

2018  
Bnai Mitzvah  
Packages



## *Hazel 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 – 250 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 (seasonal).

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
- ◆ White or ecru 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 catering available

Nassau Inn can customize your event to meet your needs. Contact our Catering Department at 609-921-7500 or [sales@nassauinn.com](mailto: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 children.*

## *Adult Reception & Dinner*

### *Hors D'Oeuvres*

*(Select Six)*

Sesame Chicken, Thai Sweet Chili

Spanikopita

Wild Mushroom Tart

Brie, Raspberry, Phyllo

Mini Franks in a Blanket, Mustard

Mini Beef Wellington

Spinach and Artichoke Tart

Smoked Salmon, Herb Cheese, Pumpernickel

Bellini, Caviar, Crème Fraiche

Sliced Filet Mignon, Crostini, Horseradish Gorgonzola Aioli

Fresh Tomato and Mozzarella Crostini

Rare Seared Tuna, Wasabi Spread, Crostini

### *Poached Salmon Display*

Whole Poached Salmon, Sliced Cucumber, Dill Crème

### *Dumplings & Yakatori*

Ginger Shrimp Dumplings, Edamame Dumplings, Vegetable Spring Roll and Grilled Chicken Yakatori Skewers, Chinese Mustard, Duck Sauce and Soy Sauce



## *B'nai Mitzvah Package (Cont'd)*

### *Traditional Challah Ceremony*

#### *Appetizers*

*(Select One)*

Goat Cheese & Tomato Risotto Cake, Basil Aioli

Mushroom Strudel, Roasted Red Pepper Sauce

Seasonal Ravioli

#### *Salads*

*(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

Braised Beef Short Rib, Demi-Glace

Pan Seared Halibut, Lemon Chive Beurre Blanc

Pan Seared Salmon, Orange Ginger Reduction

Herb Crusted French Cut Chicken Breast, Natural Jus

#### *Dessert*

B'nai Mitzvah Cake

Tableside Offering of Freshly Ground Regular and Decaffeinated Coffee, Assorted Teas

**\$115 Per Person** (Daytime) 4 hours

**\$125 Per Person** (Evening) 5 hours



## B'nai Mitzvah Package (Cont'd)

### Young Adult Reception & 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  
  
Curly Fries, Ketchup, Cheese Sauce  
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)  
  
Spanish Rice, Pinto Beans  
Mitzvah Cake  
Sundae Station, Churros

**\$59 Per Person**

*All menus and prices are subject to change.*

*15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply.*



## *Beverages*

### *Premium Open Bar*

*Included in Wedding Packages*

#### **Liquor**

Absolut, 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 3)**

Amstel Lite, Heineken, Sam Adams, Corona, Yuengling, River Horse IPA, Harpoon IPA, 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*

*\$12 Per Person.*

#### **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 3)**

Amstel Lite, Heineken, Sam Adams, Corona, Yuengling, River Horse IPA, Harpoon IPA, Sam Adams Seasonal, Brooklyn Seasonal

#### **Wine (Select 4)**

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

#### **Other Beverages**

Assorted Soft Drinks, Juices, Mineral Water, Kaliber

*All menus and prices are subject to change.*

*15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply.*



## *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 Reservations*

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.

