

cincinnati  art museum

# Wedding Menu

THIS BUILDING WAS ERECTED TO THE MEMORY OF  
HENRY HANNA AND MARY JANE HANNA  
A.D. 1928



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 \$1,000, non-refundable deposit is required for all social events at the time of booking. If the total rental is less than \$1,000 then the full rental balance is due as a deposit. All final catering and rental payments are due one week before the scheduled event.

**Available Spaces**

**Alice Bimel Courtyard,  
Main Lobby, Great Hall**

160 seated / 150 seated w/ band  
250 standing  
Rental fee:  
\$6,500 | Saturday (April–October)  
\$4,000 | Saturday (January–March  
and November, December)  
\$4,000 | Friday and Sunday (All year)

**Fath Auditorium**

324 seated  
Rental fee: \$750

**Fifth Third Auditorium**

150 seated  
Rental fee: \$750

**Mary R. Schiff Library**

45 seated / 75 standing  
Rental fee: \$1,250

**The Castellini Foundation Room**

70 seated / 100 standing  
Rental fee: \$750

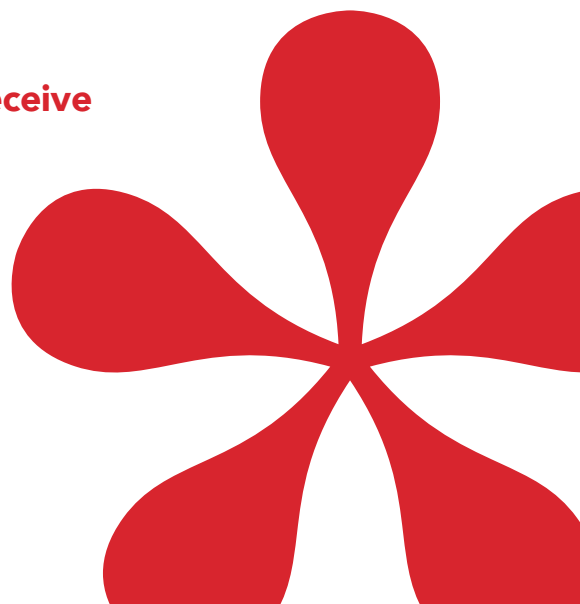
**Terrace Café**

90 seated  
Rental fee: \$3,000

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

- Cake cutting and presentation
- Bridal party holding room with complimentary beverages
- 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





The Cincinnati Art Museum is exclusively catered by our team of Executive Chefs 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 custom 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 five 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
- Black banquet chairs
- White garden chairs
- Vendor meals and kids meals available upon request

*Gold Chiavari chairs are available for \$7 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 change.  
Image Credit: Johnathan Gibson Studios, LLC

# The Impressionist

\$140

per person

## Passed hors d'oeuvres—select three

House select meatballs (BBQ/teriyaki/arrabiata)	Candied applewood bacon
Bruschetta	Chicken satay with peanut sauce
Vegetable spring rolls with Thai sweet chili sauce	Heirloom tomato caprese skewer
Key lime shrimp cocktail	Flank steak chimichurri
Mini sweet onion crab cakes with chipotle aioli	Bacon wrapped dates
Beef wellington	Mushroom and gruyère phyllo cups
Ahi tuna and avocado on a spoon	Scallop ceviche on Belgian endive

## 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

**Wedge of iceberg** lettuce with blue cheese dressing, fresh bacon bits, chopped tomatoes and blue cheese crumbles

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

## Entrées

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

**Duck breast** with currants, portabella mushroom and port wine sauce

**Chicken scaloppini**

**Everything crusted black cod**

**Filet mignon** with roasted garlic butter, red wine demi-glace

**Duet**, 4 oz. Filet Mignon topped with roasted garlic butter in a red wine demi-glacé accompanied with 4 oz. pan seared sole

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

**Chicken Marengo** topped with shrimp and vermouth tarragon cream sauce

**Tournedos of beef** with shitake cognac sauce

**Artichoke chicken** with parmesan crust

**Caribbean roasted salmon** with mango salsa

**Oven roasted salmon** with garlic, fresh basil, roasted tomatoes and Kalamata olives

*\*meals do not come with accompaniments*

## Accompaniments

Shallot brown butter mashed potatoes	Roasted baby beets with goat cheese
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 or peppers	Wild mushroom truffle risotto
	Seasonal vegetable medley



Image Credit: Johnathan Gibson Studios, LLC

## Beverage Service

Bar packages are served for five hours. Additional hours of bar service are available at an additional charge. Water, soft drinks and mixers are included in all bar packages. Champagnes and wines may be upgraded; pricing may vary.

