



WEDDING *Packages*

Private for YOUR Event Only

*No • vel • la: /no'vel / noun:
a short novel or long short story*

Welcome To Novella's New Paltz

Through every special event a story is told and at Novella's, we are here to ensure your story is played out with elegance and grace. Our professional staff is dedicated to providing magnificent service with an intense attention to detail.

Located in the beautiful Hudson Valley in the town of New Paltz, we are conveniently located right off the New York State Thruway and adjacent to several area hotels.

ONE WEDDING A DAY

At Novella's we only host one wedding per day. Whether it be morning, afternoon or evening, we will turn your dream day into reality.

CULINARY CUISINE

Your meals are prepared by our team of CIA trained chefs. All menus are carefully crafted with fresh and local ingredients.

DANCE THE NIGHT AWAY

We have a \$100,000 built-in sound system with light display. You can use our house DJ or bring your own. Either way, it is simple to plug in and play and enjoy a dance club experience.

PLAN WITH EASE

At Novella's we are dedicated to making your dream wedding a reality. Our professional staff is with you every step of the way from planning to your special day.



All Packages Include the Following:

Personal Maitre d' Service, beginning upon your arrival, continuing throughout your event

Private Wedding Suite, with cocktails and hors d' oeuvres for entire wedding party

Choice of Table Linens, Floor length linens, with satin striped overlays and napkins

Open Bar, five hours of premium bar service

Champagne Toast

Wedding Cake

Complimentary Directional Cards

	FRIDAY	SATURDAY	SUNDAY	MON-THURS
Guest Minimum	75	125	100	75
Buffet Price/Person	\$80.95	\$89.95	\$84.95	\$75.95
Plated Price/Person	\$84.95	\$94.95	\$89.95	\$79.95

20% Service Charge and 8% Tax additional

DISCOUNTS:

Children 4 and under are no charge

Children 5 - 12 will be half price

Professional Vendors will be half price

All minimums must be met prior to discounts

A \$1,000 non-refundable deposit is required to secure the date of your reception and two pre-payments will follow. We accept cash, check or credit cards. If paying by check, final payment must be made fourteen days prior to day of event.



Crudités & Hors D'oeuvres

CRUDITÉS

Crudités with Herbed Aioli
 Assorted Domestic & Imported Cheeses
 Antipasto – Italian Meats, Gardenia Salad, Roasted Eggplant, & Red Peppers

HORS D'OEUVRES SERVED BUTLER STYLE

Select six (plus up charge where applicable)



- Arancini
- Coconut Fried Shrimp
- Steak Satay
- Vegetable Dumplings (*Steamed or Fried*)
- Chicken Mango Chutney Canapes
- Fried Ravioli
- Chicken Satay with Peanut Sauce
- Cocktail Franks in Puff Pastry
- Vegetable Spring Rolls
- Italian Sausage Stuffed Mushrooms
- Vegetable Stuffed Mushrooms
- Smoked Salmon Rolls
- Steak Empanadas
- Crispy Chicken Cordon Bleu
- Chicken Sesame with Wasabi Mayo
- Melon Wrapped Prosciutto with Balsamic Glaze
- Quesadillas (*Cheese, Chicken, or Pulled Pork*)
- Fresh Mozzarella, Tomato Skewers with Balsamic Reduction
- Korean Ribs with Kim Chee and Scallions
- Bruschetta (*Tomato Basil, Roasted Red Pepper Relish or Tapenade*)
- Mini Crab Cakes with Cajun Remoulade Sauce*
- Shrimp Cocktail with Horseradish & Lemons*
- Grilled New Zealand Lamb Chops*
- Scallops Wrapped in Bacon*

* indicates additional charge

Buffet Menu

Crudités & Hors D'oeuvres

SALAD

(Select one)

Seasonal Mixed Greens with marinated cucumbers, olives, and sweet grape tomatoes
with balsamic vinaigrette

Traditional Caesar Salad with baby arugula and parmesan croutons

PASTA

(Select one)

Penne a la Vodka, tomato cream sauce finished with vodka and topped with parmesan cheese

Pasta Carbonara with pancetta and green peas in a light cream sauce

Pasta Primavera, spring vegetables with pesto and extra virgin olive oil

Pasta Alfredo in a creamy white wine sauce with parmesan cheese

STARCH

(Select one)

Rice Pilaf, steamed long grain rice with aromatics

Roasted Garlic Mashed Potatoes, russet potatoes, cream, sweet butter, roasted garlic, parmesan and rosemary

Gratin Potatoes with Parmesan Cheese, casserole potatoes with cream, parmesan, and gruyere cheeses

Oven Roasted Tuscan Style Potatoes, red and yellow potatoes, roasted garlic, sage, and rosemary

VEGETABLES

(select one)

Seasonal Mixed Vegetables tossed in fresh herb butter

Green Beans with shallot chive butter

Baby Fall Vegetables tossed in fresh herb butter

Honey and Thyme Roasted Winter Vegetables

* indicates additional charge

Buffet Menu continued on next page

Buffet Menu, continued

ENTREES

(Select three)

