

## *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

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](mailto: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:*

	<b>Full Price</b>	<b>10% off</b>	<b>Savings Per Person</b>
<b>Wedding Packages</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

*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,  
wedding cake, open bar with premium brand liquors and coffee display.

### *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  
Kale & Edamame Dumpling  
Crisp Spinach and Artichoke Tart  
Fresh Tomato and Mozzarella Crostini  
Black Pepper Crusted Tuna Carpaccio, Wasabi Aioli  
Cherry Blossom Tart  
Smoked Salmon, Herb Cheese, Pumpernickel

*Select one themed reception style menu.*

## *I. 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**

## *Love Travels (Cont'd.)*

### **Beef Burgundy**

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

### *Dessert*

**Orange & Lemon Madeleines & Assorted French Macarons  
Wedding Cake**

## *II. 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

### *Salad*

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 & lemon pepper scented green beans, rosemary roasted potatoes*

#### **Chef Attended Pasta Station:**

Cavatappi Pomodoro, Plum Tomato Sauce, Basil & Orecchiette, Basil Pesto, Pine Nut, Garlic, Parmesan, Extra Virgin Olive Oil, Red Pepper Flakes

*Served with focaccia and breadsticks*

### *Dessert*

**Cannoli & Assorted Biscotti**

**Wedding Cake**

## *Love Travels (Cont'd.)*

### *III. 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)

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

#### **Hummus**

Red Pepper and Classic Hummus, Kalamata Olives, Pita Chips

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

## *Love Story (Cont'd.)*

### *Champagne Toast*

#### *Appetizers*

*(Select One)*

Wild Mushroom and Goat Cheese Risotto Cake, White Truffle Aioli

Crab Stuffed Shrimp, Lobster Cream

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

#### *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*

#### **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

#### **Hummus**

Red Pepper and Classic Hummus, Kalamata Olives, Pita Chips

### *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  
*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

#### **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)*

Poached Shrimp, Cocktail Sauce, Lemon Wedge  
Goat Cheese and Tomato Risotto Cake, Basil Aioli  
Crab Stuffed Shrimp, Lobster Cream

### *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

## *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  
Tablesides Assorted Mini Cannoli, Chocolate Covered Strawberries  
Tablesides 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  
Crab Cake, Remoulade  
Buffalo Chicken Rangoon  
Spinach and Artichoke Tart  
Mini Cuban Sandwich  
Cherry Blossom Tart  
Lobster & Shrimp Spring Roll  
Scallop Wrapped in Bacon

Short Rib Roquefort Handpie  
Pork & Kimchi Dumpling  
Bellini, Caviar, Crème Fraiche  
Smoked Salmon, Herb Cheese, Pumpernickel  
Rare Seared Filet of Beef Crostini, Horseradish  
Kale & Edamame Dumpling  
Phyllo-Wrapped Brie, Raspberry  
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  
Smoked Salmon, Grilled Asparagus, Lemon-Herb Cream, Frisée  
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

### *Lemon Intermezzo*

#### *Entrées*

All entrées are served with dinner rolls and chefs 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, Assorted Teas

**\$160 Per Person**

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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, Deli 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, Bleu Cheese, Balsamic  
Vinaigrette  
Bow Tie Pasta, Artichokes, Roasted Peppers, Black  
Olives, Feta Cheese, Balsamic Vinaigrette Red Bliss  
Potato Salad

## *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 and  
Bananas, Maple Syrup

## *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*

## *Entrées* *(Select Two)*

Beef Tips, Merlot Mushroom Sauce

Chicken Florentine, Spinach, Swiss Cheese, Mornay  
Sauce

Grilled Salmon, Potato Latkes, Hollandaise Sauce

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 2)

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 2)

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  
\$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
Breakfast Biscuit	\$5.00
Coffee & Biscotti	\$5.00
Warm Cider & Sugar Donut	\$5.00

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## *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 3)**

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 3)**

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

#### **Wine (Select 4)**

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 Stolichnka. (Select three)  
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 Bleu Cheese or Hot Peppers

**\$11.50 Per Person**

## *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.*



## Seasonal Signature Drinks

*Select two per season of your wedding.*

### Winter

#### **Blushing Bride**

Champagne, Chambord, Cranberries

#### **The Bowtie**

Vodka, Kahlua, Chambord, Cream

#### **Maid of Honor**

Tia Maria, Kahlua, Chambord, Cream

### Spring

#### **Pucker Up**

Gin, St, Elderflower, Muddled Cucumber, Agave Nectar, Lemonade, Rosemary Leaf

#### **Head over Heels**

Vodka, Rum, Triple Sec, Pomegranate Puree, Pomegranate Liquor, OJ, Cranberry Juice

#### **Berry Happy Mojito**

Rum, Muddled Blackberries, Mint Leaves, Sugar, Club Soda

### Summer

#### **Sweet on You**

Vodka, Rum Triple Sec, Peach Puree, Peach Schnapps, OJ

#### **Mint to Be**

Bourbon, Lemon, Mint, Simple Syrup, Club Soda

#### **Honeymoon Martini**

Stoli Peach, Peach Puree, Peach Schnapps, OJ, Prosecco

### Fall

#### **The Best Man**

Angry Orchard, Fireball Whiskey, Apple Schnapps, OJ, Club Soda

#### **Something New**

Pumpkin Liquor, Pomegranate Liquor, Peach Schnapps, Orange Squeeze

#### **Apply Ever After**

Angry Orchard, Apple Schnapps, Salted Caramel Vodka, Sprite

### **\$8 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.*



# 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

Red Wine Braised Short Rib, Cheddar Mashed Potatoes

Chicken Breast Saltimbocca, Sautéed Spinach

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

Cheese Cake, Strawberries

Apple Tart, Crème Anglaise

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.*



## *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  
Biscuits & Gravy  
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.*



## *Breakfast & Brunch Enhancements*

*Available with Continental and Breakfast Buffets*

**Prices are Per Person**

Assorted Cereals, Granola, Fruit Yogurts, Whole and Skim Milk	<b>\$3.50</b>
Fluffy Scrambled Eggs, Warm Flour Tortilla, Cheddar Cheese,	<b>\$6.00</b>
Red and Green Peppers, Sour Cream, Salsa	
Fluffy Scrambled Eggs	<b>\$4.00</b>
Choice of Oatmeal, Farro or Quinoa	<b>\$4.95</b>
Country Potatoes, Peppers, Onions	<b>\$3.00</b>
Crispy Bacon	<b>\$3.95</b>
Sausage	<b>\$3.95</b>
Vegetarian or Turkey Sausage	<b>\$3.95</b>
Egg, Cheese, Bacon/Pork Roll on a Bagel	<b>\$5.95</b>
Hard Boiled Eggs ( <i>Price per dozen</i> )	<b>\$12.00</b>
Scrambled Egg Whites, Cheddar Cheese	<b>\$4.00</b>
Egg Beaters	<b>\$4.00</b>
Biscuits & Gravy	<b>\$5.95</b>
Buttermilk Pancakes, Maple Syrup	<b>\$4.95</b>
Quiche Lorraine	<b>\$5.95</b>
Sliced Smoked Salmon, Classic Garnishes	<b>\$8.95</b>
Individual Yogurt Parfaits	<b>\$5.95</b>

## *Stations*

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

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

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



## *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 Accomodations*

- 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.

**Parking garages are located on Hulfish and Chambers Streets.**

