MEDITERRA



Located in downtown Princeton, **MEDITERRA** offers a warm and inviting setting for private events, inspired by the bold and vibrant flavors of the Mediterranean. Our culinary team draws from the rich traditions of Spanish, Italian, Greek—brought to life with the liveliest seasonal ingredients sourced from local farms across New Jersey and the Mid-Atlantic.

Whether you're planning a corporate gathering, milestone celebration, or intimate dinner, **MEDITERRA** provides a distinctive dining experience that's as memorable as your occasion.

MEDITERRA RESTAURANT & TAVERNA
PALMER SQUARE
29 HULFISH STREET
PRINCETON, NEW JERSEY 08540

609.252.9680 | events.mediterra@terramomo.com





















COCKTAIL PARTIES | BUSINESS DINNERS | BABY SHOWERS | NETWORKING EVENTS

EVENT BOOKING INFORMATION

CAPACITY

Private Dining Room Thirty-Six (36) guests seated

Semi-Private Dining Area Sixteen (16) guests seated

Taverna Room Thirty-Two (32) guests seated

Full Restaurant Buyout custom pricing & set up per event

COSTS & BILLING

Mediterra does not charge a room fee, but there is an associated food and beverage minimum with each meal period and space. Please contact our event team for the minimum spends. Food and beverage minimums do not include gratuity or 6.625% NJ state tax. Clients may choose to provide a gratuity amount (for food and beverage charges only), which will be calculated as a percentage of and added to the event's final bill.

EVENT AGREEMENTS & DEPOSITS

A signed event agreement and deposit of $500 are required to reserve a private or semi-private dining room. In the case of cancellation, *all deposits will be refunded in full with a minimum of 30 days' notice.* If a cancellation is made within 30 days of the event, the deposit is nonrefundable and cannot be applied to future bookings.

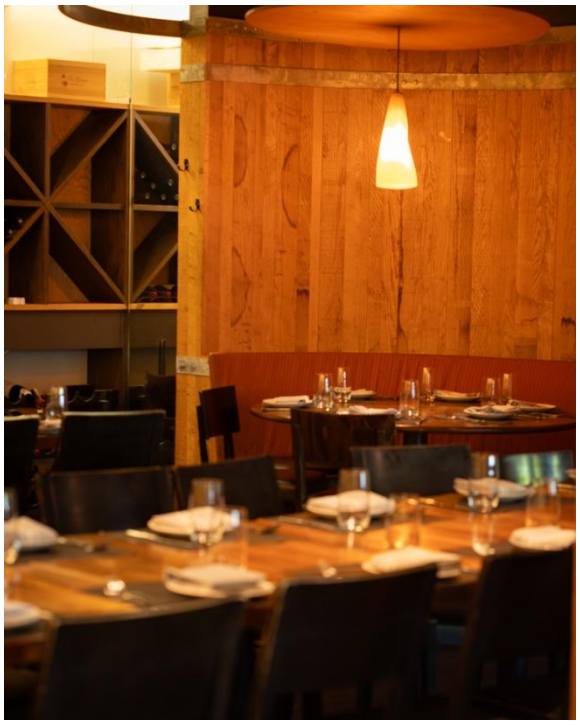
A *3% administration fee* is due at the time of signing of event agreements. Administration fees are not a gratuity and serve to offset administration expenses and costs of the event. Administration fees paid are non-refundable regardless of the circumstances, including event cancelation within the 30-day policy.

Bookings are only guaranteed once a confirmed receipt of your deposit, administration fee, and a signed event agreement have been received.

