



*Creating moments where
nothing else matters.
Creating memories
to last a lifetime.*

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"Please pass on to your staff many, many thanks on behalf of Pat and myself for the perfect evening (yes, perfect) celebrating Nathan and Vanessa's wedding and reception. The setting, the flowers, the food, the band, the cooperation and cheerfulness of the staff were amazing. Y'all are tops!!! You made everything go so smoothly during the entire planning process and I thank you so much. The wedding coordinators were great. A huge thank you to everyone. Please pass it on and be sure everyone knows just how appreciative and thrilled we are to have celebrated at spectacular Dunleith."

Pat and Connie Burns ~ Natchez, MS



"My daughter's wedding was a flawless experience for the entire wedding party and me. The staff was extremely professional, courteous and committed to make the customer comfortable and pampered. The wedding coordinators were timely and experienced in their directions and guidance for our wedding party and rehearsal as well as the wedding day. I am a professional meeting planner and I know the behind the scenes work it takes to pull every detail together and make an event perfect. You have a top-shelf staff and they worked very hard to make my experience positive and memorable."

Debi Mallette ~ Memphis, Tennessee



"We want to thank you for one of the MOST splendid weekends of our lives. There are simply not enough words to convey the heartfelt thanks that we want to express. Dunleith is really a remarkable place in which to hold an event. The setting is magical and the staff is incredible."

*Jim and Cathy Crawford ~
Orlando, Florida*

WELCOME

Thank you for inquiring about Dunleith Historic Inn. We are delighted that you have considered our beautiful property as a host location. Dunleith is the ideal spot for weddings, rehearsal dinners or special events. Our staff will customize any occasion to meet your needs.

Nestled at the edge of the historic district on 40 acres of wooded bayous and terraced lawns, Dunleith is Natchez's only full service inn offering a fabulous restaurant, The Castle Restaurant and Pub, a swimming pool, turn-down service and special guest room amenities. Our main house guest rooms are impeccably decorated with exquisite antique beds and period furnishings, while the courtyard wing rooms epitomize rustic luxury and the dairy barn rooms offer privacy and charm. Our rooms feature modern whirlpool tubs, gas burning fireplaces and luxurious bathrobes.

The talented staff at The Castle Restaurant has combined experience of over 60 years in creating Southern specialties. Together, they strategically coordinate all the food & beverage arrangements for the restaurant and all catered functions. A Wine Spectator, "Award of Excellence" winner since our opening 2000, The Castle Restaurant has a wine selection compared to no other establishment in our area. Located in an original 1790's carriage house and stables, The Castle is the perfect setting for a wonderful dining experience.

In addition to the main property, Bowie's Tavern, overlooking the bluffs of the mighty Mississippi River, is another historic property to enjoy while visiting. Bowie's Tavern, located at 100 Main Street in an original cotton warehouse, has six beautiful and spacious rooms with oversized Jacuzzi tubs and separate showers. Downstairs, there is plenty of action featuring tavern -style cuisine and the largest selection of import and domestic beers in town.

Having hosted over 700 weddings, receptions and special events, our experienced banquet staff is available to assist you with one of the most memorable events that you will ever plan. The entire Dunleith staff takes tremendous pride in setting an example of being the most professional and friendly staff that you will ever encounter. It is our goal to greet and leave you with gentle Southern hospitality.

Whether business or pleasure, our goal is to deliver excellent service and go beyond your expectations. Please let us know if we may assist you with your special occasion. We look forward to the opportunity to work with you.

Sincerely,

Madeline England
Director of Sales and Marketing

❧ WEDDING RECEPTION & POLICY ❧

Having hosted over 700 weddings and receptions, Dunleith's professional staff will assist you with one of the most memorable events that you and your family will ever plan. Whether small or large, our goal is to create your dream wedding and fulfill all of your hopes and expectations. Our staff will pamper you and ensure that your special day will be hassle free.

As Natchez's only full-service historic inn, our property offers 22 unique guest rooms featuring Jacuzzi tubs, gas-burning fireplaces, bathrobes, hair dryers, private bath, individual central air/heat units, ipod docking station & alarm clocks; The Castle Restaurant & Pub which is located in an original 1790's carriage house and stables; a swimming pool; bellman services and a complimentary Southern breakfast buffet and house tour.

Our unique wedding services include an in-house wedding coordinator, parking attendants, complimentary tour director during your event, & service staff decked out in black and white attire. We also offer assistance with photography, cakes, horse-drawn carriages, flowers, music, catering, manicures, pedicures & massages.

Brenda Zerby with Moreton's Flowerland is our contracted florist. All floral and decorations for the house and courtyard must be contracted independently through Brenda and her talented staff. She may be reached at (601) 442-4321.

❧ House Rental ❧

\$2,800

7% tax will be applied to house rental fee

House rental fee includes:

- Exclusive use of the downstairs of the main house and courtyard during the event
- In-house bridal consultants and wedding coordinators
- Linens, tables, chairs and set up fees
- Audio/Visual equipment for ceremony (up to three microphones)
- Piano player for inside the main house during reception
- Parking attendants

Please note that the house rental fee is required as the non-refundable deposit that is due within 7 days of reserving your date.

For groups over 150 guests, a tent is required to cover the outside courtyard. A tent is recommended for groups over 125 guests. For groups over 300 guests, private security is required.

Dunleith staff coordinates the tent rental and security.

❧ Food & Beverages ❧

The minimum price for food per person is \$4000 plus local tax and gratuity for an evening wedding. Please refer to the attached catering list of menus for specific pricing. Our event planner will assist you with proper amounts of servings in order to meet the needs of your event.

Please note that the Dunleith staff reserves all rights to refuse service to anyone that is under the age of 21 or that is obviously intoxicated. Dunleith management also reserves the right to close bar service at any time and/or to remove anyone from the premises that is in violation of our policies.

85% local tax and 20% gratuity will be applied to the final food & beverage total

❧ Guest Room Rental and Payment Policy ❧

Rental of all Main House, Courtyard Wing and Dairy Barn rooms (22) is required when the wedding/reception exceeds past 4:30 p.m.

The guest room rates are:

- Individual rate applied when rooms are paid for by the client's individual guests
 - \$18500 per night Courtyard Wing and Upstairs Dairy Barn (11 rooms)
 - \$22500 per night Main House rooms, Wing 301 and 304, Dairy Barn Suite (11 rooms)

7 days after reserving a date: Credit card number must be on file as guarantee of rooms reserved.

