

Nottoway PLANTATION • RESORT



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 gather with friends and family and celebrate the most important day of their lives.

We invite you to review both our wedding ceremony options and reception packages, and contact us for a site visit.

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Nottoway

PLANTATION · RESORT

WEDDINGS AT NOTTOWAY

Nottoway Plantation and Resort offers full amenities to make your special day simply magical. As simple or elegant as you wish, Nottoway will provide you with a perfect package for your wedding day.

Wedding & Reception Amenities Include:

- Catering manager to assist in planning your ceremony details
- Spacious dressing salons for your bridal party
- Full-service salon available to book for on-site hairstyling, nails, and make-up
- Access to the beautifully landscaped grounds for bridal portraits
- Extensive food and beverage delivery options for bridal parties
- Discount on overnight accommodations
- Set-up of ceremony chairs in your desired location
- Water station for guests prior to the ceremony



Reception Packages Include:

- Three-hour reception in one of Nottoway's beautiful venues
- Choice of culinary package to best suit you and your guests
- Three-hour bar package with options for enhancement
- Complete room set-up, including dance floor, tables, chairs, and white linens
- Private server for bride and groom
- Cake cutting service and plating
- Professional event staff

A wide selection of enhancements to ensure your reception is just as you envisioned it

BALLROOM FOOD & BEVERAGE MINIMUMS

Randolph's Ballroom or Grande Pavilion: F&B Minimum- Saturday Night - \$15,000

Cypress Ballroom: F&B Minimum- Saturday Night - \$8,000

*Contact a manager for Friday & Sunday F&B Minimums

The food & beverage minimum is the minimum amount that you are guaranteeing to spend on the food and beverage portion of your three hour reception. Food and beverage minimums are to be met before adding 10% Sales Taxes and 22.0% Taxable Resort Fee



WEDDINGS

From five guests to over 500, Nottoway Plantation can provide you endless possibilities for the perfect ceremony location, with choices ranging from the beautiful front lawn to the elegance of the White Ballroom. White folding chairs included.

WEDDING CEREMONY

(with food & beverage package)

\$10 per person; \$500 minimum

Outdoor Options

Whether on the front lawn, in front of the circular fountain, or under the centuries old oak trees, the possibilities for a picture-perfect ceremony are endless...



Indoor Options

The White Ballroom is a breathtaking setting for indoor ceremonies, while the Grande Pavilion offers the best of both with an open-air, temperature-controlled option that can be decorated however your imagination sees fit.

**White Ballroom ceremonies require an additional rental fee*

CEREMONY ONLY

(Without full reception)

\$2,500 fee up to 150 guests, \$20 per guest thereafter

Ceremony Only Fee Includes:

Complimentary pre-bridal portrait session, including use of the bridal dressing room

Use of a bridal dressing room on your wedding day-*if available*

Access to the grounds for wedding party photos, day of event

1 1/2 hour use of ceremony location

Water station set-up for guests

(Additional beverage options are available)

Chair rental and set-up

Payment Schedule

Full non-refundable/non-transferable payment due with signed contract to secure day and date of event.

Guarantee Policy

Guest counts and any remaining balance are due twenty one days before event.

Availability

Ceremony only events are limited to certain dates and timeslots as determined by Nottoway management, and cannot be booked more than **3 months** prior to the desired wedding date.

All prices are subject to 10% Sales Taxes and 22.0% Taxable Resort Fee

Nottoway

PLANTATION · RESORT

SOCIAL HOUR

Provide your guests a transition to your reception with a social hour and give yourself the time you deserve for your first pictures as a couple. An array of options allows you to build the perfect social hour at Nottoway Plantation.

PRE-RECEPTION SOCIAL HOUR

\$20 per person

Offered in your reception venue, your guests are presented a choice of four passed hors d'oeuvres, non-alcoholic punch, and champagne as they await your grand entrance. Social hour set-up includes cocktail tables, linens, and a professional staff focused on providing your guests true Southern hospitality.

