



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 22% Food and Beverage Administrative Fee and Applicable Taxes.
Read the Terms and Conditions for full contract disclosures and other important information.

Prices Valid through 12/31/2018



Bridal Shower Afternoon Tea

Classic Tea Package

Finger Sandwiches and Canapés

Smoked Salmon with Herbed Cream Cheese, Cucumber on Pumppernickel
California Chicken Salad on Healthgrain Bread
Strawberry and Brie Cheese on White Bread
Yogurt Butter Radish

Herbed Cheese Cucumber Cup

Miniature Pastries

Assorted Scones

White Chocolate and Raspberry
Apple Cinnamon

Devonshire Cream

House Made Preserves

\$37 per person

Royal Tea Package

Finger Sandwiches and Canapés

Smoked Salmon with Herbed Cream Cheese, Cucumber on Pumppernickel
California Chicken Salad on Healthgrain Bread
Strawberry and Brie Cheese on White Bread
Yogurt Butter Radish
Herbed Cheese Cucumber Cup

Miniature Pastries

Assorted Scones

White Chocolate and Raspberry
Apple Cinnamon

Devonshire Cream

House Made Preserves

Glass of Champagne

\$42 per person

Rehearsal Dinner





Backyard BBQ

~ \$45 per person ~

Salads

Red Bliss Potato Salad with Charred Onion, Pepper and
Whole Grain Mustard
Chauncey Coleslaw
Tomato and Cucumber Salad with Fresh Basil
Salad of Mesclun Greens with Crisp Vegetables and Trio of Dressings

Grill

Chargrilled Angus Hamburgers
Southwest Vegetarian Black Bean Burgers
Cheeseburgers
BBQ Marinated Grilled Chicken

Served from Hot Chafers

Sausage and Peppers
BBQ Pulled Pork

Accompaniments

Four Cheese Macaroni and Cheese
Jersey Corn on the Cob
(In Season)

Sweet Endings

Watermelon Wedges
Chocolate Cake Squares
Seasonal Fruit Pies

Fresh-Brewed Regular and Decaffeinated Coffee, TAZO Hot Teas

Enhancement Entrees available upon request



Buffet Dinner

~ \$55 per person ~

Soups

Tomato Bisque or Chef's Seasonal Selection

Mixed Field Greens Salad

Sliced Apple, Gouda, Toasted Almonds and Honey Vinaigrette

Entrées

Penne Vodka with Peas, Chile and Parmesan Cheese
Chicken with Roasted Mushrooms, Spinach and Parmesan Cream
Braised Short Ribs of Beef with Truffle Jus

Accompaniments

Olive Oil Whipped Potatoes
Sautéed Green Beans with Melted Leeks

Desserts

Assortment of Fresh Baked Cakes and Miniature Pastries

Fresh-Brewed Regular and Decaffeinated Coffee, TAZO Hot Teas

All private buffets are based upon a standard buffet length of two hours

Wedding Day





All Wedding Packages Include

Wedding Specialist to help plan and coordinate 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 and vegetable crudité display during cocktail hour

Five Hour Open bar serving premium brand liquors, beer and wine, His and Her Signature Cocktails

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

Beautifully landscaped grounds and lake for photos

Accommodations for the wedding couple on wedding night

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



Wedding Ceremony Locations

Gazebo

White resin chairs and sound system with 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 180 guests

Solomon Dining Room

Dining room chairs with existing tables, floor to ceiling windows and fireplace
Up to 140 guests

