



STOCKTON INN

C. 1710

EVENTS

MAKE ONE OF OUR INTIMATE DINING ROOMS
EXCLUSIVELY YOURS FOR THAT SPECIAL OCCASION.

stocktoninn.com

[@thestocktoninn](https://www.instagram.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 and boutique celebrations. Beyond the expected lies a space defined by character and quiet prestige—an off-the-beaten-path destination for those who know that for the truly special, there is no substitute. 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 Death & Company in NYC. 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:

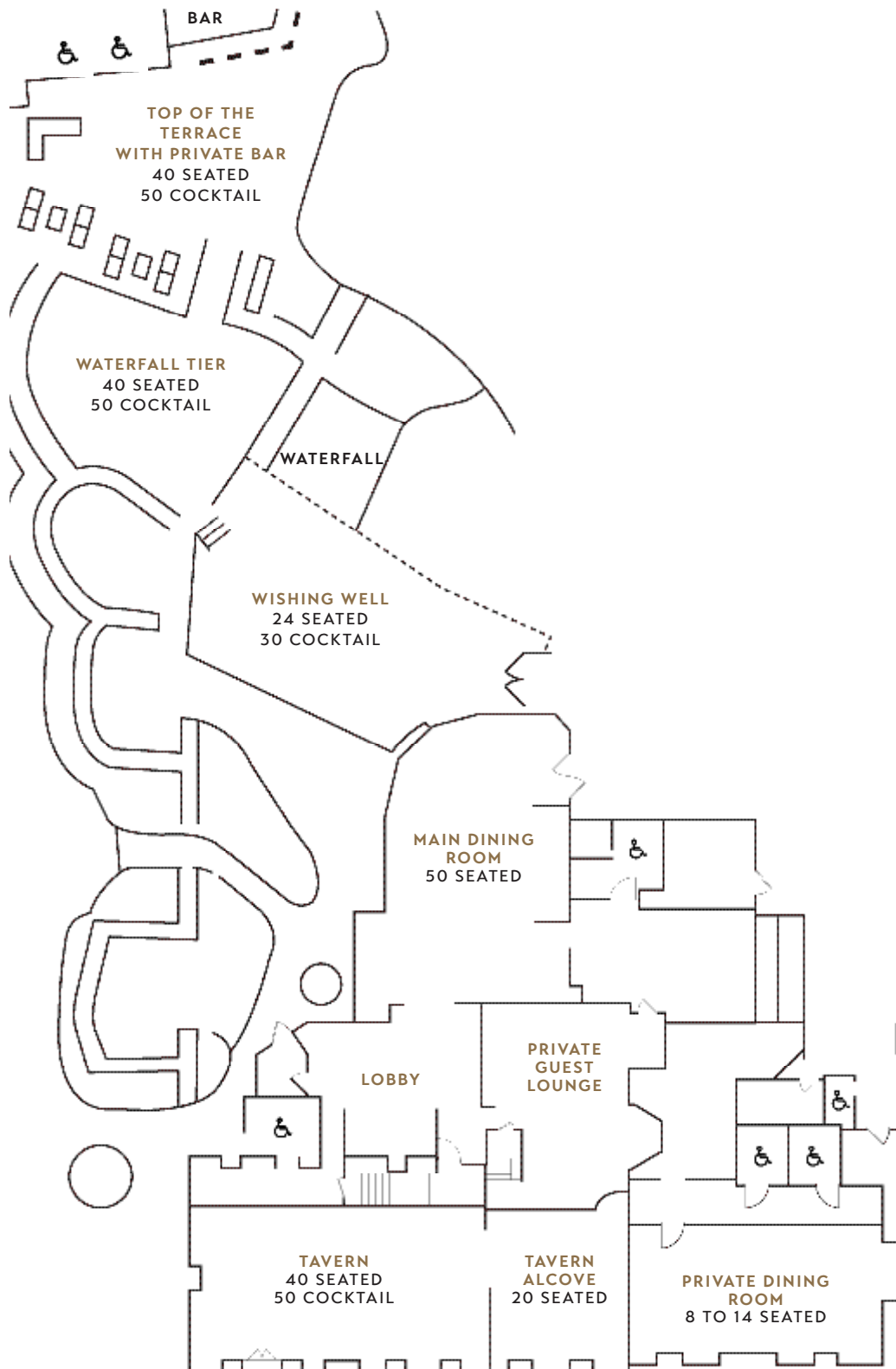
EVENTS@STOCKTONINN.COM







PROPERTY MAP



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.