## Impressionist Bar

Included as part of the Impressionist reception package

### Libations

Maker's Mark Bourbon  
1800 Tequila  
Chivas 12 Year Scotch  
Jameson's Whiskey  
Tanqueray Gin  
Bacardi Silver Rum  
Ketel One Vodka  
Disaronno Amaretto

### Wines

Belleruche White  
Belleruche Red  
Belleruche Rosé

### Beer

Budweiser  
Bud Light  
Heineken  
Stella Artois  
Amstel Light  
Assorted Madtree  
Assorted Rhinegeist

Prices are subject to change.

All menus are subject to a 20% service charge and applicable sales tax.

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 service charge (20%) or tax (7%).

# The Expressionist

\$115

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

**Wedge of iceberg** lettuce with blue cheese dressing, fresh bacon bits, chopped tomatoes and blue cheese crumbles

**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 black cod**

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

**\*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

*\*meals do not come with accompaniments*

## Accompaniments

Shallot brown butter mashed potatoes	Roasted baby beets with goat cheese
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 or peppers	Wild mushroom truffle risotto
	Seasonal vegetable medley



Image Credit: Johnathan Gibson Studios, LLC

## Beverage Service

Bar packages are served for five hours. Additional hours of bar service are available at an additional charge. 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

Belleruche White  
Belleruche Red  
Belleruche Rosé

### Beer

Budweiser  
Bud Light  
Heineken  
Stella Artois  
Amstel Light  
Assorted Madtree  
Assorted Rhinegeist

Prices are subject to change.

All menus are subject to an 20% service charge and applicable sales tax.

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 service charge (20%) or tax (7%).

# The Renaissance

\$95

per person

## Passed hors d'oeuvres—select two

Spanakopita	Bacon wrapped dates
Bruschetta	Cheddar puff pastry
Mini sweet onion crab cakes with chipotle aioli	House select meatballs (BBQ/teriyaki/arrabiata)

## 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

**Wedge of iceberg** lettuce with blue cheese dressing, fresh bacon bits, chopped tomatoes and blue cheese crumbles

**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**

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

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

*\*meals do not come with accompaniments*

## Accompaniments

Shallot brown butter mashed potatoes	Garlic roasted broccolini
Caramelized sweet potatoes	Au gratin potatoes
Roasted brussels sprouts with bacon and onion	Roasted fingerling potatoes
Roasted asparagus	Wild mushroom truffle risotto
Haricot vert with roasted shallots or peppers	Seasonal vegetable medley
Roasted baby beets with goat cheese	



Image Credit: Sherri Barber Photography

## Beverage Service

Bar packages are served for five hours. Additional hours of bar service are available at an additional charge. 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

Belleruche White  
Belleruche Red  
Belleruche Rosé

### Beer

Budweiser  
Bud Light  
Heineken  
Stella Artois  
Amstel Light  
Assorted Madtree  
Assorted Rhinegeist

Prices are subject to change.

All menus are subject to a 20% service charge and applicable sales tax.

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 service charge (20%) or tax (7%).



## Additional Food Upgrades

### Imported and domestic cheese display

\$12 per person

### Placed platters

\$3.50 per person per platter

Roasted hummus fresh vegetables and pita bread

Olive tapenade and flatbread

Vegetable crudité with ranch and blue cheese dressings

Fresh seasonal fruit with a yogurt based dip

Roasted vegetable platter

### Dessert station enhancements

\$8 per person

Choice of Three:

Turtle Tartlette

Chocolate Tartlette

Tiramisu Cup

Amarena Cup

Lemon Tartlette

Keylime Tartlette

Macaron Oyster

Mini L'Opera

Mini Flourless Chocolate Cake

### Late Night Snacks

\$12 per person

Coney bar

Taco bar

Slider bar

## Beverage Upgrades

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

Signature drink \$5-\$10 per person

Custom liquor item \$5-\$10 per person

Champagne toast \$15 per bottle

### Beverage Service

Bar packages are served for five 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 Rum

Crown Royal

Disaronno Amaretto

Bombay Sapphire

Grey Goose Vodka

#### Wines

Belleruche White

Belleruche Red

Belleruche Rosé

#### Beer

Budweiser

Bud Light

Heineken

Stella Artois

Amstel Light

Assorted Madtree

Assorted Rhinegeist

*\*All Bars will close 30 minutes prior to event end time. Pricing does not reflect the service charge (20%) or tax (7%).*

Prices are subject to change.

All menus are subject to an 20% service charge and applicable sales tax.

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 service charge (20%) or tax (7%).



