

CONFERENCE CENTER FACT SHEET

A retreat facility where you can **MEET • EAT • SLEEP** smarter

RUTGERS UNIVERSITY INN AND CONFERENCE CENTER

178 Ryders Lane

New Brunswick, NJ 08901

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DIRECTIONS

- Please visit our website for the most up to date directions to our facility
- Access to Rutgers University campus bus system available

LOCATION INFORMATION

- Situated in the heart of the New Brunswick campus of Rutgers University
- Conveniently located in central New Jersey at the crossroads of Route 1, Route 18, and the NJ Turnpike
- 35 minutes from Newark Liberty International Airport
- Close to downtown New Brunswick

CONFERENCE AND MEETING FACILITIES

- Nine comfortable meeting rooms accommodating 5 to 100 participants
- Dedicated conference planner
- Audio visual equipment
- Webinars, live streaming, photography services
- Complimentary wireless internet
- Complimentary parking for event attendees

GUESTROOMS

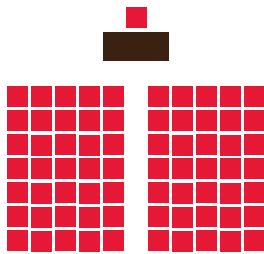
- 32 tastefully appointed rooms with private baths and woodland views
- All guest rooms feature:
 - Work area with appropriate lighting
 - Cable television
 - Complimentary wireless internet
 - Refrigerator and microwave



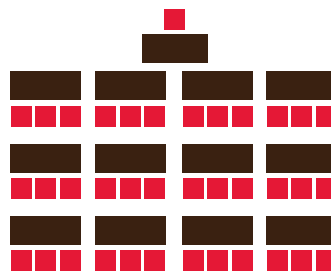
Nestled on 21 beautiful wooded acres in the heart of the New Brunswick campus of Rutgers University, our facility offers the ideal setting for an in-depth training seminar, multi-day retreat, meeting, or class. We service Rutgers University departments and corporate clients.

MEETING ROOM CAPACITIES

MEETING ROOMS	SQUARE FOOTAGE	THEATER	CLASSROOM	CONFERENCE	U-SHAPE	WORKSHOP
A	1140	100	60	32	28	36
B	600	40	27	24	18	30
C	425	20	21	18	15	15
D	460	20	18	18	15	15
E	420	20	18	18	15	15
F	560	FURNITURE SET UP AVAILABLE UPON REQUEST				
SCARLET APR	360	CONFERENCE FOR 4 PLUS SOFT SEATING				
BOARD ROOM	230	CONFERENCE FOR 8				
DINING ROOM	1775	ROUND TABLES FOR 100				



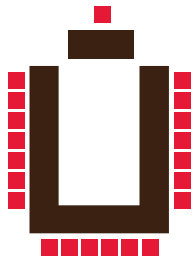
THEATER



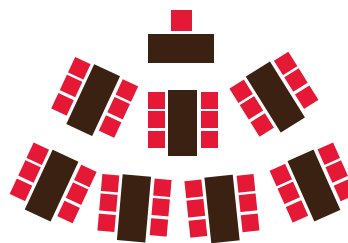
CLASSROOM



CONFERENCE



U-SHAPE



WORKSHOP

BREAKFAST

CONTINENTAL BREAKFAST \$7.95pp

{Minimum of 5 people}

Daily Baked Muffins, Breakfast Pastries, and Bagels
Assorted Chilled Fruit Juices
Butter, Cream Cheese, and Fruit Preserves
Coffee and Tea Service

FRESH START BREAKFAST..... \$9.75pp

{Minimum of 10 people}

Hard Boiled Eggs
Cheese Sticks
Yogurt
Granola Bars and Cereal Bars
Fresh Whole Fruit
Assorted Chilled Fruit Juices
Coffee and Tea Service

BREAKFAST BASKET \$11.25pp

{Minimum of 5 people}

Daily Baked Muffins, Breakfast Pastries, and Bagels
Fresh Whole Fruit
Assorted Chilled Fruit Juices
Yogurt
Granola Bars and Cereal Bars
Butter, Cream Cheese, and Fruit Preserves
Coffee and Tea Service

HOT OATMEAL AND CEREAL WITH MILK \$3.00pp

COFFEE AND TEA SERVICE WITH BAGELS \$5.00pp

COFFEE AND TEA SERVICE WITH BREAKFAST PASTRIES \$5.00pp

CONFERENCE BREAKFAST BUFFETS

{Minimum of 20 people. Server included for a two hour event}

INN BREAKFAST BUFFET..... \$19.50pp

- Fresh Brewed Coffee and Decaf
- Assorted Lipton Teas
- Carafes of Tropicana Orange Juice
- Scrambled Eggs
- Assorted Full Size Bagels with Cream Cheese, Butter, and Jelly
- Fresh Seasonal Fruit Salad

