



PARADIGM GARDENS



WEDDING BOOKING GUIDE



LUSH. INTIMATE. UNFORGETTABLE.

Paradigm Gardens is an intimate and lush private events venue hidden in the heart of New Orleans. Located conveniently in Central City, we are in close proximity to Uptown, Downtown, and the French Quarter.

What started out as a small urban garden in 2014, quickly flourished into a cooking and gathering space for our chefs and friends. The Garden grew in popularity with local New Orleanians, and we began regularly hosting dinner events. Soon after, we opened our doors to weddings and private events of all kinds.

We grow specialty produce for membership restaurants such as, **Coquette, Patois, The Daily Beet, and Ancora.** In addition to gardening and events, we also provide educational programming. **Paradigm Gardens School is the first and only K-12 garden school in Louisiana.** Our Montessori inspired, project-based curriculum teaches science, math, history, Spanish, carpentry, art, music, horticulture, community service, reading and, entrepreneurship through hands-on learning revolving around the rhythms of the seasons at Paradigm Gardens. Paradigm School is 100% free of charge for all students/parents and is completely self-funded.



WHAT WE CAN DO FOR YOU.

Our goal is to deliver a truly one-of-a kind event, you and your guests will remember for a lifetime. **We provide support for a stress-free planning experience, custom food and beverage services, and day-of-event venue coordination.** We take care of the big items, so you can relax and enjoy your beautiful day with your loved ones!

“Our wedding exceeded all of our expectations - beginning from the thoughtful small details all the way to the high-level planning and execution by the whole team. Karen was communicative from the beginning, providing thorough responses to our many questions. She was always transparent and direct, making planning so efficient and smooth! Sarah, who was our day-of coordinator from Paradigm, was so responsive and receptive to all of our suggestions. She made the whole day run so smoothly and thought of literally everything - we were so impressed. The day went off without a hitch because of her thoughtful planning and we are so grateful! The food made by Chef Pat and his team was phenomenal - we're still getting compliments a month later! The preparation, the service, the presentation, and the flavor exceeded all expectations. The atmosphere at Paradigm is that of a garden oasis that celebrates all the best that New Orleans has to offer. I could not recommend it more for your special day!”

-Lea P.

VENUE RENTAL FEE.

We are open for private events in the **Spring** and **Fall**, when the garden is most beautiful. Our Spring season typically begins in late February, and ends in early June. Our Fall season typically begins in late September, and ends in early December. Our maximum capacity is **175 guests**.

Venue Rental Fee includes a 3 hour event. Load-in starts 4 hours before your event start time, and load-out for 1 hour after the event ends. Each additional rental hour is \$500.

Saturdays.....	\$3500
Fridays and Sundays.....	\$3250
Thursdays and Mondays.....	\$3000
Tuesdays and Wednesdays.....	\$2750
Daytime Weekdays.....	\$2500



AMENITIES INCLUDED.

12 Wooden picnic tables and benches and 4 high boys

Ambient and Logistical Lighting: String lights, tiki torches, spot lights

2 Built Bathrooms: One sized for wheelchair access

Hand crafted Bar

Dinnerware and Glasses: Plates, forks, knives, spoons, dinner napkins, jar glassware

Food and bar menu signage

**Onsite Staff: 1 Security, 1 Bartender, 1 Venue Coordinator, Back of House
PYGMY GOATS!**



ADDITIONAL ITEMS.

We work with **local vendors, photographers, rental companies, musicians, bakeries**, and would be happy to recommend any vendors you may need. Some items we typically contract for our guests include:

Rain Plan Tent: \$1380-2600 (depends on how many tent)

Dance Floor Rental: \$550+ (depends on size)

48 White Ceremony Chairs (including delivery and set up): \$175

Garden Flowers in 16-20 Bud Vases: \$200

Linen Rentals: \$300-500 (depending on how many linens)

(ALL ABOVE PRICING SUBJECT TO CHANGE)



RAIN PLAN SUPPORT.

We are a fully outdoor venue, we encourage all our guests to consider a rain plan, and we have options available. We work with a local tent company who has exact measurements of our space. **We provide guidance through the entire process so you don't have to worry about the rain plan.**



A TRULY MEMORABLE FOOD EXPERIENCE.

Our private events catering program is one of a kind, for many reasons. We are the only venue in New Orleans featuring a dining experience **prepared on a wood fire grill and oven**, and a **custom tasting experience**. We work with you to create a menu that suits your unique style. And our creative menu planning can **honor any dietary preferences and restrictions**. We help you create an unforgettable food experience, you and your guests will remember for a lifetime



FARM TO TABLE SEASONALITY.

