



THE BEST
is yet to come



Weddings at Nottoway

Your Perfect Day. Your Way.

No matter the size of your guest list, Nottoway provides you with endless options to create the perfect backdrop for your big day. From oak-draped lawns and chandelier-filled ballrooms, to the stunning White Ballroom in the mansion, Nottoway provides acres of possibilities.

Nottoway provides an extensive number of packages to meet the needs of every guest. Whether you are looking for an intimate elopement or a grand affair, our Sales & Catering staff is prepared to guide you through the process of building the perfect package for your budget, your vision, and your memories.

Weddings at Nottoway include:

- Extensive culinary packages to best suit your needs
- Catering manager on-site for your wedding day
- Professional banquet staffing
- Tables, chairs, white linens, and service ware for your reception
- Discounts on overnight accommodations
- Bridal Dressing Room for Bridesmaids
- Access to Lounge & Fitness Center for Groomsmen



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Ceremonies

Whether you envision your ceremony on the front lawn, under the oaks, or in the White Ballroom, Nottoway provides you endless opportunities for the perfect spot to say “I do”.

Outdoor Locations

Under the Oaks

Whether large or small, the oak-draped lawn is a blank canvas for you to design your perfect ceremony. Choose from our two most popular spots, or pick your own.

Small Opening Capacity: 200

Large Opening Capacity: 500+

Front Lawn

What could be more stately than the front of the mansion at Nottoway? With its striking columns and grand balcony as the backdrop, your ceremony is picture perfect.

Capacity: 250

Circular Fountain

The only ceremony location with a dedicated aisle, this ceremony spot utilizes the flower-adorned circular fountain and side of the mansion as a ceremony backdrop.

Capacity: 150

Indoor Locations

Grand Pavilion

Perfect for summer or winter, this temperature-controlled pavilion still allows for an outdoor feeling while keeping your guests comfortable. This is especially nice when paired with Randolph’s Ballroom for your reception.

Capacity: 300

White Ballroom

The stunning all-white ballroom in the Mansion provides a beautiful indoor ceremony location. Reportedly John Randolph’s favorite room, designed to showcase his daughters— five were married in this room.

Capacity: 30 seated; 75 standing



Ceremonies

Ceremony with Reception

Start Time—Before 3pm

- \$500 up to 100 guests, \$10 per guest thereafter

Start Time—3pm and Later

- \$1,000 up to 100 guests, \$10 per guest thereafter

Fee Includes:

- Chair rental and set-up in desired ceremony location
- Use of bridal dressing room, day of event
- Use of grounds and mansion for bridal party photos, up to four hours
- Four-hour pre-bridal portrait session, including bridal dressing room
- One-hour rehearsal in ceremony location (*based on availability*)
- Rain back-up option (*selected location based on availability and ceremony size*)
- Water station for guests

Ceremony Only*

Start Time—Before 3pm

- \$1,000 up to 100 guests, \$15 per guest thereafter

Start Time—3pm and Later

- \$2,000 up to 100 guests, \$15 per guest thereafter

Fee Includes:

- Chair rental and set-up in desired ceremony location
- Use of bridal dressing room, day of event (*based on availability*)
- Use of grounds and mansion for bridal party photos, up to two hours
- Two-hour pre-bridal portrait session, including bridal dressing room
- One-hour rehearsal in ceremony location (*based on availability*)
- Rain back-up option (*selected location based on availability and ceremony size*)
- Water station for guests

**Bookable up to 4 months in advance.*



Cocktail Hour

Take the time you deserve for the first pictures as a couple by offering your guests a social hour before your reception.

Minimum 25 people

Reception Venue Social Hour:

\$20 per person

Offered in your reception venue, your guests are presented with your choice of four tray-passed hors d'oeuvres, sparkling wine, and non-alcoholic punch.

Mansion Social Hour:

\$30 per person

Give your guests the opportunity to mingle in the mansion's famed second floor, with access to the White Ballroom, gentleman's study, formal dining room, and the front and back porches, while enjoying your choice of four tray-passed hors d'oeuvres, sparkling wine, and non-alcoholic punch.

Maximum Capacity Indoors: 150

Parties larger than 150 will utilize the front or back lawns in addition to Mansion.

Hors d'Oeuvres Selection:

Choice of Four:

Cold

Bruschetta with Roma Tomatoes, Fresh Mozzarella, and Fresh Basil (v)

Jumbo Boiled Shrimp with Spicy Cocktail Sauce

Ahi Tuna on Crispy Wonton

Lobster and Crab Pinwheels*

Hot

Savory Crawfish Pies

Crabmeat Stuffed Mushrooms*

Jumbo Lump Crab Cake with Remoulade*

Grilled Shrimp with Thai Chili

Bacon-Wrapped Shrimp*

Almond Crusted Duck Breast with Fig Marmalade

Andouille Sausage Bites with Creole Mustard

Savory Meat Pies

**Premium selections incur \$1.00 per person surcharge to social hour fee*

Alcohol Enhancements:

\$6 Beer & Wine

\$8 Premium Bar

\$10 Top Shelf Bar

All prices are subject to 9.45% sales tax and 22% taxable administrative charge

Reception Venues

Rental rates and food & beverage minimums are subject to change. Rates are based on 3-hour rental block.

