



STOCKTON INN

C. 1710



EVENTS

EXECUTIVE CHEF BOB TRUITT
MANAGING DIRECTOR ANTHONY RUDOLF

stocktoninn.com

@thestocktoninn

STOCKTON INN

C. 1710

A 300-year-old landmark in the Delaware River Valley, Stockton Inn blends history and modern design into a backdrop for intimate gatherings, full-scale celebrations, and everything in between. Our renowned hospitality team is helmed by Executive Chef Bob Truitt, Managing Director Anthony Rudolf, and Head Bartender Brian Miller, whose blended experience spans Michelin-starred and James Beard Award-winning culinary institutions like Thomas Keller's Per Se, Michael White's Marea, and The Polynesian with Major Food Group. Together with our incredible staff, we distinguish each event at the inn as an unforgettable experience that encompasses every detail.

LOCATION:

ONE SOUTH MAIN STREET
STOCKTON, NJ
08559

FOR EVENT INQUIRIES:

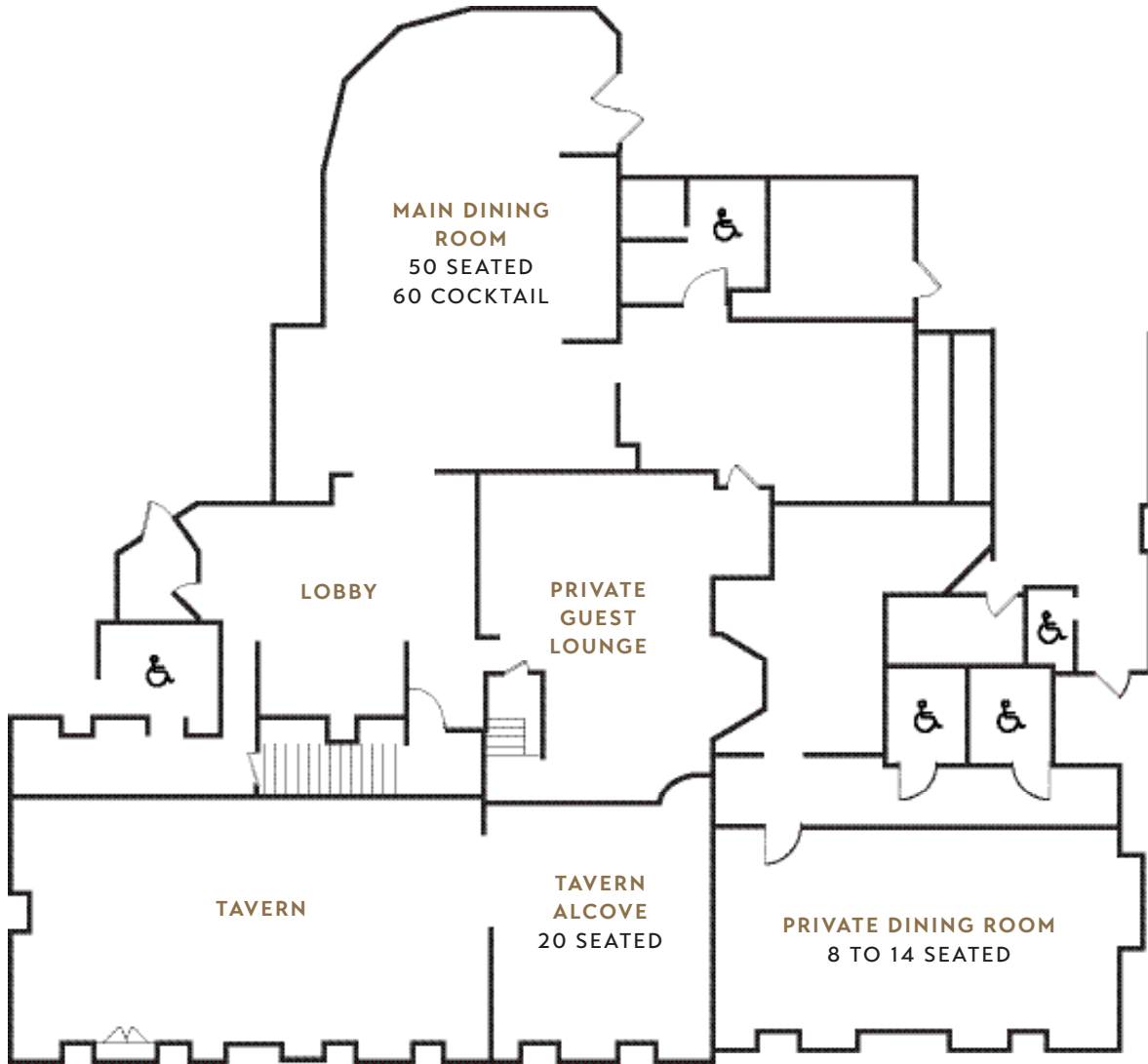
EVENTS@STOCKTONINN.COM
+1 (609) 460-4209





