Special Events Menu
The Cincinnati Art Museum is one of the premiere venues for receptions and special events in the Greater Cincinnati area. The classic elegance of the museum is a most 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: $4,500

Fath Auditorium
324 seated
Rental fee: $1,000

Mary R. Schiff Library
45 seated / 75 standing
Rental fee: $1,250

The Castellini Foundation Room
70 seated / 100 standing
Rental fee: $800

Terrace Café
90 seated
Rental fee: $3,500

Open Gallery
Rental fee: $500

Prices are subject to change.
Available at Additional Cost:
AV Support / Gold Chivari Chairs

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.

Service Charges:
Event Captains—$20 per hour each
Servers and Bartenders—$18 per hour each
One server is needed for every 40 guests for a buffet style
One server is needed for every 20 guests for plated dinners and table side service
One Captain is needed for every event

Settings:
China for Table Service—$6 per person
China for Buffet Service—$5 per person
Disposables for Appetizers—$3 per person
Disposable Beverage Service—$1.50 per person

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.
Refreshers

**Fresco Bar | $10 per person**
- Assorted Fruit and Vegetable Juices
- Seasonal Fresh Fruit Skewers
- Vegetable Crudité with Hummus, Pita and Ranch Dressing

**Wake Me Up | $12 per person**
- Assorted Biscotti
- Assorted Muffins or Coffee Cake
- Chocolate Covered Espresso Beans
- Iced and Hot Coffee Beverages

**The Mediterranean | $14 per person**
- Domestic and Imported Cheese Display with Assorted Crackers
- Hummus, Tzatziki, Tabbouleh, Marinated Olives, Roasted Peppers, Artichoke Hearts and Crostini
- Still and Sparkling Fruit Flavored Waters

**Grab and Go |**
- Assorted Soft Drinks and Bottled Water $2 each
- Assorted Candy Bars $2.5 each
- Assorted Granola Bars $2 each
- Grippo’s Plain and BBQ Chips $2 each
- Whole Fruit $2 each

Prices are subject to change. Pricing does not reflect the Service Charge (20%) or Tax (7.8%).
Breakfast Buffets

The Impressionist | $14 per person
An assortment of Bagels with Cream Cheese,
Assorted Muffins, Butter and Jelly, Seasonal Fresh
Fruit Display

The European | $16 per person
Assorted Danishes, Small Charcuterie and Cheese Display
Blueberry and Chocolate Chip Scones, Seasonal Fruit Display

The Cincinnatian | $20 per person
Choice of Biscuit and Gravy or French Toast Casserole,
Roasted Potatoes and your choice of Bacon, Ham,
Goetta Slices or Sausage Links, Scrambled Eggs with
Cheddar Cheese

Buffets Include
Caffeinated and Decaffeinated Coffee, Hot Tea, Creamers
and Assorted Sweeteners
Water, Orange, Apple and Cranberry Juices

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Boxed Lunch Package
$16 per person

Select three options for your guests to choose from. Please submit the number of each sandwich requested no later than seven business days prior to your lunch. Each includes an individual bag of chips, fruit and cookie.

Traditional Cobb Salad
Mixed Greens with Herb Roasted Chicken Breast, Avocado, Bacon, Tomatoes, Cucumbers, Hard-Boiled Egg, Blue Cheese Crumbles and Balsamic Vinaigrette

Club Sandwich
Thin Slices of Smoked Turkey, Honey Ham, Applewood Smoked Bacon, White Cheddar, Lettuce, Tomato, Guacamole and Chipotle Aioli on Nine-Grain Bread

Vegetarian Club
Herb Roasted Vegetables, Avocado Relish, Lettuce and Tomato, on Wheat Bread

Terrace Chicken Salad Sandwich
Diced Chicken, Carrots, Chives, Celery, Lemon Aioli, Aged White Cheddar, Lettuce and Tomato on a Toasted Croissant

Prices are subject to change.
Pricing does not reflect the Service Charge (20%) or Tax (7.4%).
Image Credit: Twin Spire Photography
Lunch Buffet

**The Italian | $22 per person**

Minestraone Soup

Antipasto Salad: Romaine Lettuce, Kalamata Olives, Tomatoes, Onions, Cucumber, Pepperoncini, Feta Cheese, Salami and Prosciutto, in Basil Vinaigrette