Cypress Ballroom

With floor-to-ceiling windows overlooking the pond and rotunda, Cypress Ballroom is a beautiful, adaptable space that is the perfect venue for small-to-medium sized groups.

- Square Footage: 2,457
- Seated Capacity: 120
- Buffet Capacity: 100
- Menu Options: Buffet & Seated
- Rental & Minimum: Friday-Sunday - \$2,000 rental
Monday-Thursday - \$1,000 rental



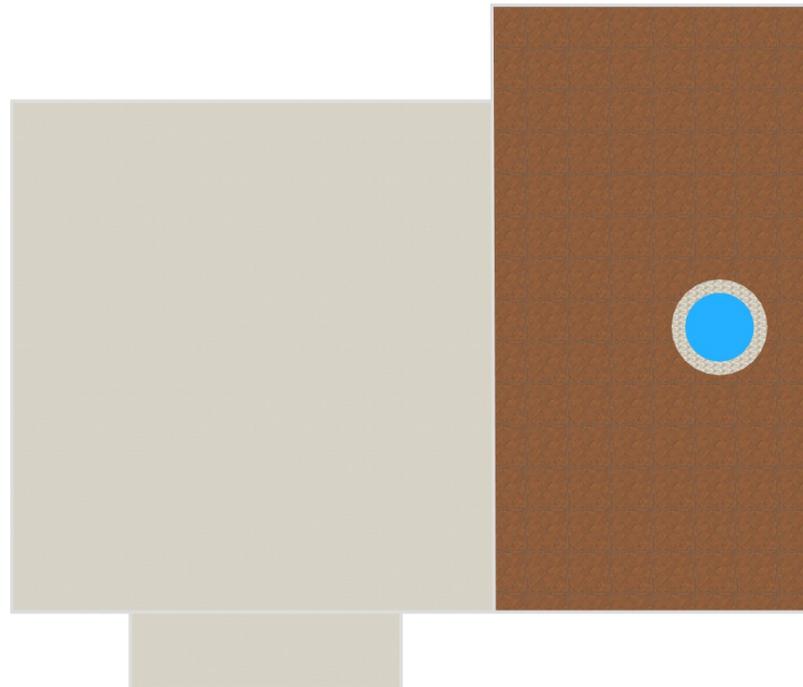
Reception Venues

Rental rates and food & beverage minimums are subject to change. Rates are based on 3-hour rental block.

Grand Pavilion

The Grand Pavilion is a dramatic, temperature-controlled, open-air alternative that can be dressed as simply or as elaborately as your imagination allows. A shared courtyard with Randolph's Ballroom allows the two spaces to be easily configured into one dazzling venue.

Square Footage:	3,600
Seated Capacity:	300*
Buffet Capacity:	250*
Menu Options:	Buffet & Seated
Rental & Minimum:	Friday - \$12,000 F&B minimum Saturday - \$15,000 F&B minimum Sunday - \$10,000 F&B minimum Monday-Thursday - \$2,500 rental



*For receptions over 250 guests, use of both Randolph's Ballroom and the Grand Pavilion is required.

Reception Venues

Rental rates and food & beverage minimums are subject to change. Rates are based on 3-hour rental block.

Randolph's Ballroom

Adorned by the sparkle of lavish crystal chandeliers and the grace of arched, intricately-molded entryways and columns, Randolph's Ballroom is the epitome of stylish elegance. It shares a courtyard with the Grand Pavilion with which it can be combined for an even larger venue.