Seafood

- Salmon with Tarragon Beurre Blanc, fresh tarragon, and grainy mustard beurre blanc
- Salmon with sweet garlic and soy glaze
- Pecan Crusted Tilapia broiled golden brown
- Sole with crabmeat and herb stuffing with a dill and tomato butter sauce*

Chicken

- Chicken with fresh wild mushrooms, thyme, brandy, and cream
- Chicken Parmesan, breaded with tomato basil sauce and topped with mozzarella cheese
- Chicken Piccata, sautéed with capers in a white wine sauce
- Grilled Chicken with a mango salsa
- Chicken Cordon Bleu
- Stuffed Roulade of Chicken with spinach, prosciutto, and mozzarella*

Beef

- Roast Beef Strip Loin with bordelaise sauce or au poivre
- Sliced Flank Steak with a crimini mushroom demi-glace
- Filet Mignon Beef Tips with bordelaise sauce or cipollini onion sauce*

Pork

- Roast Pork Saltimbocca with white wine mustard sauce, topped with crispy sage and prosciutto
- Roast Pork Loin with caramelized apples and onions in a madiera wine demi-glace sauce

Vegetarian

- Vegetarian Lasagna with seasonal vegetables
- Vegetarian Fajitas



* indicates additional charge

Plated Menu

Crudités & Hors D'oeuvres

APPETIZER

(Select one)

Soups

Minestrone Soup topped with pesto
Cream of Mushroom Soup with marsala and white truffle oil
Butternut Squash Soup with lemongrass and ginger
Cream of Tomato Soup with cheddar crostinis
Italian Wedding Soup

Pasta

Penne a la Vodka, tomato cream sauce finished with vodka and topped with parmesan cheese
Pasta Carbonara with pancetta and green peas in a light cream sauce
Penne with butternut squash, caramelized onions and fried sage
Ricotta Ravioli in a tomato basil sauce

SALAD

(Select one)

Seasonal Mixed Greens with marinated cucumbers, olives, and sweet grape tomatoes
with balsamic vinaigrette
Traditional Caesar Salad with baby arugula and parmesan croutons



Plated Menu, continued

ENTREES

(Select two)

Seafood

Broiled Salmon with sweet garlic glaze

Pecan Crusted Tilapia with red pepper coulis

Salmon with Tarragon Beurre Blanc, fresh tarragon, and grainy mustard beurre blanc

Sole with crabmeat and herb stuffing with a dill and tomato butter sauce*

Chicken

Chicken with fresh wild mushrooms, thyme, brandy, and cream

Chicken Parmesan, breaded with tomato basil sauce and topped with mozzarella cheese

Chicken Piccata, sautéed with capers in a white wine sauce

Grilled Chicken with a mango salsa

Chicken Cordon Bleu

Stuffed Roulade of Chicken with spinach, prosciutto, and mozzarella*

Beef

Roast Beef Strip Loin with bordelaise sauce

Roast Beef Tips with caramelized root vegetables in demi-glace

Prime Rib au jus*

Filet Mignon au poivre*

Pork

Roast Pork Saltimbocca with white wine mustard sauce, topped with crispy sage and prosciutto

Roast Pork Loin with caramelized apples and onions in a madiera wine demi-glace sauce

Vegetarian

Risotto Cakes filled with asiago cheese, roasted artichokes, and red pepper coulis

Stuffed Poblano Peppers with smoked tomato sauce

Eggplant Parmesan with tomato basil sauce

* indicates additional charge

Enhancements

CARVING STATIONS

Turkey Breast with Gravy and Orange-Cranberry Relish

(\$8.95 per person)

Maple Glazed Ham with Stone-Ground Mustard

(\$10.95 per person)

Prime Rib Au Jus & Horseradish Cream Sauce

(\$14.95 per person)

Roast Loin of Pork with Natural Gravy

(\$14.95 per person)

Filet Mignon with Bernaise or Bordelaise Sauce

(\$19.95 per person)

PASTA STATIONS

(\$5.95 each per person)

Gnocchi with Brown Butter, Fresh Lemon and Sage

Orecchiette with Sausage, Tomatoes and Broccoli Rabe

Penne with Sweet Sausage, Peas in a Tomato Cream Sauce



Enhancements, continued

Desserts

(\$5.95 per person)

- White Chocolate Cheesecake with Raspberry Coulis
- Brownie Sundae with Ice Cream, Chocolate Sauce and Fresh Berries
- Chocolate Bread Pudding with Dried Cherries topped with Whipped Cream
Crème Brûlée and Fresh Berries
- Warm Seasonal Fruit Crisp with Vanilla Ice Cream and Caramel Sauce

Ice Cream Sundae Bar - Vanilla and Chocolate Ice Cream

(\$6.95 per person)

- Caramel Sauce
- Chocolate Sauce
- Heath Bars
- M&M's
- Toasted Coconut
- Toasted Sliced Almonds
- Sprinkles
- Whipped Cream

Chocolate Fondue Fountain

(\$9.95 per person)

- Brownies
- Marshmallows
- Rice Krispy Treats
- Shortbread Cookies
- Dried Apricots
- Fresh Fruit Kebobs (Bananas, Pineapples, Raspberry, Kiwi)