60 days out: Room cancellations must be received or full payment will be expected from the client.

At check-in: Full payment must be made on rooms.

Important note:

Regardless of the payment option selected, the bride will control the guest room assignment and is required to submit the rooming list to the Dunleith staff to avoid confusion. Please be advised that you must assign the room number to your guest for overnight accommodations as well.

Reservations and confirmations for room rental will be given to the bride.

Children under the age of 12 are not permitted to stay overnight in Main House Rooms. Children are permitted to stay overnight in the Courtyard Wing and Dairy Barn Rooms.

❧ Wedding Reception Deposit ❧ and Payment Policy

7 days after reserving a date: Non-Refundable house rental fee is required

30 days prior to event: Payment balance based on estimated count is required

14 days prior to event: Guaranteed count is required

❧ Mississippi Marriage License Information ❧

To be married in Mississippi you must have a Mississippi marriage license. If using Dunleith's wedding officiant, you must have a Mississippi marriage license. You may request information and forms from the Adams County Circuit Clerk. They will send you all the necessary forms and information.

The Circuit Clerk's phone number is 601-446-6326 and the physical address is the Natchez Adams County Courthouse, 115 S Wall St #100, Natchez, MS 39120.

You may also apply by mail at this address: P O Box 1224, Natchez, MS 39121-1224.

If you have a Mississippi license from another Mississippi county, your marriage license will be registered in that county not Adams.



❧ RECEPTION MENU ❧

❧ Package 1 ❧

\$40 per person for 100 people

Choose 2 of the following Passed Hors D'Oeuvres:
(2 per person)

Mini Homemade Crabcakes
Artichoke Hearts Wrapped in Bacon
Spinach and Goat Cheese Phyllo Triangles
Scallops Wrapped in Bacon

Brisket carving station with yeast rolls and condiments

Fabulous fruit and cheese display with queen olives, crackers and Apple Caramel Brie

Grilled Vegetables in seasoned olive oil

Choose one of the Following New Orleans Stations:

Spring/Summer

Shrimp Tortellini Remoulade, LA Crawfish Pies,
Spicy Crawfish Salad, Crawfish and Andouille Cheesecake, and Creole Jambalaya

Fall/Winter

Fresh Shrimp Sauteed with Tasso, Andouille Sausage, Peppers, Onions,
and a Spicy Cream Sauce, Served over Penne Pasta, Crawfish Etouffee, Creole Jambalaya, and
Chicken and Andouille Gumbo

Onion Souffle with Pepper Jelly or Spinach and Shrimp Dip with Crackers

Choose 2 of the following:

Flash Fried Pork
Mini Muffalettas
Rose's Cheese Stuffed Mushrooms
Artichoke Bottoms with Chicken Salad

On all pricing, please add 20% gratuity and 8.5% sales tax.

On all functions served off Dunleith Property please add an additional 15% charge.

❧ Package II ❧
\$50 per person for 100 people

Choose 2 of the following Passed Hors d'oeuvres:
(2 per person)

Mini Homemade Crab cakes
Artichoke Hearts Wrapped in Bacon
Spinach and Goat Cheese Phyllo Triangles
Mini Muffalettas
Rose's Shrimp Salad on Crostinis

Southern Style Pork Loin Carving Station with yeast rolls and condiments

Fabulous fruit and cheese display with queen olives and crackers

Grilled Vegetables in seasoned olive oil

Hot Seafood Dip with Crackers

And choose 2 of the following Cheesecakes:

Spinach and Artichoke Cheesecake
Crawfish and Andouille Cheesecake
Crab and Wild Mushroom Cheesecake
Sundried Tomato Cheesecake

Choose 1 of the following Stations:

Grits Martini Station

Grits with Shrimp or Pork Grillades presented in a martini glass with assorted shredded cheeses, chives, whipped butter and salt and pepper grinder

Potato Martini Station

Whipped Idaho Russet Potatoes and whipped sweet potatoes presented in a martini glass with bacon, assorted shredded cheeses, sour cream, chives, whipped butter, fresh roasted pecans, and salt and pepper grinder

Mini Hamburger Station

Build your own mini hamburger Station includes condiments, American and Swiss cheese, lettuce, tomatoes, caramelized onions, pickles and French Fries

On all pricing please add 20% gratuity and 8.5% sales tax
On all functions served off Dunleith Property please add an additional 15% charge

Choose 2 of the following:

Coconut Fried Shrimp or Chicken
Rose's Cheese Stuffed Mushrooms
Sliced Marinated Grilled Chicken with Sauces
Marinated Tomato, Basil and Mozzarella
Southern Fried Catfish Bites with Tartar Sauce

Choose 1 of the following New Orleans stations:

Spring/Summer

Shrimp Tortellini Remoulade, LA Crawfish Pies, Spicy Crawfish Salad,
Boudin Balls, and Creole Jambalaya

Fall/Winter

Fresh Shrimp Sautéed with Tasso, Andouille Sausage, Peppers, Onions,
and a Spicy Cream Sauce, Served over Penne Pasta, Crawfish Etouffée,
Creole Jambalaya, and Chicken and Andouille Gumbo



On all pricing please add 20% gratuity and 8.5% sales tax.

On all functions served off Dunleith Property please add an additional 15% charge.

❧ Package III ❧
\$65 per person for 100 people

Choose 3 of the following passed hors d'oeuvres:
(2 per person)

Mini Homemade Crabcakes
Coconut Fried Shrimp with Tiger Sauce
Spinach and Goat Cheese Phyllo Triangles
Shrimp or Scallops Wrapped in Bacon
Tempura Asparagus
Artichoke Hearts wrapped in Bacon

Grill Station

Please choose 3 of the following customized grill items:

Chicken Kabobs Boneless Quail	
Beef Kabobs	Portobello Mushrooms
Shrimp Kabobs	Jumbo Shrimp
Veggie Kabobs	Country Pleasin' Sausage
	Frog Legs

Choose 1 of the following Stations:

Grits Martini Station

Grits with Shrimp or Pork Grillades presented in a martini glass with assorted shredded cheeses, chives, whipped butter and salt and pepper grinder

Potato Martini Station

Whipped Idaho Russet Potatoes and whipped sweet potatoes presented in a martini glass with bacon, assorted shredded cheeses, sour cream, chives, whipped butter, fresh roasted pecans, and salt and pepper grinder

Mini Hamburger Station

Build your own mini hamburger. Station includes condiments, American and Swiss cheese, lettuce, tomatoes, caramelized onions, pickles and French Fries

West Indies Salad with Marinated Jumbo Lump Crabmeat

Shrimp and Crawfish Remoulade, served with Ragout shells and crackers

Grilled Vegetables in Seasoned Olive Oil

Crawfish Cheesecake, Brie, Assortment of Cheeses: Bleu Cheese, Gouda, Goat Cheese & Buffalo Mozzarella Cheese, Imported Olives, Prosciutto Wrapped Melon, Dipping Oils, Hummus and Pita, Baguettes, and Flatbread

Choose 2 of the following Stations:

Southwestern Pulled Pork tossed with Sun-dried Tomatoes, Fresh Oregano and Cilantro, Chipotle Peppers, Spices, and Mayonnaise. Served with Tortillas.