MANSION SOCIAL HOUR

\$30 per person, \$1,500 minimum (max 200 guests; 200+ guests will have to use front lawn in addition to the mansion)

Enjoy champagne, punch and passed hors d'oeuvres while you give your guests the opportunity to experience the ambiance of Southern plantation life on the Mansion's famed second floor, including access to the White Ballroom, Formal Dining Room, Gentleman's Study, and both the Rotunda and Front porches.



Selection of Hors d' Oeuvres (Select 4)

Savory Meat Pies
 Beef Carpaccio on Crostini; Horseradish Aioli
 Mini Crawfish Pies
 House-Made Mozzarella Bruschetta
 Smoked Salmon Canapé
 *Lobster Pinwheels (add \$2)

Jumbo Boiled Shrimp with Cocktail Sauce
 Pecan Crusted Duck with Fig Marmalade
 Crawfish Beignets Remoulade
 Ahi Tuna Wonton
 *Jumbo Lump Crab Cake with
 Remoulade (add \$1)
 *Steak "and eggs" (100 min. add \$1)

Andouille Sausage Bites with Creole Mustard
 Grilled Louisiana Shrimp with Thai Chili
 *Fried Louisiana Oysters with Remoulade (add \$1)
 *Crabmeat Stuffed Mushrooms (add \$1)
 *Bacon-Wrapped Shrimp (add \$1)
 *Grilled Lamb Lollypops with
 Red Pepper Jelly (add \$2)

BAR PACKAGE ENHANCEMENTS

Each social hour provides guests with water, non-alcoholic punch, and champagne. Provide your guests something special with one of the options below.

Beer & Wine add \$6 per guest
 Premium Bar add \$7 per guest
 Top Shelf Bar add \$8 per guest

Specialty Cocktails- add \$3 for one; add \$5 for two
 Choose from: *Bloody Mary, Mint Julep,
 Kir Royale or Bourbon Milk Punch*

All prices are subject to 10.0% Sales Taxes and 22.0% Taxable Resort Fee



GOLD BUFFET PACKAGE

Minimum 50 guests

\$90 per person

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

COLD DISPLAY STATION

Salad Display

Mixed Greens, Tomatoes, Cucumbers &
Croutons with Assorted Dressings
Plantation Pasta Salad
Assorted Breads

Fruit Display

Fresh, Seasonal Sliced Fruit
Cheese & Crackers Display
Domestic & Imported Cheese Served with Crackers

PASTA SELECTIONS

Select 2

Jambalaya- Chicken & Sausage
Spiral Rotini in a Basil Pesto with Chicken
Penne Pasta with Marinara and Meatballs
Tortellini Alfredo with Roasted Bell Peppers and Chicken
Penne Pasta with Shrimp and Andouille sausage with Cajun White Wine Cream sauce

SOUP SELECTIONS

Select 1

Crab & Brie Bisque
Chicken & Sausage Gumbo
Seafood Gumbo
Shrimp & Corn Soup
Shrimp Bisque
Smoked Duck & Mushroom Soup
Tomato Basil
Vegetable Soup
Lobster Bisque (*add \$2*)
(\$2 per additional selection)

ENTREES

Select 2

Southern Fried Catfish
Grilled Chicken Mueniere
Grilled Sirloin in Bordelaise Sauce
Blackened Chicken
Roasted Pork Loin
Fresh Blackened Gulf Fish
BBQ Shrimp & Grits
Crawfish Etouffee
Fried Popcorn Shrimp
Stir-fry- Beef, chicken, or Shrimp
(\$4 per additional selection)

SIDE DISHES

Select 2

Twice Baked Au Gratin Potatoes
Corn Maque Choux
Sweet Potato Casserole
Farmer Style Green Beans
Red Beans & Rice
Braised Sugar Cane Carrots
Garlic Mashed Potatoes
Smothered Cabbage
Wild Rice Pilaf
Spinach Madeline
Grilled Asparagus Spears
Creamy Grits
Parmesan Crusted Eggplant
(\$2 per additional selection)

BAR PACKAGE

Three-Hour Open Bar to include
Beer, House Wine, Champagne, Soft Drinks, Coffee, Iced Tea and Water
\$11 for Premium Wine Upgrade