Baked Penne: Penne Pasta, Bordelaise Sauce, Italian Sausage, Mozzarella, and Parmesan Cheeses

Roasted Vegetable Platter

Garlic Bread

**The Sichuan | $22 per person**

Sichuan Cucumber Salad

Pork Gyoza with Assorted Sauces

Choice of:

- Roasted Teriyaki Chicken with Steamed Jasmine Rice, Chili Glazed Vegetables
- Miso-yaki Salmon with Fried Rice, Sesame Roasted Vegetables

**Build Your Own—Soup, Salad, Sandwich Buffet | $25 per person**

Choose one:

Antipasto Salad: Romaine lettuce, Kalamata Olives, Tomatoes, Onions, Cucumber, Pepperoncini, Feta Cheese, Salami and Prosciutto, in Basil Vinaigrette

Terrace Salad: Spring Mix Greens, Grape Tomatoes, Cucumbers, Carrots, Red Onion, Mandarin Oranges, Herb Croutons with Ranch and Balsamic on the side

Classic Caesar Salad: Chopped Romaine Lettuce, Parmesan Cheese, Croutons, Creamy Caesar Dressing

Seasonal Rotating Salad: Recommended by Chef

Choose one soup:

- Creamy Tomato / Chicken and Wild Rice
- Broccoli Cheddar / Vegetable

Choose three from each category:

- Marble Rye, Sourdough, Wheat, Ciabatta, Croissant
- Ham, Turkey, Roast Beef, Chicken Breast
- America, White Cheddar, Swiss, Provolone, Colby Jack

Condiments on the side

Assorted Hen of the Woods Chips

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Stationary Hors D’oeuvres

Provisions Table

$15 per person

- Domestic and Imported Cheeses, Assorted Crackers, Grape Clusters and Dried Fruits, Cocktail Meatballs, Pomodoro Sauce and Parmesan Cheese

Grande Antipasto Table

$18 per person

- Domestic and Imported Cheeses, Charcuterie Board including Prosciutto, Salami, Mortadella, Soppressata, Assorted Mustards and Pickled Vegetables, Crostini and Assorted Crackers, Grape Clusters and Dried Fruits

Butler Passed Hors D’oeuvres

Select three

$2.50 per piece
- House Select Meatballs (BBQ/Teriyaki/Spicy Marinara)
- Agro Dolce
- Chef's Bruschetta
- Spanakopita
- Cheddar Puff Pastry
- Elote Tostadas (Roasted Street Corn)

$3 per piece
- Bacon Wrapped Dates
- Ahi Tuna and Chipotle Avocado Spoon
- Chicken Satay with Peanut Sauce
- Flank Steak Chimichurri
- Tomato Caprese Skewers
- Sausage Stuffed Mushrooms

$3.25 per piece
- Grilled and Chilled Shrimp with Wasabi Cream
- Lobster Strudel Cup
- Flank Steak Empanada Bite
- Key Lime Shrimp Cocktail
- Crab Stuffed Mushrooms
- Mini Beef Wellington
- Mini Sweet Onion Crab Cakes with Chipotle Aioli

Prices are subject to change. Pricing does not reflect the Service Charge (20%) or Tax (7%).
Image Credit: Image credit: Johnathan Gibson Studios LLC
Buffets and Stations

**Salad Station** Choose One | $5 per guest
Includes Rolls w/butter
House Salad: Spring Greens, Tomatoes, Cucumbers, Red Onions, Croutons, choice of two Dressings
Ranch, Balsamic, Raspberry Vinaigrette, Creamy Parmesan
Classic Caesar Salad: Chopped Romaine Lettuce, Parmesan Cheese, Croutons, Creamy Caesar Dressing
Seasonal Rotating Salad: Recommended by Chef

**Pasta Station** | $35 per person
Choose Two Pastas:
- Penne
- Angel Hair
- Fettuccini
- Cavatappi
Choose Two Sauces:
- Alfredo
- Marinara
- Pesto Cream
- Vodka Sauce
Choose One Protein:
- Panko and Parmesan Crusted Chicken
- Meatballs
- Italian Sausage

