



B'NAI MITZVAH PACKAGES

MAZEL TOV

Banquets at Nassau Inn are renowned for their elegance, charm and good taste. We welcome the opportunity to host your family milestone at this unique destination, centrally located in the heart of downtown Princeton on Palmer Square. Our catering managers will create an effortless planning process and unforgettable event. Enclosed please find our B'nai mitzvah reception packages and information to help you plan a memorable event. Our 13 elegant banquet rooms can accommodate 5 – 200 guests. Menu prices are per person and subject to change. All banquets are subject to sales tax, service charge and gratuity.

Nassau Inn's luxurious Prince William Ballroom is an ideal space for large groups, accented with warm gold tone fixtures and topped with rich cherry wood crown molding. Floor-to-ceiling windows allow natural sunlight to pour in, making themes of any color and design sparkle. Adjacent to the Ballroom is the Senior Room, perfect for cocktail receptions. This charming space has exposed dark wood beams, a decorative fireplace, and overlooks Palmer Square North with access to outdoor space.

The following items are included in our B'nai mitzvah packages:

- Parlour suite for one night
- Challah ceremony
- "Torah design" B'nai mitzvah cake
- Open bar with premium brand liquors
- Individualized floor plans
- Tapered or votive candles on each dining table
- Honeywheat and champagne floor-length table linens and napkins
- Place cards and personalized printed menus for each guest
- Direction and accommodation cards to enclose with your invitations
- Kosher style catering available
- Designated Day-Of Coordinator and Maitre D'

Nassau Inn can customize your event to meet your needs.

Contact our Catering Department at 609-921-7500 or sales@nassauinn.com for available dates.



B'NAI MITZVAH PACKAGE

Your package includes butler-passed Perrier upon arrival, one hour of butler passed hors d'oeuvres, appetizer, salad, entrée, B'nai mitzvah cake, open bar with premium brand liquors, wine poured tableside for adults, coffee and tea service and beverages on display for the young adults.

ADULT RECEPTION AND DINNER

HORS D'OEUVRES

(Select Six)

Chicken Tandoori *(GF)*

Spanikopita

Eggplant Caponata Phyllo *(V)*

Brie, Raspberry, Phyllo

Mini Franks in a Blanket, Mustard

Mini Beef Wellington

Artichoke & Boursin Bites

Smoked Salmon, Herb Cheese, Pumpernickel

Cheesesteak Spring Rolls

Four Cheese Arancini *(GF)*

Coconut Shrimp

Vegetable Quesadilla

POACHED SALMON DISPLAY

Whole Poached Salmon, Sliced Cucumber, Dill Crème

DUMPLINGS & YAKATORI

Ginger Shrimp Dumplings, Edamame Dumplings, Vegetable Spring Rolls
and Grilled Chicken Yakatori Skewers, Chinese Mustard

Duck Sauce and Soy Sauce

All menus and prices are subject to change.

15% gratuity, 8% taxable service charge and 6.625% New Jersey sales tax will apply.



B'NAI MITZVAH PACKAGE CONT.

TRADITIONAL CHALLAH CEREMONY

APPETIZERS

(Select One)

Goat Cheese & Tomato Risotto, Pesto Cream Sauce

Mushroom Strudel, Roasted Red Pepper Sauce

Seasonal Ravioli

SALAD

(Select One)

Spring Mix Greens, Tomatoes, Julienne Carrots, Red Cabbage, Cucumbers, Balsamic Vinaigrette

Butter Lettuce, Orange Segments, Asparagus, Pine Nuts, Tarragon Vinaigrette

ENTRÉES

All entrées are served with dinner rolls, Chefs choice of starch and seasonal vegetables

(Select two plus a vegetarian option permitted with pre-determined counts. Place cards to note entrée selection.)

Filet Mignon, Bernaise Sauce

Korean Style Barbecue Braised Beef Short Rib, Demi-Glace

Pan Seared Halibut, Lemon Chive Beurre Blanc

Pan Seared Salmon, Miso Glaze

Herb Crusted French Cut Chicken Breast, Herbed Gravy

DESSERTS

B'nai Mitzvah Cake

Tableside Offering of Freshly Ground Regular and Decaffeinated

Lavazza Coffee and Assorted Teas

\$124 Per Person (Daytime) 4 hours

\$134 Per Person (Evening) 5 hours

All menus and prices are subject to change.

15% gratuity, 8% taxable service charge and 6.625% New Jersey sales tax will apply.



B'NAI MITZVAH PACKAGE CONT.