PLATINUM BUFFET PACKAGE

Minimum 50 guests

\$105 per person

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

COLD DISPLAY STATION

Salad Display

Mixed Greens, Tomatoes, Cucumbers &
Croutons with Assorted Dressings
Plantation Pasta Salad
Assorted Breads

Fruit Display

Fresh, Seasonal Sliced Fruit
Cheese & Crackers Display
Domestic & Imported Cheese Served with Crackers
Grilled Seasonal Vegetables

PASTA SELECTIONS

Select 2

Jambalaya- Chicken & Sausage
Spiral Rotini in a Basil Pesto with Chicken
Penne Pasta with Marinara and Meatballs
Tortellini Alfredo with Roasted Bell Peppers and Chicken
Penne Pasta with Shrimp and Andouille sausage with Cajun White Wine Cream sauce

SOUP SELECTIONS

Select 2

Crab & Brie Bisque
Chicken & Sausage Gumbo
Seafood Gumbo
Shrimp & Corn Soup
Shrimp Bisque
Smoked Duck & Mushroom Soup
Tomato Basil
Vegetable Soup
Lobster Bisque (*add \$2*)
(*\$2 per additional selection*)

ENTREES

Select 3

Southern Fried Catfish
Grilled Chicken Mueniere
Grilled Sirloin in Bordelaise Sauce
Blackened Chicken
Roasted Pork Loin
Fresh Blackened Gulf Fish
BBQ Shrimp & Grits
Crawfish Etouffee
Fried Popcorn Shrimp
Stir-fry- Beef, chicken, or Shrimp
(*\$4 per additional selection*)

SIDE DISHES

Select 2

Twice Baked Au Gratin Potatoes
Corn Maque Choux
Sweet Potato Casserole
Farmer Style Green Beans
Red Beans & Rice
Braised Sugar Cane Carrots
Garlic Mashed Potatoes
Smothered Cabbage
Wild Rice Pilaf
Spinach Madeline
Grilled Asparagus Spears
Creamy Grits
Parmesan Crusted Eggplant
(*\$2 per additional selection*)

BAR PACKAGE

Three-Hour Open Bar to include

*Premium Liquor, Beer, House Wine, Champagne, Soft Drinks, Coffee, Iced Tea and Water

Add \$8 for Top-Shelf Liquor | \$11 for Premium Wine Upgrade

*Premium Liquor Included: Jack Daniels, Tanqueray, Bacardi Silver, Johnnie Walker Red, 1800 Silver, Tito's, Seagram's VO



DIAMOND BUFFET PACKAGE

Minimum 50 guests

\$130 per person

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

INCLUDES:

- Pre-reception social hour in your reception venue, including passed hors d’oeuvres, champagne, and punch (*Upgrade to Mansion social hour, \$7 per person*) **OR** one additional reception hour including bar package (not catering)
- Complimentary Suite on your wedding night (*Subject to availability*)

COLD DISPLAY STATION

Salad Display

Mixed Greens, Tomatoes, Cucumbers &

Croutons with Assorted Dressings

Plantation Pasta Salad

Assorted Breads

Fruit Display

Fresh, Seasonal Sliced Fruit

Cheese & Crackers Display

Domestic & Imported Cheese Served with Crackers

Grilled Seasonal Vegetables

PASTA SELECTIONS

Select 2

Jambalaya- Chicken & Sausage

Spiral Rotini in a Basil Pesto with Chicken

Penne Pasta with Marinara and Meatballs

Tortellini Alfredo with Roasted Bell Peppers and Chicken

Penne Pasta with Shrimp and Andouille sausage with Cajun White Wine sauce

SOUP SELECTIONS

Select 2

Crab & Brie Bisque

Chicken & Sausage Gumbo

Seafood Gumbo

Shrimp & Corn Soup

Shrimp Bisque

Smoked Duck & Mushroom Soup

Tomato Basil

Vegetable Soup

Lobster Bisque (*add \$2*)

