

# NEW ORLEANS MUSEUM OF ART

## Private Event and Meeting Rental Rates

**Maura Minter, NOMA Private Events Director** [events@noma.org](mailto:events@noma.org)

### GREAT HALL PACKAGE

INCLUDES SIDE GALLERIES \* MCDERMOTT ELEVATOR LOBBY \* BALCONY \* MUSEUM PORTICO

**EXCLUSIVE WEEKEND RENTAL** AVAILABILITY Friday- Sunday, 6 p.m. – 12 a.m.

#### RATES

- 1 –400 guests, \$4,000 per hour, three hours minimum, between 6 p.m. & 12 a.m.
- 401 –600 guests, \$5,500 per hour, three hours minimum, between 6 p.m. & 12 a.m.
- 601–1,000 guests \$7,000 per hour, three hours minimum, between 6 p.m. & 12 a.m.
- 1,001 – 1,500 guests \$8,000 per hour, three hours minimum, between 6 p.m. & 12 a.m.

#### OPTIONS

Add Sydney & Walda Besthoff Sculpture Garden	\$4,000 per hour
Add Lapis Center for the Arts	\$5,000
Add the Dathel & Tommy Coleman Courtyard	\$3,000

**EXCLUSIVE WEEKDAY RENTAL** AVAILABILITY Monday – Thursday, 6 p.m. – 11 p.m.

#### RATES

- 1 –400 guests, \$3,000 per hour, three hours minimum, between 6 p.m. & 11 p.m.
- 401 –600 guests, \$4,500 per hour, three hours minimum, between 6 p.m. & 11 p.m.
- 601–1,000 guests \$6,000 per hour, three hours minimum, between 6 p.m. & 11 p.m.
- 1,001 – 1,500 guests \$7,000 per hour, three hours minimum, between 6p.m. & 11 p.m.

#### OPTIONS

Add Sydney & Walda Besthoff Sculpture Garden	\$4,000 per hour
Add Lapis Center for the Arts	\$5,000
Add the Dathel & Tommy Coleman Courtyard	\$3,000

### SYDNEY AND WALDA BESTHOFF SCULPTURE GARDEN

AVAILABILITY Monday – Sunday 6 p.m. – 12 a.m. (Winter hours 10/1 – 4/1 5 p.m.- 12a.m.)

#### RATES

Sydney and Walda Besthoff Sculpture Garden - \$4,000 per hour

#### OPTIONS

Add the Great Hall for one hour \$5,000

Sculpture Garden Pavilion -rate available upon request. Limited use for Private Events.

*Tenting may be allowed in Sculpture Garden / Oak Grove and Pine Grove only, with the approval of NOMA, for a \$1,000.00 grounds fee plus the cost of renting the tent. Sculpture Garden buy out for early set up and late removal fee is \$5,000.00 each additional day. The tent vendor must be approved by the New Orleans Museum of Art.*

### LAPIS CENTER FOR THE ARTS

**AVAILABILITY** Monday – Thursday, 9 a.m. – 11 p.m. Friday, Saturday and Sunday availability upon request.

#### **LAPIS AMENITIES**

Client may use all or some of the following included assets in Lapis: Chairs\* Podium & Microphone \* Stage \* Installed Lighting & Sound \* Installed Screen & Projector \* Crescent Sound and Light's Audio-Visual Technician for 5 hours. Client is responsible for any additional time and any additional equipment rented. DJs and Bands may not run their sound through NOMA's system.

#### **RATES**

Lapis Center - \$2,000 per hour

### DATHEL AND TOMMY COLEMAN COURTYARD

**AVAILABILITY** Monday – Thursday 2 p.m. – 11 p.m. Friday, Saturday and Sunday availability upon request.

#### **RATES**

Coleman Courtyard - \$1,000 per hour

### WOLDENBERG BOARD ROOM

#### **AVAILABILITY**

Monday – Friday, 9 a.m. – 11 p.m.

#### **AMENITIES**

Podium and microphone, installed flat screen with hook ups for laptop, Boardroom Table and chairs for 25 guests.

#### **RATES**

Woldenberg Boardroom - \$200 per hour

**Rental Rates Current as of 7/18/24 and are subject to change.**

## **EXCLUSIVE BEVERAGE EXPERIENCE**

We have an exclusive arrangement with Ralph Brennan's Café NOMA to provide all liquor and beverage service including product, glassware, bar tables and bartenders. No outside vendor will be permitted to provide beverage service and liquor may not be donated. In addition, the following conditions apply to beverage service: Red wine, rose, or blush beverages, mixers and bar fruit that may stain are not permitted inside the Museum.