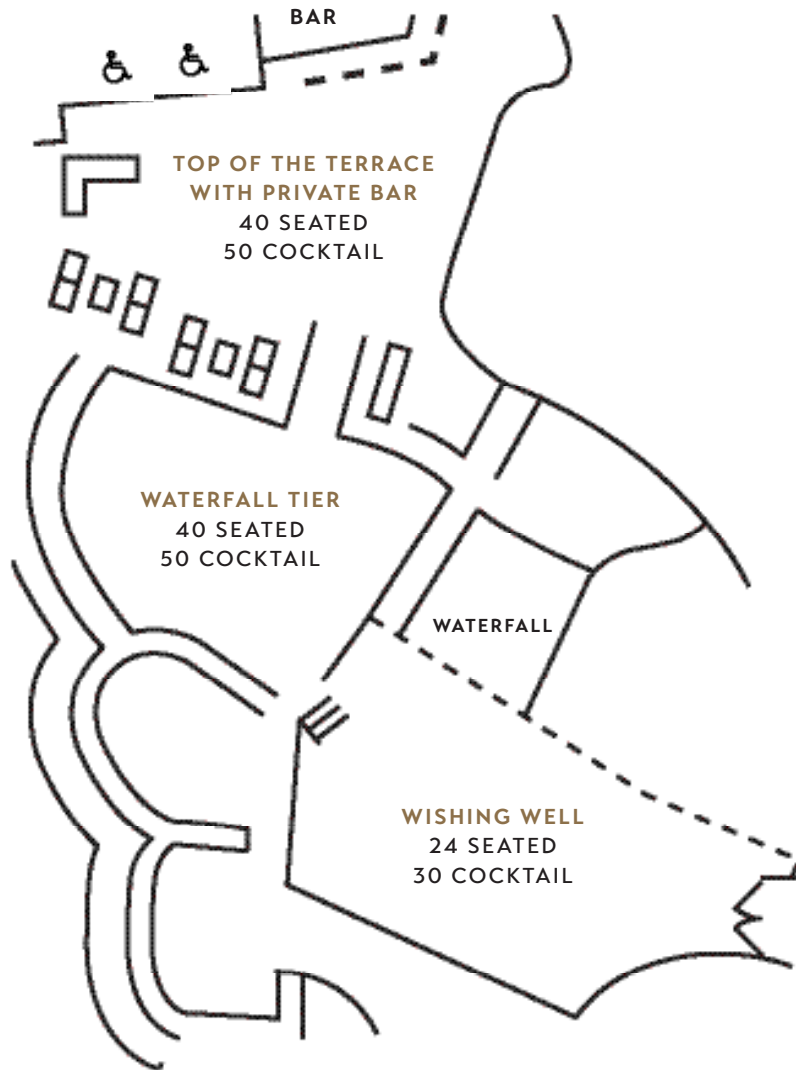


INTERIOR SPACES



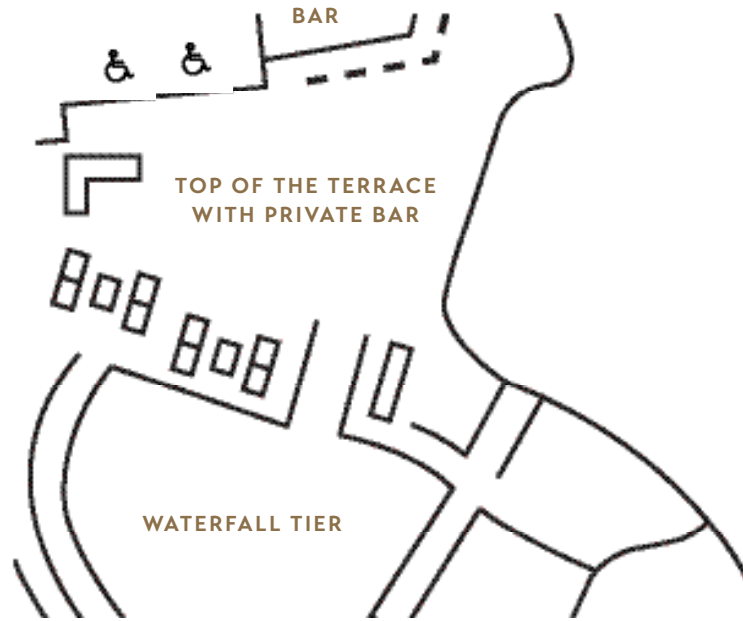
TERRACE OPEN (PEAK)

