



INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

PRINCETON MARRIOTT AT FORRESTAL

100 COLLEGE ROAD EAST, PRINCETON, NJ 08540

T 609.897.7233 F 609.520.0728

PrincetonMarriott.com



LET US BRING YOUR
SPECIAL DAY TO LIFE
AT THE PRINCETON
MARRIOTT AT FORRESTAL.
OUR EXPERTS WILL GO
ABOVE AND BEYOND TO
MAKE YOUR VISION, YOUR
TASTES, YOUR DREAMS
COME TRUE FOR AN
UNFORGETTABLE HAPPILY
EVER AFTER
THAT EXCEEDS EVERY
EXPECTATION.

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YOUR CEREMONY

Your Certified Wedding Planner will work closely with you to understand your vision, traditions, style, and taste. Bring us your vision and let us show you its realization.

Wedding Ceremony Fee- \$1000.00, plus tax
Includes Banquet Chairs, Staging, and 12' White Draping to provide a beautiful backdrop. Outdoor grounds as well as indoor rooms are available for ceremonies. White garden chairs available.



YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR BREATHTAKING VENUES. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF EVERYTHING FROM THE MENU TO THE FLOWERS TO THE PLACE CARDS SO THAT YOU CAN TAKE CARE OF THE MEMORIES.



WEDDING PACKAGES

Five Hour Premium Open Bar

One Hour for Cocktail Reception and
Four Hours for Dinner Dance

One Hour Cocktail Reception Menu

Selection of 6 Cold or Hot Butler Passed Hors D'Oeuvres
Two Display Stations

Four Hour Dinner Dance in our Ballroom

Champagne Toast
Three Course Dinner to Include Salad, Entrée & Dessert
Custom Designed Wedding Cake
Antique White or Ivory Floor length Table Linens
Staging for DJ or Band and Dance Floor
Votive Candles

Accompaniments to the Package

Menu Tasting
Certified Event Manager & Maitre'd
Complimentary Suite for Bride and Groom
Valet Parking for your Event Guests Available for a Fee
Discounted Overnight Room Rate for Out of Town Guests
Marriott Reward Points



ONE HOUR COCKTAIL RECEPTION (SELECT TWO)

Fresh Market Style Crudite

With Blue Cheese and Cucumber Dill Dips

Artisan Cheese Display

Gruyere, Brie, Gorgonzola, Asiago, and Farmhouse Cheddar, Paired with Appropriate Condiments and served with French Bread and Crackers

Pasta Station ~ Select Two Preparations

Penne, Black Olives, Spinach, Sundried and Fresh Tomato Sauce
Orchiette, Prosciutto and Basil Pesto
Fusille, Wild Mushrooms, Artichoke, Light Alfredo Sauce
Cheese Tortellini with Pink Vodka Sauce

Italian Display

Prosciutto, Sopressata, Salami, Capicola
Ricotta Salata and Pesto Mozzarella
Rigatoni Salad with Sausage and Broccoli Rabe

Mediterranean Display

Tabbouleh, Hummus Display with Pita, Market Style Olives,
Baba Ganoush with Lavosh and Roasted Vegetable Salad

Roast Turkey Breast Carving Station

Served with Home-style Gravy, Lingonberry Cranberry Sauce,
Silver Dollar Rolls

Tapas Display

Grilled Pita, Toasted Focaccia, Toasted Baguette, Tomato Bruschetta
Tri Colored Roasted Peppers with Feta and Kalamata Olives
Curry Roasted Eggplant with Chic Peas & Tomato

Melange of Grilled Vegetables

Eggplant, Portobello, Red Pepper, Squash, Asparagus and Zucchini
grilled to perfection and drizzled with
Balsamic Reduction and Extra Virgin Olive Oil



ONE HOUR COCKTAIL RECEPTION (BUTLET PASSED HORS D'OEUVRES)

Please select six

HOT

Shrimp Tempura Skewers with Sweet Chili
Raspberry and Brie en Croute
Lobster Empanada Chipolte Aioli
Vegetable Samosas with Tamarind
Veal Meatballs Bordelaise
Spanikopita
Mascarpone and Red Onion Tart
Shrimp Shaomai with Ponzu Sauce
Mini Crab Cakes with Cajun Remoulade
Petite Beef Wellington with Horseradish Cream
Sesame Chicken Skewers with Ginger Sake Sauce
Scallops Wrapped in Bacon
Baby Lamb Chops Cranberry Demi Glace
Crispy Risotto Balls with Spicy Tomato Pistou
Pesto Shrimp wrapped in Bacon, Sweet & Sour Sauce

COLD

Red and Yellow Tomato Bruschetta
Prosciutto & Herb Goat Cheese with Pencil Asparagus
Seared Sesame Tuna on Cornbread Crisp with Wasabi
Relish
Blackened Tenderloin on Garlic Toast with Tomato
Mayo, Baby Arugula
Canape Smoked Duck Breast with Cranberry Chutney
Blini with Crème Fraiche and Caviar
Mini "BLT" on Brioche
Smoked Salmon Mousse in Savory Shell



SALAD COURSE

(Please Select One)

