



THE CLEVELAND MUSEUM OF ART
SPECIAL EVENTS
DINNER CATERING MENU 2021





ROOM RENTAL RATES

20% Non-Profit and Corporate Partner discounts are available

SPACE	CAPACITY	RENTAL
Atrium	900 seated 2,000 reception	\$10,000 \$15,000 (under 500) (over 500)
Portion of Atrium	120 seated 200 reception	\$3,500
Banquet Room	100 seated 150 reception	\$2,500 *includes parking
Private Dining Room	60 seated 100 reception	\$1,500 *includes parking
Gartner Auditorium AV costs may apply	683 total 452 floor seating 231 balcony seating	\$2,200
Recital Hall/ Lecture Hall	150 auditorium seating	\$750

Space: Atrium | Pricing includes standard dinner and buffet tables, china, glassware, flatware, and banquet chairs for up to 400 guests. Specialty linens and napkins are available upon request.



● PROVENANCE

at the Cleveland Museum of Art

CHEF PARTNER | DOUGLAS KATZ

Douglas Katz is the innovative chef partner of Provenance, Provenance Café, and Catering by Provenance at the Cleveland Museum of Art. Chef Katz utilizes traditional pieces of equipment from around the world, such as the tandoor oven used in India, to create delicious dishes with high quality and flavorful ingredients. Chef Katz is also the owner and executive chef of Chutney B. in the Van Aken district, Z'hug located in the Cedar Fairmount neighborhood, and Amba and Chimi, two ghost restaurants in Cleveland Heights.



His creations employ a sustainable food system that is healthy and local. He serves as a chef ambassador for the Monterey Bay Aquarium's Cooking for Solutions program, which promotes environmentally responsible fishing and farming. In 2006 he was selected to attend Slow Food's Terra Madre conference in Italy. The conference brought more than 150 national ambassadors together to share ideas for keeping alive small-scale agriculture and sustainable food production.

Chef Katz served as the president of Cleveland Independents, an organization of 90 locally owned restaurants that nurtures and promotes local independent restaurants. Previously, he was a board member of Positively Cleveland and currently sits on the board of the Countryside Conservancy in the Cuyahoga Valley National Park. He frequently consults with media and civic leaders on local food initiatives. Chef Katz was named a Champion of Sustainability in 2011 by Entrepreneurs for Sustainability. The prestigious James Beard Foundation nominated him for Best Chef of the Great Lakes Region in 2014. In 2010 he was recognized by *Crain's Cleveland Business* in "Who's who: 150 names to know in Northeast Ohio."

Chef Katz is a graduate of the Culinary Institute of America and holds a bachelor of science from the University of Denver School of Hotel and Restaurant Management. Prior to becoming a proprietor, he served as executive chef for Moxie the restaurant and worked at other acclaimed restaurants including the Little Nell in Aspen, Colorado, and Wildwood Restaurant in Portland, Oregon.

DINNER BUFFET

25 guest minimum | Includes freshly baked bread, freshly brewed coffee and hot tea

SPRING | SUMMER

STANDARD 68.00 PER GUEST
CHOOSE 2 SALADS, 2 ENTRÉES, 2 SIDES, INCLUDES DESSERT

DELUXE 73.00 PER GUEST
CHOOSE 2 SALADS, 3 ENTRÉES, 3 SIDES, INCLUDES DESSERT

SALADS

quinoa, braised leek, shaved fennel, peas, frisee, crumbled chevre, lemon-honey vinaigrette
spinach, mushrooms, artichokes, aged gouda, cornbread croutons, garlic-chive emulsion
arugula, tomato, fresh mozzarella, basil, lemon, balsamic, focaccia
baby kale, chick peas, radish, carrot, asparagus, cipollini onion, tarragon-dijon vinaigrette
bibb lettuce, cucumber, strawberry, onion, bleu cheese, almonds, maple-poppyseed dressing

ENTRÉES

chablis herb-braised lamb, mint-fennel relish
seared bavette steak, sweet corn purée, chimichurri
pan-roasted chicken, braised leek-tarragon butter
seared chicken, corn-pepper-squash sauté
sautéed trout, lobster cream, shaved celery
seared salmon, spring onion soubise, local herbs
leek, pea and potato cakes, red pepper coulis, basil oil
asparagus, peppers, white bean and spinach stuffed mushrooms, roasted tomato-turnip purée

SIDES

sautéed greens, crispy shallots
roasted asparagus
maple glazed baby carrots
roasted broccolini and cauliflower
braised green lentils
squash, peppers, corn and local bean succotash
crushed fingerlings, citrus butter

DESSERT

chef's selection of assorted dessert bars, cookies, miniature tarts, seasonal cannolis

Pricing does not reflect service charge (25%) or tax (8%). Menu is subject to availability of ingredients.
Please inform your sales manager of any allergies or dietary restrictions.

