



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:** 450 (Wedding), 500 (Corporate)

**Seated Dinner:** 225 (Wedding), 265 (Corporate)

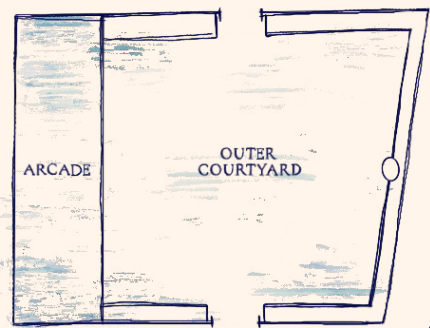
**Ceremony:** 300

## SPECIFICATIONS

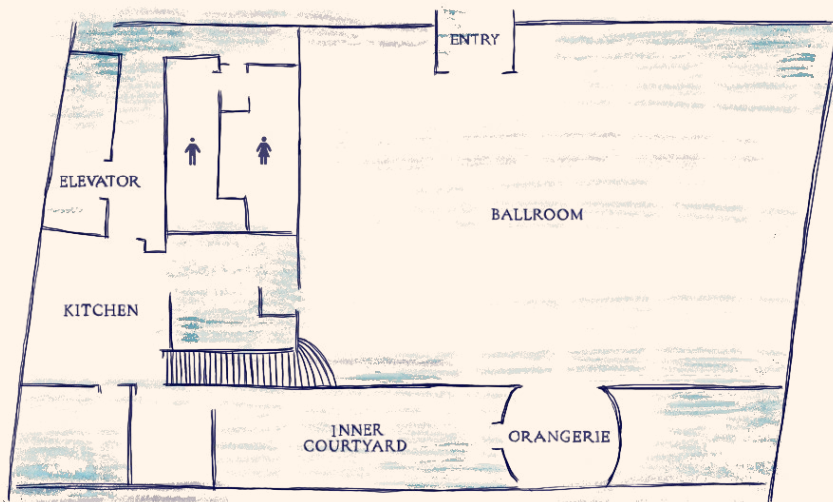
**Ballroom:** 5,150 Sq. Ft.

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

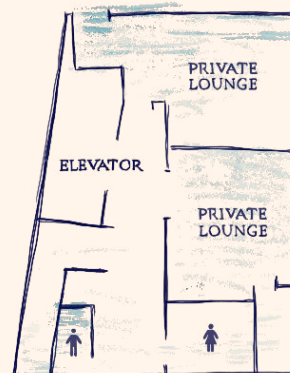
COURTYARD



FIRST FLOOR



SECOND FLOOR



VIEW OF  
BALLROOM  
BELOW



BESPOKE CURATION

# A Turn-Key Experience

WEDDINGS

You're guaranteed to find the perfect blend of style, service, and ambiance you're searching for at the Board of Trade. Committed to delivering a top-tier experience, we work closely with your planner to craft an unforgettable celebration that your guests will never want to end.

## Features & Services

CUSTOM FLOOR PLAN

PRIVATE LOUNGES

MENU CREATION

FOOD STATION STYLING

PREMIUM LINENS WITH COLOR VARIETY

IN-HOUSE CATERING

VENDOR RECOMMENDATION & COORDINATION

DEDICATED EVENT MANAGER

125 BENTWOOD CHAIRS (INSIDE USE ONLY)

SECURITY DETAIL

TIMELINE MANAGEMENT

DESIGN COORDINATION

WEATHER CONTINGENCY PLANNING

CORPORATE EVENTS

Situated adjacent to the French Quarter and Convention Center in the Central Business District, The Board of Trade provides a unique New Orleans experience, ideal for corporate events. Our team is committed to creating memorable events, ensuring your guests enjoy exceptional local flavors and experiences, with convenient access from across the city.

SPECIAL OCCASIONS

Our staff is passionate and caring with a genuine desire to understand your vision and goals. From a standout debutante ball to an extravagant gala, we'll orchestrate a once-in-a-lifetime celebration. With exceptional cuisine, hand-crafted refreshments, and chic decor to impress your guests.



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

PLANNING WITH PURPOSE

# Choosing Your Event Style

Your event style sets the tone for every part of your event. We offer four service styles and will help you choose the one that best fits your vision, family preferences, and priorities.

## COCKTAIL RECEPTION

The most popular style of service in New Orleans. It's lively, flexible, and encourages guests to mingle and move throughout the space.

