

# BOARD OF TRADE

EST. 1880

WELCOME TO THE

## Board of Trade

Step into a venue where history meets modern elegance. With an extensive renovation underway, we're breathing new life into this legendary space, ensuring it stands tall for generations to come.

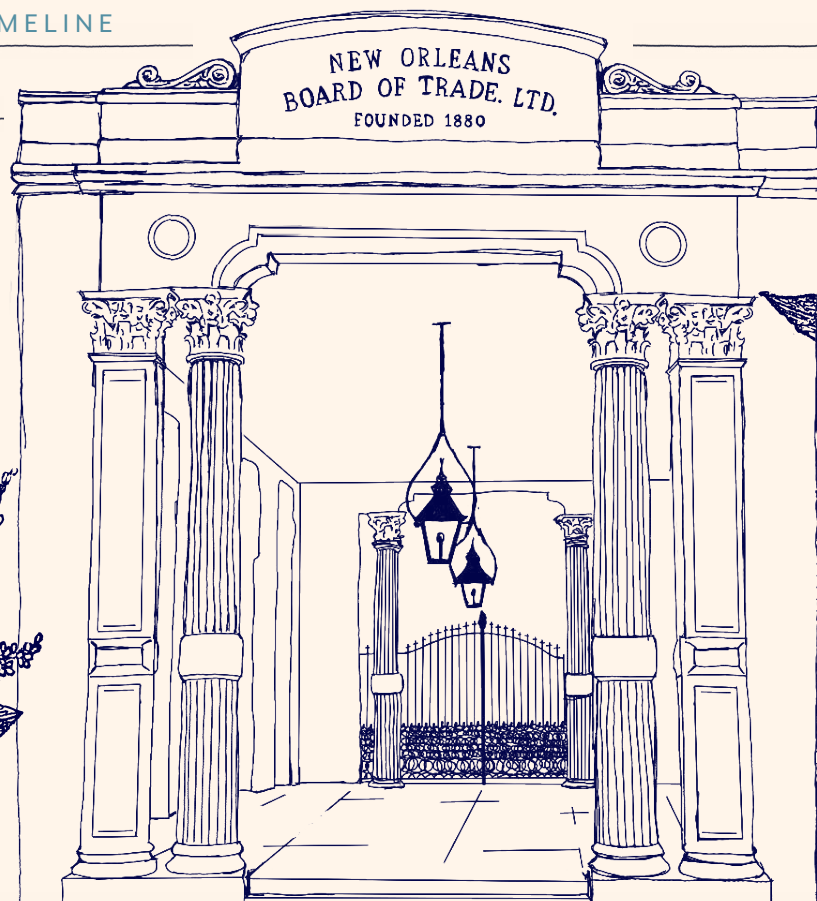


A GLIMPSE OF WHAT AWAITS YOU

# The Framework

We invite you to explore the possibilities for your exceptional event. Inside this guide, you'll find everything you need: delve into our rich history, explore floor plans and capacities, learn more about our food and beverage program, review our investment guide, track our renovation timeline, and uncover the next steps to bring your vision to life.

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ESTABLISHED 1880

# A Legacy Restored

The New Orleans Board of Trade Building was designed by architects Sully and Toledano as a testament to the city's commercial prominence during the late 19th century. Boasting renaissance revival architecture, the building exudes grandeur with ornate detailing, classical columns, and decorative cornices.



*Artistic representation*

Today, the building stands as an iconic event venue in the city, poised to embark on a new chapter through an extensive renovation that honors its storied past while embracing a vision for the future.

Our mission is to restore and enhance the very essence that makes this space a beloved part of New Orleans' story. From the exquisite outdoor courtyards to the magnificent ballroom, every corner is receiving the attention it deserves.



OUR CANVAS, YOUR VISION

# Explore the Spaces

## OUTER COURTYARD

Located on Magazine Street, the Outer Courtyard features Corinthian columns and a decorative fountain. This space combines antique architecture and lush greenery, creating a picturesque setting for any event.

## BALLROOM

The Ballroom exudes historic grandeur with 35-foot coffered ceilings, ornate moldings, and original murals. Enhanced by custom lighting inspired by historic designs, this majestic space is perfect for lavish celebrations.