DINNER BUFFET

25 guest minimum | Includes freshly baked bread, freshly brewed coffee and hot tea

AUTUMN | WINTER

STANDARD 65.00 PER GUEST
CHOOSE 2 SALADS, 2 ENTRÉES, 2 SIDES

DELUXE 72.00 PER GUEST
CHOOSE 2 SALADS, 3 ENTRÉES, 3 SIDES

SALADS

romaine, radicchio, roasted pepper, olives, green onion, provolone, white wine oregano vinaigrette
roasted beets, carrots, parsnips, kale, wheatberries, crumbled feta, pistachios, balsamic dressing
baby spinach, boiled egg, celery, bacon lardon, sweet pepper, pearl onions, poppyseed dressing
mixed greens, roasted squash, black grapes, pickled onion, cornbread crouton, mustard vinaigrette
brussels sprout caesar, shaved cabbage, garlic-chive gremolata, parmesan dressing

ENTRÉES

braised short ribs, celeriac purée, rosemary jus
beef meatballs, ratatouille, tomato-garlic fondue
braised pork, adobo squash, winter greens purée
seared salmon, roasted tomato-onion-olive ragout
striped bass, onion soubise, blistered grapes, verjus butter
pan-roasted chicken breast, sage-parmesan cream, crisp prosciutto
herb seared chicken, carrot purée, crispy kale
potato and squash cakes, wild mushrooms, chard ragout
seared cauliflower steak, romesco, flame grilled scallion

SIDES

roasted broccoli
braised greens
roasted carrots and parsnips
brussels sprouts, maple glazed bacon
roasted roots and squash
whipped potatoes
sweet and yukon potatoes, caramelized pearl onions
crushed marble potatoes, shallot, thyme

DESSERT

chef's selection of assorted dessert bars, cookies, miniature tarts, seasonal cannolis

Pricing does not reflect service charge (25%) or tax (8%). Menu is subject to availability of ingredients.
Please inform your sales manager of any allergies or dietary restrictions.

PLATED DINNER

25 guest minimum | Includes freshly baked bread, freshly brewed coffee and hot tea

SPRING | SUMMER

SALAD

ruby greens, asparagus, pickled spring onion, crumbled chèvre, champagne vinaigrette	12.00
quinoa, braised leek, shaved fennel, peas, frisee, crumbled chèvre, lemon-honey vinaigrette	13.00
local bibb lettuce, strawberries, hazelnuts, radish, cucumber, honey-citrus dressing	12.00
iceberg, smoked provolone, pickled peppers, cherry tomatoes, crispy chickpeas, oregano dressing ...	12.00
arugula, frisee, tomato, fresh mozzarella, parmesan, balsamic, olive oil, focaccia toast	13.00
smoked tomato, corn-pancetta tart, shaved fennel, arugula, fresh lemon	13.00
leek, artichoke and parmesan strudel, basil aioli, fresno chili	14.00

PREMIUM FIRST COURSE

seared scallop, shaved radish, roasted summer squash, lemon basil, sweet corn broth	22.00
poached cod, fennel, eggplant, tomatoes, frisee, pickled onions, golden squash broth	22.00

ENTRÉE

grilled beef filet, charred corn salsa verde, roasted zucchini, marble potatoes	44.00
burgundy braised short ribs, mushrooms, roasted broccoli, horseradish whipped potatoes ..	40.00
sautéed striped bass, minted pea purée, roasted pearl onions, toasted farro pilaf	39.00
grilled salmon, sautéed peas and tendrils, citrus butter, roasted fingerlings	38.00
lamb shank, braised fennel, tomato-eggplant-chick pea ragout, sautéed greens	38.00
pan roasted chicken, roasted asparagus, garlic jus, carrot-sweet potato hash	32.00
sautéed chicken, broiled tomato, sautéed squash, creamy polenta, basil-thyme oil	31.00
vegan cavatelli, crispy mushrooms, leek, spinach, toasted pine nuts, braised pepper sauce ..	26.00
cauliflower steak, grilled scallion, braised tomato-fennel fondue, corn-potato purée	26.00

