



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,

A handwritten signature in black ink that reads "Melissa Dill". The script is elegant and cursive.

Melissa Dill
Catering & Sales Manager



Our 13 elegant banquet rooms can accommodate up to 200 guests.
Menu prices are per person and subject to change. 15% gratuity,
6% taxable service charge and 6.625% New Jersey sales tax will apply.

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

- Parlour suite for the wedding night with a bottle of champagne
- Open bar with premium brand liquors throughout the reception
- Your selection of wedding cake (buttercream icing)
- Tableside wine service with salad and entrée for 5-hour packages
- Tapered or votive candles on each dining table
- Honey-Wheat or Ecrú floor-length table linens and napkins
- Place cards and personalized printed menus for each guest
- Direction and accommodation rate cards to enclose with your invitations
- Individualized floor plans
- Discounted guest room rates
- Specially priced meals for photographers, band, DJ and videographer

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AN AFFAIR TO Remember

Five hour reception includes butler passed champagne with strawberries and Perrier upon arrival, white glove butler passed hors d'oeuvres, displays, a chef attended station, champagne toast, appetizer, salad, intermezzo, 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	Stuffed Potato Skin, Bacon, Cheddar
Buffalo Chicken Empanada	Bellini, Caviar, Crème Fraiche
Vegetable Quesadilla	Smoked Salmon, Herb Cheese, Pumpernickel
Mini Cuban Sandwich	Rare Seared Filet of Beef Crostini, Horseradish
Cherry Blossom Tart	Candied Apple Wrapped in Pork Belly
Lobster & Shrimp Spring Roll	Chicken Tandoori
Scallop Wrapped in Bacon	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

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 –

Roasted Turkey Breast, Silver Dollar Rolls, Honey Mustard, Orange Cranberry Relish, Mayonnaise, Gravy

Paella Station

Seafood Paella with Shrimp, Clams, Calamari,

Beef & Vegetarian Empanadas,

Fried Plantains, Crema, Pico de Gallo

Sushi

Assorted Maki, Salmon, Tuna, Yellowtail Nigiri, Soy Sauce, Pickled Ginger, Wasabi *(5 per person)*

Dumplings & Yakatori

Ginger Shrimp Dumplings, Pork Pot Stickers, Vegetable Spring Rolls, Grilled Chicken

Yakatori Skewers, Chinese Mustard, Duck Sauce, Soy Sauce

CHAMPAGNE TOAST

APPETIZERS *(Select One)*

Wild Mushroom and Goat Cheese Risotto Cake, White Truffle Aioli
Crab Cake, Remoulade
Lobster Risotto, Parmesan, Fresh Tarragon
Seasonal Ravioli
Sesame Crusted Ahi Tuna, Root Vegetable Slaw, Wasabi Ginger Aioli (\$12 upgrade)

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)*

LEMON INTERMEZZO

ENTREES *(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, Wild Mushrooms, Merlot Demi-Glace
Herb Crusted French Cut Chicken Breast, Natural Jus
Grilled Salmon, Roasted Tomato Beurre Blanc
Braised Beef Short Rib, Demi-Glace
Pan Seared Halibut, Lemon Chive Buerre 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 Displayed at Each Table
Tableside Offering of Freshly Ground Regular and Decaffeinated Lavazza Coffee
and Assorted Teas

\$160 PER PERSON

*All menus and prices are subject to change.
15% gratuity, 6% 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, intermezzo, entrée, open bar with premium brand liquors, wine poured tableside, dessert, wedding cake, and coffee and tea service.

HORS D'OEUVRES *(Select Six)*

Quinoa & Zucchini Fritter	Gazpacho Shooter
Crab Cake, Remoulade	Coconut Shrimp
Buffalo Chicken Empanada	Grilled Cheese, Apple, Brie
Scallop Wrapped in Bacon	Mini Cuban Sandwich
Candied Apple Wrapped in Pork Belly	Mini Wagyu Burger, Cheese
Crisp Spinach and Artichoke Tart	Black Pepper Crusted Tuna Carpaccio, Wasabi Aioli
Tomato and Mozzarella Crostini	Rare Seared Filet of Beef Crostini, Horseradish
	Vegetable Quesadilla

DISPLAYS

Antipasto

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

Tapas

Red Pepper Hummus, Olive Tapenade, Tomato Bruschetta, Crostini

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

Dumplings & Yakatori

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

Paella Station

Seafood Paella with Shrimp, Clams, Calamari,
Beef & Vegetarian Empanadas, Fried Plantains, Crema, Pico de Gallo

Chef's Carving Station

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

Roasted Turkey Breast, Silver Dollar Rolls, Honey Mustard, Orange Cranberry Relish, Mayonnaise, Gravy

CHAMPAGNE TOAST

APPETIZERS *(Select One)*

Wild Mushroom & Goat Cheese Risotto Cake, White Truffle Aioli

Crab Stuffed Shrimp, Lobster Cream

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)*

LEMON INTERMEZZO

ENTREES *(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, Wild Mushrooms, Merlot Demi-Glace

Herb Crusted French Cut Chicken Breast, Natural Jus

Macadamia Crusted Mahi Mahi, Lemon Beurre Blanc

Grilled Salmon, Roasted Tomato Beurre Blanc

Braised Beef Short Rib, Demi-Glace

Surf and Turf *(Market Price)*

DESSERT

Customized Wedding Cake

Tableside Assorted Mini Cannoli, Chocolate Covered Strawberries

Tableside Offering of Freshly Ground Regular and Decaffeinated Lavazza Coffee
and Assorted Teas

\$140 PER PERSON

All menus and prices are subject to change.

