



fresco

2019 private events menu & policies



2019 PRIVATE EVENTS MENU AND POLICIES

Valid from January 1, 2019 through December 31, 2019. Fees, menu offerings, and menu pricing subject to change for 2020.

fresco

Fresco is the Madison Museum of Contemporary Art's Rooftop Restaurant and Exclusive On-site Catering Company

From preparation to presentation, we take pride in providing unique small bites, small-plate buffets, and plated meals that are artfully prepared and taste delicious.

The spaces at the Madison Museum of Contemporary Art are some of the most beautiful in Madison and are stunning for a seated breakfast, lunch, or dinner of 80 people or fewer, or hors d'oeuvres and cocktail-style receptions for up to 250 (with the use of Fresco restaurant). Our food options below can easily translate to many event set ups, whether you have an intimate seated meal for a smaller guest list, or a cocktail-style reception for 250 people.

Room Capacities

Museum Sculpture Garden (Museum Lobby, rain back up)
80 seated | 175 reception*

Museum Lobby
80 seated | 175 reception*

Museum Lecture Hall
230 seated

Fresco Restaurant
70 seated | 100 reception*

*Buffet table and carving station set up will reduce room capacity.



Fresco Restaurant Food and Beverage Minimums

Renting Fresco does not include the use of the Museum Lobby or the Rooftop Sculpture Garden. To rent the restaurant space, you must meet or exceed the food and beverage minimums listed below. There are no additional fees to rent the restaurant space. Food and beverage minimums do not include 5.5% tax, 19% service charge, or any additional equipment or furniture rentals. When the event has concluded, if you have not met the food and beverage minimum (excluding tax, service charge, and equipment/furniture rentals), the remaining balance will be rung in as a rental charge. Food and beverage minimums are subject to change due to special events or holidays.

All contracts must be signed at least one month prior to the event. Renting Fresco requires a \$500 advanced deposit that is credited towards your event.

Breakfast and Lunch

Saturday-Monday, \$2,000 food and beverage minimum

Tuesday-Friday, \$1,000 food and beverage minimum

Dinner

October-April

Monday: \$2,500 food and beverage minimum

Tuesday-Thursday and Sunday: \$3,000 food and beverage minimum

Friday-Saturday: \$7,000 food and beverage minimum

May-September

Monday: \$2,500 food and beverage minimum

Tuesday-Thursday and Sunday: \$4,000 food and beverage minimum

Friday-Saturday: \$10,000 food and beverage minimum

Offsite Catering

We enjoy the opportunity to cater functions outside of the restaurant whenever possible, including cocktail parties and seated brunches, lunches, and dinners. Please contact us for availability and quotes.

Contact

Please email Kelli LaValle at klavalle@foodfightinc.com for Fresco restaurant rates and availability and offsite catering inquiries.

If you are interested in renting the Rooftop Sculpture Garden or the MMoCA lobby, please email Bob Sylvester at bob@mmoca.org

LUNCH

Two courses \$36 per person

Three courses \$42 per person

Starter

seasonal soup

burrata

seasonal fruit, truffle honey, warm crostini

beef carpaccio

horseradish cream, capers, shaved parmesan

crispy brussels sprouts

bacon, russian dressing

Entrée

seared salmon

couscous, toasted almonds, salsa verde

grilled hanger steak salad

marinated kale, almonds, pomegranate, parmesan

pan roasted chicken

cherry tomato, cucumber, roasted carrot, arugula, crunchy quinoa, tzatziki

gnocchi

basil pesto, roasted cherry tomato, pine nuts, fresh burrata, parmesan

Dessert

cinnamon sugar beignets with vanilla crème anglaise

tiramisu with dusted cocoa

flourless chocolate cake

carrot cake with tarragon and Chinese five-spice cream cheese frosting

SEATED MEALS IN SCULPTURE GARDEN OR MUSEUM LOBBY

For lunch or dinner events (up to 80 guests) seated in the Rooftop Sculpture Garden or Museum Lobby, please select from the menu below. Add dessert for \$6 per guest. It is required that guests pre-order menu selections, and you supply place cards that designate guests' menu choices for Fresco service staff.
\$45/person