*Artistic representation*

## ORANGERIE

Elegant and intimate, the Orangerie features a custom mural and a vintage Venetian chandelier. This petite room overlooks the inner courtyard through a wall of windows, and is ideal for displaying a cake or dessert at your event.

## INNER COURTYARD

A quiet escape, the Inner Courtyard offers a perfect view of the Ballroom through its surrounding windows. Furnished with seating and soft lantern lighting, it provides a cozy spot for guests to relax and enjoy the evening.



TAILORED SPACES FOR EVERY OCCASION

# Design Dynamics

Envision the possibilities for your event. From our spacious ballroom to our charming courtyard, each area offers a unique atmosphere to elevate your occasion.

## SEATED CAPACITIES

**Cocktail Style Reception: 500**

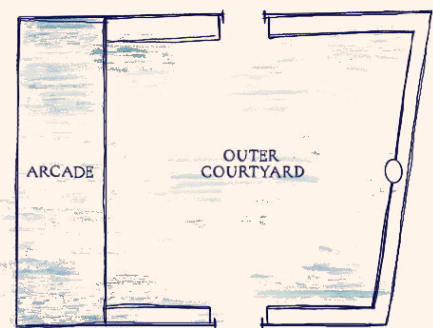
**Seated Dinner: 265**

## SPECIFICATIONS

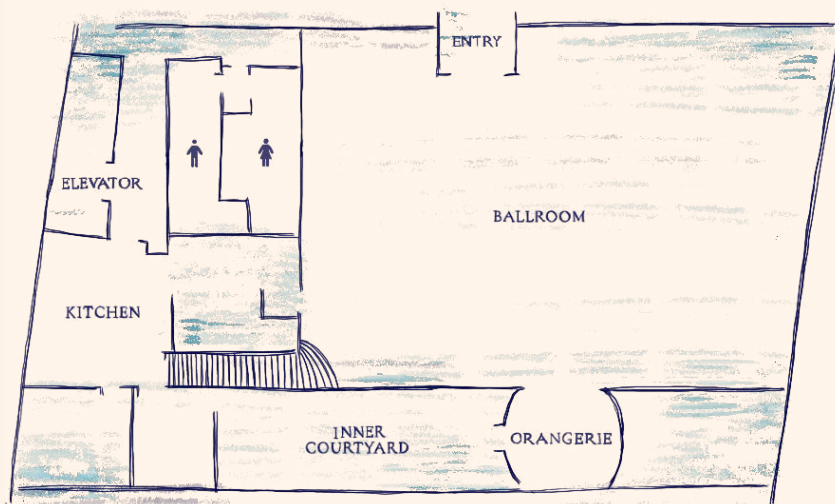
**Ballroom: 5,150 Sq. Ft.**

**Outer Courtyard: 3,750 Sq. Ft.**

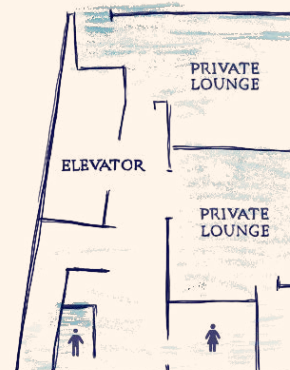
COURTYARD



FIRST FLOOR



SECOND FLOOR



OUR EXCLUSIVE CATERING PARTNER

# Savor the Occasion

The Board of Trade's partnership with Joel Catering ensures that each event at the Board of Trade offers an elevated culinary journey. Clients benefit from an integrated team handling both event coordination and catering, simplifying planning and ensuring each detail, from menu selection to timeline logistics, aligns seamlessly with the Board of Trade's unique atmosphere.

Joel Catering's culinary experts are masterfully trained in the art of French technique and uphold five-star standards. Their culinary skill shines through in the creation of awe-inspiring hors-d'oeuvres, precisely crafted food stations, exquisite multi-course dinners, and inviting family-style receptions.



## Who We've Served



JPMORGAN CHASE & CO



GUCCI

Saks Fifth Avenue



HEARST





CULINARY EXCELLENCE

# Crafted Cuisine

Joel Catering's culinary experts are masterfully trained in the art of French technique and uphold five-star standards. Their culinary skill shines through in the creation of awe-inspiring hors-d'oeuvres, precisely crafted food stations, exquisite multi-course dinners, and inviting family-style receptions.