15% gratuity, 6% 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	Cherry Blossom Tart
Stuffed Potato Skin, Bacon, Cheddar	Goat Cheese Stuffed Date Wrapped in Bacon
Vegetable Quesadilla	Scallop Wrapped in Bacon
Spanikopita	BBQ Pork Biscuit
Mini Beef Wellington	Quinoa & Zucchini Fritters
Mini Cuban Sandwich	Crisp Spinach and Artichoke Tart
	Crab Cake, Remoulade

DISPLAYS

Fresh Vegetable Crudités

An Assortment of Fresh Seasonal Vegetables, Cucumber-Dill and Onion Dips

Cheese

Imported and Domestic Cheese, Fresh Fruit Garnish, Baguette, Water Crackers

Tapas

Red Pepper Hummus, Olive Tapenade, Tomato Bruschetta, Crostini

STATIONS

Sliders *(Select Two)*

Short Rib, Caramelized Onions, Cheddar Cheese
Pulled Pork, Coleslaw, Pickled Red Onion
Veggie Slider, Smoked Gouda, Baby Arugula
Sriracha Ketchup, Garlic Aioli

– OR –

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

CHAMPAGNE TOAST

APPETIZERS *(Select One)*

Goat Cheese & Tomato Risotto Cake, Basil Aioli
Sliced Fruit Plate, Raspberry Coulis
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)*

LEMON INTERMEZZO

ENTREES *(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, Wild Mushrooms, Merlot Demi-Glace
Herb Crusted French Cut Chicken Breast, Natural Jus
Macadamia Crusted Mahi Mahi, Lemon Beurre Blanc
Grilled Salmon, Roasted Tomato Beurre Blanc
Braised Beef Short Rib, Demi-Glace
Surf and Turf *(Market Price)*

DESSERT

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

\$130 PER PERSON

*All menus and prices are subject to change.
15% gratuity, 6% 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)*

Buffalo Chicken Empanada	BBQ Pork Biscuit
Mini Frank in a Blanket	Crisp Spinach and Artichoke Tart
Scallop Wrapped in Bacon	Fresh Tomato and Mozzarella Crostini
Mini Beef Wellington	Cherry Blossom Tart
Crab Cake, Remoulade	Black Pepper Crusted Tuna Carpaccio, Wasabi Aioli Smoked
Gazpacho Shooter	Salmon, Herb Cheese, Pumpernickel

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

\$130 PER PERSON

All menus and prices are subject to change.

15% gratuity, 6% taxable service charge and 6.625% New Jersey sales tax will apply.

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

*Endive, Radicchio, Fennel, Orange Segments, Pine Nuts, Citrus Vinaigrette - **(Seasonal Availability)*

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

SWEET HOME ALABAMA

Cocktail Hour Display - Pulled Pork Slider Station

Mini Buns, Coleslaw, Sweet Tea, Lemonade

Salad Display

Tomato, Cucumber, Black Eyed Peas

Tossed Greens, Mandarin Oranges, Goat Cheese, Candied Pecans, Cider Vinaigrette

Entrée Stations *(Select Three)*

Bourbon Glazed Pork Loin

Pan Seared Grouper, Garden Vegetable Succotash, Tomato Vinaigrette

Pecan Crusted Chicken Breast, Maple Glaze

Chef Attended Carving Station

Turkey Breast, Silver Dollar Rolls, Honey Mustard, Orange Cranberry Relish, Mayonnaise

– OR –

Honey Glazed Bone-in Ham, Silver Dollar Rolls, Dijon Mustard, Mayonnaise, Peach Relish

Served with mashed Yukon gold or sweet potatoes, glazed baby carrots, drop biscuits and sweet bread

Dessert

Pecan Pie & Meringues, Wedding Cake

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 each
Wedding Entrée	\$60

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

Piano Rental

Bathroom Attendant

Coat Check Attendant

\$175

Wedding Day Decor Set Up

\$500

\$5 per chair for Nassau Inn staff to place provided chair covers on chairs.

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, Harpoon IPA,
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, Harpoon IPA,
Sam Adams Seasonal, Brooklyn Seasonal

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, 6% taxable service charge and 6.625% New Jersey sales tax will apply.

Enhancements CONT'D

WEDDING REHEARSAL DINNER

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

ENTREES

All entrées are served with dinner rolls and Chef's choice of seasonal side dishes.
Vegetarian option available. Select two with pre-determined counts. Place cards to note entrée selection.

Pork Tenderloin, Roasted Sweet Potato Hash, Braised Red Cabbage
NY Strip Steak, Merlot Butter, Whipped Yukon Gold Potatoes, Asparagus
Pan Seared Red Snapper, Olives, Capers, Plum Tomatoes, Israeli Couscous, Asparagus
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)*

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

\$59 PER PERSON

POST WEDDING BREAKFAST

All in-house weddings receive complimentary room rental.

LIVE, LAUGH, LOVE

Sliced Fresh Fruit, Berry Garnish
Mini Bagels, Muffins, Cream Cheese, Fruit Preserves, Butter, Assorted Sliced Breads
Scrambled Eggs, Crispy Bacon
French Toast, Maple Syrup
Orange, Grapefruit and Cranberry Juice
Freshly Ground Regular and Decaffeinated LavAZza Coffee and Assorted Teas

\$19.95 PER PERSON

TO THE MOON AND BACK

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

\$23 PER PERSON

HAPPILY EVER AFTER

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

\$28 PER PERSON

All menus and prices are subject to change.

15% gratuity, 6% 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 seven (7) business days prior to the wedding including the exact entree 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.