SALAD COURSE [choose one] includes bread service

farmers' market salad with mixed greens, seasonal raw and roasted vegetables, goat cheese, and balsamic vinaigrette

caesar salad with romaine, creamy garlic dressing, and parmesan cheese

MAIN COURSE [choose three]

sliced beef tenderloin with mashed potatoes, asparagus, and sun dried tomato-herb butter

seared salmon with couscous, basil pesto, sun dried tomato, and smoked crème fraîche

roasted chicken with mashed potatoes, bacon beurre blanc, and broccolini

pan-seared halibut (seasonally dependent) confit potatoes, asparagus, artichokes, cipollini onions, creamy white wine sauce, and herb gremolata

butternut squash risotto with walnuts, sage pesto, and seasonal vegetables

A LA CARTE DESSERT COURSE [add \$6 per guest, choose one]

cinnamon sugar beignets with vanilla crème anglaise

flourless chocolate cake

tiramisu with dusted cocoa

carrot cake with tarragon and Chinese five-spice cream cheese frosting

SEATED MEALS IN FRESCO

For clients who have rented Fresco restaurant (alone or in conjunction with museum spaces), we are able to create a specialized menu for your lunch or dinner event.

A LA CARTE HORS D'OEUVRES, SAVORY BOARDS, AND CARVING STATIONS

Choose from a la carte hors d'oeuvres, centerpiece arrangements, and carving station offerings to customize a menu for your event. We recommend the following quantities:

For cocktail hour: 5-8 pieces per guest

For dinner (instead of seated meal): 10-15 pieces per guest

If you are offering also offering centerpiece arrangements and/or carving station(s) at your event, your Event Coordinator will assist you with recommended quantities of hors d'oeuvres.

passed hors d'oeuvres

Priced per piece. 50-piece minimum per selection.

chilled

chilled shrimp with cocktail sauce | \$4

burrata, seasonal fruit, truffle honey | \$4

tuna tartare on taro chips | \$4

crab salad, cucumber roll, sesame | \$4

vegetable spring rolls with sweet and spicy sauce | \$3

golden beet crostini with feta, grilled red onion, and oregano | \$3

mushroom crostini with goat cheese and herb gremolata | \$3.50

marinated flank steak rolled with arugula, caramelized onion, and horseradish cream | \$4

warm

shrimp diablo with garlic, adobo and lime | \$4

honey ginger barbecue shrimp | \$4

meatballs with arrabiata sauce | \$3

beef burger sliders with hook's cheddar, pickles, ketchup, and aioli | \$4

bbq pulled pork sliders with vinegar slaw | \$4

chicken satay with peanut ginger sauce | \$4

grilled chicken kebabs with tzatziki sauce | \$4

falafel kebabs with vegan tzatziki sauce | \$3

crispy cauliflower with romesco sauce | \$3.50

roasted artichokes with lemon and salsa verde (vegan) | \$3

veggie arancini with spicy tomato sauce | \$3.50

crab cakes with chipotle aioli | \$4

fried macaroni and Hook's cheddar bites with chimichurri | \$4

plattered arrangements

small (20 servings)/large (40 servings)

seasonal veggie platter | \$80/\$160

raw and roasted seasonal vegetables, choice of hummus or buttermilk dressing

artisanal cheese | \$150/\$300

house-made seasonal jams, assorted nuts, crostini

charcuterie | \$150/\$300

selection of artisanal meats, whole grain mustard, pickled vegetables, crostini

fresh fruit platter | \$100/\$200

carving stations

Chef attended. Prices based on 4 ounces or 6 ounces per person and includes freshly baked rolls.

pepper crusted beef tenderloin with horseradish cream | \$17/\$21

prime rib of beef with creamy horseradish and mayo | \$10/\$14

turkey breast with dijon mustard, mayo, and fresh fruit chutney | \$10/\$14

salt crusted grouper | \$17/\$21

the following buffet-style side dishes to your carving station, priced per person:

caesar salad with parmesan and creamy garlic dressing | \$6

bibb salad with carrots, cucumbers, bacon, and buttermilk dressing | \$6

herb-roasted potatoes | \$6

succotash of fire roasted corn, lima beans, and cherry tomatoes | \$6

farro salad with feta and cherry tomatoes | \$5

DESSERT

a la carte mini desserts

Served buffet-style. Priced per piece. 50-piece minimum per selection.

