



Check out our website,
www.conferencecenternj.com
for info on special deals, room
sizes, menus, photos & more.

Welcome to the NJHA Conference and Event Center where our flexible meeting space, scenic grounds and tantalizing menu choices make us the ideal location for any occasion.

In these tough economic times, our experienced planners will work within any budget to make your event a success. We offer a special Event Package and Meeting Stimulus Package, so whether yours is a social affair or a business meeting, we have you covered. Our a la carte daily meeting pricing enables you to pick and choose the services you want at a price lower than any Day Meeting Package that you will find in the area.

Whether your guests number in the 200s or a handful, the NJHA Conference and Event Center works for you – with style:

- Refurbished meeting rooms and Garden Room dining area offer convenience and luxury.
- Accent your experience with an enticing array of dining selections all prepared on site by Chef Mido. Your choice of more than 50 entrées all served with our famous salad/antipasto bar, cookies, hot bread pudding and fresh baked breads in our beautiful Garden Room complete with a scenic view of the surrounding woods. Breakfast choices, breakout snacks, a full menu of salads and deli items are also available.
- High-tech audiovisual equipment holds your message out front, your speakers and audience in sync.
- Free Wi-Fi in all rooms keeps you in touch with colleagues back at the office.
- Our professional Conference Center staff anticipates and responds to every logistical detail from the meeting planner or special request from a guest of honor.

The NJHA Conference and Event Center is a tobacco free campus.

*Planning
an affair in
Princeton,
New Jersey*
...or looking for
meeting space in
the Mercer County
Area?



“The home of ‘free’ rooms in January, July, August & December.”



Room Prices & Capacities

ROOM	SQ.FOOT	ROOM COST <i>Includes set-up fee</i>	DISCOUNTED ROOM COST*	THEATER	CLASSROOM	HORSESHOE	CONFERENCE
A, B, or C	936	\$660	\$330	77	56	24-28	32
AB	1872	\$990	\$660	135-154	90-96	N/A	N/A
ABC	2808	\$1320	\$990	225-231	150	N/A	N/A
D	225	\$220	\$165	16	N/A	6	8
E	357	\$357.50	\$220	32	16	16	16
DE	582	\$605	\$302.50	56	28	26	28
Conf. Rm. I	386	\$137.50 half day \$220 full day	\$110 half day \$165 full day	N/A	N/A	N/A	12-14
Conf. Rm II	432	\$137.50 half day \$220 full day	\$110 half day \$165 full day	N/A	N/A	N/A	14-21
Board Room	1296	\$302.50 half day \$495 full day	\$247.50 half day \$385 full day	N/A	N/A	N/A	28-52

*Discounted room rate when ordering hot buffet lunch or hot breakfast buffet.

BUSINESS CENTER

Copying25 Per Copy
Faxing	\$1.00 Per Page
Pads	\$1.65 Per Pad
Pencils30 Per Pencil
WIRELESS INTERNET ACCESS	FREE

AUDIO – VISUAL EQUIPMENT

All audio-visual equipment prices are per room.

LCD Projector (Conference Room I and II).....	\$125.00	Laser Pointer.....	\$35.00
LCD Projector (Board Room and Education Center Rooms).....	\$324.50	Polycom Speaker Phone	\$110.00
LCD Projector (Garden Room)	\$125.00	Additional Flipchart.....	\$40.00
Laptop Rental.....	\$140.00	AV Cart/Power cord/AV Technician	\$75.00
Internet Access.....	\$85.00	Power Cord or Strip	\$5.00
CD/DVD/VCR.....	\$85.00	Garden Room Sound System	\$110.00
Digital Audio Recording of Meeting.....	\$50.00/2 hr minimum \$15.00/any additional hours	Display Tables	\$40.00
Wireless Microphone.....	\$140.00	Vendor/Display 6' x 6'	**\$99.00
		Vendor/Display 6' x 8'	**\$132.00
		Vendor/Display 10' x 10'.....	**\$165.00

** Includes pipe/drape and signage

All audio visual pricing includes in-house technician

Customers who provide their own projector will be required to pay an additional \$75.00 setup fee.



