



— 2018 —

*Wedding Menu Packages*



## *Your Happily Ever After Begins Here!*

Congratulations on your engagement, we are pleased you are considering the Nassau Inn to host your special event. Nestled in the heart of Princeton's Palmer Square, the Nassau Inn is the perfect destination for your wedding weekend.

Versatile settings, custom tailored planning, catering and gracious hospitality blend seamlessly, ensuring that everything is perfect. Gather for photos at the Inn's meticulously landscaped lawn and stylish stone entryway. Welcome your guests with a sunset cocktail party on an al fresco patio. Plan an evening of dinner and dancing in the grand Prince William Ballroom or host an intimate candlelit dinner in the timeless Palmer Room. Our historic Yankee Doodle Tap Room offers a casual, gastropub ambiance for catching up with friends before or after wedding events. We look forward to working with you to bring your dreams to life!

Enclosed please find our wedding reception packages and information to help you plan a memorable Princeton wedding. Our 13 elegant banquet rooms can accommodate 5 – 250 guests. Menu prices are per person and subject to change. 15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply.

### **The following items are included in all of our wedding packages:**

- **Parlour suite for the wedding night with a bottle of champagne**
- **Open bar with premium brand liquors throughout the reception**
- **Your selection of wedding cake (buttercream icing)**
- **Tableside wine service with salad and entrée for 5-hour packages**
- **Tapered or votive candles on each dining table**
- **Honey-Wheat, Ecrú, or White floor-length table linens and napkins**
- **Place cards and personalized printed menus for each guest**
- **Direction and accommodation rate cards to enclose with your invitations**
- **Individualized floor plans**
- **Discounted guest room rates**
- **Specially priced meals for photographers, band, DJ and videographer**

Nassau Inn's wedding planners can customize your wedding to meet your needs. Contact our Catering Department at 609-921-7500 or [sales@nassauinn.com](mailto:sales@nassauinn.com) if we can be of further assistance to you.

# Wedding Promotions



**Receive 10% off Friday and Sunday weddings year round**

**Receive 10% off Friday, Saturday and Sunday  
Winter Weddings (January-March)**

**Book a Nassau Inn wedding reception and receive  
10% off your rehearsal dinner or shower**

---

## *Pricing with 10% Discount*

<b>Wedding Packages</b>	<b>Full Price</b>	<b>10% off</b>	<b>Savings Per Person</b>
Love Travels	\$130	\$117	\$13
Love Story	\$130	\$117	\$13
It's A Wonderful Life	\$140	\$126	\$14
An Affair To Remember	\$160	\$144	\$16

---

# Love Travels

Five hour reception includes butler passed champagne and Perrier upon arrival, one hour white glove butler passed hors d'oeuvres, choice themed dinner menu from around the world, wedding cake, open bar with premium brand liquors and coffee display.

## Hors D'Oeuvres

Buffalo Chicken Rangoon  
Mini Beef Wellington Short Rib  
Roquefort Handpie  
Cherry Blossom Tart

Mini Frank in a Blanket  
Crab Cake, Remoulade  
Crisp Spinach and Artichoke Tart  
Black Pepper Crusted Tuna Carpaccio, Wasabi Aioli

Scallop Wrapped in Bacon  
Wild Mushroom Tart  
Fresh Tomato and Mozzarella Crostini  
Smoked Salmon, Herb Cheese, Pumpernickel



## Midnight in Paris

### Cocktail Hour Display

#### Olsson's Cheese Display

Assortment of Olsson's Imported Cheese,  
Artisanal Accompaniments

### Salads

Arugula & Frisee, Walnuts, Goat Cheese,  
Poached Pear, Champagne Vinaigrette

Nicoise Salad, Tuna, French Beans, Peppers,  
Cherry Tomatoes, Kalamata Olives, Hard Boiled Egg,  
Extra Virgin Olive Oil, Balsamic Vinegar

### Entrée Stations

*(Select Three)*

#### Chef Attended Carving Station:

Slow Roasted Top Round of Beef,  
Choice of Béarnaise or Sauce Diane,  
Silver Dollar Rolls

Seared Salmon, Lemon Beurre Blanc

Poulet a L'Estragon or Coq Au Vin

Beef Burgundy

*Served with dauphinoise potatoes, asparagus,  
crusty French breads, herbs d' Provence olive oil*

### Dessert

Orange & Lemon Madeleines  
Assorted French Macarons  
Wedding Cake

## Under the Tuscan Sun

### Cocktail Hour Display

#### Antipasto

Prosciutto, Salami, Fresh Mozzarella, Grilled  
Asparagus, Roasted Red and Yellow Bell Peppers,  
Marinated Artichokes, Mushrooms, Kalamata  
Olives, Pepperoncini, Baguette

