



REHEARSAL DINNERS



Nottoway Plantation offers a variety of venues and menu options for your rehearsal dinner!

Venue options include:

Private Pool Side Event: \$500.00 Rental (+10% Tax & 22% Taxable Resort Fee) and Seasonal Food & Beverage Minimums. Seated meal & buffet options available. Max Capacity-Approximately 60 people seated.

White Ballroom: Seasonal Rental Fees and Food & Beverage Minimums. Seated meal only options. No open flames. Max Capacity- 60 people seated. This venue cannot be booked until six months prior to the event date.

Oscar's Private Dining Room: Seasonal Rental Fee. Seated meal only/Passed Hors D'oeuvres only. Max Capacity- 24 people seated.

Cypress Ballroom: Seasonal Rental Fees and Food & Beverage Minimums. Seated meal and buffet options. Max Capacity- 120 people seated.

Randolph's Ballroom & Grand Pavilion: Seasonal Rental Fees and Food & Beverage Minimums. Available for larger dinners exceeding 125+ guests.

Hors D' Oeuvres

Hors D' Oeuvres Functions

One hundred pieces per order.

All items can be butler passed or set up as a display

Cold hors D' Oeuvres

- Beef Carpaccio on Crostinis with Horseradish Aioli \$425*
- Prosciutto and Melon \$425*
- Jumbo Boiled Louisiana Shrimp with Cocktail Sauce \$425*
- Smoked Salmon & Crème Fraiche on Crostinis \$525*
- Lobster Ravigote on Endive \$595*
- Artichoke Stuffed with Crawfish Mousse \$425*
- Assorted Finger Sandwiches \$425*
- Louisiana Crab Tartlets \$525*
- Blackened Tuna Sashimi \$425*

Warm hors D' Oeuvres

- Pecan Crusted Duck Breast with Fig Marmalade \$425*
- Jumbo Lump Crab Cake with Tarragon Lemon Aioli \$525*
- Crawfish Beignets Ravigote \$ 425*
- Bruschetta with Roma Tomatoes and Fresh Basil & Mozzarella \$395*
- Crabmeat Stuffed Mushrooms \$525*
- Andouille Sausage Bites with Creole Mustard \$425*
- Fried Louisiana Oysters with Remoulade Sauce \$425*
- Crab and Summer Corn Beignet Sauce Remoulade \$525*
- Steak "and Eggs" Horseradish Cream \$525*
- Grilled Louisiana Shrimp, Thai Chili \$425*
- Grilled Lamb Lollypops, Red Pepper Jelly \$525*

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

Displays & Dips

Displays

Displays serve approximately 100 people. Prices listed per order.

Pecan Praline Baked Brie \$225

Served with crackers

Imported & Domestic Cheeses \$400

Assorted cheeses served with crackers

Vegetable Crudités \$400

Served with assorted dips

Sliced Fresh Fruit \$450

Seasonal fruit

Charcuterie \$500

Served with assorted mustards and crackers

Marinated Grilled Vegetables \$500

Drizzled with balsamic vinaigrette

Smoked Salmon & Seafood Display \$650

Served with appropriate condiments and crackers

Dips

Dips are served with appropriate accompaniments. Dips serve approximately 50 people. Prices listed per order.

Spinach & Artichoke \$100

Shrimp Remoulade \$125

Cajun Queso \$125

Crab Au Gratin \$250

Smoked Seafood \$150

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Dinner Buffets

Bayou Goula \$30

*Assorted Rolls
Garden Salad with Assorted Dressings
Potato Salad
BBQ Chicken
Slow-Cooked Ribs
Smoked Sausage
Country Style Baked Beans
Corn on the Cob
Chef's Choice Dessert
Water, Iced Tea, and Coffee*

Sugar Cane \$33

*Assorted Rolls
Garden Salad with Assorted Dressings
Blackened Chicken
Marinated and Sliced Sirloin
Grilled Shrimp
Oven Roasted Red Potatoes
Braised Sugarcane Carrots
Chef's Choice Dessert
Water, Iced Tea, and Coffee*

Live Oak \$39

*Assorted Rolls
Garden Salad with Assorted Dressings
Crab and Brie Bisque
Chicken and Sausage Jambalaya
Grilled Gulf Fish Almandine
Marinated and Sliced Sirloin
Shrimp and Grits
Oven Roasted Potatoes
Sautéed Seasonal Vegetables
Chef's Choice Dessert
Water, Iced Tea, and Coffee*