Wedding Reception



Chauncey Plated Dinner

~ \$110 per person ~

Butler Passed Hors D'Oeuvres

~ Select Six ~

Chilled Canapés

Eggplant Caponata with Whipped Ricotta on a Crostini

Caprese Skewers

Melon and Prosciutto Skewers

Smoked Salmon Canapé

Fresh Tomato Bruschetta on Crostini

Ahi Tuna Tartare on a Wonton Crisp - \$2.50

Tomato Gazpacho with Snow Crab Claw - \$2.50

Hot Hors d'Oeuvres

Crispy Fried Chicken and Waffles with Maple Butter

Franks in a Blanket

Asparagus and Mushroom Arancini served with Marinara

Corn and Edamame Bean Quesadilla

Potato Truffle Croquette

Grilled Cheese and Tomato Soup Shooter

Asian Sesame Meatball

Maine Lobster and Pepper Jack Cheese Empanada served with Salsa

Candied Pork Belly Satay

Pork Pot Sticker with Tangy Sesame Sauce

Scallop wrapped in Smoked Bacon

Braised Short Rib and Manchego Cheese Empanada served with Salsa

Raspberry and Brie wrapped in Crispy Phyllo Dough

Chicken Yakitori with Spring Onion Skewer

Mini Crab Cake with Remoulade Sauce - \$2

Lamb Chop Lollipop with Balsamic and Rosemary Glaze - \$2.50

continued...



Chauncey Plated Dinner

Pre-Set Salad

~ Select One ~

Classic Caesar Salad

Romaine Lettuce, Parmesan Cheese, Croutons

Market Greens

Mixed Greens, Grape Tomatoes, Cucumber, Carrots served with
Balsamic Vinaigrette

Tomato and Fresh Mozzarella Salad

Basil Oil and Balsamic Reduction Drizzle

\$4

Roasted Asparagus with Creamy Goat Cheese

Crispy Prosciutto Drizzled with Extra Virgin Olive Oil and
Balsamic Reduction

\$4

Appetizer

~ Select One ~

\$5 per person

Cauliflower Cream Soup

with Brown Butter and Crouton

Butternut Squash Soup

with Crispy Pancetta

Cheese Ravioli

Crushed Tomato, Basil, Chile

Cheese Tortellini

Pancetta, Peas, Parmesan Cream Sauce

Tomato Bisque

Mushroom Ravioli

Marsala Cream Sauce

continued...



Chauncey Plated Dinner

Entrées

~ Select Three ~

Poultry

Honey and Rosemary Glazed French Breast of Chicken in a Light Garlic-Rosemary Jus

Roasted French Breast of Chicken with a Light Fresh Lemon-Thyme Jus

Grilled Chicken Breast Topped with Chimichurri

Roasted Chicken Breast Stuffed with Creamy Goat Cheese and Roasted Peppers with Basil Cream

Seared Breast of Chicken with Wild Mushroom Ragù

Fish

Roasted Salmon with Whole Grain Mustard Cream Sauce

Roasted Salmon with a Light Lemon Beurre Blanc

Seared Striped Bass with a White Bean and Tomato Ragù

Vegetarian

Wild Mushroom Risotto with Pecorino Cheese and Crispy Basil

Cheese Tortellini topped with Peas and Spicy Tomato Cream Sauce

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

Beef

Seared Flat Iron Steak with your choice of sauce

Grilled Flank Steak with choice of sauce

(Red Wine Demi-Glace, Peppercorn Sauce or Port Wine Reduction)

Enhanced Entrées Per Person

Grilled Filet Mignon with Jumbo Shrimp Skewer - \$13

Grilled Filet Mignon - \$9

Grilled Filet Mignon and Lobster Tail - Market Price

Herb and Garlic Rubbed Sirloin - \$6

Handmade Lump Crab Cake served over Corn and Edamame Succotash - \$7

Blackened Mahi Mahi with Charred Pineapple Salsa - \$7

Braised Short Rib served with Natural Jus over Whipped Potatoes - \$8

Fresh-Brewed Regular and Decaffeinated Coffee, TAZO Hot Teas



Buffet Reception

~ \$90 per person ~

Butler Passed Hors D'Oeuvres

~ Select Four ~

Chilled Canapés

- Eggplant Caponata with Whipped Ricotta on a Crostini
- Caprese Skewers
- Melon and Prosciutto Skewers
- Smoked Salmon Canapé
- Fresh Tomato Bruschetta on Crostini
- Ahi Tuna Tartare on a Wonton Crisp - \$2.50
- Tomato Gazpacho with Snow Crab Claw - \$2.50

Hot Hors d' Oeuvres

- Crispy Fried Chicken and Waffles with Maple Butter
- Franks in a Blanket
- Asparagus and Mushroom Arancini served with Marinara
- Corn and Edamame Bean Quesadilla
- Potato Truffle Croquette
- Grilled Cheese and Tomato Soup Shooter
- Asian Sesame Meatball

continued...