### Salads

Endive, Radicchio, Fennel, Orange Segments,  
Pine Nuts, Citrus Vinaigrette

Heirloom Tomatoes, Fresh Mozzarella,  
Extra Virgin Olive Oil, Balsamic Reduction,  
Fresh Basil

### Entrée Stations

*(Select Three)*

Seared Salmon, Lemon, Capers,  
Pinot Grigio

Beef Tips, Wild Mushroom,  
Porcini & Barolo Demi-Glace

Tuscan Chicken Breast, Fresh Basil,  
Cannellini Beans, Tomato,  
Broccoli Rabe

*Served with olive oil and lemon pepper  
scented green beans, rosemary roasted potatoes*

### Dessert

Cannoli & Italian Cookies  
Wedding Cake

## Sweet Home Alabama

### Cocktail Hour Display

#### Pulled Pork Slider Station

Mini Buns, Coleslaw Sweet Tea, Lemonade

### Salads

Tomato, Cucumber, Black Eyed Peas  
Tossed Greens, Mandarin Oranges,  
Goat Cheese, Candied Pecans,  
Cider Vinaigrette

### Entrée Stations

*(Select Three)*

Bourbon Glazed Pork Loin

Pan Seared Grouper,  
Garden Vegetable Succotash,  
Tomato Vinaigrette

Pecan Crusted Chicken Breast,  
Maple Glaze

#### Chef Attended Carving Station

Roasted Turkey Breast, Silver Dollar Rolls,  
Honey Mustard, Orange Cranberry  
Relish, Mayonnaise

*Served with mashed Yukon gold or sweet potatoes,  
glazed baby carrots, drop biscuits and sweet bread*

### Dessert

Pecan Pie & Meringues  
Wedding Cake

## \$130 Per Person

Prices based off of three entrée selections. A \$5.95 per person fee is associated with each additional entrée selected.

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

# Love Story

Five-hour reception includes white glove butler passed hors d'oeuvres and champagne upon arrival, displays, a station, champagne toast, appetizer, salad, entrée, open bar with premium brand liquors, wine poured tableside, wedding cake and coffee and tea service.



## Hors D'Oeuvres

*(Select Six for One Hour of Service)*

Coconut Shrimp Beef  
Barbacoa Taquito  
Sesame Chicken, Sweet Thai Chili Sauce  
Spanikopita  
Mini Beef Wellington  
Mini Cuban Sandwich  
Cherry Blossom Tart  
Goat Cheese Stuffed Date Wrapped in Bacon  
Scallop Wrapped in Bacon  
Pork Kimchi Dumpling  
Vegetable Sui Mei  
Crisp Spinach and Artichoke Tart  
Crab Cake, Remoulade

## Displays

### Fresh Vegetable Crudités

An Assortment of Fresh Seasonal Vegetables, Cucumber-Dill and Onion Dips

### Cheese

Imported and Domestic Cheese, Fresh Fruit Garnish, Baguette, Water Crackers

### Tapas

Red Pepper Hummus, Olive Tapenade, Tomato Bruschetta, Crostini

## Stations

### Sliders

*(Select Two)*

Short Rib, Caramelized Onions, Cheddar Cheese, Baby Arugula  
Pulled Pork, Coleslaw, Pickled Red Onion  
Black Bean Slider, Smoked Gouda, Watercress  
Sriracha Ketchup, Garlic Aioli

OR

### Pasta

*(Select Two)*

Tortellini, Marsala Cream Sauce, Mushrooms, Peas, Pancetta  
Orecchiette, Classic Basil Pesto, Pine Nut, Garlic and Parmesan Cheese  
Cavatappi Pomodoro, Plum Tomato Sauce, Fresh Basil  
Penne ala Vodka

# Love Story (cont.)

## Champagne Toast

### Appetizers

*(Select One)*

Goat Cheese & Tomato Risotto Cake, Basil Aioli

Sliced Fruit Plate, Raspberry Coulis

Seasonal Ravioli

### Entrées

All entrées are served with dinner rolls and Chef's choice of seasonal side dishes.  
Vegetarian option available with pre-determined counts. Place cards to note entrée selection..