Contact Amy Chan, Office: 504-539-5515 Mobile: 504-616-9080 [achan@neworleans-food.com](mailto:achan@neworleans-food.com)  
[www.ralphbrennancatering.com](http://www.ralphbrennancatering.com)

## **PREFERRED CATERER**

NOMA is proud to present Ralph Brennan Catering & Events as our Preferred Caterer. Their on-premises state-of-the-art kitchen, their historic passion for quality ingredients, innovative cuisine and exceptional service sets them apart and ensures your event shines. Contact Amy Chan, 504-539-5515 & 504-616-9080

[achan@neworleans-food.com](mailto:achan@neworleans-food.com) [www.ralphbrennancatering.com](http://www.ralphbrennancatering.com)

**\$1,000 GUEST CATERER GIFT SHOP COURTYARD FEE** Guest Caterers will be considered upon request. Once approved, they will be required to sign a Catering Agreement, provide a Certificate of Insurance and follow all rules and regulations as set forth in the Catering Agreement. They are not permitted access to Ralph Brennan's Café NOMA in-house kitchen. They may set up on the outdoor Courtyard for a fee of \$1,000. They may set up on the street and specific outdoor areas near NOMA & the Besthoff Sculpture Garden at no charge.

## **DETAILS**

### **Event Hours:**

Coleman Courtyard, Lapis Center for the Arts and the Woldenberg Board Room are available between 9a.m and 11p.m Monday – Thursday. Weekday Private Events in all other NOMA locations are scheduled between 6p.m. and 11p.m. during nonpublic hours.

Exclusive Weekend Private Events are scheduled between 6p.m. and 12a.m. Friday - Sunday. No events are scheduled on legal holidays, Christmas Eve, or New Year's Eve.

### **Billing:**

A 50% deposit is due upon securing the date. The contract balance is due 60 days prior to the event. Any additional costs incurred during the event are due immediately.

### **Security & Staffing:**

As part of the rental fee, NOMA provides all inside facility security including a Detail Officer and Gallery Attendants. NOMA's Private Events Director and staff will be on site for the duration of the event to make sure that all parties adhere to NOMA regulations but does not perform the duties of an event planner. The Private Event Director is not responsible for the structure, flow of the event or the guests: Lessee is responsible for either hiring a professional Event Planner for same or handling it personally.

### **Facility:**

NOMA is an ADA compliant facility.

### **Parking:**

There is no charge for parking.

**Cancellation/Postponement:**

In the case of cancellation, NOMA must be notified in writing. If the cancellation occurs within 30 days from receipt of the 50% deposit, the deposit, less 5%, will be returned. If the cancellation occurs after 30 days, all payments will be forfeited. Any payments made may be credited to an event rescheduled within 12 months of the contracted date.

**Beverage Service:**

We have an exclusive arrangement with Ralph Brennan's Café NOMA to provide all liquor and beverage service including product, glassware, bar tables and bartenders. No outside vendor will be permitted to provide beverage service and liquor may not be donated. Self-service of alcohol is prohibited. In addition, the following conditions apply to beverage service: Red wine, rose, or blush beverages, mixers and bar fruit that may stain are not permitted inside the Museum. Café NOMA has identified some substitutions, ie white cherries instead of red. Contact Amy Chan, Mobile: 504-616-9080 Office: 504-539-5515

**Preferred Caterer:**

NOMA is proud to present Ralph Brennan Catering & Events as our Preferred Caterer. Their on-premises state-of-the-art kitchen, their historic passion for quality ingredients, innovative cuisine and exceptional service sets them apart and ensures your event shines. Contact Amy Chan, 504-616-9080 504-539-5515

[achan@neworleans-food.com](mailto:achan@neworleans-food.com) [www.ralpbrennancatering.com](http://www.ralpbrennancatering.com)

**Approved Guest Caterers/Vendors:**

A suggested list of pre-approved caterers and vendors who have had successful experiences working at NOMA is available. There are many wonderful vendors in New Orleans and we are happy to consider your choices for approval. There is a \$1,000 fee for a Guest Caterer to use the Gift Shop Courtyard. They will have use of the outdoor Courtyard for catering prep, cooking and scullery as well as designated areas outside of NOMA and the Besthoff Sculpture Garden. There are no locations inside NOMA for catering prep or cooking. The Guest Caterer may set up on the street or across the street at no additional charge.

**Equipment:**

NOMA does not provide tables, chairs, linens, décor or equipment, not listed, brooms, garbage cans or garbage bags for private events. A suggested list of approved vendors is available; additional vendors may be allowed with prior approval by the Private Events Director.

**Insurance:**

All vendors employed by patrons must be approved by the NOMA Private Events Director four weeks in advance of the event, must sign a Vendor Agreement accepting all rules and regulations set forth by the Museum and shall furnish NOMA with a Certificate of Insurance.