Breakfast Selections

THE HOT BREAKFAST BUFFET

Scrambled eggs, pancakes or french toast, sausage, bacon, home fried potatoes plus
 The Deluxe Continental

\$13.95 per person

THE CONTINENTAL

Regular and low-fat muffins, variety of fresh-baked scones and bagels with cream cheese
 and butter

■ Freshly Brewed Coffee

\$5.78 per person

THE DELUXE CONTINENTAL

The Continental breakfast served with seasonal fresh cut fruit and chilled juices

\$9.35 per person

HOT BREAKFAST SANDWICHES

Egg and cheese, pork roll egg and cheese, sausage egg and cheese sandwiches on a
 croissant or english muffin

■ Freshly Brewed Coffee

\$8.50 per person

THE SNACK PACKAGE

Otis Spunkmeyer cookies, seasonal fresh cut fruit, canned soda and chilled juices

\$6.55 per person

ADDITIONAL SNACKS

Vegetable Crudites	\$3.25 per person
Fresh Cut Fruit	\$3.69 per person
Otis Spunkmeyer Cookies (2)	\$2.15 per person
Cheese and Cracker Tray	\$3.58 per person
Hot Pretzels (Plain)	\$1.93 per person
Hot Pretzels (stuffed with cream cheese and cinnamon)	\$2.20 per person
Yogurt (plain, low fat strawberry, vanilla, peach, blueberry)	\$1.35 per person
Granola Bars (Oat and nuts, sweet and salty nut, chocolate nut)	\$1.65 per person
Artichoke Dip (served with crackers and toasted bread)	\$3.25 per person
Canned Soda/Bottled Water	\$1.80 per person
Chilled Juices	\$1.80 per person
Coffee Service	\$1.65 per person

All food and beverages will be cleared one-half hour before the scheduled end of meeting



Deli Choices

- Signature salads available for an additional \$2.10 per person, refer to list
- Caesar salad available on request in place of two regular salad choices
- Standard salad options include macaroni salad, potato salad, cole slaw, pasta primavera, green salad or roasted vegetables

Add grilled chicken for an additional \$1.15 per person

THE PANINI COLLECTION

An assortment of our signature combination sandwiches served on french baguettes, accompanied by:

- Freshly prepared salads (3)
- Kosher pickles, relish and sliced peppers
- Chilled cans of assorted soda and bottled water
- Freshly baked Otis Spunkmeyer cookies

\$15.13 per person

RAPPZ-ODY AT LUNCH

Collection of tortilla sandwiches with a variety of our signature fillings. Served with:

- Freshly prepared salads (3)
- Kosher pickles, relish and sliced peppers
- Chilled cans of assorted soda and bottled water
- Freshly baked Otis Spunkmeyer cookies

\$14.25 per person

THE STACKED PLATTER

A variety of lunch meats and cheeses piled high on a platter with a tuna salad centerpiece. Served with:

- Kaiser rolls, rye bread, a relish tray and condiments
- Kosher pickles, relish and sliced peppers
- Freshly prepared salads (3)
- Chilled cans of assorted soda and bottled water
- Freshly baked Otis Spunkmeyer cookies

\$14.25 per person



Entree Selections

All hot luncheons include antipasto/salad bar, fresh baked breads and butter, cookies, hot bread pudding, soda, juice, iced tea and Crystal Light. All items include freshly steamed vegetables, starch and choice of Cavatappi Primavera or Penne a la Vodka.

CHICKEN

- CHICKEN STIR FRY – *Soy and ginger sauce with oriental vegetables*
- CALIFORNIA STYLE CHICKEN – *White wine sauce with artichoke hearts and peeled tomatoes*
- CHICKEN PICCATA – *Lemon caper butter sauce with white wine*
- CHICKEN DEL SOL – *Sun-dried tomato and asparagus sauce*
- CHICKEN MARSALA – *Marsala wine sauce with sauteed mushrooms*
- GARLIC ROASTED CHICKEN – *browned in olive oil and garlic; roasted in rosemary*
- PESTO BAKED CHICKEN- *Creamy pesto sauce with fresh basil*
- CHICKEN PARMESAN – *Breaded chicken breast topped with mozzarella and tomato sauce*
- WISCONSIN STYLE CHICKEN BREAST – *Light cream sauce topped with melted cheddar cheese and diced onion and red peppers*
- BAKED CHICKEN QUARTERS – *Breast and wing pieces of chicken prepared with your choice of BBQ sauce, Caribbean Jerk seasoning or Montreal chicken seasoning*
- DIJON CHICKEN FLORENTINE – *Dijon mustard sauce with fresh chopped spinach and caramelized onions*
- ≈ CHICKEN SALTIMBOCCA – *Topped with thin sliced prosciutto (ham), fresh spinach and Swiss cheese with Madeira sauce. Also available without prosciutto*
- ORANGE GINGER GRILLED CHICKEN BREAST – *grilled with a orange ginger honey marinade*
- CHARBROILED MARINATED CHICKEN TENDERS – *Glazed with soy, ginger, garlic and chives*