*(Select Three)*

Filet Mignon, Wild Mushrooms, Merlot Demi-Glace

Herb Crusted French Cut Chicken Breast, Natural Jus

Macadamia Crusted Mahi Mahi, Lemon Beurre Blanc

Grilled Salmon, Roasted Tomato Beurre Blanc

Braised Beef Short Rib

Surf and Turf *(Market Price)*

### Dessert

Customized Wedding Cake

Tableside Offering of Freshly Ground Regular and Decaffeinated Lavazza Coffee and Assorted Teas

**\$130 Per Person**

*All menus and prices are subject to change.*

*15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply*



# *It's a Wonderful Life*

Five hour reception includes butler passed Perrier and champagne upon arrival, white glove butler passed hors d'oeuvres, displays, stations, champagne toast, appetizer, salad, intermezzo, entrée, open bar with premium brand liquors, wine poured tableside, dessert, wedding cake, and coffee and tea service.



## *Hors D'Oeuvres*

*(Select Six)*

Vegetable Sui Mei	Bellini, Caviar, Crème Fraiche
Crab Cake, Remoulade	Coconut Shrimp
Buffalo Chicken Rangoon	Cherry Blossom Tart
Scallop Wrapped in Bacon	Mini Cuban Sandwich
Goat Cheese Stuffed Date Wrapped in Bacon	Mini Beef Wellington
Crisp Spinach and Artichoke Tart	Black Pepper Crusted Tuna Carpaccio, Wasabi Aioli
Tomato and Mozzarella Crostini	Rare Seared Filet of Beef Crostini, Horseradish
Bellini, Caviar, Crème Fraiche	Kale & Edamame Dumpling

## *Displays*

**Antipastos**

Prosciutto, Salami, Fresh Mozzarella, Grilled Asparagus, Roasted Red and Yellow Bell Peppers, Marinated Artichokes, Mushrooms, Kalamata Olives, Pepperoncini, Baguette

**Tapas**

Red Pepper Hummus, Olive Tapenade, Tomato Bruschetta, Crostini

## *Stations*

*(Select Two)*

**Pasta *(Select Two)***

Tortellini, Marsala Cream Sauce, Mushrooms, Peas, Pancetta  
Orecchiette, Classic Basil Pesto, Pine Nut, Garlic and Parmesan Cheese  
Cavatappi Pomodoro, Plum Tomato Sauce and Fresh Basil  
Penne ala Vodka

**Dumplings & Yakatori**

Ginger Shrimp Dumplings, Pork Pot Stickers, Vegetable Spring Rolls and Grilled Chicken Yakatori Skewers, Chinese Mustard, Duck Sauce

**Sliders *(Select Two)***

Short Rib, Caramelized Onions, Cheddar Cheese, Baby Arugula  
Pulled Pork, Coleslaw, Pickled Red Onion  
Black Bean Slider, Smoked Gouda, Watercress  
*Sriracha Ketchup, Garlic Aioli*

**Chef's Carving Station**

Slow Roasted Top Round of Beef, Silver Dollar Rolls, Horseradish, Mayonnaise, Dijon Mustard, Au Jus – OR –  
Roasted Turkey Breast, Silver Dollar Rolls, Honey Mustard, Orange Cranberry Relish, Mayonnaise, Gravy

# *It's a Wonderful Life (cont.)*

## *Champagne Toast*

### *Appetizers*

*(Select One)*

Wild Mushroom & Goat Cheese Risotto Cake, White Truffle Aioli

Crab Stuffed Shrimp, Lobster Cream

Seasonal Ravioli

### *Salads*

*(Select One)*

Spinach, Pine Nuts, Orange Segments, Shaved Locatelli, Citrus Vinaigrette

Arugula Salad, Poached Pear, Walnuts, Bleu Cheese, Champagne Vinaigrette

Tomato, Fresh Mozzarella, Balsamic Reduction, Chiffonade of Fresh Basil (Seasonal July – Sept)

## *Lemon Intermezzo*

### *Entrées*

All entrées are served with dinner rolls and Chef's choice of seasonal side dishes.

Vegetarian option available with pre-determined counts. Place cards to note entrée selection.

*(Select Three)*

Filet Mignon, Wild Mushrooms, Merlot Demi-Glace

Herb Crusted French Cut Chicken Breast, Natural Jus

Macadamia Crusted Mahi Mahi, Lemon Beurre Blanc

Grilled Salmon, Roasted Tomato Beurre Blanc

Braised Beef Short Rib

Surf and Turf *(Market Price)*

### *Dessert*

Customized Wedding Cake

Tableside Assorted Mini Cannoli, Chocolate Covered Strawberries

Tableside Offering of Freshly Ground Regular and Decaffeinated Lavazza Coffee and Assorted Teas

**\$140 Per Person**

*All menus and prices are subject to change.*

*15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply*





# An Affair to Remember

Five hour reception includes butler passed champagne with strawberries and Perrier upon arrival, white glove butler passed hors d'oeuvres, displays, a chef attended station, champagne toast, appetizer, salad, intermezzo, entrée, Viennese display, open bar with premium brand liquors, wine poured tableside, wedding cake and coffee and tea service.