Our menu changes regularly with the seasons. The choices below are examples of the type of cuisine that has made Stockton Inn a small-town hot spot.



FAMILY STYLE TIER SAMPLE MENU

\$85 per guest | two dishes per course

STOCKTON MARKET SOURDOUGH
cultured rose honey butter, maldon sea salt

FIRST COURSE

choose two

BABY KALE CAESAR SALAD
red kissabel apples, delicata squash, candied walnut, manchego

LEAFY GREENS
picked herbs, shaved vegetables, lemon vinaigrette

SEASONAL STARTER

SECOND COURSE

choose two

CHICKEN MILANESE
watercress, fennel, parmigiano, lemon caper aioli

DRY AGED STRIP STEAK FRITES
bone marrow bordelaise, french fries

BRANZINO
potato puree, broccoli di ciccio, salsa verde

SEASONAL RISOTTO

THIRD COURSE

choose two

CARROT CAKE
CHOCOLATE CAKE
TIRAMISU



PLATED OPTION IS AVAILABLE FOR UP TO 20 PEOPLE AT \$115/PERSON

ANY EXTRA COURSE OR DISH = \$15 PER GUEST. ALL PRICING SUBJECT TO TAX AND 25% SERVICE CHARGE.
OUR MENUS CHANGE WITH THE SEASONS. THESE SELECTIONS MAY NOT BE WHAT IS AVAILABLE FOR YOUR EVENT.
YOU CAN REST ASSURED THEY WILL BE EQUALLY DELICIOUS.

FAMILY STYLE TIER 2 SAMPLE MENU

\$95 per guest | two dishes for each course

STOCKTON MARKET SOURDOUGH
cultured rose honey butter, maldon sea salt

FIRST COURSE

choose two

BABY KALE CAESAR SALAD
red kissabel apples, delicata squash, candied walnut, manchego

LEAFY GREENS
picked herbs, shaved vegetables, lemon vinaigrette

SEASONAL STARTER

SECOND COURSE

MAFALDINE AL FUNGHI
wild mushrooms, marsala, black truffle, crispy leeks

SEASONAL RISOTTO

THIRD COURSE

choose two

CHICKEN MILANESE
watercress, fennel, parmigiano, lemon caper aioli

DRY AGED STRIP STEAK FRITES
bone marrow bordelaise, french fries

BRANZINO
potato puree, broccolli di ciccio, salsa verde

FOURTH COURSE

choose two

CARROT CAKE
CHOCOLATE CAKE
TIRAMISU



PLATED OPTION IS AVAILABLE FOR UP TO 20 PEOPLE AT \$125/PERSON

ANY EXTRA COURSE OR DISH = \$15 PER GUEST. ALL PRICING SUBJECT TO TAX AND 25% SERVICE CHARGE.
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FAMILY STYLE BRUNCH SAMPLE MENU

\$85 per guest | two dishes for each course

STOCKTON MARKET SOURDOUGH
cultured rose honey butter, maldon sea salt

FIRST COURSE

choose two

LEAFY GREENS

picked herbs, shaved vegetables, lemon vinaigrette

BABY BEETS

black pepper yogurt, crispy cocoa, fall citrus

SEASONAL STARTER

SECOND COURSE

choose two

CHICKEN MILANESE

wild arugula, fennel, parmigiano, lemon caper aioli

EGGS BENEDICT

two poached eggs, english muffin, hollandaise, petit salad, taylor ham or smoked salmon

