

*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



## *Primping Package*

*Additional fee of \$750*

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

## *Early Bird*

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

## *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, Guinness, 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 Boule  
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 Crudit  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

FAVORITE!

NEW!  
NEW!

## Dip Me Please

(Choice of Two)

Served Warm with Assorted Chips & Vegetables  
Spinach & Artichoke, Buffalo Chicken,  
Old Bay Crab, Guinness 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!  
NEW!

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

## 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

## Boneless Chicken Wings \*

(Served with Celery, Ranch &  
Bleu Cheese Dressing)

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

## **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

NEW!  
NEW!

## **The Stadium**

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** \$14.99 / \$9 To Substitute

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

### **Southern BBQ** \$17.99 / \$11 To Substitute

(Served with Corn Bread, & Coleslaw)

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

### **Chef's Sushi Station** \$29.99

*\*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.

### **Short Rib Station** \* \$13.99 / \$8 To Substitute

Roasted Garlic Mashed Potatoes,  
Crispy Fried Onions

### **Shrimp Bar** \$18.99 / \$14 To Substitute

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



# *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,  
Applexwood 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)



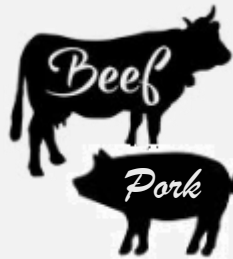
Frenched Chicken Breast \*GF  
*Roasted Garlic Jus*

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  
*Sauteed 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

Tablesides 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

*\*Includes a Second Donut Tower*

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

# *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

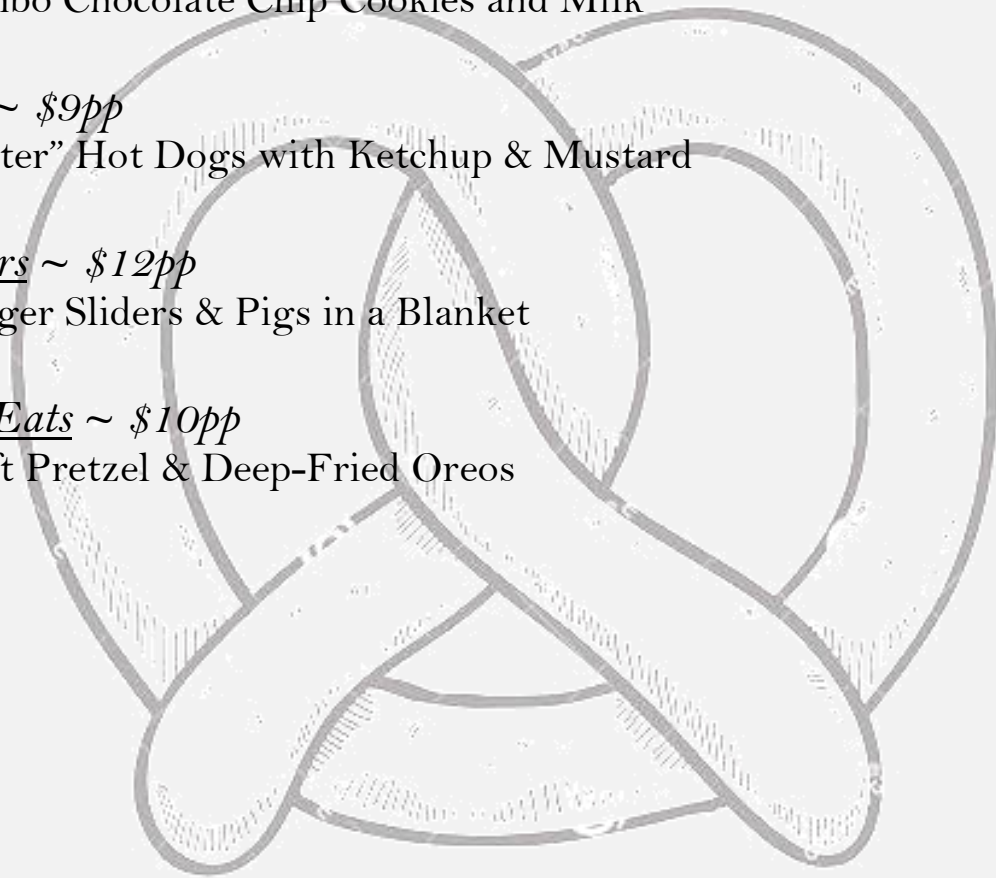
“Dirty Water” Hot Dogs with Ketchup & Mustard

*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.

Day	Guest Minimum	2027 Pricing Per Person	2028 Pricing Per Person
Thursday	50	\$190	\$195
Friday	100	\$200	\$210
Saturday	125	\$215	\$225
Sunday	50	\$200	\$210

*All Pricing is Subject to N.J. Sales Tax and 20% Service Charge*

*\* The Service Charge is Retained by the Inn and not Considered a Gratuity*

### Gratuity Policy

*Tips for the Service Staff and Banquet Managers are always welcomed, however not required and left to one's discretion. 6-10% is recommended for the Service Staff*

**Contact our Catering Department for Information on Seasonal, Military, and First Responder Discounts Along with Package Modifications to Better Fit Your Budget.**

**973-838-7770 // [randy@smokeriseinn.com](mailto:randy@smokeriseinn.com)**

## What Our Couples Have to Say

"We Knew We Picked The Perfect Venue"

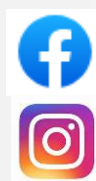
"Our Wedding Was Truly A Magical Day"

"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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