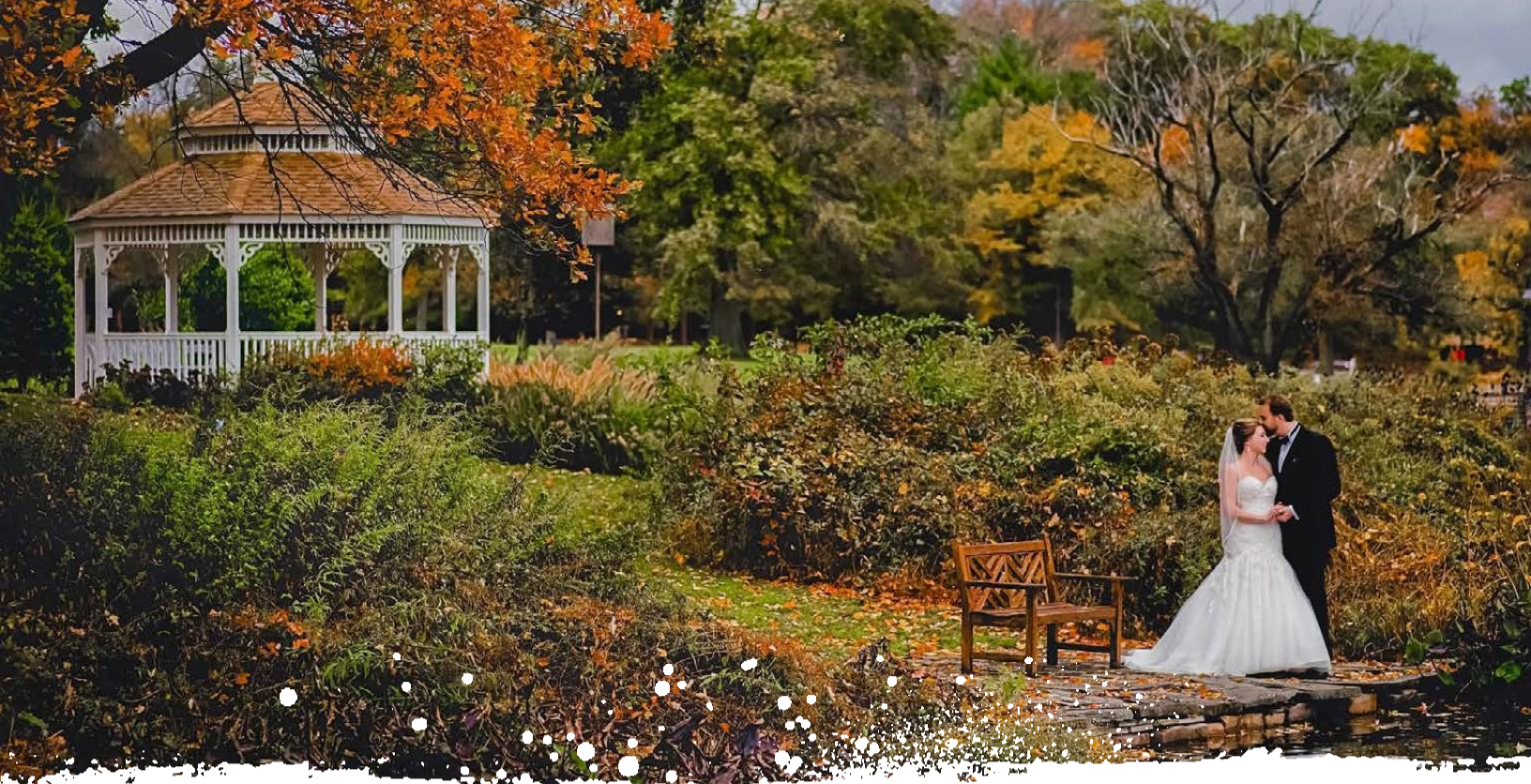




Chauncey Weddings



Begin your wedding story at Chauncey

Congratulations on your engagement!

we are delighted to have you consider Chauncey. We understand that your wedding day is one of the most significant and beautiful days of your life, and we are committed to making it unique and memorable. From gourmet rehearsal dinners to farewell brunches, we do it all. Our knowledgeable staff will assist you with every event and detail.

