Ovellas

WEDDING BROCHURE







As a family-owned and operated wedding venue, our goal is to make hosting **easy** and **enjoyable**. From our Culinary Chefs, to our enthusiastic staff, Novellas will make you feel at home.

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

Welcome To Novellas New Paltz

Through every special event a story is told and at Novellas, we are here to ensure your story is told with elegance and grace. Our professional staff is dedicated to providing masterful service with an intense attention to detail. Our goal is to make hosting easy, so come in for a tour, meet our staff, and you can find out how we do it!

What do we offer?

ONE WEDDING A DAY

At Novellas we only host one wedding per day. Whether you join us in our bridal suite first thing in the morning or come from your (off-site) ceremony, we will be ready!

CULINARY CUISINE PREPARED IN-HOUSE

Your meals are prepared by our team of CIA trained chefs. All menus are carefully curated with clients and chefs together.

TWO LARGE OUTDOOR PATIO AREAS

Our large blue stone patio is where we host our on ceremonies, and our terrace is where we host cocktail hour and first looks!

DANCE THE NIGHT AWAY

Nightclub level light and sound systems. You can use our house DJ or bring your own. Either way, it is plug and play!

SITUATED BETWEEN TWO HOTELS

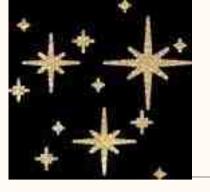
Our venue is 50 feet from the Hampton Inn by Hilton & America's Best Value Inn.

BRIDAL SUITE

Our bridal suite can accommodate up to 30 people! Equipped with a large private bathroom, and two additional standing makeup vanities.

DECOR RENTALS

Save time and money renting our in-house centerpieces!



What is a typical wedding timeline?

TBD bridal suite arrival time for bridesmaids, gentleman are typically gathering at the hotel next door.

12PM photography team arrives.

1:30PM first look happens on our terrace.

4PM guests arrive for welcome drinks.

4:30PM ceremony begins on our blue stone patio.

5PM cocktail hour commences.

6PM reception begins in our grand ballroom.

6:05PM introductions.

6:10PM dances.

6:20PM speeches.

6:40PM dinner service.

8:30PM cake cutting.

10PM reception ends.

10PM free on-site afterparty

begins on our patios.







What is included in our wedding package?

Novellas wedding package is meant to be fully inclusive. This means rentals, food, beverage and staff are all provided.

Whats included:

Tables, chairs, silver, linen, china and glassware.

Light and sound systems.

Full service, open bars.

Champagne toast & specialty cocktails.

Appetizers and entreès.

Wedding Suite.

Day of coordinator.

Wedding cake.

Free on-site after party.



All Inclusive Pricing

How to read our pricing:

1) Each day of the week requires a different guest minimum. 2) We offer three types of dinner services. 3) Multiply your expected guest count by the per person price associated with your desired dinner service. 4) Apply discounts. 5) Add 8% sales tax & 20% gratuity. 6) This is your ALL IN pricing. We do NOT charge a site fee.

	Friday.	Saturday	Sunday.	Morrithurs
Guest Minimum	70	85	70	50
Banquet Dinner Service	\$140	\$145	\$135	\$130
Duet Plate Dinner Service	\$150	\$155	\$145	\$140
Plated Dinner Service	\$155	\$160	\$150	\$145

Discounting

For every 25 adult guests provided beyond minimum, subtract \$5.00 from the corresponding per person price Children 12 & under are half price Professional vendors are half price *All minimums must be met prior to discounts.

Ceremony

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No more traveling from ceremony to reception! Our blue stone patio accommodates up to 150 seated guests and is located right next to your cocktail hour.

The bar will be open for welcome drinks as your guests arrive. They will then be escorted out to our ceremony space. Walk from your private wedding suite, to your "soon to be," in just steps. Ceremonies are \$10 per guest

additional.









Wedding Suite









Our private wedding suite is the perfect way to start your wedding day! Equipped with two standing make-up vanities, a large personal bathroom, and a private entrance.

Novellas wedding suite is available to couples during the wedding as well as **three** hours prior to their wedding start time. Every additional hour earlier is

\$100 an hour.

Hotels

Novellas shares a tucked away corner of New Paltz with two large hotel chains. The Hampton Inn and Americas Best Value Inn. Your guests can walk from their suite to our venue and back in minutes! Novellas is NOT affiliated with either hotel and guests are responsibly for their own bookings.







Wedding Cake

A wedding cake is included with all wedding packages!