**Set-up Hours:**

All vendors will be allowed limited access within the staging area of the facility beginning at 3:00pm. under the supervision of the Museum's Private Events Staff. Sculpture Garden set up times may begin at 10:00am and continue until the start of the event.

**Set-up Areas:**

The Museum retains the sole right to designate areas three to six feet from any artwork where service providers may set bars, tables, entertainment, décor, etc.

**Decorations:**

To protect the New Orleans Museum of Art and its collections, the following items are not permitted inside or outside the building: lit candles, ice sculptures, rice, bird seed, flower petals, bubbles, glitter, confetti, glow sticks, plastic novelties and throws, wet paint, helium balloons, cold or hot sparklers, fixatives, hairspray, streamers, fog machines, mist machines, or anything that contains mist or moisture. All décor must be free standing. Any item that may cause damage or appears that it might possibly cause damage is not permitted. Nothing may be thrown from the balcony during the event.

**Clean up:**

Facility and the Sculpture Garden must be returned in the same condition as received. Failure to do so will result in additional fees, \$500.00 and up.

**Permissible Uses:**

NOMA's facilities are only available to those functions held to view the collection or otherwise use the facility in a manner respectful to NOMA and its contents. NOMA's facilities may not be used for political purposes or for religious purposes, other than weddings. The facility is not available for rental to any non-profit or for-profit entity for a fundraising or ticketed event for which attendees are charged to attend the event. Attendees may not be charged a registration fee and/or fee to attend, and the event may not be ticketed.

**Museum Interior Buyout:**

There are rare occurrences when a buyout of the museum is requested. If approved, the fee is \$30,000.00 per day.

## NOMA & SCULPTURE GARDEN PRIVATE EVENT LOAD IN, SET UP & LOAD OUT INFORMATION

### SCULPTURE GARDEN SET UP--DAY OF EVENT

All locations may begin set up at 10am or later when the Sculpture Garden is open and guarded, on the day of the event. Load-in must not block traffic in City Park. Please inform NOMA's Private Events Director of the times vendors are scheduled. City Park Management has determined where and when NOMA is permitted to have catering tents and restroom trailers set up on William & Betty Turner Lane. We will strictly follow the guidelines in order to have this option for NOMA Private Events.

### SCULPTURE GARDEN SET UP--DAY OR DAYS BEFORE EVENT

To set up a tent the day or days before the event, there is an additional fee of \$5,000 for each day. If someone else books the Sculpture Garden the days prior to the event, you lose that option for early set up so we suggest reserving it well in advance. Road boxes, supplies, ladders, tool boxes, etc. must be returned to Vendor's trucks after the set up and before the event begins. Items may not be stored in and around sculpture presentation locations.

### SCULPTURE GARDEN STRIKE

When possible, please have VENDORS strike each area as it is cleared ie: ceremony cleared once guests have moved to the cocktail location. Tent, catering tent, restroom trailers, generator all must be removed the day following the event beginning at 10:00am. The grounds must be raked free of zip ties, floral debris, broken cups, etc. and left in pre-event condition.

### INTERIOR NOMA SET UP – 3:00pm

1. **NOMA Front Entrance** **No VENDOR may load in or out the front door** with the exception of a wedding cake preplanned. **VENDOR STAFF should enter through the Staff/Volunteer Entrance in the back of NOMA next to the Loading dock. There is a buzzer to the right of the door, buzz it and Security will admit them.**
2. **Gift Shop Courtyard via Handicapped Ramp** The outside catering area for guest CATERERS may be set up any time after 10am on the day of the event. Please advise the NOMA Events Director when to expect a tent install, delivery of equipment, etc. Tents must be set up by an approved VENDOR and there must be a clear pathway for Handicapped Patrons to reach the Gift Shop Entrance Door from the ramp.
3. **Front Portico** may be set up anytime the day of the event. Please advise the NOMA Events Director when to expect set up to begin. The front door entrance may not be blocked or impeded.
4. **Lapis Center** can begin being set up at **2:00pm** on the day of the event. It cannot be used as a warehouse i.e. the whole party cannot be loaded into that space then moved out to other locations. Lapis Center may be rented at full price, if available, the day before, for early set up.
5. **Great Hall/Side Galleries/Balcony/Elevator Corridor/Coleman Courtyard** - Interior locations can set up beginning at **3:00pm**. The New Orleans Museum of Art is opened until 5:00pm so set up must be as calm and respectful as possible to patrons. Loud noise, hammering, sound checks and other installations that are disruptive to patrons may not begin until 5:00pm.

\*\*The Admissions Desk is not moved out of the Great Hall until 4:15pm but set up can begin around it. Nothing may be placed closer than 3' from the art, even during set up.