With 370 wooded acres and a picturesque lake, Chauncey is a charming locale for events in every season. Welcome your guests to a scenic country setting just minutes from historic Princeton, New Jersey. Select a beautiful indoor or outdoor venue and reserve the historic Laurie House exclusively for your special occasion. Chauncey is the ideal setting for your wedding weekend.

At Chauncey we understand that every couple is unique and your wedding events should reflect that. We offer a range of venues and special enhancements to emulate your personal style. Warm up indoors with fireside celebrations in the Brodsky Gallery and Solomon Room. Seasonally (May-October), enjoy our gazebo, tented pavilion or historic Laurie House, all overlooking our lake. For your celebration, we'll help you plan the perfect rehearsal dinner, reception and farewell brunch in one of our event spaces to meet wedding party size and needs. Our event spaces offer a unique dining experience that can be customized for every taste and budget.

Complete the weekend with some classic Chauncey experiences; s'mores by the fire, walk or bike along

our scenic nature trails, relax by the lake or a visit the historic town of Princeton. We'll be happy to assist you with recreational recommendations and local knowledge.

609.921.3600

One Chauncey Road, Princeton, NJ 08541 www.chauncey.com



Why Chauncey?

Stunning backdrop: lake with fountains, walking bridge and historic Laurie House

Activities for friends and family that create an unforgettable weekend

Convenient yet secluded location, midway between New York and Philadelphia

Friendly, experienced staff will help you customize the details of your wedding.

Start your married lives together with the beautiful backdrop
of Chauncey's scenic country setting

Please Read This Important Information

All prices are subject to 23% Food and Beverage Administrative Fee and Applicable Taxes.

Read the Terms and Conditions for full contract disclosures and other important information.

Prices subject to change

Rehearsal Dinner





Premier BBQ

~ \$43 per person ~

BBQ Marinated Grilled Chicken Breast

Grilled Hamburgers and Cheeseburgers

Red Bliss Potato Salad

Dill, Capers, and Lemon Zest

Caprese Salad

Vine Ripe Tomato, Fresh Mozzarella, Basil, Balsamic, Olive Oil

Traditional Coleslaw

Grilled Portobello Mushroom

Garlic Herb Butter

Street Corn Salad

Charred Corn, Lime, Cilantro, Jalapeño, and Queso Fresco

Watermelon Wedges

Seasonal Pies

Fresh-Brewed Regular and Decaffeinated Coffee, TAZO Hot Teas
Enhancement Entrées available upon request



Gourmet BBQ

~ \$59 per person ~

Grilled Salmon Steaks

Honey Bourbon Glaze

Hamburgers and Cheeseburgers

Grilled Sausage and Peppers

Red Bliss Potato Salad

Dill, Capers, and Lemon Zest

Caprese Salad

Vine Ripe Tomato, Fresh Mozzarella, Basil, Balsamic, Olive Oil

Grilled Portobello Mushroom

Garlic Herb Butter

Street Corn Salad

Charred Corn, Lime, Cilantro, Jalapeño, and Queso Fresco

Watermelon Wedges

Seasonal Pies

Chocolate Brownies

Fresh-Brewed Regular and Decaffeinated Coffee, TAZO Hot Teas
Enhancement Entrées available upon request

Wedding Day





All Wedding Packages Include

Wedding Specialist to help plan your wedding day

Celebration Champagne Toast

Complimentary parking for all of your guests

Preferred rate for overnight guest rooms with breakfast included

Complimentary menu tasting for up to four guests

Five Hour Wedding: One hour cocktail reception and four hours of dinner and dancing

One hour of passed hors d'oeuvres, cheese display and vegetable crudité display during cocktail hour

Five Hour Open bar serving premium brand liquors, beer and wine, signature cocktail

Plated or buffet dinner

Custom designed buttercream wedding cake

China, glassware and silverware

Votive candles to compliment your dinner tables

Ivory floor length linen with coordinating napkins

Discounted meals for your vendors

Fire pit

Beautifully landscaped grounds and lake for photos

Complimentary anniversary overnight stay for your one year anniversary (based upon availability)