APRIL THROUGH OCTOBER



ENCLOSED TERRACE, ALL-WEATHER

NOVEMBER THROUGH MARCH
70 SEATED | 80 COCKTAIL



INDIVIDUAL VENUE BUYOUTS

PRIVATE DINING ROOM | 8 TO 14 SEATED

	WEDNESDAY, THURSDAY, SUNDAY	FRIDAY & SATURDAY
F&B MINIMUM	N/A	N/A
SPACE RENTAL	N/A	N/A

TAVERN ALCOVE | 20 SEATED

	WEDNESDAY, THURSDAY, SUNDAY	FRIDAY & SATURDAY
F&B MINIMUM	\$1,750	\$2,250
SPACE RENTAL	\$250	\$250

DINING ROOM | UP TO 50 SEATED; 60 COCKTAIL

	WEDNESDAY, THURSDAY, SUNDAY	FRIDAY & SATURDAY
F&B MINIMUM	\$2,500	\$5,000
SPACE RENTAL	\$500	\$1,000

ENCLOSED TERRACE, ALL WEATHER | 70 SEATED; 80 COCKTAIL

	WEDNESDAY, THURSDAY, SUNDAY	FRIDAY & SATURDAY
F&B MINIMUM	\$2,000	\$4,500
SPACE RENTAL	\$500	\$1,000



INDIVIDUAL VENUE BUYOUTS

WISHING WELL TIER | 24 SEATED; 30 COCKTAIL

	WEDNESDAY, THURSDAY, SUNDAY	FRIDAY & SATURDAY
F&B MINIMUM	\$1,000	\$2,000
SPACE RENTAL	\$250	\$500

WATERFALL TIER | 40 SEATED; 50 COCKTAIL

	WEDNESDAY, THURSDAY, SUNDAY	FRIDAY & SATURDAY
F&B MINIMUM	\$2,000	\$3,500