## Hors D'Oeuvres

*(Select Eight)*

Coconut Shrimp	Short Rib Roquefort Handpie
Crab Cake, Remoulade	Pork & Kimchi Dumpling
Buffalo Chicken Rangoon	Bellini, Caviar, Crème Fraiche
Spinach and Artichoke Tart	Smoked Salmon, Herb Cheese, Pumpnickel Rare
Mini Cuban Sandwich	Seared Filet of Beef Crostini, Horseradish
Cherry Blossom Tart	Goat Cheese Stuffed Date Wrapped in Bacon
Lobster & Shrimp Spring Roll	Phyllo-Wrapped Brie, Raspberry
Scallop Wrapped in Bacon	Black Pepper Crusted Tuna Carpaccio, Wasabi Aioli

## Displays

### American Raw Bar

Iced Jumbo Shrimp, Blue Point Oysters, Little Neck Clams, North Atlantic Crab Claws, Spicy Cocktail Sauce, Fresh Grated Horseradish, Lemon Wedges

### Olsson's Cheese Display

Assortments of Olsson's Imported Cheese with artisanal accompaniments

## Stations

*(Select Two)*

### Chef's Carving Station

Slow Roasted Top Round of Beef, Silver Dollar Rolls, Horseradish, Mayonnaise, Dijon Mustard, Au Jus – OR -  
Roasted Turkey Breast, Silver Dollar Rolls, Honey Mustard, Orange Cranberry Relish, Mayonnaise, Gravy

### Pasta *(Select Two)*

Tortellini, Marsala Cream Sauce, Mushrooms, Peas, Pancetta  
Orecchiette, Classic Basil Pesto, Pine Nut, Garlic and Parmesan Cheese  
Cavatappi Pomodoro, Plum Tomato Sauce and Fresh Basil  
Penne ala Vodka  
*Focaccia Bread, Extra Virgin Olive Oil, Red Pepper Flake, Parmesan Cheese*

### Sushi

Assorted Maki, Salmon, Tuna, Yellowtail Nigiri, Soy Sauce, Pickled Ginger, Wasabi (5 pieces per person)

### Dumplings & Yakatori

Ginger Shrimp Dumplings, Pork Pot Stickers, Vegetable Spring Rolls and  
Grilled Chicken Yakatori Skewers, Chinese Mustard, Duck Sauce and Soy Sauce

# An Affair to Remember (cont.)

## Champagne Toast

### Appetizers

*(Select One)*

Wild Mushroom and Goat Cheese

Risotto Cake, White Truffle Aioli

Crabcake, Remoulade

Shrimp and Bay Scallop Ceviche, Avocado Sour Cream

Seasonal Ravioli

### Salads

*(Select One)*

Spinach, Pine Nuts, Orange Segments, Shaved Locatelli, Citrus Vinaigrette

Arugula Salad, Poached Pear, Walnuts, Bleu Cheese, Champagne Vinaigrette

Tomato, Fresh Mozzarella, Balsamic Reduction, Chiffonade of Fresh Basil (Seasonal July – Sept)

## Lemon Intermezzo

### Entrées

All entrées are served with dinner rolls and Chef's choice of seasonal side dishes.  
Vegetarian option available with pre-determined counts. Place cards to note entrée selection.

*(Select Three)*

Filet Mignon, Wild Mushrooms, Merlot Demi-Glace

Herb Crusted French Cut Chicken Breast, Natural Jus

Grilled Salmon, Roasted Tomato Beurre Blanc

Braised Beef Short Rib

Pan Seared Halibut, Lemon Chive Buerre Blanc

Surf and Turf of Petit Filet Mignon & Crab Cake

Surf and Turf of Petit Filet Mignon & Lobster Tail *(Market Price)*

### Dessert

Customized Wedding Cake

Assorted Miniature Pastries Displayed at Each Table

Tableside Offering of Freshly Ground Regular and Decaffeinated Lavazza Coffee and Assorted Teas

**\$160 Per Person**

*All menus and prices are subject to change.*

*15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply*



# Breakfast at Tiffany's

140 person maximum. Reception must end by 3:30pm on Saturdays and 4:00pm on Sundays.  
Reception includes: one hour white glove butler passed hors d'Oeuvres upon arrival, brunch displays, champagne toast, wedding cake, open bar with premium brand liquors and coffee service.