All cakes and desserts are prepared and delivered by The Pastry Garden, the day of your wedding.





In-House DJ Team

All Occasions Music Productions





Clients do their booking directly with AOMP. You are not required to use our in-house DJ, but we do highly recommend them. Find their current pricing and packages on our website.

Never underestimate the power of a great MC!

With questions call Tom Ryan (845)- 417-1015

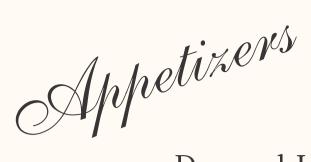






Dinner service options below







Passed Hors D'oeuvres

Select Six Below

Pollo Asado Mini Tacos Fried Calamari Citrus Shrimp Ceviche Parmesan Risotto Cakes w/ Pesto Mayo Chicken Satay w/ Thai Peanut Sauce Korean Pork Belly BBQ Melon Prosciutto Skewers Potato & Cheese Perogi Bacon Wrapped Medjool Dates Bang Bang Shrimp Bayarian Pretzel Bites & Beer Cheese Pork or Vegetable Pot Stickers Angus Beef Sliders with Aged Cheddar Caribbean Chicken Sliders Vegetable Spring Rolls Maple Drizzled Chicken Bites & Waffles Swedish Meatballs Cocktail Franks Tomato Basil Brushetta Herb & Cheese Tortellini Lollipops Fried Ravioli

Italian Sausage Stuffed Mushrooms
Grilled Cheese & Tomato Soup
Fig & Goat Cheese Crostini
Korean Fried Chicken
Spanakopita with Cucumber Tzatziki

(+Additional)

Shrimp Cocktail +\$2.50

Coconut Shrimp +\$2.75

Crab Cake Remoulade +\$3.50

Duck Confit Crostini +\$4.50

Bacon Wrapped Scallops +\$8.95

> Tuna Tartare Cones +\$8.95

Roasted Lamb Chop Lollipops +\$10.95

Fresh Shucked Oysters +\$12.95

Appetizens

The House Favorite appetizer display is included with all wedding packages. It includes antipasto, crudités & assorted fruits and cheeses, served on charcuterie boards and our butcher block during your cocktail hour.

There is room for one additional food station inside, as well as one station outside, underneath our pavilion.



(+additional)

Cocktail Stations

Pasta Station

(+\$5.00)

Includes:

Two pasta choices

Miniature garlic breads

Shaved pecorino

Mini Taco Station

(+\$5.00)

Includes:

Assorted hardshell mini tacos Fresh guacamole

Mexican street corn

Cocktail Stations

Hudson Valley.

(+\$5.00)

Includes:

Distinctly Hudson Valley fare, purchased locally and displayed on our butcher's block.

Pub Fare.

(+\$5.00)

Includes:

Assorted flatbread pizzas Crispy buffalo wings Gherkins pickles

Bavarian.

(+\$5.00)

Includes:

Bavarian pretzels & beer cheese German sausage & roasted potato skewers

Mediterranean.

(+\$7.00)

Includes:

Shrimp & calamari fritto misto with a saffron aioli Citrus shrimp ceviche Grilled pita & hummus

Asian Fusion.

(+\$6.00)

Includes:

Assorted sushi rolls
Pork Dumplings
Sichuan peanuts

The Cape.

(+\$8.00)

Includes:

Maryland crab cakes
Shrimp cocktail
Chilled ricotta tortellini









Salad

Mixed Green Salad with White Balsamic Vinaigrette.
Aviator Salad with Pecorino Romano & Croutons.
Spinach with Roasted Red Bell Peppers, Toasted Pine Nuts & Asiago Cheese.

Farm Salad with Pear, Goat Cheese & Toasted Walnuts.

Arugula Salad with Lemon & Olive Oil Dressing, Pistachios,

Craisans & Parmesan Cheese.

Chicken

Roasted Half Rotisserie Chicken with Compound Butter & Boursin.
Chicken Parmesan - Francese - Piccata - Marsala.
Grilled Chicken Mediterranean.
Roasted Chicken Coq a Vin.

Fish

Herb & Panko Crusted Salmon.
Nobu Style Miso Glazed Salmon.
Roasted Salmon Romesco.
Swordfish Skewer with Roasted Yellow Pepper Coulis.
Salmon in a Tarragon Beurre Blanc.

Beef

Beef Bourguignon with Pearl Onions and Mushrooms.
Roasted Tenderloin Filet Au Poivre.
Roasted Tenderloin Filet Bordelaise.
Braised Beef Short Rib.

