



Celebrate the stories of your life with breathtaking balcony views of City Park!

Located in the heart of Mid-City and featuring globally-inspired local cuisine by Executive Chef Chip Flanagan, Ralph's on the Park will make you and your guests feel right at home, while making your event truly unforgettable.

The two story, 9,500 square foot restaurant includes a first-floor main dining room and bar and three private dining rooms, allowing us to accommodate groups of 10 to 200. All second-floor dining rooms feature access to our wrought iron balcony overlooking City Park – perfect for cocktails and hors d'oeuvres. A state-of-the-art kitchen downstairs and a dedicated banquet kitchen upstairs have been built to simultaneously service the restaurant.

Our dedicated sales and culinary team will work with you to create a unique, personalized menu and event plan to meet your every need. Our menus feature three course lunches ranging from \$27 to \$48, three course dinners ranging from \$36 to \$65 and reception menus starting at \$32.

Ralph's on the Park • 900 City Park Avenue, New Orleans, LA 70119
www.ralphsonthepark.com • (504) 488-5100

FIRST OPTION HOLD

The discussed arrangements can be held on a first option basis. Should there be another group inquiry for the date and location before you have made a definite commitment, we will give you the first right of refusal. If this group decides to challenge your hold, you will have 48 hours to decide whether or not you will be moving forward.

CONTRACT INFORMATION

Reservations will not be considered definite until a signed contract is received. We do not require a deposit; however, all reservations will require a credit card number on file to secure your reservation.

FOOD AND BEVERAGE MINIMUMS

We do not book our rooms based on a room rental fee but a food and beverage minimum. The food and beverage minimum associated with your function is specific to the date and room selected. This minimum is exclusive of applicable tax, outside services and discretionary gratuity. In the event that your actual food and beverage expenditure is less than the contracted amount, the difference will still be charged to your account as an exclusive fee. The food and beverage minimum requirement is not reduced by your guaranteed guest count.

MENUS

We will prepare individual party menus for your event, which is requested two weeks prior to your party. Our menus offer fresh ingredients and change seasonally. All prices are subject to change.

ATTENDANCE GUARANTEE

An attendance guarantee is required three business days prior to your event. If the number in your party is less than the guaranteed number, you will be billed based on the guarantee.

ROOM DECORATIONS

We do allow you to bring in decorations and flowers for your event. We ask that your floral centerpieces arrive pre-arranged for your event, as we do not have the space or equipment required to do set-up in the restaurant. If you prefer to have our office coordinate floral centerpieces for your event, we are happy to do so. Please speak with your sales manager for more details.

ENTERTAINMENT

Many celebrants wish to include live music in their plans. We can frequently accommodate this request. If you are planning a wedding that would use the full second floor, you may hire a DJ or a band. If only a portion of the second floor is used, there may be some background music but no music may be amplified.

PAYMENT

At the conclusion of your event, you will be presented with a single bill. At this time, you may choose to pay by the credit card on file, an alternate credit card, check or cash. Please note, RBRG gift certificates/gift cards cannot be applied to private events.

CANCELLATION POLICY

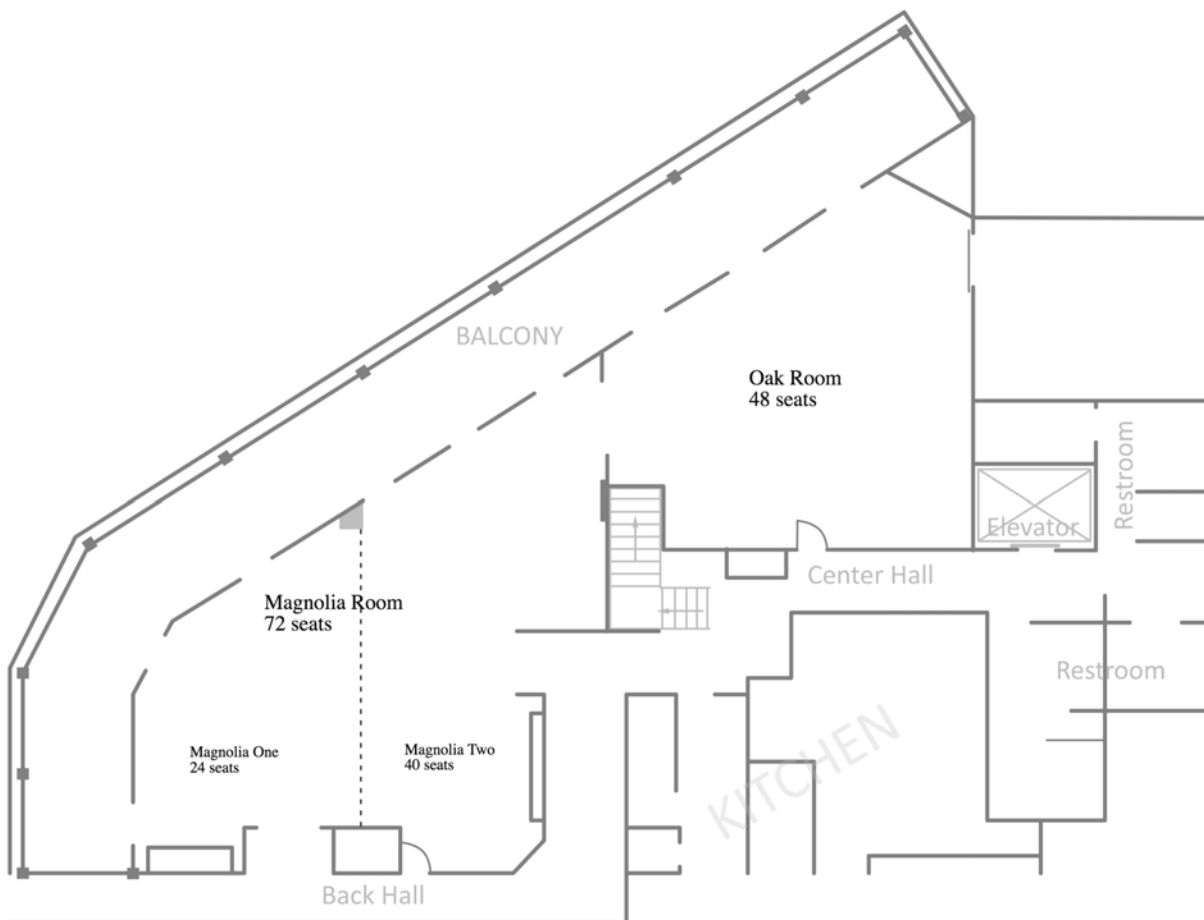
Our Cancellation Policy is as follows:

- Events cancelled within 60 days: 50% of the food & beverage minimum
- Events cancelled within 10 days: 100% of the food & beverage minimum

Events booked for the month of December will be assessed a Cancellation Fee as follows:

- Events cancelled within 90 days: 50% of the food & beverage minimum
- Events cancelled within 15 days: 100% of the food & beverage minimum

FLOORPLAN





OAK ROOM – 48 Seated / 50 Reception



MAGNOLIA ROOM – 72 Seated / 100 Reception



The Magnolia Room can be used as one large room, or as two separate smaller rooms.
MAGNOLIA I Room – 24 Seated / 30 Reception



Magnolia II Room – 40 Seated / 50 Reception

The Oak Room can be used in conjunction with the Magnolia Room for larger groups up to 175.



Main Dining Room – 120 Seated or Reception