(*\$2 per additional selection*)

ENTREES

Select 3

Southern Fried Catfish

Grilled Chicken Mueniere

Grilled Sirloin in Bordelaise Sauce

Blackened Chicken

Roasted Pork Loin

Fresh Blackened Gulf Fish

BBQ Shrimp & Grits

Crawfish Etouffee

Fried Popcorn Shrimp

Stir-fry- Beef, chicken, or Shrimp

(*\$4 per additional selection*)

SIDE DISHES

Select 3

Twice Baked Au Gratin Potatoes

Corn Maque Choux

Sweet Potato Casserole

Farmer Style Green Beans

Red Beans & Rice

Braised Sugar Cane Carrots

Garlic Mashed Potatoes

Smothered Cabbage

Wild Rice Pilaf

Spinach Madeline

Grilled Asparagus Spears

Creamy Grits

Parmesan Crusted Eggplant

(*\$2 per additional selection*)

CARVING STATION

Select 1

Roasted Pork Loin | Prime Rib | Cane Syrup Glazed Ham | Herb-Roasted Turkey Breast | Whole Beef Tenderloin (*add \$5*)

BAR PACKAGE

Three-Hour Open Bar to include

*Top-Shelf Liquor, Beer, House Wine, Champagne, Soft Drinks, Coffee, Iced Tea and Water

\$11 for Premium Wine Upgrade

*Top Shelf Liquor Included: Woodford Reserve, Bombay Sapphire, Mount Gay Eclipse, Glenlivet 12 Year, Patron Silver, Grey Goose/Ketel One, Crown Royal



BRUNCH BUFFET PACKAGE

Available for Receptions Starting Before 12 PM
Minimum 50 guests

\$65 per person

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

COLD DISPLAY STATION

Salad Display

Mixed Greens, Tomatoes, Cucumbers &
Croutons with Assorted Dressings

Fruit Display

Fresh, Seasonal Sliced Fruit

Cheese & Crackers Display

Assorted Domestic & Imported Cheese Served with Crackers

Bread Display

Assorted Breakfast Breads and Artisanal Rolls

SOUP SELECTIONS

Select 1

Shrimp & Corn Soup

Crab & Brie Bisque

Chicken & Sausage Gumbo

Seafood Gumbo

Shrimp Bisque

Smoked Duck & Mushroom Soup

Tomato Basil

Vegetable Soup

Lobster Bisque (*add \$2*)

(\$2 per additional selection)

ENTREES

Select 2

Shrimp & Grits

Grilled Gulf Fish Meuniere

Southern Fried Catfish

Eggs Benedict

New Orleans French Toast

Seafood or Spinach Quiche Lorraine

Tortellini Alfredo with Roasted Peppers

Blackened Chicken

(\$4 per additional selection)

SIDE DISHES

Select 2

Home Fried Potatoes

Sweet Potato Hash

Farmer Style Green Beans

Corn Maque Choux

Belgian Waffles

Bacon & Sausage

Scrambled Eggs

(\$2 per additional selection)

CARVING STATION

Select 1

Steen's Syrup Baked Ham

Herb Roasted Smoked Turkey Breast

Roasted Pork Loin

Prime Rib

BEVERAGE PACKAGE

Champagne, Mimosas, and Bloody Mary's

Non-Alcoholic Punch, Assorted Juices, Soft Drinks, Coffee, Iced Tea and Water

\$10 for Beer and House Wine | \$21 for Premium Liquor | \$25 for Top-Shelf Liquor



WEDDING SEATED DINNER

Minimum 3 Courses \$100

Choice between Hors D'oeuvres or Seated Appetizer, Soup, Salad, Entrée or Dessert

4 Course \$129 ~ 5 Course \$139 ~ 6 Course \$149 ~ 7 Course \$159

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

FIRST COURSE:

Choose between Butler Passed Hors D'oeuvres or a Seated Appetizer

BUTLER PASSED HORS D'OEUVRES

Choice of Two

COLD HORS D'OEUVRES

Beef Carpaccio on Crostinis with Horseradish Aioli
Jumbo Boiled Louisiana Shrimp with Cocktail Sauce
Smoked Salmon Canapé
Ahi Tuna Wonton
House-Made Mozzarella bruschetta
Ahi Tuna Wonton
Artichoke Stuffed with Crawfish Salad
Lobster Pinwheels *(add \$2)*

HOT HORS D'OEUVRES

Pecan Crusted Duck Breast with Fig Marmalade
Jumbo Lump Crab Cake with Remoulade
Crawfish Beignets Remoulade
Andouille Sausage Bites with Creole Mustard
Grilled Louisiana Shrimp, Thai Chili
Fried Louisiana Oysters with Remoulade Sauce *(add \$1)*
Grilled Lamb Lollipops, Red Pepper Jelly *(add \$2)*
Bacon Wrapped Shrimp *(add \$1)*
Steak "and eggs" w/ Horseradish Cream (100 min. *add \$1)*
Crabmeat Stuffed Mushrooms *(add \$1)*

SEATED APPETIZER

Choice of One

Jumbo Lump Crab Cake

With Beurre Blanc

Fried Green Tomatoes

Topped with Louisiana blue crab & remoulade

Crawfish Cake

With Beurre Blanc

Seafood Martini

*Jumbo steamed shrimp, Gulf blue crabmeat,
& smoked Atlantic salmon*

Duck Confit Auiguette

With Red Pepper Jelly

Thai Chili Shrimp

With Spicy Thai Chili Sauce

Crab West Indies

*With peppers, shallots, & lemon juice marinade
with olive oil, papaya & avocado*

Shrimp Cocktail

*Spicy seasoned jumbo shrimp with
cocktail sauce*

Seared Yellow Fin Tuna

*With herbs & spices fried wontons
& Asian Ginger Sauce*

Pork Tenderloin

With Pan roasted gulf shrimp & onion pepper au jus



WEDDING SEATED DINNER CONTINUED

SOUP COURSE

Choice of One

Chicken and Andouille Gumbo

*Roasted chicken, smoked sausage,
& okra*

Shrimp and Corn Bisque

Tomato & Brown Roux with Sautéed Yellow Corn

Lobster Bisque

*Finished with Sherry
& steamed lobster meat*

Lobster and Crab Bisque

Sautéed Gulf blue crab & lobster meat

Seafood Chowder

*Steamed crab, shrimp,
& bay scallops*

Loaded Baked Potato Soup w/Shrimp

*Cheddar cheese, bacon, green onions,
sour cream, and steamed shrimp*

Seafood Gumbo

Gulf Crab, Shrimp & Okra

Chicken Noodle

Roasted Chicken & vegetables

Jumbo Lump Crab and Brie Bisque

Gulf Blue Crab & French Brie Cheese

Duck and Andouille Gumbo

Smoked Sausage & Okra

SALAD COURSE

Choice of One

House Salad

Mixed greens, cucumber, grape tomato, sweet & spicy pecans, Louisiana cane vinaigrette

Caesar Salad

Romaine, parmesan, croutons and a creamy Caesar dressing

Caprese Salad

Fresh mozzarella, ripe beefsteak tomato, fresh basil, balsamic vinaigrette

Spinach Salad

Baby Spinach, sweet & spicy Pecans, fire roasted Apples, feta cheese, & dried cranberries

Heart of Palm Salad

Marinated in Italian citrus vinaigrette, grape tomatoes on mixed lettuce

Nottoway's Wedge Salad

Romaine / Iceberg Lettuce Wedge with parmesan frico topping served with blue cheese Caesar dressing



WEDDING SEATED DINNER CONTINUED

INTEREZZO COURSE

Only served with 7 Courses

Wild Berry Lemon Sorbet

ENTREE COURSE:

served with Chef's choice of starch & vegetable

Choice of two entrees

Client is responsible for providing entrée counts and place cards indicating which entrée each guest is to be served.

