

KIRA

PRIVATE DINING
& SPECIAL EVENTS

601 TCHOUPITOULAS STREET CENTRAL BUSINESS DISTRICT, NEW ORLEANS

WWW.KIRANOLA.COM

KIRA

A TASTE OF THE WORLD

KIRA REIMAGINES DINING AS A DESTINATION. WITH MEDITERRANEAN WARMTH, JAPANESE PRECISION, & A SULTRY LOUNGE-DRIVEN ATMOSPHERE, THE EXPERIENCE FEELS TRANSPORTIVE—EVOKING MYKONOS, IBIZA, & TULUM THROUGH ELEVATED FOOD, COCKTAILS, & ENERGY.

Private & Semi-Private Event Space
Elevated Dining Experiences | Bespoke Beverage Offerings
Adaptable Floorplans | Comprehensive AV Options
Full Buyout Capacity - 800 Guests

Caesars Casino 0.4 miles
Convention Center 0.5 miles
French Quarter 0.8 miles
Caesars Superdome 1 mile
Smoothie King Center 1 mile
Garden District 2 miles
*Walking Distance to all Downtown Hotels





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BAR LOUNGE

The semi-private bar and lounge offers a chic and intimate cocktail space for groups of up to 20 guests.

Featuring moody lighting, plush soft seating, and walk-up access to the bar; this space is best for stylish gatherings, social celebrations, and intimate cocktail receptions.

15 guests seated | 30 guests standing

LOWER DINING ROOM

This semi-private dining area blends sculptural design with intimate comfort, featuring curved entryways and plush banquette seating. Ideal for elevated dinners, the space may also be reserved in tandem with an adjacent lounge area, outfitted with couches and coffee tables.

When combined, the two areas create a seamless flow for a cocktail hour transitioning into a seated dinner.

The Lower Dining Room is outfitted best for seated dining, but cocktail-style options are available for an additional setup fee.

38 guests seated | 50 guests standing





UPPER DINING ROOM

The Upper Dining Room is a polished semi-private space, slightly perched above the remainder of the restaurant. This space is best enjoyed as a seated dining experience, but custom configurations are available for an additional fee.

This area adjoins a larger private event space via a pocket door, allowing the combined areas to host up to 150 guests for larger gatherings.

40 guests seated | 50 guests standing





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KIRA OMAKASE

From Food & Wine 2017 "Best New Chef" Yoshi Okai, Kira Omakase lives in the middle event space between the main restaurant and Ohm Lounge. Chef Okai's cuisine balances centuries-old Japanese technique with Tokyo-style Edomae sushi traditions shaped by his background as a punk rock vocalist and performer. This intimate dining experience showcases meticulously sourced seafood from Japan's top fish markets, regional Gulf ingredients, sake pairings, refined preparation methods, and a carefully curated progression of flavors designed to engage every sense. Each course reflects Okai's dedication to craftsmanship, storytelling, and the connection between tradition and modern creativity.





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OHM LOUNGE

Ohm Lounge is a dynamic private event venue featuring state-of-the-art audio and lighting systems and wrap-around video screens. This space has a separate entrance on Lafayette Street, and can be rented in tandem with the Omakase Bar for a capacity of 530 guests. The space transforms into a high-energy nightclub on the weekends, but can always be reserved for private events.

Ohm Lounge 290 standing
Temple Room 70 guests standing
Kira Omakase Bar 170 guests standing
Buyout Capacity 530
VIP sections and service available





EVENT POLICIES

- Pricing for your preferred space will be provided by the Event Coordinator. All food and beverage, room rental fees, and additional charges are subject to sales tax and service charges.
- If the food and beverage minimum required to reserve a space is not met, the remaining balance will be charged as a room rental fee. This minimum F&B expenditure requirement does not include staffing fees, gratuity, or taxes.
- Any outside vendors, photographers, DJs, musicians, etc. must be approved by management prior to moving to contract with those vendors.
- The quantity of bartenders required for an event is determined by management. Should an events client request additional bartenders for satellite bars, passed appetizer servers, dedicated buffet station attendants, or additional service staff, labor fees will apply.
- Events must begin no earlier than 10 am and conclude no later than 2 am. Management may allow exceptions to this rule on a case-by-case basis.
- "Last call" will be announced approximately 15 minutes prior to the conclusion of an event. There will be a 15-minute grace period after the event ends. After these 15-minutes have passed, break down will begin and guests may be asked to move on to their next destination.
- Extensions to event end times can be provided on a case-by-case basis and may not always be approved. Please reach out to your Event Coordinator or On-Site Manager ahead of your event if you anticipate making an extension request.
- No confetti (including balloons with confetti inside,) no glitter, no glass on the floor, and nothing adhered to the walls, please! Client-provided decorations must be approved by your Event Coordinator.
- Hosts are allowed access to the event space one-hour prior to the start of the event for setup. We do ask that our team is given an approximate arrival time in advance. Additional setup time can be arranged for an additional labor fee.
- Clients requiring next-day load-out and overnight storage of items in the venue must request this service ahead of their event. This service may be subject to a fee depending on the scale and nature of the stored items.

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THANK YOU

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