NOELLE

WEDDING RECEPTION MENUS

HORS D’OEUVRES

HOT DINNER MENU OPTIONS
Buffet & Plated Pricing

ADD-ONS
Rotisserie Carving Station
Chef Attended Action Stations
Reception Displays

AFTER PARTY

OPEN BAR PACKAGES

HOST BAR - ON CONSUMPTION PACKAGES

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
RECEPTION MENUS

HORS D’ŒUVRES
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** $17.00 per person
- **Herb Crusted Turkey Breast** $9.00 per person
- **Beef Tenderloin** $31.00 per person
- **Suckling Pig Porchetta** $15.00 per person
- **Prime Rib Eye** $37.00 per person
- **Charred Spanish Octopus** $12.50 per person

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

- **MAKE READY 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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