

cincinnati  art museum

# Wedding Menu



The Cincinnati Art Museum is one of the premier venues for receptions and special events in the Greater Cincinnati area. The classic elegance of the museum is a memorable location for wedding ceremonies, receptions, rehearsal dinners, luncheons, parties, meetings, retreats and corporate events. Our Executive Chef can help you create a perfect culinary experience and our sophisticated catering staff will execute service with precision.

**Rental Information**

Rental fees include security staff and free parking. Catering is exclusively handled by the museum and will be in addition to the rental fee. A \$2,500 non-refundable deposit is required for all social events at the time of booking. If the total rental is less than \$2,500, then the full rental balance is due as a deposit. **All final catering payments are due 10 days prior to scheduled event.**

**Available Spaces**

**Alice Bimel Courtyard,  
Main Lobby, Great Hall**  
150 seated / 120 seated w/ band  
250 standing  
*Rental fee:*  
\$9,500 | All year long

**Fath Auditorium**  
324 seated  
*Rental fee:* \$1000  
**Mary R. Schiff Library**  
45 seated / 75 standing  
*Rental fee:* \$1,500

**Terrace Café**  
90 seated  
*Rental fee:* \$3,000  
**Marek-Weaver Family Commons**  
120 seated  
*Rental fee:* \$4,500

**Weddings hosted at the Cincinnati Art Museum receive the following complimentary signature items:**

- Cake cutting and presentation
- Bridal party holding room with complimentary beverages 2–11 p.m.
- Dedicated captain and serving staff
- Day of Coordinator
- Complimentary menu tasting for up to four guests
- One hour rehearsal appointment during the week of the wedding\*

\*Appointment subject to museum availability

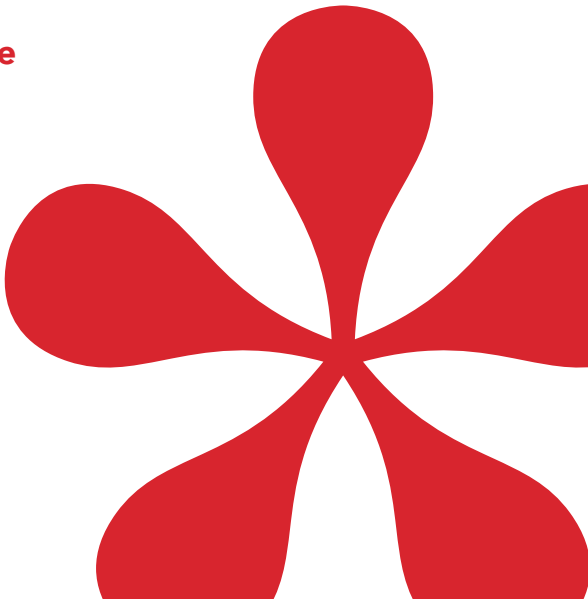






Image Credit: Johnathan Gibson Studios, LLC



The Cincinnati Art Museum is exclusively catered by our Executive Chef who will work with you to create a custom menu with elegant and sumptuous fare. Whether it be a large wedding reception or formal corporate dinner, the Special Events team will fine-tune your event, creating an experience that is memorable and customized to your needs. We can accommodate a range of menu styles, taking into consideration food allergies and dietary restrictions (vegetarian, gluten free, etc.).

#### **Packages include:**

- Standard four and half hour bar package  
*Beer and Wine Only for Renaissance Package*
- Coffee service stations
- Cutting of your wedding cake
- Standard white china
- Glassware
- Silver flatware
- Linen napkins (choice of color)
- Standard table linen (white, ivory, or black)
- Cake table, escort card table, and gift table
- 150 White garden chairs

Gold or Black Chiavari chairs are available for \$9 per chair, seat cushion and set up included.