PRIVATE DINING ROOM



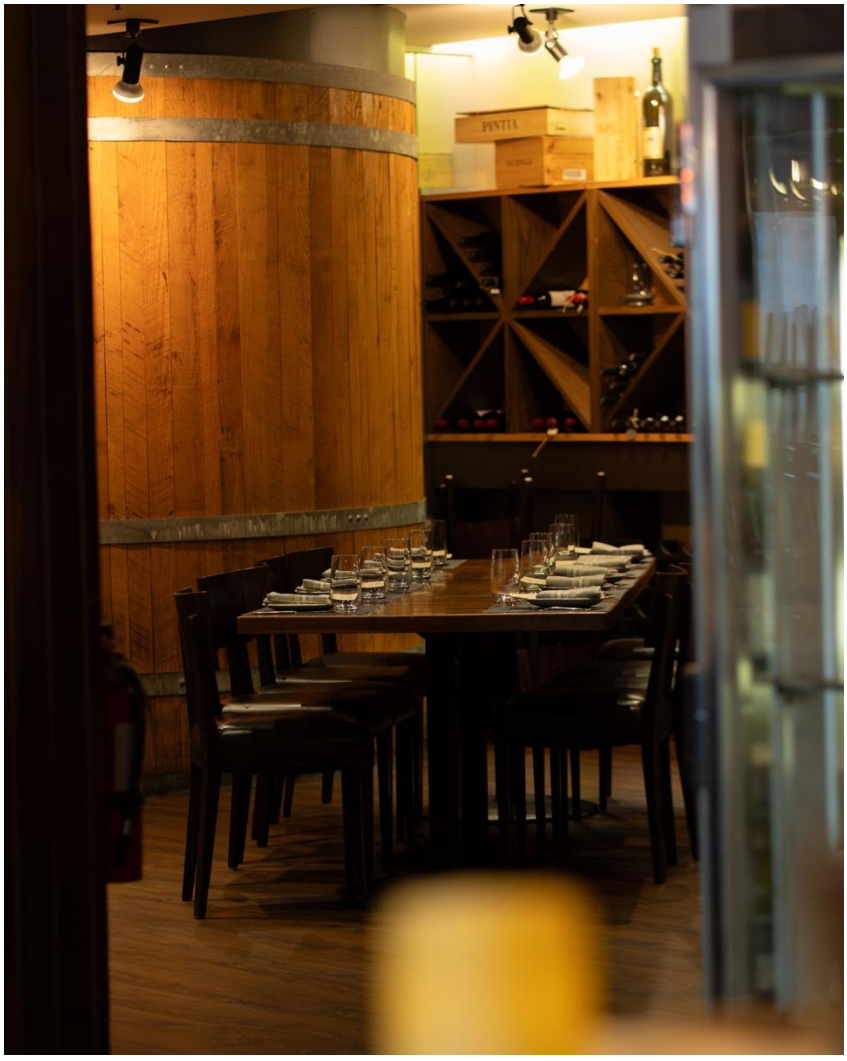




Capacity: 36 guests seated

From corporate business dinners to special family occasions, the **Private Dining Room** provides the space and atmosphere to fit the needs of all styles of events. The Room is enclosed by sliding glass doors and equipped with an A/V projector and pull-down screen.

SEMI-PRIVATE DINING AREA



Capacity: 16 guests seated

Tucked away in a cozy back corner between our wine selections and rustic barrel wall, the **Semi-Private Dining Area** offers an intimate setting ideal for seated dinners and gatherings with family, friends, and coworkers.

TAVERNA ROOM





Capacity: *32* guests seated | *36* guests standing

Located in the restaurant's bar area, the **Taverna Room** provides a dynamic atmosphere ideal for cocktail-style parties and social gatherings. Enclosed by sliding glass doors, the space offers both privacy and a beautiful view overlooking Princeton's Palmer Square.
Please note: the **Taverna Room** features high top tables only, creating a lively and casual setting perfect for mingling, cocktails, and hors d'oeuvres.

THREE-COURSE LUNCH MENU

45 per guest

FIRST COURSE

Choice of one per guest

Seasonal Soup
NJ Local Greens Salad *v*

MAIN COURSE

*Please select up to **four** for your guests to choose one from.*

Chef's Seasonal Vegan Entrée

Pastaless Lasagna | *roasted eggplant, garlic spinach, pomodoro, basil, fresh mozzarella* *v*

Chef's Seasonal Pasta (*Vegetarian available upon request*)

Local Chicken

Nordic Blu Salmon

Beef Short Rib

Dayboat Fish 5 supplement per person

NJ Sea Scallops 8 supplement per person

PRIME NY Strip Steak 16 supplement per person

All main courses are served with chef's selection of seasonal garnishes.

