



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.*





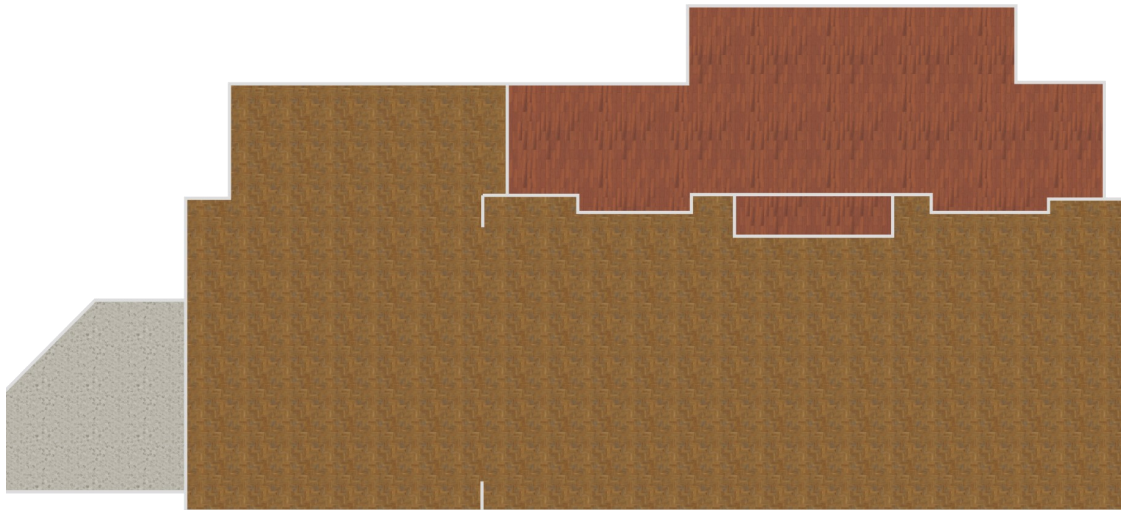
# Reception Venues

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 - \$6,000 F&B minimum Saturday - \$8,000 F&B minimum Sunday - \$5,000 F&B minimum Monday-Thursday - \$1,000 rental



All prices are subject to 9.45% sales tax and 23% taxable administrative charge (6)



