



NOTTOWAY PLANTATION & RESORT

Banquet Food & Beverage Options





Meetings

Meeting Package

Our meeting package offers a simple, straight-forward approach to meal planning for your meeting. With just a few choices from you, let us take care of the rest.

\$45 per person – Market Deli Buffet (minimum 25 guests)

\$55 per person – Plated Lunch

Breakfast

Sliced Fresh Fruit Display
Assorted Breakfast Pastries (Danish, Muffins, Scones)
Plain and Fruit Yogurt with Granola
Sausage Biscuits
Ham and Cheese Croissants
Coffee, Hot Tea, and Juice

Mid-Morning Break

Bottled Water
Assorted Bottled Soft Drinks
Trail Mix

Market Deli Buffet OR

Assorted Breads
Garden Salad with Assorted Dressing
Soup du Jour
Assortment of Baked Ham, Roasted Turkey
Breast and Slow-Cooked Roast Beef
Chef's Choice Dessert

Plated Lunch

Garden Salad with Assorted Dressing
Fresh Baked Rolls with Butter
Choose One Entrée:
– Wood Grilled Chicken Creole
– Grilled Gulf Fish Amandine
– Pasta Fourchon with Crab & Shrimp Alfredo
Chef's Choice Dessert

Mid-Afternoon Break

Bottled Water
Assorted Bottled Soft Drinks
Assorted Homemade Cookies
Fresh Baked Brownies

Pricing is listed per person and based on 1.5 hours of service. Guest count must be guaranteed five (5) business days in advance. 9.45% sales tax and taxable 22% service charge will be added to the final invoice.



Meetings

Refreshments

Hot Beverage Service

Served all day

Fresh Brewed Regular and Decaf Coffee	\$3.95 per person
Assortment of Hot Tea	\$2 each

Cold Beverage Service

Fresh Brewed Iced Tea	\$38 per gallon
Lemonade	\$40 per gallon
Fresh Orange Juice	\$48 per gallon
Fruit Punch	\$40 per gallon
Bottled Sodas	\$3 each
Bottled Water	\$2 each
Energy Drinks	\$5 each
Bottled Juices	\$4 each

Baked Goods

Warm Buttermilk Biscuits	\$24 per dozen
Assorted Breakfast Pastries	\$30 per dozen
Assorted Bagels and Cream Cheese	\$30 per dozen
Homemade Brownies	\$32 per dozen
Assorted Homemade Cookies	\$28 per dozen

Light and Fit

Plain and Fruit Yogurt	\$28 per dozen
Whole Fruit – Bananas, Apples, Oranges	\$22 per dozen
Assorted Breakfast & Granola Bars	\$24 per dozen

Savory Snacks

Assorted Chips – Individual Serving	\$25 per dozen
Trail Mix – Individual Serving	\$25 per dozen

Decadent Treats

Creamy Pecan Pralines	\$36 per dozen
Chocolate Covered Strawberries	\$42 per dozen

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Breakfast

Buffet Options

Mansion Breakfast

Enjoy a Southern breakfast for a hearty start to your day.

\$15 per person in Mansion Restaurant (max. 30 guests)

\$22 per person in a Private Venue

Assorted Breakfast Pastries
Cold Cereal
Yogurt
Fresh Fruit
Scrambled Eggs
Homestyle Grits
Bacon
Sausage
Buttermilk Biscuits
Pancakes
Coffee, Hot Tea, and Juice

Continental Breakfast - \$14

Assorted Breakfast Pastries
Plain and Fruit Yogurt with Granola
Coffee, Hot Tea, and Juice

Deluxe Continental Breakfast - \$17

Sliced Fresh Fruit Display
Assorted Breakfast Pastries
Plain and Fruit Yogurt with Granola
Sausage Biscuits
Ham and Cheese Croissants
Coffee, Hot Tea, and Juice

Breakfast Stations

Enhance your buffet and give your guests a personalized breakfast option. Stations require a chef attendant at \$100 per 75 guests.

Omelet Station - \$5

With your choice of meat, fresh vegetables, and cheese.

Crepe Station - \$6

Sweet and savory crepes prepared to order.