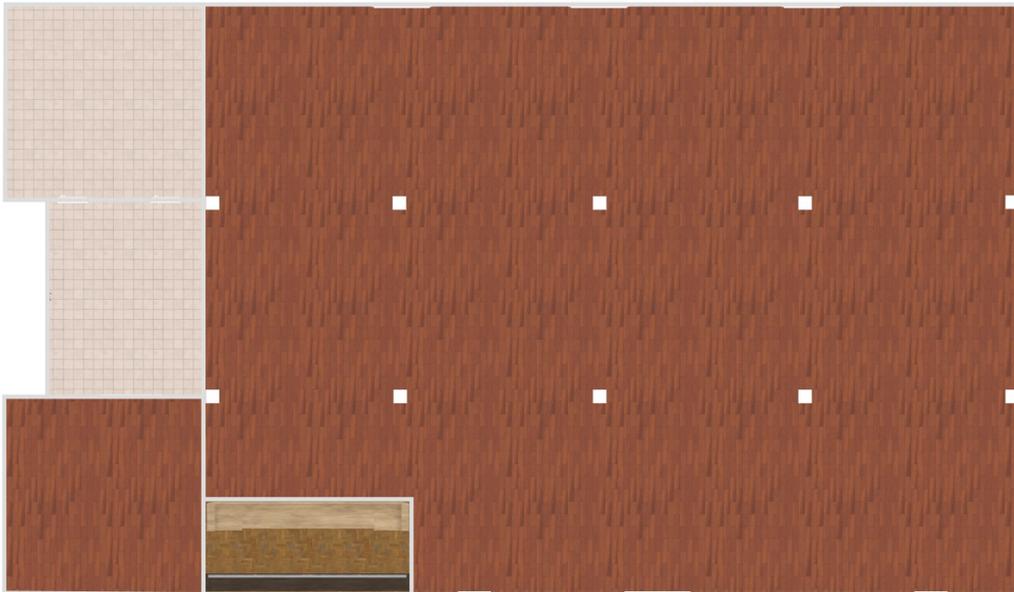
Square Footage: 4,640

Seated Capacity: 275*

Buffet Capacity: 225*

Menu Options: Buffet & Seated

Rental & Minimum: Friday - \$12,000 F&B minimum
Saturday - \$15,000 F&B minimum
Sunday - \$10,000 F&B minimum
Monday-Thursday - \$2,500 rental



*For receptions over 250 guests, use of both Randolph's Ballroom and the Grand Pavilion is required.

Reception Packages

Nottoway's packages provide all-in-one pricing to make your choices simple. No need to worry about additional rentals because Nottoway provides all the basics for a stunning reception.

Reception Packages include:

- Three-hour reception in your selected venue
- Choice of culinary package including buffet or seated options
- Complete room set-up including tables, chairs, white table linens, and all appropriate service ware
- Beverage station with water and freshly-brewed coffee
- Cake cutting and plating
- Complimentary bottle of sparkling wine for bride and groom toast
- To-go box of reception food for the bride and groom*

**Bride and groom must be registered guests at Nottoway to receive to-go boxes.*

Additional Reception Hours:

Randolph's Ballroom or Grand Pavilion—\$1,000 per hour
Cypress Ballroom—\$500 per hour

*Additional hour price includes venue rental only.
Catering and bar package must be purchased separately.*



Silver Package

Minimum 25 guests

\$55.00 per person

Passed Hors d' Oeuvres

Items passed during first hour of reception

Choice of Two:

- Bruschetta with Roma Tomatoes, Fresh Mozzarella, and Fresh Basil (v)
- Jumbo Boiled Shrimp with Spicy Cocktail Sauce
- Ahi Tuna Wonton
- Savory Crawfish Pies
- Grilled Shrimp with Thai Chili
- Almond Crusted Duck Breast with Fig Marmalade
- Andouille Sausage Bites with Creole Mustard

Garde Manger Display

- Greek Pasta Salad
- Sliced, Seasonal Fruit
- Assorted Crudité with Ranch Dipping Sauce
- Assorted Breads

Soup or Dip Option

Choice of One:

- | | |
|-------------------------------|-------------------------|
| Roasted Butternut Squash Soup | Spinach & Artichoke Dip |
| Crab & Brie Bisque | Shrimp Remoulade Dip |
| Chicken & Sausage Gumbo | Jumbo Lump Crab Dip |
| Shrimp & Corn Soup | |
| Smoked Duck & Mushroom Soup | |

Displayed Items

Choice of Four:

- Braised Sugarcane Carrots (v)
- Sauteed Seasonal Vegetables (v)
- Mashed Potatoes (v)
- Classic Macaroni and Cheese (v)
- Shrimp and Andouille Sausage Pasta in a Cajun White Wine Cream Sauce
- Tortellini Alfredo with Roasted Peppers (v)
- Red Beans and Rice
- Southern Fried Catfish
- Fried Chicken Tenders
- Grilled Sirloin in Bordelaise Sauce

Beverage Station

- Citrus-Infused Ice Water
- Freshly-brewed regular and decaffeinated coffee



All prices are subject to 9.45% sales tax and 22% taxable administrative charge



Gold Package

Minimum 25 guests

\$65.00 per person

Garde Manger Display

- Greek Pasta Salad
- Sliced, Seasonal Fruit
- Imported & Domestic Cheese Tray
- Assorted Crudit  with Ranch Dipping Sauce
- Assorted Breads

Soup or Dip Option

Choice of One:

- | | |
|-------------------------------|-------------------------|
| Roasted Butternut Squash Soup | Spinach & Artichoke Dip |
| Crab & Brie Bisque | Shrimp Remoulade Dip |
| Chicken & Sausage Gumbo | Jumbo Lump Crab Dip |
| Shrimp & Corn Soup | |
| Smoked Duck & Mushroom Soup | |

Pasta

Choice of One:

- Tortellini Alfredo with Roasted Red Peppers (v)
- Andouille Sausage & Chicken Jambalaya
- Classic Macaroni and Cheese
- Marinara with Meatballs
- Shrimp and Andouille Sausage in a Cajun White Wine Cream Sauce

Sides

Choice of Two:

- Braised Sugarcane Carrots (v)
- Sauteed Seasonal Vegetables (v)
- Farmer Style Green Beans
- Grilled Asparagus Spears (v)
- Spinach Madeline
- Mashed Potatoes (v)
- Twice-Baked Au Gratin Potatoes
- Sweet Potato Casserole (v)

Entrees

Choice of Two:

- Southern Fried Catfish
- Blackened Gulf Fish
- Barbeque Shrimp & Grits
- Crawfish Etouffee & Rice
- Grilled Chicken Meuniere
- Fried Chicken Tenders
- Red Beans & Rice
- Grilled Sirloin in Bordelaise Sauce

Beverage Station

- Citrus-Infused Ice Water
- Freshly-brewed regular and decaffeinated coffee

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Platinum Package

Minimum 25 guests

\$78.00 per person

Garde Manger Display

Tossed Salad with House-Made Citrus Vinaigrette
Greek Pasta Salad
Sliced, Seasonal Fruit
Imported & Domestic Cheese Tray
Marinated, Grilled Vegetables
Assorted Breads

Choice of One:

Spinach & Artichoke Dip
Shrimp Remoulade Dip
Jumbo Lump Crab Dip

Soup

Choice of One:

Roasted Butternut Squash
Crab & Brie Bisque
Chicken & Sausage Gumbo
Shrimp & Corn Soup
Smoked Duck & Mushroom Soup

Pasta

Choice of Two:

Tortellini Alfredo with Roasted Peppers (v)
Andouille Sausage & Chicken Jambalaya
Classic Macaroni & Cheese
Marinara with Meatballs
Shrimp and Andouille Sausage in a Cajun White Wine Cream Sauce

Sides

Choice of Two:

Braised Sugarcane Carrots (v)
Sautéed Seasonal Vegetables (v)
Farmer Style Green Beans
Grilled Asparagus Spears (v)
Spinach Madeline
Mashed Potatoes (v)
Twice-Baked Au Gratin Potatoes
Sweet Potato Casserole (v)

Entrees

Choice of Three:

Southern Fried Catfish
Blackened Gulf Fish
Barbeque Shrimp & Grits
Crawfish Etouffee
Grilled Chicken Meuniere
Fried Chicken Tenders
Red Beans & Rice
Grilled Sirloin in Bordelaise Sauce

Beverage Station

Citrus-Infused Ice Water
Freshly-brewed regular and decaffeinated coffee

All prices are subject to 9.45% sales tax and 22% taxable administrative charge
(15)



Diamond Package

Minimum 25 guests

\$100.00 per person

Additional Inclusions:

Choice of:

*Venue Social Hour** or Extra Reception Hour with Bar Package*

***Upgrade to the Mansion for \$7 per person*

Overnight Accommodation: Complimentary Room for the Bride & Groom

Garde Manger Display

Tossed Salad with Citrus Vinaigrette
Greek Pasta Salad
Sliced, Seasonal Fruit
Imported & Domestic Cheese Tray
Marinated, Grilled Vegetables
Assorted Breads

Choice of One:

Spinach & Artichoke Dip
Shrimp Remoulade Dip
Jumbo Lump Crab Dip
Cajun Queso Dip

Pasta

Choice of Two:

Tortellini Alfredo with Roasted Peppers (v)
Andouille Sausage & Chicken Jambalaya
Classic Macaroni & Cheese
Marinara with Meatballs
Shrimp and Andouille Sausage in a Cajun
White Wine Cream Sauce

Soup

Choice of One:

Roasted Butternut Squash
Crab & Brie Bisque
Chicken & Sausage Gumbo
Shrimp & Corn Soup
Smoked Duck & Mushroom Soup

Sides

Choice of Three:

Braised Sugarcane Carrots (v)
Sautéed Seasonal Vegetables (v)
Farmer Style Green Beans
Grilled Asparagus Spears (v)
Spinach Madeline
Mashed Potatoes (v)
Twice-Baked Au Gratin Potatoes
Sweet Potato Casserole (v)

Entrees

Choice of Three:

Southern Fried Catfish
Blackened Gulf Fish
Barbeque Shrimp & Grits
Crawfish Etouffee
Grilled Chicken Meuniere
Fried Chicken Tenders
Red Beans & Rice
Grilled Sirloin in Bordelaise Sauce

Carving Station

Choice of One:

Roasted Pork Loin • Top Round of Beef • Cane Syrup Glazed Ham
Prime Rib (add \$3) • Beef Tenderloin (add \$5)

