



Thoupitoulas
Plantation
AT CEDAR GROVE

The Vintage Package

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 **\$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, Stoli, 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

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, Mac & Cheese Bar, or a 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

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

2024/2025 Pricing

January, February, June, July, August, September

Reception Prices include all Taxes & Gratuities
Please call us for our Sunday-Thursday Pricing
Prices Subject to Change

	Friday Night or Saturday Afternoon	Saturday Night
0-75 guests	\$ 13,500	\$ 19,250
100 guests	\$ 15,000	\$ 19,250
125 guests	\$ 16,500	\$ 19,250
150 guests	\$ 17,600	\$ 19,250
175 guests	\$ 18,800	\$ 21,250
200 guests	\$ 19,600	\$ 22,600
225 guests	\$ 20,900	\$ 23,800
250 guests	\$ 22,000	\$ 24,900
275 guests	\$ 23,450	\$ 25,900
300 guests	\$ 24,800	\$ 26,900
350 guests	\$ 27,550	\$ 29,300
400 guests	\$ 30,000	\$ 32,000

2024/2025 Pricing

March, April, May, October, November, December

Reception Prices include all Taxes & Gratuities

Please call us for our Sunday-Thursday Pricing

Prices Subject to Change

	Friday Night or Saturday Afternoon	Saturday Night
0-75 guests	\$ 15,000	\$ 21,000
100 guests	\$ 16,500	\$ 21,000
125 guests	\$ 17,600	\$ 21,000
150 guests	\$ 18,800	\$ 21,000
175 guests	\$ 19,600	\$ 22,600
200 guests	\$ 20,900	\$ 23,800
225 guests	\$ 22,000	\$ 24,900
250 guests	\$ 23,450	\$ 25,900
275 guests	\$ 25,100	\$ 26,900
300 guests	\$ 26,600	\$ 28,300
350 guests	\$ 30,000	\$ 32,000
400 guests	\$ 32,000	\$ 34,000

Lagniappe

Minimum of 100 guests

Filet Carving Station: Filet Mignon slow cooked to perfection.
Please ask for pricing.

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

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.

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.
\$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

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.

\$4 per guest

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

\$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

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 The 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

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