



PRINCETON  

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NASSAU INN

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PALMER SQUARE

CORPORATE MEETING PACKAGES





# Thank you

for considering the Nassau Inn to host your meeting or private event. Nestled in the heart of Palmer Square, downtown Princeton's only full-service hotel is the perfect destination for your corporate gathering, networking event, or brainstorming session.

Versatile settings, custom tailored planning, catering and gracious hospitality blend seamlessly, ensuring that everything is perfect. The Nassau Inn features more than 10,000 square feet of function space accommodating events ranging from 6 to 300 guests. We'll help you choose the perfect venue, whether it's our grand Prince William Ballroom or one of our more intimate settings like the elegant Palmer Room or General Mercer Boardroom. Each of our 12 venues features a rustic yet elegant décor, flexible floor plans, state-of-the-art A/V technology and oversized windows that fill the space with abundant natural light.

Allow our experienced event planners and catering team custom tailor your function from start to finish to meet any taste, budget and dietary necessities. Explore our array of delicious catering menus and corporate meeting packages to suit any style and occasion. All you need to do is relax and enjoy time your experience with us. We'll see to everything else!

We look forward to working with you!

Sincerely,

*Sales & Catering*



Menu prices are per person and subject to change. 15% gratuity, 8% taxable service charge and 6.625% New Jersey sales tax will apply.

*The following items are included in all of our meeting packages:*

- 10,000 square feet of sophisticated meeting space
- 12 modern, natural light-filled venues accommodating from 6 to 300 guests
- Outdoor function areas
- Dedicated conference planner
- Fully customized catering menus (all dietary restrictions can be accommodated)
- High-speed Wi-Fi throughout the Inn
- 24-hour business center
- Onsite A/V provided
- Customized day meeting packages
- Planning assistance for off-site group outings, recreational activities or teambuilding excursions
- Group rates for meeting guests staying at the Inn

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# EXECUTIVE MEETING PACKAGE

**Full Day Meeting:** Room set up for General Session, per client request

**Executive Service:** 8.5x11" pads, pens, bottled water, mints

**Audio Visual Equipment:** DLP projector, screen and 1 flip chart

**\$135 PER PERSON**



## THE CONTINENTAL

Assorted Yogurts, Granola,

Sliced Fresh Fruit, Berries

Assorted Miniature Bagels, Fresh Baked Breakfast

Pastries Including Regular and Whole Wheat Croissants

Cinnamon Buns, Muffins

Fruit Preserves, Cream Cheese, Butter

Fresh Orange, Grapefruit and Cranberry Juice,

Almond Milk, Freshly Ground Regular and Decaffeinated

Lavazza Coffee, Assorted Teas

## MORNING BREAK

Granola Bars, Whole Fruit or Yogurts

## LUNCHEON

Daily themed luncheon buffet,

See next page for menu selections.

# THEMED LUNCHES

## THE DOWN HOME (MONDAY)

Mixed Greens, Roasted Pecans, Tomatoes, Bleu Cheese, Balsamic Vinaigrette

Macaroni or Potato Salad

Housemade Meatloaf, Mushroom Demi-Glace

Honey Fried Chicken

Mashed Potatoes

Glazed Baby Carrots

Cheddar Biscuits

Apple Pie, Whipped Cream

Freshly Ground Regular and Decaffeinated Lavazza Coffee,  
Assorted Teas, Soft Drinks, Bottled Water

## HEALTHY CHOICE (TUESDAY)

Salad Bar

Mixed Greens, Cucumbers, Shredded Carrots, Red Onion, Garbanzo Beans,  
Edamame, Poached Pear, Feta Cheese, Roasted Red Peppers, Kalamata Olives,  
Cheddar Cheese, Hard Boiled Eggs, Croutons

*(Select Two)*

Herb Grilled Salmon, Lemon, Pine Nut, Gremolata  
Tuscan Grilled Chicken Breast, White Beans, Lemon, Rosemary  
Seasonal Frittata

Chef's Selection of Seasonal Sides

Multi-Grain Rolls, Butter, Berries, Whipped Cream

Freshly Ground Regular and Decaffeinated Lavazza Coffee,  
Assorted Teas, Soft Drinks, Bottled Water

