

Est. 1790

# CEDAR GROVE

## TCHOUPITOULAS PLANTATION

### *The Vintage Package*

#### **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 **\$1,500**

Bride and Bridesmaids may arrive 1 Hour Before Ceremony Time

**Rehearsals are complimentary and SEPARATE for the Bride/Bridesmaids and Groom/Groomsmen on the Day of the Wedding. A Rehearsal done before the day of the Event is \$200**

## **The Reception**

Rental of the Entire Plantation, Pavilion/Chapel and Gardens

Wedding Reception Coordinator and Planning

Buffet throughout Reception

Numerous Passed Hors D'oeuvres throughout Reception

Unlimited Bar including Wine, Bottled Beer, Champagne, Soft Drinks, Crown Royal, Jack Daniels, Absolute, Titos, Jose Cuervo, Bacardi, Captain Morgan, Malibu, Dewars and Tanqueray

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

Private Security Officer

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

## **Specialty Buffet**

Gumbo with Shrimp, Chicken & Sausage, served over Rice

Jambalaya with Chicken & Sausage

Seafood Pasta with Crawfish and Shrimp

Roasted Pork Tenderloin or Fried Turkey

Mashed Potato Bar or Grits Bar with a Variety of Toppings

Italian, Caesar, Tabasco Pepper Jelly, or Caprese Salad

Fruit and Cheese Display

Hot Spinach & Artichoke Dip

### **Dessert Buffet:**

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

### **Hand-Passed Traditional New Orleans Desserts**

Vanilla Coffee with Whipped Cream and Homemade Beignets

## 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

# January, February, June, July, August

Reception Prices include all Taxes & Gratuities

Please call us for our Sunday-Thursday Pricing

Prices Subject to Change

	<b>Friday Night or Saturday Afternoon</b>	<b>Saturday Night</b>
75 guests	\$ 9,000	\$ 15,000
100 guests	\$ 10,500	\$ 15,000
125 guests	\$ 12,500	\$ 15,000
150 guests	\$ 14,500	\$ 15,600
175 guests	\$ 15,500	\$ 16,800
200 guests	\$ 16,500	\$ 17,600
225 guests	\$ 17,500	\$ 18,900
250 guests	\$ 18,500	\$ 20,000
275 guests	\$ 19,875	\$ 21,450
300 guests	\$ 21,500	\$ 22,800
350 guests	\$ 23,450	\$ 25,550
400 guests	\$ 26,000	\$ 28,000

# March, April, May, September, October, November, December

Reception Prices include all Taxes & Gratuities

Please call us for our Sunday-Thursday Pricing

Prices Subject to Change

	<b>Friday Night or Saturday Afternoon</b>	<b>Saturday Night</b>
75 guests	\$ 11,500	\$ 17,250
100 guests	\$ 13,000	\$ 17,250
125 guests	\$ 14,500	\$ 17,250
150 guests	\$ 15,600	\$ 17,250
175 guests	\$ 16,800	\$ 19,250
200 guests	\$ 17,600	\$ 20,600
225 guests	\$ 18,900	\$ 21,800
250 guests	\$ 20,000	\$ 23,000
275 guests	\$ 21,450	\$ 23,900
300 guests	\$ 22,800	\$ 24,900
350 guests	\$ 25,550	\$ 27,300
400 guests	\$ 28,000	\$ 30,000

## Classic Upgrades

**Filet Carving Station:** Filet Mignon served with a Horseradish Cream Sauce. Please ask for pricing.

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

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

**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

**Charcuterie Board:** A Selection of Fine Cold Meats & Artisan Cheeses served with Crostinis, Roasted Garlic & Red Bell Peppers, Hummus, and Olives. \$5 per guest

**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

**S'mores Bar:** Graham Crackers and Chocolate Chip Cookies with Marshmallows and a Selection of Candy and Chocolates.

\$3 per guest

**Candy Bar:** A Selection of Sweet Treats. Let Us Know What Your Favorites Are, and We Will Be Sure to Include Them!

\$3 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

**Hand-passed Sushi:** Crunchy Rolls, California Rolls, and Crab Rolls as a Passed Hors D'oeuvres, or arranged as a Sushi Display.

\$5 per guest

Many 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.



## **Deposit Requirements**

**Please Be Aware That We Do Not Hold A Date 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.
- ❖ Final Balance is due one month prior to the Wedding  
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](http://www.cgtplantation.com)**

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