

Stella



Photo by Felsberg Photography

Stella of New Hope

Sweeping riverside views create the perfect backdrop to your nuptials at Stella, located in the heart of New Hope!

Immerse your guests in the incredible atmosphere of the Delaware River vista.

Located immediately adjacent to the historic Bucks County Playhouse, begin the day with your ceremony on our gorgeous Riverview Plaza.

Continue the celebration with a cocktail hour along the River Promenade, with cocktail stations and an abundance of hors d'oeuvres. Finally, our culinary team will wow your guests with a meal they won't soon forget in either our Riverview Terrace or our second floor Stella Ballroom.

Let us help you begin the rest of your lives together, at Stella of New Hope!





Our Packages

Our offerings are designed to be robust, yet highly customizable for the happy couple. This flexibility allows you to mix and match a variety of items and selections so you can design your perfect day.



Our Packages Include:

- A seasoned wedding planner, to help put your vision for the day into practice
- Step-by-step guide, including recommended vendor list
- Room setup, and access to event space to your vendors
- A full meal, with the ability to select from a variety of service style
- Five-hour reception with luxury open bar
- Six passed hors d'oeuvres
- Two hors d'oeuvre Stations
- House-made dessert bar
- Opportunity to host wedding ceremony in the stunning Riverview Courtyard





Select Your Dining Style

Cocktail-Style Affair - \$155pp

A free-flowing approach to your reception, we'll offer stations for your guest to enjoy for dinner. This is primarily a standing-style reception, with lots of high-top tables, and lots of dancing!

Includes selection of three entrée style stations.

Family-Style Dining - \$170pp

At Stella, we aim to make our guests feel they are at home. Family style dining feels a bit like Thanksgiving dinner. No guest selections are necessary – your guests will enjoy it all.

Includes salad course and selection of three entrées, plus two chef selected sides.

Traditional Plated Meal - \$180pp

Our more traditional offering, our chef will prepare your guests a world-class dish. Each dish comes with house-selected sides to create a gorgeous meal.

Includes salad course, and guest selection of three entrées.

Cocktails

All packages include:

Non-alcoholic beverages

House selected beer

House selected red, white, and sparkling wine

Signature cocktails

Basic Spirits:

Kiki Vodka, Beefeater Gin, Cruzan Rum,
Evan Williams Bourbon, Jack Daniel's
Whiskey, Old Overholt Rye Whiskey,
Dewar's Scotch, Hornitos Tequila

Bar Enhancement (+\$15pp)

Grey Goose Vodka, Tanqueray Gin, Sailor
Jerry Spiced Rum, Bulleit Bourbon and Rye,
Johnny Walker Black, Milagro Tequila, Ketel
One Vodka

Bespoke, Curated cocktails – MP

Ask us about curating a truly special cocktail
for you and your guests!



A wedding couple stands in a room with a long dining table set for a reception. The bride is seated at the table, holding a bouquet of white flowers, while the groom stands beside her. The table is elegantly set with white linens, glassware, and floral centerpieces. The room features large windows and a polished wooden floor.

**All packages include a selection of two
Hors D'oeuvre displays**

Bucks County Farmers Table

Assorted locally sourced cheeses, charcuterie, pâté, olives, crackers, breads, pickles, roasted seasonal vegetables

Mezze Table

A variety of hummus and dips, including falafel, tzatziki, baba ghanoush, flatbreads, olives, dolma

Stracciatella

Roasted local cherry tomatoes, assorted olives, baby arugula, basil pesto, toasted focaccia

Farm Stand Station

Greens, grains, roasted local vegetables, radishes, crumbled farmers cheese, dressings

Stella Raw Bar (+\$15pp)

Poached shrimp, oysters, scallop ceviche, tuna tartare, yellowtail, raw salmon, pickles, relishes

Photo by Haley Richter Photography

**All packages include a selection of six passed
Hors D'oeuvres**

Land

Reuben fritters
Steak tartare with horseradish crème fraîche
Wagyu beef crostini
Classic Cubano
Bacon wrapped dates
Country ham with seasonal melon
Duck liver mousse with duck pastrami
Chicken satay skewer with peanut sauce
Chicken liver mousse crostini
Lamb chop (+\$4pp)

Sea

Cornmeal fried oyster
Papas bravas with caviar and crème fraîche
Smoked salmon crostini black bread
Seasonal ceviche
Jumbo lump crab cake with basil aioli +(\$4pp)

Vegetarian

Black mission figs with whipped ricotta and truffle honey
Crispy spicy cauliflower
Avocado toast
Tomato confit with tapenade and feta
Fried pickles with spicy buttermilk aioli
Wild mushroom pâté on toasted baguette
Seasonal vegetarian canapés



Cocktail-Style Stations

Select any three

Stella Carving Station (+\$6pp)