### LOAD IN/LOAD OUT LOCATIONS

1. **Loading Dock**- for vendor trucks with ability to lift items in the deep bay. Trucks must off load and move out of the loading dock, then set up. Planners MUST provide a timed schedule of VENDORS loading in and loading out.
2. **Side Handicapped Ramp to the Gift Shop Courtyard**--items that can roll up that ramp, with vendor's own carts, like floral and entertainment, can share space with the caterer by loading to that courtyard then coming in the door right at 3pm.
3. **Cafe NOMA Side Handicapped Ramp** -- items that can roll up that ramp, with VENDOR'S own carts, may only be used for the Lapis and Coleman load in. **VENDORS may not go through the Cafe NOMA**



## Private Dining Guide

THE ART OF CATERING...

Newly renovated Café NOMA by Ralph Brennan offers a unique space for your next event, blurring the lines between upscale sunlit café and gallery space. New features include a dramatic 72-piece installation of colorful and distinctly shaped vessels for food and drink from NOMA's decorative arts collection. The café space can expand to include the enclosed patio, with beautiful sloping glass ceiling and walls of windows, overlooking historic City Park and a portion of the plush sculpture garden.

Our talented in-house culinary, sales and production team curates custom, memorable events with your creative vision and budget in mind. Seasonal, artisanal, and local as ever, our team can customize menus for any event, from small gatherings to grand galas.



Amy Chan, Sales Manager  
 ACHAN@NEWORLEANS-FOOD.COM  
 504-616-9080 / WWW.CAFENOMA.COM

RALPH BRENNAN  
**CATERING  
 & EVENTS**  
 AT NOMA

*We do it all!*

- CONVENTION GROUPS
- BOARD MEETINGS
- BIRTHDAY PARTIES
- THEMED EVENTS
- ALL-DAY MEETINGS
- ANNIVERSARIES
- AWARD DINNERS
- BABY SHOWERS
- STAFF APPRECIATION EVENTS
- REHEARSAL DINNERS
- WELCOME RECEPTIONS
- SPEAKING ENGAGEMENTS
- HOLIDAY EVENTS
- REUNIONS
- WEDDING RECEPTIONS
- AND MORE...

# *Featured Spaces* OF NEW ORLEANS MUSEUM OF ART



# NOMA

Steeped in history, the New Orleans Museum of Art opened in 1910 and has since been an iconic cultural presence in the city and its only fine arts museum.

Originally built in the Beaux Arts-style as a 25,000-square-foot temple that housed nine paintings, the museum has since expanded to 130,000 square feet showcasing a diverse collection of over 40,000 works of art encompassing 5,000 years of history.

NOMA is committed to preserving, presenting, and enriching its collections and renowned sculpture garden; offering innovative experiences for learning and interpretation; and uniting, inspiring, and engaging diverse communities and cultures.



**Maura Minter**, Private Events Manager  
504.658.4139 | [events@noma.org](mailto:events@noma.org)





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## Meet Executive Chef **Bernard Carmouche** of Ralph Brennan Catering at Café NOMA

### *Naturally New Orleans*

*Chef Bernard Carmouche takes his 20 years in the Kitchen with Emeril and brings it to Café NOMA*

Born and raised in the vibrant city of New Orleans, Bernard Carmouche developed a deep love affair with the rich culinary traditions that define his hometown. For him, the roots of the city begin on the plate, and the dish you create defines your character. "If your character is lively, you're cooking with spice," he says. "If you're an easy-going person, then I bet you're making something with a hollandaise or velouté soup!" Carmouche has become the newest member of the Ralph Brennan Restaurant Group team as the Chef de Cuisine of Café NOMA, surrounded by some of the oldest oak trees in City Park, putting his lifetime of skills and love for the city's cuisine on a plate.



Carmouche's culinary journey began at the tender age of 17 when he took a job as a dishwasher at the renowned Commander's Palace during his school years. His eagerness to learn the ins and outs of the kitchen soon led him to work in the pantry department, where his natural talent and acute palate for sauces quickly elevated him to the role of sous chef and saucier at Palace Cafe.

It was at this point that Carmouche's career took a pivotal turn when the legendary Emeril Lagasse recognized his exceptional skills and took him under his wing. For the next two decades, Carmouche worked closely with Lagasse, traveling alongside him, and serving as an assistant culinary director. Lagasse proved to be a loyal mentor, investing in Carmouche's growth by sending him to Nice, France, for a three-month apprenticeship with the renowned Chef Roger Verge, one of the most gifted chefs in the world and a mentor to many culinary greats. During his time with Lagasse, Carmouche also forged a respected friendship with Chef Charlie Trotter, working hand in hand with both culinary icons at numerous events across the country.