Spinach Salad

Tender Baby Spinach Leaves with Red Onion,
Mushrooms and Crisp Bacon
Honey Mustard Vinaigrette

Sonoma Field Greens

Cucumber Wrapped Field Greens with Poached
Pears, Gruyere Cheese, and Roasted Shallot
Vinaigrette

(or)

Cucumber Wrapped Field Greens with Goat Cheese
Crumbles, Dried Cranberries, Candied Walnuts and
Balsamic Vinaigrette

Classic Caesar Salad

House Made Croutons and Creamy Caesar Dressing

Roasted Winter Vegetable Salad

Haricot Vert and Shallot Vinaigrette

Poached Asparagus with Root Vegetables

Roasted Walnut Celery Root Salad, Shaved Parmesan
Mustard Emulsion

Roasted Beet and Feta Salad

Over Mesclun Greens with Champagne Vinaigrette

Tomato Mozzarella

Tomato, Mozzarella and Basil Drizzled with Balsamic
Reduction



ENTRÉE SELECTION

| | |
|--|-----------------|
| Basil Pesto Crusted French Breast Chicken | \$125.00 |
| Gorgonzola Potato au Gratin, Green and Wax Beans Marsala Jus | |
| French Breast Chicken | \$125.00 |
| Herbed Risotto, Asparagus and Natural Jus | |
| Grilled Salmon | \$132.00 |
| Baby Bok Choy, Jasmine Rice, Sesame Mustard Jus | |
| Pan Seared Halibut | \$132.00 |
| Apple Glazed over White Bean & Haricot Vert Ragout Celariac Puree | |
| Herbed Butter Filet Mignon | \$139.00 |
| Asparagus, Parmesan Fingerling Potatoes and Merlot Jus | |
| Grilled Filet Mignon | \$139.00 |
| Yukon Gold Mashed Potato, Julienne Vegetables and Cabernet Jus | |
| Combination Plate | \$136.00 |
| <i>Petit Filet Mignon accompanied by: Salmon, Crab Cake, Grilled Jumbo Shrimp or Rosemary Lemon Chicken Yukon Gold Mashed Potatoes and Vegetable</i> | |

- ~ When Selecting Tableside Multiple Entrees, Higher Entrée Price will Prevail
- ~ Please let us know of any dietary restrictions
- ~ Vegetarian Entrées Available

All pricing is Subject to 7% NJ State Tax and 23% Service Charge



DESSERT SELECTION

Chef's Signature Friandaise Platter will compliment your Wedding Cake (Assortment of Petit Fours, Fruit Tarts, Chocolate Covered Strawberries & Miniature Cannoli)

Freshly Brewed Coffee and Herbal Teas

Make your selection from a variety of specially designed Wedding Cakes from one of our recommended bakeries.

Wedding Cake

Cramer's Bakery

Cramer's Bakery is a family owned and operated bakery and has been in business for over 65 years. We continue making all of our products from scratch. Cramer's specializes in wedding cakes. We look forward to setting up a tasting with you. Kim Pierce, (215) 493-2760

(or)

Carlo's Bake Shop, additional \$5.00 per person fee

Since 1910 Carlo's Bake Shop has been delighting customers in Hoboken.

Receive a signature cake designed exclusively for Marriott from New Jersey's own Buddy Valastro. (201) 448-8400

All pricing is Subject to 7% NJ State Tax and 23% Service Charge



BEVERAGE SELECTION

Five Hour Open Bar featuring our Premium Liquor,
Beer, Wine, Soft Drinks, Juices, and House Wine

Premium Liquor Selection

Absolut, Tanqueray, Bacardi Rum, Jack Daniels, Dewars,
Seagrams VO, Jose Cuervo Gold, Hennessy VSOP, Peach Schnapps, Triple
Sec, Amaretto, Sour Apple

Imported and Domestic Beer

Coors Light, Yuengling, Heineken, Amstel Light, Corona, O'Douls,

Wine Selection

Stone Cellars Pinot Noir, Merlot, Pinot Grigio and Chardonnay

Additional Fee of \$5.00 per person for Tableside Wine Service

-Wine and Champagne may be upgraded-
at an additional fee

Beverage Enhancements

\$5.00 per person - Upgrade to Top Shelf Liquor Selection,
Maker's Mark Bourbon, Grey Goose and Belvedere Vodka, Tanqueray Gin,
Johnny Walker Black Scotch, Captain Morgan Rum, Crown Royal VO
Whiskey

All pricing is Subject to 7% NJ State Tax and 23% Service Charge



COCKTAIL RECEPTION ENHANCEMENTS

Five Hour Open Bar featuring our Premium Liquor,
Beer, Wine, Soft Drinks, Juices, and House Wine

Premium Liquor Selection

Absolut, Tanqueray, Bacardi Rum, Jack Daniels, Dewars,
Seagrams VO, Jose Cuervo Gold, Hennessy VSOP, Peach Schnapps, Triple
Sec, Amaretto, Sour Apple