Brisket carving station with yeast rolls and condiments

Southern Style Pork Loin Carving Station with yeast rolls and condiments

Bone-in Ham Rubbed with Dijon Mustard and Brown Sugar.
Served with Yeast Rolls, Mini Biscuits, and a Bourbon Raisin Sauce

#1 Grade Tuna Loin Seared Medium Rare, served with Wasabi,
Pickled Ginger, and Ponzu Dipping Sauce.

Choose 1 of the following Stations:

Oyster Shooter Station

Fresh Louisiana Raw Oysters presented in a shot glass, homemade cocktail sauce, lemons, horseradish, Avery Island Tabasco Sauce, Worcestershire Sauce, and Assorted Chilled Vodkas

Peeled Gulf Shrimp

Jumbo Gulf Shrimp, Peeled and Served with Remoulade and Cocktail Sauces

Salmon Display

Display of Smoked, Cured, and Grilled Salmon Fillets,
Served with Chopped Eggs, Capers, Red Onion, Cream Cheese, and Dill Sauce and Crackers

On all pricing please add 20% gratuity and 8.5% sales tax.
On all functions served off Dunleith Property please add an additional 15% charge.

❧ Package IV ❧
\$80 per person for 100 people

Choose 3 of the following Passed Hors d'oeuvres:
(2 per person)

Mini Homemade Crab cakes
Coconut Fried Shrimp with Tiger Sauce
Spinach and Goat Cheese Phyllo Triangles
Scallops Wrapped in Bacon
Tempura Asparagus
Jumbo Gulf Shrimp or Oyster Cocktail Shooter

Grill Station

Please choose 3 of the following customized grill items

Chicken Kabobs Boneless Quail
Beef Kabobs
Shrimp Kabobs
Veggie Kabobs
Portobello Mushrooms
Jumbo Shrimp
Country Pleasin' Sausage
Frog Legs

Choose 1 of the following Stations:

Grits Martini Station

Grits with Shrimp or Pork Grillades presented in a martini glass with assorted shredded cheeses, chives, whipped butter and salt and pepper grinder

Potato Martini Station

Whipped Idaho Russet Potatoes and whipped sweet potatoes presented in a martini glass with bacon, assorted shredded cheeses, sour cream, chives, whipped butter, fresh roasted pecans, and salt and pepper grinder

Mini Hamburger Station

Build your own mini hamburger. Station includes condiments, American and Swiss cheese, lettuce, tomatoes, caramelized onions, pickles and french fries

On all pricing please add 20% gratuity and 8.5% sales tax.
On all functions served off Dunleith Property please add an additional 15% charge.

Choose 1 of the following stations:

New Orleans Cajun Station (Spring/Summer):

Shrimp Tortellini Remoulade, LA Crawfish Pies, Spicy Crawfish Salad, Crawfish and Andouille Cheesecake, and Creole Jambalaya

New Orleans Cajun Station (Fall/Winter):

Fresh Shrimp Sautéed with Tasso, Andouille Sausage, Peppers, Onions, and a Spicy Cream Sauce, Served over Penne Pasta, Crawfish Étouffée, Creole Jambalaya, and Chicken and Andouille Gumbo

Trio Pasta Station

Grilled Chicken Pasta, Crawfish or Shrimp Pasta, Vegetarian Tortellini Pasta and Fried Ravioli

Choose 2 of the following stations:

Southwestern Pulled Pork tossed with Sun-dried Tomatoes, Fresh Oregano and Cilantro, Chipotle Peppers, Spices, and Mayonnaise. Served with Tortillas.

Brisket carving station with yeast rolls and condiments

Southern Style Pork Loin Carving Station with yeast rolls and condiments

Bone-in Ham Rubbed with Dijon Mustard and Brown Sugar.
Served with Yeast Rolls, Mini Biscuits, and a Bourbon Raisin Sauce

#1 Grade Tuna Loin Seared Medium Rare, served with Wasabi,
Pickled Ginger, and Ponzu Dipping Sauce.

Choose 2 of the following Cheesecakes:

Spinach and Artichoke Cheesecake
Crab and Wild Mushroom Cheesecake

Crawfish and Andouille Cheesecake
Sundried Tomato Cheesecake

Grand Assorted Seafood Display

Boiled Shrimp, Marinated Crab Claws, Smoked Salmon, Mussels Dijonaise,
Scallop Ceviche, and Crawfish Remoulade
Served with appropriate Garnishes and Sauces

Dunleith Favorites

Shrimp Salad or Shrimp and Crawfish Remoulade, Rose's Chicken Salad, Marinated Tomato, Mozzarella & Basil, Seasonal Fruits, Hummus, Grilled Vegetables, Cheese Board with an Assortment of Pita, Flatbread, & Baguettes Dipping Oils, Garnished with Grapes and Olives



BEVERAGES

Cocktail reception packages, per person, per hour

Beer and Wine Bar

\$20 per person for 3hr. Each addtl hour \$3 per person

Domestic Beer
House Wine
Champagne Station
Iced Tea
Pitchers of Water

Regional and Import Beers add \$2 per person

Call Bar

\$23 per person for 3hr. Each addtl hour \$3 per person

Domestic Beer
House Wine
Champagne Station
Soft Drinks, Juices and Water
Scoresby Scotch
Old Charter 8 Bourbon
Canadian Club Whiskey
Smirnoff Vodka
Seagram's Gin
Bacardi Silver Rum
Sauza Tequila

On all pricing, please add 20% gratuity and 8.5% sales tax.
On all functions served off Dunleith Property please add an additional 15% charge.