Wedding Ceremony Locations

Gazebo or Lakeside

White resin chairs and lake backdrop
Up to 180 guests \$2,000

Brodsky Gallery

Chiavari chairs with fireplace backdrop
Up to 50 guests \$500

Wedding Reception Locations

Garden Pavilion Tent

Chiavari chairs and sound system with lake backdrop
Up to 170 guests

Solomon Dining Room

Dining room chairs with existing tables, floor to ceiling windows and fireplace
Up to 130 guests

Wedding Reception





Chauncey Plated Dinner

~ \$152 per person ~

Butler Passed Hors D'Oeuvres

~ Select Six ~

Chilled Canapés

Eggplant Caponata with Whipped Ricotta and Basil
Fresh Tomato Bruschetta Crostini with Cherry Tomato, Burrata, Basil, and Balsamic
Grilled Tenderloin Crostini with Horseradish Cream
Watermelon Gazpacho with Feta and Mint
Ahi Tuna Tartare on a Wonton Crisp

Hot Hors d'Oeuvres

Crispy Fried Chicken and Waffles with Maple Butter
Corn and Edamame Quesadilla
Mini Grilled Cheese with Tomato Soup Dip
Pomme Frites "Cone" with Garlic, Parmesan, and Parmesan Truffle Oil
Kale and Vegetable Dumpling - "vegan"
Braised Short Rib Empanada with Chipotle Crema
Pork Pot Sticker with Sesame Sauce
Paella Croquette with Shrimp and Chorizo
Mushroom and Asparagus Croquette with Pomodoro Sauce
Mini Franks in a Blanket with Dijon Dipping
Chicken Yakitori Skewer with Marinated Chicken Thigh, Spring Onion
Beef Barbacoa Taquito with Cilantro Lime Crema
Ginger Chicken Meatball Skewer
Bacon Wrapped Scallop
Mini Philly Cheesesteak
Chorizo Stuffed Dates Wrapped in Applewood Smoked Bacon
Quinoa and Zucchini Fritter
Mini Stuffed Potato Skins with Yukon Gold Potato and Truffle Oil
Vegetable Pakora
Crab Cake with Remoulade Sauce

continued...



Chauncey Plated Dinner

Pre-Set Salad

~ Select One ~

Classic Caesar Salad

Romaine Lettuce, Parmesan Cheese, Croutons and Caesar Dressing

Market Greens

Mixed Greens, Grape Tomato, Cucumber, Carrots, Croutons,
and Balsamic Dressing

Harvest Green Salad

Apple, Cranberry, Goat Cheese, Toasted Walnuts, and Champagne Vinaigrette

Roasted Beet Salad

Assorted Baby Beets, Goat Cheese, Candied Walnut, Arcadian Lettuce,
Red Wine Vinaigrette

continued...



Chauncey Plated Dinner

Entrées

~ Select Two Proteins; One Vegetarian ~

Chicken

Roasted Breast of Chicken with Melted Leek, Baby Carrot, and Honey Rosemary Glaze

Wild Mushroom and Goat Cheese Stuffed Chicken with Melted Leek, Baby Carrot and Herb Cream Sauce

Roasted Chicken with Whipped Potato, Pancetta, Haricot Vert, Roasted Chicken Jus

Fish

Salmon with Sautéed Spinach, Fennel and Orange Salad, Citrus Butter

Pan Seared Halibut with Cauliflower, Braised Leeks, Lemon Basil Breadcrumbs, and a White Wine Butter Sauce

Crab Cake-Pan Seared with Sweet Corn Succotash, Edamame, Red Pepper Emulsion

Beef

Pepper Crusted Filet of Beef, Whipped Potato Puree, Baby Carrot, Grilled Scallion, Port Wine Sauce

Seared Filet Mignon with Potato Puree, Asparagus, Red Wine Jus

Wine Braised Shortrib with Potato Puree, Asparagus, Bordelaise Sauce

Vegetarian

Pappardelle Primavera with Assorted Seasonal Vegetables, Fresh Herbs, Toasted Garlic, Parmesan

Wild Mushroom Risotto with Arborio Rice, Sautéed Wild Mushrooms, Asparagus, and Shaved Pecorino