Your selection of braised leg of lamb, porchetta, or beef short ribs
Served with roasted fingerling potatoes and garlic braised kale

Slider Bar

Angus beef, black bean, buttermilk fried chicken, and pulled pork sliders
Served with French fries and all the fixings

Fried Chicken and Waffles Station

Buttermilk fried chicken and waffles
Hot sauce, buttermilk ranch, honey whipped butter

Mediterranean-Style Seafood Station

Soy and sesame roasted salmon and branzino with lemon and dill
Served with Israeli couscous with cilantro pesto

Meatball Flatbread Station

A variety of meatballs, classic Italian, lamb merguez, and falafel
Served with short rolls and flatbreads, dips, cheese sauce

DIY Taco Bar

Mushroom and poblano tacos, chicken carnitas tacos, and chipotle braised beef tacos
Served with all the fixings

Salad Course

Both our family-style and our plated-style menus include a salad course

Farmers Market Salad

with local seasonal vegetables and buttermilk ranch

Local Leaf Lettuces

with sherry shallot vinaigrette

Romaine and Radicchio

with creamy parmesan vinaigrette and sourdough croutons



Family-Style Entrées

Select two mains; all family-style meals come with a third, seasonally selected vegetarian friendly entrée, as well as two paired sides

Family-style meals require no guest selections – everyone enjoys everything!

Fish

Roasted salmon with lemon olive oil and fresh herbs
Branzino with lemon olive oil and fresh herbs (+\$4pp)

Poultry

Roasted chicken with honey and lavender
Roasted chicken with crème fraîche and poppy seeds

Pork

Milk-braised pork shoulder
Dijon roasted pork loin

Beef

Beef short ribs (+\$4pp)
Beef top sirloin with chimichurri (+\$4pp)
Center cut filet mignon (+\$MP)



Traditional Plated-Style Entrées

Select two, plus seasonally selected vegetarian entrée option

Fish

Roasted salmon with lemon olive oil and fresh herbs

Lentils with Dijon and seasonal vegetable

Roasted branzino with lemon olive oil and fresh herbs (+\$4pp)

Mashed Yukon Gold potatoes with olive oil and braised greens

Poultry

Roasted chicken with honey and lavender

Roasted fingerling sweet potatoes and seasonal vegetable

Roasted chicken with crème fraîche and poppy seeds

Roasted fingerling potatoes and seasonal vegetable

Pork

Milk-braised pork shoulder

Roasted fingerling sweet potatoes and sugar snap peas

Dijon roasted pork loin

Mashed sweet potatoes and sugar snap peas

Beef

Beef short ribs (+\$4pp)

Crème fraîche whipped mashed potatoes and seasonal vegetable

Beef top sirloin with chimichurri (+\$4pp)

Roasted fingerling potatoes and seasonal vegetable

Center cut filet mignon (+\$MP)

Triple cooked potatoes, creamed spinach, Béarnaise, bordelaise



House-Made Dessert Bar

All packages include the following:

Stella Brownies
Red velvet cupcakes
Caramelized white chocolate cheesecake cups
Assorted cookies
Fresh fruit tartlets with Meyer lemon curd

Cake Cutting Service - \$100

Stella has created relationships with some of the best bakeries in town! We'll put you in touch so you can pick your perfect cake. We charge a \$100 fee to receive it, store it, display it, slice it, plate it, serve it, and box it up for you to-go at the end of the night.

Dessert Enhancements

Stella Croquembouche (+\$12pp)

A tower of vanilla and chocolate cream puffs – makes an incredible option for a non-traditional version of a wedding cake!

Hot Chocolate Bar (+\$10pp)

Both traditional and white hot chocolate, marshmallows, fluff, seasonal spices, Baileys and whiskey

DIY S'mores Station at Our Wood Burning Fireplace (+\$8pp)

Skewers, marshmallows, graham crackers, chocolate, plus toppings!

Miniature Root Beer Float Station (+\$8pp)

Vanilla ice cream, root beer, stout beer, whiskey



What Else Should You Know?

Venue Rental Fee

Friday \$1,500

Saturday \$2,000

Sunday \$1,000

Ceremony Fee - \$1,500

Ceremony fee includes an hour of additional time, ceremony coordination, and rustic benches for the Plaza.

Accommodations

The Ghost Light Inn is our connected property and can offer room blocks for your guests (based on availability).

Recommended Vendors

We know some of the best vendors in the business and are happy to connect you! Other vendors are welcome with agreement to some basic terms.

Parking

Parking isn't something you need to worry about! Parking spots are provided to your guests staying at the Ghost Light Inn. It's very common for you to have another room block at a larger, nearby property, and coordinate transport to and from so your guests don't have to worry about a thing. We can help with that!

Vendor and Child Pricing

Vendors - \$50

Children under 12 - \$20 per guest

Children over 12 and under 21 - \$40% discount on package price