

Nottoway PLANTATION • RESORT



Elopement Package

For countless years, the south's largest antebellum home has provided the perfect backdrop for couples of every age, from all over the world, to celebrate the most important day of their lives.

We invite you to review our elopement package options and contact us for a site visit.
We can't wait to have you as our guest.

Meghan S. Chenevert || Catering Manager || meghan@nottoway.com
Lauren Kessler || Catering Manager | lkessler@nottoway.com

225.545.2730



ELOPEMENTS AT NOTTOWAY

\$2,500.00

Elopement Amenities Include:

Under the Oaks Ceremony or 3rd floor balcony with an indoor location provided for inclement weather

Bridal Bouquet & Groom Boutonniere

Justice of the Peace to Perform Ceremony

Two Nottoway Representatives to Perform as Witnesses

Five Course Dinner for two with a house bottle of wine or champagne

One night Deluxe Accommodations

Turndown Service with Champagne and Strawberries delivered to your room night of the wedding

Breakfast Buffet for two

Wedding Ceremony Director

Plantation Tour

Additional Package Add-ons:

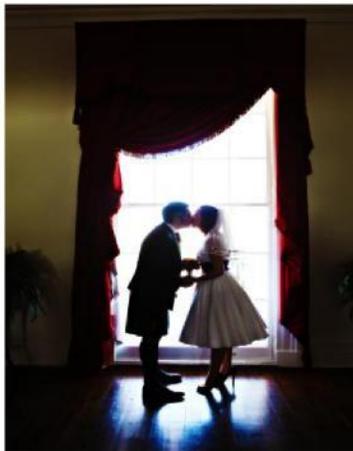
White Ballroom Ceremony (\$250.00)

Ceremony/Reception Music (Prices Vary)

Additional Hotel Accommodations (\$250.00 and up/night)

Friday, Saturday, or Sunday Wedding (\$250.00)

Additional guests (up to 22): Additional cost per person for dinner.



Please note:

Surcharges for extra services and during holidays may apply.

10% tax and 22% service charge will be added to final invoice on ALL services.

Friday, Saturday, & Sunday dates can only be booked 3 months prior to the event date.

Monday – Thursday dates can be booked 6 months prior to the event date

Elopement Seated Dinner Menu

3 Courses \$66 / 4 Courses \$79 / 5 Courses \$87

APPETIZER

Choice of One

OYSTER BIENVILLE

Gulf shrimp, mushroom, herbs, white wine sauce

PORK TENDERLOIN DELECROIX

Sautéed medallions with roasted shrimp scampi in a pork au jus glace, sweet potato chips

FRIED GREEN TOMATOES

Served with remoulade sauce, topped with Louisiana lump blue crab

SOUP

Choice of One

CRAB & BRIE BISQUE

Rich, creamy bisque served with fresh Louisiana blue crab meat

CHICKEN & SAUSAGE GUMBO

House-made roux accented with chicken and locally-made sausage. Served with white rice.

SALAD

Choice of One

PLANTATION SALAD

Mixed greens, English cucumbers, and ripe grape tomatoes tossed in house-made sugarcane vinaigrette dressing

SPINACH SALAD

Spinach, fire roasted apples, sweet & spicy pecans, feta cheese, dried cranberries, artichokes, avocado, bacon bits, mushrooms, cherry tomatoes, Kalamata olives, citrus honey vinaigrette

ENTRÉE

***Choice of Two*

WOOD GRILLED CHICKEN CREOLE

Breast of chicken, grilled and topped with diced fresh tomatoes, extra virgin olive oil, garlic, white wine and basil and served with mashed potatoes

SHRIMP, CRAB, CRAWFISH & TAGLIATELLE PASTA

Gulf shrimp, crawfish & crabmeat, with artichoke hearts, sundried tomatoes, balsamic basil cream sauce, tossed with tagliatelle pasta

BARBEQUED SHRIMP & GRITS

Louisiana jumbo gulf shrimp, stone ground grits, Andouille sausage & Abita barbeque butter

COLORADO PORTERHOUSE LAMB CHOPS

Grill roasted with cracked black pepper, cane glazed with lamb jus, garlic mushrooms, baby carrots & cheddar Yukon mashed potatoe

PAN ROASTED GULF REDFISH

Filet of redfish roasted with New Orleans BBQ butter sauce, sweet & spicy pecans, Yukon mashed potatoes & season's vegetables

RANDOLPH FILET

Topped with au jus butter sauce, served with mashed potatoes & asparagus

DESSERT

Choice of One

CHEESECAKE / STRAWBERRY SHORTCAKE / CHOCOLATE BOURBON PECAN PIE / BREAD PUDDING WITH RUM SAUCE

****With two entrees: Client is responsible for providing an entrée count along with place cards indicating which entrée each guest is to be served. All menu selections include coffee and iced tea. Guest count must be guaranteed twenty one (21) days in advance 10% sales tax and 22% taxable service charge will be added to the final invoice**

POLICIES

DEPOSIT REQUIREMENTS

INITIAL DEPOSIT AND HOLD: A non-refundable/non-transferable deposit of \$500 is required to hold a date before the signing of a formal contract.

THE CONTRACT: must be signed and returned within a two-week period from the date the \$500 deposit is received, along with a 25% non-refundable/non-transferable deposit.

90 DAYS AFTER SIGNING CONTRACT: an additional 25% non-refundable/non-transferable deposit is due

60 DAYS TO EVENT DATE: an additional 25% non-refundable/non-transferable deposit is due

21 DAYS PRIOR TO EVENT DATE: full balance is due. This includes all services, food & beverage, sales taxes and any additional fees.

Nottoway reserves the right to retain any and all deposits, cancel the event and/or re-book to another party if the above provisions are not met within the time allowed. Deposit due dates may be adjusted based on the length of time between booking the event and the actual event date.

GUARANTEED NUMBERS

An exact guest count guarantee is required twenty one (21) days prior to event. If not received, either the estimated guest count or actual guest count will be used as the guarantee for billing purposes, whichever is greater.

Food & Beverage minimums are set based on the room or site reserved, the day of the week and the time of day.

Food & Beverage minimums do not include tax, gratuity or any other fees.

TAXES & OTHER FEES

**All food and beverage, audio/visual, rental charges and any other Adds-On
are subject to 10% sales taxes and 22% Taxable Resort Fee**