SPACE RENTAL	\$250	\$500

TOP OF THE TERRACE W/PRIVATE BAR | 40 SEATED; 50 COCKTAIL

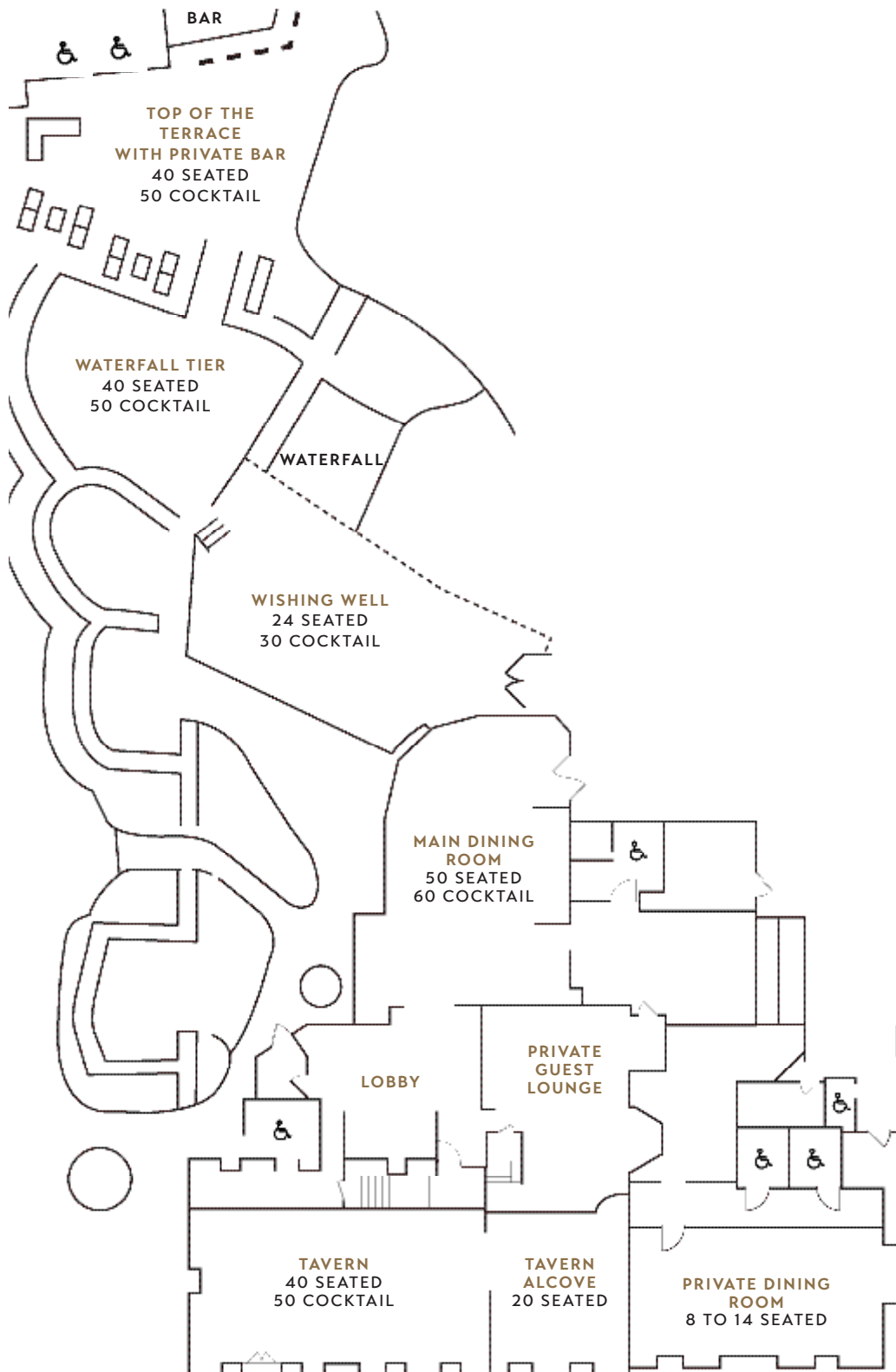
	WEDNESDAY, THURSDAY, SUNDAY	FRIDAY & SATURDAY
F&B MINIMUM	\$2,500	\$5,000
SPACE RENTAL	\$500	\$1,000

FULL TERRACE BUYOUT | ALL THREE TIERS, 100 SEATED; 120 COCKTAIL

	WEDNESDAY, THURSDAY, SUNDAY	FRIDAY & SATURDAY
F&B MINIMUM	\$7,500	\$12,000
SPACE RENTAL	\$1,000	\$1,500



FULL INN BUYOUT



FULL VENUE BUYOUT

Enjoy every detail of the inn at your discretion. Ideal for individuals who want an exclusive experience without any other clientele on the premises. A buyout includes:

- All nine guest rooms in the main inn and two carriage houses, including our suite with butler’s kitchen and private terrace with bocce ball court and firepit.
- Access to all individual venues (three-tier terrace and bar, the dining room, private dining room and tavern alcove).
- Additional access to the entire tavern and bar, as well as the private guest lounge with honor bar.