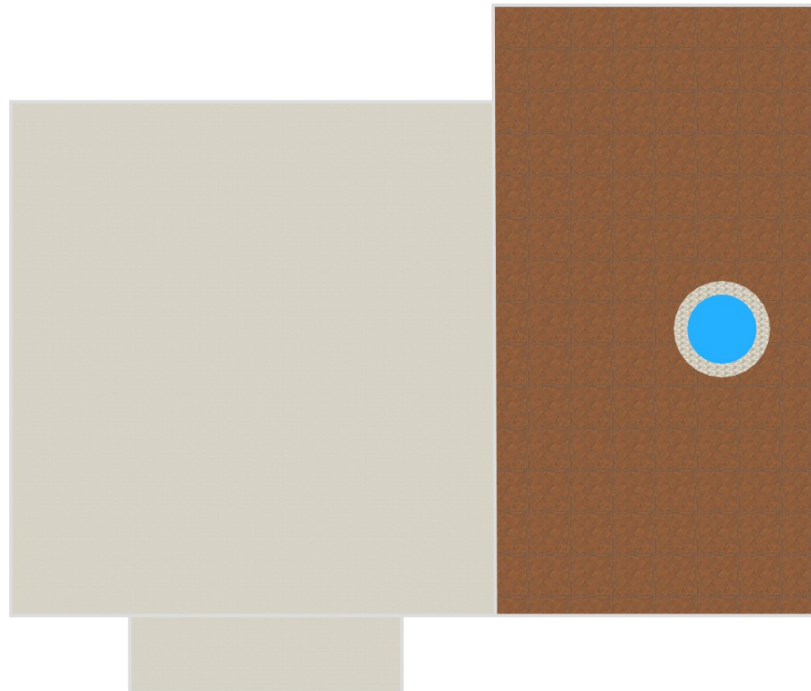
# Reception Venues

*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.*

All prices are subject to 9.45% sales tax and 23% taxable administrative charge



# 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.

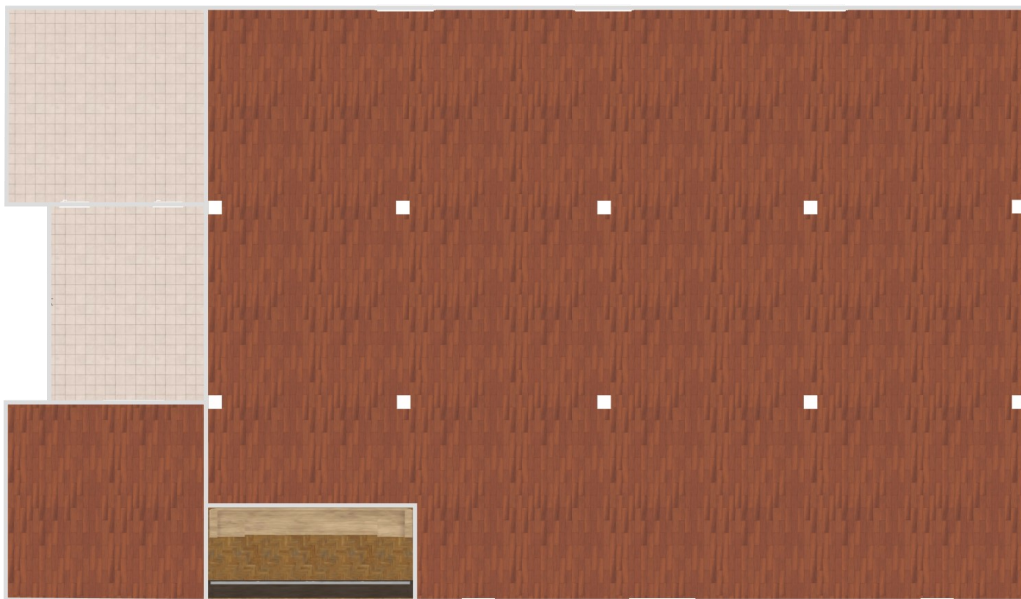
Square Footage: 4,640

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.

All prices are subject to 9.45% sales tax and 23% taxable administrative charge  
(8)







# 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.*

**ALL CATERING MENU PACKAGES,  
ITEMS AND PRICES  
ARE SUBJECT TO CHANGE AT ANY TIME,  
INCLUDING AFTER CONTRACTS  
HAVE BEEN SIGNED**





# 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:

\$25 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:

\$50 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

- Caprese Skewers- Fresh Mozzarella, Roma Tomato and Fresh Basil
- Brandy Flamed Mushrooms w/ Roasted Garlic, Fresh Herbs, & Goat Cheese in Phyllo Cups
- Crispy Shredded Pickled Pork, Red Bean Hummus, Banana Pepper, French Bread Crostini
- Pesto Cream Cheese Tarlettes with Sundried Tomatoes & Pine Nuts
- Smoked Salmon Flatbread, Herbed Ricotta, Capers, Pickled Onion
- Tuna Niçoise Phyllo Cups, Sushi Grade Tuna, Dijon, Tomatoes, Olives, Pickled Green Beans

### Hot

- Applewood Bacon, Gruyere and Caramelized Onion Tart
- Artichoke Beignets topped with a Lemon Aioli
- Bacon wrapped Shrimp with Jepper Jelly Dipping Sauce
- Boudin Balls-Golden Fried, with Creole Mustard
- Brisket and Smoked Cheddar Grilled Cheese
- Creole Crab Cakes with a topped with Remoulade Sauce
- French Quarter Crawfish Bread
- Fried Green Tomato with Spiced Cornmeal Coating, topped with Creole Aioli
- Mini Muffulettas, Baked Ham, Salami, Provolone Cheese, Olive Salad, Italian Sesame Roll
- Mini Chicken & Waffles with Tabasco Maple Syrup
- Pecan Praline Brie Phyllo, Crispy Phyllo Cup, French Brie topped with Pecan Praline -
- Petie Grilled Cheese & Tomato Basil Soup
- Portabella Fries with Garlic and Lemon Aioli Dipping Sauce
- Smoked Alligator Sausage & Creole Mustard En Croute