*Menus and prices subject to change. Minimum of 20 people per group. Package price includes General Session room rental only.  
A fee will apply for additional breakout rooms. 15% gratuity, 8% taxable service charge, and 6.625% New Jersey sales tax will apply.*

# EXECUTIVE MEETING PACKAGE CONT'D

## LITTLE ITALY (WEDNESDAY)

Antipasto Salad, Balsamic Dressing  
Lemon, Chickpea, Radicchio Salad  
Caesar Salad, Housemade Garlic Croutons, Parmesan Cheese

*(Select Two)*

Chicken Cacciatore, Peppers & Onions Marinara Sauce  
Tuscan Herb Marinated Flank Steak, Barolo Demi-Glace  
Penne ala Vodka, Grated Parmesan Cheese  
Baked Salmon, Tomato Bruschetta

Chef's Selection of Seasonal Sides, Focaccia Bread

Biscotti, Lemon Bars, Housemade Cannoli

Freshly Ground Regular and Decaffeinated LavAZza Coffee,  
Assorted Teas, Soft Drinks, Bottled Water

## EAST MEETS WEST (THURSDAY)

Seaweed Salad

Thai Soba Noodle Salad  
*Shredded Vegetables, Orange Teriyaki Dressing*

Edamame Dumplings

Vegetable Spring Rolls  
*Thai Chile Sauce*

Chicken or Beef and Broccoli  
*Sautéed and served in a Seasoned Sauce*

Vegetable Fried Rice  
*Soy, Ginger, Garlic, Scallions*

Snap Peas, Garlic, Ginger

Assorted Mochi

Freshly Ground Regular and Decaffeinated LavAZza Coffee,  
Assorted Teas, Soft Drinks, Bottled Water



## BAJA (FRIDAY)

### Taco Salad Bar

*Pork al Pastor or Shredded Chicken, Romaine Lettuce, Pico De Gallo, Guacamole, Diced Tomatoes, Olives, Shredded Cheddar, Sliced Jalapeños, Diced Onions, Sour Cream, Cilantro Lime Vinaigrette, Southwest Ranch*

### Enchilada Casserole Bake

*Choice of Beef, Chicken or Vegetarian in a chili sauce, topped with melted cheddar cheese*

### Yellow Rice

*Saffron, Red and Green Bell Peppers, Cilantro*

### Black Beans

*Spices*

### Tres Leches

Freshly Ground Regular and Decaffeinated LavAzza Coffee,  
Assorted Teas, Soft Drinks, Bottled Water

**\* The NY Deli Buffet can always be substituted in for lunch any day.  
Please see your planner for additional menu information.**

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## AFTERNOON REFRESHMENT BREAK *(Select One)*

### Cheese Board

Domestic and Imported Cheeses, Sliced Baguette, Water Crackers  
Freshly Sliced Fruit, Berry Garnish

### Trailblazer

Trail Mix with Assorted Nuts, Dark Chocolate, Whole Fresh Fruit Display  
Fresh Vegetable Crudités, Herb Dip, Health Bars  
Gatorade, Propel Water, V8, Bottled Water

### Mediterranean Break

Roasted Red Pepper Hummus, Fresh Tomato Bruschetta  
Vegetable Crudité, Tzatziki Sauce, Kalamata Olives, Crostini, Pita Chips

### *Continuous Refreshments*

Freshly Ground Regular and Decaffeinated LavAzza Coffee,  
Assorted Teas, Soft Drinks, Bottled Water

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# PRESIDENTIAL MEETING PACKAGE

**Full Day Meeting:** Room set up for General Session, (per client request) DLP projector, screen and 1 flip chart, 8.5x11” pads, pens, bottled water, mints, and wireless internet  
Includes one complimentary suite upgrade (pending availability).

