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
PrincetonMarriottWeddings.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.
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
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

**COCKTAIL ENHANCEMENTS**

**Wine Selection**
$3.00 per person - Meridian 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
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
- Orsiette, Prosciutto and Basil Pesto
- Orsiette, 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
(BUTLER 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
ENRÉE 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
Petit Filet Mignon accompanied by:
Salmon, Crab Cake, Grilled Jumbo Shrimp
or Rosemary Lemon Chicken
Yukon Gold Mashed Potatoes and Vegetable

~ 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
**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
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

<table>
<thead>
<tr>
<th>Name</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jaye Kogut Photography</td>
<td>(908) 227-1426</td>
</tr>
<tr>
<td>Tisman Photography</td>
<td>(732) 490-5602</td>
</tr>
<tr>
<td>Kassel Photography</td>
<td>(609) 466-0267</td>
</tr>
<tr>
<td>Encore Entertainment</td>
<td>(800) 858-7291</td>
</tr>
<tr>
<td>Korbman Fine Photography</td>
<td>(609) 208-0930</td>
</tr>
<tr>
<td>Jay Seth Photography</td>
<td>(646) 437-1680</td>
</tr>
</tbody>
</table>

## PHOTOGRAPHERS

<table>
<thead>
<tr>
<th>Name</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Janet’s Weddings &amp; Parties</td>
<td>(609) 587-2543</td>
</tr>
<tr>
<td>Monday Morning Flowers/Balloons</td>
<td>(609) 520-2005</td>
</tr>
<tr>
<td>The Flower Station</td>
<td>(609) 430-0700</td>
</tr>
<tr>
<td>Dahlia Floral Concepts</td>
<td>(609) 737-0556</td>
</tr>
<tr>
<td>Richard’s Distinctive Floral</td>
<td>(609) 512-1521</td>
</tr>
</tbody>
</table>

## PHOTOGRAPHERS/VIDEOGRAPHERS

<table>
<thead>
<tr>
<th>Name</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>A-1 Limousine</td>
<td>(800) 367-0070</td>
</tr>
<tr>
<td>Princeton Limo</td>
<td>(609) 332-5638</td>
</tr>
<tr>
<td>King Limo</td>
<td>(609) 951-0444</td>
</tr>
</tbody>
</table>

## TRANSPORTATION

<table>
<thead>
<tr>
<th>Name</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Papery of Princeton</td>
<td>(609) 279-0101</td>
</tr>
<tr>
<td>Elegantly Stated</td>
<td>(732) 536-1220</td>
</tr>
</tbody>
</table>

## FLORISTS/DECORATORS

<table>
<thead>
<tr>
<th>Name</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carlo’s Bake Shop</td>
<td>(201) 448-8405</td>
</tr>
<tr>
<td>City Rhythm Orchestra</td>
<td>(215) 551-1086</td>
</tr>
</tbody>
</table>

## INVITATIONS

<table>
<thead>
<tr>
<th>Name</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Affair 2 Remember DJ</td>
<td>(732) 787-8666</td>
</tr>
<tr>
<td>Encore Entertainment / Ultrax Disc Jockeys</td>
<td>(800) 858-7291</td>
</tr>
<tr>
<td>EBE Events &amp; Entertainment</td>
<td>(888) EBE-2263</td>
</tr>
<tr>
<td>Xplosive DJ’s</td>
<td>(732) 536-5081</td>
</tr>
<tr>
<td>Live Music Consulting</td>
<td>(908) 625-0339</td>
</tr>
</tbody>
</table>

## ENTERTAINMENT

<table>
<thead>
<tr>
<th>Name</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Teri Ann Exner</td>
<td>(609) 510-0800</td>
</tr>
<tr>
<td>Black Tie Djs</td>
<td>(609) 298-9157</td>
</tr>
<tr>
<td>John Rossi’s TN Entertainment</td>
<td>(609) 890-8899</td>
</tr>
</tbody>
</table>

## MAKEUP & HAIR

<table>
<thead>
<tr>
<th>Name</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bridal by Jyoti (Joy)</td>
<td>(732) 887-3357</td>
</tr>
<tr>
<td>The Franklin &amp; Alison Orchestra</td>
<td>(609) 924-3170</td>
</tr>
</tbody>
</table>