Crispy Polenta Cake with Sautéed Spinach, Roasted Cherry Tomato Basil, Parmesan

Quinoa Pilaf with Caramelized Fennel, Blistered Tomato, Arugula, Balsamic (Vegan)

Fresh-Brewed Regular and Decaffeinated Coffee, TAZO Hot Teas



Buffet Reception

~ \$121 per person ~

Butler Passed Hors D'Oeuvres

~ Select Four ~

Chilled Canapés

Eggplant Caponata with Whipped Ricotta and Basil
Fresh Tomato Bruschetta Crostini with Cherry Tomato, Burrata, Basil, and Balsamic
Grilled Tenderloin Crostini with Horseradish Cream
Watermelon Gazpacho with Feta and Mint
Ahi Tuna Tartare on a Wonton Crisp

Hot Hors d'Oeuvres

Crispy Fried Chicken and Waffles with Maple Butter
Corn and Edamame Quesadilla
Mini Grilled Cheese with Tomato Soup Dip
Pomme Frites "Cone" with Garlic, Parmesan, and Parmesan Truffle Oil
Kale and Vegetable Dumpling - "vegan"
Braised Short Rib Empanada with Chipotle Crema
Pork Pot Sticker with Sesame Sauce
Paella Croquette with Shrimp and Chorizo
Mushroom and Asparagus Croquette with Pomodoro Sauce
Mini Franks in a Blanket with Dijon Dipping
Chicken Yakitori Skewer with Marinated Chicken Thigh, Spring Onion
Beef Barbacoa Taquito with Cilantro Lime Crema
Ginger Chicken Meatball Skewer
Bacon Wrapped Scallop
Mini Philly Cheesesteak
Chorizo Stuffed Dates Wrapped in Applewood Smoked Bacon
Quinoa and Zucchini Fritter
Mini Stuffed Potato Skins with Yukon Gold Potato and Truffle Oil
Vegetable Pakora
Crab Cake with Remoulade Sauce

continued...



Buffet Reception

Pre-Set Salad

~ Select One ~

Classic Caesar Salad

Romaine Lettuce, Parmesan Cheese, Croutons and Caesar Dressing

Market Greens

Mixed Greens, Grape Tomato, Cucumber, Carrots, Croutons,
and Balsamic Dressing.

Harvest Green Salad

Apple, Cranberry, Goat Cheese, Toasted Walnuts,
and Champagne Vinaigrette

Entrées

~ Select Three ~

By Land

Roasted Chicken Breast with Honey Rosemary Glaze

Wild Mushroom and Goat Cheese Stuffed Chicken

Wine Braised Chicken Breast with Mushroom and Bacon

Grilled Striploin of Beef with Charred Onion Jus

Braised Short Ribs with Bordelaise Sauce

Roasted Pork Tenderloin, Peach Bourbon Chutney

By Sea

Roasted Atlantic Salmon, Sundried Tomato Pesto Beurre Blanc

Grilled Salmon with Whole Grain Mustard Sauce

Shrimp Scampi with White Wine, Lemon Sauce

Pan Seared Halibut with Lemon Chive Sauce

Vegetarian

Penne Vodka with Peas and Parmesan

Cheese Ravioli, Lemon Basil Cream Sauce, Roasted Cherry Tomatoes

Wild Mushroom Risotto with Asparagus

Quinoa Pilaf with Caramelized Fennel, Blistered Tomato, Arugula,
and Balsamic (Vegan)

continued...



Buffet Reception

Sides and Vegetables

~ Select Two ~

Olive Oil Whipped Potato

Garlic and Parmesan Potato Gratin

Sautéed Green Beans with Melted Leeks and Tomato

Roasted Parmesan Cauliflower

Baby Carrots with Honey Butter

Creamy Polenta with Roasted Mushrooms and Goats' Cheese

Grilled Asparagus with Balsamic

Fresh-Brewed Regular and Decaffeinated Coffee, TAZO Hot Teas

Enhancements





Displays

~ Priced Per Person ~

Rustic Neapolitan Antipasto

Herb Roasted Vegetables, Caponata, Brined Olives, Marinated Artichoke Hearts, Hummus, Roasted Peppers, Fresh Mozzarella, Peppercini, Aged Asiago, Provolone Cheese, Genoa Salami, Sopressata, Pepperoni, Crostini and Breadsticks
\$18