**\$150 PER PERSON**

## THE TIGER BREAKFAST BUFFET

Sliced Fresh Fruit, Berry Garnish  
Fluffy Scrambled Eggs, Breakfast Sausage, Bacon  
Country Style Potatoes with Peppers and Onions  
Assorted Miniature Bagels, Fresh Baked Breakfast Pastries,  
Regular and Whole Wheat Croissants, Fruit Pastry, Cinnamon Buns, Muffins  
Butter, Fruit Preserves, Cream Cheese  
Fresh Orange, Grapefruit and Cranberry Juice, Almond Milk

– OR –

## HEALTHY START BREAKFAST BUFFET

Sliced Fresh Fruit, Vanilla Yogurt, Fluffy Scrambled Eggs,  
Turkey and Vegetarian Sausage, Hot Oatmeal,  
Whole Wheat English Muffins, Whole Wheat Croissants,  
Fruit Preserves, Butter, Low Fat and Vegetable Cream Cheese  
Fresh Orange, Grapefruit and Cranberry Juice, Almond Milk  
*Egg whites available upon request*

## MORNING BREAK *(Select One)*

### Nice and Lite

Granola Bars, Fruit Kebob, Yogurt Dipping Sauce,  
Freshly Ground Regular and Decaffeinated LavAzza Coffee,  
Assorted Teas, Bottled Water

### Energy Snack

Peanut Butter, Cream Cheese, Celery Sticks, Whole Fruit and Trail Mix,  
Freshly Ground Regular and Decaffeinated LavAzza Coffee,  
Assorted Teas, Bottled Water

### Make Your Own Yogurt Parfait

Assorted Greek and Vanilla Yogurt, Mixed Berries, Granola,  
Freshly Ground Regular and Decaffeinated LavAzza Coffee,  
Assorted Teas, Bottled Water

## LUNCHEON

Client's selection of themed luncheon buffet.

## THEMED LUNCHESES

### THE DOWN HOME

Mixed Greens, Roasted Pecans, Tomatoes, Bleu Cheese, Balsamic Vinaigrette

Macaroni or Potato Salad

Housemade Meatloaf, Mushroom Demi-Glace

Honey Fried Chicken

Mashed Potatoes

Glazed Baby Carrots

Cheddar Biscuits

Apple Pie, Whipped Cream

Freshly Ground Regular and Decaffeinated LavAzza Coffee,  
Assorted Teas, Soft Drinks, Bottled Water

### HEALTHY CHOICE

Salad Bar

*Mixed Greens, Cucumbers, Shredded Carrots, Red Onion, Garbanzo Beans,  
Edamame, Poached Pear, Feta Cheese, Roasted Red Peppers, Kalamata Olives,  
Cheddar Cheese, Hard Boiled Eggs, Croutons*

*(Select Two)*

Herb Grilled Salmon, Lemon, Pine Nut, Gremolata  
Tuscan Grilled Chicken Breast, White Beans, Lemon, Rosemary  
Seasonal Frittata

Chef's Selection of Seasonal Sides

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*Soy, Ginger, Garlic, Scallions*

Snap Peas, Garlic, Ginger

Assorted Mochi

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### Taco Salad Bar

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*Spices*

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Fresh Vegetable Crudités, Herb Dip, Health Bars  
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### Mediterranean Break

Roasted Red Pepper Hummus, Fresh Tomato Bruschetta,  
Vegetable Crudité, Tzatziki Sauce, Kalamata Olives, Crostini, Pita Chips

### *Continuous Refreshments*

Freshly Ground Regular and Decaffeinated LavAzza Coffee,  
Assorted Teas, Soft Drinks, Bottled Water

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# EXECUTIVE DINNER PACKAGE

Four hour reception includes butler passed hors d'oeuvres and Perrier upon arrival, display, appetizer, salad, entrée, premium open bar, dessert and coffee and tea service.