## Hors D'Oeuvres

(Select Six)

Vegetarian Quiche  
Mini Frank in a Blanket, Deli Mustard  
Brie and Strawberry  
Scallop Wrapped in Bacon  
Spanakopita

Cherry Blossom Tart  
Miniature Monte Cristo  
Prosciutto Wrapped Melon  
Smoked Salmon, Herb Cheese, Pumpnickel

## Salads (Select Two)

Mixed Field Greens, Cherry Tomatoes, Cucumbers, Onions, Julienne Carrots, Balsamic Vinaigrette Caesar Salad, Housemade Garlic Croutons, Parmesan Cheese

Baby Spinach, Almonds, Sundried Cranberries, Crumbled Goat Cheese, Raspberry Vinaigrette Arugula, Pear, Walnuts, Blue Cheese, Balsamic Vinaigrette

Bow Tie Pasta, Artichokes, Roasted Peppers, Black Olives, Feta Cheese, Balsamic Vinaigrette

Red Bliss Potato Salad

## Breakfast

**Fluffy Scrambled Eggs**

OR

**Cinnamon French Toast**

Sliced Fresh Fruit, Berry Garnish, Crispy Bacon, Plump Sausage, Country Potatoes  
Assorted Freshly Baked Miniature Danish, Muffins, Fruit Preserves, Butter, Maple Syrup

## Attended Station (Select One)

**Omelet Station**

Peppers, Onions, Tomatoes, Spinach, Cheddar Cheese, Ham, Mushrooms

OR

**Belgian Waffle Station**

Fresh Seasonal Berries, Whipped Cream, Dark Chocolate, Candied Walnuts, Hot Apples, Bananas, Maple Syrup

## Entrées (Select Two)

Beef Tips, Merlot Mushroom Sauce

Chicken Florentine, Spinach, Swiss Cheese, Mornay Sauce

Grilled Salmon, Lemon Chive Beurre Blanc

Orecchiette, Classic Basil Pesto, Pine Nuts, Garlic, Parmesan Cheese

Penne ala Vodka

## Wedding Cake

Tableside offering of Regular and Decaffeinated Lavazza Coffee and Assorted Teas, Orange Juice

**\$99 Per Person**

*All menus and prices are subject to change.*

*15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply*



# Wedding Reception Stations

Prices are per person, based on one hour of service. Chef Attended (\$150 Attendant Fee Per 50 Guests)\*



## Dumplings & Yakatori

Ginger Shrimp Dumplings, Pork Pot Stickers, Vegetable Spring Rolls and Grilled Chicken Yakatori Skewers, Chinese Mustard, Duck Sauce, Soy Sauce  
**\$15**

## American Raw Bar

Iced Jumbo Shrimp, North Atlantic Crab Claws, Blue Point Oysters, Little Neck Clams, Spicy Cocktail Sauce, Horseradish, Lemon Wedges  
**Market Price**

## Slider Station

*(Select Two)*

Short Rib, Caramelized Onions, Cheddar Cheese, Baby Arugula  
Pulled Pork, Coleslaw, Pickled Red Onion  
Black Bean Slider, Smoked Gouda, Watercress, Sriracha Ketchup, Garlic Aioli  
**\$14**

## Pasta

*(Select Two)*

Tortellini, Marsala, Mushrooms, Peas, Pancetta  
Orecchiette, Basil Pesto, Pine Nut, Garlic, Parmesan  
Cavatappi Pomodoro, Plum Tomato Sauce, Basil  
Penne ala Vodka  
Focaccia Bread, Extra Virgin Olive Oil, Red Pepper Flake  
**\$12.50**

## Sushi

Assorted Maki, Salmon, Tuna, Yellowtail Nigiri, Soy Sauce, Pickled Ginger, Wasabi (5 pieces per person)  
**\$15**

## Antipastō Display

Prosciutto, Salami, Fresh Mozzarella, Grilled Asparagus, Roasted Red and Yellow Bell Peppers, Marinated Artichokes, Mushrooms, Kalamata Olives, Pepperoncini, Baguette  
**\$14.50**

## Olsson's Cheese Display

Upgrade any Cheese Display to an assortment of Olsson's Imported cheese and accompaniments. **Different packages available.**

## Cookies & Milk

Assorted Bakery Cookies, Milk Shooters **\$4.75**

## Viennese Station

Miniature Eclairs, Cannoli, Cream Puffs, Tartlets Petit Fours, Italian Cookies  
**\$14.75**

## Banana's Foster Station <sup>†</sup>

Made to Order with Bananas, Brown Sugar, Flamed Rum, Vanilla Bean Ice Cream  
**\$8.95**

