

Novellas

EVENTS BROCHURE



As a family-owned and operated 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.

LET'S PLAN A PARTY

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

Our mission is to cultivate an elevated yet simple atmosphere where guests can enjoy drinks, dancing, and laughter, all while feeling secure as their night concludes. We aim to transform the hospitality industry by providing a refined, memorable experience that prioritizes joy and connection, allowing our hosts to celebrate more and worry less.

What do we offer?

DAY OF COORDINATOR

Novellas day of coordinator will help make your day stress free. Sit back and enjoy!

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.

FULL SERVICE BARS

You are **not** limited here. We offer everything under the sun and our bartenders are professionals!

TWO LARGE OUTDOOR PATIO AREAS

Our large blue stone patio and our terrace are available to you and your guests. Our terrace has a large pavilion of covered space for those hot days!

DANCE THE NIGHT AWAY

Nightclub level light and sound systems. Either way, it is plug and play!

SITUATED BETWEEN TWO LARGE HOTELS

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

Included in all of our packages:

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

Light and sound systems.

Culinary arts, prepared in-house.

Day of coordinator.

Private suite.

Free on-site after parties.



Private Suite



Our private suite is meant to help our hosts! Equipped with two standing make-up vanities, a large personal bathroom, and a private entrance. Most of our clients use our suite to store their personal belongings, freshen up or retreat for a breather. The private suite is designated to make you comfortable, make yourself at home!

Novellas private suite is available to clients during their event, as well as **two** hours prior to their event start time. Every additional hour earlier is **\$150 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.



Find our specialty packages below



These packages are curated with sophistication, simplicity and budget in mind. They are meant to help guide you, but are fully customizable.

Pricing is listed per person.
8% sales tax & 20% gratuity additional.

Passed Hors D'ouvres



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
Bavarian 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
Bacon Wrapped Asparagus
Mac & Cheese Bites

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

Shrimp Cocktail (+Additional)
+\$1.50
Coconut Shrimp
+\$1.75
Crab Cake Remoulade
+\$2.00
Duck Confit Crostini
+\$3.25
Bacon Wrapped Scallops
+\$8.95
Tuna Tartare Cones
+\$8.95
Roasted Lamb Chop Lollipops
+\$9.95
Fresh Shucked Oysters
+\$10.95

If not already included in your package..

Choose two +\$6.00

Choose four +\$8.00



Classic Banquet

\$45

Our essential banqueting package fit within a budget but sure to satisfy your guests!

Salad

Mixed green salad with white balsamic vinaigrette.

Aviator salad with pecorino romano & croutons.

Banquet includes artisanal bread and a seasonal mixed vegetable

Starch

Roasted potatoes & Italian herbs.

Rosemary mashed potatoes.

A seasonal vegan-vegetarian option is available to all guests with advanced notice.

Pasta

Penne ala Vodka.

Macaroni Au Gratin.

Rigatoni Marinara.

Penne Alfredo

Chicken

Roasted rotisserie chicken with compound butter & Boursin.

Chicken parmesan.

Chicken francese.

Chicken marsala.

Grilled chicken with lemon & Italian herbs.

We accommodate all allergies & dietary restrictions. Please provide restrictions when final guest count is due.

Fish or Beef

Roasted strip with bordelaise.

Roasted strip with brandy mushroom cream sauce.

Herb & panko crusted salmon.

Salmon in a tarragon beurre blanc.

Soy & teriyaki glazed salmon.

Inquire for pricing on additional menu items.

Formal Banquet

\$70

Top-tier Buffet. House charcuterie display. Two passed appetizers. Venetian dessert service.

Salad

Mixed green salad with white balsamic vinaigrette.
Aviator salad with pecorino romano & croutons.
Farm salad with pear, goat cheese & toasted walnuts.
Arugula salad with lemon & olive oil dressing,
pistachios, craisans & parmesan cheese.

Banquet includes artisanal
bread and a seasonal
mixed vegetable.

Starch

Roasted Potatoes & Herbs
Rosemary Mashed Potatoes
Au Gratin Potatoes
Couscous with seasonal diced
vegetables.

Pasta

Penne ala Vodka
Rigatoni Marinara
Penne Alfredo
Ricotta Ravioli Rosé

We accommodate all allergies &
dietary restrictions. Please provide
restrictions when final guest count
is due.

Chicken

Chicken parmesan - francese - marsala.
Roasted half rotisserie chicken with
compound butter and boursin.
Roasted chicken coq a vin.
Grilled chicken with lemon & Italian herbs.

Choose two passed appetizers
from page 7.

Find Venetian dessert service
on page 13.