We care about food. A delicious meal is the cornerstone of every event at Paradigm Gardens, and it starts with fresh quality ingredients. We practice **sourcing locally** and promoting **seasonal ingredients** as much as we can, with some of the produce coming **directly from the garden**.

We also partner with local businesses to provide locally produced beverages, such as **Port Orleans Brewery, Miel Brewery, Roulaison Distilling, and Cathead Vodka**.

CHEF PAT WHITE.

Chef Pat White approaches cooking with **refreshing honesty, curiosity, and playfulness**. Born and raised in New Orleans, he grew up surrounded by the vibrant culinary culture of the city. His unique style of cooking results from his deep **appreciation for local ingredients, inspiration from his world travels, and his creative and playful personality**. His dishes reflect a perfect balance of attention to ingredients, and exploration of flavors, leaving your guests with a deliciously memorable experience.



“Pat is a phenomenal chef! If you LOVE food as much as we do, you will not be disappointed working with him to build your event menu. He literally customized each item to our likings and tweaked things based on our recommendations. Our menu was so US! And that’s not something many venues can offer.”
-Kelsea B.

“I’m not exaggerating when I say that I lost count of the number of people who told us how incredible the food was; Chef Pat and Karibu Kitchen created the perfect custom menu, and people are still talking about it.”
-Erin C.

“The food was amazing. It was fresh and seasonal without feeling pretentious or out of reach for our pickier eaters. I had guests compliment the food for weeks after the event. It was the best food I have ever had at a wedding by a mile.”
-Penny M.

SAMPLE CUSTOM MENU ITEMS.

STARTERS: \$5-8/guest plus tax and gratuity

Chicken & Sausage Gumbo

Oyster & Artichoke Soup

Crab & Butternut Squash Bisque

Baked Oysters Gratin with Crostini

Roasted Eggplant Medallions with Crawfish Monica

Tostada Topped w/ Pulled Pork, Slaw, Queso Fresco & Adobo BBQ Sauce

Seared Ahi Tuna, Avocado, Pico Tostada

Beef Tri Tip, Blue Cheese Crostini

Beet Goat Cheese Dip with Roasted Artichokes and Cherry Tomatoes
(vegetarian)

Andouille Sausage and Caramelized Onions

Crawfish Etouffee Toast

Roasted Cauliflower w/Whipped Feta Cheese on Flatbreads (vegetarian/vegan optional)

Roasted Vegetable Quesadilla (vegetarian/vegan optional)

Grilled Eggplant with Crispy Chickpeas, Cherry Tomatoes, Chim Chim Dressing and Tiger Sauce (vegetarian/vegan optional)

MAINS: \$7-15/guest

Coffee Rubbed Pork Loin

Roast Beef Debris w/French Bread

New Orleans BBQ Shrimp

Rotisserie Pork Belly

Coconut Curry (vegan optional)

Red Beans and Rice (vegan optional)

Crawfish Étouffée

Braised Oxtail

Texas Beef Tri Tip with Garden Herb Chimichurri

Seared Whole Tuna Loin

Pork Chops w/Browned Sage Butter

Roasted NY Strip

SIDES: \$5-7/guest

Fried Green Tomato Pie (vegetarian)

Many Cheese Mac n' Cheese (vegetarian)

Charred Cabbage with Bacon

Goat Cheese Grits (vegetarian)

Plantains (vegetarian)

Coconut Cornbread (vegetarian)

Grilled Jerk Cucumber Salad with Watermelon Serrano Salsa (vegan)

Fire Roasted Seasonal Vegetables (vegetarian/vegan optional)

Root Beer Stewed Greens (vegan)

Farmer's Market Salad (vegetarian/vegan optional)

Corn Maque Choux (vegetarian/vegan optional)



BAR PACKAGES.

BEER WINE AND SPECIALTY COCKTAIL BAR FOR 3 HOURS:

One Seasonal Specialty Cocktail with Seasonal Garden Herb Garnish
Selection of Local Brewery beers
Sommelier selected red and white wine
Soft drinks, club soda
\$25/guest plus 10% tax and 20% gratuity

FULL BAR PACKAGE FOR 3 HOURS:

Selection of Local Brewery beers
Sommelier selected red and white wine
Cathead Vodka, Beefeater Gin, Maker's Mark Bourbon, New Orleans Rum
Soft drinks, club soda, and tonic mixers
\$45/guest plus 10% tax and 20% gratuity

CUSTOM BAR OPTIONS

EACH EVENT IS SPECIAL AND WE CAN CUSTOM BAR MENUS TO SUIT EACH EVENT. ABOVE ARE OUR TWO MOST POPULAR BAR PACKAGES AND PRICING.