RUTGERS BREAKFAST BUFFET..... \$21.50pp

- Fresh Brewed Coffee and Decaf
- Assorted Lipton Teas
- Scrambled Eggs
- Breakfast Potatoes
- Miniature Muffins
- Breakfast Danish
- Apple Turnovers
- Assorted Full Size Bagels with Cream Cheese, Butter, and Jelly
- Fresh Seasonal Fruit Salad
- Buttermilk Pancakes with Maple Syrup OR French Toast with Maple Syrup

{Select 1}

- Crispy Bacon
- Breakfast Sausage Links
- Turkey Sausage
- Ham
- Vegan Meat

CONFERENCE LUNCH BUFFET

Conference lunch buffets are served in our main dining room in a conference dining atmosphere. All entree, vegetable, salad, and dessert selections are planned and prepared daily by our executive chef.

CONFERENCE LUNCH BUFFET **\$19.50pp**

{Minimum of 20 people and \$100.00 server charge for every 25 people}

Two Entrees *{1 meat, 1 vegetarian pasta}*

Fresh Vegetable

Starch

Two Salads

Dinner Rolls and Butter

Assorted Soda and Bottled Water

Coffee and Tea Service

Dessert of the Day

FOR EXAMPLE

Grilled Chicken with Mango Salsa

Wild Mushroom Ravioli

Asparagus

Herb Roasted Potatoes

Mesclun Greens and Tomatoes with Balsamic Vinaigrette

Black Bean and White Corn Salsa

Dinner Rolls and Butter

Assorted Soda and Bottled Water

Coffee and Tea Service

Cheesecake and Seven Layer Cake

BETWEEN THE BREAD

Savory Sandwich Buffets are served outside your conference room at your specified time.

SAVORY SANDWICH BUFFET..... \$12.95pp
(Minimum of 5 people)

{Select 3}

- Grilled Vegetables** in Pita
- Vegan Tomato**, Cucumber, and Hummus in Pita
- Mozzarella**, Basil, and Roasted Red Pepper on French Bread
- Tuna Salad** with Lettuce and Tomato on Whole Wheat
- Roast Beef**, Pastrami, and Muenster on Pumpernickel
- Triple Ham and Swiss** with Lettuce, Tomato, and Mustard on Marble Rye
- Turkey BLT** on Croissant
- Turkey** with Honey Dijon on Nine Grain Bread
- Turkey, Ham, and Swiss** with Russian Dressing on Kaiser Roll
- Grilled Chicken** with Romaine, Tomato, and Lemon Mayo on Hard Roll

{Select 1}

- Red Bliss Potato Salad
- Pasta Salad

{Includes}

- Assorted Soda and Bottled Water
- Soft Baked Cookies and Brownies

BETWEEN THE BREAD

Gourmet Sandwich Buffets are served outside your conference room at your specified time.

GOURMET SANDWICH BUFFET \$15.95pp
{Minimum of 5 people}

{Select 3}

- Turkey Waldorf** with Granny Smith Apples and Walnut Aioli on Croissant
- Roasted Portabello** with Sun Dried Tomato Pesto and Provolone on Focaccia
- Pastrami** with Coleslaw, Swiss, and Russian Dressing on Pumpnickel
- Roast Beef** with Arugula, Shaved Parmesan, and Horseradish Mayo on Multi Grain Kaiser Roll
- Grilled Chicken Breast** with Goat Cheese, Roasted Red Peppers, and Mesclin Greens on Whole Wheat
- Crabmeat Salad** with Avocado, Romaine, and Scallion Remoulade on Croissant
- Mediterranean Tuna Niscoise Salad** with Mixed Greens on Kalamata Olive Bread
- Tuna Salad** with Lettuce and Tomato on Ciabatta Roll
- Smoked Ham** with Roasted Asparagus and Fontina on Ciabatta Roll
- Fresh Mozzarella & Artichoke Spread** with Romaine Leaves on French Bread
- Curried Egg Salad** on Nine Grain Bread
- Spicy Southwestern Chicken Salad** with Manchego Cheese and Romaine on Sun Dried Tomato Roll

{Select 1}

- Soba Noodle Salad with Pea Pods, Carrots, and Soy Scallion Vinaigrette
- Asian Slaw
- Waldorf Salad with Apples, Walnuts, and Celery
- Harvest Blend Rice Salad with Sun Dried Fruits and Almonds
- Marinated Mushroom Salad
- Pineapple Coleslaw
- Balsamic Marinated Seasonal Grilled Vegetable Salad
- Red Bliss Potato Salad
- Quinoa Salad
- Mediterranean Couscous Salad
- Mixed Greens with Tomato, Cucumber, and Assorted Dressing Packets

{Includes}

- Assorted Soda and Bottled Water
- Soft Baked Cookies and Brownies

BETWEEN THE BREAD

Wrap Sandwich Buffets are served outside your conference room at your specified time.