Shrimp Cocktail

Jumbo Shrimp served with Cocktail Sauce, Horseradish, Remoulade Sauce and Lemon Wedges
\$18

Chilled Seafood

Jumbo Shrimp, Malpeque Oysters, Top Neck Clams on the Half Shell With Lemon Wedges, Cocktail Sauce, Horseradish, Mignonette Sauce, Hot Sauce and Oyster Crackers
Market Price

Asian

Assorted Sushi Rolls with Traditional Accompaniments, Pot Stickers and Wontons served with Soy Sauce and Duck Sauce
\$18

Macaroni and Cheese

Frizzled Onions, Crumbled Bacon, Peas, Diced Chicken, Scallions, Sliced Jalapeño, Parmesan Cheese, Pepper Jack and Cheddar Cheeses
\$12



Stations

~ Priced Per Person ~

South of the Border Bar

Tasting of Chicken and Vegetable Empanadas, Tortilla Chips,
Fire Roasted Salsa, Cheese Quesadillas, Sour Cream,
Traditional Guacamole and Street Style Corn

\$14

Pasta Station

~ Select Two ~

Orecchiette with Bolognese Sauce, Tortellini with Alfredo Sauce, Penne with
Vodka Cream Sauce, Cavatelli with Broccoli Rabe, Garlic and Olive Oil, or
Mushroom Ravioli with Marsala Cream Sauce Served with Italian Style Breads

\$14

Slider Station

~ Select Two ~

Angus Beef Sliders served with Lettuce, Tomato, Cheese and Red Onion
Crab Cake Sliders served with Remoulade Sauce
Braised BBQ Pulled Pork Sliders served with Tangy Slaw
Warm Tomato and Mozzarella with Pesto Sliders

\$14

Street Tacos

~ Select Two Meats~

Ground Beef, Pulled Chicken Tinga, Chipotle Pork Carnitas
Served with Shredded Lettuce, Pico de Gallo, Mexican Cheese, Pickled Red
Onions, Sour Cream, Slaw, Lime Wedges, Hot Sauce and Cilantro,
Warm Corn and Flour Tortillas

\$14

French Fry Station

Regular, Old Bay and Sweet Potato Fries served with Five Assorted Seasonings,
Malt Vinegar, Ketchup, Chipotle Ketchup, and Cheese Béchamel

\$10



Butcher's Block

~ Priced Per Person ~

Slow Roasted Beef Tenderloin

Served with Glace De Viande and Béarnaise Sauce

\$20

Roasted Cedar Plank Salmon

Pearl Onions, Blistered Tomatoes, Dill Crème Fraiche,
Mustard Cream Sauce

\$17

All Butcher Block selections are accompanied by Housemade Rolls

\$182 chef attendant required for all stations

Late Night Snacks

~ Priced Per Person ~

Pork Roll and Cheese on Kaiser Roll to go

\$9

Philly Soft Pretzel Wall

Served with cheese and mustard

\$8

Cheeseburger Slider and French Fries to go

\$9

Cheesesteak to go

\$9



Sweet Confections

~ Priced Per Person ~

Miniature Dessert Station

French Macaroons, Tarts, Pies, Pastries, Cream Puffs, Éclairs, Cannoli
\$11

Ice Cream Bar

Oreos, Sprinkles, Whipped Cream, Cherries, Butterscotch Sauce, Chocolate Sauce,
Chocolate Chips, M&M's
\$9
Add Fresh Waffles \$3

Bakers Dozen Donut Wall

\$9

Fireside S'mores

Fire pit area set for guests and lit at your designated time with traditional s'mores fixings.
\$8 Per Person (two hour event)

Premium Bar





Spirits

Tito's Vodka, Tanqueray Gin, Seagram's VO Whiskey, Chivas Regal Scotch, Bacardi Rum, Jack Daniels Whiskey, Malibu Rum, Captain Morgan Rum, Jose Cuervo Gold Tequila, Peach Schnapps and Triple Sec, Champagne

