

Est. 1790

CEDAR GROVE

TCHOUPITOULAS PLANTATION

The Jewel of Cedar Grove

This package takes our premium package to a whole new level! It will include a top shelf bar, an upgraded buffet, passed hors d'oeuvres, a four-hour reception, and so much more!

The Ceremony: \$1800

Our ceremony services include:

Use of our beautiful chapel which has rustic ambience, air conditioning and heating

Greeters to meet your Guests and escort them to the Ceremony Site

Parking attendants to direct Guests

Wedding Ceremony Coordinator and Planning

Classic White Garden Chairs

Lanterns down the aisle with LED Lighting, Columns, Urns with Ferns

Pre-Ceremony Music

Your choice of Ceremony Music

½ Hour of Ceremony Time

Bride and Bridesmaids may arrive 1 ½ Hours Before Ceremony Time

Champagne for your guests upon arrival

The Rehearsal, 1-2 days before the wedding

The Reception

Rental of the Entire Plantation, Pavilion/Chapel and Gardens

Wedding Reception Coordinator and Planning

A Four Hour Reception

Buffet throughout Reception

Numerous Passed Hors D'oeuvres throughout Reception

The Drunk Pass at the End of the Night

Unlimited Top Shelf Bar

Your Music Selection with Our DJ

Bridal Attendant for the Bride and Groom, & Parents

Tables with Damask Linens

Chiavari Chairs with Chair Bands & Rhinestone Clasp

Candle Centerpieces for Each Table

Candle Decorated Mantles

China and Silverware

Glow Sticks for some End of Reception Fun

Bubbles for an Unforgettable Exit

Private Security Officer

Going Away Box of Food for the Bride and Groom & Parents

Ceremony & Reception Times

We do not book another event on the day of a Jewel Reception. Ceremony and

Reception start times are the Bride & Groom's choice.

The Buffet

Filet Tenderloin Carving Station, served with a horseradish cream sauce

Charcuterie Board, a selection of fine meats and Artisan cheeses

Roasted Pork Tenderloin with a mushroom gravy or Fried Turkey

Mashed Potato Bar with a variety of toppings

Gumbo with shrimp, chicken, and sausage

Chicken & Sausage Jambalaya

Choice of Blackened Chicken Alfredo or Seafood Pasta with shrimp & crawfish

Choice of Shrimp & Grits or Grits & Grillades

Choice of Caesar Salad, Italian Salad, Caprese Salad, or Pepper jelly Vinaigrette

Hot Spinach & Artichoke Dip served with crostinis

Selection of fresh fruits & cheeses

Dessert Display with Petit Fours, Pralines, Peanut Butter Cheesecake Brownies, Mini Cheesecakes, Cupcakes, and Chocolate Dipped Strawberries

Choice of S'mores Bar or Candy Buffet

Hand-passed Homemade Beignets & Vanilla Coffee

The Drunk Pass, Hamburger Sliders or Pulled Pork Sliders passed at the end of the reception

The Bar

Unlimited Bar with Top Shelf liquors, wines, Champagne, and bottled beer

Wines include Kendall Jackson Chardonnay, Estancia Cabernet Sauvignon, La Crema Pinot Noir, and Mezzacorona Pinot Grigio

Liquor includes Crown Royal, Jack Daniels, Maker's Mark, Absolute, Titos, Grey Goose, Patron Silver, Don Julio, Bacardi, Captain Morgan, Malibu, Goslings, Disaronno, Dewars, Glenlivet, Macallan, Beefeater, & Bombay Sapphire

Passed Hors D'oeuvres Choices

Meat and Poultry:

Sesame Chicken
Teriyaki Chicken
Sweet Chili Chicken
Assorted Sandwiches
Cajun BLTs
Duck Empanadas
Filet Mignon Lollipops
Gator Sausage Kabobs
Grits & Grillades
Cocktail Meatballs with Red Gravy
Mini Muffulettas
Fried Boudin Balls
Pulled Pork Sliders with Coleslaw
Deviled Eggs topped with Pancetta
Fried Mac & Cheese with Bacon

Vegetarian:

Jalapeno Cheddar Poppers
Fried Ravioli
Spanakopita
Bruschetta
Caprese Skewers

Seafood:

