

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 \$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:
\$7,500 | Friday–Sunday (March–
December)
\$5,500 | Friday–Sunday (January &
February)

Fath Auditorium
324 seated
Rental fee: \$900

Mary R. Schiff Library
45 seated / 75 standing
Rental fee: \$1,500

Terrace Café
90 seated Rental
fee: \$3,000

**Marek-Weaver
Commons**
120 seated
Rental fee: \$3,500

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

- Cake cutting and presentation
- Bridal party holding room with complimentary beverages 2pm–11pm
- 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 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 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

\$150

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 rose 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

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.

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

\$125

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-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	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
Beefeater 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

\$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	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: 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

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%).



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 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

Don Julio Tequila

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%).

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; 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?

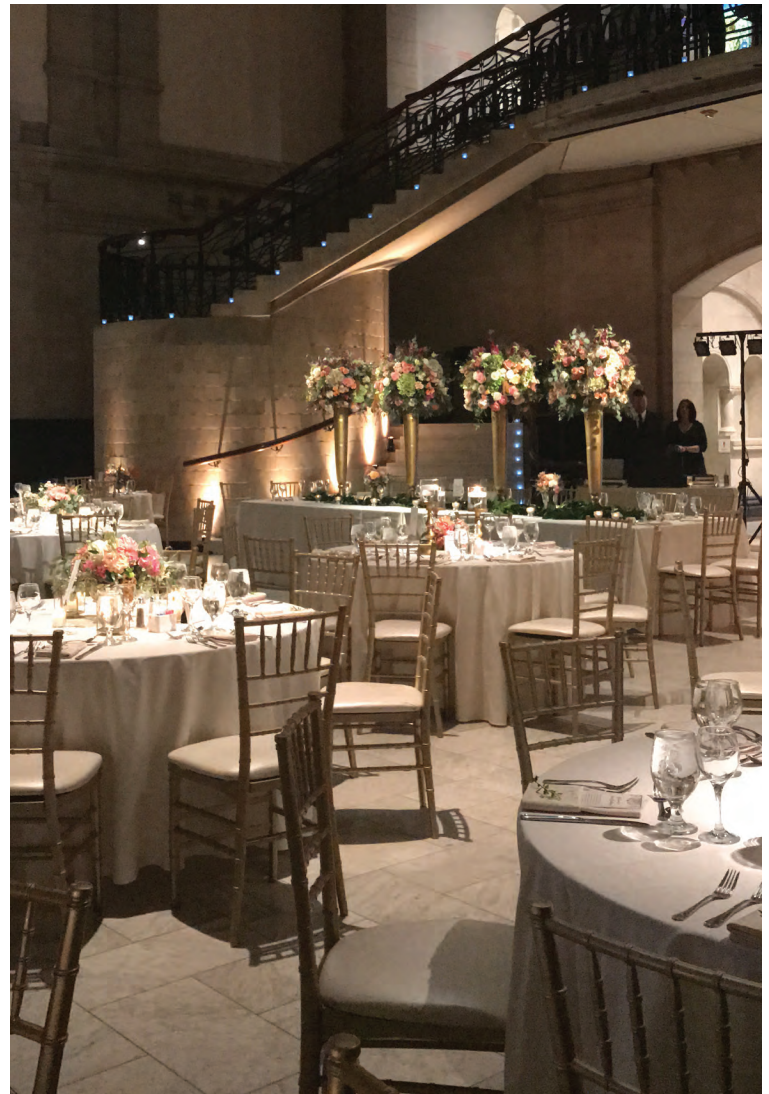
Private areas such as our Fath Auditorium can be rented anytime except Mondays. The Main Lobby, Great Hall, and the Terrace Café are available for rental after 5 p.m. Tuesday–Sunday.

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.



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.–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:**
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 Proffit
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
- **Motortoy's Limousine Service**
513-891-6686
motorlimoservice.com
- **Prestige Valet, Inc.**
513-871-4220

Photo Booth

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