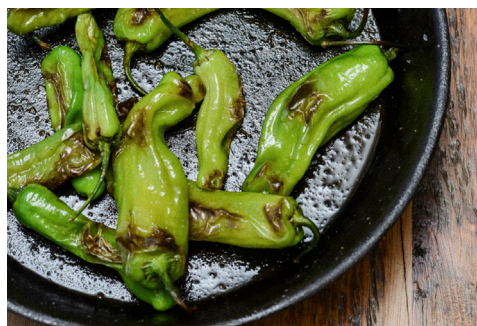




# Private Events Packages 2026







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Thank you for considering Juniper Hill for your celebration or business gathering. Our restaurant is rooted in the farms and makers of Hunterdon County, and every dish reflects our commitment to local, seasonal ingredients. Whether it is a family milestone, corporate dinner, or a casual get together with friends, our team takes pride in offering a warm, thoughtful, and seamless experience.

Our kitchen, led by Executive Chef and Managing Partner Craig Polignano, highlights the best of our region. From fresh produce and dairy to responsibly raised meats, we work closely with nearby farms to bring vibrant flavors to your table. We also understand that every group is unique, and we are happy to accommodate dietary needs or restrictions so all your guests feel taken care of.

Your event will be supported by our management team, who will guide you through planning, menu selections, timing, and day of details. Our goal is simple: to help you relax and enjoy your gathering while we handle the rest.



# Brunch Packages

**\$60**  
PER PERSON

## **Appetizers:**

- Cured Meat Plate
- Romaine Salad
- Greek Yogurt Parfait

## **Entrees:**

- Chive-Scrambled Eggs- Crispy Local Potatoes, Mesclun Salad, Sourdough Toast
- Shrimp & Grits - Creamy Grits, Gouda, Andouille Red Gravy, Mesclun Salad
- Spiced Dahl Lentil (Fall and Winter) or Coconut Curry Bowl (Spring and Summer)

**\$70**  
PER PERSON

## **Appetizers:**

- Cured Meat Plate
- Romaine Salad
- Greek Yogurt Parfait
- Hand Dipped Ricotta

## **Entrees:**

- Chive-Scrambled Eggs- Crispy Local Potatoes, Mesclun Salad, Sourdough Toast
  - Grilled All Natural Chicken Breast- Seasonal Accompaniments
  - Shrimp & Grits - Creamy Grits, Gouda, Andouille Red Gravy, Mesclun Salad
  - Miso-Glazed Faroe Island Salmon - Seasonal Accompaniments  
Vegetarian (available upon request)
- Spiced Dahl Lentil (Fall and Winter)  
Coconut Curry Bowl (Spring and Summer)



# Signature Packages

## PACKAGE #1

# \$60

PER PERSON

### **Appetizers:**

- Cured Meat Plate
- Romaine Salad
- Hand Dipped Ricotta

### **Choice of 3 Entrees:**

- Miso-Glazed Faroe Island Salmon - Seasonal Accompaniments
- LoRe Pasta Co Fresh Semolina Pasta with House-Made Sausage, Kale, Pomodoro Sauce & Parmigiano- Reggiano
- Seasonal Vegan Option

Spiced Dahl Lentils, Roasted Cauliflower, Coconut Sambal, Lime-Pickled Onions (fall and winter)

Coconut Curry Bowl- Organic Baby Carrots, Chickpeas, Local Vegetables, Thai Herbs (Spring and Summer)

## PACKAGE #2

# \$70

PER PERSON

### **Appetizers:**

- Cured Meat Plate
- Romaine Salad
- Hand Dipped Ricotta

### **Choice of 4 Entrees:**

- Miso-Glazed Faroe Island Salmon - Seasonal Accompaniments
- LoRe Pasta Co Fresh Semolina Pasta with House-Made Sausage, Kale, Pomodoro Sauce & Parmigiano- Reggiano
- Seasonal Vegan Option

Spiced Dahl Lentils, Roasted Cauliflower, Coconut Sambal, Lime-Pickled Onions (fall and winter)

Coconut Curry Bowl- Organic Baby Carrots, Chickpeas, Local Vegetables, Thai Herbs (Spring and Summer)

- Grilled All Natural Chicken Breast - Seasonal Accompaniments

# Signature Packages

PACKAGE #3  
**\$85**  
PER PERSON

## **Appetizers:**

- Cured Meat Plate
- Romaine Salad
- Hand Dipped Ricotta

## **Choice of 4 Entrees:**

- Miso-Glazed Faroe Island Salmon - Seasonal Accompaniments
- LoRe Pasta Co Fresh Semolina Pasta with House-Made Sausage, Kale, Pomodoro Sauce & Parmigiano- Reggiano
- Grilled All Natural Chicken Breast - Seasonal Accompaniments
- 10 ounce Prime Hanger Steak- Organic Broccolini, Crispy Local Potatoes, Confit Garlic, Rosemary, Red Wine Beef Jus

## KIDS SELECTION

**\$15**

(any of the options)

- Crispy Chicken Cutlet
- Cheese Burger
- Pasta (Pomodoro or Butter)

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# Frequently Asked Questions

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## **I'm ready to book an event. What are the next steps?**

Reach out to us to confirm availability for your preferred date and time. Once the date is open, we will review the details of your gathering, select a food package, and discuss any additional needs. After the details are confirmed, we will send a contract and take a deposit. The event is considered booked once the deposit has been processed.

## **Is there a deposit required?**

Yes. A 250 dollar deposit is required to reserve the date and space. This amount is applied to your final bill.

## **Is the event space private?**

Events with 30 or more guests will have the dining room to themselves. Smaller gatherings may share the space, though the room maintains a pleasant and semi private feel.

## **Can we decorate the room?**

Yes. You are welcome to bring decorations, centerpieces, and balloons. Confetti or items that require excessive cleanup are not permitted. You may arrive 30 minutes to 1 hour before the event for setup, but this must be arranged with us at the time of booking.

## **Can you accommodate dietary restrictions?**

Yes. Our team is happy to accommodate most dietary restrictions and allergies with advance notice. We want all guests to feel taken care of.

## **Do you offer children's pricing?**

Yes. Children under 11 may order from the kids menu for 15 dollars, which includes a beverage.

## **When do you need the final headcount?**

Your final guest guarantee is due 5 to 7 days before the event. This number is used for our product ordering, staffing, and floor plan.

## **When is payment due?**

The final balance is due at the end of your event.

## **What forms of payment do you accept?**

We accept all major credit cards and cash. Personal checks are not accepted.



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## FAQ (cont.)

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### Do you allow outside alcohol?

No. Juniper Hill has a full liquor license, and outside alcohol is not permitted. Event organizers may choose to run a bar tab for the group, or guests may order and pay individually. Alcohol packages are not offered.

### Is there a corkage fee for wine?

Since outside alcohol is not permitted, corkage does not apply.

### Can we bring our own cake?

Yes. There is a 3.50 dollar per person dessert fee, which includes cutting and plating. This fee is waived if the panna cotta is not included in your food package.

### How long is the event timeframe?

Events are booked for a three hour duration.

### Can we bring speakers or AV equipment?

Yes, you may bring small speakers or AV equipment. We do not provide equipment.

### Is live music allowed?

Acoustic musicians or low volume background music are welcome. DJs or loud amplified music are not permitted.

### Is there a cancellation fee?

Deposits are non refundable but may be transferred to a rescheduled event date.

### Is there a service charge?

A 20 percent gratuity and 6.625 percent NJ sales tax are added to all food and beverage sales. A 3.99 percent service charge applies to all non cash payments.

### What about parking?

We offer a private parking lot with ample space for guests.