*If guest count exceeds 150 people, more chairs are required to be rented from an outside company for the black banquet chairs, white garden chairs, and the gold Chiavari chairs.*

*Prices are subject to availability*



# The Expressionist

\$140

per person

## Passed hors d'oeuvres—select two

|                                                    |                                                 |
|----------------------------------------------------|-------------------------------------------------|
| Spanakopita                                        | Bacon wrapped dates                             |
| Vegetable spring rolls with Thai sweet chili sauce | Cheddar puff pastry                             |
| Bruschetta                                         | House select meatballs (BBQ/teriyaki/arrabiata) |
| Mini sweet onion crab cakes with chipotle aioli    | Key lime shrimp cocktail                        |

## Salad—select one

**House salad** spring mix, red onion, grape tomatoes, sliced cucumber, carrots, herb croutons, with choice of two dressings: ranch, blue cheese, balsamic vinaigrette, French, Italian, or raspberry vinaigrette

**Apple Walnut salad** spring mix, apples, dried cranberries, candied walnuts, shaved fennel, blue cheese, with a balsamic vinaigrette

**Classic Caesar salad** of chopped romaine field greens, shaved parmesan, and toasted parmesan croutons with caesar dressing

## Entrées

Select two entrées and two accompaniments to create your wedding entrée.

**Chicken scaloppini** breaded chicken breast in a lemoné butter sauce with capers

**Pork medallions** with bourbon apple chutney

**Pan seared salmon**

**Pan seared Chilean sea bass** with a pinot noir reduction, or topped with mango salsa

**Herb crusted beef tenderloin** in a red wine demi-glaze

**\*Cavatappi pasta** with roasted garlic tomato cream sauce, spinach, mushrooms, and scallops

**\*Three cheese tortellini** with portabella mushrooms, roasted red pepper, wilted spinach, in a roasted garlic cheese sauce

**Roasted cauliflower steak** with a balsamic glaze

*\*meals do not come with accompaniments*

## Accompaniments

|                                               |                               |
|-----------------------------------------------|-------------------------------|
| Shallot brown butter mashed potatoes          | Honey gremolata carrots       |
| Caramelized sweet potatoes                    | Garlic roasted broccolini     |
| Roasted brussels sprouts with bacon and onion | Au gratin potatoes            |
| Roasted asparagus                             | Roasted fingerling potatoes   |
| Haricot vert with roasted shallots            | Wild mushroom truffle risotto |
|                                               | Seasonal vegetable medley     |



Image Credit: Johnathan Gibson Studios, LLC

## Beverage Service

Bar packages are served for four hours. Water, soft drinks, and mixers are included in all bar packages. Champagnes and wines may be upgraded; pricing may vary.

## Expressionist Bar

Included as part of the Expressionist reception package

### Libations

Jim Beam Bourbon  
Jose Cuervo Tequila  
Seagram's  
Jack Daniel's Whiskey  
Gilbey's Gin  
Captain Morgan Spiced Rum  
Smirnoff Vodka  
Disaronno Amaretto

### Wines

Grayson Chardonnay  
Grayson Cabernet  
Borosa Rose

### Beer Choice of 5

Budweiser  
Bud Light  
Heineken  
Stella Artois  
Amstel Light  
Michelob Ultra  
Stella Artois  
Assorted Madtree  
PsychOPathy, Happy  
Amber, Legendary Lager  
Assorted Rhinegeist  
Truth, Cheetah,  
Bubbles, Cincy Light

### Seltzers Choice of 1

High Noon  
White Claw  
Truly

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Prices are subject to change.  
Please inform us of any special dietary needs at least two weeks prior to the event; additional charge may apply.

Pricing does not reflect the production fee (22%) or tax (7.8%).



# The Renaissance

\$110

per person

## Passed hors d'oeuvres—select two

|                           |                                                 |
|---------------------------|-------------------------------------------------|
| Spanakopita               | Smoked Gouda mac and cheese bites               |
| Bruschetta                |                                                 |
| Sausage stuffed mushrooms | House select meatballs (BBQ/teriyaki/arrabiata) |
| Bacon wrapped dates       |                                                 |

## Salad—select one

**House salad** spring mix, red onion, grape tomatoes, sliced cucumber, carrots, herb croutons, with choice of two dressings: ranch, blue cheese, balsamic vinaigrette, French, Italian, or raspberry vinaigrette

**Classic Caesar salad** of chopped romaine field greens, shaved parmesan, and toasted parmesan croutons with caesar dressing

## Entrées

Select two entrées and two accompaniments to create your wedding entrée.

