, Bolognese, Vodka, Carbonara, Basil Pesto, Wild Mushroom Cream

It's Greek to Me *

NEW!

Lamb & Chicken Gyro Meat, Soft Pita, Cucumber,
Shredded Lettuce, Ripe Tomato, Diced Onion,
Creamy Tzatziki, Tomato & Feta Orzo Salad

Boneless Chicken Wings *

(Served with Celery, Ranch & Bleu Cheese Dressing)

Tossed to order with Choice of Parmesan Garlic,
Whiskey BBQ and Traditional Buffalo Sauce

Asian Stir-Fry

(Choice of Two)

(Served with Fried Rice, Duck and Hot Mustard Sauces)

Add a Second Selection for just \$4.95 Additional

Shrimp and Scallop Szechuan

Beef & Broccoli in Sesame Garlic Sauce

General Tso's Chicken and Snow Peas

Chicken Lo Mein

Vegetable Spring Rolls

Build Your Own Slider Bar

Angus Beef Patties and Crispy Chicken Thighs

Sides to include Caramelized Vidalia Onions, Cheddar Cheese, Crispy Bacon, Sliced Pickles, Shredded Lettuce, Whiskey BBQ Sauce, Ranch and Chipotle Aioli

Spud Bar

Traditional Idaho Whipped & Sweet Potatoes

Toppings to include Brown Gravy, Bacon Bits, Horseradish Chive Sour Cream, Broccoli, Ranch, Cheddar Cheese, Marshmallows, Brown Sugar

Chef's Polish Pierogi Station *

Traditional Sautéed Potato & Cheddar Pierogies Served with Applesauce, Bacon Bits, & Sour Cream

The Stadium

NEW!

Mini Hot Dogs, Pretzel Bites & Tater Tots, Toppings to include Ketchup, Mustard, Relish, Queso, Sour Cream, Bacon Bits

Chef's Fresh House-Made Mozzarella *

Warm Fresh Mozzarella Plated with Roasted Vegetables Garnished with Micro Greens. Guests to Help Themselves to a Variety of Flavored Aged Balsamic Vinegars, Assorted Pesto, Tapenades, Extra Virgin Olive Oil and Crispy French Crostini

Premium Stations

Italian Favorites \$14pp / \$9 To Substitute

Shrimp Scampi over Saffron Rice, Fried Calamari, Chef's Focaccia Pizzas, Eggplant Rollatini

Southern BBQ \$17 pp / \$11 To Substitute

(Served with Corn Bread, & Coleslaw)

Mac n' Cheese, Pulled Pork Sliders, Baby Back Ribs, BBQ Chicken Tenders

Short Rib Station * \$13pp / \$8 To Substitute

Roasted Garlic Mashed Potatoes, Crispy Fried Onions

Shrimp Bar \$18pp / \$14 To Substitute

Jumbo Gulf Shrimp, Lemon Wedges, Traditional Cocktail Sauce, Horseradish

Chef's Sushi Station \$29pp

**Additional Fee of \$300 Per Chef*

Assorted Rolls, Sushi and Sashimi Prepared Tableside by Authentic Sushi Chefs Served with Traditional Accompaniments



Deluxe Seafood Bar Market Price

Jumbo Gulf Shrimp, East Coast Oysters, Littleneck Clams and Scallop Ceviche Shooters Displayed with a Hand Carved Ice Sculpture and Accompanied with Lemon Wedges, Traditional Cocktail Sauce, Horseradish, and Red Wine Mignonette Sauce.

Dinner Reception

Accompanied by Warm Dinner Rolls and Butter

We encourage all dietary restrictions be relayed to the staff so our culinary team can prepare modified dishes if necessary.

First Course

(Choose one)

Add a Second Option as an Additional Course +\$5pp

Smoke Rise Salad *GF, V, VG

Mixed Baby Lettuces, Grape Tomatoes, Red Onion, Carrots, Cucumbers, Red Wine Vinaigrette

Classic Caesar Salad

Hearts of Romaine, Garlic Croutons, Parmesan Reggiano

Cucumber & Watermelon *GF, V

Baby Arugula, Feta, Fresh Mint, Honey Vinaigrette

Stuffed Rigatoni *V

Roasted Tomato Sauce, Garlic Spinach, Parmesan Reggiano

Baby Arugula Salad *V

Roasted Grape Tomatoes, Toasted Almonds Boursin Cheese Crostini, Basil Vinaigrette

Sliced Tomato & Mozzarella *GF, V

Fresh Basil, EVOO, Balsamic Drizzle

The Wedge *GF

Baby Iceberg Lettuce Topped with Beefsteak Tomato, Applewood Smoked Bacon, Crumbled Bleu Cheese, Russian Dressing

Traditional Penne Ala Vodka *V

Blush Sauce, Parmesan Cheese

Kids Entrée

*Available for Kids Ages 6-12yrs old
Advance notice is appreciated*

Chicken Fingers & French Fries // Smoke Rise Mac N Cheese

Second Course

(Choose Three)