## Alcohol Enhancements:

- \$7 Beer & Wine
- \$9 Premium Bar
- \$11 Top Shelf Bar

All prices are subject to 9.45% sales tax and 23% taxable administrative charge



# Silver Package

\$60.00 per person *Minimum 50 guests*

## Passed Hors d' Oeuvres

\* *Served for the first 30 minutes of the event\**

*Choice of Four:*

Antipasti Skewer  
Artichoke Beignets topped with Lemon Aioli  
Beef Brisket and Smoked Cheddar Grilled Cheese Bite  
Boiled Shrimp & Cocktail Sauce  
Boudin Balls  
Caprese Skewers (v)  
Creole Crab Cakes  
Fried Green Tomato  
Mini Muffulettas  
Pecan Praline Brie Phyllo Cup  
Seasonal Vegetable Shooters with Green Goddess Dressing

## Station One

### Carving Station & Side

*Choice of One Carving:*

all served with fresh rolls\*

Boneless Roasted Turkey with Creole Marmalade Glaze  
Mango Pork Tenderloin with Mango Chutney  
Smoked Boneless Turkey with Tasso Gravy  
Spice Crusted Roast Beef with Cabernet Sauvignon Au Jus  
Tabasco Rubbed Pork Tenderloin with Creole Mustard Jus  
Top Round of Beef, Garlic Stuffed and Wood Roasted, served with an herb Au Jus

*Choice of One Side:*

Garlic Mashed Potatoes Smoked  
Gouda Mashed Potato  
Maple Mashed Sweet Potato  
Stone Ground Cheese Grits  
Grilled Vegetables  
Grilled Baby Eggplant  
Corn Maque Choux  
Snap Beans  
Spinach Madeleine  
Broccoli Cheddar Slaw





# Silver Package

## Continued

Minimum 50 guests

### Station Two

#### Pasta or Soup or Rice

Choice of one pasta, soup or rice dish:

#### Pasta

##### Cajun Pasta

Gulf Shrimp, Crawfish, Andouille Sausage, Mushrooms, Sweet peppers, Spicy Cream Sauce with Pasta Cheese

##### Sacchetti & Summer Tomato Pasta

Shaved Fennel, Garlic chips, Basil, White Wine over Cheese Filled Pasta

##### Crawfish Gérard Pasta

Crawfish Tails, simmered in a Creamy Sauce with Fresh Basil, Parmesan, Black pepper with Pasta

##### Pasta Jambalaya

Grilled Chicken, Andouille Sausage and Gulf Shrimp in a Spicy Creole Sauce over Pasta

##### Shrimp, Corn and Tasso "Maque Choux" Pasta

Buttered Orzo pasta, Spiced Shrimp, Roasted Corn, Tasso & Sweet Peppers, Spicy Creole Tomato Broth

##### Smoked Chicken and Mushroom Pasta

Smoked Chicken, Portobello Mushrooms, Sautéed Onions, Olive Oil, Heavy Cream, Parmesan & Fresh Cilantro

##### Smoked Mushroom and Ricotta Ravioli

Smoked Portabella, Button Mushrooms, Chives, Chili Flakes & Shitake "Chips"  
in a light Creamy Sauce with Ricotta Ravioli