Beverage Station

Citrus-Infused Ice Water
Freshly-brewed regular and decaffeinated coffee

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Brunch Package

Available for Receptions Starting before 2pm. Minimum 25 guests

\$45.00 per person

Cold Items

Tossed Salad with House-Made Citrus Vinaigrette
Sliced, Seasonal Fruit
Imported & Domestic Cheese Tray
Assorted Breads

Soup

Choice of One:

Roasted Butternut Squash
Crab & Brie Bisque
Chicken & Sausage Gumbo
Shrimp & Corn Soup
Smoked Duck & Mushroom Soup

Sides

Choice of Two:

Scrambled Eggs (v)
Home Fried Potatoes (v)
Sweet Potato Hash (v)
Farmer Style Green Beans
Grilled Asparagus Spears (v)
Spinach Madeline
Sweet Potato Casserole (v)
Bacon & Sausage

Entrees

Choice of Two:

Thick-Cut French Toast (v)
Spinach Quiche Lorraine
Tortellini Alfredo with Roasted Peppers (v)
Southern Fried Catfish
Blackened Gulf Fish
Barbeque Shrimp & Grits
Crawfish Etouffee
Fried Chicken Tenders

Carving Station

Choice of One:

Roasted Pork Loin • Top Round of Beef • Cane Syrup Glazed Ham
Prime Rib (*add \$3*) • Beef Tenderloin (*add \$5*)

Beverage Station

Citrus-Infused Ice Water
Fruit Punch
Assorted Juices
Freshly-Brewed Regular and Decaffeinated Coffee

Bar Add-On Station

Bloody Marys • Sparkling Wine • Mimosas
\$20 per person



All prices are subject to 9.45% sales tax and 22% taxable administrative charge

Seated Dinner

Served with water, iced tea, and freshly brewed coffee.
Chef's choice of starch and vegetable, unless otherwise indicated. Vegetarian options on request.

Three Courses \$61 | Four Courses \$69 | Five Courses \$78

Appetizers

Sugarcane Chicken

Lightly breaded tenders tossed in sugarcane buffalo sauce

Fried Green Tomatoes

Fried golden brown, topped with lump crab meat and remoulade sauce

Shrimp Cocktail

Jumbo Louisiana Shrimp served with a zesty cocktail sauce

Soups

Crab & Brie Bisque

Rich, creamy bisque served with fresh, Louisiana lump blue crab meat

Chicken & Sausage Gumbo

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

Smoked Duck & Mushroom Soup

Savory smoked duck and fresh mushrooms in a cream-based soup

Salads

House Salad

Mixed greens, cucumbers, and ripe grape tomatoes tossed in sugarcane vinaigrette

Spinach Salad

Spinach, fresh strawberries, and sweet & spicy pecans, tossed in a citrus vinaigrette

Single Protein Entrees*

Blackened Gulf Fish

Gulf fish blackened with Cajun spices and butter

Pasta Fourchon

Shrimp and lump crab tossed in a rich alfredo sauce, served over penne pasta

Chicken Breaux Bridge

Sautéed chicken breast topped with crawfish étouffée, served over rice

NY Strip

12 oz. NY strip, broiled to perfection, served medium

Randolph Filet (add \$5)

8 oz. center-cut filet, served medium

Dual Protein Entrees**

Roasted Salmon & Petite Filet

Roasted salmon with lemon butter and toasted almonds accompanied by a 5 oz. filet, cooked medium

Blackened Gulf Fish & Fig-Marinated Pork Loin

Gulf fish blackened with Cajun spices and butter accompanied by fig-marinated, roasted tenderloin of pork.

Barbeque Shrimp & Petite Filet

Fresh Gulf shrimp served in barbeque sauce accompanied by a 5 oz. filet, cooked medium.

Desserts

White Chocolate Bread Pudding

Delicious, homemade bread pudding topped with caramel sauce.

NY Cheesecake

A delightful, rich cheesecake, topped with fresh berries and whipped cream

Seasonal Cake

Ask your sales manager for seasonal options

*Two choices of single protein requires guest count and place cards.

**Dual protein entrees do not allow additional choice.

All prices are subject to 9.45% sales tax and 22% taxable administrative charge

Reception Add-Ons

Enhance your reception package with any of the add-ons below.

Hors d' Oeuvres

All items can be passed or set up as a display. 100 pieces per order.

Cold

- Bruschetta with Roma Tomatoes, Fresh Mozzarella, and Fresh Basil (v) - \$395
- Jumbo Boiled Louisiana Shrimp with Spicy Cocktail Sauce - \$425
- Lobster and Crab Pinwheels - \$650
- Ahi Tuna on Crispy Wontons - \$450

Hot

- Savory Crawfish Pies - \$425
- Crabmeat Stuffed Mushrooms - \$550
- Jumbo Lump Crab Cake with Remoulade - \$625
- Grilled Shrimp with Thai Chili - \$425
- Bacon-Wrapped Shrimp - \$575
- Almond Crusted Duck Breast with Fig Marmalade - \$450
- Andouille Sausage with Creole Mustard - \$425
- Savory Meat Pies - \$425

Dips

Prices listed per display. Dips serve 50 people.