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Lunch

Buffet Options

*Minimum 25 guests. For less than 25 guests, a \$100 surcharge will apply.
All buffets are served with water, iced tea, and freshly brewed coffee.*

Magnolia Deli - \$18

Assorted Breads
Garden Salad with Assorted Dressing
Pasta Salad
Assortment of Baked Ham, Roasted Turkey Breast and Slow-Cooked Roast Beef
Chef's Choice Dessert

Cypress - \$25

Assorted Breads
Garden Salad with Assorted Dressing
Fresh Fruit Salad
Potato Salad
Assortment of Barbeque Brisket, Smoked Turkey, and Fried Shrimp
Chef's Choice Dessert

Paddle Wheel - \$27

Assorted Breads
Garden Salad with Assorted Dressing
Potato Salad
Seasonal Mixed Vegetables
Cheese Tortellini with Alfredo Sauce
Blackened Chicken
Marinated and Sliced Sirloin
Chef's Choice Dessert

Old South - \$30

Assorted Breads
Garden Salad with Assorted Dressing
Smothered Green Beans
Red Beans and Rice with Sausage
Chicken and Sausage Jambalaya
Fried Catfish
Barbeque Beef Brisket
Chef's Choice Dessert

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Lunch

Plated Options

Salads and Sandwiches

All salads and sandwiches are served with Soup du Jour, Fresh Rolls and Butter, and Chef's Choice of Dessert. Water, Iced Tea, and Coffee are included. Up to two (2) items may be selected. Entrée count must be provided five (5) days in advance.

Spinach Salad - \$13

Spinach, fire roasted apples, sweet and spicy pecans, dried cranberries, artichokes, avocado, bacon bits, mushrooms, cherry tomatoes, kalamata olives, with a citrus honey vinaigrette.

Blackened Shrimp Salad - \$14

Mixed greens, sweet and spicy pecans, blackened Louisiana shrimp, with a balsamic vinaigrette

Grilled Chicken Salad - \$12

Mixed greens, grilled chicken, grape tomatoes, black olives, tortilla strips, with a balsamic vinaigrette

Turkey Club - \$16

Shaved turkey, ham and bacon, fully-dressed and served with Swiss cheese on whole wheat bread

Grilled Chicken Club - \$16

Avocado, ham, and apple-wood smoked Bacon served atop grilled chicken, with Swiss cheese, and honey mustard on whole wheat bread.

Shrimp & Avocado Remoulade - \$16

Steamed Bay shrimp mixed with spicy remoulade and served in an avocado on mixed greens.

Entrees

All entrees are served with house salad, fresh rolls and butter, chef's choice of starch and vegetable, and chef's choice of dessert. Water, iced tea, and coffee are included. Up to two (2) items may be selected. Client agrees to provide entrée count five (5) days in advance.

Fried Catfish - \$24

Fresh catfish fried golden brown

Wood Grilled Chicken Creole - \$24

Chicken breast topped with Louisiana Creole tomato sauce, artichokes, mushrooms, and roasted peppers

Pasta Fourchon - \$25

Shrimp and lump crab meat with herbs and vegetables in penne pasta, tossed in an alfredo sauce.

Petite Filet - \$30

6 oz. petite filet, cooked medium

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Dinner

Dinner Buffets

Minimum 50 guests. For less than 50 guests, a \$100 surcharge applies.
All buffets are served with chef's choice dessert, water, iced tea, and freshly brewed coffee

Bayou Goula - \$30

- Assorted Rolls
- Garden Salad with Assorted Dressing
- Potato Salad
- Country Style Baked Beans
- Corn on the Cob
- Barbeque Chicken
- Slow-Cooked Ribs
- Smoked Sausage

Live Oak - \$39

- Assorted Rolls
- Garden Salad with Assorted Dressing
- Crab and Brie Bisque
- Oven Roasted Potatoes
- Sautéed Seasonal Vegetables
- Chicken and Sausage Jambalaya
- Grilled Gulf Fish Almandine
- Marinated and Sliced Sirloin
- Shrimp and Grits

Sugar Cane - \$35

- Assorted Rolls
- Garden Salad with Assorted Dressing
- Oven Roasted Potatoes
- Braised Sugarcane Carrots
- Blackened Chicken
- Marinated and Sliced Sirloin
- Grilled Shrimp

Iberville - \$47

Chef attendant required at \$100 per 75 guests

- Assorted Rolls
- Caesar Salad
- Pasta Salad
- Oven Roasted Potatoes
- Sautéed Seasonal Vegetables
- Grilled Gulf Fish
- Chicken Creole
- Prime Rib Carving Station with Au Jus and Horseradish Sauce

Custom Dinner Buffet

Minimum 50 guests. For less than 50 guests, a \$100 surcharge applies.
Custom buffet is served with assorted rolls, chef's choice dessert, water, iced tea, and freshly brewed coffee

Salads (Choose Two):

- Garden Salad
- Caesar Salad
- Pasta Salad
- Potato Salad
- Fruit Salad

Sides (Choose Two):

- Rice Pilaf
- Oven Roasted Potatoes
- Sautéed Seasonal Vegetables
- Steamed Broccoli
- Braised Sugarcane Carrots

Entrees (Choose Two - \$34 | Choose Three - \$38):

- Marinated and Sliced Sirloin
- Chicken Creole
- Grilled Gulf Fish Almandine
- Roasted Pork Tenderloin

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Dinner

Buffet Carving Stations

All carving stations require a chef attendant at \$100 per 75 guests. Assorted rolls and condiments are provided with each carving station.