WRAP SANDWICH BUFFET \$14.95pp
{Minimum of 5 people}

{Select 3}

Athens with Kalamata Olives, Tomatoes, Red Onions, and Feta Cheese

Roasted Vegetables with Marinated Eggplant, Zucchini, Squash, Red Peppers, Brie, and Mixed Greens

Sonoma with Grilled Vegetables, Jasmine Rice, Mango Salsa, and Goat Cheese

Japanese Eggplant with Avocados, Roasted Red Peppers, and Hummus

Italian Tuna with Lettuce and Tomatoes

Portabello with Grilled Portabello Mushrooms, Roasted Red Peppers, Provolone, Mixed Greens, and Italian Dressing

Fisherman with Fried Fillet of Sole, Tomatoes, Mixed Greens, and Tartar Sauce

Beefy with Roast Beef, Cheddar Cheese, Watercress, Sautéed Onions, and Ginger Sesame Dressing

Smoked Turkey with Cucumbers, Tomatoes, and Lemon Mayo

Thai Chicken with Marinated Chicken Strips, Chopped Lettuce, Carrots, and Lemongrass Dressing

Santa Fe Chicken with Spicy Seasoned Chicken, Peppers, Onions, Avocados, and Cilantro Salsa

Chicken BLT with Bacon, Lettuce, and Tomatoes

Oriental Chicken with Teriyaki Chicken, Mandarin Oranges, Bok Choy, and Ginger Sesame Dressing

Mediterranean Chicken with Lemon Grilled Chicken, Basmati Rice, Red Beans, Olives, Onions, and Sun Dried Tomatoes

Basil Parmesan Chicken with Basil Grilled Chicken Strips, Lettuce, and Tomatoes

Chicken Caesar with Romaine and Tomatoes

Madras with Curried Chicken Salad, Grapes, Raisins, Green Onions, and Mixed Greens

Vegan Collard Green Wrap with Roasted Sweet Potato and Chipotle Black Beans

{Select 1}

Red Bliss Potato Salad

Pasta Salad

{Includes}

Assorted Soda and Bottled Water

Soft Baked Cookies and Brownies

BETWEEN THE BREAD

BOXED LUNCH \$14.95pp

{Minimum of 10 people}

{Select 3}

- Sliced Roasted Turkey
- Ham and Swiss
- Sliced Roast Beef
- Mozzarella and Roasted Red Pepper
- Grilled Chicken Breast with Romaine
- Peanut Butter and Jelly
- Tuna Salad

{Select 1}

- Hard Roll
- Whole Wheat Bread
- White Bread
- 9 Grain Bread
- Pita
- Rye Bread

{Includes}

- Potato Chips
- Lettuce, Tomato, and Pickle
- Cookies
- Bottled Water
- Condiments

ADDITIONAL SELECTIONS

Replace Bread Selection with Croissant.....	\$1.25pp
Pasta Salad.....	\$1.25pp
Potato Salad.....	\$1.25pp
Apple or Orange.....	\$2.00pp
Fruit Salad Cup.....	\$1.50pp

REFRESHMENT BREAK

SCARLET "R" BREAK \$6.75pp

This refreshment break is designed to invigorate and energize your group. We will select the perfect assortment of snacks and drinks for your attendees.

BEVERAGES

Coffee and Tea Service.....	\$2.00pp
Assorted Soda and Bottled Water	\$2.00pp

BAKED GOODS

Cookies.....	\$3.00pp
Brownies	\$3.00pp
Baker's Choice	\$3.00pp

DOMESTIC CHEESE & CRACKER PLATTER

Small – Accommodates 20 People	\$75.00
Medium – Accommodates 40 People	\$130.00
Large – Accommodates 60 People	\$190.00

SLICED FRESH FRUIT PLATTER

Small – Accommodates 20 People	\$55.00
Medium – Accommodates 40 People	\$95.00
Large – Accommodates 60 People	\$140.00

VEGETABLE CRUDITÉS WITH DIP PLATTER

Small – Accommodates 20 People	\$55.00
Medium – Accommodates 40 People	\$90.00
Large – Accommodates 60 People	\$130.00

ICE CREAM BAR \$7.50pp

{Minimum of 50 people and \$100.00 server charge for every 50 people}

- 3 Ice Cream Flavors
- 3 Toppings
- Whipped Cream
- Chocolate Sauce

CONFERENCE DINNER BUFFET

Conference dinner buffets are served in our main dining room in a conference dining atmosphere. All entree, vegetable, salad, and dessert selections are planned and prepared daily by our executive chef.