Fish

Swordfish skewers with yellow pepper coulis.
Herb & panko crusted salmon.
Salmon in a tarragon beurre blanc.
Soy & teriyaki glazed salmon.

Beef

Tenderloin filet au poivre.
Tenderloin filet bordelaise.
Prime rib au jus.
Grilled flank with chimichurri.

Plated Dinner Party

\$85

House charcuterie display. Three passed hors d'ouvres.
Plated dinner service. Venetian dessert service.

Salad

Mixed green salad with white balsamic vinaigrette.
Aviator salad with pecorino romano & croutons.
Farm salad with pear, goat cheese & toasted walnuts.
Arugula salad with lemon & olive oil dressing,
pistachios, raisins & parmesan cheese.

House charcuterie display includes
imported & domestic antipasto, cheeses,
sliced fruits and crudites.

Chicken

Chicken parmesan - francese - marsala.
Roasted half rotisserie chicken with
compound butter and boursin.
Roasted chicken coq a vin.
Grilled chicken with lemon & Italian herbs.

Choose two passed appetizers
from page 7.

Find Venetian dessert service on
page 13.

Fish

Swordfish skewers with yellow pepper coulis.
Herb & panko crusted salmon.
Shrimp Scampi.
Salmon in a tarragon beurre blanc.
Soy & teriyaki glazed salmon.

We accommodate all allergies &
dietary restrictions. Please provide
restrictions when final guest count
is due.

Beef

Tenderloin filet au poivre.
Tenderloin filet bordelaise.
Prime rib au jus.
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 the event.



Cocktail Party

\$55

Includes:

Our house favorite charcuterie display (see page 10)

Pasta station with **two** pasta choices (see page 9)

Two additional cocktail stations (see below)

-Add an additional station (+\$9)-

Mini Taco.

Includes:

Assorted hardshell mini tacos

Fresh guacamole

Mexican street corn

Bavarian.

Includes:

Bavarian pretzels & beer cheese

German sausage & roasted potato
skewers

Pub Fare.

Includes:

Assorted flatbread pizzas

Crispy buffalo wings

Gherkins pickles

Hudson Valley.

Includes:

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

Mediterranean.

Includes:

Shrimp & calamari fritto misto
with a saffron aioli

Citrus shrimp ceviche

Grilled pita & hummus

Asian Fusion.

Includes:

Assorted sushi rolls

Pork Dumplings

Sichuan peanuts

Brunch Package

\$60

Includes:

Bottomless Mimosas!

Fresh fruit salad.

Assorted muffins, croissants & danish.

Salad of your choice.

Seasonal mixed vegetable.

Please choose two options from each category

Breakfast-Like

Brioche French Toast.

Buttermilk Pancakes.

Scrambled Eggs.

Home Fries with Sautéed
Peppers & Onions.

Roasted Potatoes with
Italian Herbs.

Breakfast Bacon & Sausage.

Truffle Parmesan French
Fries.

Lunch-Like

Wild Mushroom Rigatoni,
Pecorino Romano Cream,
Thyme & Truffle Oil.

Penne Arrabiatta.

Fried Chicken with a Spicy
Honey Glaze.

Grilled Chicken with Lemon
& Herbs.

Herb & Panko Crusted
Salmon.

Grilled Flank Steak with
Chimichurri.

Dessert



Venetian hour

Traditional Italian venetian hour displayed during dessert service.

\$7.95 per guest

with chocolate fountain

+\$3.95 additional



Served Dessert

\$4.95 per guest

(Choose One)

Chocolate flourless cake with whipped cream, fresh blackberries and blackberry coulis.

Powdered personal cannoli.

New York style cheesecake with fresh strawberries.

Beverage Packages

Novellas offers two simple bar packages that fit most events needs. We also work with clients to create custom bar packages to fit their specific needs.

We provide a high level bar atmosphere offering craft cocktails, drafts beers, bottled beers, & wines. Each bar package has a per person price and is set for a four hour event.

Beer & Wine Open Bar

\$20

Includes:

Six Draft beers.
Bottled beers & seltzers.
Non-alcoholic beers.
Cabernet Sauvignon.
Pinot Noir.
Merlot.
Pinot Grigio.
Sauvignon Blanc.
Chardonay.
Rosé.
Prosecco.
Champagne.

Unlimited Open Bar

\$35

Includes:

Everything included with our Beer & Wine open bar as well as our premium bar array. We house all major brand names as well as local craft distillers. We shelf multiple brands for each spirit and pride ourself on our bar offers. Inquire on whats on the shelf today!

Soft drinks are included with all bar packages.
Minors are not charged in bar package, but are instead charged a soft drink fee of \$4.95.







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!