



Meeting
House

PRIVATE EVENTS

CELEBRATE
WITH
US

CONTENTS

OVERVIEW
FINANCIALS
ROOMS
MENUS
DETAILS



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 <i>Wed - Fri</i>	\$ 7 5 0	\$ 1 5 0 0
MIN BRUNCH <i>Sat + Sun</i>	\$ 1 2 5 0	\$ 2 5 0 0
MIN DINNER <i>Fri + Sat</i>	\$ 2 0 0 0	\$ 3 5 0 0
MIN DINNER <i>Tues - Thurs + Sun</i>	\$ 1 5 0 0	\$ 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

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

BRUNCH

\$45+ PER PERSON

available Saturday - Sunday 10:30 am - 2:00 pm

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



MAIN

select three to present to your guests

VEGETABLE FRITTATA

served with herb salad

CHICKEN & PANCAKES

brined fried chicken, two plain
pancakes, local maple syrup

MEETING HOUSE BURGER

cheddar cheese, bacon, lettuce, tomato,
herb aioli

ARTISANAL SALAD WITH GRILLED CHICKEN

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

HUEVOS RANCHEROS

cannellini beans, avocado puree,
crispy tortilla, cilantro salad

DESSERT

SEASONAL MEETING HOUSE DESSERT

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

LUNCH

\$40+ PER PERSON

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

TO START

select one to present to your guests

BUTTERNUT SQUASH SOUP

spice creme fraiche, onion jam, pumpkin seeds

ARTISANAL SALAD

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

MAIN

select three to present to your guests

MEETING HOUSE BURGER

Lima Family Farm grass-fed beef, cheddar
cheese, lettuce, tomato, bacon, herb aioli

KALE CAESAR WITH CHICKEN

classic caesar dressing, watermelon radish,
parmesan, garlic croutons

SALMON PLATE

sesame brown rice, house made kimchi,
mixed peas, broccolini

TAGLIATELLE PASTA

arugula, baby turnips, mint ricotta, shiitake
mushrooms

QUINOA PEAR SALAD

white-red quinoa, local pears, spiced yogurt,
arugula, radishes, fennel

OPEN FACED STEAK SANDWICH

jalapeno horseradish sauce, onion jam,
watercress, watermelon radish

(supplemental \$10pp)

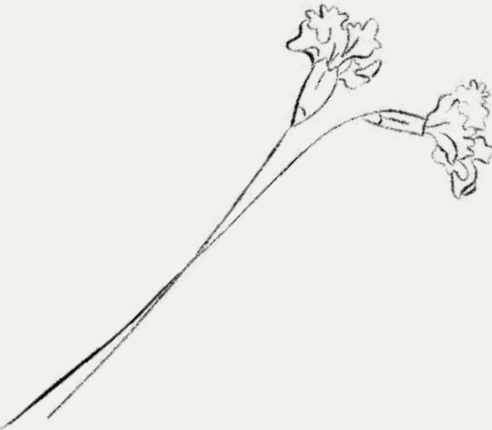
DESSERT

SEASONAL MEETING
HOUSE DESSERT

BEVERAGES

UNLIMITED COFFEE, TEA,
& SOFT DRINKS INCLUDED

ALL OTHER BEVERAGES ARE
ADDITIONAL AND CHARGED
BASED ON CONSUMPTION



OPTION - 1

DINNER

\$55+ PER PERSON

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

TO START

ARTISANAL SALAD

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

MAIN

select three to present to your guests

TAGLIATELLE PASTA

arugula, baby turnips, mint ricotta, shiitake
mushrooms, chili breadcrumbs

ATLANTIC SALMON FILET

acorn squash puree, maitake mushrooms,
spinach

ROTISSERIE CHICKEN

mashed potato, brussels sprout, salsa verde

FLATIRON STEAK

Fennel puree, zucchini, grilled onion,
chimichurri

(supplemental \$10pp)

DESSERT

SEASONAL MEETING
HOUSE DESSERT

BEVERAGES

UNLIMITED COFFEE, TEA,
& SOFT DRINKS INCLUDED

ALL OTHER BEVERAGES ARE
ADDITIONAL AND CHARGED
BASED ON CONSUMPTION



OPTION - 2

DINNER

\$65+ PER PERSON

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

TO START

BUTTERNUT SQUASH SOUP

Spice creme fraiche, onion jam, pumpkin seeds

FIRST COURSE

ARTISANAL SALAD

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

MAIN

select four to present to your guests

TAGLIATELLE PASTA

arugula, baby turnips, mint ricotta, shiitake
mushrooms, chili breadcrumbs

FRIED CHICKEN

brined chicken, apple coleslaw,
biscuits, chili honey

ROTISSERIE CHICKEN

mashed potato, brussels sprout, salsa verde

ATLANTIC SALMON FILET

acorn squash puree, maitake mushrooms,
spinach

GRILLED PORK CHOP

cannellini beans, bacon lard, arugula, smoked
peach mostarda

(supplemental \$8pp)

FLATIRON STEAK

fennel puree, zucchini, grilled onion,
chimichurri

(supplemental \$10pp)

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 chips

VEGETABLE CRUDITE / \$6PP
with green goddess dressing

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

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

FLATBREADS

serves 8-10 pieces per flatbread

MARGHERITA FLATBREAD / \$16
tomato sauce, house made mozzarella, basil

MUSHROOM FLATBREAD / \$17
ricotta cheese, spinach, caramelized onion, chili flake



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 ARANCINI
parmesan sauce

DEVEILED EGGS
paprika, aioli

GRILLED CHEESE
balsamic glaze

SMOKED SALMON TART
carmelized onion, creme fraiche

GRILLED CHICKEN SKEWERS
citrus glaze, spice rub

SKIRT STEAK SKEWERS
chimichurri, sea salt

BEEF SLIDERS
aioli, pickled red onion

DETAILS

EVENT 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.

DECORATIONS

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.