Cold

- Shrimp Remoulade - \$125
Gulf shrimp boiled in lemon and spices. Tossed in our homemade remoulade, cream cheese, and fresh herbs.
- Jumbo Lump Crab Dip - \$100
Lump blue crab mixed in a creamy herb sauce, served with assorted crackers

Hot

- Spinach & Artichoke - \$100
Rich and creamy spinach and artichoke dip, served warm with tortilla chips
- Cajun Queso - \$150
Homemade queso with chopped jalapeno and Cajun spices, blended with crawfish and Tasso.
- Crab Au Gratin - \$250
Classic homemade bechamel thickened with Italian bread crumbs, mixed with claw and lump crab.

Carving Stations

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

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

- Cane Syrup Glazed Ham - \$325
Serves 50 guests
- Roasted Pork Loin - \$325
Serves 75 guests
- Top Round of Beef - \$350
Serves 100 guests
- Prime Rib of Beef - \$600
Serves 75 guests
- Steamship Round of Beef - \$600
Serves 200 guests
- Tenderloin of Beef - \$850
Serves 50 guests





Late Night Snacks

Late night snacks are available either during your reception or afterward at a late night bar, if booked with your Sales Manager.

Displays

Prices listed per display. 50 pieces per order.

Cheeseburger Sliders - \$300

Served with French fries and condiments

Mini Hot Dogs - \$300

Served with chili and French fries

Savory Meat Pies - \$225

Choice of Beef or Crawfish

Assorted Deli Finger Sandwiches - \$225

Pimento & Cheese, Ham & Cheddar, Turkey & Swiss

Chicken & Waffles - \$300

Breaded chicken bites with mini waffles, served with maple syrup and cane syrup

Dessert Stations

Dessert stations are serviced for one hour during your three-hour reception. All dessert stations require a chef attendant at \$100 per station. Prices listed per person. Minimum 50 guests.

Beignets and Café Au Lait - \$5

Enjoy hot beignets, fried golden brown and served with powdered sugar and Crème Anglaise, along with hot Café Au Lait

Marble Slab Ice Cream Station - \$5

Let Nottoway's staff to build the perfect ice cream treat for your guests. Served with vanilla and chocolate ice cream along with assorted toppings.

Bar Packages

Reception Bar Packages include:

- Three-hour bar of your choice
- Nottoway schedules one bartender per 75 guests

Package	Non-Alcoholic	Beer & Wine	Premium	Top-Shelf
Three-Hour Open Bar	\$13	\$24	\$30	\$36
Each Additional Hour	\$2	\$4	\$5	\$7

Bar Selections:

Non-Alcoholic Bar

Fruit Punch or Lemonade
Soft Drinks
Assorted Juices
Bottled Water

Beer & Wine Bar

Domestic Beer Selection
House Wine Selections & House Sparkling Wine
Soft Drinks, Assorted Juices, Bottled Water

Premium Bar

Premium Brand Liquors*, including:

Tito's Vodka
Tanqueray London Dry Gin
Bacardi Silver Rum
1800 Silver Tequila
Jack Daniel's Tennessee Whiskey
Seagram's VO
Johnnie Walker Red

Domestic Beer Selection
House Wine Selections & House Sparkling Wine
Soft Drinks, Assorted Juices, Bottled Water

Top Shelf Bar

Top-Shelf Brand Liquors*, including:

Grey Goose Vodka
Bombay Sapphire London Dry Gin
Plantation 5 Year Rum
Patrón Silver Tequila
Maker's Mark Bourbon
Crown Royal Canadian Whiskey
Glenmorangie 10 year Single Malt Scotch Whisky

Domestic & Craft Beer Selection
House Wine Selections & House Sparkling Wine
Soft Drinks, Assorted Juices, Bottled Water

*Brand availability subject to change.

All prices are subject to 9.45% sales tax and 22% taxable administrative charge



Bar Enhancements

All add-on bar stations are priced per person and may be added to any premium or top-shelf bar package. Additional \$100 add-on bartender fee applies to each station. Minimum 50 guests.

Martini Bar - \$7

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

Cordials and Coffee Bar - \$6

A perfect after-dinner compliment, the bar features a selection of cordials, including Bailey's Irish Cream, Kahlua Coffee Liqueur, Godiva Chocolate Liqueur, Amaretto and Grand Marnier, as well as gourmet coffee accompaniments.

Frozen Bar - \$7

What better way to enhance your event than delicious frozen margaritas or daiquiris. Available in margarita, piña colada, tropical punch, or mud slide.



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Rental Add-Ons

Ready for that something extra? Let Nottoway provide you with unique options to elevate your wedding to the next level.

Chandeliers in the Oaks

Add some illumination to your ceremony with chandeliers hanging from our 150 year-old oak trees.