Premium Bar
\$27 per person for 3 hour
Each additional hour \$3 per person

Domestic Beer
House Wine
Champagne Station
Soft Drinks, Juices and Water
Dewar's
Jim Beam Black Bourbon
Jack Daniels
Canadian Club
Absolute Vodka
Tangueray Gin
Bacardi Silver Rum
Cuervo Gold Tequila

Super Premium Bar
\$33 per person for 3 hour
Each additional hour \$4 per person

Domestic and Imported Beer
Premium Wine
Champagne Station
Soft Drinks, Juices and Water
Chivas Regal
Makers Mark
Crown Royal
Grey Goose Vodka
Bombay Sapphire Gin
Mount Gay Rum
Cuervo Gold Tequila

Café Au Lait Station with Assorted Liqueurs

Ultra Premium Bar
\$38 per person for 3hr
Each addt'l hour \$4 per person

Domestic and Imported Beer
Local Regional Beer
Premium Wine
Champagne Station
Soft Drinks, Juices and Water
Chivas Regal
Makers Mark
Crown Royal
Grey Goose Vodka
Bombay Sapphire Gin
Mount Gay Rum
Cuervo Gold Tequila

Café Au Lait Station with assorted Liqueurs

Please choose one of the following Stations:

Martini Station
Mint Julep Station
Bloody Mary Station
Brandy Milk Punch Station
Frozen Margarita Station
Cigar Bar

Non-Alcoholic Selections

Unlimited Soft Drinks
\$5 per person
Pitchers of Lemon and Mint Water
\$10 a pitcher
Sparkling Fruit Punch or Coffee
\$35 a gallon
\$3 a person
Non-alcoholic Sparkling Wine
\$15 a bottle

On all pricing please add 20% gratuity and 8.5% sales tax.
On all functions served off Dunleith Property please add an additional 15% charge.

✧ VENDOR LIST ✧

The following listed professionals are recommended by our staff based on their past performances at our property and because they possess the highest professional standards.

Maps and City Information

Natchez Visitor Center
800-647-6724

Marriage Licenses

Adams County Circuit Clerk
601-446-6326

P.O. Box 1224, Natchez, MS 39121-1224

To be married in Mississippi you must have a Mississippi license. You may request information and forms from the Adams County Circuit Clerk. If Dunleith's wedding officiant will be performing the ceremony, the marriage license must be from the State of Mississippi. Adams County is strongly preferred. Marriage licenses are available 30 days before the wedding in Adams County; there is no waiting period. If you have a Mississippi license from another Mississippi County, your marriage license will be registered in that county not Adams.

Florist

Moreton's Flowerland
Brenda Zerby
601-442-4321

Wedding Cakes

Edna's Cake Creations
601-443-9000
www.wednascakes.com

Hair & Makeup

Verde Beauty Studio (will visit Dunleith)
225-341-2722
www.verdebeautystudio.com

Riverfront Royal Spa & Salon (not on site)
318-336-8898
www.riverfrontspa.com/

Pamper Me Please (not on site)
601-445-0206
www.natchezspa.com/

Anruss Salon (not on site)
601-445-2007
www.facebook.com/anruss.salon

Videographers

Art in Motion
601-668-4947
stan@artinmotionfilms.com
www.artinmotionfilms.com

JDL Films
www.jdlfilms.com
LeeAnn Morris
601-604-6694
Jeremy Lee
601-480-6633

Photographers

Local:
Anne McDaniel
www.annemcdanielphotography.com
601-442-1269
Linda Sheehan
www.timepathfinearts.com
646-415-4522

Regional:
Caroline Joy www.carolinejoy.com
Mark Eric www.markeric.com
Charlotte Latham www.charlottelatham.com
Courtney DellaFiora www.dellafiora.com
Erin Fults www.erinfults.com
Michael Goldsholl www.mgoldphoto.blogspot.com/
Carper Creative Photography www.carperphoto.com

Photobooths

Mississippi Photobooths
662-673-0008 or 662-571-8700
info@msphotobooths.com
www.msphotobooths.com

Quick Pix Photobooths
601-551-2412
quickpixphotobooths@cableone.net
www.quickixphotobooths.com

Funtastic Fotos
504-466-9209
Anthony@funtasticfotos.com
www.funtasticfotos.com

Ceremony Arrival/Departure:

Horse-drawn carriage - Dunleith arranges

Antique cars - Dunleith may be able to arrange subject to availability or contact:

Way Back in Time, www.waybackintime.com

❧ REHEARSAL DINNER INFORMATION AND MENUS ❧

Customization/changes possible for all menus

25 person minimum for all events

8.5% sales tax and 20% gratuity applied for all menus

Venues:

- 1) The Castle Buyout - we close the restaurant and pub to the public and host only your event. Works well for groups of 60-90 people and typically includes a cocktail hour, plated 3 course dinner, and drinks. \$7000 minimum for food & beverage.
- 2) The Castle private or main dining room - For a smaller rehearsal dinner of up to 20 people (private dining room) or more (main dining room), this is an ideal option. Restaurant will be open to the public. Typically \$45-55/person for a 3 course dinner.
- 3) Poolside Buffet - With bistro lights overhead and the poolside atmosphere, this option works for groups up to 50 people. We'll set up a bar & buffet on the lawn. \$250 rental fee, which may be waived if the wedding is booked with Dunleith plus food and beverage.
- 4) Dunleith Main House - A plated dinner at the house has a different atmosphere than a wedding buffet reception. \$500 rental fee, which may be waived if the wedding is booked with Dunleith. Typically \$45-55/person for a 3 course dinner. \$30/person minimum, 25 people minimum.
- 5) Bowie's Tavern Barrel Room - Ideal for up to 50 people (seated dinner) or 40 (buffet), the Barrel Room is a private dining room at Bowie's Tavern. Simultaneously rustic and charming with historic wall decorations reflecting its cotton warehouse history, this room has doors to a patio overlooking the MS River. \$500 minimum, \$250/person group discount cover charge on weekends.
- 6) Bowie's Tavern Buyout - We close Bowie's to the public for 3 hours and host only your event. \$6500 minimum, plus a booking fee if you want us to provide live music. Ideal for up to 300 people.

Menus (see following pages for more detail):

- 1) Build a Burger Station - \$22/person
- 2) BBQ Buffet - \$28/person
- 3) Southern Buffet - \$28/person
- 4) Plated Dinner - price varies, \$34-50 per person, choose 1 appetizer for everyone, 1-2 entrees, and 1 dessert for everyone. Entrée precounts must be provided 48 hours before event. Steaks must be cooked one temperature, usually medium, to ensure timely service.
- 5) Bar Packages - Open bar prices vary. See menu. Bar on consumption also available.



