



PRESS STREET STATION + GARDEN SPECIAL EVENTS DECK

# My House Events x NOCCA Foundation

MANAGED AND CATERING BY MY HOUSE EVENTS WWW.MYHOUSEEVENTS.COM/NOCCA



A beautiful and airy event venue that features architectural details from the building's long history as a railway facility and warehouse. Press Street Station serves as the perfect venue for the most special of occasions with space for up to 200 guests.

A lush outdoor space featuring a large courtyard that can accommodate approximately 150 people standing, and the "Louisiana Garden," a large greenspace surrounded by native trees, shrubs, and perennials.

My House Events is a mission-centered catering company that partners with talented women, BIPOC, and LGBTQ+ chefs, and event professionals to curate extraordinary events that go beyond traditional catering, event management, and design.







# Capacity

-Tables and Chairs: 94 People -Theater-Style, Chairs Only: 100 People - Standing: 200 People

# Seating

- Interior Seating: 10 Four-Tops (40 Seats), 11 Two-Tops (22 Seats) - Exterior Seating: 4 Two-Tops (8 Seats) -Variable Seating: 5 Six-Foot Tables (4-6 Seats Each), 8 High-Boys, 12 Bar Stools

## Amenities

-Glass Roll-Up Garage Door
-State-Of-The-Art Professional Kitchen
-Marble Bar
-Flat-Screen Tvs

# Gallery Capacity

-With Tables and Chairs: 36 People
(Six Rounds)
-Theater-Style: 80 People
-Standing: 90 People