## Cocktail Reception Essential

### HORS D'OEUVRES

**Louisiana Blue Crab Beignet**  
*with Herb Emulsion*

**Duck & Jalapeno Popper**  
*with Creole Cream Cheese and  
Steen's Cane Syrup*

**Miniature Grilled Cheese**  
*Brie and Fig Jam on Brioche*

### ONE

**Deconstructed Jambalaya**  
*with Smothered Chicken and Andouille,  
Fried Okra, Wilted Greens, Blistered Tomatoes,  
Local Hot Sauce*

### TWO

**Southern Style Stone Ground Cheese Grits**

**Jumbo Gulf Shrimp**  
*Tossed in Our Signature New Orleans BBQ Sauce*

**Seasonal Wild Mushrooms**  
*Sautéed with Aromatic Herbs and Garlic*

### THREE

**Creole Stuffed Chicken**  
*Crispy Chicken Breasts, Creole Dirty Rice,  
and Mustard Sauce*

**Crawfish Rangoon**  
*with Pepper Jelly Glaze*

**Corn Maque Choux**  
*Seasoned Corn, Peppers, Tomato*

**Louisiana Strawberry Salad**  
*Spinach, Candied Pecans, Goat Cheese,  
and Steen's Cane Syrup Vinaigrette*



*The wait staff and bar staff were THE  
nicest and most genuine catering staff I  
have ever worked with, and by far most  
delicious and high quality event food I  
have had to date. Highly recommend!  
– Kellan Klassen, Planner*





## Cocktail Reception

### Premium

#### HORS D'OEUVRES

##### **Crispy Pork Belly**

*with Honey Glazed Cantaloupe*

##### **Brioche Blue Crab Toast**

*Local Blue Crab, Sherry Vinaigrette Pearls, Chives*

##### **Truffled Devil Egg**

*Truffle, Pepper*

#### ONE

##### **Grilled Louisiana Sausages**

*Andouille, Boudin, Green Onion Sausages,  
Purple Onion Confit, Grilled Breads*

##### **Domestic & Imported Cheese**

*Seasonal Fruits, Nuts, Crackers*

##### **Grilled Shishito Peppers**

*Sprinkled with Sea Salt*

##### **Pimento Cheese**

*Buttermilk Crackers*

#### TWO

##### **Hanger Steak**

*Herb Roasted with Chimichurri*

##### **Brabant Potatoes**

*with Truffle Sour Cream*

##### **Charred Beans**

*Haricot Vert, Snap Peas, Lemon,  
Garlic Vinaigrette*

##### **Caprese Salad**

*Local Tomatoes, Mozzarella, Balsamic  
Reduction, Basil Oil*

#### THREE

##### **Fried Chicken & Cornbread**

*Black Current Jam, Melted Honey Butter*

#### FOURTH

##### **Gulf Shrimp Tortellini**

*Gulf Shrimp, Parmesan, Lemon, Asparagus Tips*

### Luxury

#### HORS D'OEUVRES

##### **Steak Tartare**

*Served on a Brioche Crouton, with Sunny  
Side Up Quail Egg and Sliced Capers*

##### **Salmon Caviar Panini**

*Smoked Salmon, Dill Cream Cheese, Caviar*

##### **Mushroom Truffle**

*Truffle, Egg, and Parmesan with Chive on a  
Brioche Crostini*

#### ONE

##### **Raw & Charbroiled Oyster Bar**

*Fresh Shucked Gulf Oysters, Presented with  
Saltine Crackers, Lemon, Cocktail Sauce,  
Horseradish, Mignonette*