There is no assigned seating or "dinner service".

Passed hors d'oeuvres can be served during cocktail hour or at the same time as the food stations open.

Food is served at stations, each offering a different variety of menu items. Salad plates and forks are available at each station.

Beverages are served exclusively at bars.

Seating in La Sala is planned for a maximum of 40–65% of guests, creating a fun and dynamic atmosphere.

## FAMILY STYLE

A welcoming, shared-table style that combines elegance with heartfelt connection.

After cocktails and hors d'oeuvres, guests are seated and platters of food are placed on each table.

Alternatively, you can start with an individually plated course, followed by family-style mains and sides.

Shared platters may need extra table space. Coordinate seating with your planner and florist.

## HYBRID EVENTS

Hybrid events blend elements from multiple event styles. Most often, they combine the flow and energy of a cocktail-style event with the comfort of full guest seating.

Food is served at multiple stations, each offering a different selection of menu items. Salad plates and forks are available at each station, and all beverages are served exclusively at bars.

Our sample menu reflects this format. Additional customizations, such as tableside beverage service or place settings, can be made during the planning process with custom pricing.

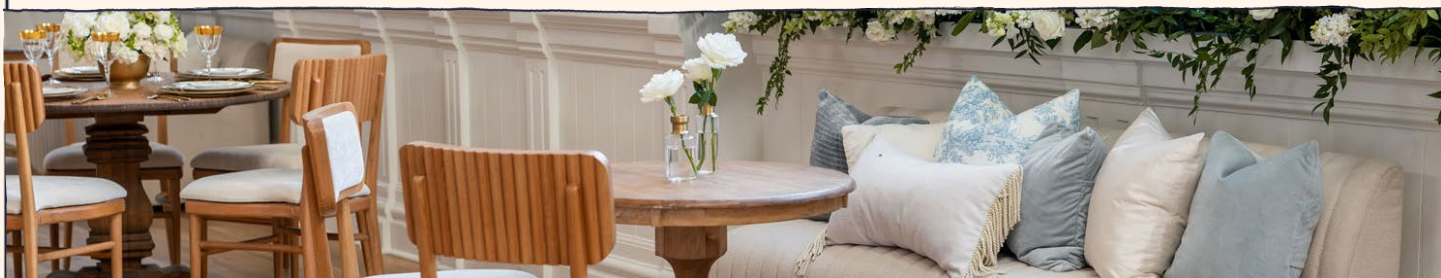
## SEATED DINNER

Ideal for events with a structured, elegant feel.

Guests are seated after cocktails and hors d'oeuvres are served at their tables.

Choose between 2 to 4 plated courses.

Special meals for those that are gluten free, dairy free, vegan, vegetarian, and with common allergies are always included. However, Kosher meals require advanced notice.



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

**Blue Crab Beignet**

*with Light Herb Emulsion*

**Duck Confit & Jalapeño Popper**

*with Herb Cream Cheese, Steen's Syrup,  
and a Coin of Bacon*

**Miniature Grilled Cheese**

*with Imported Brie, Fig Preserves, and Brioche Toast*

#### ONE

**Deconstructed Jambalaya**

*with Smothered Chicken and Andouille Sausage,  
Crispy Shallots, Blackened Rainbow Chard, Blistered  
Tomatoes, and Local Hot Sauce*

#### TWO

**Southern Style Cheese Grits**

**Jumbo Gulf Shrimp**

*Tossed in Our Signature New Orleans BBQ Sauce*

**Mushroom Ragoût**

*Sautéed with Roma Tomatoes, Fresh Herbs, and Shallots*

#### THREE

**Cajun Spiced Chicken**

*Over Spinach Rockefeller Gratin*

**Natchitoches Meat Pie**

*with Red Pepper Emulsion*

**Corn Maque Choux**

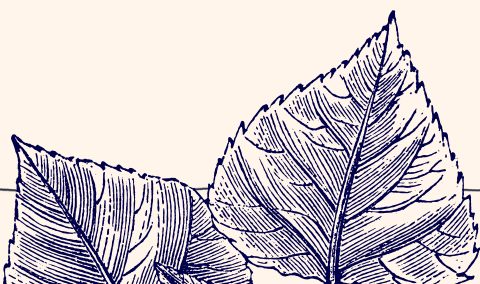
*with Seasoned Corn, Peppers, and Tomato*

