



NOELLE

WEDDING RECEPTION MENUS

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Menu Prices Are Subject To A 25% Service Charge & All Other Applicable Taxes

We Pride Ourselves On Using Local Purveyors Within Our Menu Selections, With That In Mind Our Menus Are Seasonal & Subject To Change



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RECEPTION MENUS

HORS D'OEUVRES

All items are priced per piece

Minimum order of 20 pieces per item if not bundled with package

Butler attendee fee of \$125 for minimum of 2 hours of service

HOT PIECES

Glazed Bacon & Pickle Biscuit Bites	\$5.50 per piece
Chorizo Eggrolls, Grilled Citrus & Cilantro Salsa	\$5.50 per piece
Braised Tempura Short-Rib Lollipops, Herb Jus	\$6.50 per piece
Lobster Dumplings, Lobster Cream, Brioche Crouton, Vanilla Tomalley	\$6.50 per piece
Crispy Goat Cheese Grit Cake, Tomato Balsamic Jam	\$5.50 per piece
Scotch Olives, Roquefort Puree	\$5.50 per piece

CHILLED PIECES

Cold Smoked Oysters, Green Apple Mignonette	\$6.50 per piece
Oven Dried Stuff Tomato, Goat Cheese Mousse, Pistachio Pesto	\$5.50 per piece
Deviled Eggs, Salmon Roe, Smoked Paprika, Chive	\$5.50 per piece
Spiced Lamb Tartare, Preserved Lemon & Fried Garlic	\$6.50 per piece
Chicken Liver Mousse Toast With Onion Jam	\$5.50 per piece
Eggplant Toast, Herbed Feta, Olive Dust	\$5.50 per piece



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HOT DINNER MENU OPTIONS

BUFFET PRICING

Option 1 ~ Choice of two starters, two entrées and one dessert \$75.00 per person
Option 2 ~ Choice of two starters, three entrées and two desserts \$83.00 per person

PLATED PRICING

Option 1 ~ Choice of two starters, two entrées and two desserts \$70.00 per person
Option 2 ~ Choice of three starters, three entrées and three desserts \$78.00 per person

STARTERS

- Butternut Squash Soup** ~ pink pepper crema, pumpkin seed oil
- Roasted Tomato Soup** ~ garlic cream, rosemary brioche
- White Bean and Country Ham Soup** ~ grilled onion, baby kale
- Salt Roasted Beets** ~ mustard greens, goat feta
- Baby Spinach** ~ warm sherry bacon vinaigrette, pickled onion, marcona almond
- Lacinato Kale** ~ pickled lentil, salted vinaigrette, butter fried brioche, boquerones
- Butter Lettuces** ~ fermented lime vinaigrette, radish, sunflower crisp

ENTRÉES

- Grilled Market Fish** ~ preserved lemon succotash, brown butter, root vegetable straws
- Brined & Roasted Chicken** ~ grilled haricot vert, sea salt marble potato, gooseberry chimichurri
- Spiced Lamb Loin** ~ charred baby leeks, mint crust, hazelnut romesco
- Cast Iron Hanger Steak** ~ chorizo potato, asparagus, chipotle salsa verde
- Japanese Eggplant** ~ butternut squash gratin, whipped feta (v)
- Compressed Carrot** ~ bitter greens, sherry, shaved radish (v)
- Kale Pappardelle** ~ butternut squash, burnt onion, pickled delicate (v)

DESSERT

- Honey & Bourbon Apple Cobbler** ~ sour cream ice cream, flaky pastry
- Brown Butter & Banana Bread Pudding** ~ bourbon & vanilla bean cremeux
- Chocolate Cake** ~ milk chocolate mousse, dark cocoa glaze
- Bittersweet Chocolate Pot de Creme** ~ cacao nib brownie, mint chantilly

Plated menu amounts for each starter, entrée & dessert must be confirmed with the hotel (7) days prior to event

Duet entrées are available and can be priced specifically for your needs.



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ADD-ONS

ROTISSERIE CARVING STATION

*Served with appropriate sauces, condiments & artisan rolls
Chef Attendant Fee Required - \$125 Per 35 Guests*

Leg Of Lamb	<i>\$17.00 per person</i>
Herb Crusted Turkey Breast	<i>\$9.00 per person</i>
Beef Tenderloin	<i>\$31.00 per person</i>
Suckling Pig Porchetta	<i>\$15.00 per person</i>
Prime Rib Eye	<i>\$37.00 per person</i>
Charred Spanish Octopus	<i>\$12.50 per person</i>

CHEF ATTENDED ACTION STATIONS

Chef Attendant Fee Required - \$125 Per 35 Guests

Heirloom Shrimp & Grit Station • *\$24.00 per person*
Anson Mills grits & Gulf Coast shrimp with selection of cheese & toppings

Fresh Pasta Station • *\$20.00 per person*
Assorted handmade semolina pastas with selection of sauces & toppings

RECEPTION DISPLAYS

Raw Oyster Bar • *market price*
Chef's selection of East & West coast oysters, poached colossal shrimp, clams,
Maine lobster & king crab legs with accompaniments

