Meeting House

PRIVATE EVENTS

CELEBRATE WITH US

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OVERVIEW

The Meeting House is a restaurant and bar offering simple
American cuisine with an emphasis on seasonal ingredients. The
bar offers a seasonal cocktail menu, locally brewed beers and
well-curated list of new- and old-world wines.

The Meeting House is home to two distinct dining and event spaces to accommodate both large and small private parties. Whether for a corporate dinner, birthday celebration, holiday party or any other kind of gathering or celebration, our team will work with you to create the perfect experience for your guests.

FINANCIALS

| | THE JACKSON | THE WITHERSPOON |
|--------------------------------|-------------|-----------------|
| MIN LUNCH | \$750 | \$1500 |
| MIN BRUNCH | \$1250 | \$ 2 5 0 0 |
| MIN DINNER Fri + Sat | \$ 2 0 0 0 | \$3500 |
| MIN DINNER Tues - Thurs + Sun | \$1500 | \$ 2 5 0 0 |

THE SPACES



THE WITHERSPOON





Located on the lower level of the restaurant, the Witherspoon Room has a refined yet inviting vibe perfect for your next rehearsal dinner or company event. The room features a private bar, audio visual capabilities and customizable seating arrangements to accommodate a variety of different group sizes.

GUEST COUNT

SEATED EVENT 50 -Person Maximum

MINGLING EVENT 75 - Person Maximum (Dinner Only)

THE JACKSON



Located on the main floor of the restaurant and enclosed behind a glass wall, guests of the Jackson Room can enjoy a private, intimate dinner or cocktail reception while still feeling themselves a part of the buzz and energy that is the Meeting House. By day, the Jackson room feels light, bright and airy making it the perfect venue for your next shower, lunch celebration or team meeting.

GUEST COUNT

SEATED EVENT 20-Person Maximum

MINGLING EVENT 35-Person Maximum (Dinner Only)



\$45 + PER PERSON

available Saturday - Sunday 10:30 am - 3:00pm

FOR THE TABLE

BUTTERMILK BISCUITS

TO START

choose one for your party

ARTISANAL SALAD

cherry tomatoes, roasted carrots, ricotta salata, lemon oregano vinaigrette

FRESH FRUIT BOWL

seasonal fruit, granola, greek yogurt



SECOND COURSE

select three to present to your guests

VEGETABLE FRITTATA

served with herb salad

CHICKEN & PANCAKES

brined fried chicken, two plain pancakes, local maple syrup

KALE CAESAR WITH GRILLED CHICKEN

classic caesar dressing, watermelon radish, parmesan, garlic croutons

HUEVOS RANCHEROS

cannellini beans, avocado puree, crispy tortilla, cilantro salad

MEETING HOUSE BURGER

Lima Family Farm 100% grass-fed beef, cheddar cheese, lettuce, tomato, bacon, herb aioli, house-cut fries

DESSERT

SEASONAL MEETING HOUSE DESSERT (one selection) BEVERAGES

UNLIMITED COFFEE, TEA, & SOFT DRINKS INCLUDED

ALL OTHER BEVERAGES ARE ADDITIONAL AND CHARGED BASED ON CONSUMPTION

ADDITIONS

ZUCCHINI BREAD / \$5 PP

SWEET PEA GUACAMOLE & HOUSE CHIPS / \$8 PP

BACON / \$5 PP



\$40 + PER PERSON

available Wednesday - Friday 11:30am - 2:30pm

TO START

select one to present to your guests

BUTTERNUT SQUASH SOUP

spicy pumpkin seeds, creme fraiche, scallions

ARTISANAL SALAD

cherry tomatoes, roasted carrots, ricotta salata, lemon oregano vinaigrette

MAIN COURSE

select four to present to your guests

KALE CAESAR WITH GRILLED CHICKEN

classic caesar dressing, watermelon radish, parmesan, garlic croutons $\,$

COBB SALAD

cucumbers, pickled red onions, cherry tomato, sherry vinaigrette, pistachios, mixed greens, bacon, grilled corn, hard boiled egg

SEARED SALMON PLATE

sesame brown rice, house-made kimchi, mixed peas, broccolinni

AUTUMN TAGLIATELLE

sun dried tomatoes, maitake mushrooms, spinach, garlic puree, parmesan, chili breadcrumbs

VEGGIE SANDWICH

hummus, carrots, cucumbers, arugula, tomato, herb aioli, pickled red cabbage served on sourdough bread

MEETING HOUSE BURGER

Lima Family Farm 100% grass-fed beef, cheddar cheese, lettuce, tomato, bacon, herb aioli, house-cut fries

DESSERT

SEASONAL MEETING HOUSE DESSERTS

(one selection)