## HORS D'OEUVRES *(Select Six)*

Coconut Shrimp, Thai Chile Dip	Artichoke & Boursin Bite
Mini Frank in a Blanket, Mustard Dip	Eggplant Caponata Phyllo (V)
Tandoori Chicken, Yogurt Sauce (GF)	Cheesesteak Spring Roll
Spanikopita	Crab Cake, Remoulade
Open Faced Reuben Sandwich	Veggie Quesadilla

*Displayed assortment of fresh Seasonal Vegetables, Dipping Sauces, Hummus, Pita Chips, and Cheeses*

## CHAMPAGNE TOAST

### APPETIZERS *(Select One)*

Goat Cheese and Tomato Risotto, Pesto Cream Sauce  
Seasonal Ravioli

### SALADS *(Select One)*

Spring Mix, Tomatoes, Julienne Carrots, Red Cabbage, Cucumbers, Balsamic Vinaigrette  
Caesar Salad, Housemade Garlic Croutons, Parmesan Cheese  
Baby Spinach, Goat Cheese, Almonds, Red Onion, Citrus Vinaigrette

## ENTRÉES

*(Selection of two with pre-determined counts and place card noting guest entrée.  
Vegetarian option available with predetermined counts.)*

Herb Crusted French Cut Chicken Breast, Herbed Gravy  
Filet Mignon, Merlot Demi-Glace  
Macadamia Crusted Mahi Mahi, Lemon Beurre Blanc  
Pan Seared Salmon, Miso Glaze  
*Chef's selection of seasonal sides and freshly baked rolls with butter*

## DESSERT

Your choice of Fresh Fruit Tart, Chocolate Cake - OR - NY Style Cheesecake  
Tableside Offering of Freshly Ground Regular and Decaffeinated Lavazza Coffee and Assorted Teas

**\$129 PER PERSON**

\*Tableside wine service available at \$34 per bottle of house wine

# NASSAU DINNER BUFFET

## SALADS

Bocconcini, Cherry Tomatoes, Fresh Basil, Olive Oil,  
Spinach, Strawberries, Goat Cheese,  
Walnuts, Balsamic Vinaigrette

## ENTRÉES *(Select Three)*

Flank Steak, Wild Mushrooms, Demi-Glace  
Grilled Salmon, Citrus Beurre Blanc  
Sautéed Chicken Breast, Tomatoes, Fresh Mozzarella, Spinach  
Sliced Pork Tenderloin, Bourbon Glaze  
Tortellini, Marsala, Mushrooms, Peas, Pancetta  
*Chef's selection of seasonal sides and freshly baked rolls with butter*

## DESSERT

Assorted Mini Desserts & Mini Pastries  
Freshly Ground Regular and Decaffeinated Lavazza Coffee  
Assorted Teas, Assorted Soft Drinks, Iced Tea

## \$67 PER PERSON

For groups under 25 people,  
a \$75 fee applies.

*All menus and prices are subject to change.  
15% gratuity, 8% taxable service charge and 6.625% New Jersey sales tax will apply.*