**Chicken Marsala** breaded chicken breast topped with a mushroom marsala sauce

**Pork medallions** with bourbon apple chutney

**Pan seared salmon**

**Braised short ribs**

**\*Three cheese tortellini** with portabella mushrooms, roasted red pepper, wilted spinach, in a roasted garlic cheese sauce

**Roasted cauliflower steak** with a balsamic glaze

*\*meals do not come with accompaniments*

## Accompaniments

**Shallot brown butter**  
**mashed potatoes**

**Caramelized sweet potatoes**

**Roasted brussels sprouts**  
**with bacon and onion**

**Roasted asparagus**

**Haricot vert with**  
**roasted shallots**

**Honey gremolata carrots**

**Garlic roasted broccolini**

**Au gratin potatoes**

**Roasted fingerling potatoes**

**Wild mushroom truffle risotto**

**Seasonal vegetable medley**



Image Credit: Sherri Barber Photography

## Beverage Service

Bar packages are served for four hours. Water, soft drinks, and mixers are included in all bar packages. Champagnes and wines may be upgraded; pricing may vary.

## Renaissance Bar

Included as part of the Renaissance reception package

### Wines

Grayson Chardonnay  
Grayson Cabernet  
Borosa Rose

### Beer Choice of 5

Budweiser  
Bud Light  
Heineken  
Stella Artois  
Amstel Light  
Michelob Ultra  
Stella Artois  
Assorted Madtree  
PsychOPathy, Happy  
Amber, Legendary Lager  
Assorted Rhinegeist  
Truth, Cheetah,  
Bubbles, Cincy Light

### Seltzers Choice of 1

High Noon  
White Claw  
Truly

### 1 Specialty Cocktail

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Prices are subject to change.  
Please inform us of any special dietary needs at least two weeks prior to the event; additional charge may apply.

Pricing does not reflect the production fee (22%) or tax (7.8%).



Image Credit: Johnathan Gibson Studios, LLC

## Additional Food Upgrades

### Imported and domestic cheese display

\$15 per person

### Placed platters

\$8 per person per platter

Roasted hummus, fresh vegetables and pita bread

Olive tapenade and flatbread

Fresh seasonal fruit with a yogurt based dip

Roasted vegetable platter

### Dessert station enhancements

\$8 per person

Chef's choice

### Late Night Snacks

\$20 per person

Coney bar

Taco & nacho bar

Slider with Grippo's chips bar

Mac & cheese bar

## Beverage Upgrades

### May be added to bar for an additional cost below

Signature drink, \$5-\$12 per person

Custom liquor, item price varies

Champagne toast, \$20 per bottle

### Beverage Service

Bar packages are served for four and a half hours.

Water, soft drinks, and mixers are included in all bar packages.

Champagnes and wines may be upgraded; pricing may vary.

### Premium Bar Upgrade

For \$25 more per person on your package, you can upgrade to the premium bar.

#### Libations

Woodford Reserve Bourbon

Johnnie Walker Black Label

Captain Morgan Spiced

Run Crown Royal

Disaronno Amaretto

Bombay Sapphire

Grey Goose Vodka

Don Julio Tequila

#### Wines

Grayson Chardonnay

Grayson Cabernet

Borosa Rose

#### Beer

Budweiser

Bud Light

Heineken

Stella Artois

Amstel Light

Michelob Ultra

Stella Artois

Assorted Madtree

PsychOPathy, Happy

Amber, Legendary

Lager

Assorted Rhinegeist

Truth, Cheetah,

Bubbles, Cincy Light

*\*All bars will close 30 minutes prior to event end time.*

Prices are subject to change.