DESSERTS

blackberry-mint semi freddo, toasted vanilla cake crumb, almond tuile	12.00
roasted strawberry layered cake, vanilla cream, mint	11.00
citrus pavlova, curd, macerated berries, crumble	11.00
raspberry rose pann cotta, dusted raspberries, vanilla tuile	12.00
chocolate flourless torte, marshmallow, peanut-graham crumble, chocolate covered banana	13.00

(v) = Vegan Menu Item

Pricing does not reflect service charge (25%) or tax (8%). Multiple selections will be charged at the highest entrée price; a maximum of three entrées may be pre-selected. Menu is subject to availability of ingredients.

Please inform your sales manager of any allergies or dietary restrictions.

PLATED DINNER

25 guest minimum | Includes freshly baked bread, freshly brewed coffee and hot tea

AUTUMN | WINTER

SALAD

toasted farro, roasted squash, kale, pepitas, tomato, sherry vinaigrette	12.00
roasted beets, butternut squash, arugula, radicchio, almonds, pomegranate-honey dressing ...	12.00
bibb lettuce, watercress, aged cheddar, carrots, apples, sorghum, caramel-cider vinaigrette ...	12.00
kale, frisee, roasted cauliflower, smoked almonds, shaved gouda, maple vinaigrette	12.00
local chèvre, baby spinach, chard, orange, toasted walnuts, blood-orange dressing	11.00
iceberg, tomato, onion, bacon lardon, bleu cheese, egg, creamy herb dressing	11.00
caramelized onion, squash-chèvre tart, braised kale, pickled carrot	14.00
roasted cauliflower, beet-gouda strudel, grilled radicchio, spinach purée	15.00

ENHANCED FIRST COURSE

seared cod, roasted squash, beet, ice spinach, pickled shallot, pepita	21.00
scallop, crispy brussels sprout, pomegranite, carrot broth, green chile oil	21.00

ENTRÉE

beef short rib, crispy brussels sprouts, glazed carrots, horseradish potato purée	40.00
seared beef filet, shallot jus, grilled broccolini, gruyere, caramelized fingerling potatoes	43.00
braised lamb shank, mushrooms, tomato, leek, squash risotto, natural jus	39.00
roasted chicken breast, spaghetti squash, french lentils, lemon-rosemary jus	36.00
arctic char, braised leeks, pickled apricots, chard, red-white quinoa	37.00
herb sautéed trout, roasted corn purée, sautéed kale, marble potatoes	36.00
white bean-root vegetable cassoulet, crispy kale, compressed apple, chili oil (v)	28.00
cavatelli, seared mushrooms, kale, roasted tomato, cashew herb cream (v)	27.00

ENHANCED ENTRÉE - CREATE A DUET PLATE

seared scallops	15.00
lobster claw and ½ tail with infused butter	21.00
sautéed domestic shrimp	14.00
seared lamb chops (2)	12.00
crab cake	15.00

DESSERT

egg nog pot de crème, nutmeg spiced shortbread	13.00
dark chocolate-pomegranate torte, ganache, pomegranate glaze	13.00
balsamic apple cake, warm ricotta cream, toasted almonds	13.00
brûléed pumpkin bread pudding, cinnamon anglaise, chantilly cream	12.00
caramelized pear tart tatin, pecan crumble, bourbon custard, vanilla cream	12.00

(v) = Vegan Menu Item

Pricing does not reflect service charge (25%) or tax (8%).

Multiple selections will be charged at the highest entrée price; a maximum of three entrées may be pre-selected.

Menu is subject to availability of ingredients. Please inform your sales manager of any allergies or dietary restrictions.

EVENTS@CLEVELANDART.ORG | 216.707.2141 | 11150 EAST BLVD., CLEVELAND, OHIO 44106 | @EVENTSATCMA

CREATE YOUR OWN SEASONAL ENTRÉE

25 guest minimum

SPRING

FOUNDATION | SELECT ONE

spring pea purée
garlic cream
carrot cream
asparagus purée
leek cream
watercress coulis
spinach cream
mushroom cream
artichoke cream

STARCH | SELECT ONE

leek pilaf
french lentil
crushed marble potatoes
yukon potato purée
seared gnocchi

VEGETABLE

sautéed spinach
roasted garlic chard
roasted asparagus
ginger sautéed carrots
glazed radishes and turnips
sautéed peas and tendrils