CONFERENCE DINNER BUFFET \$27.50pp

{Minimum of 20 people and \$100.00 server charge for every 25 people}

Chicken Entrée
Beef Entrée
Vegetarian Entrée

Fresh Vegetable
Starch
Two Salads

Dinner Rolls and Butter

Iced Tea
Coffee and Tea Service
Sliced Fresh Fruit Platter
Dessert of the Day

FOR EXAMPLE

Chicken Piccata with Capers and White Wine
Sliced Marinated Hanger Steak
Gnocchi with Spinach

Seasonal Vegetable Medley
Herb Roasted Potatoes
Caesar Salad
Pasta Salad Primavera

Dinner Rolls and Butter

Iced Tea
Coffee and Tea Service
Sliced Fresh Fruit Platter
Carrot Cake and German Chocolate Cake

RECEPTION

ONE HOUR RECEPTION WITH HOT AND COLD HORS D'OEUVRES *{Select 6}*..... \$19.95pp Butlered
{Minimum of 20 people. Server included for a one hour event} \$22.95pp Chafing

HOT ITEMS *{Select 4}*

- Bacon Wrapped Sea Scallops
- Bella Flora Pastry Cup with Ricotta and Portabello Mushrooms
- Crab Rangoon
- Vegetarian Thai Curry Samosas
- Franks in Puff Pastry with Mustard
- Mini Beef Wellington
- Vegetarian Edamame Pot Sticker
- Vegetarian Spanakopita
- Vegetarian Wild Mushroom Beggars Purse
- Vegetarian Raspberry and Brie in Phyllo
- Vegetarian Polenta Cake with Sun Dried Tomato and Mozzarella
- Vegetarian Black Bean Southwest Spring Roll
- Vegetarian Fig and Gorgonzola Profiterole
- Mini Italian Meatballs
- Vegetarian Caponata Phyllo with Eggplant, Tofu, and Pine Nuts
- Fried Shrimp with Cocktail and Tartar Sauce
- Assorted Mini Quiche
- Reuben Pastrami Spring Roll
- Vegetarian Corn and Edamame Quesadilla
- Beef Short Rib Wrapped with Applewood Bacon
- Butter Pecan Shrimp
- Philly Cheesecake Dumpling

COLD ITEMS *{Select 2}*

- Vegetable Crudites with Dip
- Hummus with Pita Points
- Assorted Sushi Rolls
- Smoked Salmon on Pumpernickel with Mustard Dill
- Crostini and Tomato Salsa
- Devilled Eggs
- Domestic Cheese and Cracker Display
- Sliced Fresh Fruit Display
- Edamame Hummus Crostini

ASSORTED SODA AND BOTTLED WATER.....\$2.00pp
COFFEE AND TEA SERVICE\$2.00pp
SWEET TABLE.....\$7.95pp
CORKAGE\$2.00pp

PLATED MEALS

*{Included} Freshed baked dinner rolls and butter, Chef's choice of vegetable and starch, coffee and tea service, china and linen service.
\$100.00 server charge for every 14 people.*

{Select 2 entrees-client is charged for higher priced item}

POULTRY ENTREES \$23.00pp

- Chili-Lime Roasted Chicken Breast
- Gluten Free Chicken Gremolata with Parsley, Garlic, and Lemon Zest
- Chicken Nicoise with Olives, Capers, Tomatoes, and Artichoke Hearts
- Chicken Francese
- Tequila Almond Chicken Breast with Avocado Salsa
- Gluten Free Grilled Chicken Breast with Seasonal Salsa
- Rice and Seasoned Breadcrumb Stuffed Half Chicken \$27.75pp

BEEF, LAMB, AND PORK ENTREES

- Sliced or Tournedo of Beef Tenderloin Market Price
- Marinated Flat Iron Steak \$26.75pp
- Pork Loin with Mango Chutney \$23.25pp
- Boneless Braised Beef Short Ribs \$26.75pp
- Duck Breast with Hoisin-Plum Glaze..... \$28.50pp
- Lamb Chops Market Price

