



Choupitoulas
Plantation
AT CEDAR GROVE

The Jewel of Cedar Grove

This package takes our premium package to a whole new level! It includes 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

Parking attendants to direct Guests

Wedding Ceremony Coordinator and Planning

Classic White Garden Chairs

Lanterns down the aisle, 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

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 wedding on the day of a Jewel Reception. Ceremony and Reception start times are the Bride & Groom's choice.

The Buffet

Filet Tenderloin Carving Station

Charcuterie Board, a selection of fine meats and Artisan cheeses

Roasted Pork Tenderloin with a mushroom gravy or Fried Turkey

Mashed Potato Bar or a Mac & Cheese Bar with a variety of toppings

Gumbo with shrimp, chicken, and sausage

Chicken & Sausage Jambalaya

Seafood Pasta with shrimp & crawfish

Choice of Shrimp & Grits or Grits & Grillades

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

Hot Spinach & Artichoke Dip served with crostinis

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, Bonanza Cabernet Sauvignon,
La Crema Pinot Noir, and Mezzacorona Pinot Grigio

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

Passed Hors D'oeuvres

Meat and Poultry:

Sesame Chicken
Buffalo Chicken
Garlic Parmesan Chicken
Duck Empanadas
Filet Mignon Lollipops
Gator Sausage Kabobs
Cocktail Meatballs with Red Gravy
Mini Muffulettas
Fried Boudin Balls
Blackened or Fried Louisiana Alligator
Homemade Eggrolls

Vegetarian:

Fried Mac & Cheese
Bruschetta
Caprese Skewers
Eggplant Caviar

Seafood:

Fried Catfish, Fried Shrimp, Fried Oysters
Crabmeat Beignets
Crawfish Au Gratin
New Orleans' Style BBQ Shrimp
Tuna Tataki
Crawfish Pies
Oysters Tchoupitoulas
Crab Stuffed Jalapenos
Crab Cakes
Crab Rangoon
Buffalo Shrimp
Shrimp Remoulade
Crab Stuffed Mushrooms
Bacon-wrapped Shrimp
Sweet Chili Shrimp
Crab & Corn Bisque
Crawfish Etouffee with Fried Catfish

Lagniappe

Minimum of 100 Guests

Chargrilled & Raw Oyster Bar: Fresh Shucked Oysters served Raw with Cocktail Sauce or Chargrilled with a Spicy Garlic Butter. Please ask for pricing.

Raw Oyster Bar: Raw Oysters Shucked to Order
Please ask for pricing.

Cold Seafood Bar: Fresh Shucked Oysters, Jumbo Boiled Shrimp, and Marinated Crab Claws. Please ask for pricing.

Boiled Shrimp Display: Fresh Tail-on Jumbo Boiled Gulf Shrimp, served Chilled with Cocktail Sauce.
Please ask for pricing.

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. \$5 per guest

Fun for Kids: Chicken Strips, French Fries and Mini Pizzas,
Served with Dipping Sauces. \$4 per guest

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

Gourmet Popcorn Bar: A Selection of Sweet and Savory Gourmet Popcorn. \$4 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

2024/2025 Pricing

Reception Prices include all Taxes & Gratuities

Please call for our Sunday-Thursday Pricing

Prices Subject to Change

	Friday	Saturday
0-75 guests	\$ 17,000	\$ 25,600
100 guests	\$ 20,350	\$ 25,600
125 guests	\$ 21,850	\$ 25,600
150 guests	\$ 23,400	\$ 25,600
175 guests	\$ 25,000	\$ 28,000
200 guests	\$ 26,400	\$ 30,000
225 guests	\$ 28,000	\$ 31,750
250 guests	\$ 29,600	\$ 33,150
275 guests	\$ 31,000	\$ 34,300
300 guests	\$ 32,500	\$ 36,000
350 guests	\$ 35,000	\$ 38,800
400 guests	\$ 37,000	\$ 41,000

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 The Tchoupitoulas Plantation. Please let us know when you would like to visit our exquisite Plantation.

~ Patrick and Laura Higgins

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www.cgtplantation.com

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Instagram [cgt_plantation](https://www.instagram.com/cgt_plantation)