Or

Choice of one dual entrée

*** Indicates which menu items can be combined into a dual entrée plate (half portions of two entrees)*

Veal Chop Nottoway

French center cut chop, pan roasted with olive oil, butter and fresh herbs

****Blackened Redfish**

*Gulf Redfish blackened with herbs & spices
with a lemon butter fondue*

Grilled Double-Cut Pork Chop

With garlic roasted apples

****Filet Randolph**

Topped with au jus butter sauce (5oz. or 8oz.)

****Oven Roasted Salmon**

*Hot oven roasted herb seasoned salmon filet
with creamed spinach, artichoke hearts, and mushrooms*

Colorado Lamb

*Chops broiled to perfection, enhanced with cracked pepper, with garlic risotto
cake and burgundy veal glaze*

****Chateaubriand**

*Roasted beef tenderloin sliced and served
with vegetable medley and Chateaubriand sauce
& roasted potatoes*

Wood Grilled Chicken Creole

Louisiana Creole tomato sauce with artichokes, mushrooms, and roasted peppers

New York Sirloin Strip Steak

16oz angus center cut strip broiled to perfection with au jus butter

****BBQ Shrimp and Grits**

Louisiana Creole tomato sauce with artichokes, mushrooms, and roasted peppers

****Jumbo Lump Crab Cakes**

Pan seared Gulf jumbo lump crab cake served with lemon butter

****Prime Rib Au Jus**

*Slow roasted whole ribeye of beef served
with natural beef Au Jus & Horseradish Sauce*

****Beef Tournedos:**

Two 3oz filets

Choice of One Topping

“Tournedos Lafitte”- with Shrimp and Crab topping

“T. Breaux Bridge”- topped with fried crawfish and veal supreme sauce

“Beef and Bayou”- beef tenderloin with crab cake and crawfish cake

“Tournedos Louisiana”- Grilled or BBQ Shrimp



WEDDING SEATED DINNER CONTINUED

CHEESE COURSE

Imported Cheese

Port Salute, Sage Derby and Drunken Goat Served with a variety of Sun Dried Fruits

DESSERT COURSE

Choice of one

Crème Brulee

*Flavors-Chocolate, Strawberry, Blueberry, raspberry, Kahlua,
Vanilla*

Berries and Crème Anglaise

Served with fresh Raspberry Sauce and Crème Anglaise

Lemon Berry Cake

*Mascarpone cheese with lemon yellow cake
Blueberries and powder sugar crust*

Chocolate Tuxedo Cake

*Chocolate mousse layered marble cake
with chocolate Ganache*

Banana Foster Cheesecake

*Banana flavored cheesecake
with whipped cream and graham cracker crust*

New York Style Cheesecake

Topped with berries

Strawberry Shortcake

*Shortcake with mousse and strawberry coulis
whipped cream and fresh strawberries*

BAR PACKAGE

Three-Hour Open Bar to include

Beer, House Wine, Champagne, Soft Drinks, Coffee, Iced Tea and Water

\$11 for Premium Wine Upgrade

\$15 for Premium Liquor | \$20 for Top-Shelf Liquor

WINE SERVICE WITH DINNER \$5 per guest

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

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



BANQUET ADD-ON OPTIONS

CARVING STATIONS

*All carving stations require a chef attendant at \$100 each.
Assorted rolls and appropriate condiments are provided with each carving station.
Prices does not include 10.0% Sales Taxes and 22.0% Taxable Resort Fee*

Herb-Roasted Smoked 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

DESSERT STATIONS

Prices listed per person. Minimum 50 guests.

Bananas Foster Station \$10

\$100 Chef Attendant Fee

Louisiana Praline Crepe Station \$10

\$100 Chef Attendant Fee

Beignets Station (Outdoor Station) \$10

\$100 Chef Attendant Fee

Marble Slab Ice Cream Station \$10

\$100 Chef Attendant Fee

S'mores Station \$8

\$100 Chef Attendant Fee



BANQUET ADD-ON OPTIONS

SPECIALTY STATIONS

Prices listed per person. Minimum 50 guests.