**Green Tomato Caprese**

*with Fresh Mozzarella, Remoulade,  
and Bread Crumbs*



*"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

##### **Pastrami Smoked Wagyu**

*on a Potato Pave, with Pickled Mushrooms and Chive Oil*

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

*with Local Lump Blue Crab, Sherry Vinaigrette Pearls, and Chives*

##### **Truffled Deviled Egg**

*Accented with Gold Leaf and Wildflowers*

#### ONE

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

*with Seasonal Fruits, Nuts, Crackers, and Croutons*

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

*Sprinkled with Sea Salt*

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

*with Andouille, Boudin, Green Onion Sausages, Onion Marmalade, and Grilled Breads*

#### TWO

##### **Herb Roasted Hanger Steak**

*with Chimichurri*

##### **French Onion Roasted Potatoes**

*with Caramelized Onions, Gruyère Cream, and Crispy Shallots*

##### **Charred Beans**

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

##### **Southern Wedge**

*with Nueske's Bacon, Cherry Tomatoes, Hook's Blue Cheddar, Watermelon Radish, and Scallion Vinaigrette*

#### THREE

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

*with Spicy Blackberry Sauce and Melted Honey Butter*

#### FOUR

##### **Shrimp Loren Cheese Tortellini**

*with Shrimp in a Tomato Cream Sauce  
Topped with Parmesan*

### Luxury

#### HORS D'OEUVRES

##### **Steak Tartare**

*Served on a Brioche Crouton with Cured Egg Yolk, Capers*

##### **Smashed Crispy Potato and Caviar**

*with Fingerling Potato, Crème Fraîche and Chives*

##### **Mushroom Truffle**

*with Sumptuous Mushroom Salad, White Truffle, Egg, Parmesan Reggiano, Chive, and Crostini*

#### ONE

##### **Raw Oyster Bar**

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

#### TWO

##### **New York Strip**

*with Horseradish Gremolata*

##### **Gouda Mashed Potatoes**

*Idaho Potatoes with Butter and Gouda Cheese*

##### **Glazed Brussel Sprouts**

*with Local Honey and Balsamic*

##### **Tuscan Kale Salad**

*with Pickled Red Onion, Sunflower Seeds, Balsamic Soaked Cherries, Shallot Vinaigrette, and Goat Cheese*

#### THREE

##### **Confit Duck and Smoked Sausage Gumbo**

*with Jalapeño Cheddar Cornbread, Chow Chow, Creole Potato Salad, and Carolina Popcorn Rice*

#### FOUR

##### **Pecan Crusted Local Gulf Fish**

*with Corn Maque Choux and Tabasco Buerre Blanc*



## Family Style

### HORS D'OEUVRES

#### **Fried Okra**

*with Chile de Arbol Emulsion*

#### **Ahi Tuna Crisp**

*Served on a Wonton with Mango Salsa and Wasabi Tobiko*

#### **Cajun Spiced Popcorn Chicken**

*Topped with Caviar and Lemon Crème Fraîche*

### FIRST

#### **Louisiana Strawberry Salad**

*with Spinach, Strawberries, Toasted Pecans,  
Goat Cheese, and Steen's Cane Syrup Vinaigrette*

### SECOND

#### **Louisiana Cochon De Lait**

*with Creole Mustard and House Pickles*

#### **Jumbo Gulf Shrimp**

*Tossed in Our Signature New Orleans BBQ Sauce*

#### **Southern Style Grits**

*Stone Ground Grits Accented with Cheddar Cheese*

#### **Chilled Black-Eyed Pea Succotash**

*with Smoked Corn and Holy Trinity*

### LATE NIGHT

#### **Mini Cheddar Biscuits**

#### **Beignet Batons**

*Tossed in Powdered Sugar*



## Seated Dinner

### HORS D'OEUVRES

#### **Tenderloin Crostini**

*with Caramelized Onion, Horseradish Sauce,  
and Chimichurri*

#### **Lobster Salad**

*on Endive with Caviar*

#### **Three Cheese Arancini**

*with Smoked Tomato Emulsion and Basil Oil*

### FIRST

#### **New Orleans Niçoise**

*with Cajun-Boiled Gulf Shrimp, New Potatoes,  
Haricots Verts, Cherry Tomato and Artichoke,  
Finished with Sauce Gribiche*