❧ Build a Burger Station ❧

\$22 per person

Mixed Green Salad with Cucumber and Tomato on the side
with Assorted Dressings

Angus Beef Hamburger and Grilled Chicken

Toppings Include:

Lettuce, Tomato, Caramelized Onions, Pickles, Sautéed Mushrooms,
Assorted Cheeses, Assorted Condiments, Bacon, BBQ sauce

Choose 2 sides: Regular or Sweet Potato Fries, Housemade Chips, Potato Salad, or Cole Slaw

Assorted Desserts

Water and Iced Tea

❧ BBQ Buffet ❧

\$28 per person

Mixed Green Salad with Cucumbers and Tomatoes with Assorted Dressings

Choose Two of the Following:

BBQ Ribs, Smoked Chicken or Pulled Pork with Housemade Buns

Choose Two of the Following:

Potato Salad, Coleslaw or Baked Beans

Bread Service and BBQ Sauce

Assorted Desserts

Water and Iced Tea

85% tax and 20% gratuity must be applied to each entrée selection.
There is a 15% charge for off property catering.

❧ Southern Buffet Reception ❧

\$28 per person

Includes Dunleith chopped salad, 2 meat, 1 starch, 2 vegetable dishes and 1 dessert.
Includes Iced Tea, Water and Bread Service.

Appetizers

Choice of 2 passed for an additional \$10 person or 3 passed
for an additional \$14.00 per person

Crabcakes with Remoulade Sauce
Artichoke Hearts wrapped in Bacon
Shrimp wrapped in Bacon
Artichoke Bottoms with Chicken Salad
Melon Wrapped in Prosciutto
Fresh Asparagus wrapped in Phyllo stuffed with Cheddar Cheese
Crostinis with Rose's Shrimp Salad

Salad

Dunleith Chopped Salad with Capers, Tomatoes, Red Onions, Banana Peppers,
Cucumbers, Black Olives and Tossed with a Zesty Garlic Vinaigrette
with Romaine Lettuce

Meat Options (choose 2):

Fried or Baked Chicken	Fried Catfish
Smoked Racks of Ribs	BBQ Pulled Pork
Pork Loin with Sweet and Sour Demi	Grilled Pork Chops with Gravy
Baked Tilapia	Beef Stroganoff with Egg Noodles
Peppered Steak with Onions and Red & Green Peppers	
Fresh shrimp sauteed with Tasso, Andouille Sausage, Peppers, Onions and a Spicy Cream sauce over Penne	

Starch Options (choose 1):

Rice and Gravy	The Castle's Dirty Rice
Pecan Wild Rice	Idaho Mashed Potatoes with Gravy
Mashed Sweet Potatoes	Potato Salad
Macaroni and Cheese	Cous Cous

Vegetable Options (choose 2):

Southern Style Green Beans
Field Peas
Fresh Corn
Sautéed Squash
Lima Beans
Fried Okra
Okra, Corn and Tomato Succotash
Cole Slaw
Baked Beans

Dessert Options (choose 1):

Pecan Pie
Fruit Cobbler



8.5% tax and 20% gratuity must be applied to each entrée selection.
There is a 15% charge for off property catering.

Plated Dinner Selections

Dinner selections include choice of soup or salad, up to two entrée choices, dessert, coffee and tea. Entrée precounts must be provided 48 hours in advance. Steaks must be cooked one temperature to ensure timely service. Passed appetizers are additional

Appetizers

Choice of 2 passed for an additional \$1000 per person or 3 passed for \$1400 per person

Crab cakes with Remoulade Sauce
Artichoke Hearts wrapped in Bacon
Shrimp wrapped in Bacon
Artichoke Bottoms with Chicken Salad
Melon Wrapped in Prociutto
Fresh Asparagus wrapped in Phyllo stuffed with Cheddar Cheese
Crostinis with Rose's Shrimp Salad

Please select one of the following:

Soups

Chicken and Andouille Sausage Gumbo with Rice
Crawfish Bisque
Boula Boula
Red Bell Pepper Bisque with Shrimp
Tomato Basil Soup
Dunleith French Onion Soup

Or

Salads

Caesar Salad with House made Croutons

The "Montgomery" Salad, Mixed Greens, Hearts of Palm, Tomato-Cucumber Relish,
Chopped Mixed Nuts, Blue Cheese, Basil and Tomato Vinaigrette

House Salad with Balsamic Dressing, tossed with Mandarin Oranges,
Toasted Almonds and Mixed Greens

8.5% tax and 20% gratuity must be applied to each entrée selection.
There is a 15% charge for off property catering.

Entrées

8 oz Filet Mignon with Demi Glace with Garlic Mashed Potatoes and Sautéed Asparagus
\$50.00

16 oz. Ribeye with Dunleith Steak Sauce, Roasted Potatoes and Spinach Madeline
\$44.00

14 oz. New York Strip with Garlic Butter, Mushroom Risotto and Glazed Baby Carrots
\$40.00

Sautéed Redfish with Beurre Blanc, Rice Pilaf and Sautéed Vegetables
\$36.00

Grilled Marinated Pork Tenderloin with Creamed Sweet Potatoes
and Stir Fried Collard Greens
\$34.00

Honey Glazed Grilled Salmon, Basil Alfredo Fettuccine and Sautéed Asparagus
\$39.00

Sautéed or Blackened Snapper with Louisiana Hot Sauce Beurre Blanc,
The Castle Vegetable Medley and Roasted Potatoes
\$36.00

Pecan Crusted Tilapia with Crawfish Tails and Beurre Blanc,
on a bed of Spinach and Mushroom Risotto
\$38.00

Free Range Chicken Breast with Cranberry Orange Relish,
The Castle Vegetable Medley and Roasted Potatoes
\$38.00

Sautéed Jumbo Shrimp tossed with Sun Dried Tomatoes, Asparagus
Tips, Roasted Garlic and Linguini tossed in Pesto
\$36.00

Grilled Chicken Breast tossed with Sun Dried Tomatoes, Purple Onions,
Artichoke Hearts and Penne Pasta tossed in a Cream Sauce
\$36.00