BEEF & PORK

- ≈ MONTREAL SEARED FLANK STEAK – *Marinated grilled flank steak served over toast points with a light au jus sprinkled with Montreal seasoning*
- CONFETTI STUFFED PORK LOIN – *Shredded vegetable stuffing with rich pork gravy*
- SAUSAGE AND PEPPERS – *Hot or mild sausage*
- MEATBALLS, PASTA AND MARINARA – *Your choice of penne, spaghetti or fussilli (corkscrew) pasta served with zesty marinara and homemade meatballs on the side*
- SAUTÉED PORK MEDALLIONS WITH SHERRY SAUCE – *Tender center cuts of pork loin dipped in a Dijon coating and topped with Sherry sauce and sautéed balsamic fresh mushrooms*
- PORK CHOPS – *served with apples and garlic mashed potatoes*
- BOURBON PORK TENDERLOIN – *marinated in bourbon, soy sauce and ginger*
- ≈ FILET MIGNON – *fresh herb rubbed*
- ≈ SIRLOIN STEAK – *coated with mustard shallot sauce, pepper, and fresh lemon juice*

Please add an additional \$1.50 per person for those entrees marked with this symbol ≈



SEAFOOD

- ≈ BAKED SALMON FILLET – *White wine sauce with fresh dill*
- FLOUNDER FRANCAISE – *Lightly coated in a lemon butter sauce*
- BAKED STUFFED SOLE – *Rolled and filled with crabmeat stuffing*
- COCONUT CRUSTED TILAPIA – *Coated with toasted coconut and diced mango*
- LEMON GARLIC TROUT (OR A VARIETY OF FISH) – *broiled in lemon juice, seasoned with Old Bay, garlic and parsley*

PASTA

- PENNE A LA VODKA – *Vodka sauce served with fresh tomatoes and parmesan*
- CAVATAPPI PRIMAVERA – *Light cream sauce with fresh cut vegetables*
- ≈ CAVATELLI, SHRIMP AND BROCCOLI – *Scampi sauce with fresh garlic and crushed pepper*
- TORTELLINI PROVENCAL – *Pasta tossed with chunks of plum tomato, onion and basil*
- MACARONI AND CHEESE – *homemade with low fat reduced sauce*
- BAKED ZITI – *fresh mozzarella, ricotta and Parmesan cheese*

VEGETARIAN

- STUFFED SHELLS – *Large pasta shells stuffed with a combination of ricotta cheese, parmesan cheese and parsley. Topped with chunky marinara and mozzarella cheese*
- EGGPLANT ROLLATINI – *Breaded eggplant stuffed with ricotta cheese and topped with hearty marinara and mozzarella cheese*
- BAKED MANICOTTI – *Pasta stuffed with ricotta and topped with shredded provolone cheese and tomato sauce*
- VEGETABLE LASAGNA – *Assorted vegetables layered with pasta and topped with a cream sauce*
- FOUR CHEESE MUSHROOM ZITI – *baked with Southwest seasoning*

HEALTHY CHOICES

- ≈ GRILLED TUNA STEAK – *Tuna marinated overnight and grilled to order*
- CHICKEN SORRITA – *Spicy wine sauce with mushrooms, onions and diced green peppers*
- CHICKEN BREAST CACCIATORE – *Lightly floured chicken breast topped with peppers, onions, sauteed mushrooms and marinara*

One Entree Luncheon — \$18.65

Two Entree Luncheon — \$21.95

Three Entree Luncheon — \$25.25

Kosher meals, gluten free, and meatless options are available with advance notice. Please contact staff regarding pricing.