DESSERT

Choice of one per guest

Chef's Seasonal Dessert

Chocolate Budino

v **vegetarian**
Menu pricing is before tax, gratuity, and other fees.

THREE-COURSE DINNER MENU

SUNDAY – THURSDAY | 60 per guest

TO START FOR THE TABLE

Hummus, Pita, *Terra Momo* Bread & Spiced Olive Oil *v*

FIRST COURSE

Choice of one per guest

Seasonal Soup

NJ Local Greens Salad

MAIN COURSE

Please Select up to Four for your guests to choose one from.

Chef's Seasonal Vegan Entree

Pastaless Lasagna | *roasted eggplant, garlic spinach, pomodoro, basil, fresh mozzarella v*

Local Chicken

Nordic Blu Salmon

Beef Short Rib

Dayboat Fish 5 supplement per person

NJ Sea Scallops 8 supplement per person

PRIME NY Strip Steak 16 supplement per person

All main courses are served with chef's selection of seasonal garnishes.

DESSERT

Choice of one per guest

Chef's Seasonal Dessert

Chocolate Budino

v **vegetarian**

Menu pricing is before tax, gratuity, and other fees.

FOUR-COURSE DINNER MENU

FRIDAY- SATURDAY | 70 per guest

TO START FOR THE TABLE

Hummus, Pita, *Terra Momo* Bread, and Spiced Olive Oil ***v***

FIRST COURSE

Choice of one per guest

Seasonal Soup

NJ Local Greens Salad ***v***

PASTA COURSE *served Family Style*

Chef's Seasonal Pasta (*vegetarian available upon request*)

MAIN COURSE

Please Select up to Four for your guests to choose one from.

Chef's Seasonal **Vegan Entree**

Pastaless Lasagna *roasted eggplant, garlic spinach, pomodoro, basil, fresh mozzarella* ***v***

Local Chicken

Nordic Blu Salmon

Beef Short Rib

Dayboat Fish 5 supplement per person

NJ Sea Scallops 8 supplement per person

PRIME Strip Steak 16 supplement per person

All main courses are served with chef's selection of seasonal garnishes.

DESSERT

Choice of one per guest

Chef's Seasonal Dessert

Chocolate Budino

v **vegetarian**

Menu pricing is before tax, gratuity, and other fees.

COCKTAIL EVENT MENU

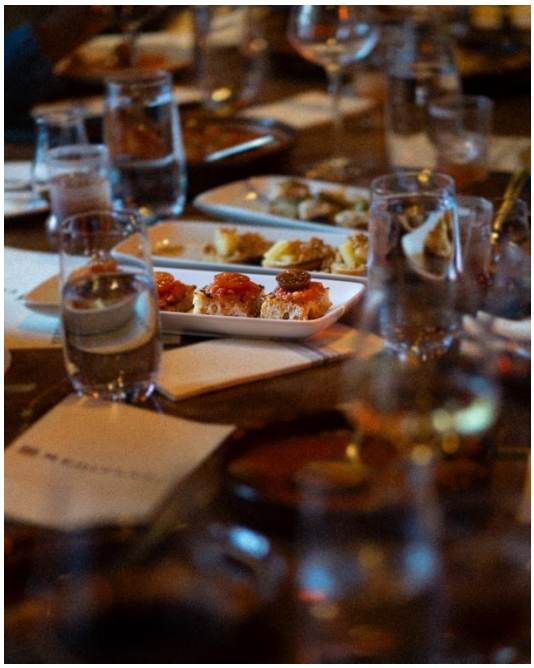
45 per guest for two (2) hours

STATIONARY TAPAS

Select up to five tapas for your event.