Rose's Desserts

Bread Pudding with Southern Comfort Sauce

White Chocolate Bread Pudding with White Chocolate Kahlua Sauce

White Chocolate Pecan Pie with Whipped Cream

New York Cheese Cake with Chocolate Pecan Sauce

Grand Marnier Seasonal Berries with Vanilla Bean Ice Cream



❧ NATCHEZ HOTELS & BED AND BREAKFASTS ❧

- 1) Dunleith Historic Inn
\$185-225/night (discounted group rates)
84 Homochitto St, Natchez
601-446-8500 www.dunleith.com
Wedding & reception venue. Breakfast included in room rate. All 22 rooms are reserved in the bride and groom's name and they provide a rooming assignment list for all reservations on property. The Castle Restaurant & Pub is on premises.
- 2) Bowie's Tavern Guest Rooms
\$125-150/night (discounted group rates)
100 Main St, Natchez
601-446-8500 www.dunleith.com
Same owners as Dunleith. Checkin/checkout at Dunleith, and breakfast at The Castle Restaurant included 5 minute drive from venue. Six spacious guest rooms on the second floor with an elevator. Noise may be an issue with live music on Friday & Saturday. River views from balcony rooms.

OTHER INNS & B&BS:

A preliminary list is below. See the Natchez Bed & Breakfast Association website for more:
www.natchezmsbedandbreakfast.com

- 3) Monmouth Historic Inn
\$200-300/night
36 Melrose Ave at Quitman Blvd, Natchez
800-828-4531 www.monmouthhistoricinn.com
Comments: Similar to Dunleith in quality and ambience. 5 minute drive from Dunleith & downtown Natchez. Restaurant 1818 on premises.
- 4) Marcia's Cottages
\$200-600/night for 2-8 people
Various locations around downtown Natchez
601-442-1100 www.marciascottages.com
Comments: Very pretty restored cottages. Good for families or groups.
- 5) Twin Oaks
\$100-130/night
71 Homochitto St, Natchez
601-445-0338 www.twinoaksnatchez.com/home.html
Comments: Across the street from Dunleith. Breakfast at Dunleith included in room rate. Reservations made directly through Twin Oaks, not through Dunleith.

- 6) Wensel House B&B
 \$100-125/night
 206 Washington St, Natchez
 601-445-8577 www.1888wenselhouse.com/
 Charming Victorian B&B in downtown Natchez. The owner is a fountain of information about Natchez history.
- 7) The Bluff Top B&B
 \$95-105/night
 205 Clifton Ave, Natchez, MS 39120
 (601) 304-1002 www.blufftopnatchez.com
 Charming B&B in a Victorian house overlooking the river.
- 8) The Guest House
 \$125-160/night
 201 N. Pearl Street, Natchez
 866-445-3652 www.natchezguesthouse.com
 Downtown Natchez, walking distance to bars & restaurants. 5 min drive to Dunleith.

LARGER HOTELS & CHAINS

- 9) Natchez Grand Hotel & Suites
 111 Broadway St, Natchez
 601-446-9994 www.natchezgrandhotel.com
 Comments: Best option for lots of rooms. 5 minute drive from Dunleith. Walking distance to downtown bars, shops and restaurants. River views from some rooms.
- 10) Eola Hotel
 110 Pearl Street, Natchez
 601-445-6000 www.natchezeola.com/home
 Comments: Historic hotel in downtown Natchez. European-style rooms.
- 11) Holiday Inn Express & Suites
 639 S. Canal St, Natchez
 (601) 442-4462
 A 5-10 minute drive from Dunleith.
- 12) Vue Hotel and Restaurant
 130 John R. Junkin Dr, Natchez
 888-946-4727 www.vuehotelandrestaurant.com
 Restaurant and bar on premises. A 5-10 minute drive from Dunleith.

DUNLEITH ROOMING LIST

Due 60 days prior to arrival date

Group Rooming List: _____

Arrival Date: _____ Departure Date: _____

If not all guests are arriving and departing on the same date, indicate individual arrivals and departures below. Please note all guest room policies on the last page.

Courtyard Wing Rooms:

Room #:	Guest Name:	Arrival/Departure Date:	Bedding:	Room rate:
101 Ground	_____	_____	king	\$185/night
102 Ground	_____	_____	king	\$185/night
103 Ground	_____	_____	king	\$185/night
201 2nd Floor	_____	_____	king	\$185/night
202 2nd Floor	_____	_____	king	\$185/night
203 2nd Floor	_____	_____	king	\$185/night
204 2nd Floor	_____	_____	king	\$185/night
301 3rd Floor	_____	_____	king/king	\$225/night
302 3rd Floor	_____	_____	king	\$185/night
303 3rd Floor	_____	_____	king	\$185/night
304 3rd Floor	_____	_____	king/king	\$225/night

Main House Rooms:

Room #:	Guest Name:	Arrival/Departure Date:	Bedding:	Room rate:
401 2nd Floor	_____	_____	queen	\$225/night
402 2nd Floor	_____	_____	queen	\$225/night
403 2nd Floor	_____	_____	queen	\$225/night
404 2nd Floor Bridal Suite	_____	_____	queen	\$225/night
501 3rd Floor	_____	_____	queen/pullout	\$225/night
502 3rd Floor	_____	_____	queen/pullout	\$225/night
503 3rd Floor	_____	_____	queen/full	\$225/night
504 3rd Floor	_____	_____	queen/pullout	\$225/night

Dairy Barn Rooms: located at the back of the property by restaurant

Room #:	Guest Name:	Arrival/Departure Date:	Bedding:	Room rate:
701 2nd Floor	_____	_____	queen	\$185/night
702 2nd Floor	_____	_____	queen	\$185/night
703 Ground	_____	_____	queen/pullout	\$225/night

Bowie's Tavern

Bowie's Tavern is another property also owned by Dunleith. It is located five minutes' drive from Dunleith in downtown Natchez at 100 Main St, overlooking the MS River. Bowie's guests check in and check out at Dunleith's Front Desk, and their included breakfast buffet is at The Castle Restaurant.

Bowie's six guest rooms are not reserved as part of a group room block unless otherwise specified. Bowie's guest rooms are not required to be booked for the night of the wedding as Dunleith guest rooms are. All rooms are on the 2nd floor and accessible by stairs and elevator.

