A room built for the occasion.

Private and semi-private events at 66 Monitor Street, in Bergen-Lafayette. Seated dinners to twenty, the whole room to forty.

SMALL TALK

OYSTERS · MARTINIS · STEAK

events@smalltalkjc.com
text: (347) 460-3332

THE ROOM

Two ways to host.

A corner room in Bergen-Lafayette with a long bar, a banquette, and an open kitchen. We host two ways — a reserved stretch of the dining room, or the whole place to yourself. Either way you work directly with us to make your evening special.

SEMI-PRIVATE

Up to 20

A reserved section of the dining room or the bar. Standing receptions run two hours; seated dinners, three.

FULL BUY-OUT

Up to 40

The entire room, bar included. Buy-outs take both the passed menu and the seated dinner, with the bar open throughout.

WELL SUITED TO

- Birthdays and anniversaries
- Engagement parties
- Holiday gatherings
- Rehearsal dinners
- Client and corporate dinners
- Cocktail receptions

LUNCH
Saturday & Sunday
11:30 – 2:30

DINNER
Tuesday – Sunday 4–11

MONDAY
Not open — available for full buy-out

TO START

Hors d'oeuvres.

Two hours of passed and stationary bites. Please select four.

Raw Oysters on the Half Shell
mignonette, hot sauce, lemon

Shrimp Cocktail
cocktail sauce, lemon

Whipped Ricotta Toast
olive oil, chili, sea salt, basil

Steak Crostini
umami rub, horseradish, onion

Snow Crab Claws
spicy mayo, lemon

Salmon Tartare
soy, citrus, ginger, sesame wonton

Charred Spanish Octopus
tomato, garlic, chili, grilled bread

Small Burgers
tomato coulis, sautéed onion, Swiss

Stations

The Raw Bar Plateau — market
oysters, snow crab, shrimp, tuna tartare, chilled lobster

Charcuterie — 5 per guest
cured locally by Salumeria Biellese

Farmstead Cheese — 5 per guest
seasonal accoutrements

AT THE TABLE

Seated dinner.

Three courses, plated. Please select two from each.

First

French Onion Soup
gruyère, caramelized onion, sourdough

Caesar Salad
baby romaine, anchovy breadcrumbs, Grana

Mixed Greens
apple, fennel, pickled shallot, oak-aged vinaigrette

Chopped Cabbage Salad
peppers, orange, peanuts, wontons, miso

Whipped Ricotta
crusty sourdough, olive oil, chili, basil

Charred Spanish Octopus +4
tomato, white wine, garlic, chili, grilled bread

Dessert

Raspberry Sorbet
lime zest, sea salt

Banana Gelato
baked walnuts, caramel sauce

Apple Pie Parfait
sabayon, shortbread

Warm Chocolate Cake
whipped cream, raspberry jam

Lemon Cheesecake
blueberry, graham crust

Second

Fusilli
broccoli pesto, sunflower, zest, Grana Padano

Casarecce
cashew béchamel, mushrooms, crispy shallots

Spaghetti
tomato, onion, chili, guanciale, Grana Padano

Roasted Half Chicken
pan-roasted root vegetables, natural jus

Cider-Braised Pork Shoulder
white beans, savoy cabbage

Norwegian Salmon
herb butter, tender fennel, preserved lemon

Arctic Halibut +8
beurre blanc, melted leeks

NY Strip au Poivre +10
crispy shallots, cognac-peppercorn sauce

Umami Rub Ribeye +18
black garlic butter, demi-glace

Please tell us about allergies when you confirm your count.

THE BAR

Drinks.

The drink package carries two house cocktails of your choosing, one seasonal cocktail, the wines below, beer, and everything zero proof.

Cocktails

PLEASE SELECT TWO

“Talk” Dirty
gin, kaffir lime, coconut, garlic, ginger, chili oil

Two Pearl Gibson
oyster shell and green peppercorn vodka, genepy

EWR to OAX
mezcal, aperol, amaro, lemon

Nocino Old Fashioned
walnut-washed rye, peppercorn syrup, chocolate bitters

Charred Lime Margarita
reposado, ancho, charred-lime cordial, green peppercorn

Nick’s NY Sour
Disaronno Amaretto, spiced mulled wine, lemon, fee foam bitters

Zero proof

Grapefruit & Gentian

Ginger Hugo Spritz

The Star’s Elixir

House-Made Sodas

Wine

SPARKLING

Montefresco Prosecco
Veneto, Italy · NV

WHITE

Casa do Valle
Vinho Verde · Minho, Portugal · 2024

Charles Gonnet
Chignin · Savoie, France · 2024

Max Ferdinand Richter
Riesling · Mosel, Germany · 2023

RED

Comahue Estate
Malbec · Patagonia, Argentina · 2024

Bibbiano
Chianti Classico · Tuscany, Italy · 2024

Château de la Terrière
Régnié · Beaujolais, France · 2022

Beer

Sixpoint The Crisp · pilsner

Cigar City Jai Alai · IPA

Guinness Draught · stout

Montauk Seasonal Ale

Athletic Free Wave · non-alcoholic

WHAT IT COSTS

Pricing and details.

Semi-private, to 20

Hors d'oeuvres, two hours	**35**
Seated dinner, three courses	**65**
Drink package, per hour	**15**

Per guest. Receptions run two hours, seated dinners three. Drinks are billed per guest for each hour of service.

Full buy-out, to 40

Brunch, Saturday & Sunday	**5,400**
Dinner, Tuesday to Thursday	**8,000**
Dinner, Friday to Sunday	**10,000**

Flat. Both menus and the bar are included throughout.

A 20% gratuity is added to every private and semi-private event. All sales are subject to New Jersey sales tax of 6.625%.

HOLDING YOUR DATE

A card is kept on file at booking and charged only if a cancellation fee applies. Payment is otherwise due the day of the event.

Cancelling between 72 and 24 hours out carries a $650 fee. Same-day cancellations are charged half the event total, before tax and gratuity.

GETTING HERE

Liberty State Park light rail is a four-minute walk, with direct service from Hoboken, Newport, and Exchange Place.

Two minutes from Turnpike Exit 14B. Free street parking on Monitor Street, and the Liberty State Park lot five minutes away.

LET'S TALK

Tell us about your evening.

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66 Monitor Street, Jersey City