(Does not include food and beverage, NJ sales tax and 25% service fee)

	WEDNESDAY, THURSDAY, SUNDAY	FRIDAY & SATURDAY
F&B MINIMUM	\$0	\$0
SPACE RENTAL	\$12,500	\$20,000



ABOUT OUR CULINARY PROGRAM

Our ever-changing, seasonal menu can be described as modern American. Each dish is driven by the culinary prowess of Executive Chef Bob Truitt, a James Beard Award semifinalist who draws upon his experience at Michelin-starred restaurants like Michael White's Marea, the iconic Spanish landmark El Bulli, and Corton, and his team. Chef Truitt works with local purveyors and farms to source ingredients when possible, and ensures each dish reflects the landscape surrounding our inn.



FAMILY STYLE TIER

\$85 per guest | Select two dishes for each course

FRESH BAKED PULL APART ROLLS

cultured maple butter, smoked sea salt

FIRST COURSE

CHICORIES

red kissabel apples, delicata squash, candied walnut, manchego

LEAFY GREENS

picked herbs, shaved vegetables, lemon vinaigrette

BABY BEETS

black pepper yogurt, crispy cocoa, fall citrus

SECOND COURSE

ROASTED CHICKEN ROULADE

sweet potato, braised cavolo nero, black garlic, maitake

DRY AGED STRIP STEAK FRITES

bone marrow bordelaise, french fries

BRANZINO

potato puree, cabbage and leek soffrito, littleneck clam salsa verde

SORRENTO LEMON RISOTTO

pistachio, parmigiano, pink peppercorn

THIRD COURSE

CARROT CAKE
CHOCOLATE CAKE
TIRAMASU



FAMILY STYLE TIER 2

\$95 per guest | Select two dishes for each course

FRESH BAKED PULL APART ROLLS

cultured maple butter, smoked sea salt

FIRST COURSE

CHICORIES

red kissabel apples, delicata squash, candied walnut, manchego

LEAFY GREENS

picked herbs, shaved vegetables, lemon vinaigrette

BABY BEETS

black pepper yogurt, crispy cocoa, fall citrus

SECOND COURSE

RIGATONI BOLOGNESE

local beef and pork ragu, parmigiano reggiano

MAFALDINE AL FUNGHI

wild mushrooms, marsala, black truffle, crispy leeks

SORRENTO LEMON RISOTTO

pistachio, parmigiano, pink peppercorn

THIRD COURSE

ROASTED CHICKEN ROULADE

sweet potato, braised cavolo nero, black garlic, maitake

DRY AGED STRIP STEAK FRITES

bone marrow bordelaise, french fries

BRANZINO

potato puree, cabbage and leek sofrito, littleneck clam salsa verde

ROASTED CARAFLEX CABBAGE

sottocenere, black truffles, hazelnut, local polenta, brown butter

FOURTH COURSE

CARROT CAKE

CHOCOLATE CAKE

TIRAMASU



THREE COURSE PLATED DINNER

Offered to groups of up to 20

\$95 per guest | Selection of two dishes for each course

FRESH BAKED PULL APART ROLLS

cultured maple butter, smoked sea salt

FIRST COURSE

SUNCHOKE SOUP

asian pear, maitake mushroom, brown butter

CHICORIES

red kissabel apples, delicata squash, candied walnut, manchego

BABY BEETS

black pepper yogurt, crispy cocoa, fall citrus

SECOND COURSE

ROASTED MOULARD DUCK BREAST

mandarin orange, carrot puree, baby turnips, spiced duck jus

BRANZINO

potato puree, cabbage and leek sofrito, littleneck clam salsa verde

DRY AGED STRIP STEAK FRITES

bone marrow bordelaise, french fries

THIRD COURSE

CARROT CAKE

CHOCOLATE CAKE

TIRAMASU

HAZELNUT ORANGE ICE CREAM BAR



FOUR COURSE PLATED DINNER

Offered to groups of up to 20

\$105 per guest | Selection of two dishes for each course

FRESH BAKED PULL APART ROLLS

cultured maple butter, smoked sea salt

FIRST COURSE

SUNCHOKE SOUP