## Say Goodnight Gracie

*All options packaged to go.*

Soft Pretzels, Mustard, Melted Cheese **\$3.00**  
Caramel Apples **\$3.00**  
Pork Roll and Cheese Sandwich **\$3.50**  
Pork Roll, Egg and Cheese Sandwich **\$4.75**  
Coffee & Biscotti **\$5.00**  
Warm Cider & Sugar Donut **\$5.00**

*All menus and prices are subject to change.*

*15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply*



# Beverages

## Premium Open Bar

### Liquor

Absolut, Tanqueray, Bacardi, Captain Morgan, Jack Daniels, Seagram's VO, Dewar's, Cuervo Gold

### Cordials

Amaretto, Café Lolita, Peach Schnapps, Triple Sec, Sweet and Dry Vermouth

### Beer *(Select three)*

Amstel Lite, Heineken, Sam Adams, Corona, Yuengling, River Horse IPA, Harpoon IPA, Sam Adams Seasonal, Brooklyn Seasonal

### House Wine

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Merlot

### Other Beverages

Assorted Soft Drinks, Juices, Mineral Water, O'Doul's

## Super Premium Bar Upgrade

\$12 Per Person

### Liquor

Ketel One, Bombay Sapphire, Johnny Walker Black, Captain Morgan, Maker's Mark, Crown Royal, Patron Silver

### Cordials

Amaretto di Saronno, Cointreau, Sambuca, Kahlua, Sweet and Dry Vermouth

### Beer *(Select three)*

Amstel Lite, Heineken, Sam Adams, Corona, Yuengling, River Horse IPA, Harpoon IPA, Sam Adams Seasonal, Brooklyn Seasonal

### Wine *(Select four)*

Benziger Chardonnay, Cabernet Sauvignon, Merlot, Santa Margherita Pinot Grigio, A by Acacia Pinot Noir

### Other Beverages

Assorted Soft Drinks, Juices, Mineral Water, Kaliber

## Beverage Upgrades

All upgrades require an extra bartender at \$100 per 50 people.

### Vodka Luge

All vodka is premium Stolli Vodka. (Select 3) Raspberry, Vanilla, Peach, Strawberry, Salted Caramel, Chocolate Coconut, Chocolate Raspberry, Orange

**\$9.50 Per Person**

**Ice Luge, Market Price**

### Martini Bar

Enhance your event with a custom martini menu, including premium liquor, a separate bar location, mixers, and garnish.

Watermelon Martini, Apple Martini, Chocolate Martini, Cosmopolitan, Lemon Drop Martini, Dirty Martini with Stuffed Green Olives and choice of Blue Cheese or Hot Peppers

**\$11.50 Per Person**

*All menus and prices are subject to change.*

*15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply*

# Wedding Day

Delivered and set up in your suite on your wedding day. Prices are per person.



## *Breakfast:*

Croissants, Mini Bagels and Mini Muffins

Fruit preserves, butter and cream cheese

Sliced fresh fruit and berries Coffee, Tea and Orange Juice

**\$15**

Egg and Cheese on English Muffin or Wrap

**\$2.50**

Pork Roll Egg and Cheese on an English Muffin

**\$3.50**

*Egg Whites available upon request*

## *Wedding Party Lunch:*

Assorted Petite Sandwiches:

Turkey, Bacon and Avocado Chipotle Mayonnaise, Fresh Mozzarella and Tomato with Basil Balsamic Reduction,

Roast Beef and Provolone with Horseradish Cream

Potato Chips

Chocolate Chunk Cookies

Assorted Sodas and Bottled Waters

**\$18**

## *Champagne by the Bottle:*

Veuve Du Vernay Brut **\$32**

Cupcake Prosecco **\$32**

Piper & Sonoma Select Cuvee Brut **\$40**

Mote & Chandon White Star **\$80**

Veuve Clicquot Brut **\$100**

**Not available in private banquet rooms.**

*All menus and prices are subject to change.*

*15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply*



# Wedding Rehearsal Dinner



## Champagne Toast

### Salads

*(Select One)*

Spring Mix Greens, Tomatoes, Julienne Carrots, Cucumbers, Red Cabbage, Balsamic Vinaigrette  
Caesar Salad, Homemade Croutons, Parmesan Cheese  
Butter Lettuce, Orange Segments, Asparagus, White Balsamic and Tarragon Vinaigrette

### Entrées

All entrées are served with dinner rolls and Chef's choice of seasonal side dishes.  
Vegetarian option available. Select two with pre-determined counts. Place cards to note entrée selection.