#### TWO

##### **Dijon Herb Crusted Lamb Chops**

*New Zealand Lamb, Pinot Noir Reduction*

##### **Sautéed Shrimp**

*Chili Oil*

##### **Heirloom Roasted Cauliflower**

*Whipped Herb Goat Cheese*

##### **Butternut Squash Salad**

*Roasted Beets, Spiced Pecans, Blue Cheese,  
Arugula, Pecan Vinaigrette*

##### **Pita**

*Tzatziki, Marinated Cherry Tomatoes*

#### THREE

##### **Braised Beef Short Ribs**

*with Red Wine, Balsamic Vinegar, and Veal Stock*

##### **Parmesan Risotto**

*Finished with Spring Peas*

#### FOURTH

##### **Local Gulf Fish**

*Pecan Crusted, Corn Maque Choux, Tabasco  
Beurre Blanc*



## Family Style

### HORS D'OEUVRES

#### **Skirt Steak Skewer**

*Caramelized Onion and Blue Cheese*

#### **Flash Fried Okra**

*Served with Remoulade Dipping Sauce*

#### **Lobster Bisque**

*with Lobster Oil and Pesto*

### FIRST

#### **Grilled Wedge Salad**

*Bibb Wedge with Charred Cherry Tomatoes, Crisp Pancetta, Radishes, Roasted Corn, Deviled Egg, and Grilled Jumbo Gulf Shrimp with Creamy Herb Vinaigrette*

### SECOND

#### **Braised Pork Shank**

*Slow Cooked and Served in a Savory Broth*

#### **Blackened Redfish**

*Served Atop Corn Maque Choux and Topped with Jumbo Lump Crab with Tabasco Beurre Blanc*

#### **Fingerling Potatoes**

*in a Flavorful Herb Sauce*

#### **Roasted Heirloom Vegetables**

*Tossed in Extra Virgin Olive Oil and Sprinkled with Sea Salt*

### LATE NIGHT

#### **Mini Beignets**

*Tossed in Powdered Sugar*

*"Everything was absolutely delicious!  
Outstanding taste, quality, display,  
and a fabulous and friendly staff to  
top it all off!" —Danielle*

## Seated Dinner

### HORS D'OEUVRES

#### **Duck Confit On a Grit Cake**

*Pulled Duck Confit Atop a Gruyère Grit Cake  
Topped with a Sherry Herb Gastrique*

#### **Burrata Bruschetta**

*Roasted Tomato, Burrata, Pesto,  
and Balsamic Reduction Atop a Crostini*

#### **Tuna Wonton**

*Seared Ahi Tuna on a Savory Wonton  
Topped with Mango Salsa and Wasabi Caviar*

### FIRST

#### **Farmer's Market Salad**

*With Crisp, Confit, and Roasted Seasonal Vegetables  
Atop Roasted Corn Moulee*

### SECOND

#### **Turtle Soup**

*Finished with Sherry and Grated Egg*

### THIRD

#### **Petite Filet with Grilled Gulf Shrimp**

*Served with Pinot Noir Demi-glace,  
Wild Mushroom Risotto, Grilled Asparagus*



BEVERAGE EXCELLENCE

# Artisan Elixirs

Additionally, they offer a cocktail program that adds an extra layer of sophistication and fun to your event, guaranteeing a truly unforgettable experience. Their in-house mixology demonstrates creativity and skill, with a diverse array of bespoke cocktails.

## WELCOME REFRESHER

Begin your celebration in style with our curated welcome cocktails, offering guests their choice of champagne, select wines, or a range of other inviting beverages.

## SIGNATURE COCKTAILS

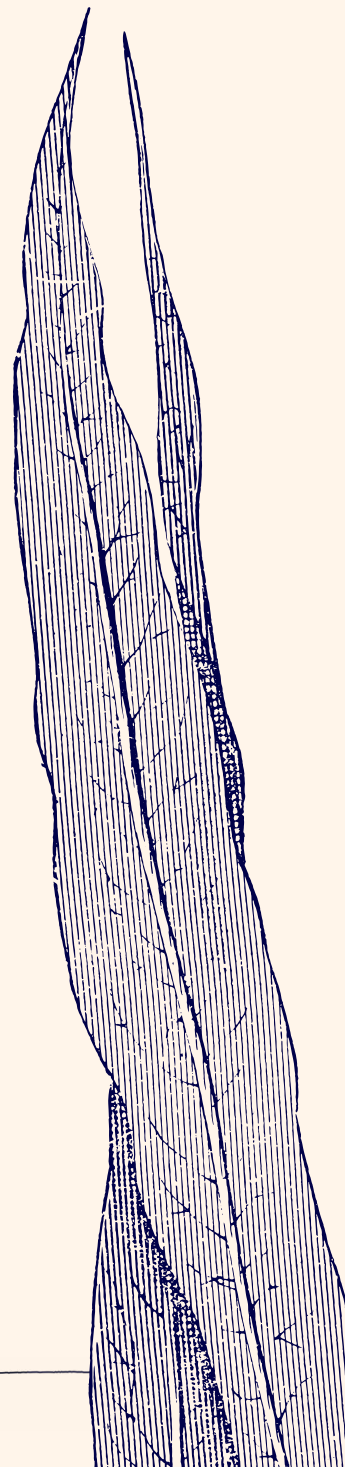
Our in-house mixologist creates memorable experiences with unique cocktails, whether it's an addition to a full bar or an exclusive offering.