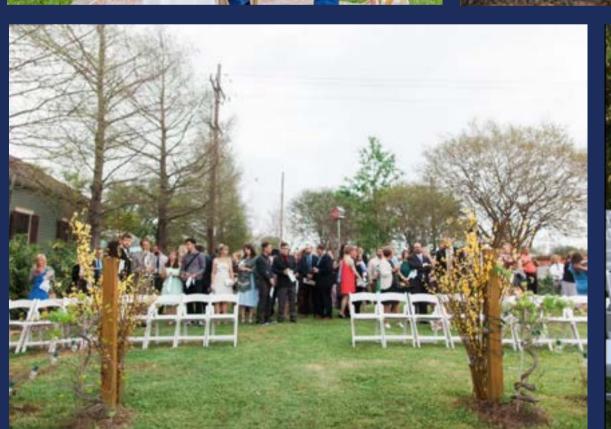




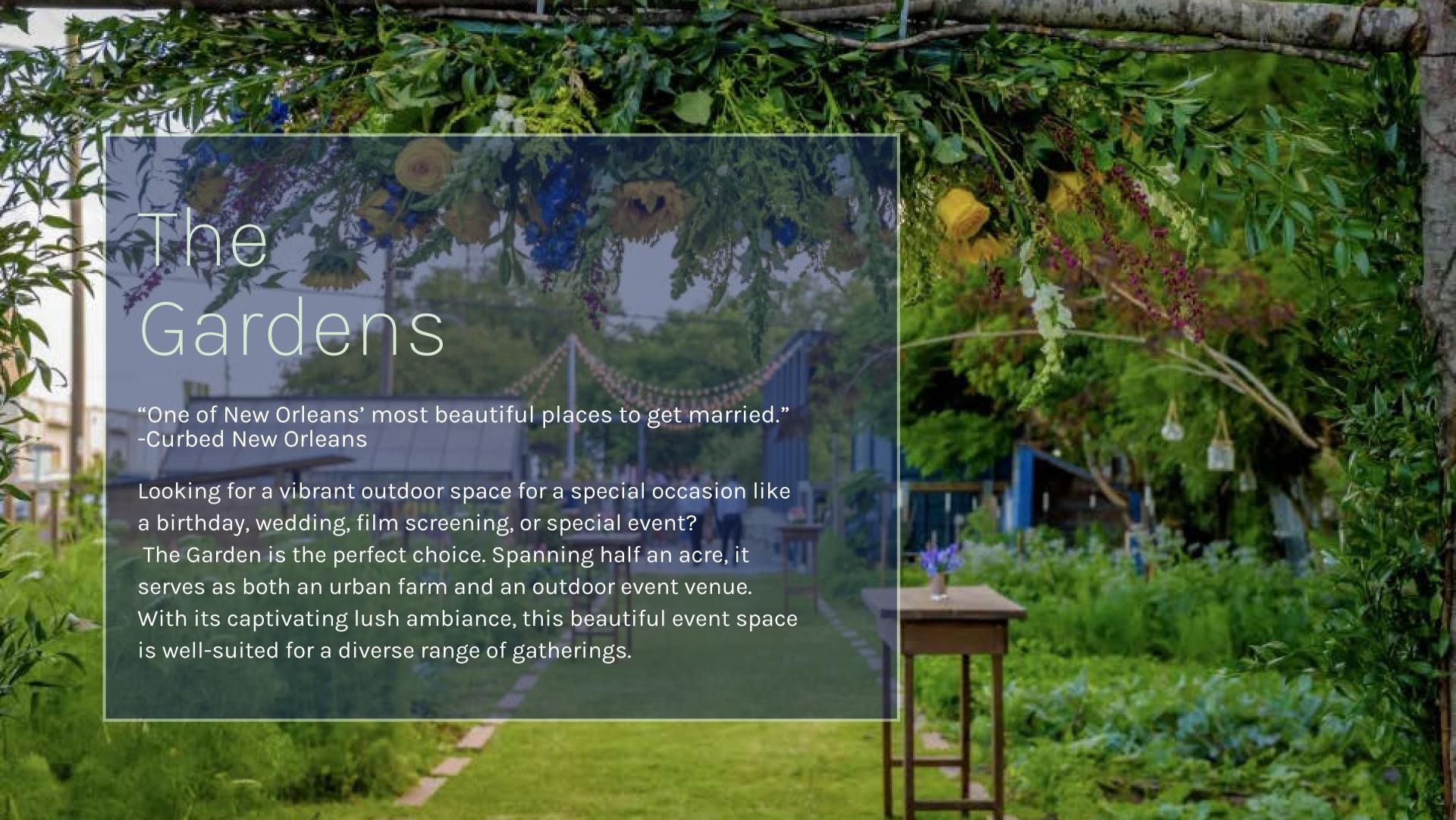




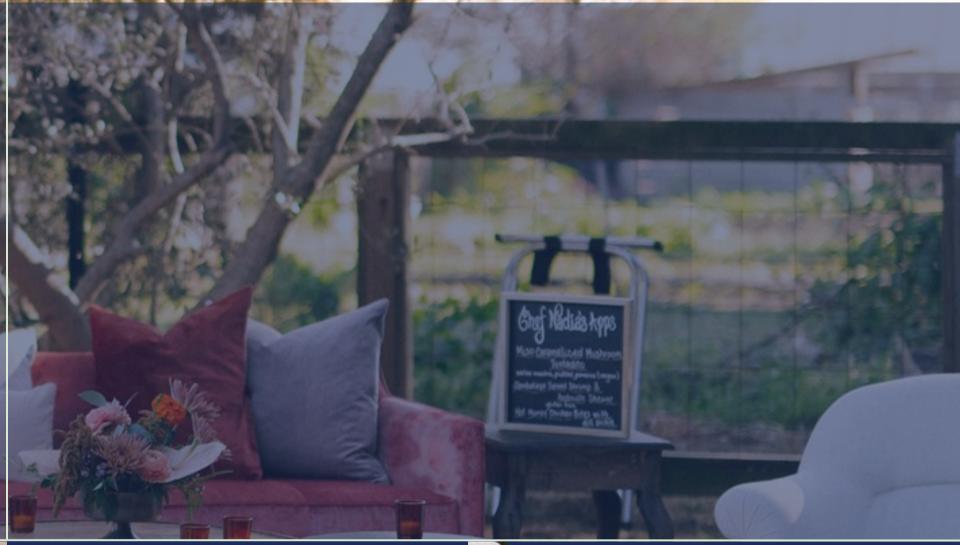














## Capacity

-150 guests
-18,000 total square feet
-The Courtyard - 4,000 sq. ft.
-Louisiana Garden - 2,500 sq. ft.