Pork Tenderloin, Roasted Sweet Potato Hash, Braised Red Cabbage

NY Strip Steak, Merlot Butter, Whipped Yukon Gold Potatoes, Asparagus

Pan Seared Red Snapper, Olives, Capers, Plum Tomatoes, Israeli Couscous, Grilled Asparagus

Boneless Breast of Chicken, Wild Mushroom Marsala, Garlic Mashed Potatoes

### Dessert

*(Select One)*

Seasonal Fruit Tart

New York Cheese Cake, Raspberry Sauce

Blackout Cake, Chocolate Sauce

House Chardonnay and Cabernet wine poured with appetizer and entrée

(Includes two glasses per person)

Tableside offering of Freshly Ground Regular and Decaffeinated Lavazza Coffee, Assorted Teas and Soft Drinks

**\$59 Per Person**

*All menus and prices are subject to change.*

*15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply*



# Supplementary Items



## Children's Menu

Served in place of any wedding package meal for guests age 10 and under.

Hamburger, French Fries	\$15.95
Macaroni & Cheese	\$15.95
Penne Pasta, Marinara or Alfredo Sauce	\$15.95
Grilled Boneless Chicken Breast, Mashed Potatoes, Vegetable	\$18.95
Petit Filet Mignon, Mashed Potatoes, Vegetable	\$50.00

## Vendor Meals

Turkey Club Sandwiches, Chips **\$15.95 each**

Wedding Entrée **\$60**

## On-Site Wedding Ceremonies

Set up fee of **\$850** for on-site ceremonies.

## Parking

Valet parking is available upon request. Fee is based on date and time of event and number of guests.

Parking passes available for guests attending the reception at \$5 per pass.

*(Separate fee for over-night guests).*

## Miscellaneous

Piano Rental

Bathroom Attendant

Coat Check Attendant

**\$175**

Wedding Day Decor Set Up

**\$500**

\$5 per chair for Nassau Inn staff to place provided chair covers on chairs.

*All menus and prices are subject to change.*

*15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply*





# Breakfast & Brunch Enhancements

Available with Continental and Breakfast Buffets. Prices are Per Person  
Prices are Per Person



Country Potatoes, Peppers, Onions	\$3.00
Assorted Cereals, Granola, Fruit Yogurts, Whole and Skim Milk	\$3.50
Crispy Bacon	\$3.95
Sausage	\$3.95
Vegetarian or Turkey Sausage	\$3.95
Fluffy Scrambled Eggs	\$4.00
Scrambled Egg Whites, Cheddar Cheese	\$4.00
Egg Beaters	\$4.00
Hot Oatmeal	\$4.95
Buttermilk Pancakes, Maple Syrup	\$4.95
Egg, Cheese, Bacon/Pork Roll on a Bagel	\$5.95
Cheese Blintzes, Berry Compote	\$5.95
Quiche Lorraine	\$5.95
Sliced Smoked Salmon, Classic Garnishes	\$8.95
Hard Boiled Eggs (Price per dozen)	\$12.00

## Stations

*\$150 Attendant Fee will be added for each Action Station Ordered\**  
*(One attendant per 50 people)*

Oatmeal Station <i>Oatmeal, Assorted Toppings, Fresh Fruit, Brown Sugar, Cinnamon, Raisins, Craisins</i>	\$5.95
Granola Station <i>Granola, Assorted Toppings, Fresh Fruit, Brown Sugar, Cinnamon, Raisins, Craisins</i>	\$6.95
Belgian Waffle Station* <i>Fluffy Waffles, Maple Syrup (Select 3 Toppings): Fresh Seasonal Berries, Whipped Cream, Dark Chocolate, Caramel, Glazed Pecans, Glazed Walnuts, Hot Apples, Bananas</i>	\$6.95
Omelet Station* <i>Made-to-Order; Choice of Peppers, Onions, Tomatoes, Spinach, Cheddar, American, and Swiss Cheese, Bacon, Ham, Mushrooms (Egg Whites available for an additional \$1.50)</i>	\$7.95

*All menus and prices are subject to change.*

*15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply*



# Post Wedding Breakfast

All in-house weddings receive complimentary room rental.