MAPLE FRENCH TOAST

caramelized hazelnut praline, equator espresso butter

BRANZINO

potato puree, broccoli di ciccio, salsa verde

THIRD COURSE

CARROT CAKE
CHOCOLATE CAKE
TIRAMISU



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PASSED HORS D'OEUVRES

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

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

STEAK TARTARE

*pickled mushrooms, tomato confit,
hazelnuts, toasted brioche*

CACIO E PEPE ARANCINI

pecorino, black pepper

DILL PICKLED DEVEILED EGGS

potato crisps

CHICKEN LIVER CROSTINI

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



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 Wine Spectator Award winning 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



SPRING WINE SELECTIONS

choose any three

SPARKLING

BRUT PROSECCO NV, Wild Nature, Glera, Venezia, IT

BRUT CHAMPAGNE NV, Pierre Gimonnet & Fils, 'Belles Annees' Champagne +\$20/person

WHITE

CHARDONNAY 2023, Kelley Fox, Durant Vineyard, Dundee Hills, OR

SAUVIGNON BLANC 2023, Grgich Hills Estate, 'Fume Blanc,' Napa Valley, CA

PINOT BLANC 2023, Albert Mann, Alsace, FR

ARNEIS 2024, Bruno Giacosa, 'Casa Vinicola,' Piemonte, IT

ROSÉ

NEGROAMARO ROSATO 2023, Castello Monaci, 'Kreos', Apulia, Italy

RED

CABERNET SAUVIGNON 2024, Maison Noir, 'In Sheep's Clothing,' Columbia Valley, WA

PINOT NOIR 2024, Au Bon Climat, Santa Barbara County, CA

GAMAY 2024, Amevive, Santa Barbara County, CA

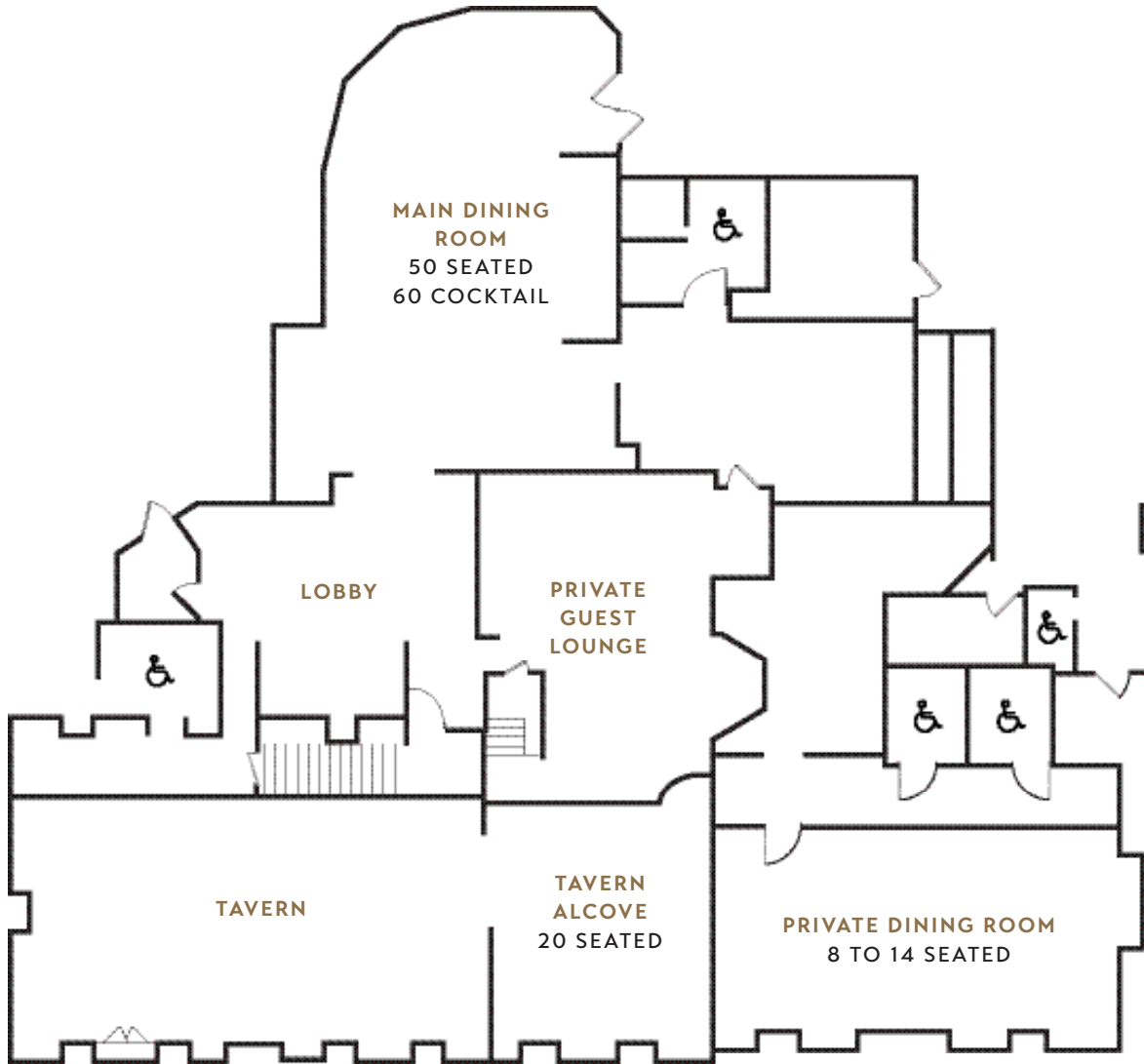
SANGIOVESE 2023, Val di Suga, Rosso di Montalcino, Toscana, IT

