PRINCETON
NASSAU INN
PALMER SQUARE

# Your happily ever after begins *Here*

Over 260 years of tradition in Princeton, NJ

*Photo Credit: Cover - This Insane Idea, Above - Double Knot Photos*

# 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 festivities.

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. Host an evening of dancing and fine dining in the grand Prince William Ballroom or enjoy an intimate candlelit dinner in the timeless Palmer Room. Our historic in-house restaurant, the Yankee Doodle Tap Room, offers a welcoming, gastropub atmosphere for gathering with guests before or after wedding celebrations.

As a proud member of Historic Hotels of America, the Nassau Inn is one of over 300 hotels and resorts nationwide recognized for preserving its historic integrity, architecture, and ambiance.

We look forward to working with you to bring your dreams to life!

Sincerely,

*The Catering Team*

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# Dream Venue

Palmer Square's picturesque setting offers a stunning backdrop for wedding photos, with colonial charm, modern touches, and tree-lined sidewalks. With Princeton University just acorss the street, many guests explore the quaint town on foot. From outdoor patios bathed in seasonal beauty to warm, rustic indoor event spaces, Nassau Inn is a year-round wedding destination.

# Rooms & Suites

With 160 guest rooms and 28 suites, Nassau Inn offers unmatched convenience for your wedding. Get ready in a luxurious suite just floors above where you'll say "I do," then retreat to your room just steps from the celebration. Blending timeless elegance with modern comfort, our updated colonial-style rooms provide the perfect stay for you and your guests. Spacious suites feature a living room, wet bar, dining area, and bedroom—ideal for relaxing before and after the big day. **Ask about our group rates!*

*Photo Credit: Left - This Insane Idea, Right - Madison Neumann Photography*

# Package *Inclusions*

Our 12 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
- Ivory 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 & Maître D'

*Photo Credits: Left - This Insane Idea*
*Right - Top: Daniel Nydick Photo, Middle: Pro Photo by MK, Bottom: Liz Andolina Photography*

# Pre, Post & Day-of *Packages*

From intimate welcome receptions to post-wedding breakfasts, we offer a variety of additional packages to suit your style. Let us take care of the details with thoughtful touches like complimentary room rentals, customizable dining options, and personalized suite delivery on your big day.

## Welcome Reception

8-10pm or 9-11pm

### Tier 1

Two Hour Open Bar

Taco Station

Charcuterie

Sweet Treat

*($55 per person)*

### Tier 2

Two Hour Open Bar - Beer & Wine

Late Night Snacks

Sweet Treat

*($40 per person)*

*($45 per person - Limited Liquor Bar)*

## Rehersal Dinner

*All in-house weddings receive a complimentary room rental*

Champagne Toast

Entrees

Dessert

*($70 per person)*

## Post Wedding Breakfast

*All in-house weddings receive a complimentary room rental*

Hot Breakfast Buffet

*20 person minimum*

*($22 per person - $30 per person)*

## Wedding Day Suite Delivery

*Carefully delivered and set up in your suite on your wedding day!*

Breakfast

*($3.50 - $15 per person)*

Wedding Party Lunch

*($18 per person)*

Champagne by the Bottle

*(from $32 - $100 per bottle)*

# 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
Crab Cake, Remoulade
Buffalo Chicken Empanada
Vegetable Quesadilla
Cherry Blossom Tart
Scallop Wrapped in Bacon *(gf)*
Baby Lamb Chops *(gf)*
Mini Wagyu Burger, Cheese
Bellini, Caviar, Crème Fraiche
Smoked Salmon, Herb Cheese, Pumpernickel
Poached Shrimp, Cocktail Sauce *(gf)*
Rare Seared Filet of Beef Crostini, Horseradish
Peach BBQ Brisket Wrapped in Pork Belly
Chicken Tandoori *(gf)*
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 *(Market Price)*
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*

## $179 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 *(v,gf)*
Crab Cake, Remoulade
Coconut Shrimp
Cheesesteak Spring Roll
Cherry Blossom Tart
Scallop Wrapped in Bacon *(gf)*
Tomato and Mozzarella Crostini
Rare Seared Filet of Beef Crostini, Horseradish
Bellini, Caviar, Creme Fraiche
Goat Cheese & Honey Phyllo
Vegetable Tikki *(v gf)*
Tuna Roll *(gf)*

## Displays

**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, 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 Filet and Crab Cake *(Market Price)*

### Dessert

Customized Wedding Cake
Tableside Assorted Mini Cannolis & Chocolate Covered Strawberries
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*

## $164 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, 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
Vegetable Quesadilla
Scallop Wrapped in Bacon *(gf)*
Mini Beef Wellington
Crab Cake, Remoulade
Cheesesteak Spring Roll
Eggplant Caponata Phyllo *(v)*
Artichoke & Boursin Bite
Open Faced Reuben Sandwich
Four Cheese Arancini *(gf)*
Mini Frank in a Blanket
Buffalo Chicken Empanada
California Roll *(gf)*
Prosciutto Wrapped Asparagus *(gf)*

## Displays

**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** *(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

## $149 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 dinner buffet 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)*

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

## $144 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 $1,500 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**
Titos, Tangueray, 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.*

# 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
- $8 per adult to keep the bar open
- $25 per bartender (1 bartender per 50 guests required)

## Guest Room Accommodations

- A complimentary parlour suite will be reserved for the wedding couple.
- 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

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