

cincinnati  art museum

# HOLIDAY CORPORATE EVENTS



## Amenities

Convenient parking  
Gallery tours  
Newly renovated event space  
Holiday décor

### Holiday cocktails including:

Signature Gold Cocktail  
Candy Cane Cocktail

953 Eden Park Drive  
Cincinnati OH 45207  
513-639-2347  
[specialevents@cinyarts.org](mailto:specialevents@cinyarts.org)



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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 Cincinnati Art Museum is a most memorable occasion for wedding ceremonies, receptions, rehearsal dinners, luncheons, parties, meetings, retreats, and corporate events. Our Chief Executive Chef can help you create a perfect culinary experience and our sophisticated service staff will execute service with precision.

## Rental Information

Rental fees include security staff, free parking, tables and black folding chairs. Catering is exclusively handled by the Art Museum and will be in addition to the rental fee. Events can be held Tuesday–Saturday, 9 a.m. to 12 a.m. Please ask for holiday exclusion.

A \$1000.00, non-refundable deposit is required for all social events at the time of booking. If the total rental is less than \$1000.00 then the full rental balance is due as a deposit. All final catering and rental payments are due 1 week before the scheduled event.

## Available Spaces

Courtyard, Main Lobby, Great Hall  
170 seated | 150 seated w/band  
250 Standing  
Rental Fee: \$3000

Mary R. Schiff Library  
45 Seated | 75 Standing  
Rental Fee: \$1250

Fath Auditorium  
324 Seated  
Rental Fee: \$750

Castellini Room  
70 Seated | 100 Standing  
Rental Fee: \$750

Fifth Third Auditorium  
150 seated  
Rental Fee: \$750

Café  
90 seated  
Rental Fee: \$3000



# cincinnati art museum

## Events hosted at the Cincinnati Art Museum receive the following complimentary items:

- \* Notepads and Writing Utensils
- \* Parking
- \* Wax Votive Candles for Tabletops
- \* Screen Projector and Microphone
- \* Glassware, Flatware, and China

## Available at additional cost:

- \* Flipcharts
- \* Additional AV Support

### Service Charges

*Servers and Captains- \$18 per hour, each*

*1 server is needed for every 40 guests for a buffet style*

*1 server is needed for every 20 guests for plated dinners and tableside service*

*1 Captain is needed for each event*





## **Stationary Hors D'oeuvres Provisions Table | \$12 per person**

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

## **Grande Antipasto Table | \$15 per person**

Domestic + Imported Cheeses, Charcuterie Board to include Prosciutto, Salami, Mortadella, Soppressata, Assorted Mustards + Pickled Vegetables, Crostini + Assorted Crackers, Grape Clusters + Dried Fruits

## **Butler Passed Hors D'oeuvres | Select Three**

### **\$1.85 per piece**

House Select Meatballs  
(BBQ/Teriyaki/Arrabiata)  
Agro Dolce (Marinated Red Onion  
Bruschetta)

Chef's Choice Bruschetta  
Spanekopita  
Waterchestnut wrapped in Bacon  
Cheddar Puff Pastry

### **\$2.25 per piece**

Key Lime Shrimp Cocktail  
Hot Honey Shrimp  
Mini Sweet Onion Crab Cakes  
Ahi & Avocado Spoon

Chicken Satay with Lemon Grass Marinade  
Bregola Antipasto Skewer (Beef Prosciutto)  
Flank Steak Chimichurri

### **\$2.55 per piece**

Scallop Polenta  
Patatas Andaluc a  
Flank Steak Empanada Bite  
Vietnamese Pork Meatballs

Sausage Stuffed Mushrooms  
Crab Stuffed Mushrooms  
Beef Wellington



## Buffet + Stations

### Salad Station | \$3 per guest

*Includes Rolls w/butter*

**House salad** - Spring Greens, Tomatoes, Cucumbers, Red Onions, Croutons, choice of Dressing\* Balsamic, Tuscan Vinaigrette, Creamy Parmesan

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

**Mandarin Salad**- Mandarin Oranges, Spinach, Roasted Almonds Rice Noodles, with Ginger Shoyzu Dressing

### Dinner Stations

#### Pasta Station | \$35 per person

Choose 2 Pastas:

- Penne
- Angel Hair
- Fettuccini
- Bowtie

Choose 2 Sauces:

- Alfredo
- Marinara
- Parmesan Cream Sauce
- Vodka Sauce

Choose 1 Protein:

- Panko and Parmesan Crusted Chicken
- Meatballs
- Italian Sausage

#### Fish Taco Station | \$15 per person

*Includes Taco Shells and 3 sauces: mango, habanero and tomatillo*

Choose 2 Proteins:

- Halibut
- Shrimp
- Mahi Mahi

#### Slider Station | \$15 per person

*Accompanied on brioche buns w/sauces*

Choose 2:

- Buffalo Chicken
- Black Bean
- Beef
- Lamb

#### Carving Station | \$40 per person

*Includes Brioche Rolls and carver*

Choose 1 Protein:

- Roast Beef Tenderloin
- Turkey Breast
- Beef Tenderloin
- Pork Tenderloin

Choose 2 Sauces:

- Mushroom Au Jus
- Blue Cheese and Horseradish Aioli
- Cranberry Compote
- Chipotle and Garlic Aioli
- Whole Grain Mustard



## **Side Stations**

### **Mashed Potato Station | \$6 per person**

Roasted Garlic Mashed potatoes

Traditional Mashed Potatoes

Accompanied w/ Chives, Sour Cream, Shredded Cheddar Cheese, Bacon Bits, and Green Onions

