



PRINCETON
NASSAU INN
PALMER SQUARE

MENUS & PACKAGES



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!

Sincerely,

Michelle Lawrence & Jaime Wolf

Sales & Catering



Our 13 elegant banquet rooms can accommodate up to 200 guests.

Menu prices are per person and subject to change.

15% gratuity, 8% taxable service charge and 6.625% New Jersey sales tax will apply.

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

- Complimentary Parlour suite for the wedding night with a bottle of champagne
- Open bar with premium brand liquors throughout the reception
- Your selection of customized wedding cake
- Tableside wine service with salad and entrée for 5-hour packages
- Tapered or votive candles on each dining table
- Honey-Wheat or Champagne floor-length table linens and napkins
- China, Stemware, Silverware, Chargers
- Place cards and personalized printed menus for each guest
- Direction and accommodation rate cards to enclose with your invitations
- Individualized floor plans
- Discounted on-site overnight accommodations
- Designated Day-of Coordinator & Maitre D'

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AN AFFAIR TO Remember

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

Hors D'Oeuvres (*Select Eight*)

Coconut Shrimp	Mini Wagyu Burger, Cheese
Crab Cake, Remoulade	Bellini, Caviar, Crème Fraiche
Buffalo Chicken Empanada	Smoked Salmon, Herb Cheese, Pumpnickel
Vegetable Quesadilla	Poached Shrimp, Cocktail Sauce (<i>gf</i>)
Cherry Blossom Tart	Rare Seared Filet of Beef Crostini, Horseradish
Scallop Wrapped in Bacon (<i>gf</i>)	Peach BBQ Brisket Wrapped in Pork Belly
Baby Lamb Chops (<i>gf</i>)	Chicken Tandoori (<i>gf</i>)
	Black Pepper Crusted Tuna Carpaccio, Wasabi Aioli

DISPLAYS

American Raw Bar

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

-- OR --

Sushi

Assorted Maki, Salmon, Tuna, Yellowtail Nigiri, Soy Sauce, Pickled Ginger, Wasabi

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 –

Honey Glazed Bone-In Ham, Hawaiian Rolls, Dijon Mustard, Mayonnaise, Peach Relish

BAO Station

Porkbelly, Bao Buns, Fried Rice, Pickled Vegetable Slaw

Dumplings & Yakatori

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

Mussels & Clams

Mussels & Clams, White Wine Butter Sauce, French Bread

CHAMPAGNE TOAST

APPETIZERS *(Select One)*

Wild Mushroom and Goat Cheese Risotto, White Truffle Cream Sauce
Lobster Risotto, Parmesan, Fresh Tarragon
Gnocchi, Bolognese, Dollop of Goat Cheese Cream
Linguine, Clams, Garlic, White Wine Sauce
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 *(Select Three)*

*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.*

Filet Mignon, Merlot Demi-Glace
Herb Crusted French Cut Chicken Breast, Herbed Gravy
Grilled Salmon, Miso Glaze
Korean Barbecue Braised Beef Short Rib
Pan Seared Halibut, Lemon Chive Beurre 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 & Chocolate Covered Strawberries
Displayed at Each Table
Tableside Offering of Freshly Ground Regular and Decaffeinated Lavazza Coffee
and Assorted Teas

To include intermezzo of Lemon Sorbet prior to serving entrees, please add \$3 per person

\$175 PER PERSON

*All menus and prices are subject to change.
15% gratuity, 8% 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, entrée, open bar with premium brand liquors, wine poured tableside, dessert, wedding cake, and coffee and tea service.

HORS D'OEUVRES *(Select Six)*

Roasted Root Vegetable Kabob <i>(v,gf)</i>	Tomato and Mozzarella Crostini
Crab Cake, Remoulade	Rare Seared Filet of Beef Crostini, Horseradish
Coconut Shrimp	Bellini, Caviar, Creme Fraiche
Cheesesteak Spring Roll	Goat Cheese & Honey Phyllo
Cherry Blossom Tart	Vegetable Tikki <i>(v,gf)</i>
Scallop Wrapped in Bacon <i>(gf)</i>	Tuna Roll <i>(gf)</i>

DISPLAY

Charcuterie

Salami, Prosciutto, Capricola, Kalamata Olives, Green Olives, Manchego, Cheddar, Brie, Pears, Dried Figs, Dark Chocolate Chunks, Pepperoncini, Baby Carrots, Almonds, Dill Pickles, Crackers

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

Mac & Cheese Bar

Choice of Truffle Lobster, Short Rib, or Nashville Hot Chicken
Tossed with Homemade Cheese Sauce over Elbow Macaroni
Cornbread, Scallions

Dumplings & Yakatori

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

Chef's Carving Station

Slow Roasted Top Round of Beef, Silver Dollar Rolls
Horseradish, Mayonnaise, Dijon Mustard, Au Jus

– OR –

Honey Glazed Bone-In Ham, Hawaiian Rolls, Dijon Mustard, Mayonnaise, Peach Relish

CHAMPAGNE TOAST

APPETIZERS *(Select One)*

Wild Mushroom & Goat Cheese Risotto, White Truffle Cream Sauce
Linguine, Clams, Garlic, White Wine Sauce
Sweet Potato Gnocchi, Butter Maple Bourbon Sauce, Fresh Sage
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 *(Select Three)*

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.

Filet Mignon, Merlot Demi-Glace
Herb Crusted French Cut Chicken Breast, Herbed Gravy
Macadamia Crusted Mahi Mahi, Lemon Beurre Blanc
Grilled Salmon, Miso Glaze
Korean Barbecue 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

To include intermezzo of Lemon Sorbet prior to serving entrees, please add \$3 per person

\$160 PER PERSON

All menus and prices are subject to change.

