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

**RUTGERS UNIVERSITY INN AND CONFERENCE CENTER**
178 Ryders Lane
New Brunswick, NJ 08901
Phone: 732.932.9144  Fax: 732.932.6952
Email: ruicc@docs.rutgers.edu
Website: www.ruicc.rutgers.edu
Text: stayatrutgers to 22828

**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

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<th>CLASSROOM</th>
<th>CONFERENCE</th>
<th>U-SHAPE</th>
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**Furniture Set Up Available Upon Request**

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- **THEATER**
- **CLASSROOM**
- **CONFERENCE**
- **U-SHAPE**
- **WORKSHOP**

**178 Ryders Lane, New Brunswick, NJ 08901**

www.ruicc.rutgers.edu • ruicc@docs.rutgers.edu

732.932.9144
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 .......................................................................................................................... $19.50 pp
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 ............................................................................................................. $21.50 pp
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

(Minimum of 20 people and $100.00 server charge for every 25 people)

$18.50 pp

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

**SAVORY SANDWICH BUFFET**

(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
- Vegan Avocado, Grilled Portobello, and Edamame Hummus on Gluten Free Hoagie Roll

**(Select 1)**
- Red Bliss Potato Salad
- Pasta Salad

**(Includes)**
- Assorted Soda and Bottled Water
- Soft Baked Cookies and Brownies
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 Portobello** with Sun Dried Tomato Pesto and Provolone on Focaccia
- **Pastrami** with Coleslaw, Swiss, and Russian Dressing on Pumpernickel
- **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
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
- Portobello with Grilled Portobello 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 Grilled Chicken, Chopped Lettuce, Carrots, and Lemongrass Dressing
- Santa Fe Chicken with Spicy 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
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 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**

(Minimum of 20 people and $100.00 server charge for every 25 people)

$25.50 pp

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

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**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
ONE HOUR RECEPTION WITH HOT AND COLD HORSES D’OEURVES (Select 6) .......................................................... $19.95 pp Butlered
(Minimum of 20 people. Server included for a one hour event)

$22.95 pp 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 ........................................................................................................ $2.00 pp

COFFEE AND TEA SERVICE ............................................................................................................................... $2.00 pp

SWEET TABLE ....................................................................................................................................................... $7.95 pp

CORKAGE ............................................................................................................................................................... $2.00 pp
**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**
- 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

$100.00 server charge for every 14 people.

$23.00 pp

**POULTRY ENTREES**

- Sliced or Tournedo of Beef Tenderloin
- Marinated Flat Iron Steak
- Pork Loin with Mango Chutney
- Boneless Braised Beef Short Ribs
- Duck Breast with Hoisin-Plum Glaze
- Lamb Chops

Market Price

**BEEF, LAMB, AND PORK ENTREES**

- Chipotle Crusted Tilapia with Avocado Salsa
- Pan Seared Sesame Crusted Salmon
- Roasted Black Sea Bass with Tomato Coulis
- Macadamia Nut Crusted Mahi Mahi
- Grilled Swordfish with Tarragon Butter
- Chilean Sea Bass

$23.25 pp

**SEAFOOD ENTREES**

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

$20.75 pp

**VEGETARIAN ENTREES**
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 ................................................................................................................................................................................................................. $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

$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
Orecchiete with Ham and Tomatoes
Fussili 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