# CAPACITY CHART



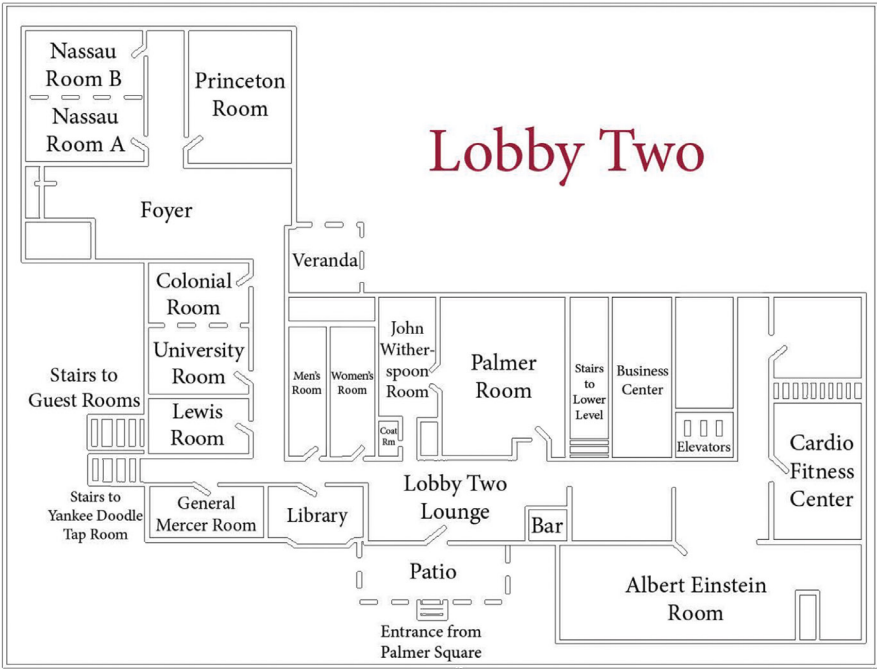
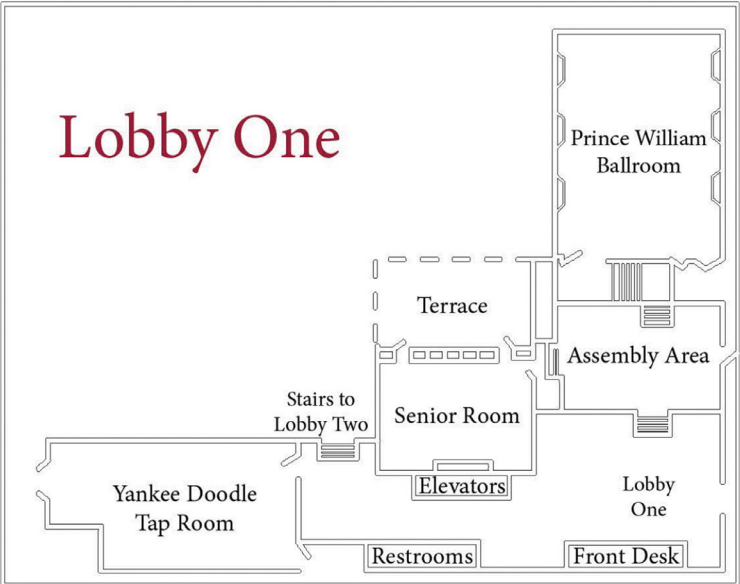
<i><b>MAXIMUM CAPACITY PER SET-UP</b></i>	<b>Dimensions</b>	<b>Square Feet</b>	<b>Ceiling Height</b>	<b>Conference</b>	<b>Reception</b>	<b>Banquet</b>	<b>Banquet &amp; Buffet</b>	<b>BQT &amp; Dance Floor</b>	<b>Classroom</b>	<b>Theatre</b>	<b>Pod</b>	<b>U-Shape</b>	<b>Hollow Square</b>
Prince William Ballroom	61'x46'	2,800	12'	N/A	250	224	182	180	150	300	78	70	80
Senior Room	54'x26'	1,404	9'8"	30	135	88	70	60	60	125	36	40	55
Palmer Room	37'x38'	1,036	8'6"	24	100	88	60	88	45	90	30	30	34
Albert Einstein Room	20'x47'	917	7'6"	22	75	50	40	30	30	65	24	20	30
Nassau A&B Rooms	32'x31'	992	8'6"	30	90	70	60	50	36	85	30	25	40
Nassau A Room	16'x31'	496	8'6"	15	30	20	20	N/A	15	25	12	N/A	18
Nassau B Room	16'x31'	496	8'6"	15	30	20	20	N/A	15	25	12	12	18
Princeton Room	22'x31'	682	8'6"	20	65	50	40	30	24	60	24	18	30
John Witherspoon Room	22'x'29'	638	13'	20	50	40	30	N/A	30	40	18	18	24
Univ. & Colonial Rooms	18'x28'	504	7'9"	20	60	30	30	N/A	20	45	12	18	24
University Room	18'x14'	252	7'9"	10	N/A	10	10	N/A	12	N/A	6	N/A	N/A
Colonial Room	18'x14'	252	7'9"	10	N/A	10	10	N/A	12	N/A	6	N/A	N/A
Library	21'x17'	357	7'6"	16	35	20	N/A	N/A	12	25	6	N/A	15
General Mercer Boardroom	22'x14'	308	7'6"	8	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A	N/A

\*Over 10,000 square feet of banquet space.

Over 10,000 square feet of banquet space.



# FLOOR PLANS





Contact our Sales & Conference Services Department at 609-921-7500  
or [sales@nassauinn.com](mailto:sales@nassauinn.com) if we can be of further assistance to you.

# Notes



10 Palmer Square • Princeton, NJ 08542 • (609) 921-7500 • [nassauinn.com](http://nassauinn.com)