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 12 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 & Sales Department at 609-688-2634 or sales@nassauinn.com for available dates.

Adult Reception & Dinner

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.

Hors d'Oeuvres *(Select Six)*

Chicken Tandoori *(gf)*
Spanakopita
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

Asian Favorites

General Tso Chicken, Broccoli, White Rice, Vegetable Spring Rolls,
Pork Soup Dumplings, Soy Sauce

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 *(Select Two)*

All entrées are served with dinner rolls and Chef's choice of starch and seasonal vegetables
Vegetarian option available 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

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.

Young Adult Reception & Dinner

Hors d'Oeuvres *(Select Two)*

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

Themed Dinner *(Select One)*

Jersey Boardwalk

Starter

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

Sundae Station, Mini Waffles
Mitzvah Cake

South West Fiesta

Starter

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

Sundae Station, Churros

Mitzvah Cake

$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

Tito's, Tanqueray, 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, Victory Brotherly Love 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, Victory Brotherly Love 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, Mark West 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, 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

Final number of attendees is due seven (9) 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 room fee
- $8.00 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 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.