GAMBAS AL AJILLO (garlic shrimp)
CHICKPEA HUMMUS a **v**
PAPAS BRAVAS ***v***
SEASONAL EMPANADA
GRASSFED BEEF MEATBALL
MOZZARELLA BRUSCHETTA
SALMON TARTARE
DEVILED EGG ***v***
MUSHROOM AL AJILLO ***v***
BACON DATES
SEASONAL SOUP SHOOTER





ENHANCEMENTS

(price per piece-- *minimum of 12 pieces***)**

AHI TUNA CRUDO 3
TUNA TATAKE PINTXO 3
PRIME STEAK PINTXO 3
MINI CRAB CAKE 4
LAMB LOLLIPOP 8
SHRIMP CEVICHE 3
DEVILED EGG (caviar) 3
PORK CHORIZO PINTXO 3
OCTOPUS PINTXO 5
PAN CON TOMATE (17 mon. Jamón) 3
POINT PLEASANT SCALLOP PINTXO 4

ADDITIONAL STATIONS

Charcuterie Board (serves 20 people) 150

Raw Oysters 48 per dozen

TAKEAWAYS

Assorted Biscotti 7 bag of four
chocolate and vanilla with almonds

Assorted Cookies 8 bag of three

Terra Momo Duo 16
extra virgin olive oil 250ml, focaccia seasoning

Terra Momo Bundle 25
extra virgin olive oil 250ml, focaccia seasoning, and biscotti

Wine Gift Packs
Customized upon Request

We understand that event details may evolve as your event comes together. However, all enhancements, takeaways, and specialty stations must be finalized and selected no later than 7 days prior to the event date to ensure proper preparation and execution.

GUEST COUNT & MENUS

Our chef works closely with local farms and purveyors to create menus that highlight the freshest ingredients available. As a result, menu offerings are highly seasonal and subject to change, including pricing.

Final menu selections must be submitted via email to the Events Team no later than two weeks (14 business days) prior to the event date.

For events with 40 or more guests, a family-style menu is required to ensure the best possible service and dining experience.

Mediterra requires a written guarantee of the final guest count at least 72 hours prior to the event. Billing will reflect either the guaranteed number of guests or the actual number in attendance; whichever is greater.

BEVERAGES

Mediterra bills beverages upon consumption.

While guests are welcome to select wines in advance to ensure availability, this is not required. Our Wine Team is happy to assist with recommendations and selections.



For outside wines, a corkage fee of $35 per 750ml bottle applies, with a maximum of two bottles per event.

Please Note:
All Alcohol, Espresso-based drinks, Hot Teas & Juices are billed on consumption and added to the event's final bill. Fountain Sodas, Drip Coffee & Iced Tea are included in menu pricing.

DÉCOR & VENDORS

PARKING

While Mediterra does not have a dedicated parking lot, there are plenty of convenient options nearby. Metered street parking is available throughout downtown Princeton, and the Hulfish, Chambers, and Spring Street parking garages are all just a short walk from the restaurant.

TABLE

Parties are offered rectangular tables. Walnut tables are bare and set with espresso placemats and white and blue bistro stripe napkins. White tablecloths are available upon request for a fee beginning at $150 depending on the size of the event.

FLORALS & CAKE

Florals and specialty cakes are not provided or coordinated by Mediterra.

Clients are welcome to order flowers and cakes from their vendor of choice, and recommendations are available upon request. Vendor and client load-in is *one (1) hour prior* to the event start time. The restaurant waives its $5 dessert fee when participating in a three or four course menu.

A/V & MUSIC

The Private Dining Room is equipped with a pull-down screen and projector. Personal playlists, live bands, and similar entertainment are not permitted. Any additional A/V requirements should be arranged through the client's chosen vendor, with proof of insurance provided to the restaurant.

MENU CARDS

Menu selections must be submitted in writing to the Event Team by the contracted deadline. Printed menus will be provided for each guest. Clients may include a complimentary logo or message on the restaurant's standard menu template; logos and messages should be provided in JPEG or PNG format. Menu proofs are available upon request, with one revision allowed.

Place cards, table numbers, signage, and similar items are not provided by the restaurant but may be brought by clients and set up during the contracted setup time.