VINTAGES ARE SUBJECT TO CHANGE.
BESPOKE WINE SELECTIONS AVAILABLE WITH TWO MONTHS NOTICE
AND MUST BE PRE-PAID FOR.

ALL PRICING SUBJECT TO TAX AND 25% SERVICE CHARGE.



INTERIOR



INTERIOR DETAILS (DINNER PRICING)

PRIVATE DINING ROOM | 8 TO 14 SEATED

	WEDNESDAY, THURSDAY, SUNDAY	FRIDAY & SATURDAY
F&B MINIMUM	N/A	N/A
SPACE RENTAL	\$250	\$500

TAVERN ALCOVE | 20 SEATED

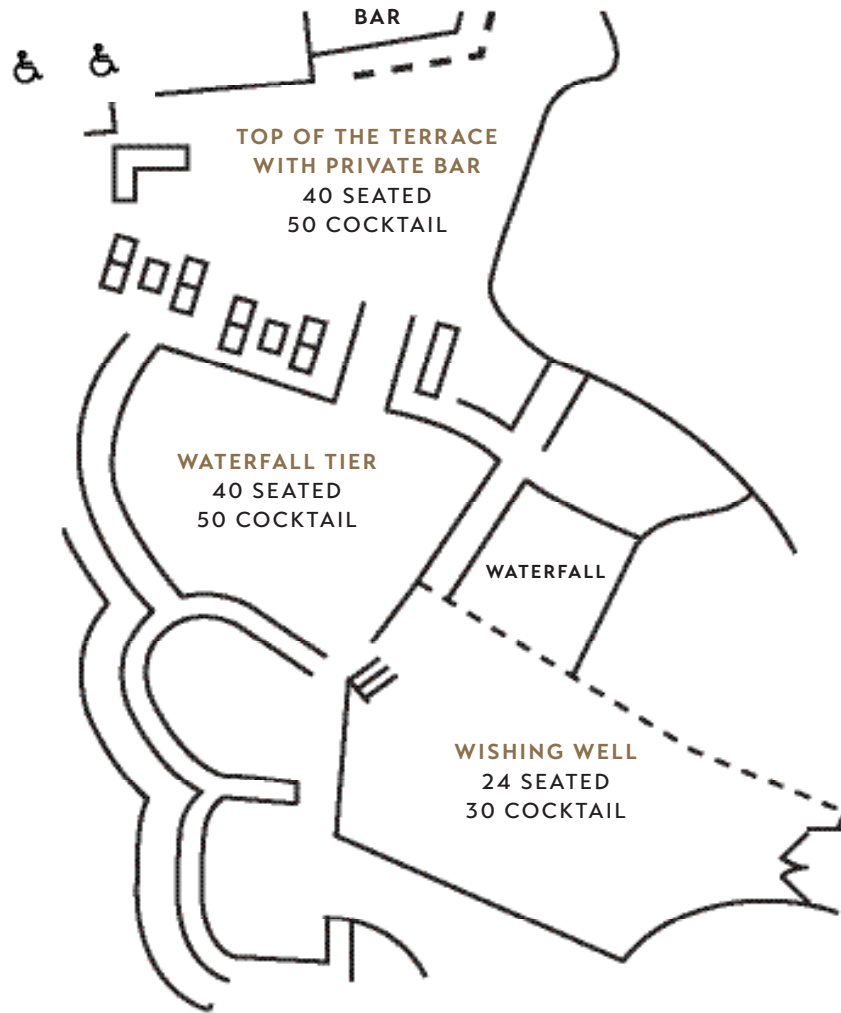
	WEDNESDAY, THURSDAY, SUNDAY	FRIDAY & SATURDAY
F&B MINIMUM	\$1,750	\$2,250
SPACE RENTAL	\$250	\$250