cinnamon sugar beignets | \$3

flourless chocolate cake | \$3

tiramisu with cocoa dust | \$3.50

carrot cake with tarragon and Chinese five-spice cream cheese frosting | \$3.50

raspberry or lemon tarts | \$3

DESSERT SERVING FEE

All outside cakes/desserts must come from a commercial, licensed bakery. We are happy to display, cut, and serve your dessert or cake (passed or buffet-style) for \$1/guest. You are responsible for providing a box or storage containers for any remaining cake.

Our preferred dessert vendor is Carl's Cakes. If you are interested in a specialty cake for your event, please contact Carl's Cakes at 608.825.3377 or www.carlscakes.net.

LATE NIGHT FOOD

Served in craft paper boats/boxes and served buffet-style.

Priced per piece or person when indicated. 50-piece/person minimum per selection.

loaded tater tots | \$4/person

mac n cheese bar | \$6/person

soft pretzel bar with warm cheese and mustards | \$5/person

pulled pork sliders | \$4/piece

BEVERAGES/BAR

mixed drinks | \$7

rocks/doubles | \$10

signature cocktails | \$7 to \$10

(frozen rosé slushee) | \$450/unit (approximately 65 servings)

Spirits include our call level brands. Inquire with your Event Coordinator for top shelf spirit offerings.

house wine | \$7/glass or \$35/bottle

cabernet / pinot noir / chardonnay / pinot grigio/ sparkling wine

additional wines may be selected from Fresco's wine list, subject to availability

bottled beer | \$5 to \$7

domestic, craft, and imported tap beer | starting at \$225/keg (approximately 165 12-ounce glasses)

canned soft drinks & bottled water | \$3/each

coffee (regular and decaf) | \$3/cup

lemonade or iced tea | \$20/unit (approximately 15 servings)

POLICIES, FEES, AND INFORMATION

Set-Up Charges

Set-up charges include glassware, china, and flatware for food service, napkins, buffet or hors d'oeuvres table set up, set up of any rented tables, chairs, or linens, and clean up and breakdown of event.

Set-up charges include five cocktail tables and several outdoor tables. If you would like linens for the tables, or additional tables and chairs for your event, those will be charged at an additional rental fee.

Standard Set-Up Charges:

\$50 1-25 guests
\$100 26-75 guests
\$200 76-125 guests
\$300 126-199 guests
\$400 200+ guests

Non-Profit Set-Up Charges:

\$50 1-25 guests
\$100 26-99 guests
\$200 100+ guests
501(c)3 status must be confirmed
to receive the non-profit rate.

For Fresco-only events (no set-up in Lobby or Sculpture Garden), set-up charges will be waived.

Bar Fees and Policies

Bartenders will be charged at the flat rate of \$80 per bartender. In order to ensure proper service levels, Fresco reserves the right to determine the amount of bartenders necessary to serve each function.

For estimation purposes, Fresco typically assigns one bartender for every fifty guests, but this is largely determined on the type of bar and event.

Host bar prices are subject to 19% service charge, which is not the property of any one employee, and applicable sales tax.

For Fresco-only events (no set-up in Lobby or Sculpture Garden), bartender charges will be waived.

Menu and Guest Count Confirmation

All food, beverage, and event details must be confirmed no later than 2 weeks prior to the scheduled event. All menu substitutions may be subject to a price change. Prices do not include rental charges, set-up charges, staffing fees, 5.5% state sales tax, or 19% service charge, which is not the property of any one employee. Please provide Fresco with guests' dietary needs such as: vegetarian, vegan, or food allergies.

Upon contract signing, an estimated guest count will be requested. One week prior to the event, confirmation of the guest count is required. Once the guest count is confirmed, it may not be reduced thereafter. All charges will be based on the guaranteed guest count, or the actual number of guests served, whichever is greater.