Pork Tenderloin Wrapped in Bacon with a Grain Mustard Sauce.

Clients are responsible to collect meal counts from their guests prior to their wedding. A seasonal Vegan/Vegetarian option is available to all guests. All dietary restrictions can be accommodated with notice.

Duet Plates

A duet plate is a pre-set meal served to each guest that includes two main protein entrees instead of one. With this type of plated dinner service, you do not need to collect preferred meals from your guests. Dietary restrictions and vegetarians are still accommodated.

Surf & Turf

Tenderloin Filet with Herbed Butter
Grilled Shrimp Kabob
Rosemary Mashed Potatoes
French Beans

Aegean

Roasted Lamb Chops
Salmon Romesco
Long Grain Rice
Grilled asparagus & Peppers

American Fare

Roasted Rotisserie Chicken with Compound
Butter & Boursin.
Braised Beef Short Rib
Herb Polenta
Haricot Vert with Julienne Carrots

Top-Tier Buffet

Please choose one option from each category

Salad

Mixed Green Salad with White Balsamic Vinaigrette.

Aviator Salad with Pecorino Romano & Croutons.

Spinach with Roasted Red Bell Peppers, Toasted Pine Nuts & Asiago Cheese. Farm Salad with Pear, Goat Cheese & Toasted Walnuts.

Arugula Salad with Lemon & Olive Oil Dressing, Pistachios, Craisans & Parmesan Cheese.

Starch

Roasted Potatoes & Italian Herbs.
Rosemary Mashed Potatoes.
Au Gratin Potatoes.
Smoked Gouda Au Gratin.

Pasta

Penne ala Vodka.
Penne Arrabbiata.
Rigatoni Marinara.
Penne Alfredo.
Pasta Primavera.
Rigatoni Bolognese.
Orecchiette Carbonara.
Ricotta Ravioli Rosé.

Chicken

Roasted Half Rotisserie Chicken with Compound
Butter & Boursin.

Chicken Parmesan - Francese - Piccata - Marsala. Grilled Chicken with Lemon & Herbs. Roasted Chicken Coq a Vin.

Fish

Shrimp Scampi.

Herb & Panko Crusted Salmon.

Roasted Salmon in a Romesco Sauce.

Salmon in a Tarragon Beurre Blanc.

Swordfish Skewers with Yellow Pepper Coulis.

Soy & Terijaki Glazed Salmon.

Beef

Roasted Tenderloin Filet Au Poivre.
Roasted Tenderloin Filet Bordelaise.
Roasted Tenderloin Filet with a Brandy
Mushroom Cream Sauce.
Pork Tenderloin Wrapped in Bacon with
a Grain Mustard Sauce.
Grilled Flank with Chimichurri.

All buffet options include Artisanal Bread and a Seasonal Mixed Vegetable

Substitute an entree for a Vegetarian Option below:

Eggplant Parmesan
Grilled Vegetables with Pesto
Vegetable Lasagna
Stuffed Portabella Mushroom

We accommodate all allergies & dietary restrictions. Client must provide dietary restrictions two weeks before event.

Tasting are available to all clients. You will be tasting six appetizers and four entrees of your choosing. Tastings are \$100 per guest.

Dessert Upgrades

Venetian hour

Traditional Italian venetian hour displayed during dessert hour.

\$7.95 per guest

with chocolate fountain

+\$3.95 additional



Passed cake pops

Butler style passed cake pops during dessert hour. \$3.95 per guest

After Parties

Included for all weddings:

At Novellas we offer free on site after parties on our patio areas. Hang by the fire and feel free to retreat to the hotel when you see fit. Clients receive 45 minutes to remove their personal belongings from the bridal suite, once reception ends. Novellas doors will be locked and bathroom access is picked up at the hotels.





(+additional)

Reception (Ballroom) Extension

Extend your reception in our grand ballroom for \$1500/hr. The bar will remain available to your guests. You are free to add additional time the night of your wedding!



Foyer Afterparty

Escort your guests into our foyer area where the bar will reopen for your after party! Guests will be encouraged to exit the grand ballroom and make their way into our foyer area for a night cap. Host your after party here for \$750/hr.

Novellas does not host late night bites with Chef Garnero, but we do work with our local pizza shop for late night deliveries!









We make wedding planning easy! Let us help make your day fun, beautiful and stress free. If there is something you wish to see, but don't, ask! We are family owned and happy to accommodate.

Thank you for your consideration!