MAIN

pan roasted maple chicken with sorrel jus 34.00
roasted chicken chasseur, mushroom, leek,
pea ragout 32.00
grilled dijon lamb chops, braised fennel-mint
chutney 46.00
seared strip loin, leek chimichurri 40.00
grilled beef filet, spring onion butter 45.00
braised short ribs, pink peppercorn jus ... 40.00
bison meatball, wild mushroom jus 36.00
seared ruby trout, tarragon-chervil aioli .. 37.00
sautéed rainbow trout, herb almond crust,
meyer lemon aioli 36.00
cod-potato cake, caper crème fraîche 34.00
mushroom and leek stuffed artichokes ... 29.00

SUMMER

FOUNDATION | SELECT ONE

sunchoke purée
sweet corn purée
summer squash purée
tomato cream
fire roasted pepper coulis
roasted garlic purée

STARCH | SELECT ONE

grilled fingerlings
potato squash cake
spinach ravioli
saffron rice
braised chick peas
zucchini latke

VEGETABLE | SELECT ONE

baby bok choy, lime ginger butter
ratatouille
local succotash
broiled tomato
sautéed summer flat beans
corn, leek and mushroom sauté
roasted green beans
cabbage slaw, citrus vinaigrette

MAIN

braised chicken thighs, cacciatore style .. 32.00
seared chicken breast, local tomato, fresh
basil 34.00
brioche crusted walleye, tomato-eggplant
chutney 38.00
lump crabcake, blackeyed pea relish 40.00
bison meatballs, cherry jus 36.00
braised pork, peach chutney 34.00
braised short ribs, BBQ spice, lambic jus .. 40.00
seared beef filet, burgundy jus 45.00
grilled strip steak, garlic scape chimichurri .. 40.00
seared wild salmon, chive oil 39.00
black cod, miso brushed 42.00
mushroom and herb filled summer squash 28.00

Pricing does not reflect service charge (25%) or tax (8%).

Multiple selections will be charged at the highest entrée price; a maximum of three entrées may be pre-selected.

Menu is subject to availability of ingredients. Please inform your sales manager of any allergies or dietary restrictions.

EVENTS@CLEVELANDART.ORG | 216.707.2141 | 11150 EAST BLVD., CLEVELAND, OHIO 44106 | @EVENTSATCMA

CREATE YOUR OWN SEASONAL ENTRÉE

25 guest minimum | Includes freshly baked bread

FALL

FOUNDATION | SELECT ONE

butternut cream
onion cream
potato purée
parsnip purée
mushroom cream
creamed spinach

STARCH | SELECT ONE

horseradish whipped potatoes
cannellini bean cassolet
roasted sweet potato
sautéed gnocchi
roasted root vegetables
farro and butternut squash pilaf

VEGETABLE | SELECT ONE

roasted broccoli
green beans, marjoram butter
braised greens
roasted cauliflower
caraway glazed carrots
salt roasted beets
roasted hubbard squash

MAIN

cider brined chicken, rosemary-apple relish .. 34.00
seared chicken coq au vin, pearl onion jus 32.00
grilled filet, mushroom ragout jus 45.00
seared striploin, gremolata butter 40.00
port braised short ribs 40.00
lamb shank, roasted tomato jus 38.00
bison meatball, lager braised cabbage 36.00
seared cod, chowder cream 42.00
horseradish crusted walleye 38.00

WINTER

FOUNDATION | SELECT ONE

cauliflower cream
truffled potato purée
mushroom cream
hubbard squash purée
crimson lentil cream
tomato thyme cream

STARCH | SELECT ONE

creamy parmesan polenta
golden raisin couscous, pine nuts
roasted new potatoes
sweet onion wild rice pilaf
wild mushroom quinoa
winter squash risotto cake
roasted garlic whipped potatoes
sweet potato gnocchi
stoneground grit cake

VEGETABLE | SELECT ONE

braised greens
roasted brussels sprouts
sautéed chard
green beans
roasted broccoli
sweet potato gnocchi
sautéed spaghetti squash

MAIN

seared filet, blistered tomatoes, herbs ... 45.00
bison meatball, harissa coulis 36.00
braised shortribs, burgundy-shallot jus 40.00
seared salmon, golden beet relish 39.00
roasted chicken, natural jus 34.00
grilled strip, roasted garlic, infused butter 40.00
seared chicken, five-spice, orange glaze 34.00
pan roasted coq chicken au vin 33.00
arctic char, caper-lemon brown butter .. 38.00
braised lamb shank, apricot chutney 37.00
black cod, pomegranate glaze 42.00

Pricing does not reflect service charge (25%) or tax (8%).