SEAFOOD ENTREES

- Chipotle Crusted Tilapia with Avocado Salsa..... \$23.25pp
- Pan Seared Sesame Crusted Salmon \$25.50pp
- Roasted Black Sea Bass with Tomato Coulis \$24.50pp
- Macadamia Nut Crusted Mahi Mahi..... \$25.50pp
- Grilled Swordfish with Tarragon Butter..... \$28.00pp
- Chilean Sea Bass Market Price

VEGAN AND VEGETARIAN ENTREES

- Grilled Polenta Cakes with Wild Mushroom Ragout..... \$23.25pp
- Fusilli with Sage and Lemon Cream \$20.75pp
- Vegan Orzo and Red Lentil Stuffed Portabello..... \$22.00pp
- Lentil Curry with Eggplant and Tomato over Basmati Rice..... \$22.00pp
- Vegan Himalayan Red Rice with Zucchini and Shiitake Mushrooms..... \$22.00pp

PLATED MEALS (cont.)

FIRST COURSE

(Select 1)

Soup du Jour

Caprese Salad with Fresh Basil, Tomato, and Mozzarella with Balsamic Vinaigrette

Leaf and Berry Salad with Seasonal Vinaigrette

Jumbo Lump Crab Cake with Scallion Remoulade

Baby Spinach with Orange Segments, Candied Pecans, Red Onion, and Feta with Honey Vinaigrette

International Trio of Shrimp Maui Spring Roll, Cheese Steak Wonton, and Corn and Edamame Quesadilla

DESSERTS

(Select 1)

Chocolate Tiramisu

Seasonal Berry Tart

Seasonal Fruit Crostada

Gateau Marjolaine (Hazelnut Torte)

Chocolate-Raspberry Mousse Tear Drop

Gluten Free White Flourless Chocolate Cake

Fried Crème Puffs with Whipped Cream and Seasonal Berries

Italian Cheesecake

Apple Blossom

ASSORTED SODA AND BOTTLED WATER.....\$2.00pp

BBQ and PIZZA

BBQ.....\$19.50pp

{Minimum of 50 people. Grill cook and server included for a two hour event}

- Hamburgers
- Veggie Burgers
- All Beef Hot Dogs
- Vegetarian Baked Beans
- Sauerkraut
- Cole Slaw
- Red Bliss Potato Salad
- Relish Tray with Lettuce, Tomato, and Onion
- Sliced American Cheese
- Condiments
- Cookies and Brownies
- Assorted Soda and Bottled Water

ADDITIONAL SELECTIONS

Grilled Chicken Breast.....	\$4.25pp
BBQ Beef Ribs.....	\$4.80pp
Buffalo or BBQ Chicken Wings.....	\$12/dozen
Pulled Pork.....	\$4.80pp
Sweet Italian Sausage, Peppers, and Onions.....	\$4.25pp
Four Cheese Baked Pasta.....	\$4.80pp
Baked Macaroni and Cheese.....	\$4.80pp
Mixed Green Salad with Dressing Packets.....	\$4.25pp
Individual Bags of Chips or Pretzels.....	\$1.25pp
Sliced Watermelon.....	\$1.25pp
10lbs. of Ice.....	\$7.80

PIZZA (16" PIES)

{Minimum order of 4 pizzas. Server is required at \$100.00}

Plain.....	\$13.50
One Topping.....	\$19.50
Assorted Soda and Bottled Water.....	\$2.00pp

PASTA BUFFET

PASTA BUFFET..... \$18.50pp

{Minimum of 20 people. Server included for a two hour event}

{Select 2}

- Cheese Tortellini Alfredo
- Four Cheese Baked Pasta
- Tri Color Rotini with Fresh Vegetable Aioli
- Stuffed Shells Florentine
- Penne with Broccoli and Cashews
- Orecchiette with Ham and Tomatoes
- Fussilli with Meatballs
- Rigatoni with Sausage and Sundried Tomatoes
- Cheese Lasagna
- Baked Macaroni and Cheese
- Penne Vodka
- Rotini Pomodoro

DESSERTS

{Select 1}

- Assorted Layer Cakes
- Fruit Pies
- Brownies
- Bakeshop Cookies
- Seasonal Fruit Salad

{Includes}

- Caesar Salad
- Garlic Bread
- Green Beans
- Assorted Soda and Bottled Water
- Appropriate Plastic and Paper Products
- {China service is available at \$3.75pp and requires an additional server at \$100.00}*

ADDITIONAL SELECTIONS

Grilled Chicken Breast.....	\$4.25pp
Chicken Parmesan.....	\$4.75pp
Italian Sausage, Peppers, and Onions.....	\$4.25pp
Fried Chicken Eighths.....	\$4.50pp
Hearty Soup of the Day.....	\$3.00pp
Added Dessert Selection	\$4.95pp