Frenched Chicken Breast *GF

Roasted Garlic Jus

Chicken Marsala

Mushrooms, Marsala Wine Sauce

Chicken Francaise

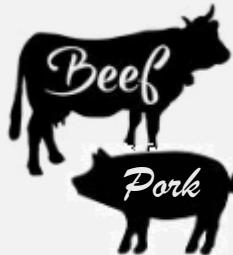
Lemon Chardonnay Beurre Blanc

Chicken Florentine

Spinach & Fontina Cheese

Balsamic Chicken *GF

Tomato Bruschetta, Balsamic Drizzle



6 oz. Braised Short Rib *GF

Pearl Onion Demi

5 oz. Petite Filet Mignon *GF

Chianti Demi-Glace

8 oz. Bone in Berkshire Pork Chop

*Natural Au Jus *GF*



Salmon Piccata *GF

White Wine, Capers

Pan Roasted Salmon *GF

Sweet Chili Glaze

Horseradish Crusted Cod

Beurre Blanc

Sole Oreganata

Lemon Butter

Shrimp & Spring Pea Risotto *GF

White Wine, Parmesan Reggiano

*Served without Accompaniments



VEGETARIAN

Blackened Cauliflower Steak *VG, GF
Quinoa, Cherry Tomatoes, Sautéed Broccoli

Lemon Gnocchi
Sautéed Spinach & Blistered Tomatoes

Vegetable Risotto *GF
Chef's Seasonal Vegetables

Surf & Turf *GF

Served as the Only Entrée Option When Selected

Petite Filet Mignon
with Pre-Selected Choice of

Sweet Chili Glazed Salmon

Herb Roasted Gulf Shrimp

Coldwater Lobster Tail ~ MP



Premium Entrees

Chilean Seabass ~ *Miso Glaze* ~ MP

Pan Seared 8 oz. Filet Mignon *GF ~ *Bordelaise Sauce* ~ \$10pp / \$7 To Substitute

10 oz. NY Strip Steak *GF ~ *Demi-Glace* ~ \$12pp / \$9 To Substitute

Dessert

Wedding Cake

Customized Wedding Cake Made and Delivered by one of our Bakeries.
Served with Fresh Berry Coulis and Garnished with Mixed Seasonal Berries.



Palermo's Bakery

Palermobakery.com
201-336-9822
customersupport@palermobakery.com

Tableside Coffee & Tea Service Included
Self - Serve Coffee & Tea Station ~ \$3.00pp

Additional Dessert Selections

**Indicates a Minimum of 100 Guests*

The Chef's Dessert Table ~ \$8pp

Assorted Cakes and Pies, Tropical Fruit Salad, Club Baked Cookies

Chocolate Fountain ~ \$16pp *

Milk Chocolate with Strawberries, Pineapple, Marshmallows, Pretzels, Rice Krispies Treats, Oreos, and Assorted Inn Baked Cookies to Dip

Family Style ~ \$11pp

Assorted Miniature Viennese Pastries to Include Miniature Cannoli, Cream Puffs, Éclairs, Fruit Tarts, Lemon Meringue, and Club Baked Cookies

Venetian Table ~ \$21pp *

A decadent amount of Assorted Miniature Italian Pastries, Assorted Cakes and Pies, Petite Fours, Seasonal Fruits & Berries Display, Inn Baked Cookies, Brownie Bites and Warm Seasonal Cobbler

Ice Cream Bar ~ \$9pp

Vanilla & Chocolate Ice Cream with Assorted Mix Ins

“Glazingly” Delish

Display of Artisan Mini Donuts in a Variety of Flavors such as Oreo, Maple Bacon, Nutella, Red Velvet, along with the Classics. Includes a Gold or Silver Themed Donut Tower Sure to Wow Your Guests!

Flat Pricing

Serves 25 ~ 50 People:	\$455.00
Serves 50 ~ 100 People:	\$800.00
Serves 100 ~ 150 People:	\$1,150.00 *

Speak to a Catering Sales Associate for Information about the Donut Wall

** Includes a Second Donut Tower*

Send-Off Snacks

Stations are Set up Near the Exit for Your Guests to Enjoy as They Depart.

* Additional Flat Fee of \$250.00 Applies *

The Jersey ~ \$8pp

Taylor Ham Egg & Cheese Sandwiches

Hey Santa ~ \$6pp

Warm Jumbo Chocolate Chip Cookies and Milk

The Dog ~ \$9pp

“Dirty Water” Hot Dogs with Ketchup & Mustard

Two-Biters ~ \$12pp

Cheeseburger Sliders & Pigs in a Blanket

Carnival Eats ~ \$10pp

Salted Soft Pretzel & Deep-Fried Oreos

Additional Info

- Wedding cuisine is prepared by the same Culinary Team that caters to the Restaurant. We encourage you to join us for dinner soon!
- We are located in a private gated community. Our Security Staff is aware of ALL of our Weddings so guests will feel welcomed when they arrive.
- Specialty foods & spirits may be brought in with prior consent.

For More Information on Guest Minimums and Pricing,
Please Contact the Catering Department

973-838-7770
Randy@Smokeriseinn.com

What Our Couples Have to Say

“We Knew We Picked The Perfect Venue”

“Our Wedding Was Truly A Magical Day”

“Our Guests Loved The Food”

“We Will Recommend The Smoke Rise Inn To All”

“Amazing Service, Perfect Venue, Best Wedding!”

“Unforgettable Wedding At The Smoke Rise Inn”



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