### SECOND

#### **Duck Confit and Smoked Sausage Gumbo**

*Served Atop Carolina Popcorn Rice with  
Cornbread Crumble and Green Onion*

### THIRD

#### **Seared Gulf Fish**

*with Creamy Parmesan Reggiano Risotto,  
White Wine and Cherry Tomato Reduction,  
Roasted Fennel, Laurel Leaf, and Chive Oil*

### FOURTH

#### **Chocolate Sphere**

*Filled with Espresso Mousse, Bourbon  
Caramel, and Cocoa Nibs*

### LATE NIGHT

#### **French 75 Jello Shot**



*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

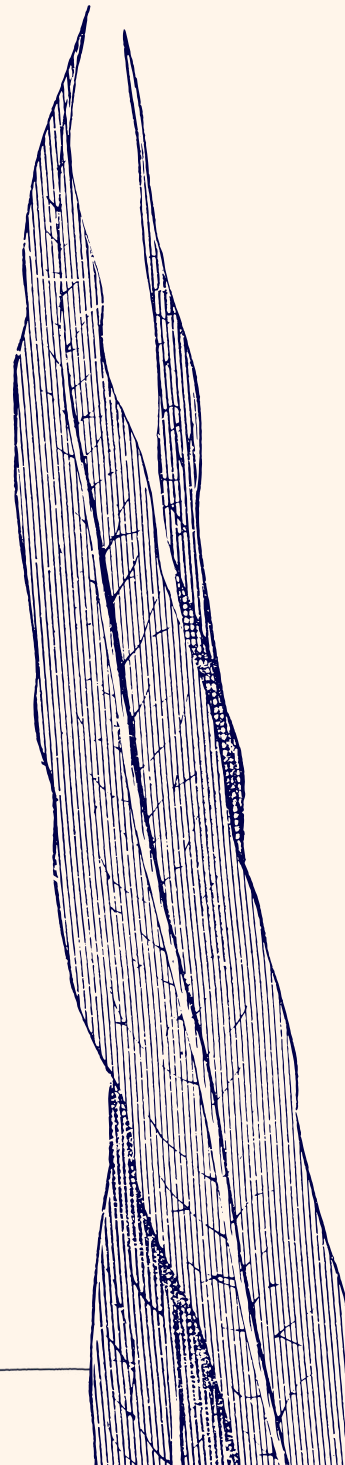
Our in-house mixologist creates memorable experiences with unique cocktails, whether it's an addition to a full bar or an exclusive offering.

## TOP SHELF

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

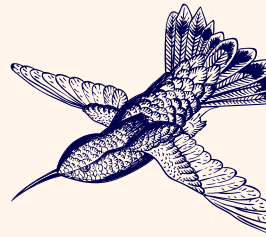
## NIGHT CAP

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 MONTHS

**\$4,500 - \$10,500**

March, April,  
May, October,  
November, December

SEASONAL MONTHS

**\$3,500 - \$6,500**

January, February,  
June, September

SUMMER MONTHS

**\$2,000 - \$3,500**

July, August

## Food & Beverage Pricing

FOOD

**Starting at \$108 per person**

*Based on 200 people*

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

BEVERAGE

**Starting at \$56 per person**

*Based on 200 people*

Full bar, glassware, and professional bar staff.

ENHANCEMENTS

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

CEREMONY

**Starting at \$18 per person**

*Based on 200 people*

Natural folding chairs, and courtyard flip.

PLANNING PROCESS

# Next Steps



Our goal is to bring your vision to life while providing the highest quality of service. Let's begin this exciting journey together, crafting a design plan that reflects your style and exceeds your expectations.

PHASE 1

## Initial Planning

We initiate the process by checking date availability and budget alignment. We'll then tour the venue and explore your initial ideas and objectives. Collaboratively, we'll establish a unified direction for all aspects of your event.

PHASE 2

## Contract

Once you've looked over the sample menus and details we've tailored to your event, and feel ready to move forward, signing the contract will make our partnership official.

PHASE 3

## Concept Development

We curate your ideal menu, beverage selection, equipment, and staffing plan to align with your event vision and budget. To offer you the latest trends and innovative ideas, we finalize your personalized menu, design and floor plan 4-6 months before your event, ensuring every detail is thoughtfully planned.

PHASE 4

## Logistics & Execution

Our seasoned event managers are dedicated to transforming your vision into a reality at this point. Collaborating closely with you, we focus on refining every detail to ensure the flawless execution of your envisioned event.

PHASE 5

## Event Day

We operate seamlessly behind the scenes, allowing you to savor and celebrate every moment of the occasion!



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**

