

WELCOME TO THE

Board of Trade



Step into a venue where history meets modern elegance. The Board of Trade stands as one of New Orleans' most distinguished event spaces, seamlessly blending its storied past with timeless sophistication.



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, 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, designed by architects Sully and Toledano, has long been a testament to the city's commercial prominence. Boasting Renaissance Revival architecture, the building exudes grandeur with ornate detailing, classical columns, and decorative cornices.



Today, the building serves as an iconic event venue in New Orleans, offering a breathtaking setting for weddings, corporate events, and celebrations of all kinds. Every space within the venue has been designed to provide an unparalleled experience, from the magnificent ballroom to the serene outdoor courtyards.



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.



ORANGERIE

Elegant and intimate, the Orangerie features peach walls 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.

CAPACITIES

Cocktail Style Reception: 500

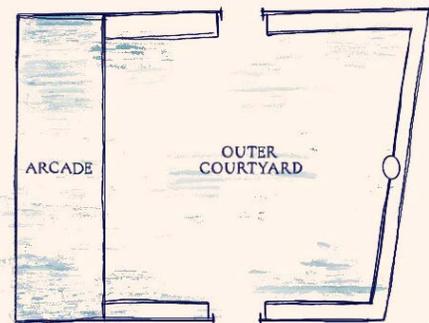
Seated Dinner: 265

SPECIFICATIONS

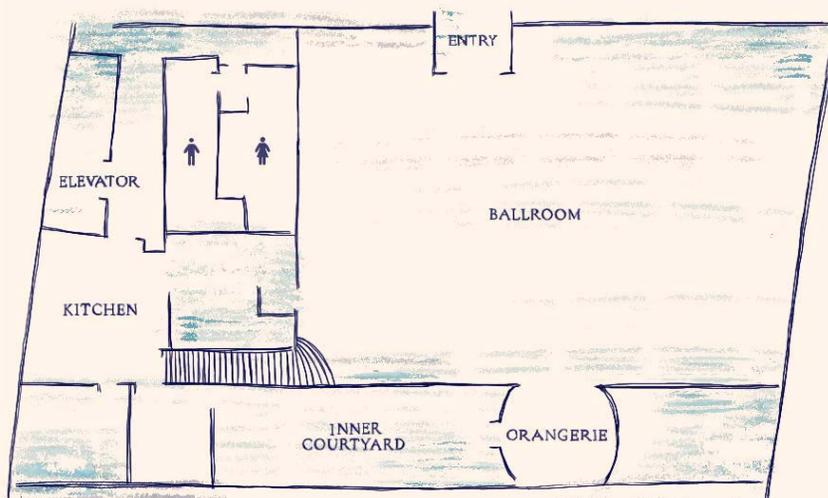
Ballroom: 5,150 Sq. Ft.

Outer Courtyard: 3,750 Sq. Ft.

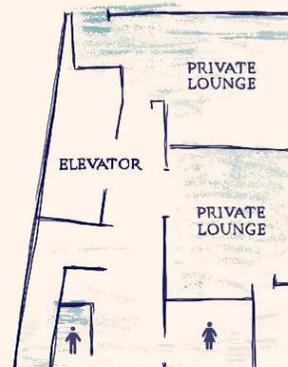
COURTYARD



FIRST FLOOR



SECOND FLOOR



VIEW OF
BALLROOM
BELOW



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.



Featured In

VOGUE



Southern Bride

STYLE ME
Pretty

TOWN&COUNTRY

MARTHA STEWART
weddings

BRIDES



InStyle

junebug WEDDINGS

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



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





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 Currant Jam, Melted Honey Butter

FOUR

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

Shrimp Skewers
Romesco Sauce

Heirloom Roasted Cauliflower
Whipped Herb Goat Cheese

Soft Pita
Tzatziki, Marinated Cherry Tomatoes

THREE

Braised Beef Short Ribs
with Red Wine, Balsamic Vinegar, and Veal Stock

Parmesan Risotto
Finished with Spring Peas

FOUR

Local Gulf Fish
*Pecan Crusted, Corn Maque Choux, Tabasco
Beurre Blanc*

Butternut Squash Salad
*Roasted Beets, Spiced Pecans, Blue Cheese,
Arugula, Pecan Vinaigrette*

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

Parmesan Risotto

in a Flavorful Herb Sauce

Roasted Heirloom Vegetables

Tossed in Extra Virgin Olive Oil and Sprinkled with Sea Salt



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



*It was not the best wedding food I've had...It was the Best FOOD I've ever had. Beautifully presented and great service."
—Kimberly*

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

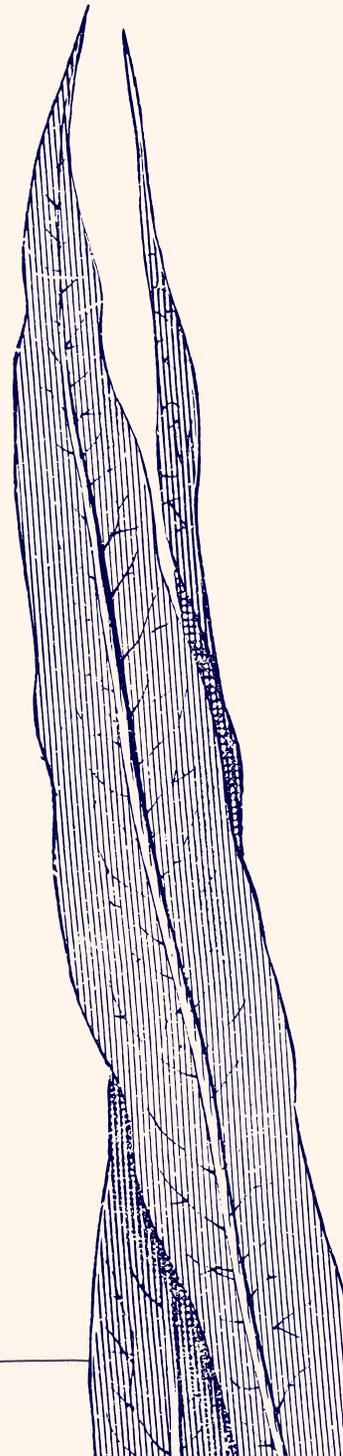
Our in-house mixologist creates memorable experiences with unique cocktails, whether it's an addition to a full bar or an exclusive offering.

TOP SHELF

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

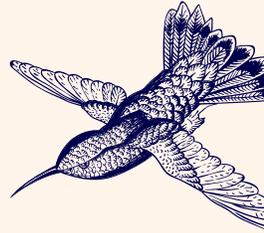
NIGHT CAP

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

**Starting at
\$4,500 – \$10,500**

SUMMER

Starting at \$2,000
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 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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Click the button below to

BOOK A CONSULTATION