BEVERAGES

UNLIMITED COFFEE, TEA, & SOFT DRINKS INCLUDED

ALL OTHER BEVERAGES ARE ADDITIONAL AND CHARGED BASED ON CONSUMPTION



OPTION - 1



\$55+ PER PERSON

available Tuesday - Sunday 5:00pm - 9:00pm

TO START

ARTISANAL SALAD

cherry tomatoes, roasted carrots, ricotta salata, lemon oregano vinaigrette

MAIN COURSE

select three to present your guests

AUTUMN TAGLIATELLE

sun dried tomatoes, maitake mushrooms, spinach garlic puree, parmesan, chili breadcrumbs

ATLANTIC SALMON FILET

acorn squash puree, maitake mushroom, olive relish

SEARED CHICKEN BREAST

mashed potatoes, brussel sprouts, salsa verde

FLATIRON STEAK

mashed potatoes, broccolini, chimichurri (supplemental \$ 10)

DESSERT

SEASONAL MEETING HOUSE DESSERT (one selection)

BEVERAGES

UNLIMITED COFFEE, TEA, & SOFT DRINKS INCLUDED

ALL OTHER BEVERAGES ARE ADDITIONAL AND CHARGED BASED ON CONSUMPTION



OPTION - 2



\$65+ PER PERSON

available Tuesday - Sunday 5:00pm - 9:00pm

TO START

BUTTERNUT SQUASH SOUP spicy pumpkin seeds, creme fraiche, scallions

SECOND COURSE

ARTISANAL SALAD

cherry tomatoes, roasted carrots, ricotta salata, lemon oregano vinaigrette

MAIN COURSE

select four to present to your guests

AUTUMN TAGLIATELLE

sun dried tomatoes, maitake mushrooms, spinach, garlic puree, parmesan, chili breadcrumbs

FRIED CHICKEN

brined chicken, apple coleslaw, buttermilk biscuits, chili honey

SEARED CHICKEN BREAST

mashed potatoes, brussel sprouts, salsa verde

ATLANTIC SALMON FILET

acorn squash puree, maitake mushrooms, olive relish

BRAISED SHORT RIBS

creamy polenta, baby carrots, spinach, red wine jus

(supplemental \$10)

FLATIRON STEAK

mashed potatoes, broccolini, chimichurri (supple ment al \$10)

DESSERT

SEASONAL MEETING HOUSE DESSERTS (two selections)

BEVERAGES

UNLIMITED COFFEE, TEA, & SOFT DRINKS INCLUDED

ALL OTHER BEVERAGES ARE ADDITIONAL AND CHARGED BASED ON CONSUMPTION



COCKTAIL RECEPTION

STATIONARY HORS D'OEUVRES

SWEET PEA GUACAMOLE / \$8PP with house-made chips

VEGETABLE CRUDITE / \$6PP with green goddess dressing

CHARCUTERIE & CHEESE / \$12PP with fruit compote and grilled zucchini bread crackers

CRISPY RHODE ISLAND CALAMARI / \$8PP with pickled shishito peppers, lemon, romesco sauce

FLATBREADS

serves 8 - 10 pieces per flatbread

MARGHERITA / \$18

tomato sauce, house-made mozzarella, basil

MUSHROOM / \$19

ricotta cheese, spinach, caramelized onion, chili flakes



PASSED HORS D'OEUVRES

\$20 | per person | select 3 for 30 minutes \$25 | per person | select 5 for 30 minutes

VEGETABLE TART

avocado puree, pickled red onion | vegan

MUSHROOM FRITTERS

parmesan, pickled jalapeno

DEVILED EGGS

paprika, aioli

GRILLED CHEESE

balsamic glaze

SMOKED SALMON TART

 $caramelized\ onion,\ creme\ fraiche$

GRILLED CHICKEN SKEWERS

citrus glaze, spice rub

SKIRT STEAK SKEWERS

chimichurri, sea salt

BEEF SLIDERS

aioli, pickled red onion

PARKING

The Meeting House is located at 277 Witherspoon Street in Princeton. There is a parking garage located directly behind the restaurant. In addition, there are a few metered parking spots along Witherspoon Street. Please note that we do not validate parking garage tickets.

DECORATION

The Meeting House supplies tea lights for all evening events. You are welcome to provide additional decor for your event although we ask, please, that you do not bring glitter, confetti or items that need to be poked or tapped into our walls or furniture. Alternatively, our event manager will be happy to provide you with contact information for event decorators and florists we work with regularly. Please note that the Meeting House is not liable for any outside decorations that are lost or broken.

MUSIC

The Meeting House music plays in both the Witherspoon Room and Jackson Room. It is possible for events held in the Witherspoon Room to play their own music. If you are interested in doing so, please inquire with our event manager.

DESSERTS

You are welcome to bring an outside dessert to serve at your event. Unfortunately, however, we will not be able to place these in our fridge. We charge \$3 per person service fee for outside desserts.