


# Summer Ever After Wedding Package

*June - September | 2027*



## THIS PACKAGE IS EXCLUSIVE TO 2027
## FRIDAY, SATURDAY, AND SUNDAY WEDDINGS

Our 12 elegant banquet rooms can accommodate up to 200 guests.
This package requires a minimum of 20 guests.

### *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
- 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'

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# Summer Ever After

Five hour reception includes white glove butler passed hors d'oeuvres and Perrier upon arrival, display during cocktail hour, champagne toast, salad entrée, open bar with premium brand liquors custom wedding cake, coffee and tea service.

## Hors d'Oeuvres *(Select Six)*

Artichoke & Boursin Bite
Eggplant Caponata Phyllo *(v)*
Cheesesteak Spring Roll
Crab Cake, Remoulade
Veggie Quesadilla
Coconut Shrimp
Mini Frank in a Blanket
Tandoori Chicken, Yogurt Sauce *(gf)*
Spanakopita
Open Faced Reuben Sandwich

## Displays

Assortment of fresh seasonal vegetables, dipping sauces, hummus, pita chips and cheeses

## Champagne Toast

## Salads *(Select One)*

Spring Mix, Tomatoes, Julienne Carrots, Red Cabbage, Cucumbers, Balsamic Vinaigrette
Caesar Salad, Housemade Garlic Croutons, Parmesan Cheese
Baby Spinach, Goat Cheese, Almonds, Red Onion, Citrus Vinaigrette

## 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.*

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

## Dessert

Customized Wedding Cake
Tableside Offering of Freshly Ground Regular and Decaffeinated LavAzza Coffee and Assorted Teas

# $149 Per Person (All-Inclusive)

*All menus and prices are subject to change. Gratuity, service charge, and tax are included in price above.*

# Notes

PRINCETON
NASSAU INN
PALMER SQUARE