DINING ROOM | UP TO 50 SEATED

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



TERRACE OPEN (PEAK) APRIL THROUGH OCTOBER



FULL TERRACE BUYOUT | ALL THREE TIERS, 100 SEATED; 120 COCKTAIL (DINNER PRICING)

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



TERRACE DETAILS (DINNER PRICING)

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

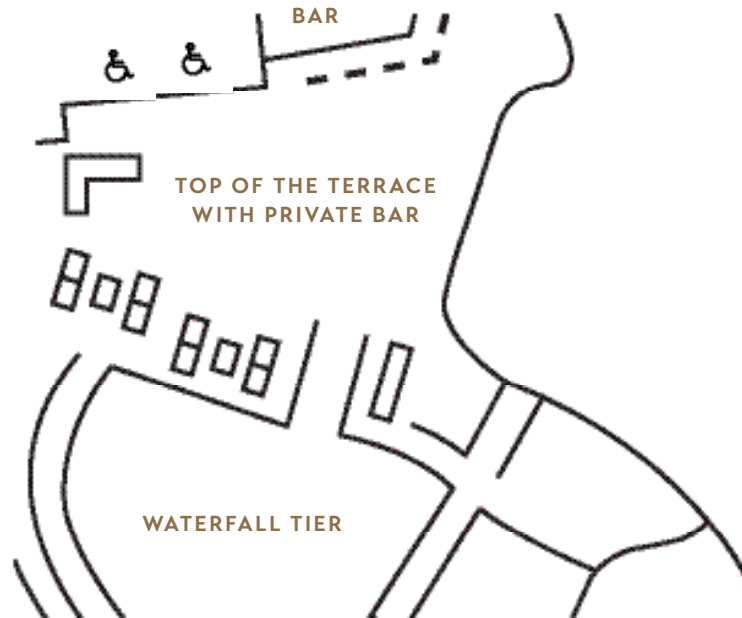
TOP OF THE TERRACE W/PRIVATE BAR | 40 SEATED; 50 COCKTAIL