Buffet Reception

By Land

~ Select One Poultry and One Beef ~

Seared Chicken Breast with Artichokes and Lemon Thyme Jus

Roasted Chicken Breast with Charred Lemon and Rosemary Honey Glaze

Roasted Chicken Breast with Wild Mushroom Ragù

Smokey Chipotle Brisket with Choice of Sauce
(Red Wine Demi Glace, Peppercorn Sauce or Port Wine Reduction)

Grilled Flank Steak with Choice of Sauce
(Red Wine Demi Glace, Peppercorn Sauce or Port Wine Reduction)

By Sea

~ Select One ~

Roasted Salmon with a Creamy Whole Grain Mustard Sauce

Roasted Salmon with a Fresh Lemon Beurre Blanc

Mahi Mahi with Pineapple Charred Salsa - \$6

Jumbo Shrimp Scampi - \$9

Pastas

~ Select One ~

Penne Vodka with Peas and Parmesan

Mushroom Ravioli with Roasted Mushrooms, Spinach and Marsala Cream

Orecchiette Pasta with Broccoli Rabe, Sausage and Roasted Red Pepper

Cheese Tortellini with Alfredo Sauce and Charred Tomatoes

continued...



Buffet Reception

Sides

~ Select One ~

Rosemary and Garlic Roasted Potatoes

Olive Oil Whipped Potatoes

Garlic and Parmesan Potatoes Au Gratin

Saffron Rice Pilaf

Braised White Beans with Tomato and Spinach

Vegetables

~ Select One ~

Sautéed Green Beans with Melted Leeks

Garlic and Chile Steamed Broccoli

Parmesan and Garlic Creamed Spinach

Roasted Parmesan Cauliflower

Roasted Baby Carrots tossed in Honey Butter

Fresh-Brewed Regular and Decaffeinated Coffee, TAZO Hot Teas



Grand Wedding Brunch Buffet

~ Served 11am-3pm ~

Freshly Made Swiss Style Muesli with Fresh Berries
Sliced Seasonal Fruit and Berries
Breakfast Breads and Breakfast Pastries
Bagels and Cream Cheese - Fruit Preserves and Butter
Omelets to Order
Cheeze Blintzes
Smoked Salmon
Housemade Waffles
Roasted Tomato and Asparagus Quiche
Smoked Bacon and Country Sausage
Home Fried Potatoes
Roasted Breast of Chicken with Lemon, Artichoke and Peppers
Garlic and Rosemary Rubbed Pork Loin with House Made Apple Sauce
Harvest Rice Pilaf
Vegetable Mélange
Chef's Selection of Desserts
Chilled Assorted Juices, Coffee, Tea, Iced Tea and Soft Drinks

Includes a Four Hour Open Bar with Premium Liquors and Beer, Mimosas and Bloody Mary's

\$99 per person

Enhancements





Displays

~ Priced Per Person ~

Mediterranean Dips and Spreads

Hummus, Tapenade and Baba Ghanoush, Served with Toasted Flat Breads, Crostini and Breadsticks

\$10

Rustic Neapolitan Antipasto

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

\$12

Cheese

Brie Cheese, Maytag Blue Cheese, Smoked Gouda and Vermont Aged Cheddar Cheese paired with Jams and Marmalades, Honey, Grapes and Fresh Berries served with Freshly Baked Crostini and Crackers

\$12

Shrimp Cocktail

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

\$12

Chilled Seafood

Jumbo Shrimp, Malapeque 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

\$14

Macaroni and Cheese

Crumbled Bacon, Broccoli, Sautee' d Mushrooms and Onions, Peas, Grilled Chicken, Scallions