Iberville \$42

*(Chef Attendant Required at \$100)
Assorted Rolls
Caesar Salad
Pasta Salad
Prime Rib Carving Station with Au Jus and
Horseradish Sauce
Chicken Creole
Oven Roasted Potatoes
Sautéed Seasonal Vegetables
Chef's Choice Dessert
Water, Iced Tea, and Coffee*

All buffets served with coffee, iced tea, assorted rolls, and chef's choice of dessert. Minimum 25 guests. 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

Dinner Buffets

Build Your Own Buffet

Build Your Own Buffet allows you to choose just the right combination of salads, sides and entrées to ensure the perfect meal.

Salads

Choose Two:

Garden Green Salad

Fruit Salad

Coleslaw

Caesar Salad

Pasta Salad

Potato Salad

Sides

Choose Two:

Rice Pilaf

Oven Roasted Potatoes

Sauteed Seasonal Vegetables

Steamed Broccoli

Braised Sugarcane Carrots

Entrées

Marinated and Sliced Sirloin

Chicken Creole

Grilled Gulf Fish Almandine

Roasted Pork Tenderloin

Choose Two Entrées \$34 / Choose Three Entrées \$38

Build Your Own Buffet served with coffee, iced tea, assorted rolls, and Chef's choice of dessert. Minimum 25 guests. 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

Buffet Enhancements

Cajun Specialties:

Cajun specialties are provided as an add-on to any selected dinner buffet. Prices listed per person.

Chicken & Sausage Gumbo \$7 *Served with white rice*
Chicken & Sausage Jambalaya \$4 **Grits & Grillades \$5**
Crawfish Étouffée \$7 *Served with white rice*
Shrimp Creole \$7 *Served with white rice*

Chef Action Stations

All chef stations require a chef attendant at \$100 each. Prices listed per person. Minimum 50 guests.

Pasta Station \$12

Penne pasta served with:

Choice of two sauces: pesto, alfredo, or tomato basil

Choice of two meats: grilled chicken, Italian sausage, or meatballs

Deluxe Pasta Station \$16

Penne pasta served with:

Choice of two sauces: pesto, alfredo, or tomato basil

Choice of two meats: grilled chicken, Italian sausage, or meatballs

Choice of one seafood: shrimp, crab, scallop, or crawfish

Dessert Station:

Prices listed per person. Minimum 50 guests.

Mini Dessert Station \$9

Assorted mini desserts including: white chocolate bread pudding bites, lemon squares, assorted mini cheesecakes, pecan tarts, chocolate bites, assorted petit fours, and melt-away bars.

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Buffet Carving Stations

Carving Stations

All carving stations require a chef attendant at \$100 each.

Assorted rolls and appropriate condiments are provided with each carving station.

Herb-Roasted Boneless Turkey Breast \$325

Serves 50 guests

Cane Syrup Glazed Ham \$325

Serves 50 guests

Roasted Pork Loin \$350

Serves 50 guests

Cochon de Lait \$600

Serves 75 guests

Prime Rib of Beef \$600

Serves 75 guests

Beef Tenderloin \$850

Serves 50 guests

Steamship Round of Beef \$600

Serves 200 guests

Top Round of Beef \$350

Serves 75 guests

Prices listed per order.

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Seated Dinner

3 Courses \$41 / 4 Courses \$49 / 5 Courses \$59

APPETIZER

Choice of One

CRAWFISH CAKE & CRAB CAKE

Topped with fresh crawfish and a lemon
buerre blanc sauce

SEAFOOD MARTINI

Louisiana blue crab, shrimp and lobster

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

Louisiana Creole tomato sauce with artichokes, mushrooms,
roasted peppers, Yukon mashed potatoes & fresh asparagus

PASTA FOUCHON

Shrimp and lump crabmeat in penne pasta, tossed in a blend of
fresh herbs and vegetables and finished with roasted peppers and
Alfredo sauce

GRILLED GULF FISH ALMANDINE

Pan-fried gulf fish, topped with a seasoned Creole sauce

BLACKENED REDFISH

Cooked in a cast-iron pan with a blackening spice blend, topped
with Louisiana lump blue crab

RANDOLPH FILET (add \$5)

8 oz. filet (prepared medium) served with hand whipped mashed potatoes and seasonal vegetables.