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



ENCLOSED TERRACE, ALL-WEATHER

NOVEMBER THROUGH MARCH
70 SEATED | 80 COCKTAIL

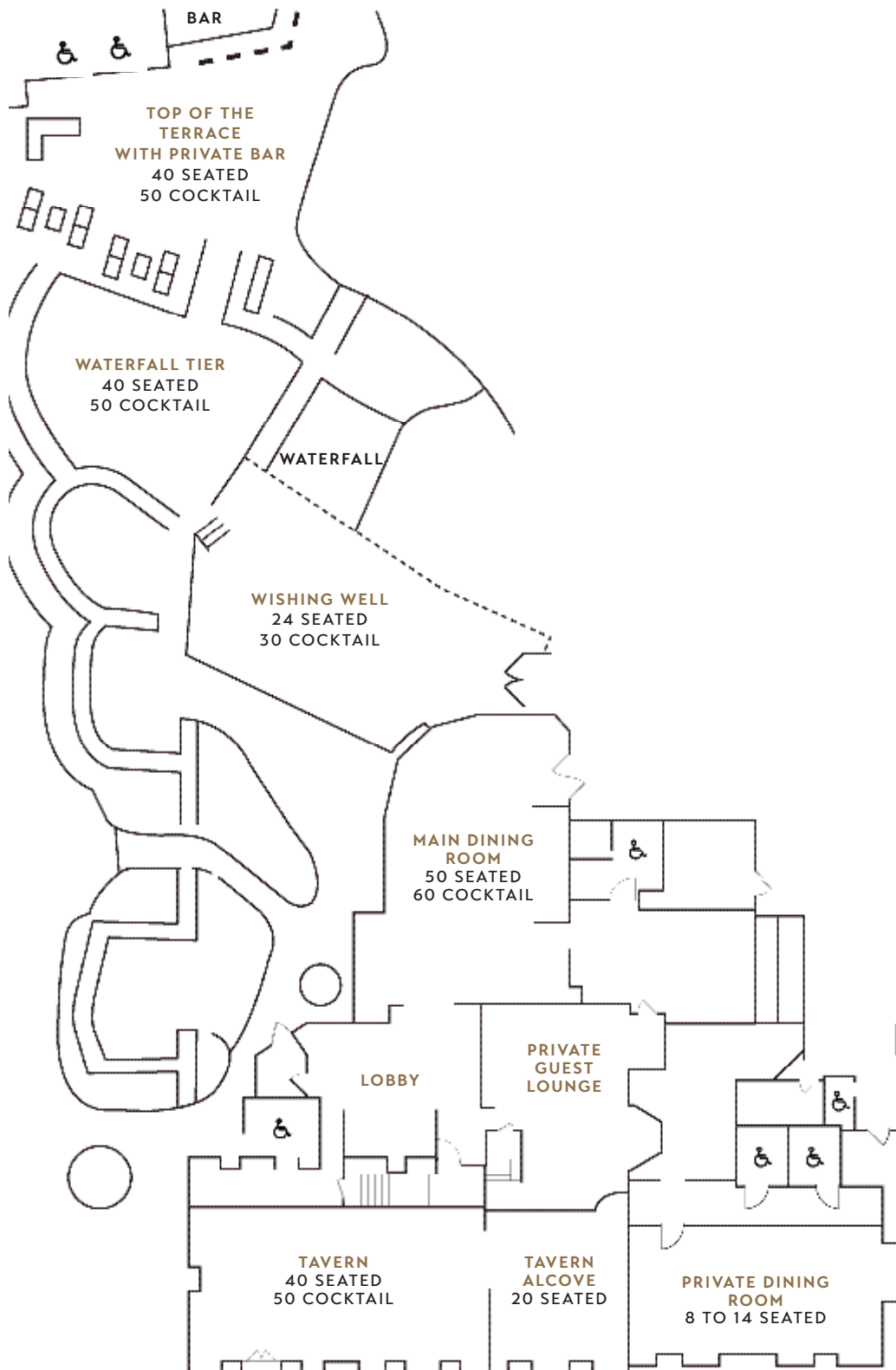


OFF-SEASON TERRACE BUYOUT | BOTH TIERS, 70 SEATED; 80 COCKTAIL (DINNER PRICING)

	WEDNESDAY, THURSDAY, SUNDAY	FRIDAY & SATURDAY
F&B MINIMUM	\$5,000	\$7,500
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 guests 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



EVENT INCLUSIONS

EQUIPMENT & DECOR

Printed menu cards
Place settings
Dining room tables & chairs

STAFFING

Event coordinator (F&B Only)
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

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