asian pear, maitake mushroom, brown butter

CHICORIES

red kissabel apples, delicata squash, candied walnut, manchego

BABY BEETS

black pepper yogurt, crispy cocoa, fall citrus

SECOND COURSE

RIGATONI BOLOGNESE

local beef and pork ragu, parmigiano reggiano

MAFALDINE AL FUNGHI

wild mushrooms, marsala, black truffle, crispy leeks

SORRENTO LEMON RISOTTO

pistachio, parmigiano, pink peppercorn

THIRD COURSE

ROASTED MOULARD DUCK BREAST

mandarin orange, carrot puree, baby turnips, spiced duck jus

BRANZINO

potato puree, cabbage and leek sofrito, littleneck clam salsa verde

DRY AGED STRIP STEAK FRITES

bone marrow bordelaise, french fries

FOURTH COURSE

CARROT CAKE

CHOCOLATE CAKE

TIRAMASU

HAZELNUT ORANGE ICE CREAM BAR



CRAFT COCKTAIL PROGRAM BY LEGENDARY BRIAN MILLER LOCAL BEERS, AND PRIVATE CELLAR WINES

Our head bartender, Brian Miller, is regarded as a pioneer of the tiki renaissance in the modern cocktail movement. From running Death & Co and Pegu Club to opening The Polynesian, Miller defines Stockton Inn's beverage program with a unique skillset. He celebrates the history of spirits with iconic cocktails – always noting the date they were first crafted and who by. When it comes to his own creations, he doesn't take himself too seriously. Alongside our sommelier's wine cellar and craft beer selection from local New Jersey breweries, Miller offers an experience that is as elevated as it is eccentric.

COCKTAIL RECEPTIONS

Cocktail reception options available independently
or in conjunction with seated dinners

OPEN BAR

Beer and wine only

\$45 per person

3-hour minimum

FULL OPEN BAR

Beer, wine, cocktails, and spirits

\$75 per person

3-hour minimum

DRINKS ON CONSUMPTION ARE ALSO AVAILABLE FOR SEATED DINNERS



PASSED HORS D'OEUVRES

Selection of: **FOUR \$24** **SIX \$30** **NINE \$36**

SMOKED TROUT ROE GOUGERES

everything spice, whipped chèvre, caper, lemon, chives

CANTABRIAN ANCHOVY TOAST

our cultured butter, radish, chives

WHIPPED RICOTTA CROSTINI

local honey, fennel pollen, olive oil, sea salt

SMOKED HALIBUT & POTATO CROQUETTE

dilly gribiche

GRILLED MUSHROOM SPIEDINI

pickled ramp salsa verde

CACIO E PEPE ARANCINI

pecorino, black pepper

STEAK TARTARE

pickled mushrooms, tomato confit, hazelnuts, toasted brioche

DILL PICKLED DEILED EGGS

potato crisps

CHICKEN LIVER CROSTINI

vin cotto gelée, blistered grapes, pickled shallots, toasted brioche

SUNCHOKE SOUP DEMITASSE

asian pear, maitake mushroom, brown butter



FLOATING STATIONS



SALAD STATION
\$10 PER PERSON

CHARCUTERIE STATION
\$14 PER PERSON

RAW BAR STATION
\$30 PER PERSON

DESSERT STATION
\$12 PER PERSON



EVENT INCLUSIONS

EQUIPMENT & DECOR

Votive candles
Printed menu cards
Place settings
Easels
Tables & chairs

STAFFING

Event coordinator
Designated server(s) for duration of event
Professionally trained service and bar staff
Coat check room and attendant

OVERNIGHT ACCOMODATIONS

Nine bespoke guest rooms on property, set within the original inn and two historic carriage houses, plus access to private guest lounge:
Deluxe Room
Deluxe Room with Fireplace
Deluxe Room with Soaking Tub
Deluxe Room with Soaking Tub and Fireplace
Jr. Suite with Butler's Kitchen

ADDITIONAL FEES

Valet offered for over 30 guests
Linens available upon request
Specialty tables & chairs
Wedding planning services
Custom decor services