Or

COMBINATION ENTRÉES

Choice of One

BLACKENED REDFISH & FIG MARINATED PORK

Redfish cooked in a cast-iron pan with
blackening spice accompanied by a fig
marinated and apple wood-smoked tenderloin
of pork.

BARBECUED SHRIMP & PETITE FILET

Fresh Gulf shrimp served in an Abita
barbecue butter sauce accompanied by a
5 oz. filet of beef (cooked medium)
grilled over pecan wood.

GRILLED GULF FISH ALMANDINE & GRILLED CHICKEN CREOLE

Pan-fried gulf fish topped with a seasoned
Creole sauce accompanied by chicken
topped with diced tomatoes, garlic,
white wine and basil, served with
mashed potatoes.

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

Bar Service

OPEN BAR PACKAGES

All open bar packages include sodas and water. Prices listed are per person. Minimum 25 guests.

Length	Beer / Wine	Premium Liquor	Top Shelf Liquor
1-Hour	\$10	\$19	\$22
2-Hour	\$15	\$25	\$28
3-Hour	\$20	\$32	\$35
4-Hour	\$25	\$36	\$39

Pricing does not include wine / cocktail service with dinner. Beverages will be served at bar.

WINE SERVICE WITH DINNER \$5 per guest

COCKTAIL SERVERS \$150 per server; 1 server per 25 guests

HOSTED & CASH BARS

Pricing listed are per drink. \$100 bartender fee applies per 75 guests.

Selection	Hosted	Cash
Premium Spirits	\$8	\$9
Top Shelf Spirits	\$10	\$11
House Wine	\$6	\$7
Domestic Beer	\$4	\$5
Imported Beer	\$5	\$6
Soft Drinks	\$2	\$2
Bottled Water	\$2	\$2

PACKAGE BEVERAGE MENU

Brands listed are subject to change. Brand requests may incur additional charges.

Beer Selection: Bud Light, Michelob Ultra & Parrish Canebrake

*Draft beer served in Randolph's Ballroom; all other venues use bottled beer

House Wines Include: Chardonnay, Rosé, Merlot, Cabernet Sauvignon, and Champagne

Premium
Jack Daniels Whiskey
Tanqueray Gin
Bacardi Silver Rum
Johnny Walker Red Scotch
Reposado 1800 Tequila
Tito's Vodka
Seagram's VO Whiskey

Top Shelf
Woodford Reserve Bourbon
Bombay Sapphire Gin
Mount Gay Eclipse Rum
Glenlivet 12 year Scotch
Patron Silver Tequila
Grey Goose/Kettle One Vodka
Crown Royal

Premium Wine
(Additional \$11 per guest)
St. Supery Sauvignon Blanc
La Crema Chardonnay
La Crema Pinot Noir
Chateau St. Michelle Cabernet
Marietta Old Vine Red
Gruet Brut

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Bar Enhancements

ADD-ON BAR STATIONS

All add-on bar stations are priced per person and may be added to any bar package serving liquor.

Additional \$100 bartender fee applies to each add-on service. Minimum 25 guests.

Prices does not include 10.0% Sales Taxes And 22.0% Taxable Resort Fee

Martini Bar \$6

An enticing selection of premium vodkas and gin as well as specialty martini drinks, including cosmopolitan, gibsons, appletinis, and more! Gourmet accompaniments included.

Taste of NOLA \$5

Treat guests to a taste of New Orleans with classic cocktails such as the Hurricane, Pimm's Cup, Sazerac, New Orleans Milk Punch, and Vieux Carre

Cordials and Coffee Bar \$5

A perfect after-dinner compliment, the Cordials and Coffee Bar features Bailey's Irish Cream, Kahlua, Godiva Chocolate Liqueur, Amaretto di Saronno and Grand Marnier along with gourmet coffee accompaniments.

Bubbly Bar \$5

Features premium champagne cocktails including Mimosa, Kir Royale, Classic Champagne Cocktail, Poinsetta, Bellini and French 75. Gourmet accompaniments included.

Southern Belle Bar \$5

Features cocktails fit for any Southern Belle including a classic mint julep, spiked sweet tea, Jack & ginger, seasonal fruit mojito and, of course, a Scarlett O'Hara.

Frozen Margarita Bar \$6

Minimum 50 guests

Personalized Nottoway Plastic 12oz Tumblers \$200 per 100

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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