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

Mashed Potato Martini Station \$10

Mashed potatoes & sweet potatoes with assorted toppings served in martini glasses

\$100 Chef Attendant Fee

Barbecued Shrimp & Grits Martini Station \$10

BBQ shrimp and grits served in martini glasses

\$100 Chef Attendant Fee

Fried Chicken & Waffle Station \$10

Southern fried chicken strips served with fresh waffles made onsite

\$100 Chef Attendant Fee

Raw Oyster Bar

Market price

Freshly Shucked Oysters served on the Half Shell with all the accompaniments

\$100 Shucker Fee

Seafood Stations:

Package A \$25

Boiled Shrimp, Crab Claws, and Oysters on the Half Shell

Served with Cocktail sauce, Fresh Lemon & Dips

Package B \$35

Boiled Shrimp, Crab Claws & Crab Legs,

Oysters on the Half Shell, and Smoked Salmon & Scallops

Served with Cocktail sauce, Fresh Lemon & Dips

Package C \$50

Boiled Shrimp, Crab Claws & Crab Legs,

Oysters on the Half Shell, Smoked Salmon & Scallops,

and Steamed Mussels & Clams

Served with Cocktail sauce, Fresh Lemon & Dips

**King Crab Upgrade @ Market Price-contact a Catering Manager*



LATE NIGHT SNACKS

Prices listed per display. Displays have 50 pieces.

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

Cheeseburger Sliders \$250

Mini Hot Dogs with chili \$250

Chicken & Waffles \$300

Mini Meat Pies \$200

Mini Crawfish Pies \$225

French Fries or Sweet Potato Fries \$150

Assorted Deli Finger Sandwiches \$225

Beignets and Café Au Lait \$350

Churros \$250

DIPS :

Prices listed per display. Displays serve 50 people.

Spinach & Artichoke \$100

Shrimp Remoulade \$125

Cajun Queso \$125

Crab Au Gratin \$250

Smoked Seafood \$150



ADDITIONAL RECEPTION HOURS

\$1,000 per additional hour

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

Rental Price does not include additional hour of catering or bar service.

Additional Hour of Bar Package (per guest): \$6 Beer & Wine | \$8 Premium | \$9 Top Shelf

BAR SERVICE

HOSTED & CASH BARS

Priced 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

- St. Supery Sauvignon Blanc
- La Crema Chardonnay
- La Crema Pinot Noir
- Chateau St. Michelle Cabernet
- Marietta Old Vine Red
- Gruet Brut



BAR ENHANCEMENTS

ADD-ON BAR STATIONS

All add-on bar stations are priced per person based on a three-hour reception 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



POLICIES

DEPOSIT REQUIREMENTS

INITIAL DEPOSIT AND HOLD: A non-refundable/non-transferable deposit of \$2,000 is required to hold a wedding date before the signing of a formal contract.

THE CONTRACT: must be signed and returned within a two-week period from the date the \$2,000 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 WEDDING DATE: an additional 25% non-refundable/non-transferable deposit is due

21 DAYS PRIOR TO WEDDING 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. These minimums are set based on a 3-hour event; extra hours are available at an additional cost.

MENU PRICING

All pricing is subject to change without notice. Children's Menu Pricing for buffet style reception: 5 years and younger are free; 6-11 years of age are half-price; 12 to 17 years are 75% of full price for packages which include bar or 100% (full price) for packages with no bar. **With the exception of the cakes, all food & beverage must be purchased through Nottoway.**

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

OVERNIGHT ROOM BLOCKS

With a Room Block Contract, Nottoway Plantation Resort will hold rooms for the wedding party in blocks of 10 rooms. Room block contracts will be created after the signed contract is received. All blocked rooms must be assigned and paid before additional blocks can be added. A cut-off date will be provided for room blocks, and is strictly enforced. All overnight rooms are subject to 12% sales tax. The Catering Department does not handle hotel room blocks. Please contact Lauren Sanders at lsanders@nottoway.com to build a room block. Nottoway is pleased to offer a discount of up to 10% off our regular guest room rates, which currently range from \$139.00-\$259.00.

***Room rates depend on room type and are subject to change; Tax not included in price. Suites also available**