**Taco Station** | $15 per person
Includes Taco Soft and Hard Shells and Sides: Mango Habanero Salsa, Salsa Verde, Chipotle Crema, Pico de Gallo, Cojita Cheese, Shredded Cheddar Cheese, Purple Slaw
Choose Two Proteins:
- Halibut, Shrimp, Mahi Mahi
- Chicken
- Spicy Beef

**Slider Station** | $18 per person
Includes Shredded Lettuce, Tomatoes, Brioche Buns, Onions, Pickles, Ketchup, Mayonnaise, Mustard, Chipotle Aioli, Ranch and Blue Cheese dressings
Choice of Two:
- American, White Cheddar, Pepper Jack, Swiss
Choose Two:
- Beef
- Black Bean
- Buffalo Chicken

**Carving Station** | $45 per person
Includes Brioche Rolls and Carver
Choose One Protein:
- Pork Tenderloin
- Herb Crusted Beef Tenderloin
- Turkey
Choose Two Sauces:
- Dijonnaise
- Horseradish Aioli
- Mushroom Au Jus
- Rosemary Demi-Glace
- Turkey Gravy

Prices are subject to change. Pricing does not reflect the Service Charge (20%) or Tax (7.8%).
Image Credit: Johnathan Gibson Studios LLC
Side Stations

**Mashed Potato Station | $8 per person**

- Mashed Sweet Potatoes
- Smashed New Potatoes
- Traditional Mashed Potatoes
- Accompanied with Chives, Sour Cream, Shredded Cheddar Cheese, Bacon Bits, Green Onions, Brown Sugar and Marshmallows on the side

**Vegetables | $6 per person**

Choose Two:

- Haricot Vert Almandine
- Honey Gremolata Carrots
- Roasted Asparagus
- Roasted Garlic Broccolini
- Seasonal Vegetable Medley

**Extra Sides**

- Creamy Boursin Polenta | $4 per person
- Herb Roasted Red Skin Potatoes | $4 per person
- Wild Mushroom Truffle Risotto | $5 per person
- Truffle Macaroni and Cheese | $4 per person

Prices are subject to change. Pricing does not reflect the Service Charge (20%) or Tax (7.4%).

Image Credit: Johnathan Gibson Studios LLC
Plated Dinner

Salads | Select One
House Salad: Spring Greens, Tomatoes, Cucumbers, Red Onions, Croutons
Choice of two Dressings:
Ranch, Blue Cheese, French, Balsamic Vinaigrette, Italian or Raspberry Vinaigrette
Classic Caesar Salad: Chopped Romaine Lettuce, Parmesan Cheese, Croutons, Creamy Caesar Dressing (+$2)
Apple Walnut Salad: Spring Mix, Apples, Dried Cranberries, Candied Walnuts, Shaved Fennel, Blue Cheese, Balsamic Vinaigrette (+$3)
All accompanied with rolls and butter

Premiere Entrées | Includes one Vegetable and one Starch
Select Two:
Lemon and Thyme Roasted Chicken Breast in a Citrus Beurre Blanc —$25
Artichoke Stuffed Chicken Breast—$27
Pork Tenderloin Medallions in a Bourbon Apple Chutney—$24
Pan Seared Salmon in a Pinot Noir Reduction—$28
Spring Water Poached Red Snapper in a Lobster Crème Sauce—$30
Barramundi Asian Sea Bass Garnished in Mango Salsa—$35
Herb Crusted Filet Topped with Garlic Butter and a Red Wine Demi-Glace—$45
Vegetarian Options
Herb Marinated Cauliflower Steak with a Balsamic Drizzle—$22
Vegetable Wellington: Puff Pastry with Roasted Red Pepper, Asparagus, Portabella Mushroom, Wilted Spinach and Boursin Cheese—$22
Vegetable Terrine: Herb Risotto, Wilted Spinach, Assorted Roasted Vegetables—$22
Three Cheese Tortellini: Roasted Red Peppers, Wilted Spinach, Mushrooms, Roasted Garlic Romano Cheese Sauce—$18
Bucatini Pasta with Preserved Lemon Crème Sauce and Fresh Vegetables—$18