Multiple selections will be charged at the highest entrée price; a maximum of three entrées may be pre-selected.

Menu is subject to availability of ingredients. Please inform your sales manager of any allergies or dietary restrictions.

EVENTS@CLEVELANDART.ORG | 216.707.2141 | 11150 EAST BLVD., CLEVELAND, OHIO 44106 | @EVENTSATCMA

DESSERT STATIONS

25 guest minimum | Includes freshly baked bread, freshly brewed coffee and hot tea station

TIER I 14.00 PER GUEST
chef's selection of assorted: dessert bars, cookies, miniature tarts, cannolis

TIER II 18.00 PER GUEST
miniature cookies, dessert bars, assorted bark, seasonal cannolis, miniature tarts, seasonal trifles, fresh fruit, berries

CHEFS DISPLAY TABLE 23.00 PER GUEST
table rental fee may apply

Custom designed pastry display to fit your decour, directly on table top.

Pastry Chef designed assortment of minature pastries, bars, cookies, cheesecakes, chocolates, candies, fruit jellies, trifles, cakes and assorted sauces and dips

COFFEE +
By the gallon 48.00
Solstice Roasters, Brazil Santos Blend Coffee
Unsweetend Iced Tea
Lemonade
Chef Selection of Infused Water

NON-ALCOHOLIC 3.00
Pepsi Products
Fruit Juices
Bottled Water



Pricing does not reflect service charge (25%) or tax (8%). Menu is subject to availability of ingredients.
Please inform your sales manager of any allergies or dietary restrictions.

EVENTS@CLEVELANDART.ORG | 216.707.2141 | 11150 EAST BLVD., CLEVELAND, OHIO 44106 | @EVENTSATCMA

HOSTED BAR SERVICE

Hosted bar includes standard service of one bartender per 100 guests

SIGNATURE PACKAGE

two hours 26.00 PER GUEST
three hours 33.00 PER GUEST
four hours 39.00 PER GUEST

SIGNATURE SPIRITS 10.00

Tito's Handmade Vodka
Bombay London Dry Gin
Bacardi Superior Rum
Bulleit Bourbon Frontier Whiskey
Johnnie Walker Red Label Scotch
Cantera Negra Viva Agave

WINE SELECT FOUR | 10.00/GLS | 44.00/BTL

Dinner wines must be selected from below:

Bollini Pinot Grigio (+ 1.00/gls., + 5.00/btl.)
Alto-Adige, Italy
Seapearl Sauvignon Blanc
Marlborough, New Zealand
HiDef Riesling
Mosel, Germany
10 Span Chardonnay
Central Coast, California
Reserve de la Saurine Rosé (Spring - Summer)
Gard, France
Rickshaw Pinot Noir (+ 1.00/gls., + 5.00/btl.)
Sonoma, Santa Barbara, Anderson Valley, and Monterey, California
Bodini Malbec
Mendoza, Argentina
Avalon Cabernet Sauvignon
Lodi, California
Charles Roux Blanc de Blanc
France

DELUXE UPGRADES

We are pleased to showcase a distinguished portfolio from our brand partners

Veuve Clicquot	Cloudy Bay
Moët & Chandon®	Prisoner Wine Company
Perrier-Jouët	Maison Albert Bichot
Silver Oak Winery	Château Quintus
Failla Winery	M Cellars

PREMIUM PACKAGE

two hours 30.00 PER GUEST
three hours 38.00 PER GUEST
four hours 45.00 PER GUEST

PREMIUM SPIRITS 11.00

Grey Goose Vodka
Tito's Handmade Vodka
Bombay Sapphire London Dry Gin
Bacardi Superior Rum
Bulleit Bourbon Frontier Whiskey
Woodford Reserve Bourbon
Glenmorangie 10-year Scotch
Espolon Silver Tequila

BEER SELECT FOUR | 6.00

Cover Crop Golden Ale
North High Brewing, Columbus, OH
Habituale Kolsch Style Ale
Saucy Brew Works, Cleveland, OH
New Cleveland Hybrid Pale Pilsner
Platform Beer Co, Cleveland, OH
Dortmunder Gold Lager
Great Lakes Brewing Co., Cleveland, OH
Prosperity Wheat
Market Garden Brewery, Cleveland, OH
Lake Shore Fog Hazy & Juicy IPA
Southern Tier Brewing Company, Lakewood, NY
Two Hearted American IPA
Bell's Inspired Brewing, Comstock, MI
The Poet Oatmeal Stout (Fall - Winter)
New Holland Brewing Co, Holland, MI
Cidergeist Zappy Hard Cider (Spring - Summer)
Rhinegeist Brewery, Cincinnati, OH
Press Premium Seltzers

