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 $1000 non-refundable deposit is required for all social events at the time of booking. If the total rental is less than $1000, 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**
  - 150 seated / 120 seated w/ band
  - 250 standing
  - Rental fee:
    - $6,500 | Saturday (March-December)
    - $4,000 | Saturday (January-February)
    - $4,000 | Friday and Sunday (All year)

- **Fath Auditorium**
  - 324 seated
  - Rental fee: $750

- **Terrace Café**
  - 90 seated
  - Rental fee: $3,000

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

**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 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 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 $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 change.

Image Credit: Johnathan Gibson Studios, LLC
The Impressionist $140
per person

Passed hors d’oeuvres—select three
House select meatballs (BBQ/teriyaki/arrabiata)  Heirloom tomato caprese skewer
Bruschetta  Flank steak chimichurri
Mini sweet onion crab cakes with chipotle aioli  Bacon wrapped dates
Ahi tuna and avocado on a spoon  Mushroom and gruyère phyllo cups

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 three entrées and two accompaniments to create your wedding entrée.

Chicken scaloppini
Artichoke chicken with parmesan crust
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 halibut
Porcini crusted ribeye with herb butter and bordelaise sauce
* Cavatappi pasta with a roasted garlic tomato cream sauce, spinach, mushrooms, and scallops
Pan seared halibut with beurre ross or mango salsa
Caribbean roasted salmon with mango salsa

Vegetable Wellington puff pastry with roasted red pepper, asparagus, portabella mushroom, wilted spinach, and Boursin cheese
Vegetable terrine heard risotto, wilted spinach, assorted roasted vegetable
Breaded chicken breast in a lemon butter sauce with capers
* meals do not come with accompaniments

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

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.

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
Tito’s Vodka
Disaronno Amaretto

Wines
Grayson Chardonnay
Grayson Cabernet
Borosa Rose

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

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 (20%) or tax (7.8%).
The Expressionist $115 per person

Passed hors d’oeuvres—select two
Spanakopita
Vegetable spring rolls with Thai sweet chili sauce
Bruschetta
Mini sweet onion crab cakes with chipotle aioli
Bacon wrapped dates
Cheddar puff pastry
House select meatballs (BBQ/teriyaki/arrabiata)
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-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
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: 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
Beefeater Gin
Gilbey’s Gin
Captain Morgan Spiced Rum
Smirnoff Vodka
Disaronno Amaretto

Wines
Grayson Chardonnay
Grayson Cabernet
Borosa Rose

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

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 (20%) or tax (7.8%).
The Renaissance  $95 per person

Passed hors d’oeuvres—select two
Spanakopita
Bruschetta
Sausage stuffed mushrooms
Bacon wrapped dates
Smoked Gouda mac and cheese bites
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
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 broccoli
Au gratin potatoes
Roasted fingerling potatoes
Wild mushroom truffle risotto
Seasonal vegetable medley

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

Image Credit: Sheri Barber Photography

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 (20%) or tax (7.8%).
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**
$18 per person
- Coney bar
- Taco & nacho bar
- Slider with Grippps 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 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**
- Grayson Chardonnay
- Grayson Cabernet
- Borosa Rose

**Beer**
- Budweiser
- Bud Light
- Heineken
- Stella Artois
- Amstel Light
- Assorted Madtree
- Assorted Rhinegeist

*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 (20%) or tax (7.8%).

Image Credit: Johnathan Gibson Studios, LLC

Pricing does not reflect the production fee (20%) 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 $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, 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.

Prices are subject to change.
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. Food/beverage is not provided unless communicated with the Event Sales 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?
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 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.–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.

Prices are subject to change.
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

• 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
  859-609-2020
  kristen@yellowcanaryonline.com

• Courtenay Lambert Florals
  859-581-3333
  courtenaylambert.com

• Emily Rose Florist
  859-992-7347
  hello@emilyroseflorist.com
  emilyroseflorist.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

• Icon Cake Cincinnati
  info@iconcakecincinnati.com
  www.iconcakecincinnati.com

• A Spoon Fulla Sugar
  513-683-0444
  aspoonfullasugar.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
  www.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 Profitt
  513-755-8377
  hsq@fuse.net

Linen Rentals

• All Occasions Event Rental
  513-563-0600
  aorents.com

• Prime Time Party Rental
  513-521-6500
  www.primetimepartyrental.com

Travel

• Tri-State Valet
  859-760-1071
  tristatevalet.net

• Motortoys Limousine Service
  513-891-6686
  motorlimoservice.com

• Prestige Valet, Inc.
  513-871-4220

Photo Booth

• Say Cheese
  513-256-3460
  saycheesephotobooth.com

Prices are subject to change.