- Up to three - \$250 each
- Over three - \$200 each

Up-Lighting

Looking for a little mood lighting? Want to accentuate your wedding colors?

- Up to 8 lights - \$25 each
- Over 8 lights - \$20 each

Stage Rental

12' x 16' stage, with skirting. Stage stands approximately 1' tall.

- \$500

Fireworks on the Levee

Ready for a big send-off? Do it in style with a fireworks package!

- Package A - \$3500
3-4 Minutes
- Package B - \$3750
5-6 Minutes
- Package C - \$4750
7-9 Minutes



Bridal Deliveries

Make your day effortless with deliveries to the bridal dressing room while you and your bridal party get ready.

Breakfast

Prices listed per dozen

Warm Buttermilk Biscuits - \$28
Served with butter and jelly

Assorted Breakfast Pastries - \$24
Muffins, Croissants, and Danish

Assorted Bagels - \$32
Served with cream cheese

Sausage Biscuits - \$30
Warm biscuit sandwiches with a sausage patty

Ham & Cheese Croissants - \$30
Ham & cheddar served on warmed croissants

Lunch

Prices listed per display. Displays serve approximately 12 people.

Sandwich Displays

Sandwich Displays are served with chips and bottled water.

Finger Sandwiches - \$75
Bite sized sandwiches of Pimento Cheese, Turkey, and Ham.

Deli Sandwich Tray - \$150
Ham & Cheese, Turkey & Swiss, Roast Beef & Provolone, with condiments.

Classic Cheeseburger Tray—\$175
10 oz patties served with cheddar cheese on Brioche buns, with condiments.

Salad Displays

Salad Displays are served with fresh rolls and bottled water.

Strawberry Spinach Salad - \$125
*Baby spinach tossed with sliced strawberries and sweet & spicy pecans in a citrus vinaigrette.
(Add chicken for \$25)*

Nottoway House Salad - \$100
*Mixed greens, cucumbers, and grape tomatoes tossed in sugarcane vinaigrette.
(Add chicken for \$25)*

Non-Alcoholic Beverages

Soft Drinks \$2

Abita Root Beer \$3

Bottled Iced Tea \$3

Coffee Service \$30

One gallon of fresh coffee served with creamer and sugar

Alcoholic Beverages

Bottled Beer \$4

Mimosas by the Bottle \$35

One bottle of sparkling wine and orange juice

All prices are subject to 9.45% sales tax and 22% taxable administrative charge



Policies & Procedures

The Sales & Catering Staff at Nottoway are dedicated to making your wedding day a dream come true. From helping select the best package to determining what makes your wedding experience truly unique, our team is here to answer any questions and guide you through the process.

Menu Selection and Guarantees

The Resort needs your assistance in making your event a success. Please refer to your event contract for guarantee and menu selection due dates. Changes made after the due dates will be subject to additional charges.

Plated Events

In the event that your group requires a split menu, entrée selections are limited to a maximum of two selections. The Resort requires that the Group produce place cards identifying the particular entrée selected by the guest and the count provided a minimum of five (5) business days prior to the event. If the Resort needs to produce more than the initial amount guaranteed for a specific entrée, the Group is responsible for paying for those additional meals.

Buffets

For groups less than the minimum, group will be charged the stated minimum for any package. Buffet pricing is based on the stated time of service. Buffet food will not be boxed or packaged for Guest consumption following event.

Outside Food & Beverage

No food and/or beverage of any kind will be permitted to be brought into the Resort by the Group or any of the Group's guests. All food and beverage items served in banquet rooms must be supplied and prepared by Nottoway Plantation & Resort. Food may not be taken off the premises after it has been prepared and served. The Group is responsible for notifying its guests of this policy. Specialty items, such as cakes, may be provided by approved vendors on a case by case basis.

Liquor Laws

Resort strictly adheres to and enforces all Louisiana State Liquor Laws. Identification may be requested at any time. The Resort reserves the right to refuse service to anyone not in accordance with these liquor laws. Alcoholic beverage service will be denied to guests who appear to be intoxicated or are under age. The duration of service for alcoholic beverages is limited to no more than (5) five hours per event.

Special Dietary Requests

Should guests have any special dietary requests or food allergies and require special meal requirements, Nottoway must be notified at least (5) five business days in advance of the event with names of guests and special requirements. Nottoway will make the necessary arrangements to accommodate the request. Nottoway utilizes many different ingredients in menu items and there may be products that may contain nuts, nut products, dairy and/or soy, and the like, and the resort will not be liable for the guests' allergic reactions resulting from partaking in food items served at any food and beverage outlets and/or functions being held at Nottoway.

Custom Menu Requests

Please consult with your Sales Manager regarding any custom menu requests. All custom menu requests must be made no less than 21 days prior to the event.

Menu Selection and Prices

All menu selections and prices are subject to change without notice.