NON-ALCOHOLIC 3.00

Pepsi Products
Fruit Juices
Bottled Water

Pricing does not reflect service charge (25%) or tax (8%).
Regulations of the Ohio Liquor Control Commission prohibit spirits, wine, or beer to be supplied by anyone other than Provenance.
Provenance reserves the right to request proof of legal drinking age.
Alcoholic beverages will be denied to any guest who is or appears to be intoxicated or is underage.

CASH BAR SERVICE

Pricing per drink | Bartender service is required for cash-bar packages
One bartender per 100 guests at a cost of \$35 per hour | Four-hour minimum

SIGNATURE SPIRITS 11.00

Tito's Handmade Vodka
Bombay London Dry Gin
Bacardi Superior Rum
Bulleit Bourbon Frontier Whiskey
Johnnie Walker Red Label Scotch
Cantera Negra Viva Agave

WINE SELECT FOUR | 10.00/GLS | 44.00/BTL

Dinner wines must be selected from below:

Bollini Pinot Grigio (+ 1.00/gls., + 5.00/btl.)
Alto-Adige, Italy
Seapearl Sauvignon Blanc
Marlborough, New Zealand
HiDef Riesling
Mosel, Germany
10 Span Chardonnay
Central Coast, California
Reserve de la Saurine Rosé (Spring - Summer)
Gard, France
Rickshaw Pinot Noir (+ 1.00/gls., + 5.00/btl.)
Sonoma, Santa Barbara, Anderson Valley, and Monterey, California
Bodini Malbec
Mendoza, Argentina
Avalon Cabernet Sauvignon
Lodi, California
Charles Roux Blanc de Blanc
France

DELUXE UPGRADES

We are pleased to showcase a distinguished portfolio from our brand partners

Veuve Clicquot
Moët & Chandon®
Perrier-Jouët
Silver Oak Winery
Failla Winery
Cloudy Bay
Prisoner Wine Company
Maison Albert Bichot
Château Quintus
M Cellars

PREMIUM SPIRITS 12.00

Grey Goose Vodka
Tito's Handmade Vodka
Bombay Sapphire London Dry Gin
Bacardi Superior Rum
Bulleit Bourbon Frontier Whiskey
Woodford Reserve Bourbon
Glenmorangie 10-year Scotch
Espolon Silver Tequila

BEER SELECT FOUR | 6.00

Cover Crop Golden Ale
North High Brewing, Columbus, OH
Habituale Kolsch Style Ale
Saucy Brew Works, Cleveland, OH
New Cleveland Hybrid Pale Pilsner
Platform Beer Co, Cleveland, OH
Dortmunder Gold Lager
Great Lakes Brewing Co., Cleveland, OH
Prosperity Wheat
Market Garden Brewery, Cleveland, OH
Lake Shore Fog Hazy & Juicy IPA
Southern Tier Brewing Company, Lakewood, NY
Two Hearted American IPA
Bell's Inspired Brewing, Comstock, MI
The Poet Oatmeal Stout (Fall - Winter)
New Holland Brewing Co, Holland, MI
Cidergeist Zappy Hard Cider (Spring - Summer)
Rhinegeist Brewery, Cincinnati, OH
Press Premium Seltzers

NON-ALCOHOLIC 3.00

Pepsi Products
Fruit Juices
Bottled Water

Pricing does not reflect service charge (25%) or tax (8%).

Regulations of the Ohio Liquor Control Commission prohibit spirits, wine, or beer to be supplied by anyone other than Provenance.
Provenance reserves the right to request proof of legal drinking age.

Alcoholic beverages will be denied to any guest who is or appears to be intoxicated or is underage.