## TOP SHELF

Our premium and call brand packages offer a curated selection of top-shelf spirits and popular favorites tailored to elevate any event.

## NIGHT CAP

End your night on a fun note with one of our special cocktails.





## PRICING OVERVIEW

# Investment Guide



Investing in unforgettable events starts with choosing The Board of Trade. Our commitment to heritage preservation, strategic planning, and extensive experience sets us apart as New Orleans' premier event space. With us, your investment ensures an unparalleled experience, delivering satisfaction and peace of mind throughout your event journey. Our pricing philosophy emphasizes transparency and customization, ensuring your event is perfectly crafted to meet your unique needs.

## Venue Rental Pricing

Our venue rental pricing structure is based on a 3-hour event with additional hours available.

### STANDARD MONTHS

**Starting at \$3,500**

March, April, October,  
November, December

### SEASONAL MONTHS

**Starting at \$2,000**

January, February, May,  
June, September

### SUMMER MONTHS

**Starting at \$1,500**

July, August

## Food & Beverage Pricing

### FOOD

**Starting at \$108 per person**

Styled serving pieces, engaging serving staff, and sustainable bamboo tableware.

### ENHANCEMENTS

Event decor and lighting, guest seating and lounges, elevated linens, and upgraded tableware options.

### BEVERAGE

**Starting at \$56 per person**

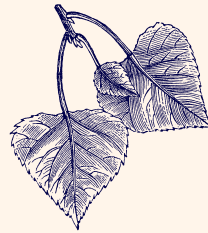
Full bar, glassware, and professional bar staff.



YOUR BOOKING GUIDE

# Looking Ahead

Here's what you need to know for booking at The Board of Trade: We're currently undergoing renovation, with completion expected in fall 2024. We are accepting bookings for January 2025 dates and beyond. We will open 2024 dates as our renovation concludes. Stay tuned for full-color renderings to get a glimpse of what we have planned.



Artistic representation

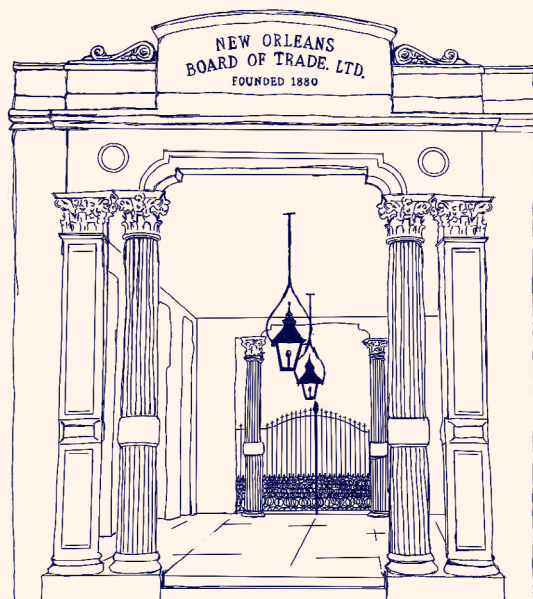
EXPECTED COMPLETION

## Fall 2024

YOUR NEXT STEPS

# Let's Design Your Perfect Event

As you embark on this exciting journey with The Board of Trade, your next crucial step is a simple one: schedule a call with us! We will guide you through every step, ensuring your event vision comes to life. Let's start crafting your extraordinary celebration together!



## Melanie Mims

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[boardoftradenola.com](http://boardoftradenola.com)

*Click the button below to*

**BOOK A CONSULTATION**