### **Vegetables (Choose as many as you would like)**

Summer Succotash w/Corn, Beans, Red Pepper, And Heirloom Tomatoes | \$2.50 per person

Roasted Squash, Zucchini and Mushrooms in a Tomato White Wine Sauce | \$2.50 per person

Roasted Asparagus | \$2.50 per person

Honey Gremolata Carrots | \$2.50 per person

Roasted Hair Covert w/Garlic and Heirloom Tomatoes | \$2.50 per person

Walking Assorted Veggie Crudité w/Dipping Sauce | \$2.50 per person

### **Extra Sides (Choose as many as you would like)**

Truffle Mac n Cheese | \$3 per person

Mini Spinach Risotto Cakes | \$3 per person

Mushroom Truffle Risotto | \$3 per person

Mashed Potatoes (not the station) | \$3 per person

Mini Twice Baked Potatoes | \$3 per person

Polenta Cakes w/Roasted Red Peppers | \$3 per person



## Plated Dinner

### Salads | Select Two

**House salad** - Spring Greens, Tomatoes, Cucumbers, Red Onions, Croutons, Choice of Dressing\* Balsamic, Tuscan Vinaigrette, Creamy Parmesan, (Included)

**Classic Caesar salad** - Chopped Romaine Lettuce, Parmesan Cheese, Croutons, Creamy Caesar dressing, (+\$1)

**Mandarin Salad** - Mandarin oranges, Spinach, Roasted Almonds, Rice Noodles, with Ginger Shoyzu Dressing, (+\$2)

### Premiere Entrees | Select Two

Herb Roasted Chicken Breast, Roasted Garlic Mashed Potatoes, Harvest Succotash (\$20)

Lemon + Thyme Roasted Chicken, Long Grain Rice Pilaf, Roasted Shallots and Green Bean Medley, Mushroom Cream Sauce (\$22)

Pork Medallions on a Bed of Wild Rice with Brussel Sprouts and Apple Butter White Wine Reduction (\$20)

Char Glazed Salmon: Salmon roasted in a Smokey Bourbon Spiced Glaze. Served with Harvest Couscous and Wilted Spinach (\$24)

Chilean Sea Bass Togarashi Pineapple with Japanese Ramyun, Snow Peas, and Kohlrabi Slaw (\$28)

Red Snapper Tortuga: Roasted Red Snapper on a bed of Black Quinoa, with a mild roasted Chile and Shrimp Sauce and Fresh Bell Peppers (\$28)





### **Entrees Cont'd. | Select Two**

Filet Bastille: Herb Roasted Filet Topped with Fresh Lobster Meat and a Shallot Lobster Cream Sauce garnished with Roasted Brussel Sprout Hash (\$38)

Scampi Florentine Filet Tenderloin with Red Risotto and Wilted Spinach (\$38)

### **Pasta options**

Cavatappi Pasta, Pomodoro Sauce, Spicy Italian Sausage (\$16)

Pasta Baci Four Cheese Lady Purse Pasta, Roasted Red Peppers, Spinach, Mushrooms, Roasted Garlic Romano Cheese Sauce (\$16)

Jumbo Lobster Ravioli, Shaved Parmesan, Chives, White Wine Cream Sauce (\$20)

*Sales Tax (7%) and Gratuity (18%) will be applied to all food and beverage items.*



## Beverage Service

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

### Standard Bar | \$23.50

#### Libations

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

#### Wines

Belleruche White  
 Belleruche Red  
 Belleruche Rose

#### Beer

Budweiser & Bud Light  
 Heineken  
 Yuengling

### Call Bar | \$25.50

#### Libations

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

#### Wines

Belleruche White  
 Belleruche Red  
 Belleruche Rose

#### Beer

Budweiser & Bud Light  
 Amstel Light  
 Madtree



## Premium Bar | \$27.50

### Libations

Woodford Reserve Bourbon  
 Johnnie Walker Black Label  
 Captain Morgan Spiced Rum  
 Crown Royal  
 Disaronno  
 Bombay Sapphire  
 Grey Goose Vodka

### Wines

Belleruche White  
 Belleruche Red  
 Belleruche Rose

### Beer

Budweiser & Bud Light  
 Madtree  
 Rhinegeist  
 Moerlein

## Holiday Cocktails

Choose one:

### Gold Signature Cocktail:

Honey  
 Bourbon  
 Lemon Juice  
 Mint  
 Add Gold Flakes

### Candy Cane Cocktail:

Vanilla Rum  
 White Chocolate liqueur  
 Peppermint Schnapps  
 Candy Cane garnish

### Service Charges

*Bartenders are \$18 per hour, each  
 1 bartender is needed for every 50 guests*



## Beverage Upgrades

May be added to bar for an additional cost below

Signature Drink	\$5 per person
Custom Liquor Item	\$5 per person
Additional Beer	\$5 per person
Wine Service	\$6 per person
Champagne Toast	\$15 per bottle

*Specific Wines or Champagnes-Price varies, must pay by case*

## Beer Options

Madtree Psychopathy  
 Madtree Gnarly Brown  
 Rhinegeist Truth or Zen  
 Moerlein OTR or Seasonal  
 Angry Orchard  
 Original Sin Hard Cider

*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 7 business days prior to your event.*

## LINENS

*Full length table linens are available in black, white or ivory.*

90"x156" linens	Good for 6' or 8' banquet tables	\$20 each
120" linens	Good for tall cocktail tables or 5' round dining tables	\$30 each
Napkins	Best for Plated Meal Service	\$0.25 each





## 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 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 170, 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 and can be rented anytime except Mondays. The Main Lobby, Great Hall and the Terrace Café are available for rental after 5:00pm 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 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.

### **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.