Fried Catfish, Fried Shrimp, Fried Oysters
Crabmeat Beignets
Shrimp & Grits
New Orleans' Style BBQ Shrimp
Blackened Louisiana Alligator
Oyster Patties
Crawfish Pies
Oysters Rockefeller
Crab Stuffed Jalapenos
Seafood Kickers
Crawfish Kickers
Crab Cakes
Crab Rangoon
Buffalo Shrimp
Shrimp Remoulade
Crawfish Ravigote
Crab Stuffed Mushrooms
Bacon-wrapped Shrimp
Fried Bacon-wrapped Oysters
Blackened Shrimp
Crab & Corn Bisque

Classic Upgrades

Chargrilled & Raw Oyster Bar: Fresh Shucked Oysters served Raw with Cocktail Sauce or Chargrilled with a Spicy Garlic Butter. Starting at \$1500

Raw Oyster Bar: Raw Oysters Shucked to Order \$6 per guest

Cold Seafood Bar: Fresh Shucked Oysters, Jumbo Boiled Shrimp, and Marinated Crab Claws. \$10 per guest

Hand-passed Sushi: Crunchy Rolls, California Rolls, Crab Rolls as a Passed Hors D'oeuvres, or arranged as a Sushi Display.
\$5 per guest

Prime Rib Carving Station: Served with Au Jus and a Horseradish Cream Sauce. Please ask for pricing.

Boiled Shrimp Display: Fresh Tail-on Jumbo Boiled Gulf Shrimp, served Chilled with Cocktail Sauce.
\$300 for 15 lbs

Irish Coffee Bar: Fresh-brewed coffee with your choice of Jameson Irish Whiskey, Bailey's Irish Cream, Kahlua, Godiva Milk Chocolate, Godiva White Chocolate, Frangelico, Nocello, and Disaronno Amaretto Liqueur. Starting at \$500

Mac & Cheese Station: Creamy Macaroni and Cheese with Many Choices of Toppings: Bacon, Sour Cream, Jalapenos, Shredded Cheeses, Green Onions and Many More!

\$3 per guest

Fun for Kids: Chicken Strips, French Fries and Mini Pizzas, Served with Dipping Sauces. Starting at \$125.00

Nacho or Taco Bar: Ground Beef and Smoked Chicken or Pork served with a Selection of Cheeses, Guacamole, Chipotle Sour Cream, Salsa, Jalapenos, and Fresh Vegetables.

\$4 per guest

Slider Bar: Mini Burgers & Pulled Pork Served with a Variety of Toppings and Sauces. \$4 per guest

Gourmet Popcorn Bar: A Selection of Sweet and Savory Gourmet Popcorn. \$3 per guest

Donut Buffet: A Variety of Decadent Donuts.

\$4 per guest

Louisiana Craft Beer Bar: A Selection of 4 Local Craft Bottled Beers. \$5 per guest

Some guests choose to extend their time at the Plantation. This can be done for \$7 per guest for 30 minutes, or \$10 per guest for 1 hour.

Reception Prices include all Taxes & Gratuities

Please call for our Sunday-Thursday Pricing

Prices Subject to Change

	Friday	Saturday
75 guests	\$ 14,050	\$ 23,100
100 guests	\$ 16,000	\$ 23,100
125 guests	\$ 19,350	\$ 23,100
150 guests	\$ 20,850	\$ 23,100
175 guests	\$ 22,400	\$ 24,650
200 guests	\$ 24,000	\$ 27,000
225 guests	\$ 25,400	\$ 29,000
250 guests	\$ 27,000	\$ 30,750
275 guests	\$ 28,600	\$ 32,150
300 guests	\$ 30,000	\$ 33,300
350 guests	\$ 31,500	\$ 35,000
400 guests	\$ 34,000	\$ 37,800

Deposit Requirements

Please Be Aware That We Do Not Hold A Date Open Without A Deposit

- ❖ A \$1,500.00 Non-Refundable deposit is required upon signing of contract.
- ❖ A second Non-Refundable deposit of \$3,000.00 is due 8 months before the wedding.
- ❖ Wedding Date Full Balance is due one month prior. This Payment is also Non-Refundable.
- ❖ Payment for additional guests on the night of the wedding is expected in cash or authorized credit card before the party has left the Plantation.

Thank you for considering Cedar Grove Tchoupitoulas Plantation. Please let us know when you would like to visit our exquisite Plantation.

~ Patrick and Laura Higgins

(504) 431-5743

www.cgtplantation.com

E-mail info@cgtplantation.com