



Nottoway Plantation Elopement Package

\$1,750.00

Package Includes:

- Front Lawn or Under the Oaks Ceremony 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 on wedding night
- Breakfast Buffet for Two
- Wedding Ceremony Director
- Plantation Tour

Additional Package Add-ons:

- White Ballroom Ceremony (\$250.00)
- Personalized Miniature Wedding Cake: (Prices Vary)
- Open Bar: \$25.00 and up
- Ceremony/Reception Music (Prices Vary)
- Floral Centerpiece or Aisle Petals (Prices Vary)
- Additional Hotel Accommodations (\$250.00 and up/night)

Please note:

Package does not include service charges and applicable taxes.

Package is only available for Bride & Groom.

Additional guests (up to 12): \$57.00 and up/per person for dinner.

Add \$250.00 to a package for a Friday or Saturday wedding.

Surcharges for extra services and during holidays may apply.

5 Course Elopement Dinner

Coffee service, iced tea and water included as beverages

Prices are per person and an additional 9% tax and 22% service charge will be added to final invoice

Appetizer- choose 1:

Crawfish Beignets

Louisiana Crawfish Tails Blended with Cheeses and a Bacon Mire Poix served with Spicy Creole Mustard Aioli

Pan Seared Crab Cake – add \$5

Lump Crabmeat Cake Paned served with a Dill Beurre Blanc

Seared Ahi Tuna – add \$5

Seared in a blackening spice with a Guinness reduction sauce

Soup- choose 1

Chicken & Sausage Gumbo

Corn & Crab Bisque

Soup du Jour

Salad- choose 1

Garden Green Salad

Caesar Salad

Strawberry Spinach Salad – add \$5

Entrée - choose two:

Gulf Fish Acadian ~ 63.00

Filet seasoned in Café spices, Broiled in White Wine & Butter laced with Jumbo Lump Crab Meat in a Roasted Corn & Herb Beurre Blanc. Served with Creamy Parmesan Risotto & Haricot Verts

Pork Tenderloin ~ 62.00

Seared Pork Tenderloin topped with apple chutney served with sautee cabbage and bacon and sweet potato hash

Tenderloin au Boursin ~ 69.00

Center cut Tenderloin grilled to perfection over veal demi glace and finished with Boursin Butter.

Accompanied by Sweet Potato fried, garnished with Haricot Verts

Mardi Gras Pasta ~ 57.00

Tri color rotini pasta with fresh sautéed vegetables jumbo lump crab meat, shrimp, tossed in a garlic herb sauce

Chicken Iberville ~ 60.00

Grilled chicken breast topped with a roasted mushroom sauce, served with jambalaya and vegetable du jour

Randolph Filet ~ 75.00

A true mansion cut of beef cooked to temperature on a pecan wood grill set atop white truffle potatoes and seasoned asparagus spears

Dessert – choose one:

Miss Mary's Bread Pudding

Pecan Pie a la mode

Decadent Chocolate Cake

Cheese Cake

Bar Package

Add \$25 for Standard Liquor, \$30 for Premium, \$35 for Superior