FINAL COSTS WILL DEPEND ON SELECTION, BAR TIME, FOOD BEVERAGE MINIMUMS, AND GUEST COUNT

ADDITIONAL ITEMS:

SPARKLING WINE
CHAMPAGNE TOASTS
SPECIALTY LIQUORS AND BEERS
SPECIALTY NON ALCOHOLIC BEVERAGES
SPARKLING WATERS



SAMPLE PROPOSAL.

THIS IS A SAMPLE PROPOSAL FOR 50 GUESTS ON A SATURDAY FOR A 4 HOUR EVENT

There is a food and beverage minimum. The minimum depends on the guest count. 10% tax and 20% gratuity only applies to the food and bar.

VENUE RENTAL INCLUDES THE FOLLOWING AMENITIES:

Full access to the garden for 3 hour event: includes 4 hour setup time

12 Wooden picnic tables and benches and 4 high boys

Ambient and Logistical Lighting: String lights, tiki torches, spot lights

2 Built Bathrooms: One sized for wheelchair access

Hand crafted Bar

Dinnerware and Glasses: Plates, forks, knives, spoons, dinner napkins, jar glassware

Food and bar menu signage

Experienced Onsite Staff: 1 Security, 1 Bartender, 1 Venue Coordinator, Back of House

PYGMY GOATS!

Venue Rental Fee: \$3500 (Cost is based on Date)

Each Additional Event Hour: \$500

SAMPLE MENU OF CUSTOMIZED SEASONAL FARM TO TABLE STYLE MENU

CREATED BY LOCAL CHEF:

Tostada with seared tuna, avocado and hoisin glaze

Baked Oysters Gratin with Crostini

Coffee rubbed pork loin

Texas beef tri tip with garden chimichurri

Many cheese mac and cheese

Roasted seasonal vegetables

\$45/guest plus 10% tax and 20% gratuity

FULL BAR PACKAGE:

Selection of Local Brewery beers

Sommelier selected red and white wine

Cathead Vodka, Beefeater Gin, Maker's Mark Bourbon, New Orleans Rum

Soft drinks, club soda, and tonic mixers

\$50/guest plus 10% tax and 20% gratuity

TOTAL: \$10,270.00

ADDITIONAL ITEMS:

Rain Plan Tent: \$1380-2600 (depends on how many tent)

Dance Floor Rental: \$550+ (depends on size)

48 White Ceremony Chairs (including delivery and set up): \$175

Garden Flowers in 16-20 Bud Vases: \$200

Linen Rentals: \$300-500 (depending on how many linens)

(ALL ABOVE PRICING SUBJECT TO CHANGE)



GARDEN ACTIVITIES AND GIFTS.

Garden Tour during a Private Event Price depends on time and group size

Take a guided educational tour of our beautiful garden grounds with the expert gardener, Joel Hitchcock. Learn about what we are currently growing, and how the garden cultivates its abundance and beauty through our sustainable practices. Here's your chance to ask all your gardening questions!

Kitchen Herb Garden Workshop -\$75/head

Plant a beautiful herb container for all your summer recipes. At this hands-on workshop, participants will build a functional herb container that will provide fresh herbs throughout the year (and can travel). Pinch off just enough herbs for all your recipes! You will also learn about soil, mulch, and have all of your garden questions answered by our expert gardener, Joel Hitchcock.

Paradigm Gardens Mandala Workshop - \$40/head

Using flower petals and leaves from Paradigm Gardens' many annual and perennial plants, you will make a beautiful garden mandala postcard that you can send to friends, family or co-workers.

The Garden Shop

Please inquire with us for current selection of products available for purchase in volume. We produce popcorn, honey, and branded merchandise such as T-shirts, hats and sweatwear.

Meet our Expert Gardener:

Joel Hitchcock is our expert gardener, in charge of **growing specialty produce for our membership restaurants, such as Coquette, Patois, The Daily Beet, and Ancora.** Born and raised in Milwaukee, Wisconsin, Joel spent much of his summers at a family owned farm. His horticultural career started in Gert Town, New Orleans, under the tutelage of Macon Fry, The Garden Guy. Since then, Joel has built and maintained numerous gardens throughout the United States. He designs and cultivates the grounds at Paradigm Gardens, as well as tends to the **goats, chickens, and beehives.**