## *Live, Laugh, Love*

Sliced Fresh Fruit, Berry Garnish  
Mini Bagels, Muffins, Cream Cheese, Fruit Preserves, Assorted Sliced Breads  
Scrambled Eggs, Crispy Bacon  
French Toast  
Orange, Grapefruit and Cranberry Juice  
Freshly Ground Regular and Decaffeinated Lavazza Coffee and Assorted Teas

**\$ 19.95 Per Person**

## *To the Moon and Back*

Sliced Fresh Fruit, Berry Garnish  
Scrambled Eggs, Bacon, Country Potatoes  
French Toast  
Assorted Cereals, Whole and Skim Milk  
Mini Bagels, Danish, Croissants, Cream Cheese, Fruit Preserves, Assorted Sliced Breads  
Cheese Blintzes, Berry Compote  
Orange, Grapefruit and Cranberry Juice  
Freshly Ground Regular and Decaffeinated Lavazza Coffee and Assorted Teas

**\$23 Per Person**

## *Happily Ever After*

Scrambled Eggs, Crispy Bacon, Country Potatoes  
Sliced Fresh Fruit, Berry Garnish,  
Mini Bagels, Muffins, Danish, Cream Cheese, Fruit Preserves, Assorted Sliced Breads  
Omelet Station  
Made-to-Order Omelets, Fresh Eggs, Egg Whites  
Choice of Ham, Bacon, Tomatoes, Spinach, Mushrooms, Onions, Peppers, Cheddar, American and Swiss Cheese  
(\$150 Attendant Fee Per 50 Guests)  
Fresh Orange and Cranberry Juice Freshly Ground Regular and Decaffeinated Lavazza Coffee and Assorted Teas

**\$28 Per Person**

*All menus and prices are subject to change.*

*15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply*



# *Additional Wedding Information*



## **Deposit and Payment Schedule**

- \$2,000 deposit due with signed contract. Should the wedding be contracted six months or less prior to the wedding a 50% deposit is due with the signed contract.
- Six (6) months prior to the wedding date a 50% deposit is required.
- Final payment required seven (7) working days prior to the wedding date. In addition to the final payment a credit card for authorization for approximately twenty (20%) more than the actual charges is required to offset additional charges, should any occur.
- Initial deposit and 50% deposit may be made via check or credit card.
- Final payment may be made via certified check or credit card.

## **Guarantees**

Final number of attendees is due seven (7) business days prior to the wedding including the exact entree count for adults, children and vendors.

## **Overtime**

Wedding reception may be extended up to an additional hour. The following charges apply:

- \$500 room fee
- \$7 per adult to keep the bar open
- \$25 per bartender (1 bartender per 50 guests required)

## **Guest Room Accommodations**

- A complimentary suite will be reserved for the bride and groom for the evening of the wedding.
- Guest room blocks are available for your out of town guests. Please contact our sales department at 609-688-2634 for information.



# *Places of Worship*

For Wedding Ceremonies in Princeton, New Jersey



## **All Saint's Episcopal Church**

16 All Saints Road 609-921-2420

## **Chabad of Mercer County-Princeton**

73 Princeton Kingston Road 609-252-0124

## **First Baptist Church**

John Street & Paul Robeson Place 609-924-0877

## **The Jewish Center of Princeton**

435 Nassau Street 609-921-0100

## **Nassau Christian Church**

26 Nassau Street 609-921-0981

## **Nassau Presbyterian Church**

61 Nassau Street 609-924-8203

## **Princeton United Methodist Church**

7 Vandeventer Avenue 609-924-2613

## **Princeton University Chapel**

Alumni, Faculty and Their Families Only 609-258-3047

## **St. Paul's Roman Catholic Church**

214 Nassau Street 609-924-1743

## **Trinity Episcopal Church**

33 Mercer Street 609-924-2277



# Directions

Nassau Inn is centrally located between New York and Philadelphia.



## **From New York & Newark, NJ**

Take NJ Turnpike South to exit 9.  
Follow US-1 South to Princeton.  
Turn right at Washington Road/Route 571.  
Turn Left onto Nassau Street/Route 27.  
After 3 blocks, turn right onto Palmer Square East.

## **From Philadelphia, PA**

Take I-95 North to exit 7B/206 North.  
Drive 6 miles.  
Stay right at the fork for Nassau Street/Route 27.  
After 3 blocks turn left into Palmer Square East.

## **From North Jersey**

Take 287 South to exit 17.  
Continue to the Princeton Traffic Circle.  
Take the 3rd exit onto 206 South toward Princeton.  
Drive approximately 20 miles, and turn left onto Nassau Street/Route 27.  
Turn left onto Palmer Square East.

## **From South Jersey**

Take 295 North to US-1 North to Princeton.  
At Washington Road follow the jug handle right for 571 West.  
At Nassau Street/Route 27 turn left.  
After 3 blocks turn right into Palmer Square East.

## **From Princeton Junction Train Station**

Drive northeast on Station Drive toward Washington Road.  
Upon the approach of Route 1 Traffic Circle, take the 2nd exit onto Washington Road/Route 571.  
At Nassau Street/Route 27 turn left.  
After 3 blocks turn right into Palmer Square East.