## Amenities

-Herbs and Vegetable Garden Grown
by Students in NOCCA's
Culinary Arts Program
-Courtyard Lined w/ Picnic Tables
-Animal-friendly

Press Street Station	\$3,500
The Gallery  *Standalone rental available for business meetings only	\$1,500
Press Street Station + Gallery	\$4,000
The Gardens	\$3,000
Press Street Station + The Gardens	\$4,000
Press Street Station, Gallery + The Gardens	\$4,500

# Venue Pricing

Pricing considers a standard four-hour event, which includes three hours of set-up and one hour for break-down. Additional hours can be added for an additional fee. Please inquire directly with My House Events.

Please note the rental fees only cover the cost of the venue.

Additional charges to consider include labor (on-site venue manager included), custodial personnel, set team, and security, if requested. Events with an end time past midnight will incur additional charges.

We offer a 25% reduced rate to NOCCA faculty, staff, and alumni. Please inquire about our special pricing for fellow non-profits. Connect with our team to receive a completely customized quote.





### Catering Curation

High-touch menu customization. Our mission-based network and stellar lineup of partner chefs are passionate about creating culinary experiences that tantalize the taste buds and leave a lasting impression on your guests.

#### Bar Curation

We take immense pride in our exclusive partnerships with mobile bar companies that are solely owned and operated by BIPOC and Women-owned businesses. As you plan your event, we are here to collaborate with you in crafting the perfect bar program that suits your preferences and vision.

### Wedding Coordination

Leave the intricacies of wedding planning to our seasoned coordinators and event producers. We take pride in our meticulous attention to detail and ability to flawlessly execute every aspect of each couple's most special day. All Weddings require a minimum of a day-of coordinator. Clients must submit a copy of a valid contract with their coordinator to NOCCA Foundation no fewer than 30 days prior to the event. Additionally we require a timeline and floor plan one week prior to your event date.

### Event Design + Rentals

Our team boasts a wealth of expertise in rentals, their associated costs, and the precise requirements based on the event's scale. Leveraging our extensive network of trusted rental partners, we secure our clients' preferred pricing, ensuring cost-effective solutions, along with seamless communication and swift response times.



















## Additional Reception Experiences



RAW + CHARGRILLED
LOCAL OYSTER BAR SERVICE

During a cocktail hour or reception

Oysters shucked on-site and served with

cocktail sauce, mignonette, + crackers

Chargrilled Oyster Bar featuring freshlyshucked Louisiana oysters grilled on-site withroasted garlic, fresh herbs + grana padano, butter

# OVERFLOWING GRAZING TABLE CHEESE + CHARCUTERIE BOARDS

Let the cheesemongers delight your palates with their selection of the best, brightest, + most interesting cheeses from their case, + a selection of cured meats, such as Prosciutto di Parma, Molinari soppressata, speck alto Adige + Olympia provisions salami

All boards are served with bread, crackers, fruits, dried fruits, nuts, jam, mustard/chutney, olives, cornichons, + greenery garnishes



## Food Trucks



WINGS TRUCK CREOLE FAVORITES

LATIN TRUCK VEGAN

TACO TRUCK BEIGNET TRUCK

VIETNAMESE TRUCK CREPE TRUCK

FRIED CHICKEN HOT DOG TRUCK TRUCK

BBQ PIZZA TRUCK



## Our Recipe That Counts



Within 2 days, we'll be in touch with anything you need.



No two ingredients are ever the same. All of our proposals are customized for you to ensure you have the experience of your dreams.



We put our money where our heart is. Since starting we've contracted over 2 million dollars to chefs. We're not giving out one-off jobs, we're defining the landscape of what chef-driven catering looks like.



Diversity matters. Over 67% of the chefs we work with identity as women and or POC



120

**Total Events** 

12k+

Meals Served

69

**Chef Partners** 

81%

Chefs Identify as Women, LGBTQ+, POC \*800k+ \*11.5k+

Given to Chefs

Average per Chef



# Contact Us

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Submit a Booking Inquiry www.myhouseevents.com/nocca