



THE BEST THINGS
come in small packages



Nottoway Elopements

Your Perfect Day. Your Way.

From our century-old oak trees to the balcony overlooking the Mississippi River, or even the stunning elegance of the White Ballroom, Nottoway offers endless possibilities for your special day.

Whether your elopement is just the two of you or your closest family and friends, Nottoway's elopement packages are designed for up to 25 guests.

Elopements at Nottoway include:

- Sales manager on-site to facilitate your ceremony
- Professional banquet staffing
- Tables, chairs, place settings, and white linens for your dinner
- Discounts on overnight accommodations
- Bridal Dressing Room access three hours prior to your ceremony





Elopement Options

Looking for a small, intimate ceremony with just you or your close family and friends? We take care of the planning to make your day all about you!

Elopement Package A

\$1,500

Inclusions:

- Wedding ceremony coordinator
- 30-minute outdoor ceremony location with seating for up to 8 guests*
- Custom-designed bouquet & boutonniere
- Wedding officiant
- Two Nottoway representatives to perform as witness (if needed)

Additional Package Add-Ons:

- White Ballroom Ceremony—\$250
- Weekend/Holiday Supplement—\$250
- Up to 8 additional guests for seated dinner—price based on menu selection (*see page 7 for seated dinner menu*)

Elopement packages can be booked year-round Sunday—Thursday. Friday or Saturday bookings may be made up to 90 days in advance.

**Rain back-up will be provided. Nottoway reserves the right to move the ceremony based on current or impending inclement weather. Notification of change of location will be made a minimum of two (2) hours in advance.*

Elopement Options

If you are considering an elopement, but want a little more than just the basics, we have an enhanced package available that also allows for a larger guest list.

Elopement Package B

\$2,500

Inclusions:

- Wedding ceremony coordinator
- 30-minute outdoor ceremony location with seating for up to 23 guests*
- Custom-designed bouquet & boutonniere
- Wedding officiant
- Two Nottoway representatives to perform as witness (if needed)
- One night deluxe accommodation**
- Turndown service with champagne and strawberries
- Complimentary dinner for two
- One bottle of house wine or champagne with dinner

Additional Package Add-Ons:

- White Ballroom Ceremony—\$250
- Weekend/Holiday Supplement—\$250
- Up to 22 additional guests for seated dinner—price based on menu selection (see page 7 for seated dinner menu)

Elopement packages can be booked year-round Sunday—Thursday. Friday or Saturday bookings may be made up to 90 days in advance.

**Rain back-up will be provided. Nottoway reserves the right to move the ceremony based on current or impending inclement weather. Notification of change of location will be made a minimum of two (2) hours in advance.*

***Room Type Based on availability*





Time to Celebrate

Enhance your ceremony with a celebration at the end by booking a 30-minute social, complete with hors d'oeuvres, sparkling wine and beer to toast your happily-ever-after.

After Ceremony Social:

\$10 per person

Offered immediately after your ceremony, your guests are presented with your choice of two tray-passed hors d'oeuvres with sparkling wine and beer.

Mansion Social:

\$20 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 two tray-passed hors d'oeuvres, sparkling wine, and non-alcoholic punch. Bookable only if White Ballroom ceremony enhancement is selected.

Hors d'Oeuvres Selection:

Choice of Two

Cold

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

Jumbo Boiled Shrimp with Spicy Cocktail Sauce

Ahi Tuna on Crispy Wonton

Hot

Savory Crawfish Pies

Grilled Shrimp with Thai Chili

Bacon-Wrapped Shrimp

Almond Crusted Duck Breast with Fig Marmalade

Andouille Sausage Bites with Creole Mustard

Savory Meat Pies

Additional hors d'oeuvres selection may be added for \$4 per person.

Seated Dinner

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

Three Courses \$41 | Four Courses \$49 | Five Courses \$58

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 Primavera (v)

Fresh, roasted vegetables tossed in olive oil

Pasta Fourchon

Shrimp and lump crab tossed in a rich alfredo sauce

Chicken Breaux Bridge

Sautéed chicken breast topped with crawfish étouffée, served on a bed of 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

Barbeque Shrimp & Petite Filet

Fresh Gulf shrimp served in barbeque sauce 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.

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

(7)



Bar Packages

Open Bar Service

Provide your guests with unlimited drink options during your seated dinner with either a one- or two-hour open bar.

Package	Non-Alcoholic	Beer & Wine	Premium	Top-Shelf
One-Hour Open Bar	\$4	\$14	\$18	\$22
Two-Hour Open Bar	\$9	\$19	\$24	\$30

\$50 bartender fee applies to any Open Bar Service

Consumption Bar Service

Cash Bar: Drinks are paid for by your guests (Cash or Credit Card) at time of service
Hosted Bar: Consumption is tracked and charged to the Master Account immediately following the event.

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

\$100 bartender fee applies to any Consumption Bar Service

Bar Options

Open Bar Selections

Non-Alcoholic Bar

Fruit Punch or Lemonade
Soft Drinks
Assorted Juices
Bottled Water

Beer & Wine Bar

Domestic Beer Selections
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 Selections
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 Selections
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



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 and station pricing is based on three (3) hours of service, unless otherwise noted. Each additional hour added is subject to additional fees.

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 \$500 is required to hold an elopement date before the formal contracting process proceeds.

Contract & Deposit

After receiving the \$500 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 elopement. The contract must be signed and returned within two (2) weeks of receipt along with a 50% deposit, unless otherwise noted 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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