Herb Roasted Turkey Breast - \$325

Serves 50 guests

Cane Syrup Glazed Ham - \$325

Serves 50 guests

Roasted Pork Loin - \$350

Serves 75 guests

Cochon de Lait - \$600

Serves 75 guests

Prime Rib of Beef - \$600

Serves 75 guests

Beef Tenderloin - \$850

Serves 50 guests

Steamship Round of Beef - \$600

Serves 200 guests

Top Round of Beef - \$350

Serves 100 guests

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Dinner

Dinner Entrees

All entrees are served with house salad, fresh rolls and butter, chef's choice starch and vegetable, and chef's choice dessert. Water, iced tea, and freshly brewed coffee are included. Maximum two (2) entrée selections. Entrée count must be provided five (5) days in advance.

Broiled Tilapia Amandine - \$33

Herb-seasoned with lemon butter and toasted almonds

Blackened Gulf Fish - \$35

Fresh Gulf filet blackened with Cajun spices and butter

Wood-Grilled Chicken Creole - \$29

Chicken breast topped with Louisiana Creole tomato sauce, artichokes, mushrooms, and roasted peppers

Chicken Breaux Bridge - \$32

Sautéed chicken breast topped with crawfish étouffée

Pasta Fourchon - \$28

Shrimp and lump crab meat with herbs in penne pasta, tossed in an alfredo sauce.

Randolph Filet - \$41

8 oz. center cut tenderloin filet, cooked medium, grilled over pecan wood

Prime Rib of Beef - \$37

12 oz. cut, cooked medium. Served with au jus

Vegetarian Entrees

All vegetarian entrees are served with house salad, fresh rolls and butter, and chef's choice dessert. Water, iced tea, and freshly brewed coffee are included.

Vegetable Napoleon - \$22

Grilled portabella mushroom with fire roasted bell peppers, eggplant, and seasonal squash, served with a balsamic vinaigrette (vegan)

Pasta Primavera - \$23

Penne pasta tossed with fresh, roasted vegetables in olive oil and topped with parmesan.

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Dinner

Combination Entrees

All combination entrees are served with house salad, fresh rolls and butter, chef's choice of starch and vegetable, and chef's choice dessert. Water, iced tea, and freshly brewed coffee are included. Limit one (1) choice.

Grilled Atlantic Salmon Amandine & Petit Filet - \$38

Herb-seasoned salmon with lemon butter and toasted almonds accompanied by a 5 oz. filet of beef, cooked medium, grilled over pecan wood.

Crab Cake & Wood-Grilled Chicken Creole - \$36

Pan-fried, seasoned Louisiana crab cake accompanied by a wood-grilled chicken breast topped with Louisiana Creole tomato sauce, artichokes, mushrooms, and roasted peppers. *(Crawfish cake available seasonally, on request)*

Barbeque Shrimp & Petite Filet - \$42

Fresh Gulf shrimp served in an Abita Beer barbeque sauce accompanied by a 5 oz. filet of beef, cooked medium, grilled over pecan wood.

Grilled Gulf Fish & Fig-Marinaded Pork Tenderloin - \$36

Fresh Gulf fish filet grilled with Cajun spices and butter accompanied by a fig-marinaded and apple wood-smoked tenderloin of pork.

Add-On a Fourth Course

Interested in adding an appetizer or soup to your dinner? Choose one of the options below. Pricing is per person.

Barbeque Shrimp - \$10

A New Orleans tradition, served on toast points.

Shrimp & Crab Remoulade - \$9

Shrimp and crab meat mixed with remoulade and served over greens.

Crab & Brie Bisque - \$9

Louisiana lump crab meat with brie cheese and cream.

Chicken and Sausage Gumbo - \$10

House made roux blended with Cajun spices, chicken and sausage. Served with rice.