After those cherished years of mentorship and experience, Carmouche felt the call to strike out on his own, as most chefs eventually do. In 2018, he opened a New Orleans-style restaurant called Two Chefs in Orlando, Florida, and also consulted on the side. However, when the pandemic hit and tourism to the Sunshine State dwindled, family obligations took priority, and Carmouche returned home to New Orleans to ensure his daughters could continue their education.

In his eyes, there is no better restaurant family in New Orleans, if not the country, than the Brennan family, with the patriarch Ralph Brennan epitomizing the true character of a classic restaurateur. If Carmouche were to pick a dish that describes "Mr. Ralph," it would be a Gumbo. "It starts with a roux, which takes a lot of time and dedication to get just right, and that's what it was for him growing up in this family with his mentors and Aunts, Ella and Adelaide," Carmouche explains. "Then it's a mix of what's real New Orleans, from the seafood to the sausage. I wouldn't put a lot of spice, but more of a mix of bay leaf, salt, garlic, and pepper that makes it well-balanced - that makes it quintessentially New Orleans, just like Ralph Brennan."

With his deep roots in the city's culinary traditions and a wealth of experience under the guidance of some of the world's most renowned chefs, Bernard Carmouche now embarks on his next significant venture – Cafe NOMA, showcasing his testament to the romantic love affair he has with the city that shaped his culinary soul.

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# Cafe SPACE

50 Seated / 60 Reception



Blurring the lines between refreshment retreat and gallery space, Café NOMA features a dramatic installation of colorful and distinctly shaped vessels for food and drink from the museum's decorative arts collection which showcases the rich variety of design and artistry of global food and beverage traditions over time – and the ongoing importance of such traditions in the city of New Orleans.

The café, named 'One of America's Best Museum Restaurants' by Travel + Leisure opens onto the newly renovated **Dathel and Tommy Coleman Courtyard and Lapis Center for the Arts**.

## ADJACENT SPACES INSIDE NOMA

- 3 Beautifully Integrated Spaces •

### Coleman COURTYARD



75 SEATED  
150 RECEPTION



3 SPACES TOGETHER  
COLEMAN+LAPIS+CAFE  
200 SEATED  
300 RECEPTION

### Lapis Center FOR THE ARTS



65 SEATED  
150 RECEPTION



## Hand Passed Menu

Priced per piece

### SEAFOOD

**Boiled Gulf Shrimp White Remoulade**  
on Cucumber \$2.25

**Crispy Fried Gulf Oysters**  
with Dill Remoulade \$2.50

**Pepper Jelly Glazed Crispy Gulf Shrimp** \$3.00

**Crabmeat Ravigote**  
on Crostini with Trout Roe \$2.50 GF

**Sesame Seared Ahi Tuna**  
with Ponzu on Crispy Wonton \$2.75

**Tuna Tartare**  
with Wasabi Tobiko in Sesame Cones \$3.00

**Petite Crab Cake**  
with Citrus Aioli \$3.50

### VEGETARIAN

**Avocado Tostada**  
Avocado-Mango Salsa,  
on Crispy Corn Tostada \$3.00

**Smoked Gouda Grit Cake**  
with Tomato Jam \$2.50 GF

**Honey Goat Cheese Tart**  
Topped with Roasted Mushrooms \$2.25

**Brie & Pepper Jelly**  
in Crispy Phyllo with Pecans \$2.25

**Bruschetta**  
Fresh Mozzarella, Parmesan,  
Oven-Roasted Tomatoes \$2.25

### MEAT & POULTRY

**Duck Confit**  
with Pickled Vegetables, Hoisin Galze, Wonton \$3.50

**Crispy Boudin Balls**  
with Honey Mustard \$2.50

**Truffle Chicken Salad**  
on Bibb Lettuce Cup \$2.25

**Crispy 5-Spice Chicken & Vegetable Spring Rolls**  
with Chili-Hoisin Dip \$2.50

**Seared Tenderloin**  
Arugula Pesto, Shaved Parmesan on Crostini \$3.00

**Cheeseburger Sliders**  
with Dill Pickles, Onions and Comeback sauce \$4.00

### LATE NIGHT BITES & SWEETS

**Parmesan Truffle Fries** \$2

**Cheeseburger Sliders**  
with Dill Pickles, Onions and Comeback sauce \$4.00  
(add fries +\$1)

**Hot Honey Chicken Slider**  
Pickles, on Hawaiian Roll \$4.00

**Mini Beignets**  
with Powdered Sugar \$2.00

# Reception Menus

Priced per person

## ART DECO PACKAGE \$55 / PERSON

HAND-PASSED [ for 1 hour ]  
select 3 items

**Tuna & Avocado Tartare**  
with Wasabi Tobiko  
in Sesame Cones

**Crispy Fried Gulf Oysters**  
with Dill Remoulade

**Boiled Gulf Shrimp**  
with white remoulade  
on cucumber round \*GF

**Smoked Gouda Grit Cake**  
with Tomato Jam

**Brie & Pepper Jelly**  
in Crispy Phyllo  
with Pecans \*V

**Truffle Chicken Salad**  
on Bibb Lettuce Cup

**Honey Goat Cheese Tart**  
with Roasted Mushrooms \*V

**Avocado Tostada**  
Avocado-Mango Salsa,  
on Crispy Corn Tostada



### DISPLAY STATIONS

INCLUDES...