## Banquet Wine List

Per Bottle Price

### Sparkling and Champagne

Poema Cava Brut, Penedes, Spain	.....\$25
LaMarca Prosecco, Veneto, Italy	.....\$39
Mumm Brut Prestige, Napa Valley, California	.....\$48
Perrier Jouet Grand Brut, Epernay, France	.....\$125

### White Wine

St. M Riesling, Rheinpfalz, Germany	.....\$25
William Hill Chardonnay, North Coast California	.....\$25
Louis Jadot Macon-Villages, Maconnais, France	.....\$26
Chapoutier Belleruche Cotes-du Rhone Blanc, Rhone, France	.....\$29
Franciscan Chardonnay Napa Valley, California	.....\$39
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	.....\$40
Santa Margherita Pinot Grigio, Alto Adige, Italy	.....\$49
Stag's Leap Wine Cellars Chardonnay, Napa Valley, California	.....\$54
Cakebread Sauvignon Blanc, Napa Valley, California	.....\$60

### Rosé Wine

Rosehaven Rosé, California	.....\$20
Chapoutier Belleruche Cotes-du Rhone Rosé, Rhone, France	.....\$29
Domaine Ste. Michelle, Columbia Valley Brut Rosé (NV), Washington	.....\$35
Mumm Napa, Brut Rosé Napa Valley, California	.....\$42

### Red Wine

Nicolas Idiart Pinot Noir, Loire Valley, France	.....\$27
William Hill Cabernet Sauvignon, California	.....\$27
Chapoutier Belleruche Cotes-du Rhone Red, Rhone, France	.....\$29
Milbrandt Merlot, Columbia Valley, Washington	.....\$30
Louis Martini Cabernet Sauvignon, Sonoma, California	.....\$30
Erath Pinot Noir, Oregon	.....\$39
Il Poggione Rosso di Montalcino, Toscana, Italy	.....\$54
Northstar Merlot, Columbia Valley, Washington	.....\$59



# 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, \$1,000 deposit is required to reserve a space. If total rental cost will amount to less than \$1,000, 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.

## 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, Castellini Foundation Room can seat 70 comfortably or 100 for standing reception, the Fifth Third Lecture Hall seats 150, Fath Auditorium seats 324, 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 Castellini Foundation Room, Fifth Third Lecture Hall and Fath Auditorium 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 regardless of budget.

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

Yes, the Cincinnati Art Museum has a variety of audio/visual equipment including presentation aids, projector packages, screens, podiums and lecterns.

## Does the CAM 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 160 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?**

There are a few multipurpose conference rooms available for staging however hairspray is not permitted in any location as it can damage the surrounding art. The Castellini Room is available for an additional charge of \$750. Food/beverage is not provided unless communicated with the event coordinator beforehand.

### **Can we bring our own alcohol?**

Outside alcohol is not permitted on the grounds. Champagne, wine and other beverages are available for purchase upon request for the staging rooms.

### **What will my wedding coordinator handle?**

The 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 museum.

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

For a 6 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 6 p.m.–12 a.m. Times are always subject to change so be sure to consult with your Event Sales Coordinator. The caterer's liquor license ends at 12 a.m. with a last call at 11:30 p.m., so events end by 12 a.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:**  
Sherri Barber  
(513) 377-6661  
sherri@sherri-barber.com  
sherribarberweddings.com
- **Jonathan Gibson Photography**  
(513) 504-3193  
jonathangibsonphotography@gmail.com  
jonathangibsonphotography.com
- **JMM Photography:**  
Jacalyn Mains  
(859) 803-8902  
info@jmmphotography.us  
jmmphotography.us
- **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**  
(859) 609-2020  
kristen@yellowcanaryonline.com
- **Courtenay Lambert Florals**  
(859) 581-3333  
courtenaylambert.com
- **Eden Floral Boutique**  
(513) 281-3336  
edengfloralboutique.com
- **Marti's Floral Designs**  
(513) 238-2677  
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

## Bakeries

- **Tres Belle Cakes**  
(513) 260-9883  
info@tresbellecakes.com
- **Sugar Realm**  
(513) 256-2729  
ileana@sugarrealm.com
- **A Spoon Fulla Sugar**  
(513) 683-0444  
aspoonfullasugar.com
- **Haute Chocolate**  
dulcedesignscandy.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
- **The Paul Otten Band**  
(513) 602-1623  
thepaulottenband.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  
(513) 755-8377  
hsq@fuse.net

## Linen Rentals

- **All Occasions Event Rental**  
(513) 563-0600  
aorents.com
- **Camargo Rental**  
(513) 271-6510  
camargo-rental.com

## Travel

- **Tri-State Valet**  
(859) 760-1071  
tristatevalet.net
- **Motortoy's Limousine Service**  
(513) 891-6686  
motorlimoservice.com

- **Prestige Valet, Inc.**  
(513) 871-4220

## Event Childcare

- **Party Sitters**  
(513) 257-7718  
www.partysittersllc.com