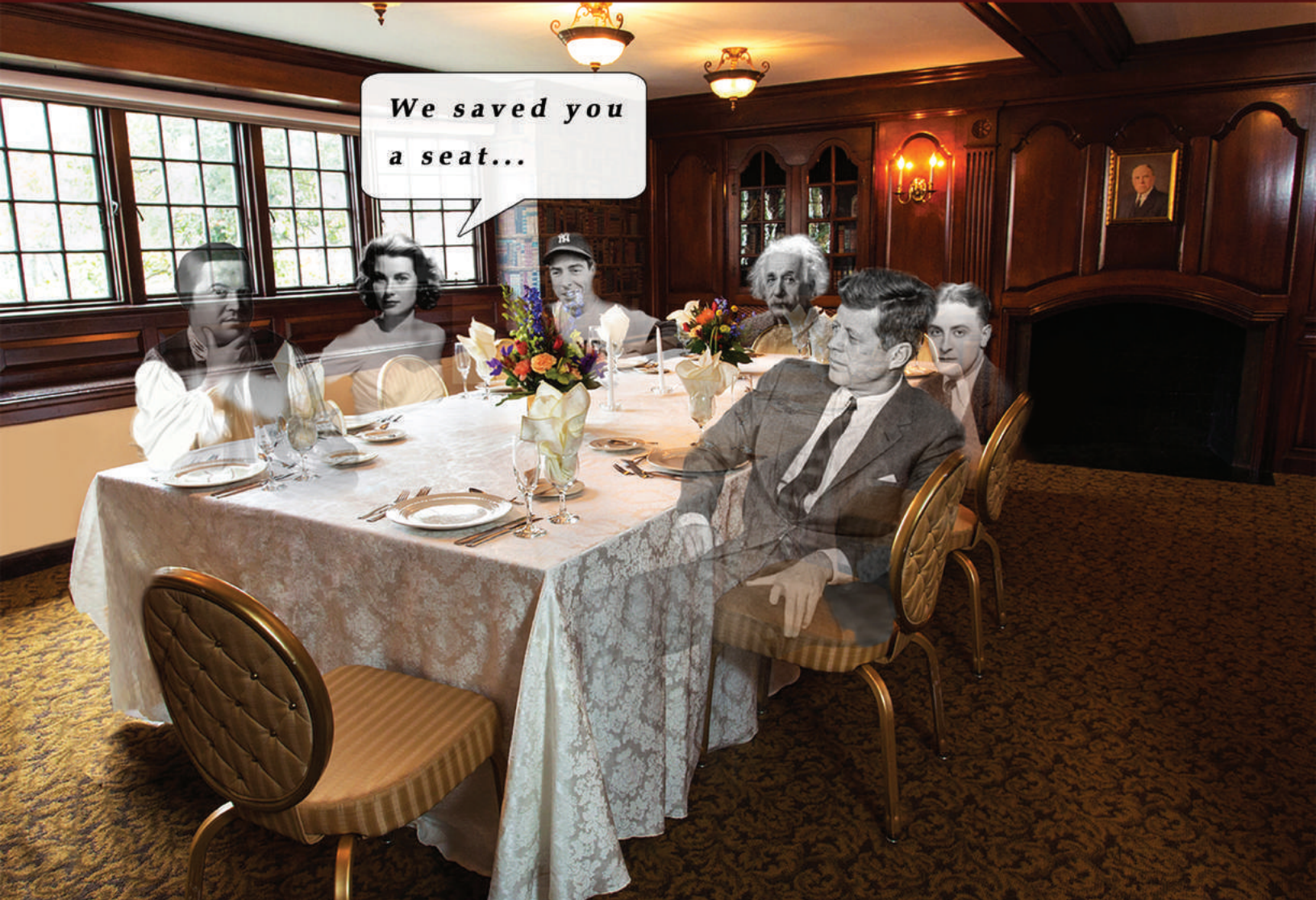




PRINCETON
NASSAU INN
PALMER SQUARE



**We invite groups of 20 or more to experience
the dark side of Nassau Inn.**

DINNER & GHOST TOUR
Inclusive Packages Starting at
\$80 Per Person.



**Packages offered this Fall, based upon availability.
Call (609) 921-7500 or email Sales@NassauInn.com to book today.**

Dinner and Ghost Hunt

Minimum of 20 people per group.

All menus and prices are subject to change. 15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply.

Your night begins inside the historic Nassau Inn – the same inn that hosted luminaries such as George Washington, Thomas Jefferson, Grover Cleveland, Andrew Carnegie, Malcolm Forbes, the Ford Families, and many more.

Following your private seasonal fall themed dinner, a TAPs certified ghost hunter will arrive to prep your group for your paranormal team building event. EMF meters, dowsing rods, and therma-meters are some of the tools each of your guests will use throughout the evening. Paranormal professionals will guide your investigation into areas of the hotel reported as haunted by Nassau Inn staff. It is here that your guests will test out the PEAR lamp, the device designed by Princeton University Professors which proves paranormal activity exists.

After guests bundle up, your group will be escorted to haunted areas on the Princeton University campus. The event concludes with a picturesque stroll through Palmer Square leading inside a locked cemetery, where guests will have private access to see the gravestones of Grover Cleveland, Aaron Burr Jr., Nobel Prize Winners, and countless tycoons.

Call 609-921-7500 or email Sales@NassauInn.com to book your Dinner & Ghost Hunt today.



Menu:

Plated Dinner

Cream of Butternut Squash
Caramelized onion, butternut squash

—OR—

Poached Pear Salad

Arugula, pear, bleu cheese, champagne vinaigrette

Entrées

Pan Seared Salmon

Tomato beurre blanc, wild rice, asparagus

Red Wine Braised Beef Short Ribs

Roasted red potatoes, asparagus

Chicken Francaise

Dessert

NY Style Cheesecake

*Freshly Ground Regular and Decaffeinated Lavazza Coffee,
Assorted Teas, Assorted Soft Drinks and Iced Tea*

\$85 per person

Buffet Dinner

Rolls and Butter

Spring Mix Salad

Tomatoes, onions, julienne carrots, cucumbers,
balsamic vinaigrette

Tortellini

Marsala sauce, mushrooms, peas, pancetta

Sautéed Chicken Breast

Tomatoes, fresh mozzarella, spinach

Flank Steak

Mushrooms, demi-glace sauce

Chef's Choice of Sides

Assorted Mini Desserts



*Freshly Ground Regular and Decaffeinated Lavazza Coffee,
Assorted Teas, Assorted Soft Drinks and Iced Tea*

\$80 per person