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Dinner

Five-Course Dinner

All entrees are served with chef's choice of starch and vegetable. Water, iced tea, and coffee are included. Entrée count must be provided five (5) days in advance.

\$55 per person

Appetizer Course (Choice of One):

Crab Cakes (*Crawfish Cakes available seasonally, on request*)
Seafood Martini with Shrimp, Crab, and Lobster
Fried Green Tomatoes topped with Crab and Remoulade

Soup Course (Choice of One):

Crab and Brie Bisque
Chicken and Sausage Gumbo

Salad Course (Choice of One):

Nottoway House Salad
Spinach Salad with Sweet and Spicy Pecans

Entrée Course (Choice of Two):

Wood-Grilled Chicken Creole
Pasta Fourchon with Crab and Shrimp
Grilled Gulf Fish Amandine
Blackened Redfish
Randolph Filet (add \$10)

Dessert Course (Choice of One):

Cheesecake
Louisiana Strawberry Shortcake
Chocolate Bourbon Pecan Pie
Bread Pudding with Rum Sauce

Wine Pairing

Explore the world of wine by allowing our staff to hand-select wines to match each course of your dinner with a 3 oz. tasting pour of five different wines.

House Wines - \$20

Premium Wines - \$28

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Social Events

Social Hour

Enjoy champagne, punch and passed hors d'oeuvres while you give your guests the opportunity to experience the ambiance of Southern plantation life on the Mansion's famed second floor, including access to the White Ballroom, Formal Dining Room, Gentleman's Study, and both the Rotunda and Front porches. Minimum 25 guests. Available Sunday-Thursday.

\$30 per person

Hors d'Oeuvres (Choose Four):

Cold Hors d'Oeuvres

House-Made Mozzarella Bruschetta
Smoked Salmon Canapé
Jumbo Boiled Shrimp
Ahi Tuna Wonton
Lobster and Crab Pinwheels (add \$4 per person)

Hot Hors d'Oeuvres

Savory Meat Pies
Mini Crawfish Pies
Pecan Crusted Duck with Fig Marmalade
Crawfish Beignets
Andouille Sausage Bites with Creole Mustard
Grilled Louisiana Shrimp with Thai Chili Sauce
Fried Louisiana Oysters with Remoulade (add \$1 per person)
Crabmeat Stuffed Mushrooms (add \$1 per person)
Bacon-Wrapped Shrimp (add \$1 per person)
Jumbo Lump Crab Cake with Remoulade (add \$1 per person)
Grilled Lamb Lollypops with Red Pepper Jelly (add \$3 per person)

Bar Package Enhancements

Specialty Cocktails - \$3 for one; \$5 for two

Choose from: Mint Julep, Kir Royale, Old Fashioned, Sazerac

Beer & Wine - \$6

Premium Bar - \$7

Top Shelf Bar - \$8

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Social Events

Hors d'Oeuvres

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

Cold Hors d'Oeuvres

- Jumbo Boiled Louisiana Shrimp with Spicy Cocktail Sauce - \$425
- Smoked Salmon with Herbed Cream Cheese on Crostinis - \$525
- Lobster and Crab Pinwheels - \$650
- Assorted Finger Sandwiches - \$425
- Blackened Tuna Sashimi on Crispy Wontons - \$450
- Bruschetta with Roma Tomatoes, Fresh Mozzarella, and Fresh Basil - \$395

Hot Hors d'Oeuvres

- Pecan Crusted Duck Breas with Fig Marmalade - \$425
- Jumbo Lump Crab Cake with Pink Remoulade - \$625
- Crawfish beignets with Pink Remoulade - \$425
- Crabmeat Stuffed Mushrooms - \$550
- Spinach and Feta Stuffed Mushrooms - \$425
- Andouille Sausage Bites with Creole Mustard - \$425
- Grilled Louisiana Shrimp with Thai Chili - \$425
- Grilled Lamb Lollypops with Red Pepper Jelly - \$525
- Applewood Bacon-Wrapped Shrimp - \$575
- Steak and Eggs, Tenderloin topped with Fried Quail Egg - \$625

Dips & Displays

Displays

Displays serve approximately 100 people.

- Pecan Praline Baked Brie, served with crackers - \$225
- Imported & Domestic Cheeses, served with crackers - \$400
- Vegetable Crudités, served with assorted dips - \$400
- Sliced Fresh Fruit, served with yogurt dip - \$450
- Charcuterie, served with assorted condiments and crackers - \$500
- Marinated Grilled Vegetables, drizzled in balsamic vinaigrette - \$500
- Seafood Display with Smoked Salmon, Boiled Shrimp, and Crab Claws - \$650

Dips

Dips Serve approximately 75 people and are served with appropriate accompaniments.