15% gratuity, 8% 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, display, 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	Artichoke & Boursin Bite
Vegetable Quesadilla	Open Faced Reuben Sandwich
Scallop Wrapped in Bacon <i>(gf)</i>	Four Cheese Arancini <i>(gf)</i>
Mini Beef Wellington	Mini Frank in a Blanket
Crab Cake, Remoulade	Buffalo Chicken Empanada
Cheesesteak Spring Roll	California Roll <i>(v, gf)</i>
Eggplant Caponata Phyllo <i>(v)</i>	Prosciutto Wrapped Asparagus <i>(gf)</i>

DISPLAY

Antipasto

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

STATIONS (SELECT ONE)

Kielbasa & Pierogies

Kielbasa, Pierogies, Sauteed Onions, Sour Cream, Scallions

Pasta Station *(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

Taco Station

Ground Beef OR Chicken, Mini Soft Shell Tacos
Lettuce, Tomato, Cotija Cheese, Red Onion, Guacamole

CHAMPAGNE TOAST

APPETIZERS *(Select One)*

Goat Cheese & Tomato Risotto, Pesto Cream Sauce
Sweet Potato Gnocchi, Butter Maple Bourbon Sauce, Fresh Sage
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 *(Select Three)*

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.

Filet Mignon, Merlot Demi-Glace
Herb Crusted French Cut Chicken Breast, Herbed Gravy
Macadamia Crusted Mahi Mahi, Lemon Beurre Blanc
Grilled Salmon, Miso Glaze
Korean Barbecue 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

\$145 PER PERSON

All menus and prices are subject to change.

15% gratuity, 8% 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 buffet menu, open bar with premium brand liquors, wine poured tableside, wedding cake and coffee and tea service.

HORS D'OEUVRES *(Select Six)*

Coconut Shrimp	Eggplant Caponata Phyllo <i>(v)</i>
Vegetable Quesadilla	Artichoke & Boursin Bite
Scallop Wrapped in Bacon <i>(gf)</i>	Open Faced Reuben Sandwich
Mini Beef Wellington	Four Cheese Arancini <i>(gf)</i>
Crab Cake, Remoulade	Mini Frank in a Blanket
Cheesesteak Spring Roll	Buffalo Chicken Empanada

SELECT ONE THEMED RECEPTION STYLE MENU

MIDNIGHT IN PARIS

Cocktail Hour Display - Olsson's Cheese Display

Assortment of Olsson's Imported Cheese, Artisanal Accompaniments

Salad Display

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

Coffee & Tea

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 Display

Classic Caesar Salad, Homemade Croutons, Shaved Parmesan

Tri-Color Cherry 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

Chef Attended Pasta Station - *Served with focaccia and breadsticks*

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

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

Dessert

Cannoli & Italian Cookies

Wedding Cake

Coffee & Tea

\$140 PER PERSON

All menus and prices are subject to change.

15% gratuity, 8% taxable service charge and 6.625% New Jersey sales tax will apply.

Enhancements

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 Butter	\$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
Wedding Entrée	\$60.00

ON-SITE WEDDING CEREMONIES

Set up fee of \$1,200 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

Bathroom Attendant
Coat Check Attendant
\$175

Piano Rental
\$250

Wedding Day Decor Set Up & Breakdown, *if applicable*
\$500

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
New Belgium Fat Tire, New Belgium VooDoo Ranger IPA, Truly Lemonade
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
Sam Adams Seasonal, Brooklyn Seasonal, New Belgium Fat Tire IPA
New Belgium Voodoo Ranger IPA, Truly Lemonade

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

All menus and prices are subject to change.

15% gratuity, 8% taxable service charge and 6.625% New Jersey sales tax will apply.

WEDDING REHEARSAL DINNER

All in house weddings receive a complimentary room rental

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

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

Grilled Pork Chop, Cherry Bourbon Sauce, Herb Roasted Potatoes, Broccoli
NY Strip Steak, Merlot Butter, Whipped Yukon Gold Potatoes, Asparagus
Pan Seared Red Snapper, Puttanesca Sauce, Sautéed Peppers & Onions, Saffron Rice
Boneless Breast of Chicken, Wild Mushroom Marsala, Garlic Mashed Potatoes, Asparagus

DESSERT *(Select One)*

Seasonal Fruit Tart
New York Cheese Cake, Raspberry Sauce
Chocolate Pound Cake

House Chardonnay and Cabernet wine poured with appetizer and entrée *(Includes two glasses per person)*

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

\$68 PER PERSON

POST WEDDING BREAKFAST

All in-house weddings receive complimentary room rental.

20 person minimum

LIVE, LAUGH, LOVE

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

\$22 PER PERSON

TO THE MOON AND BACK

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

\$27 PER PERSON

HAPPILY EVER AFTER

Sliced Fresh Fruit, Berry Garnish
Mini Bagels, Muffins, Danish, Assorted Sliced Breads
Cream Cheese, Fruit Preserves, Butter
Scrambled Eggs, Crispy Bacon, Country Potatoes
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

\$30 PER PERSON

All menus and prices are subject to change.

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) business 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 nine (9) business days prior to the wedding including the exact entrée 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 & 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.

Contact our Catering Department at 609-921-7500 or sales@nassauinn.com
if we can be of further assistance to you.

Notes



10 Palmer Square • Princeton, NJ 08542 • (609) 921-7500 • nassauinn.com