Please inform us of any special dietary needs at least two weeks prior to the event; additional charge may apply.

Pricing does not reflect the production fee (22%) or tax (7.8%).



# General Frequently Asked Questions

## Can I see the space in person?

It is strongly recommended that you schedule an appointment with the Event Sales Coordinator. This will make sure they will be available to meet with you. To schedule an appointment with the Event Sales Coordinator, please call 513-639-2347.

## Do you have parking available on site?

Parking is included with the space rental rate for guests attending the event.

## How do I reserve a space?

Once your Event Sales Coordinator has confirmed that your date is available for reservation, a non-refundable \$2,500 deposit is required to reserve a space. If total rental cost will amount to less than \$2,500, your total cost will be due at the time of reservation. We cannot guarantee your reservation until the Event Sales Coordinator has received this deposit. A 3% fee will be charged for all credit card payments.

## Do I have to use certain vendors for my event at CAM?

The Event Sales Coordinator can provide you with a list of recommended vendors that are familiar with CAM event protocol and meet our high standards of professionalism and dependability. You will be required to use our recommended audio and lighting vendors; however, you are not required to select your other vendors from this list. Florists not on the vendor list must be pre-approved to ensure the safety of the art at the museum. For further information on our recommendations, please consult the Event Sales Coordinator.

## What is the capacity of each space?

The Main Lobby and Great Hall can hold up to 160; the Alice Bimel Courtyard can accommodate 300 for a standing reception; the Terrace Café can hold 90; Fath Auditorium seats 324; Maker-Weaver Commons can accommodate 120 seated and 200 standing, and the Mary R. Schiff Library can hold up to 75 for a standing cocktail reception or 30 for a sit down dinner.

## Can private events be held at any time of the day?

Private areas such as our Fath Auditorium and Maker-Weaver Family Commons can be rented anytime except Mondays. The Main Lobby, Great Hall, and the Terrace Café are available for rental after 5 p.m. Tuesday– Sunday.

## Is there a safe place to store personal belongings for staff or volunteers working the event?

There are a few multipurpose conference rooms that can be reserved to store personal belongings depending on the type of event.

## What time can we come and set up for our event?

Please consult with the Event Sales Coordinator to approve the timeline of your event.



## Are there restrictions on picking up extra equipment or materials the next business day?

If the event ends later in the night, it is the sole responsibility of the renting party to make sure the extra materials are brought to the loading dock and can be picked up the next business day. If the event is during museum hours, all equipment and material must be cleared from the space the same day.

## Do you have discounted rates for non-profit groups?

As we are a non-profit organization ourselves, we do not have discounted rates for other non-profits. We do have a wide range of prices and rental options and will do our best to accommodate every group.

## Do you have audio/visual equipment for rental for my event?

Yes, we have a variety of audio/visual equipment including presentation aids, projector packages, screens, podiums and lecterns.

## Does the museum charge commission on merchandise or ticket sales?

No, there is no commission charged by the museum. Consult the Event Sales Coordinator in regard to renting tables, linens, etc., if required for displaying your merchandise.





## Wedding Frequently Asked Questions

### How many guests can I have at my wedding?

Due to the size of the Great Hall, the maximum guest count for weddings is 150 guests, although we recommend a 150 maximum for optimal space and comfort for your guests.

### Do you have décor restrictions?

We do not allow fireworks/sparklers in the Courtyard, nor do we allow candles with an open flame anywhere in the building. (Votives must be used if for table decoration). We also do not allow items to be nailed or taped to the walls. We can provide easels for signage.

### Is there a place to prep prior to the ceremony?

Castellini Foundation Room and Employee Meeting Room may be available for staging, contact your event sales coordinator to see if available for your event date. Food is not provided for this space.

### Can we bring our own alcohol?

Outside alcohol is not permitted on the grounds. Beverages will be provided based on the package purchased. Any and all alcohol brought onto the grounds will be confiscated and the guest will be asked to leave.

