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**The Ceremony**

**\*\*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

Laterns 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 Hour Before Ceremony Time

2016/17: $1350

**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 (Includes Fried Turkey Station, Mashed Potato Bar, Gumbo, Pasta, Jambalaya, Cold Buffet and Dessert Buffet)

Tray Pass throughout Reception

Unlimited Bar of Premium Liquor, Wine, Bottled Beer and Soft Drinks (Includes Crown Royal, Jack Daniels, Absolute or Sky, Bacardi, Jose’ Quervo, Disaronno, Captain Morgan, Malibu, Dewars and Beefeater)

Your Music Selection with Our DJ

Bridal Attendant for the Bride and Groom & Parents

Tables with Damask Linens

Chivari Chairs with Chair Bands & Rhinestone Clasp

Candle Centerpieces for Each Table

Candle Decorated Mantles

China and Silverware

The Wedding Cake from Haydel’s Bakery

Private Security Officer

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

**Specialty Buffets**

**Hot Buffet:**

Louisiana Seafood, Chicken and Sausage Gumbo served with Rice

And

Creole Jambalaya with Sausage

And

New Orleans Seafood Pasta (Crawfish and Shrimp)

And

Fried Turkey and Mashed Potato Bar

**Cold Buffet:**

Caesar Salad

And

Fruit and Cheese Display served with Assorted Crackers

And

Hot Spinach Dip

**Dessert Buffet:**

Chocolate Dipped Strawberries, Mini Cheesecakes, Lemon Squares plus Assorted Dessert Favorites

**Traditional New Orleans Desserts/Hand passed**

Vanilla Coffee with Whipped Cream, Bread Pudding and/or Peach Cobbler

**Tray Pass**

A Selection of the Following Delectable Foods will be hand passed during the Reception

Meat and Poultry:

Sesame Chicken

Teriyaki Chicken

Pecan Chicken

Coconut Chicken

Chicken Salad

Tchoupitoulas Finger Sandwiches (Turkey and Swiss on Wheat topped with our Special Sauce)

Chicken or Beef Fajitas

Gator Sausage Bites

Cocktail Meatballs with Marinara

Hand-made Muffelettas

Steak Kabobs

Boudin Bites

Pulled Pork or Chicken over Coleslaw

Seafood:

Fried Catfish, Fried Shrimp, Fried Oysters

Crawfish Beignets

Shrimp and Grits

Crawfish Pies

Oysters Rockefeller

Crab Stuffed Jalapenos

Seafood Kickers

Crawfish Kickers

Crab Cakes

Crab Ragoon

Coconut Shrimp

Potato Salad with Shrimp

Vegetarian:

Jalapeno Cheddar Poppers

Fried Ravioli

Spanakopita (Spinach and Feta in Phyllo Pastry)

Corn Nuggets with Ranch Dipping Sauce

Fried Green Bean Bundles

Bruschetta

Macaroni and Cheese Bites

**Vintage Glamour Wedding Investment for 2016/ 2017**

Our minimums are 100 Guests on Friday Evenings and 150 Guests on Saturday Evenings

**Ceremony/Reception Times:**

Friday: 7:30pm Ceremony 8:00 pm-11:00pm Reception Saturday Day: 1 pm Ceremony 1:30 pm-4:30 pm Reception Saturday Night: 7pm Ceremony 7:30-10:30 Reception

**\*\*Prices include the following Amenities:**  Rental of the Entire Plantation, Tray Pass and Buffet throughout Reception, Unlimited Premium Bar, Reception Music with Our DJ, Bridal Attendant for the Bride and Groom & Parents, All Tables and Chairs with Linens, Candle Centerpieces, Decorated Mantles, China and Silverware, Wedding Cake from Haydel’s, Security Officer and Going away box of Food for Bride and Groom & Parents. **The Prices also include Tax and Gratuity! The addition of the ceremony is $1350.00.**

**Friday Night/ 3 hour Reception Price**

**100 Guests or less $9800 (2017 10,300)**

125 Guests: $10,800.00 **(2017 $11,300.00)**

150 Guests: $11,800.00 **(2017 $12,300.00)**

175 Guests: $12,800.00 **(2017 $13,300.00)**

200 Guests: $13,800.00 **(2017 $14,300.00)**

225 Guests: $14,800.00 **(2017 $15,300.00)**

250 Guests: $15,800.00  **(2017 $16,300.00)**

275 Guests: $16,800.00 **(2017 $17,300.00)**

300 Guests: $17,800.00  **(2017 $18,300.00)**

**Saturday Evening/3 Hour Reception Price**

**150 Guests or less: $12,650.00 (2017 $13,650.00)**

175 Guests: $13,650.00 **(2017 $14,650.00)**

200 Guests: $14,650.00 **(2017 $15,650.00)**

225 Guests: $15,650.00 **(2017 $16,650.00)**

250 Guests: $16,650.00 **(2017 $17,650.00)**

275 Guests: $17,650.00 **(2017 $18,650.00)**

300 Guests: $18,650.00 **(2017 $19,650.00)**

**Saturday Day or Weekday Evening Reception Prices**

**25 Guests: $5300 (Includes Ceremony and Reception) 2016/17**

**50 Guests: $6300 (Includes Ceremony and Reception) 2016/17**

**75 Guests: $7300.00 (2017 $8200.00)**

**100 Guests: $8300.00 (2017 $9300.00)**

125 Guests: $9300.00 **(2017 $10,300.00)**

150 Guests: $10,300.00 **(2017 $11,300.00)**

175 Guests: $11,300.00 (**2017 $12,300.00)**

200 Guests: $12,300.00 **(2017 $13,300.00)**

**Ceremony Fee for all weddings unless indicated above is $1350**

**\*\*\*We do not host Sunday Weddings, Events, or Appointments**

**Classic Upgrades**

**1. Hand-passed Sushi:** Crunchy Rolls, California Rolls, Crab Rolls. Based on 3 pieces per guest @ $1.00 per guest or Sushi Display @ $4.00-$6.00 per guest

**2. Slider Station:** Crab Cakes and Mini Burgers with choices of Rolls and Condiments. Such a Fun Addition! $4.00 per guest

**3. Mac-n-Cheese Station:** Creamy Macaroni and Cheese with many Choices of Toppings: bacon, sour cream, cheeses, green onions and many more! $400.00 (For up to 200 guests)

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

**5. Smores Bar:** Graham Crackers, Marshmallows, Light and Dark Chocolate, Oreos. This upgrade comes with an Attendant and to go bags for your treats, $250.00 for 150 guests.

**6. Fresh Display:** Imported Cheeses, Artisan Bread, Fresh broccoli, cauliflower, carrots and tomatoes with Dipping Sauces, Fruit Salad and Smoked Salmon. $499.00 for 100 Guests.

**7. Filet Station:** Filet Mignon served with Rolls and Condiments, Ask for Pricing

**Non-Food Items: M**any of our Clients choose to extend their wedding time at the Plantation.

1. We allow ½ hour to be added for $7.00 per guest (end of event)
2. Super Premium Bar: $10.00 per guest
3. The Official CGT Plantation Photo Booth: $400.00 (through Spoofs)

**Deposit Requirements**

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

A $1,250.00 Non-Refundable deposit is required upon signing of contract.

A second Non-Refundable deposit of $2,500.00 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 taking the time to view our full package. Please let us know when you would like to visit our exquisite Plantation.**

**Jill and Joey Mercer/ Owners 504-431-5743 Fax: 504-431-5744**

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