Wines

White Wine

~ Select Two ~

Chardonnay, Sauvignon Blanc, Pinot Grigio

Red Wine

~ Select Two ~

Cabernet Sauvignon, Merlot, Pinot Noir

Domestic and Premium Beer

Premium

~ Select Three ~

Sam Adam's Boston Lager, Corona, Yuengling, Coors Light Stella Artois, Heineken, Blue Moon, Sierra Nevada Pale Ale, Assorted Hard Seltzers

Chauncey Signature Drinks

~ Select One ~

Strawberry Lemonade Rosé

Rosé, Strawberry Simple Syrup, Lemonade

Lemon Drop Champagne Punch

Lemon Juice, Champagne, Vodka

Seasonal Sangria

Tennessee Cooler

Jack Daniels Honey Whiskey with Fresh Lemonade

Grapefruit Rosemary Fizz

Vodka, Grapefruit Juice, Rosemary Simple Syrup, Club Soda



Laurie House

A former hunt club, dating back to 1769, Laurie House offers complete privacy and the charm of an exclusive country home. Seven luxurious guest rooms (including two suites), plus a beautiful living room, library, dining room and patio, create the atmosphere of an intimate bed and breakfast. Ideal for wedding party accommodations, small rehearsal dinners and receptions, the Laurie House is a gorgeous backdrop for photos before and after your wedding.



A full-page photograph of a wedding couple. The groom, in a dark suit, is embracing the bride from behind. The bride is wearing a white, strapless, lace wedding gown and a veil. They are standing on a paved path next to a body of water, with a wooden fence and lush greenery in the background. A bridge is visible in the distance. The scene is bathed in warm, golden light, suggesting late afternoon or early morning.

Cherish your wedding memories on your first anniversary

As a special thank you for choosing Chauncey we'd like to invite you back for a complimentary one night's stay.
Come celebrate your anniversary and reminisce about your wedding day!

Terms and Conditions

Your Catering Sales Manager: Your catering manager understands that this event is very special to you and is committed to ensuring the success of your wedding. Please feel free to use your catering manager as a guide to help you with the many details of planning your most important day.

Menu Selections: To ensure availability of specific items, we ask that final menus be selected a minimum of one month prior to your function. This will allow your catering manager to finalize details of your wedding well in advance. All plated meals require a place card with entrée noted on back.

Minimums and Guarantee: To help us make your day truly memorable, the final guaranteed number of guests will need to be given to Chauncey by 12 noon, 21 days prior to your event. This number is your guarantee and may not be lowered. If a final guaranteed number of guests is not received by the due date, the initial contracted guarantee will become the final number of guests guaranteed. Final charges will be based on your guarantee or the actual attendance whichever is greater.

Alcoholic Beverages: We are proud to offer a wide variety of beer, wine and spirits. It is our policy to require proof of age from guests requesting alcoholic beverages who appear to be 30 years of age or younger. No alcoholic beverages will be served to those who do not provide proper age identification, including members of the bridal party. Shots and shooters are not permitted. Outside alcohol is strictly prohibited and will be confiscated. Chauncey Hotel and Conference Center reserves the right to enforce safe serving guidelines including but not limited to, refusing to serve an intoxicated guest or removing the offending guest from the premises.

Entertainment Policy: Live and recorded entertainment is welcome for the ceremony and reception. We ask that all musical entertainment be discussed with your catering planner to ensure we have adequate power, set up and accommodation.

Dance Floor: Our reception rooms feature a dance floor.

First Year Anniversary Offer: Based on availability. Please contact your catering manager for details.

Parking: Chauncey is pleased to offer complimentary parking for meetings and events. We have approximately 240 parking spaces on the property.

Administrative Fee: All food and beverage prices are subject to a 23% food and beverage administrative fee and applicable New Jersey sales tax, which is industry standard. The food and beverage administrative fee is not intended to be a tip, gratuity or service charge for the benefit of service employees and no portion of this service charge is distributed to employees who support the event.

Site Fee: A non-refundable \$2,000 sit fee is required. The grounds may be utilized for photography before and after ceremony the day of the event. Couples who book their wedding with us are welcome to schedule a date for an engagement or a save the date photo shoot, please contact your sales manager details.