#### Artist's Palette Table

cured meats & local sausages / Chef's selection of cheeses / pickled vegetables, olives / fresh + dried fruit, candied nuts / mustard, housemade pepper jelly / artisan crackers and bread

#### Louisiana Garlic Shrimp Pasta

Cavatelli with tomatoes, basil and Creole cream sauce

CHOICE OF...

#### Mixed Field Green Salad

Spiced pecans, goat cheese, Steen's vinaigrette

OR

#### Gumbo Ya-Ya

Chicken, andouille, Louisiana long grain rice

#### Slow Roasted Beef Brisket in Red Wine Reduction

with roasted garlic potatoes,  
brown butter green beans & housemade rolls

OR

#### Boneless Sliced Chicken Breast

with herbed couscous and roasted seasonal vegetables



RALPH BRENNAN  
**CATERING  
& EVENTS**  
AT NOMA



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 & EVENTS**  
 AT NOMA

# Reception Menus

Priced per person

## IMPRESSIONISM PACKAGE

\$70 / PERSON

**HAND-PASSED [ for 1 hour ]**

CHOOSE 4:

**Boiled Gulf Shrimp**  
 with white remoulade  
 on cucumber round \*GF

**Petite Crab Cake**  
 with citrus aioli

**LA Shrimp Beignets**  
 jalapeño tartar sauce

**Sesame Seared  
 Ahi Tuna** honey ponzu,  
 green onions, furikake  
 on crispy wonton

**Seared Beef**  
 baby arugula, shaved  
 Parmesan on crostini

**Pulled Pork Sliders**  
 with smoky mayo and  
 spicy slaw

**Spinach, Artichoke  
 & Feta Tarts** \*V

**Brie & Pepper Jelly**  
 roasted pecans in Phyllo

**INCLUDES** CHOOSE 1:

**Artist's Palette Table**

cured meats & local sausages  
 Chef's selection of cheeses  
 pickled vegetables, olives  
 fresh + dried fruit, candied nuts  
 mustard, housemade pepper jelly  
 artisan crackers and bread

OR

**Chilled Cold Seafood Display (+\$5)**

boiled Gulf shrimp  
 marinated crab claws  
 smoked trout dip  
 crawfish ravigote (SEASONAL);  
 served with lemons, cocktail sauce,  
 remoulade, crackers, flatbread crisps

**INCLUDES** CHOOSE 1:

**Mixed Field Green Salad**

spiced pecans, goat cheese, Steen's vinaigrette

OR

**Gumbo Ya-Ya**

chicken, andouille, Louisiana long grain rice

OR

**Seasonal Vegetable Display**

Roasted Seasonal Vegetables  
 with Balsamic Drizzle

**INCLUDES 1 SPECIALTY STATION** [ GRIT OR PASTA ]

**GRITS STATION** CHOOSE 2:

**BBQ Gulf Shrimp**

**Classic Pork Grillades**

**Wild Mushroom Ragu**

OR

**PASTA STATION** CHOOSE 1:

**Pastalaya** – chicken, andouille, peppers, onions, Creole sauce

**Garlic Shrimp Pasta** – shrimp, tomatoes, basil, Creole cream sauce

**Pasta Primavera** – seasonal vegetables, zesty tomato sauce \*v

**INCLUDES SEAFOOD STATION** CHOOSE 1:

**Pan-Roasted Gulf Fish** – lemon beurre blanc + seasonal vegetables

**Louisiana Crab Cakes (+\$5)** – mirliton slaw and ravigote sauce

**Gulf Shrimp Étouffée** – with long grain rice

**INCLUDES CARVING STATION** CHOOSE 1:

**Prime Rib of Beef**

horseradish cream, beef jus, housemade rolls

OR

**Peppercorn Crusted Beef Tenderloin (+\$5)**

salsa verdé, housemade rolls

OR

**Rosemary & Steen's Boneless Pork Loin**

with whipped sweet potatoes

# Seated Dinner Menu

\$50 PER PERSON

Included in entrée price – fresh house rolls with butter, water service. Iced tea and Coffee upon request

