



The Ceremony

Our beautiful ceremony pavilion is climate-controlled, with two gorgeous crystal chandeliers, French doors lining the walls, and eight-foot glass windows overlooking the grounds.

This room is fully decorated, though you may add your own personal touch if you prefer! We provide lanterns down the aisle, a wooden arch beautifully decorated with green and white florals, white garden chairs, and a peaceful compilation of pre-ceremony music to welcome your guests.

The bridal party may arrive 1.5 hours before the ceremony



**½ Hour of Ceremony Time
\$2,500**

We provide parking attendants to direct your guests, as well as ample free parking. Our wedding coordinator will assist you through your entire ceremony and reception. We also provide a list of our Preferred Vendors, which is a great place to start your wedding planning!

The rehearsal will be scheduled the day or two before the wedding. When your guests arrive at your wedding, they are welcome to mingle on the patio while we serve chilled champagne.



The Reception

We only host one wedding at a time, so your guests are welcome to enjoy the entire Plantation, pavilion and gardens during your 4 hour reception!

With this package, you are welcome to choose your ceremony start time as well.

- We serve a dinner and dessert buffet as well as numerous passed hors d'oeuvres throughout the reception. This package includes additional menu items such as the Filet Carving Station, S'mores Bar or Candy Buffet, Charcuterie Board, Shrimp & Grits or Grits & Grillades, and the Drunk Pass.
- Your guests will rave about the open bar including top shelf liquors, wine, bottled beer, champagne, soft drinks.
- Our DJ is included so you don't have to hire a band, though you are welcome to if you prefer. Your music selection is fully customizable, just let us know what you want to dance to!
- Our bridal attendants will serve the newlyweds as well as their parents to ensure they receive impeccable service. The newlyweds will also enjoy a private dinner.



- The dining room is fully decorated, including tables with ivory linens, Chiavari chairs, and candle and floral centerpieces.
- We have four fireplaces inside, and two of these may be used depending on the weather. The other two are enhanced with candles on the mantle as well as inside the fireplace. On the patio, we have an additional fireplace that is lit depending on the rain!
- A police officer is present at each event.
- This package also includes glow accessories for some dance floor fun, and cold sparklers for the grand exit!





The Buffet

What better way to make memories than over delicious food? At the Tchoupitoulas Plantation, the culinary experience is an affair to remember. The menu is curated with the finest ingredients, local Louisiana Seafood, and a touch of Southern flair.

Filet Tenderloin Carving Station

Charcuterie Board, a selection of fine meats and Artisan cheeses

Gumbo with Chicken & Sausage, served over Rice

Seafood Pasta with Crawfish and Shrimp

Jambalaya with Chicken & Sausage

Hot Spinach & Artichoke Dip

Choice of: Roasted Pork Tenderloin with a mushroom gravy or Fried Turkey

Choice of: Mashed Potato Bar or Mac & Cheese Bar with a Variety of Toppings

Choice of: Italian, Caesar, or Tabasco Pepper Jelly Salad

Choice of: Shrimp & Grits or Grits & Grillades

Choice of S'mores Bar or Candy Buffet

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

Dessert Buffet

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

Irish Coffee & Beignet Pass

Coffee enhanced with a shot of Bailey's and Jameson Irish Whiskey, topped with Whipped Cream and served with Homemade Beignets



The Hors D'oeuvres

Meat and Poultry

Sesame Chicken
Buffalo Chicken
Garlic Parmesan Chicken
Filet Mignon Lollipops
Gator Sausage Kabobs
Cocktail Meatballs with Red Gravy
Mini Muffulettas
Fried Boudin Balls
Blackened Louisiana Alligator
Fried Mac & Cheese
Eggplant Caviar
Meat Pies

Seafood

Fried Catfish, Fried Shrimp, Fried
Oysters
Crabmeat Beignets
Crawfish Au Gratin
Tuna Nachos
Crawfish Pies
Oysters Tchoupitoulas
Crab Cakes
Crab & Cream Cheese Wontons
Buffalo Shrimp
Crab Stuffed Mushrooms
Bacon-wrapped Shrimp
Sweet Chili Shrimp
Crab & Corn Bisque
Crawfish Etouffee with Fried Catfish





Raise your glasses and toast to a lifetime of love and happiness at
The Tchoupitoulas Plantation's fully stocked bar.

Our experienced bartenders are ready to serve your guests their
drink of choice, from Old-fashioned to a French 75, and
everything in between!

Our full open bar features top shelf liquors, including Maker's
Mark, Crown Royal, Jack Daniels, Grey Goose, Stoli, Titos,
Patron Silver, Don Julio, Jose Cuervo, Goslings, Bacardi, Captain
Morgan, Malibu, Disaronno, Grand Marnier, Glenlivet, Macallan,
Dewars, Bombay, Beefeater and Tanqueray. We also offer bottled
beer, red and white wine, champagne, and soft drinks. The bar is
included in your reception cost, so your guests can sit back and
enjoy a cocktail with the newlyweds.

Cheers!

The Jewel Package includes many upgrades, such as a 4 hour reception, top shelf bar, filet carving station, s'mores bar, charcuterie board, the drunk pass, champagne served before the ceremony, and numerous other amenities. Our prices include all tax and gratuity. Also, ask about our transportation promotion!



Jewel Package Reception



Number of Guests	Friday	Saturday
0-75	\$ 17,500	\$ 26,100
100	\$ 20,850	\$ 26,100
125	\$ 22,350	\$ 26,100
150	\$ 23,900	\$ 26,100
175	\$ 25,500	\$ 28,500
200	\$ 26,900	\$ 30,500
225	\$ 28,500	\$ 32,250
250	\$ 30,100	\$ 33,650
275	\$ 31,500	\$ 34,800
300	\$ 33,000	\$ 36,500
350	\$ 35,500	\$ 39,300
400	\$ 37,500	\$ 41,500



Lagniappe

Minimum of 100 Guests

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.

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

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



Deposit Requirements

Please be aware that we do not hold a date without a deposit. We split your total cost into 4 separate payments but don't worry, we will send you a reminder for each! If your wedding is booked less than 8 months in advance, please ask about other deposit options.

- A non-refundable deposit of \$2,000 is required upon signing of contract.
- A non-refundable payment of \$3,000 is due *8 months* before the wedding.
- A non-refundable payment of \$3,000 is due *4 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 call with any questions!

(504) 431-5743

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