

AMENITIES

renting with noce

Noce is located in a historic neighborhood that used to feature many auto factories & warehouses, including this very building, which has been completely renovated & restored. Original hardwood, exposed brick, large natural windows, hanging Italian Bistro Lights, and a large chalkboard wall are just some of the features that make this space a unique and a beautiful option for your event. With 2,500 square feet to work with, our preferred partner Party On Des Moines will create the perfect setting for your event. Have someone else in mind? No worries, we can arrange for that!

Seated dinner for up to 175 guests Cocktail reception up to 190 guests Keck Parking Car Valet * to arrange, call 515-244-5325 Setup, tear down, cleaning Tables and chairs Sound equipment with AUX hookup
On-site Sound Technician *
Bar & service staff
Tables and chairs
Full-wall chalkboard use & cleaning *
* fees may vary

HOURS + PRICING

backstage at noce

Our typical rental window is between 9am and midnight. Anything brought in, including all catering and decor must be removed the same night. Tables & chairs provided by Noce will be set up and torn down by the staff. If rented out, your vendor must make arrangements for same night pickup.

\$1,200 - Backstage Mon - Thurs

\$1,950 - Backstage Fri - Sat

\$1,500 - Backstage Sunday

\$2,850 – Split-Building Fri - Sat Backstage all day, front space up to 5 hrs \$4,850 – Full Building Fri - Sat Varied availability with show schedule

\$2,850 – Full Building Sun - Thurs Varied availability with show schedule

\$2,850 - Front Space Sun - Tues



FREQUENTLY ASKED

backstage at noce

WHAT DOES YOUR RENTAL FEE INCLUDE?

Bar Setup & Staffing as needed, up to 2 Bartenders

Have a special label, spirit, or cocktail you'd like to enjoy? Let us know and we'll do our best to provide!

Noce has 25 short round cocktail tables, 3 tall cocktail tables & 160 padded metal chairs, all free to use at your discretion

Cleaning of the space upon guest departure Items brought in by the rentermust be removed night-of.

Sound equipment with auxiliary hookup

HOW CAN I CUSTOMIZE THE SPACE?

Our preferred vendors, Party On Des Moines and Tangerine Food Co. can take your ideas and amp them up to make your event a unique experience. Our built in full-wall chalkboard is your canvas for a personalized backdrop.

\$150 – Full-wall chalkboard use and cleaning. Contracted Chalk Artists' costs vary dependent on scale of the artwork.

WHAT CAN I DO FOR PARKING?

Metered Parking – Parking is metered on the street until 9 pm. Typically, there is not an issue finding open parking in the immediate area.

Parking Garages – The Nationwide ramp at 12th and Walnut, a block to the east, is open to public and free after 6pm on weeknights and all day on weekends.

Valet Parking – For a more VIP experience, Keck Parking provides Valet Parking for your guests. To arrange this service, call 515-244-5325.



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WHAT BAR PACKAGES DO YOU OFFER?

Unless stated in your contract, there are no bar minimum requirements. All beverages must be hosted by Noce. Outside alcohol/beverages of any kind are not permitted. You have a few options when it comes to liquor for your event:

OPTION # 1: HOSTED BAR

Specify the hosted amount, either a quantity of beer/wine or dollar amount to be enjoyed before switching to a cash bar for the remainder of the evening.

OPTION #2: CASH/CREDIT BAR

Your guests pay for their drinks as they consume them.

OPTION #3: RUNNING TAB

We can work with you prior to select specific beer, wine and spirits available to your guests. We will keep a running tab and settle at the end of the night.

OPTION #4: TICKET METHOD

A popular choice these days! Give your guests tickets to cover initial drinks, with cash bar available afterwards.

Let us know if there is a particular wine, beer, or cocktail we can arrange to serve for you and your guests!

WHAT ARE MY CATERING OPTIONS?

Noce has a wonderful relationship with **Tangerine Food Co.** Enjoy someone else's work? You are more than welcome to use any licensed caterer. This is your event and there is no penalty or fee for using another vendor.

SCHEDULE A TOUR OF OUR SPACE

make an appointment with our event coordinator at events@nocedsm.com



COVID-19 SAFETY PROCEDURES

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STAFFING YOUR EVENT

All Noce staff will have their temperature taken upon entering the facility. Employees with temperatures will not be permitted to work your event.

All Noce staff will be wearing face masks and washing hands every 15 minutes.

PHYSICAL DISTANCING

Current capacity is 75 guests in the Backstage, 50 guests in the Front. This capacity will stay in place until a vaccine is available/ the pandemic is over.

All tables will be 6 feet apart (hence the new capacity).

We recommend that all guests wear masks. The official decision is the client's to make & we will not be enforcing the policy.

We recommend screening all guests for symptoms leading up to the event, but we will not be doing temperature checks at the door for private events.

We will have a lot of signage reminding folks to practice physically distancing and hand washing + some of our new policies.

Until there is treatment or a vaccine, we don't recommend group dancing. The official decision is yours to make, though, & we will not be enforcing this preference.

DRINK & DINNER SERVICE

No more self serving buffets. Your guests can have plated dinner or serving stations with an attendant. The people serving must wear masks and gloves. We can supply the gloves and masks if needed.

We are putting plastic cups filled with water for each guest on the tables and then we can refill/get new cups at the bar for guests. No self serving water stations.

Desserts will need to be on individual plates (pre cut) either on a dessert table or on the guest tables.

Guests closing their tabs at the bar will be required to use hand sanitizer before using the touchpad to close their tabs. We will supply the hand sanitizer & this process will be strictly enforced.