MAKEREADY Butcher Board Station • *\$22.00 per person*
Chef's curated selection of house made charcuterie. Some of the region's best meats, larders & cheeses.
Served with grilled bread & vegetables

Chef's Bakery Table • *\$22 per person or \$36 per dozen*
Chef's selection of some of their favorite desserts. Lemon tart, chocolate mocha cake,
passion fruit cheesecake, apricot pistachio cake, assorted mini cupcakes,
brownies & cookies

Chef's Butcher Board • *\$19.00 per person*
Artisan cheeses, cured meats, grilled breads and vegetables



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AFTER PARTY

Sweet Tooth • \$18 per person

Chocolate dipped strawberries, brownies and blondies, chef selection petit fours

Salty • \$18.00 per person

Hand-cut seasoned waffle chips, truffle white pepper popcorn, smoked nuts

Nashville's Finest • \$18.00 per person

Hot chicken bites with house pickles, bourbon barrel pecans, chocolate chip cookies

Grass fed beef sliders with caramelized onions, burger sauce and American cheese	\$6.50 per piece
Chipotle pulled pork sliders with smoked cheese and house pickle	\$6.00 per piece
Sliced Seasonal Fruits & Berries	\$8.00 per piece
Seasonal Fresh Fruit Skewers	\$36.00 per dozen
Assorted Candy Bars	\$4.00 per person
Bag Of Potato Chips	\$4.00 per person
Assorted Freshly Baked Cookies	\$36.00 per dozen
GooGoo Cluster Brownies	\$42.00 per dozen
Brownies & Blondies	\$42.00 per dozen



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OPEN BAR PACKAGES

All bars include liquor, wine, beers, soft drinks and bottled waters

CALL BRANDS

One Hour Reception - \$26.00 • Two Hour Reception - \$42.00 • Additional Hour - \$14.00

Tito's Vodka
New Amsterdam Gin
Plantation 3 Stars White Rum
Altos Tequila
Four Roses Bourbon
Jack Daniels Whiskey
Famous Grouse Scotch

BEERS

Bud Light
Corona
Jackalope Thunder Ann
Brooklyn Brewery & Wiseacre Tiny Bomb

HOUSE WINES

Select one white & one red
Chateau Souverain Sauvignon Blanc
Chateau Souverain Chardonnay
Chateau Souverain Merlot
Chateau Souverain Cabernet

NON-ALCOHOLIC

Drug Store Coffee (Regular & Decaf)
Assorted Hot Tea
Assorted Bottles (Coca Cola)
Bottled Voss Water (Still & Sparkling)
Vitamin Water

PREMIUM BRANDS

One Hour Reception - \$32.00 • Two Hour Reception - \$52.00 • Additional Hour - \$14.00

Kettle One Vodka
Bombay Sapphire Gin
Appleton Rum
Patron Silver Tequila
Woodford Reserve Bourbon
Belle Meade Bourbon
Dewars Scotch

BEER

Bud Light
Corona
Jackalope Thunder Ann
Brooklyn Brewery & Wiseacre Tiny Bomb

PREMIUM WINES

Select one white & one red
Steele Pinot Gris
Talkbot Kali-Hart Chardonnay
Blue Rock Baby Blue Red Blend
Cline Rhone Blend

NON-ALCOHOLIC

Drug Store Coffee (Regular & Decaf)
Assorted Hot Tea
Assorted Bottles (Coca Cola)
Bottled Voss Water (Still & Sparkling)
Vitamin Water

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HOST BAR - ON CONSUMPTION

All bars include one tier choice of liquor, one tier choice of wine, beer, soft drinks and bottled waters

- CALL BRANDS • \$11.00**
- PREMIUM BRANDS • \$14.00**
- BEER • \$7.00**
- HOUSE WINES • \$12.00**
- PREMIUM WINES • \$16.00**
- SOFT DRINKS AND BOTTLED WATER • \$5.00**

CASH BAR

All bars include one tier choice of liquor, one tier choice of wine, beer, soft drinks and bottled waters

- CALL BRANDS • \$12.00**
- PREMIUM BRANDS • \$15.00**
- BEER • \$8.00**
- HOUSE WINES • \$12.00**
- PREMIUM WINES • \$13.00**
- SOFT DRINKS AND BOTTLED WATER • \$5.00**

ADD-ONS

Drug Store Coffee (Regular & Decaf)	\$96.00 per gallon
Assorted Hot Tea	\$75.00 per gallon
Assorted Bottles (Coca Cola)	\$5.00 per bottle
Bottled Voss Water (Still & Sparkling)	\$6.00 per bottle
Vitamin Water	\$6.00 per bottle

NON-ALCOHOLIC BEVERAGE PACKAGES

Freshly brewed Drug Store Coffee, decaffeinate coffee, assorted hot tea, bottled Coca Cola products and water station

Half Day (4 Hours)	\$20.00
Full Day (8 Hours)	\$29.00



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