## FIRST COURSE

Please select one option

### Café NOMA Mixed Greens Salad

Seasonal Baby Greens, Crumbled Goat Cheese, Spiced Pecans, Orange Balsamic Vinaigrette

### Baby Iceberg Wedge Salad

Applewood Bacon, Crumbled Blue Cheese, Peppercorn-Ranch Dressing

### Seafood Gumbo

Gulf Shrimp, Blue Crab, Cajun Trinity, Slow Cooked in a Rich Roux served with Rice

## SECOND COURSE

Please select two. Groups of over 50, please select one item.  
(Vegetarian entrees available upon request)

### New Orleans BBQ Shrimp

Jumbo Gulf Shrimp simmered in a rich Creole Butter Sauce over Creamy Stone Ground Grits

### Pan-Seared Seasonal Gulf Fish

Corn Maque Choux, Creole Tomato Glaze (+\$6)

### Filet Mignon

Parmesan Fingerling Potatoes & Baby Carrots, Demi-Glace  
6oz Prepared Medium Rare (+\$12)

### Braised Short Ribs

Parmesan Roasted Garlic Polenta, Broccolini (+\$10)

### Rosemary Roasted Chicken Breast

Whipped Parsnip Purée, Haricot Verts, Roasted Garlic Reduction

### Stuffed Portobello Mushroom

Wild Rice, Leeks, Mushrooms, Fresh Herbs with a Red Pepper Coulis  
(Vegan & Gluten Free)

\*Add Roasted Gulf Shrimp To Any Entrée \$6

## THIRD COURSE

All Desserts are baked fresh daily at our Ralph Brennan Bakery

Please select one item

### Trio of Petite Desserts

Three of our Seasonal Petite Desserts

### Chocolate Doberge Cake

Layers of Fluffy Chiffon Cake & Smooth Chocolate Pudding,  
Covered In Rich Chocolate Ganache

### Whiskey Raisin Bread Pudding

Cinnamon, Nutmeg, Raisins,  
Irish Whisky Sauce

### Seasonal Cheesecake

Almond Shortbread Crust,  
Fresh Fruit Garnish

# Additional Options



## ADD ON... HAND PASSED LATE NIGHT BITES

**Cheeseburger Sliders**  
with pickles, onions and  
comeback sauce on  
housemade brioche buns \$3.50

**Street Tacos**  
with pulled pork,  
cilantro, onions \$3.00

**Mini Grilled Cheese**  
cheddar and fontina  
\$2.50

**Parmesan Truffle Fries**  
\$2.00

**Mini Beignets**  
with powdered sugar  
\$2.00

**Passed Sweets**  
SEASONAL SELECTION  
Chocolate BonBons  
Macarons  
Tartlets  
Doberge Cake Bites

## ADDITIONAL ACTION STATIONS

**SUSHI STATION**  
California Roll  
Spicy Tuna Roll  
Crunchy Roll  
with ginger, wasabi, soy  
\*SUSHI CHEF ONSITE +\$300

**RAW OYSTER STATION**  
AVAILABLE OUTDOORS ONLY  
Raw Louisiana Oysters Shucked to  
Order with classic accompaniments  
\*OYSTER SHUCKER ONSITE +\$150

**FLATBREAD STATION**  
Margherita  
Peppers & Sausage  
Mushroom, Fontina, Truffle Oil, Arugula  
Chef's Seasonal Pick

**SLIDER STATION**  
ALL SERVED WITH PARMESAN TRUFFLE FRIES

**Cheeseburger Sliders**  
with pickles, onions and comeback  
sauce on housemade brioche buns

**BBQ Pulled Pork**  
jalapeño coleslaw

**Pepper Jelly Glazed Fried Chicken**

**Fried Mozzarella**  
pesto + roasted tomato

## ARTFUL DISPLAYS

**Artist's Palette Table**  
cured meats & local sausages  
Chef's selection of cheeses  
pickled vegetables, olives  
fresh + dried fruit, candied nuts  
mustard, housemade pepper jelly  
artisan crackers and bread  
+\$8/person

**Chilled Cold Seafood Display**  
boiled Gulf shrimp  
marinated crab claws  
smoked trout dip  
crawfish ravigote (SEASONAL);  
served with lemons, cocktail sauce,  
remoulade, crackers, flatbread crisps  
market price / person

**Petite Sweets Display**  
SEASONAL SELECTION  
Pastries  
Doberge Cake Bites  
Chocolate BonBons  
Macarons  
Tartlets  
Cookies  
+\$8/person





# Art of Mixology

Ralph Brennan Catering at NOMA is pleased to showcase as the exclusive beverage provider for events at NOMA. Our experienced bartending staff stands ready to mix familiar classics or modern creations that will enchant your guests and ensure your event shines.