YOUNG ADULT RECEPTION AND DINNER

DISPLAYED HORS D'OEUVRES

Pizza Bagels
Mini Franks in a Blanket, Mustard
Vegetable Spring Rolls, Thai Chili Sauce
Buffalo Wings, Bleu Cheese

THEMED DINNER

(Select One)

JERSEY BOARDWALK

Fresh Fruit Display
Caesar Salad

Entrée Stations

(Select Three)

All Beef Hot Dogs, Relish,
Sauerkraut, Mustard

Mini Beef Sliders, Lettuce, Cheese, Tomato,
Mayonnaise, Ketchup

Grilled Chicken Skewers, BBQ Sauce,
Ranch Dressing

Corndogs, Pickles, Mustard

Mac & Cheese, Seasoned Bread
Crumbs, Tomato

Sides

Curly Fries, Ketchup, Cheese Sauce

Desserts

Mitzvah Cake
Sundae Station, Mini Waffles

SOUTH WEST FIESTA

Mixed Greens Salad, Corn, Tomatoes,
Avocado, Cilantro, Lime, Ranch Dressing
Chips, Salsa, Guacamole

Entrée Stations

(Select Three)

Quesadillas, Red and Green Pepper Confetti,
Pico de Gallo, Sour Cream

Fajita Station (Chicken or Beef) Flour
Tortillas, Shredded Cheese, Sour Cream,
Pico de Gallo

Corn Taco Station (Chicken or Beef) –
Shredded Lettuce, Shredded Cheese, Sour
Cream, Pico de Gallo

Enchiladas (Beef, Vegetable, or Chicken)

Sides

Spanish Rice, Pinto Beans

Desserts

Mitzvah Cake
Sundae Station, Churros

\$63 per person

All menus and prices are subject to change.

15% gratuity, 8% taxable service charge and 6.625% New Jersey sales tax will apply.

BEVERAGES

PREMIUM OPEN BAR

LIQUOR

Sourland Mountain Vodka, Sourland Mountain Gin, Bacardi, Captain Morgan, Jack Daniels, Seagram's VO, Dewar's, Cuervo Gold

CORDIALS

Amaretto, Café Lolita, Peach Schnapps, Triple Sec, Sweet and Dry Vermouth

BEER *(Select three)*

Amstel Lite, Heineken, Sam Adams, Corona, Yuengling, River Horse IPA, New Belgium Fat Tire, New Belgium VooDoo Ranger, Sam Adams Seasonal, Brooklyn Seasonal

HOUSE WINE

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot

OTHER BEVERAGES

Assorted Soft Drinks, Juices, Mineral Water, O'Doul's

SUPER PREMIUM BAR UPGRADE

LIQUOR

Ketel One, Bombay Sapphire, Johnny Walker Black, Captain Morgan, Maker's Mark, Crown Royal, Patron Silver

CORDIALS

Amaretto di Saronno, Cointreau, Sambuca, Kahlua, Sweet and Dry Vermouth

BEER *(Select three)*

Amstel Lite, Heineken, Sam Adams, Corona, Yuengling, River Horse IPA, New Belgium Fat Tire, New Belgium VooDoo Ranger, Sam Adams Seasonal, Brooklyn Seasonal

WINE *(Select four)*

Santa Margherita Pinot Grigio, Benziger Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot, A by Acacia Pinot Noir

OTHER BEVERAGES

Assorted Soft Drinks, Juices, Mineral Water, Kaliber



ADDITIONAL INFORMATION

DEPOSIT AND PAYMENT SCHEDULE

\$2,000 Deposit due with signed contract. Should the mitzvah be contracted six months or less prior to the mitzvah, a 50% deposit is due with the signed contract. Six (6) months prior to the mitzvah date a 50% deposit is required. Final payment required seven (7) business days prior to the mitzvah date. In addition to the final payment a credit card for authorization for approximately twenty (20%) more than the actual charges is required to offset additional charges after the final payment should any occur. Initial deposit and 50% deposit may be made via check or credit card. Final payment may be made via certified check or credit card.

GUARANTEES

Guaranteed number of attendees is due seven (7) business days prior to the B'nai mitzvah including the exact entrée count for adults, children and vendors. This number may not be reduced.

OVERTIME

Evening B'nai mitzvah receptions may be extended up to an additional hour.

Daytime receptions may not be extended. The following charges apply:

\$500 fee for the use of the room

\$6.50 per adult to keep the bar open

\$25 per bartender (1 bartender per 50 guests required)

GUEST ROOM ACCOMMODATIONS

A complimentary suite will be reserved for the evening of your event.

Guest room blocks are available for your out of town guests.

Please contact our sales department at 609-688-2634 for information.