Tax and Administrative Charge

Banquet food, beverage, room rental and fees are subject to a taxable 22% administrative charge and 9.45% sales tax. Taxes are subject to change without notice and prevailing taxes during event will apply.

Room Setup and Time Changes

If room setup changes are requested after your event has been set up as specified on the banquet event order, a minimum labor charge of \$250 will apply and be posted to your master account. If additional hours are requested and permitted by the Resort, a \$500 charge will apply per half hour.



Policies & Procedures

Décor

Nottoway provides linen, glassware, silverware, and china. Nottoway does not provide flowers or centerpieces. Events may be enhanced with items such as decorative lighting. Please consult your Sales Manager.

Signage and Decorations

Signs and banners are not allowed in the Hotel's public areas, unless approved in advance by the Resort. Within the Group's function space, all signs must be professionally printed, and their placement and posting be pre-approved by an authorized Resort representative. Nothing shall be posted, nailed, screwed or otherwise attached to walls, floors, or other parts of the building or furniture. Distribution of gummed stickers or labels is strictly prohibited. Open flames, confetti, and wall hangings are not permitted at the Resort.

Audio Visual

A complete range of audio-visual equipment is available through the Resort's provider. The Resort requires advance notice of any outside vendor coming onto the Resort property and Resort must approve all vendors and specifications for electrical requirements.

Outdoor Events

The Resort will provide and reserves the right to relocate any scheduled outdoor event to an indoor location. This decision will be based on current and forecasted weather conditions. All weather decisions will be made three (3) hours prior to the start of the event.

Room Damages

Due to the historic nature of the Resort and the commitment to protect the mansion, grounds and objects they contain, Nottoway management reserves the right to refuse use of its property to any event sponsor, planner or purveyor. The Group assumes liability for any and all damages to the resort property, including interiors and exteriors of all buildings and grounds as a result of negligence by the Group or any of the Group's guests. Cleaning or repairs for such damages including supplies and labor, deemed necessary by Nottoway management will be billed to the Group.

Security

The Resort reserves the right to require security for events that serve alcohol and/or have more than 100 guests or are scheduled during evening hours. If deemed necessary, security shall be obtained by the Resort (1 guard per 100 guests) at the expense of the Group. Charges are based on the rate of the security service provider. The Resort has sole discretion to select the security service provider and individual security guards. The Resort does not assume responsibility for damage or loss of any merchandise or articles left on the premises prior to, during or following any event.

Shipping and Receiving

Due to limitations in secured storage space, Nottoway will only accept packages as follows: Boxes/packages may be sent for arrival a maximum of (3) three days prior to Group arrival and must be marked with the following: Responsible party's name, Group Name, Hold for Arrival Date. There will be no charge for up to (10) ten boxes, weighing no more than 25 pounds per box. Additional boxes are subject to a \$5.00 per box charge. Nottoway will not be responsible for any damages or loss to any packages or boxes.

Outside Contractors

The Resort offers all services necessary for a successful program. However, if Group finds it necessary to use outside services, any companies, firms, agencies, individuals and groups hired by or on behalf of Group shall be required to sign and return the Third Party Vendor Agreement. Upon prior reasonable written notice to the Resort from Group, Resort shall cooperate with such contractors and provide them with facilities at the premises to the extent that the use and occupancy of the facilities by the contractor does not interfere with the use and enjoyment of the Resort premises by other guests and members of the Resort.

Group's contracts with its Contractors will all specify that Contractor and the Group will indemnify and hold the Resort harmless from any and all damages or liabilities which may arise by such Contractors or through their use. A copy of the Contractor's liability insurance will be required prior to arrival on Resort property.

Deposit Requirements

Initial Deposit/Date Hold

A non-refundable/non-transferable deposit of \$2,000 is required to hold a wedding date before the formal contracting process proceeds.

Contract & Deposit

After receiving the \$2,000 deposit, your Sales Manager will draw up your contract based on the selected date, all food & beverage minimums and/or rental requirements, as well as any additional information for your wedding. The contract must be signed and returned within two (2) weeks of receipt along with a 25% deposit, unless otherwise noted in your contract.

Second 25% Deposit

An additional deposit of 25% of your estimated final charges will be due approximately one-third of the way to your wedding date, or as defined in your contract.

Third 25% Deposit

An additional deposit of 25% of your estimated final charges will be due approximately two-thirds of the way to your wedding date, or as defined in your contract.

Final Payment:

Final payment is due 10 business days prior to your function. Payment in full must be received by end of business day. Final payment can be made in the form of cash, credit card, or certified check. Personal checks will not be accepted.

Missed Deposits

The Sales & Catering staff make every effort to alert the client regarding upcoming deposits; however, it is the client's responsibility to keep track of all due dates. Nottoway reserves the right to retain any and all deposits, cancel the event and/or rebook to another party if the deposit due dates are not met.

Deposits

All deposits are non-refundable and non-transferable.



Nottoway

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