#### Soup

Mushroom and Brie Soup Oyster and Artichoke Soup Tomato Basil Soup

#### Rice

##### Chicken & Andouille Gumbo

##### Red Beans & Rice (Vegetarian)

##### Red Beans & Rice with Sausage Shrimp & Okra Gumbo

##### White Beans & Rice (Vegetarian) Wild Mushroom Risotto

#### Beverage Station

Freshly-brewed regular and decaffeinated coffee

Ice Water & Iced Tea

Additional 4<sup>th</sup> hour Catering Fee -\$15 per person

All prices are subject to 9.45% sales tax and 23% taxable administrative charge

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# Gold Package

**\$85.00 per person**

*Minimum 50 guests*

## **Station One Appetizer Display**

*-choice of four-*

Assorted Sausages with Creole Mustard Dipping Sauce

Caprese Skewers

Crab and Artichoke Dip with Crostinis

Crabmeat Mornay Dip – Hot Dip served with Crostinis

**Hummus with Tomato, Feta, Kalamata Olives, served with Garlic Pita Chips**

Mini Muffulettas served on an Italian Sesame Roll

Mint, Cucumber & Tomato Salad

Savory Artichoke Cheesecake Wedge, served with Crostinis

Savory Bleu Cheese Cheesecake Wedge, served with Crostinis

Savory Tuscany Cheesecake Wedge, served with Crostinis

Seasonal Fresh Fruit with a Honey Crème Yogurt

Seasonal Raw Vegetables with a Green Goddess Dressing

Spinach and Artichoke Dip (Hot) served with Pita Chips

## **Station Two Carving Station & Sides**

*Choice of One:*

*\*all served with fresh rolls\**

Boneless Roasted Turkey with Creole Marmalade Glaze

Mango Pork Tenderloin with Mango Chutney

Smoked Boneless Turkey with Tasso Gravy

Spice Crusted Roast Beef with Cabernet Sauvignon Au Jus

Tabasco Rubbed Pork Tenderloin with Creole Mustard Jus

Top Round Beef, Garlic Stuffed and Wood Roasted, served with an Herb Au Jus

*Choice of one starch:*

Corn Maque Choux

Garlic Mashed Potatoes

Maple Mashed Sweet Potato

*Choice of one vegetable:*

Broccoli Cheddar Slaw

Grilled Baby Eggplant

Grilled Vegetables

Snap Beans

All prices are subject to 9.45% sales tax and 23% taxable administrative charge





# Gold Package

## Continued

Minimum 50 guests

### Station Two

#### Pasta or Soup or Rice

Choice of one pasta OR soup OR rice dish:

#### Pasta

##### Cajun Pasta

Gulf Shrimp, Crawfish, Andouille Sausage, Mushrooms, Sweet peppers in a Spicy Cream Sauce with Pasta

##### Cheese Sacchetti & Summer Tomato Pasta

Shaved Fennel, Garlic chips, Basil, White Wine over Cheese Filled Pasta

##### Shrimp, Corn and Tasso "Maque Choux" Pasta

Buttered Orzo pasta, Spiced Shrimp, Roasted Corn, Tasso Ham & Sweet Peppers, Spicy Creole Tomato Broth

##### Smoked Mushroom and Ricotta Ravioli

Smoked Portabella, Button Mushrooms, Chives, Chili Flakes & Shitake "Chips" in a light Creamy Sauce

#### Soup

Mushroom and Brie Soup  
Oyster and Artichoke Soup  
Tomato Basil Soup

#### Rice

Chicken & Andouille Gumbo Red Beans & Rice (Vegetarian)  
Red Beans & Rice with Sausage  
Shrimp & Okra Gumbo  
White Beans & Rice (Vegetarian)  
Wild Mushroom Risotto

### Beverage Station

Freshly-brewed regular and decaffeinated coffee  
Ice Water & Iced Tea

Additional 4<sup>th</sup> hour Catering Fee - \$20 per person

All prices are subject to 9.45% sales tax and 23% taxable administrative charge

# Platinum Package

**\$90.00 per person**

*Minimum 50 guests*

## Station One Appetizer Display

*choice of one:*

Cheese Fondue

A delicious warm mix of Emmentaler Cheese, Fresh Garlic, Chablis Wine, and Kirschwasser Brandy, simmered to perfection. An assortment of Fresh Fruit, Crusty Breads, Steamed Vegetables, and Boiled Potatoes for Dipping