### What will my wedding coordinator handle?

An Event Sales Coordinator will be there to help plan your event every step of the way from developing a timeline and floor plan to coordinating and communicating your food and beverage preferences to the catering staff. The Event Sales Coordinator will make sure the room is set according to your specifications and help ensure that your guests have the best experience here at the art museum.

### What time can we come to set up?

For a 5:30 p.m. ceremony, vendors may arrive at 3 p.m. and tables will be set up by 5 p.m. Please consult with the Event Sales Coordinator for other times.

### How long can we stay?

Space rental typically applies 5:30 p.m.–11 p.m. Times are always subject to change so be sure to consult with your Event Sales Coordinator. The caterer's liquor license ends at 11 p.m. with a last call at 10:30 p.m., so events end by 11 p.m.

### Are there any restrictions on picking up extra equipment or materials the next business day?

If the event ends later in the night, it is the sole responsibility of the renting party to make sure the extra materials are brought to the loading dock and can be picked up the next business day.

# Preferred Vendor List

## Photography / Videography

- **Sherri Barber Photography**  
513-377-6661  
sherri@sherri-barber.com  
sherribarberweddings.com
- **Jonathan Gibson Photography**  
513-504-3193  
jonathangibsonphotography@gmail.com  
jonathangibsonphotography.com
- **Amber Victoria Photography**  
513-403-1398  
ambervictoriaphotography@gmail.com  
ambervictoriaphotography.com
- **Amanda Donaho Photography**  
812-756-4500  
amanda@amandadonaho.com  
amandadonaho.com

## Lighting

- **Clear Lighting**  
Billy Reder  
513-257-2369  
clearlighting16@gmail.com

## Florists

- **Yellow Canary**  
kristen@yellowcanaryonline.com
- **Courtenay Lambert Florals**  
859-581-3333  
courtenaylambert.com
- **Emily Rose Florist**  
hello@emilyroseflorist.com  
emilyroseflorist.com
- **Marti's Floral Designs**  
martisfloraldesign@gmail.com

## Officiants

- **William J. Proud, Wedding Minister, Officiant**  
513-492-7034  
Proud5@juno.com
- **Stephen Hoffman, Wedding Officiant, Minister**  
859-292-8883  
stephenljhoffman.com
- **Kathryn Siefert, Licensed Officiant**  
513-374-5290
- **Kevin Carpenter, Wedding Officiant**  
513-633-0755  
wedding2cherish@gmail.com  
wedding2cherish.com

## Musicians and DJ's

- **Everlasting Sounds**  
513-260-2780  
thaddeus@everlastingsounds.com
- **A Steve Bender Production**  
513-732-1963  
stevebender.com
- **Music by Request—DJ Butlers**  
859-331-3866 / 888-323-2966  
djbutlers.com
- **String Source**  
937-360-5154  
info.stringsource@gmail.com  
stringsource.com
- **Airwaves Band**  
513-471-8107  
airwaveband.com
- **The Peter Wagner Orchestra and Band** 513-662-2854  
petewagnerband.com
- **The Chris Corner Trio**  
513-351-7502  
chris@chriscomerradio.com
- **Queen City Quartet**  
events@queencityquartet.com
- **Hawthorne String Quartet**  
Laura Proffit  
hsq@fuse.net

## Bakeries

- **Tres Belle Cakes**  
info@tresbellecakes.com
- **Icon Cake Cincinnati**  
info@iconcakecincinnati.com  
comiconcakecincinnati.com
- **A Spoon Fulla Sugar**  
513-683-0444  
aspoonfullasugar.com

## Linen Rentals

- **All Occasions Event Rental**  
513-563-0600  
aorents.com
- **Prime Time Party Rental**  
513-521-6500  
primetimepartyrental.com

## Travel

- **Tri-State Valet**  
859-760-1071  
tristatevalet.net
- **My Party Bus**  
513-655-3375
- **Prestige Valet, Inc.**  
513-871-4220

## Photo Booth

- **Say Cheese**  
513-256-3460  
saycheesephotobooth.com