With the exception of specialty cakes produced in a State of Wisconsin-licensed professional kitchen, all food and beverage served or consumed on the premise must be purchased, served, and prepared by Fresco. No leftover food or beverages may be taken from the premises. At the conclusion of the function, such food and beverage becomes the property of Fresco.

Deposit, Contract, and Payment

Events at the Madison Museum of Contemporary Art [Rooftop Sculpture Garden or Lobby rentals] require a \$500 deposit, payable to MMoCA. This deposit secures the museum space as well as services from Fresco. Fresco restaurant-only functions or off-premise catering require a \$500 non-refundable advanced deposit payable to Fresco.

All contracts need to be signed at least one month prior to the event. Full payment of the estimated event bill is due one week prior to the event when guest count is confirmed. Payment can be made with cash, check, or credit card. At that time, a credit card number will be required and held on file and any remaining total at the conclusion of the event will be charged to the credit card. If any function is canceled within five days of the scheduled event, 100% of the estimated revenue will be due.

Fresco does not assume responsibility for the loss of, or damage to, articles left at the venue prior to, during, or after any event.

FURNITURE, EQUIPMENT, AND RENTALS

Tables and Chairs Included in Space Rental

The following tables and chairs are included with each space:

Fresco restaurant:

All restaurant tables and chairs (must stay in the restaurant space)

5 High Top Cocktail tables (30" diameter, standing height tables, no chairs)

Rooftop Sculpture Garden:

8 Square Brushed Metal tables* (31.5" square, seats up to 4 guests) with metal chairs

5 High Top Cocktail tables* (30" diameter, standing height tables, no chairs)

2 Outdoor Sectional Couches (U-Shaped, black all-weather wicker with slate colored cushions)

Museum Lobby:

Outdoor tables and cocktail tables marked with an asterisk* may be used in the lobby if the event is rain-called or for lobby-only events. When used indoors, we recommend using linen table cloths to cover the tables. Linens are \$10/linen. White padded chairs are available for \$4/each.

Please note: Outdoor tables on the State Street side of the Fresco dining room are considered part of the restaurant's normal service area. These tables will be seated for regular restaurant use and may not be used for private events unless additional fees are paid to Fresco.

Rental Fees and 3rd Party Rentals

\$4/white padded folding chair

\$10/linen for tables (black or white)

\$100/additional bar (one bar is included in all lobby and Sculpture Garden events)

\$150 speaker and microphone

\$250 sound system (mixer, two speakers, wired or wireless microphone (all capable of rca/xlr))

\$100 10'x10' pop up tent for musicians or DJ

\$350 photo booth (customized banners and/or borders available with 3 weeks advance notice, at no charge)

\$200 clear-grade cedar archway

If you have additional rental needs, a 3rd party rental company may be used. Our preferred vendor is Event Essentials. We are happy to assist you with a rental order, or you can rent additional chairs, tables, linens and other equipment and decor with Event Essentials or the company of your choice. If you are handling your own rental order, please verify the order with us prior to placing it so we can confirm delivery times, equipment set up, and make sure your rentals work in our spaces. If harvest tables or large, cumbersome furniture pieces are rented from an outside company and Fresco staff must set it up and break it down, additional set-up charges will be assessed.

Entertainment

If your event will take place in the Rooftop Sculpture Garden, please notify your musicians/DJ that the event will be outdoors, weather permitting. Fresco has a pop up tent that may be rented for \$100 if your musicians/DJ request shade.

Inclement Weather/Rain Call

Inclement weather ("Plan B") set up will be determined approximately one month before the event date and finalized the day prior to the event, as weather dictates.

MMoCA recommends moving the event indoors if there is more than a 30% chance of precipitation. The Fresco Event Coordinator will call you (or your representative) approximately four hours before the event start time to make the final rain call. Once the decision is made, it is final and we are unable to move the event indoors or outdoors if the weather changes.

Parking

Both free and metered parking are available throughout downtown Madison. MMoCA does not have on-site parking or offer validated parking for guests. MMoCA is located between the Overture Center Garage and the State Street Capitol Garage.