EVENTS@CLEVELANDART.ORG | 216.707.2141 | 11150 EAST BLVD., CLEVELAND, OHIO 44106 | @EVENTSATCMA



APPROVED VENDORS

LIGHTING & PRODUCTION

Colortone Staging & Rentals
Robert Mier 440-914-9500

Hughie's Event Production Services
Brian Lackritz 216-361-4600

NAC Technologies
Rick Galbraith & Dave Cooper 216-333-1451

NPI
Joe Thompson 216-514-5023

Raise the Roof
Rob Kall 440-941-5553

Rock the House Entertainment Group
Matt Radicelli 440-232-7625

Vincent Lighting
Chris Shick 216-475-7600

RENTAL EQUIPMENT

Event Source
216-901-0000
*CMA Exclusive Rental Vendor

BBJ Linen
BBJLinen.com

TENTS

Aable Rents
216-692-9800

VALET

ASV Services
Chris Albu 440-724-2000

Five Star Valet
Jim Del Torto & John Scott 216-403-6619

PREFERRED VENDORS

ENTERTAINMENT

Arlen Music Productions
Ken Arlen 847-869-8826

Cleveland Music Group
Scott Jones 216-986-1808

NPI Entertainment
Brad Petty 216-514-5023

Opus 216
Ariel Clayton 214-755-3548

Raise the Roof
Rob Kall 440-941-5553

Rock the House
Matt Radicelli 440-232-7625

EVENT PLANNERS

Gail Palmer Events
Gail Palmer 907-223-0999

Kirkbrides
Valerie Kirkbride Falvey 216-288-4325

Noteworthy Events
Kim Singerman 216-570-6661

Shi-Shi Events
Gina Jokilehto-Schigel 440-623-3822

A Charming Fete
Somer Khouri Bedran & Lisa Costin 440-340-8793

Always Eventful
Tricia Dever 330-244-0613

Party Decor
Alina Saini 216-375-2034

FLORISTS

Charles Phillips Beautiful Flowers
Charles Phillips 216-583-9076

Flowerville
Michael Day 216-932-7550

Heatherlily Inc.
Heather Thomas 216-862-2864

Joe Mineo Creative
Joe Mineo 330-286-3024

Molly Taylor and Co.
Bailey Wilson 330-653-3635

Patra Designs
Durga Chigurupati 216-342-1420

Plantscaping and Blooms
Arne Klein 216-367-1200

Pieter Bouterse Studio Inc.
Pieter Bouterse 216-765-0700

HOTELS

Courtyard by Marriot
216-791-5678

Crown Plaza
216-615-7500

Glidden House
866-812-4537

Hilton Cleveland Downtown
216-413-5000

InterContinental, Cleveland
216-707-4100

The Ritz-Carlton, Cleveland
216-623-1300

PHOTOGRAPHERS

Genevieve Nisly Photography
Genevieve Nisly 330-679-8347

Lauren Gabrielle Photography
248-761-1494

Making the Moment
Brett Yacovella 440-835-5000

New Image Photography
Jonathan Kolsen 216-464-8959

Scott Shaw Photography
Scott Shaw 216-316-2394

VIDEOGRAPHERS

Chris Langer Video
Chris Langer 440-668-6183

Making the Moment
Brett Yacovella 440-835-5000

TRANSPORTATION

A-1 Mr. Limo
440-943-5466

Company Car & Limousine
216-861-7433

Lolly the Trolley
216-771-4484

FREQUENTLY ASKED QUESTIONS

HOW DO I PLAN MY EVENT AT THE MUSEUM?

Please contact us directly at 216-707-2141 or via email at events@clevelandart.org. Our event specialists are happy to assist with all of your event planning needs.

WHAT KIND OF EVENTS CAN BE BOOKED AT THE MUSEUM?

Almost any event can be held at the Cleveland Museum of Art. Meetings, fundraisers, holiday parties, weddings, rehearsal dinners, engagement parties, showers, and other social engagements.

HOW FAR IN ADVANCE CAN I BOOK AN EVENT?

Our booking window is 18 months in advance from today's current date. Applicable facility deposit is required to confirm the event date.

HOW DO I CHECK ON SPACE AVAILABILITY?

We have several spectacular venues available including the Atrium, Private Dining Room, Banquet Room, Gartner Auditorium, as well as the lecture and recital halls. For availability, please contact us at 216-707-2141 or via email at events@clevelandart.org.

CAN I ARRANGE FOR A PRIVATE VIEWING OF THE GALLERIES?

Private gallery viewings may be arranged for an additional cost during closed hours. A ticketing fee may be applicable for viewing special exhibitions. Tours and other museum experiences available during open hours.

WHAT IS INCLUDED IN MY FACILITY FEE?

Facility fees include basic level of security, housekeeping, utilities, and on-site engineer.