Riverview Rooms with balcony access @ 100 Main Street (Bowie's Tavern):

Room #:	Guest Name:	Arrival/Departure Date:	Bedding:	Room rate:
801 2nd Floor	_____	_____	king	\$150/night
802 2nd Floor	_____	_____	king	\$150/night
803 2nd Floor	_____	_____	king	\$150/night
804 2nd Floor	_____	_____	king	\$150/night

Non-Riverview Room @ 100 Main Street (Bowie's Tavern):

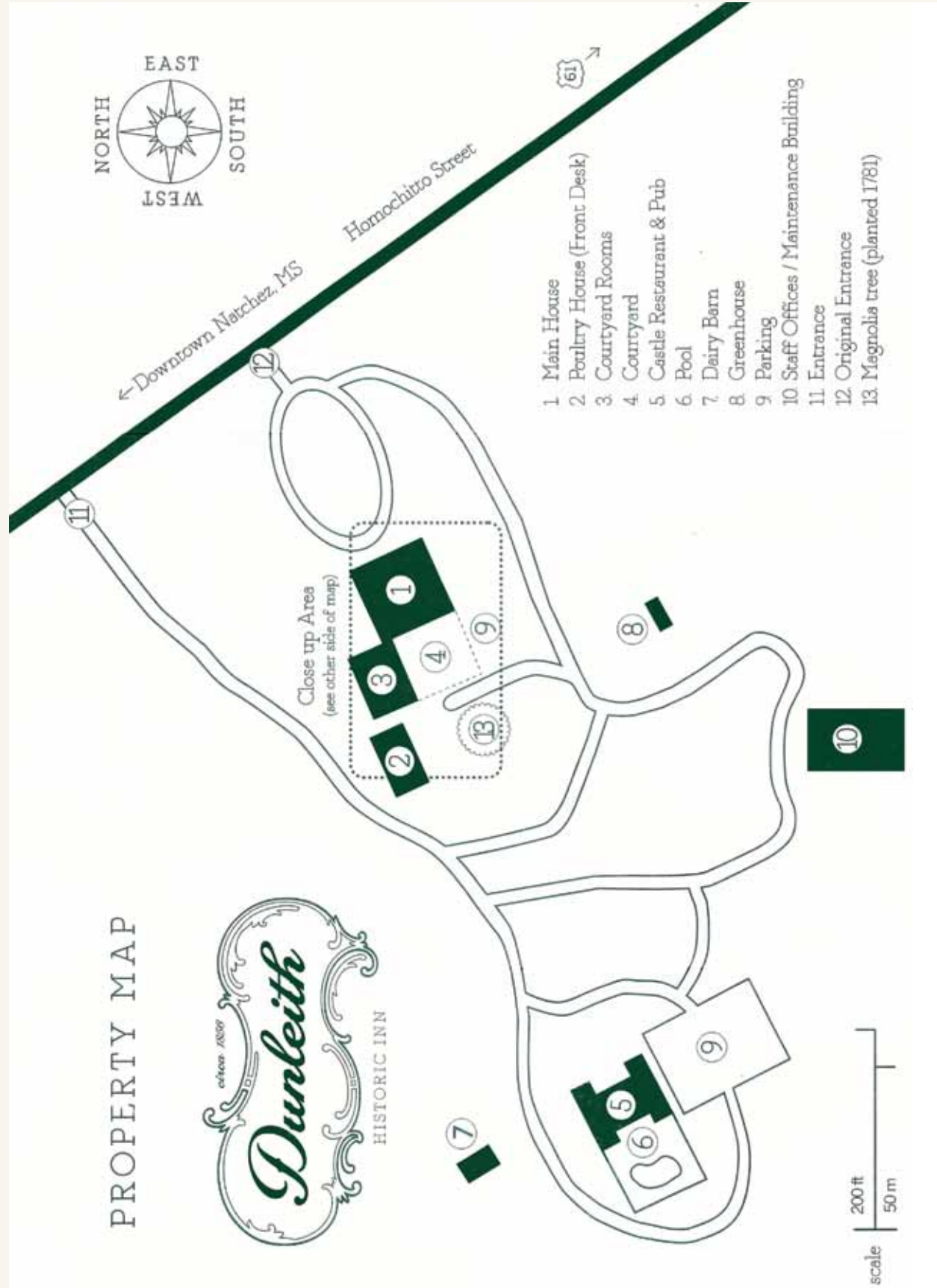
805 2nd Floor	_____	_____	queen	\$150/night
806 2nd Floor	_____	_____	king/pullout	\$165/night