Charcuterie & Cheese Display

Chef's assortment of Pate, cheeses, sausages and dried meats, homemade jams and pickled vegetables, crusty bread, assorted mustards

Assorted Appetizers

Caprese Skewers

Celebration Salad

Crabmeat Mornay Dip served with Crostinis

Spinach and Artichoke Dip (Hot) served with Pita Chips

Traditional Hummus served with Garlic Pita Chips

## Station Two Carving Station & Sides

*Choice of One:*

\* all served with fresh rolls\*

Boneless Roasted Turkey with Creole Marmalade Glaze

Mango Pork Tenderloin with Mango Chutney

Smoked Boneless Turkey with Tasso Gravy

Spice Crusted Roast Beef with Cabernet Sauvignon Au Jus

Tabasco Rubbed Pork Tenderloin with Creole Mustard Jus

Top Round Beef, Garlic Stuffed and Wood Roasted, served with an Herb Au Jus

*Choice of One:*

Broccoli Cheddar Slaw

Corn Maque Choux

Garlic Mashed Potatoes

Grilled Asparagus

Grilled Baby Eggplant

Grilled Vegetables

Maple Mashed Sweet Potato

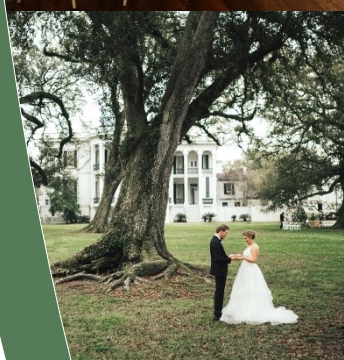
Scalloped Potatoes

Smoked Gouda Mashed Potatoes

Spinach Madeleine

Stone Ground Cheese Grits

Wild Mushroom Risotto



All prices are subject to 9.45% sales tax and 23% taxable administrative charge



# Platinum Package

## Continued

Minimum 50 guests

### Station Three

#### Pasta or Soup

Choice of One Pasta OR One Soup:

#### Pasta

Cajun Pasta

Cheese Sacchetti & Summer Tomato Pasta

Crawfish Gérard Pasta

Jambalaya Pasta

Shrimp, Corn and Tasso "Maque Choux" Pasta

Smoked Chicken and Mushroom Pasta

Smoked Mushroom and Ricotta Ravioli

#### Soup

Corn & Crab Bisque

Mushroom and Brie Soup

Oyster and Artichoke Soup

Shrimp & Corn Bisque

Tomato Basil Soup

### Station Four

#### Specialty Station

Choice of One Station / Bar

#### Creole Rice Station

\* All Items Served with Louisiana Long Grain Rice and French Bread

Choice of three:

Chicken and Andouille Gumbo

Seafood and Okra Gumbo

Crawfish Étouffée

Shrimp Creole

Red Beans with Sausage

Vegetarian Red Beans

Vegetarian White Beans

#### Mashed Potato Bar

Russet Mashed Potatoes with the following toppings included:

Cheddar Cheese

Mozzarella Cheese

Bacon

Chives

Sour Cream

Sauteed Mushrooms

Caramelized Onions

#### Additional Topping Options:

Braised Beef Short Ribs (Add \$15 Per Person)

Slow Roasted and Shredded Cajun Duckling (Add \$10 Per Person)

All prices are subject to 9.45% sales tax and 23% taxable administrative charge



# Platinum Package

## Continued

Minimum 50 guests

### Station Four Specialty Station Continued Choice of One Station / Bar

#### Macaroni & Cheese Bar

Elbow Macaroni & Cheese Sauce made with a creamy blend of Sharp Cheddar, Fontina, Gruyère, and Jarlsberg Cheeses

#### Included Toppings:

Andouille Sausage  
Applewood Bacon

Green Onions  
Jalapeños Roasted Garlic

Roasted Peppers  
Smoked Mushrooms  
Tomatoes

#### Gnocchi Bar

Small Dumplings made from Potato and Flour with  
Guest's Choice of Basil Pesto and Bolognese Sauces

#### Salad Station

Mixed Greens and Romaine Lettuce with the following toppings included:

Homemade Croutons  
Parmesan  
Blue Cheese  
Fresh Berries  
Dried Cranberries  
Golden Raisins

Almonds  
Candied Pecans  
Pine Nuts  
Carrots  
Cucumber  
Tomatoes

Red Onions  
Caesar Dressing,  
Balsamic Vinaigrette  
Pecan Vinaigrette  
Ranch  
Pepper Jelly Vinaigrette

#### Beverage Station

Freshly-brewed regular and decaffeinated coffee  
Ice Water & Iced Tea

Additional 4<sup>th</sup> hour Catering Fee - \$25.00 per person







# Diamond Package

**\$120.00 per person**

*Minimum 50 guests*

## Additional Inclusions:

*One Complimentary Overnight Accommodation for the Bride & Groom*

~

*Choice of:*

*Thirty Minute Reception Venue Social*

*Extra Reception Half Hour  
with Bar Package*

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

*OR*

## Station One Appetizer Display

*Choice of One:*

### Cheese Fondue

A delicious warm mix of Emmentaler Cheese, Fresh Garlic, Chablis Wine, and Kirschwasser Brandy, simmered to perfection. An assortment of Fresh Fruit, Crusty Breads, Steamed Vegetables, Boiled Potatoes and Flank Steak & Poached Chicken for Dipping.

### Charcuterie & Cheese Display

Chef's assortment of Pate, Specialty Cheeses, Sausages and Dried Meats, Homemade Jams, Pickled Vegetables, Crusty Breads, and assorted mustards

### Assorted Appetizers

Caprese Skewers

Celebration Salad

Crabmeat Mornay Dip – Hot Dip served with Crostinis

Boiled Gulf Shrimp served with Cocktail Sauce

## Station Two Carving and Side Carving Station & Sides

*Choice of One Meat:*

*\*all served with fresh rolls\**

*Boneless Roasted Turkey with Creole Marmalade Glaze*

*Boudin Stuffed Pork Loin wrapped in Applewood Bacon served with Creole Mustard Madeira Jus*

*Mango Pork Tenderloin with Mango Chutney*

*Smoked Boneless Turkey with Tasso Gravy*

*Smoked Prime Rib served with Mushroom Au Jus*

*Spice Crusted Roast Beef with Cabernet Sauvignon Au Jus*

*Tabasco Rubbed Pork Tenderloin with Creole Mustard Jus*

*Top Round Beef, Garlic Stuffed and Wood Roasted, served with an Herb Au Jus*

*Choice of One Side:*

Garlic Mashed Potatoes

Grilled Vegetables

Corn Maque Choux

Scalloped Potatoes

Grilled Asparagus

Snap Beans

Maple Mashed Sweet Potato

Grilled Baby Eggplant

Broccoli Cheddar Slaw

Stone Ground Cheese Grits

Smoked Gouda Mashed Potatoes

Wild Mushroom Risotto

Spinach Madeleine

All prices are subject to 9.45% sales tax and 23% taxable administrative charge



# Diamond Package

## Continued

Minimum 50 guests

### Station Three

#### Pasta or Soup

Choice of One Pasta OR One Soup

*Choice of One:*

#### Pasta

##### Cajun Pasta

Gulf Shrimp, Crawfish, Andouille Sausage, Mushrooms, Sweet peppers in a Spicy Cream Sauce with Pasta

##### Cheese Sacchetti & Summer Tomato Pasta

Shaved Fennel, Garlic chips, Basil, White Wine over Cheese Filled Pasta

##### Crawfish Gérard Pasta

Crawfish Tails, simmered in a Creamy Sauce with Fresh Basil, Parmesan, Black pepper with Pasta

##### Jambalaya Pasta

Grilled Chicken, Andouille Sausage and Gulf Shrimp in a Spicy Creole Sauce over Pasta

##### Shrimp, Corn and Tasso "Maque Choux" Pasta

Buttered Orzo pasta, Spiced Shrimp, Roasted Corn, Tasso Ham & Sweet Peppers, Spicy Creole Tomato Broth