Accompaniments
Starch
Au Gratin Potatoes
Caramelized Sweet Potatoes
Roasted Fingerling Potatoes
Shallot Brown Butter Mashed Potatoes
Wild Mushroom Truffle Risotto
Vegetable
Garlic Roasted Broccolini
Haricot Vert with Roasted Shallots or Peppers
Roasted Asparagus
Roasted Baby Beets with Goat Cheese
Roasted Brussels Sprouts with Bacon and Onion
Seasonal Vegetable Medley

Prices are subject to change.
Pricing does not reflect the Service Charge (20%) or Tax (7.4%).
Image Credit: Twin Spire Photography
Ghyslain Chocolatier
Desserts

Individual Cakes | $8 each
Dessert Station | $12 per person

Choose Three:
Black Forrest Cake
Carrot Cake
Cheesecake
Chocolate Mousse Cake
Crème Brulee with Seasonal Fruit
Red Velvet Cake

Mini Dessert Display—$10 per person
Ask about our assorted flavors

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Image Credit: Twin Spire photography
**Beverage Service**

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

The service charge for a bartender is $18 per hour. One bartender is needed for every 50 guests.

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**Standard Bar | $28.50**

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

**Wines**
- Grayson Chardonnay
- Grayson Cabernet
- Borosa Rosé

**Beer**
- Budweiser and Bud Light
- Amstel
- Heineken
- Stella Artois
- Assorted Rheingeist
- Assorted MadTree

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**Call Bar | $32.50**

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

**Wines**
- Grayson Chardonnay
- Grayson Cabernet
- Borosa Rosé

**Beer**
- Budweiser and Bud Light
- Amstel
- Heineken
- Stella Artois
- Assorted Rheingeist
- Assorted MadTree

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**Premium Bar | $38.50**

**Libations**
- 1800 Tequila
- Bombay Sapphire
- Captain Morgan Spiced Rum
- Crown Royal
- Disaronno Amaretto
- Grey Goose Vodka
- Johnnie Walker Black Label
- Woodford Reserve Bourbon

**Wines**
- Grayson Chardonnay
- Grayson Cabernet
- Borosa Rosé

**Beer**
- Budweiser and Bud Light
- Amstel
- Heineken
- Stella Artois
- Assorted Rheingeist
- Assorted MadTree

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**Beverage Upgrades**

May be added to bar for an additional cost:
- Signature Drink $5–$10 per person
- Custom Liquor Item $5–$10 per person
- Champagne Toast $30 per bottle
- Specific Wines or Champagnes—Price varies, must pay by case
- Additional Bar Hour $5 per person per hour

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**Beer and Wine Bar | $22.50**

**Wines**
- Grayson Chardonnay
- Grayson Cabernet
- Borosa Rosé

**Beer**
- Budweiser and Bud Light
- Amstel
- Heineken
- Stella Artois
- Assorted Rheingeist
- Assorted MadTree

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Image Credit: Twin Spire photography

All Bars will close 30 minutes prior to event end time. Sales Tax (7%) and Gratuity (18%) will be applied to all food and beverage items.

The Cincinnati Art Museum does not offer bar service billed on consumption. Food and beverage payment is due in the full amount seven business days prior to your event.
Linens

Full length table linens are available in black, white or ivory. Napkins available in assorted colors.

132” linens | $32 each
Good for 6’ round dining tables or tall cocktail tables cinched with sashes

120” linens | $27 each
Good for tall cocktail tables or 5’ round dining tables

90”x156” linens | $22 each
Good for 6’ or 8’ banquet tables

85”x85” | $8 each
Good for 30” round tables

Sashes | $3.50 each

71”x71” linens | $5 each
Good for short cocktail tables

Linen Napkins | $1 each
Best for plated meal service

Prices are subject to change.
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 nonrefundable, $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 the CAM?
Your 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 your 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 60 comfortably or 90 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 50 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, Library and the Terrace Café are available for rental after 5 p.m. Tuesday–Sunday, excluding Thursdays.

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 our 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 that may be added to your event for an additional charge.

Does the CAM charge commission on merchandise or ticket sales?
No, there is no commission charged by the museum. Consult your Event Sales Coordinator in regards to renting tables, linens, etc. if required for displaying your merchandise.

Prices are subject to change.