Cold

- Shrimp Remoulade - \$125
- Jumbo Lump Crab Dip - \$250

Hot

- Spinach & Artichoke - \$100
- Smoked Seafood - \$150
- Crab Au Gratin - \$250

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Social Events

Bar Service

Open Bar Packages

All open bar packages include water and sodas. Prices listed per person with service from the bar. For tableside service, add \$150 per server; 1 server per 25 guests.

LENGTH	BEER/WINE	PREMIUM BAR	TOP-SHELF BAR
1 Hour	\$10	\$19	\$22
2 Hour	\$15	\$25	\$28
3 Hour	\$20	\$32	\$35

Hosted & Cash Bar

Prices list are per drink. \$100 bartender fee applies per 75 guests.

SELECTION	HOSTED	CASH
Bottled Water	\$2	\$2
Sodas	\$2	\$2
Domestic Beer	\$4	\$5
Imported Beer	\$5	\$6
House Wine	\$6	\$7
Premium Spirits	\$8	\$9
Top-Shelf Spirits	\$10	\$11

Beverage Menu

Selections are subject to change. Brand requests may incur additional charges.

Beer Selections

- Bud Light
 - Michelob Ultra
 - Parish Brewing Canebroke
- Draft beer served in Randolph's Ballroom. Bottled beer served in all other venues.*

House Wine

- Chardonnay
- Pinot Grigio
- Pinot Noir
- Cabernet
- Sparkling Wine

Premium Tier Spirits

- Tito's Handmade Vodka
- Tanqueray Gin
- Bacardi Silver Rum
- 1800 Reposado Tequila
- Jack Daniels Tennessee Whiskey
- Seagram's VO
- Johnnie Walker Red Scotch Whisky

Top-Shelf Spirits

- Grey Goose Vodka
- Bombay Sapphire Gin
- Plantation 5 Year Rum
- Patrón Silver Tequila
- Willett Pot Still Kentucky Bourbon
- Crown Royal
- The Glenlivet 12 Year Scotch Whisky

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Policies

Food & Beverage Policies

Menu Selection and Guarantees

The Resort needs your assistance in making your events a success. All event details including food, beverage, and setup needs must be received no less than (14) fourteen days in advance of the first group event.

The Group attendance for your events is due no less than (5) five business days in advance of the first group event. This will be considered your minimum guarantee and is not subject to reduction. If guarantee is not received, the original expected attendance will be charged. All menu changes submitted within 5 business days of the event will be subject to additional fees.

Plated Events

In the event that your group requires a split menu, entrée selections are limited to a maximum of two selections, and the higher price applies to all entrees. The Resort requires that the client produce place cards or tickets identifying the particular entrée selected by the guest. 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, a \$100 surcharge, subject to applicable tax and service charge, will be added for buffet meal service. Buffet and station pricing is based on 1 ½ hours of service. 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.

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Policies

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, and 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

Nottoway strives to make your event exactly as you envisioned. Please consult 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 Prices

All prices are subject to change without notice.

Tax and Service Charge

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

Meeting Space and Banquet Policies

Payment

A valid credit card must be provided to hold reservations. A Credit Card Authorization Form will be sent upon booking in order to collect Credit Card information. Please consult your Sales Manager for payment schedule. Acceptable methods of payment include cash, certified check, or credit card. All payments made with a check must be made at least ten (10) days in advance. Overnight rooms may be charged 72 hours prior to event.

Décor

Nottoway provides a high quality of linen, glass, silver, china, and decor. Events may be enhanced with décor such as chargers, flowers, lighting, lounge furniture, and specialty linens. A diverse range of approved and recommended resources and vendors for these services is available. Please consult your Sales Manager.

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Policies

Signage and Decorations

Signs and banners are not allowed in the Hotel's public areas, unless approved in advance by the Resort. In regard to 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 thru 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.

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 \$150 will apply and be posted to your master account. If additional hour(s) are requested and permitted by the Resort, a \$500 charge will apply per half hour.

Outdoor Events

The Resort reserves the right to relocate any scheduled outdoor event indoors. This decision will be based on current and forecasted weather conditions. All weather decisions will be made (5) five 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 all events that serve alcohol or have more than 100 guests or are scheduled during evening hours. Security shall be obtained by the Resort (1 guard per 100 guests) and charged to 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 premise prior to, during or following any event.

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Policies

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 subject to prior approval of the Resort. 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.

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