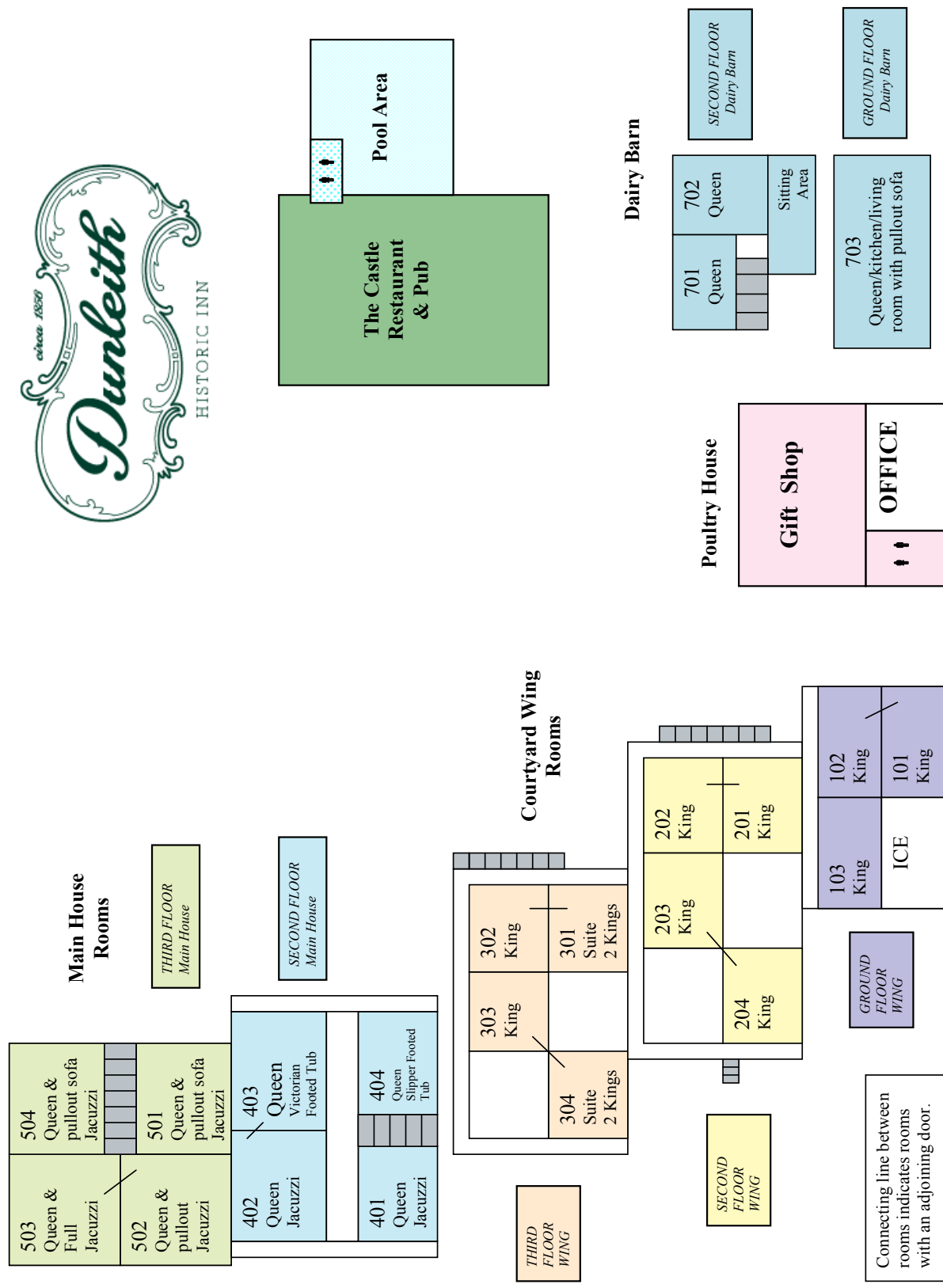
General Rooming Information

- Please when assigning your guest their rooms include the room number and number of nights.
- All rooming list arrangements and questions are handled through our Front Desk Manager, Debbie Cosey, or Front Desk Supervisor, Jonathan Prater, contact 601-446-8500.
- Room rates are based on single or double occupancy. Additional person fee is \$35.00.
- TAXES: 10% tax must be applied to all room rates. \$200 occupancy tax will be added per room, per night.
- FEES: A \$5 portage fee and \$5 housekeeping fee will be added to each room bill. This is a gratuity that goes directly to bellmen and housekeepers and is required for groups.
- The rooming list is due 60 days prior to arrival date.
- Once the rooming list is submitted, guests may call the Front Desk at 601-446-8500 to confirm their room reservations with a credit card.
- Any rooms without a credit card confirmation will be released 30 days prior to the check in date.
- Flower petals are not allowed in any guest room.
- Children under the age of 12 are not permitted to stay overnight in Main House Rooms. Children are permitted to stay overnight in the Courtyard Wing, Dairy Barn Rooms and Bowie's Tavern Rooms.
- Sorry, no pets allowed and no smoking inside.

A Southern breakfast buffet is included in the room rate. Breakfast is served each morning between 730 a.m. - 1000 a.m. at The Castle Restaurant.

CHECK-IN is from 200 p.m. until 1000 p.m. CHECK-OUT is at 1100 a.m. LATE CHECK-OUT FEE: \$50 will be charged after 100 p.m.





CEREMONY INFORMATION

Rehearsal Date: _____ Time: _____

Wedding Date: _____ Time: _____

BRIDE: _____ GROOM: _____

Location of Ceremony: _____ Rain Plan: _____

Phone number where you can be reached the weekend of your wedding: _____

Music for ceremony will be provided by: _____

Will you be using Dunleith's sound system: _____

Are you entering in a carriage: _____

Number of persons riding in carriage: _____

Are you preparing programs: _____

Are there special persons to distribute programs: _____

Will you have favors to pass out: _____

What will you throw for departure: _____

(Sparklers, bird seed and rice are prohibited. Bubbles or any type of flower petals are preferred.)

USHERS

_____	_____	_____
_____	_____	_____

❧ HONOR SEATING ❧

Music Selection: _____

Groom's Grandmothers

Paternal _____

Escort _____

Maternal _____

Escort _____

Bride's Grandmothers Paternal _____ Escort _____

Maternal _____

Escort _____

Groom's Mother _____ Escort _____

Bride's Mother _____ Escort _____

Any other persons requiring honor seating _____

Please indicate how many people you want seated on the first and second rows

Bride's side first row _____

Groom's side first row _____

Bride's side second row _____

Groom's side second row _____

❧ MINISTER, GROOM AND GROOMSMEN ❧

Music selection: _____

Minister: _____ Best Man: _____

Ring Bearer _____

Groomsmen: _____

❧ BRIDESMAIDS ❧

Music selection: _____

Maid of Honor _____ Flower Girl: _____

Bridesmaids: _____

❧ CEREMONY ❧

Music selections: _____

Special Notes:

❧ RECESSIONAL ❧

Bride and Groom followed by wedding party

Bride's Mother _____	Escorted by _____
Groom's Mother _____	Escorted by _____
Bride's Grandmother _____	Escorted by _____
_____	Escorted by _____
Groom's Grandmother _____	Escorted by _____
_____	Escorted by _____

❧ RECEPTION ❧

After pictures, you will enter the home immediately to cut the cake. If you have a band outside, do you wish to be announced by the band? Yes No

Are you having any special dances Yes No

Name of music for first dance _____

Name of music for second dance _____

Please indicate whether the band/DJ will be playing these selections or if an iPod will be provided

Time of Departure _____ Method of departure _____

Will you be throwing a garter Yes No Will you be throwing a bouquet? Yes No

Are you changing before departure? Yes No

Are you staying at Dunleith overnight? Yes No Room # _____

Preferred beverages in complimentary bridal basket _____

DURING THE WEDDING, ONE OF OUR STAFF MEMBERS WILL STRAIGHTEN YOUR ROOM AND REPLENISH TOWELS, ETC. IF YOU ARE STAYING WITH US, A BASKET WILL BE BROUGHT UP TO YOUR ROOM. IF YOU ARE LEAVING, THE BASKET WILL BE PLACED IN THE VEHICLE IN WHICH YOU LEAVE.

Our head wedding coordinator is Barbara Nell Lomasney. She will be present at your rehearsal. If you have any questions about this information or specific details before that time, please contact Madeline England at Dunleith (601) 446-8500 or 1-800-433-2445. 60910



84 Homochitto Street Natchez, Mississippi 39120
(601) 446-8500 (800) 433-2445 (601) 446-8554
www.dunleith.com info@dunleith.com