



— 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, Ecru, 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**

Book a Nassau Inn wedding reception and receive 10% off your rehearsal dinner or shower. 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 if we can be of further assistance to you.

Wedding Promotions



**Receive 10% off Friday and Sunday weddings year round
or
Receive 10% off Friday, Saturday and Sunday
Winter Weddings (January-March).**

Pricing with 10% Discount

Wedding Packages	Full Price	10% off	Savings Per Person
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

All menus and prices are subject to change.

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



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, 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)

Buffalo Chicken Rangoon
Mini Frank in a Blanket
Scallop Wrapped in Bacon

Mini Beef Wellington
Crab Cake, Remoulade
Wild Mushroom Tart

Short Rib Roquefort Handpie
Crisp Spinach and Artichoke Tart
Fresh Tomato and Mozzarella Crostini

Cherry Blossom Tart
Black Pepper Crusted Tuna Carpaccio, Wasabi Aioli
Smoked Salmon, Herb Cheese, Pumpernickel



Select one themed reception style menu

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, Peperoncini, 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*

Chef Attended Pasta Station

Cavatappi Pomodoro, Plum Tomato Sauce,
Basil & Tortellini, Marsala, Mushrooms, Peas, Pancetta,
Extra Virgin Olive Oil, Red Pepper Flakes

Served with focaccia and breadsticks

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

or

Honey Glazed Bone-in Ham, Silver Dollar Rolls,
Dijon Mustard, Mayonnaise, Peach Relish

*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, Parmesan Cheese
Cavatappi Pomodoro, Plum Tomato Sauce, Fresh Basil
Penne ala Vodka

Focaccia Bread, Extra Virgin Olive Oil, Red Pepper Flake, Parmesan Cheese

Love Story (cont'd)

Champagne Toast

Appetizers

(Select One)

Goat Cheese & Tomato Risotto Cake, Basil Aioli

Sliced Fruit Plate, Raspberry Coulis

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)

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
	Kale & Edamame Dumpling

Displays

Antipasto

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, Parmesan Cheese
Cavatappi Pomodoro, Plum Tomato Sauce and Fresh Basil
Penne ala Vodka

Focaccia Bread, Extra Virgin Olive Oil, Red Pepper Flake, Parmesan Cheese

Dumplings & Yakatori

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

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, Pumpernickel
Mini Cuban Sandwich	Rare 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

Five Pepper Crusted Strip Loin of Beef, Silver Dollar Rolls, Bordelaise Sauce and Horseradish Cream – 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'd)

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.



Butler Passed Hors D'Oeuvres, Bloody Mary's & Mimosas

(Select Six)

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

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

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 Flakes
\$12.50

Sushi

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

Antipasto 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 *

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

Included in Wedding Packages

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

\$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**

Moet & 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



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 (<i>Price per dozen</i>)	\$12.00

Stations

\$150 Attendant Fee will be added for each Action Station Ordered

**Attendant Optional (One attendant per 40 people)*

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

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, Maple Syrup
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

Happify Ever After

Sliced Fresh Fruit, Berry Garnish
Scrambled Eggs, Crispy Bacon, Country Potatoes
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 (turns into 295 in NJ) to exit 69/206 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.

Parking garages are located on Hulfish and Chambers Streets.