Imported and Domestic Beer

Coors Light, Yuengling, Heineken, Amstel Light, Corona, O'Douls,

Wine Selection

Stone Cellars Pinot Noir, Merlot, Pinot Grigio and Chardonnay

Additional Fee of \$5.00 per person for Tableside Wine Service

-Wine and Champagne may be upgraded-
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Beverage Enhancements

\$5.00 per person - Upgrade to Top Shelf Liquor Selection,
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Johnny Walker Black Scotch, Captain Morgan Rum, Crown Royal VO
Whiskey

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ADDITIONAL ENHANCEMENTS

Viennese Buffet \$10
 Selection of Cakes, Petit Fours, Fruit Tarts, Cookies,
 Confections and Pastries

Chocolate Fountain \$10
 White Chocolate, Milk Chocolate or Dark Chocolate served with a Selection of
 Fresh Fruits, Marshmallows, Pretzels and Pound Cake

Appetizer Course , additional \$8 per person

- Wild Mushroom Bisque En Croute
- Crab Cake with Creole Remoulade
- Napoleon of Tomato, Fresh Mozzarella, Grilled Portobello, Baby Spinach, Red Pepper Coulis and Balsamic Drizzle
- Herb Roasted Gulf Shrimp, Sundried Tomato, Watercress, Roasted Mushroom Salad Tarragon Infused Oil

Event Enhancements

| | |
|------------------------|--------------|
| Ice Sculpture | \$300 and up |
| Lighting | \$450.00 |
| Gold Chiavari Chairs | \$5.00 each |
| Chair Covers with Ties | \$6.00 each |
| Upgraded Table Linen | \$25 and up |

Special Menus

| | |
|--------------------------|------|
| Children under 12 | \$50 |
| Vendors and Entertainers | \$40 |

Complimentary Amenities

Self Parking for your Event Guests
 Private menu tasting for up to 6 people, 3-5 months prior to event
 Driving Direction Cards for your invitations
 Staging for Entertainment
 White Glove Service
 Antique White or Ivory Table Linens
 Votive Candles

All pricing is Subject to 7% NJ State Tax and 23% Service Charge

HOTEL GALLERY



Exterior



Sleeping Room



Ceremony



Outside Ceremony



Alexander Ballroom



Alexander Ballroom



Princeton Ballroom



Gratella



Treehouse Lounge



OUR HOTEL

Food and Beverage

All Federal, State, and Local Laws with regard to food and beverage purchases and consumption are strictly adhered to. All food and beverage must be purchased through the Hotel.

Attendance Guarantee

Your final guarantee of attendance is required by 10AM, five business days prior to your Event. Otherwise, the expected number will become the guarantee.

Schedule of Payment

\$2500.00 due with the signed Sales Agreement.
50% of estimated charges due 3 months prior to the Event Date.
Final balance due 5 business days prior to the Event.
All payments are non-refundable.

Marriott Rewards

You will receive 3 Marriott Reward Points per catering dollar spent up to a maximum of 50,000 points.

Outside Vendors

For any outside vendors hired to provide any goods or services at Hotel during the Event, Hotel may, in its sole discretion, require that such vendor provide Hotel, in form and amount reasonably satisfactory to Hotel, an indemnification agreement and proof of adequate insurance.

Menu Tastings

Hotel is pleased to present a complimentary menu tasting for up to 6 guests. Tastings are limited to one per Wedding. Your Event Manager will contact you approximately five months prior to the Wedding to schedule a date that is mutually agreeable to you and the Hotel.

PREFERRED VENDORS

PHOTOGRAPHERS/ VIDEOGRAPHERS

Jaye Kogut Photography
(908) 227-1426

Tisman Photography
(732) 490-5602

Kassel Photography
(609) 466-0267

Encore Entertainment
(800) 858-7291

Korbman Fine Photography
(609) 208-0930

Jay Seth Photography
(646) 437-1680

TRANSPORTATION

A-1 Limousine
(800) 367-0070

Princeton Limo
(609) 332-5638

King Limo
(609) 951-0444

INVITATIONS

The Papery of Princeton
(609) 279-0101

Elegantly Stated
(732) 536-1220

FLORISTS/DECORATORS ENTERTAINMENT

Janet's Weddings & Parties
(609) 587-2543

Monday Morning Flowers/Balloons
(609) 520-2005

The Flower Station
(609) 430-0700

Dahlia Floral Concepts
(609) 737-0556

Richard's Distinctive Floral
(609) 512-1521

BAKERIES

Cramer's Bakery
(215) 493-2760

Carlo's Bake Shop
(201) 448-8405

MAKEUP & HAIR

Teri Ann Exner
(609) 510-0800

Bridal by Jyoti (Joy)
(732) 887-3357

Encore Entertainment / Ultrax Disc Jockeys
(800) 858-7291

Affair 2 Remember DJ
(732) 787-8666

EBE Events & Entertainment
(888) EBE-2263

Xplosive DJ's
(732) 536-5081

Live Music Consulting
(908) 625-0339

City Rhythm Orchestra
(215) 551-1086

Best of Both Worlds
(609) 406-9890

Black Tie Djs
(609) 298-9157

John Rossi's TN Entertainment
(609) 890-8899

The Franklin & Alison Orchestra
(609) 924-3170