

cincinnati  art museum

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**
150 seated / 100 seated w/ band
250 standing
Rental fee: \$5,000

Fath Auditorium
324 seated
Rental fee: \$1,000

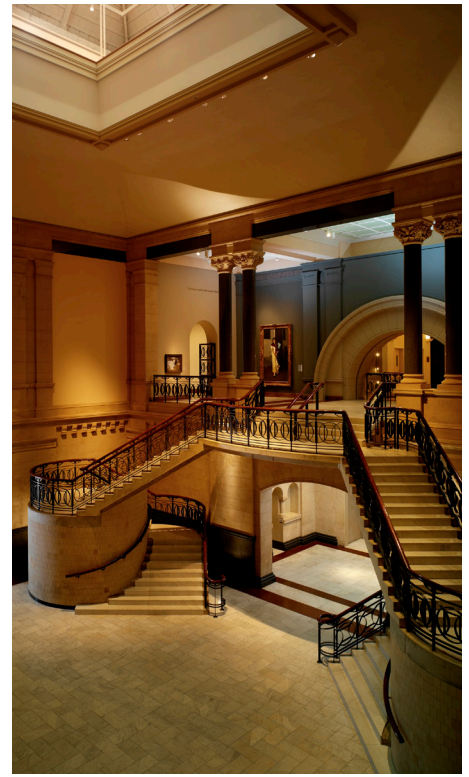
Mary R. Schiff Library
45 seated / 75 standing
Rental fee: \$1,250

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 Chiavari Chairs

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.

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**

Grippio'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 Cincinnati | \$20 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



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

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Image Credit: Twin Spire Photography



Lunch Buffet

The Italian | \$22 per person

Minestrone 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

Misoyaki 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



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

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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

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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

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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



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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.



Standard Bar | \$28.50

Libations

Captain Morgan Spiced Rum
 Disaronno Amaretto
 Beefeater 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 Rhinegeist
 Assorted MadTree

Call Bar | \$32.50

Libations

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

Wines

Grayson Chardonnay
 Grayson Cabernet
 Borosa Rosé

Beer

Budweiser and Bud Light
 Amstel
 Heineken
 Stella Artois
 Assorted Rhinegeist
 Assorted MadTree

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 Rhinegeist
 Assorted MadTree

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

Beer and Wine Bar | \$22.50

Wines

Grayson Chardonnay
 Grayson Cabernet
 Borosa Rose

Beer

Budweiser and Bud Light
 Amstel
 Heineken
 Stella Artois
 Assorted Rhinegeist
 Assorted MadTree

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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 | \$2 each

Best for plated meal service



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 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, 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 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.