##### Smoked Chicken and Mushroom Pasta

Smoked Chicken, Portobello Mushrooms, Sautéed Onions, Olive Oil, Heavy Cream, Parmesan & Fresh Cilantro

##### Smoked Mushroom and Ricotta Ravioli

Smoked Portabella, Button Mushrooms, Chives, Chili Flakes & Shitake "Chips" in a light Creamy Sauce

#### Soup

Corn & Crab Bisque

Mushroom and Brie Soup

Oyster and Artichoke Soup

Shrimp & Corn Bisque

Tomato Basil Soup

### Station Four

#### First Specialty Station

\*

Choice of One Station / Bar

#### Creole Rice Station

All Items Served with Louisiana Long Grain Rice and French Bread

*Choice of three:*

Chicken and Andouille Gumbo

Seafood and Okra Gumbo

Crawfish Étouffée

Shrimp Creole

Red Beans with Sausage

Vegetarian Red Beans

Vegetarian White Beans

#### Mashed Potato Bar

Russet Mashed Potatoes with the following toppings included

Cheddar Cheese

Chives

Caramelized Onions

Mozzarella Cheese

Sour Cream

Bacon

Sautéed Mushrooms

#### Additional Topping Options:

Braised Beef Short Ribs (Add \$15 Per Person)

Slow Roasted and Shredded Cajun Duckling (Add \$10 Per Person)

All prices are subject to 9.45% sales tax and 23% taxable administrative charge





# Diamond Package

## Continued

Minimum 50 guests

### Station Four

First Specialty Station Continued Choice of One Station / Bar

#### Macaroni & Cheese Bar

Elbow Macaroni & Cheese Sauce made with a creamy blend of Sharp Cheddar, Fontina, Gruyère, and Jarlsberg Cheeses

##### Included Toppings:

Andouille Sausage  
Applewood Bacon

Green Onions  
Jalapeños Roasted Garlic

Roasted Peppers  
Smoked Mushrooms  
Tomatoes

#### Pasta & Garlic Bread Bar

Penne and Bowtie Pasta served with Garlic Bread Sticks with the following toppings included:

Cajun Alfredo Sauce  
Spicy Tomato Sauce

Chicken  
Shrimp

Fresh Vegetables  
Fresh Parmesan Cheese

#### Gnocchi Bar

Small Dumplings made from Potato and Flour with Guest's Choice of Basil Pesto and Bolognese Sauces

#### Salad Station

Mixed Greens and Romaine Lettuce with the following toppings included:

Homemade Croutons  
Parmesan  
Blue Cheese  
Fresh Berries  
Dried Cranberries  
Golden Raisins

Almonds  
Candied Pecans  
Pine Nuts  
Carrots  
Cucumber  
Tomatoes

Red Onions  
Caesar Dressing,  
Balsamic Vinaigrette  
Pecan Vinaigrette  
Ranch  
Pepper Jelly Vinaigrette

#### Grits Bar:

Homemade Creamy Cheddar Grits with the following toppings included:  
Bacon, Sautéed Mushrooms, Caramelized Onions & Chives

##### Additional Topping Options:

NOLA Style Barbecued Shrimp (ADD \$6 Per Person)  
Grillades (ADD \$6 Per Person)  
Creole Smothered Chicken (ADD \$6 Per Person)



# Diamond Package

## Continued

Minimum 50 guests

### Station Five

#### Second Specialty Station

Choice of One Station / Bar

#### Sliders Station

served with Herb Potato Salad

Choice of Two:

Pepper Crusted Tuna Slider served on a Curry Scented Roll with Asian Slaw and Ginger Mayonnaise

Pan Roasted Crab Cake Slider served on Honey Bread  
with Fried Pickle Chips and Smoked Tomato Tartar Sauce

Crispy Catfish Slider served on Potato Rolls  
with Mixed Micro Greens and Tarragon Aioli

Veal and Herb Balls on a Brioche Bun  
with Mushroom Parmesan Cream

Italian Sausage Balls on Rosemary Focaccia Bread  
with Roasted Peppers and Marinara Sauce