\$9

Add Lobster \$14

Breakfast Sandwiches To Go

Choice of Bacon Egg and Cheese or Pork Roll Egg and Cheese

\$6

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

\$12

Pasta Station

~ Select Two ~

Orechiette 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

\$12

Slider Station

~ Select Two ~

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

\$10

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

\$10

Wing Bar

Bone Out Wings (Buffalo, BBQ and Sesame Wings) with Blue Cheese,
Ranch and Celery

\$9

French Fry Station

Regular and Sweet Potato Fries served with Five Assorted Seasonings,
Malt Vinegar, Ketchup, Bacon Maple Syrup, Chipotle Ketchup,
and Cheese Béchamel

\$7

\$200 chef attendant fee per station if requested



Butcher's Block

~ Priced Per Person ~

Slow Roasted Beef Tenderloin

Served with Glace De Viande and Béarnaise Sauce
\$16

Black Pepper and Garlic Rubbed New York Strip Loin of Beef

Rubbed and Studded with Cracked Black Peppercorn and Garlic Cloves,
Glace De Viande and Slow Roasted Onion Confit
\$16

Roasted Cedar Plank Salmon

Pearl Onions, Blistered Tomatoes, Dill Crème Fraiche,
Mustard Cream Sauce
\$14

Roasted Turkey

Lemon Thyme and Butter Rubbed Whole Turkey Breast,
Served with Sage Pan Gravy and Cranberry Apple Chutney
\$12

Baked Virginia Ham

Honey Mustard Glaze, Served with Sweet and Sour Sauce and Grilled Pineapple
\$12

Fennel Dusted Roast Loin of Pork

Roasted with Apples, Pearl Onions and Calvados Jus
\$12

All Butcher Block selections are accompanied by Housemade Rolls

\$200 chef attendant required for all stations



Sweet Confections

~ Priced Per Person ~

Miniature Dessert Station

Chocolate Covered Strawberries, Tarts, Pies, Pastries, Mousse Parfaits, Cannoli
\$9

Ice Cream Sundae Bar with Assorted Toppings

\$7

Candy Bar

Caramel and Chocolate Drizzled Popcorn, Tootsie Rolls, Lollipops, M&M's, Gummie Bears, Jelly Beans, Swedish Fish, Twizzlers, Starburts, Mini Hersey Bars, Reese Pieces
\$8

Cookies and Milk Bar

Chocolate Chip, Oatmeal, Peanut Butter Cookies, with Regular and Chocolate Milk
\$6

Apple Cider Bar

Warm Apple Cider with Glazed and Cinnamon Donut Holes
\$6

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

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

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 Lite Stella Artois, Heineken, Blue Moon, Sierra Nevada Pale Ale

IPA Upgrade

~ Select Two ~

Victory Hop Devil, Flying Fish Hop Fish, Magic Hat #9
\$4 per person

Chauncey Signature Drinks

~ Select Two ~

The Paloma

Tequila shaken with Grapefruit Juice, Fresh Mint, Fresh Lime and Simple Syrup and a splash of Club Soda

Tennessee Cooler

Jack Daniel's Honey Whiskey and Fresh Lemonade

Blushing Bride

Vodka, Peach Schnapps, Pineapple Juice, topped with Cranberry Juice

Royal Wedding Punch

Vodka, Orange Juice with a splash of Triple Sec

Mint to be Mojito

Rum with Fresh Muddled Lime and Mint, Simple Syrup and Club Soda

Mai Tai the Knot

Dark and Light Rum, Triple Sec, Lime Juice, Pineapple Juice, Orange Juice, topped off with Grenadine



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.





*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 event 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 event manager to finalize details of your wedding well in advance.

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: It is our policy at Chauncey that all alcoholic beverages are purchased through Chauncey. We are proud to offer a wide variety of beer, wine and spirits. We are happy to make arrangements in advance to meet your needs.

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

Dance Floor: Our reception rooms will feature a dance floor.

First Year Anniversary Offer: Based on availability. Please contact your event 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 22% food and beverage administrative fee and applicable New Jersey sales tax. 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.