ADD SOUPS DU JOUR SERVICE – \$1.95
(one vegetarian, one non vegetarian soup)

ADD ASSORTED CAKES & PIES – \$1.95
Regular luncheon served with cookies and bread pudding

≈ Please add an additional \$1.50 per person for these entrees



The Working Lunch

Treat your 10 or more attendees to a hot lunch while maintaining a captive audience in one of our conference rooms. We will now deliver hot lunch to your room in chafing dishes. Choose any of the Hot Luncheon Options off of our menu, or try one of these:

CHICKEN QUESADILLAS – *served with salsa and sour cream with dirty rice and red beans and cut corn mexicana*

FRENCH DIP ROAST BEEF – *hot sliced roast beef au jus served with warm French baguettes with a side of potatoes au gratin and steamed broccoli*

HOT MEATBALL SANDWICHES – *homemade meatballs prepared in zesty marinara, served on a hoagie roll with a side of Penne Pasta and Parmesan cheese and fresh mixed vegetables*

BROCCOLI QUICHE – *served with rosemary roasted potatoes and fresh sliced carrots with dill*

PHILADELPHIA OR CHICKEN CHEESESTEAK – *served on a 7” hoagie roll with peppers and onions and seasoned french fries*

ITALIAN SAUSAGE AND PEPPERS HOAGIES – *grilled sausage (hot or mild) served on a hoagie roll with peppers and onions on the side*

PULLED PORK BARBEQUE SANDWICHES – *served with homemade cole slaw on fresh Kaiser roll*

FLANK STEAK HOAGIE – *served on hoagie roll topped with Pepper Jack cheese*

MEAT LASAGNA – *homemade pasta with four cheeses prepared with ground beef or turkey*

\$16.95 per person – Includes your choice of tossed or Caesar salad, dinner rolls/butter, Otis Cookies and beverages.



Signature Salad List

GRILLED BALSAMIC VEGETABLES – Zucchini, squash, peppers, carrots and onions grilled with olive oil, rosemary, oregano and basil. Tossed with balsamic vinegar.

TUNA & PASTA PUTANESCA – Capers and black olives tossed with dijonaise, tuna and pasta.

FRESH CUT FRUIT – Watermelon, cantaloupe and pineapple.

CUCUMBER & APPLE WALDORF – Diced cucumbers and apples tossed with raisins, walnuts, mayonnaise and vinegar.

TOMATO, FRESH BASIL, AND MOZZARELLA – Tomato wedges, chopped fresh basil and wet mozzarella coated with oil and vinegar.

MARINATED GREEN BEANS WITH TOASTED WALNUTS – Green beans marinated in red wine vinegar with onions and red peppers, topped with toasted walnuts.

CHEESE TORTELLINI WITH RANCH DRESSING – Tri-colored cheese tortellini tossed with ranch dressing with diced red and green peppers.

ROASTED PEPPERS, GRILLED ONION, AND

PROVOLONE – Red peppers roasted on the open grill and marinated in balsamic vinegar, mixed with grilled onions and triangles of provolone.

FRESH SPINACH & WALNUTS WITH ORANGE

VINAIGRETTE – Fresh spinach tossed with orange wedges and toasted walnuts topped with fresh orange vinaigrette.

TOMATO OREGANATO – Tomato wedges, pepperoncini, onion and olives tossed with oil, vinegar, basil and oregano.

MUSHROOM LO MEIN – Thin pasta marinated in soy ginger and garlic, topped with sauteed mushrooms, onions and peppers.

ANTIPASTO – Ham, salami, provolone, pepperoncini, cauliflower, onion and peppers mixed together with Italian dressing.

NEW POTATO WITH FRESH DILL – Steamed new potatoes diced and tossed with hard boiled eggs, onion, dijonaise, peppers and fresh dill.

ORIENTAL SESAME NOODLE – Wide noodles tossed in teriyaki and mixed with toasted sesame seeds, snow peas and onions.

CREAMY DILL & CUCUMBER SALAD – Peeled and diced cucumbers and onions, tossed with sour cream, vinegar and dried dill leaves.

MARINATED PASTA PRIMAVERA – Rotini pasta marinated in Italian dressing tossed with broccoli, carrots, onions and peppers.

MARINATED MUSHROOMS – Mushrooms marinated in red wine vinegar, olive oil and garlic, topped with diced red peppers and onions.

ORZO AND GARBANZO – Orzo pasta tossed with curry powder, chickpeas and scallions, topped with seasoned honey dijon dressing.

CAESAR SALAD – A classic combination of Romaine lettuce, parmesan cheese, crunchy croutons, grilled chicken and creamy Caesar dressing

GREEK SALAD – Romaine lettuce with chopped green pepper, tomato, cucumber, red onion, kalamata olives topped with crumbly feta cheese

GARDEN SALAD – Spring mix of Arugula, spinach, iceberg and romaine lettuce mixed with English cucumber, cherry tomatoes and red onion