#### Po-Boy Station

Dressed with Lettuce, Tomato, Mayonnaise on Fresh French Bread. Made onsite and served with  
Mardi Gras Slaw - Broccoli, Carrots, Purple Cabbage, Golden Raisins, Sunflower Seeds, Bacon  
then tossed with a Creamy Slaw Dressing

Choice of Two:

Fried Shrimp  
Fried Catfish

Fried Oyster  
New Orleans BBQ Shrimp

Fried Green Tomato  
Roast Beef Debris

#### Tijuana Taco Station

Traditional Spanish Rice and a variety of shells including Corn Tortillas, Flour Tortillas,  
Crunchy Taco Shells, and Butter Leaves with the following toppings included:

Guacamole Salsa  
Limes

Radishes  
Latin Cheeses

Tomatoes  
Shredded Lettuce

Choice of Two:

Taco Al Carbon  
-(Char-Grilled Sirloin Steak)  
Ropa Vieja  
-(Spicy Braised Cuban Brisket)

Picadillo  
-(Cuban Spicy Ground Beef)  
Grilled Chicken Breast  
Assorted Grilled Vegetables

Achiote Grilled Amberjack  
Braised Ancho Pork  
Tequila Shrimp

#### Beverage Station

Freshly-brewed regular and decaffeinated coffee  
Ice Water & Iced Tea

**Additional 4<sup>th</sup> hour Catering Fee - \$30.00 per person**



# Brunch Package

Available for Receptions Starting before 2pm. Minimum 25 guests

**\$55.00 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





# 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 \$65 | Four Courses \$75 | Five Courses \$85**

## 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 23% taxable administrative charge  
(23)



# Reception Add-Ons

## Enhancements to Packages

**Your choice of any Specialty Station**

ADD \$20.00 per person

**Carving Station SUBSTITUTION on any Package**

Beef Tenderloin - ADD \$ Market Price per person

Beef Tenderloin cooked Medium Rare, Sliced and Served  
with Fresh Rolls and Horseradish Mayonnaise

**Seafood Pirogue Display**

**\$ Market Price per person +\*Oyster Shucker, \$250.00\***

An authentic Cajun Pirogue filled with Jumbo Gulf Shrimp, Marinated Blue Crab Claws, Oysters (Raw, Chargrilled, or Both), accompanied by our own Creole Cocktail Sauce, Remoulade Sauce, Lemons, Saltine Crackers & French Bread

**Bananas Foster Action Station**

ADD \$8.00 per person

Our Chef flambés Ripe Bananas blended with Creamy Butter, Brown Sugar, and Cinnamon in 151 Rum. Served over Rich Vanilla Bean Ice Cream

**Mini Dessert Display**

ADD \$6.00 per person

**Examples:** Pecan Squares, Assorted Cheesecakes, Brownies, Pralines, Lemon Bars, Assorted Cookies

## Passed Late Night Snack Menu

items served up to 45 minutes before end of event

### Savory

Traditional Beef Sliders - ADD \$5.50 per person  
with Cheddar Cheese, Ketchup, and a Bread-and-Butter Pickle

French Fries served with Garlic Aioli- ADD \$5.50 per person

Gruyère Grilled Cheese- ADD \$4.50 per person

Mini Muffulettas- ADD \$5.00 per person

Mini Tacos with Pulled Pork and Cajun Slaw- ADD \$6.50 per person

### Sweet

Mini Beignets & Café Au Lait Shooter- ADD \$6.50 per person  
Chocolate Chip Cookies with Milk Shooter- ADD \$6.00 per person



# 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

(Brand availability subject to changes / substitutions)

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

(Brand availability subject to changes / substitutions)

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

All prices are subject to 9.45% sales tax and 23% taxable administrative charge  
(25)





# Rental Add-Ons

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

## 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

## 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*



# 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 **(30) thirty** 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 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 30 days prior to the event.

## Menu Selection and Prices

All menu offerings, 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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