## PREMIUM PACKAGE

Hendrick's Gin  
Tito's Vodka  
Buffalo Trace Bourbon  
Balvine 12 yr. Scotch  
Meyer's Rum  
Casamigos Tequila  
Crown Royal Whiskey

Select Beers (3)  
Select White Wine (2)  
Pierre Sparr Cremant d'Alsace

3-Hour Open Bar: \$40/person  
4-Hour Open Bar: \$48/person  
Each Extra Hour: \$8/person  
\*upgrade the wines for premium

## CALL PACKAGE

Henry Ramos Gin  
Stoli or Wheatley Vodka  
4 Roses Yellow Bourbon  
Johnnie Walker Red Scotch  
Bacardi Silver Rum  
Corazon Tequila

Select Beer (2)  
House White Wine (2)  
Arte Latino Cava

3-Hour Open Bar: \$35/person  
4-Hour Open Bar: \$42/person  
Each Extra Hour: \$7/person

## HOUSE PACKAGE

Miles Gin  
Platinum Vodka  
Benchmark Bourbon  
Glen Quintin Scotch  
Margaritaville Rum  
Pueblo Viejo Tequila

Select Beer (2)  
House White Wine (2)

3-Hour Open Bar: \$28/person  
4-Hour Open Bar: \$34/person  
Each Extra Hour: \$6/person

## BEER, WINE + SOFT DRINKS PACKAGE

Assorted Local & Domestic Beer  
House White Wine  
3-Hour Open Bar: \$25/person  
4-Hour Open Bar: \$30/person

## ADD SPARKLING WINE!

After Ceremony  
/ Second Line: \$3/person  
1 hour - \$4/person  
3 hours: \$5/person

## Crafted Cocktail ADD-ON

Add a specialty cocktail to any bar package, starting at: \$6/person

JALAPEÑO MARGARITA  
FRENCH 75  
RANCH WATER  
OLD FASHIONED

## Specialty Bar ADD-ON

Love a specific drink? We'll set up a bar with options for your guests!

### MARGARITA BAR

Jalapeños / Pineapple / Strawberry

### MARTINI BAR

Classic / Cosmo / Espresso

### CHAMPAGNE COCKTAIL

French 75 / Kir Royale / Elderflower

### TASTING BARS

Bourbon / Scotch / Tequila



## Sculpture Garden COCKTAIL HOUR

(Service For 1 Hour)

### COUPLE'S COCKTAILS

Choice of 2 Specialty Cocktails  
or **BEER & WINE, SPARKLING BAR**

or **FULL BAR**

\*set up fee – Limited bars

## Ceremony + Secondline Offerings

**BEER, HIGH NOON, CANNED COCKTAILS TIP TOP COCKTAILS**

Bee's Knees, Boulevardier, Daiquiri, Espresso Martini, Gin Martini, Manhattan, Margarita, Negroni \$6/Can

+ **WINE & SPARKLING**

## All Beverage Packages Include...

GLASSWARE, BAR EQUIPMENT, BARTENDERS AND BARBACKS, SODAS, JUICES, TONIC, SODA WATER, FILTERED WATER, ICE, GARNISHMENTS AND COCKTAIL NAPKINS.



# About Our Services

**These are suggested menu packages only.** We are happy to customize a menu for your event. Some menu items are seasonal and you will be notified if the item is not available and offered an alternative.

**Pricing does not include** labor charges, which are applicable in lieu of gratuity and/or service charge.

**Labor** is based on length of event and the number of staff needed depending on your menu and includes a captain, servers, bartenders, bussers and scullery.

Pricing below included in the labor section [based on a 3-hour event]

**Servers, Bussers** - \$150.00 Each

**Carvers, Buffet Attendants** - \$150.00 Each

**Captains and Supervisors** - \$200.00 Each

**Rentals** are based on your needs and include tables, chairs, china, flatware, glassware, linen and buffet equipment. Rentals may also include kitchen equipment charges as needed to facilitate your food service and varies depending on the venue.

**China, Flatware, Buffet Equipment** - \$6.00 pp and up

**Seated Dinners** - \$10.00 pp and up

**Final Charges** are based on the number of guests and your final menu. Pricing does not include tables, chairs and linens.

**Note About Our Bar Services:** Additional charges will apply for delivery and pick up, extra staffing requests, additional bar set-ups, special glassware, mixers not included in bar package and specialty cocktails. **Brands** are subject to change and substituted with product of similar value. Preferences available upon request.

\*\*Red wine, mixers and bar fruit that may stain are not permitted on NOMA premises.

\*\*Events in the NOMA Sydney and Walda Besthoff Sculpture Garden will incur glassware rental fees.

**20% Service Charge and 10.2% Sales Tax will be added to pricing.**