WHAT IS THE MUSEUM'S POLICY ON DEPOSITS AND RESERVATIONS?

An initial, non-refundable deposit is required at the time of contract execution, no less than 30 days prior to the scheduled event. The deposit will be applied to the client's final bill.

CAN I HOST AN EVENT WHEN THE MUSEUM IS CLOSED?

Yes! Private events can be arranged after museum hours and have quickly become a preferred choice among clients. Private events in the atrium are only available after museum hours.

WHERE WILL MY GUESTS PARK?

Self-pay parking is available at the museum parking garage located off of Jeptha Drive. Additional information regarding hosted parking and valet services is available upon request.

CAN MY GUESTS WITH SPECIAL DIETARY NEEDS BE ACCOMMODATED?

Please inform your event specialists of all known special requests and vegetarian meal needs to ensure availability for your event.

ABOUT CATERING BY PROVENANCE AT THE CLEVELAND MUSEUM OF ART

Provenance, Provenance Café, and Catering by Provenance is a family of hospitality services formed through a partnership with the Cleveland Museum of Art, Bon Appétit Management Company, and Chef Douglas Katz. Catering by Provenance is a full-scale catering service providing entertainment and special event opportunities at the Cleveland Museum of Art with a unique menu designed by Chef Douglas Katz.

HOW IS CHEF DOUGLAS KATZ INVOLVED?

Celebrated Chef Douglas Katz is the creative culinary force behind all the menus at the Cleveland Museum of Art including Provenance, Provenance Café, and Catering by Provenance. Additional information with regard to Chef Katz attending your event is available upon request.

CAN I BRING IN AN OUTSIDE INDIAN CATERER?

Our sales and event planning team, in partnership with Chef Douglas Katz, can provide you with our specialty Indian-inspired packages or customized menus upon request. Through his travels to India, Chef Katz has developed a deep understanding of classic Indian cuisine. He has an appreciation and expertise for ethnic cooking and considers his tandoor oven the heart of his kitchens. Chef Katz takes pride in toasting and grinding his own spices; he incorporates many of these spices into his classic dishes.



EVENT GUIDELINES

EVENT SCHEDULING

All evening events in the atrium may not begin until an hour and a half after the museum closes to the public for the day. The private dining room and banquet room are available during and after museum hours with no booking restrictions.

FOOD and BEVERAGE SERVICE

All food and beverage-related services will be provided by Bon Appétit, the exclusive caterer for Provenance at the Cleveland Museum of Art. Food and beverage minimums are applied to all events. Regulations of the Ohio Liquor Control Commission prohibit spirits, wine, or beer to be supplied by anyone other than Provenance. Insurance regulations prohibit food that is not supplied by Provenance from entering the museum. All food and beverages served at an event must be consumed on museum premises. Food and beverages will be prohibited in certain areas of the museum in order to protect the artwork. Bon Appétit reserves the right to request proof of legal drinking age. Alcoholic beverages will be denied to any guest who is or appears to be intoxicated or is underage.

DEPOSIT and BALANCE DUE

An initial, non-refundable 50% facility deposit is required at the time of contract execution to secure the date and space(s) on a permanent basis. A 90% catering deposit is required at the time of the banquet event order (BEO) execution when the menu and event details have been finalized. The remaining balance is invoiced after the event, and full payment is required within 7 business days of approving the final invoice.

PRICES, SERVICE CHARGES, and TAXES

A 25% service charge and all applicable state and local taxes will be added to all food and beverage pricing. Menus are reviewed annually, and prices are subject to change.

ADDITIONAL CHARGES

Basic security, engineering, and facilities services are included in your rental fee. Services at an additional cost include: parking, coat check, special exhibitions, and gallery experiences. All rental equipment contracts and orders are subject to a 5% administration and management fee. A ticketing fee may be applicable for viewing special exhibitions.

GUARANTEE

Although all event details are to be finalized at least 2 weeks prior to the event date, a final confirmation (the “guarantee”) of your anticipated number of guests is required prior to the scheduled event date. A preliminary guarantee is due 7 business days prior to your event, and a final guarantee is due 3 business days prior to your event date. The final guarantee may increase from the preliminary guarantee but cannot decrease, as initial food and beverage orders would have already been placed.

FLOWERS | LINEN | PHOTOGRAPHY | ENTERTAINMENT | SETUP

Room rental pricing includes standard dinner tables, china, glassware, flatware, and banquet chairs for up to 400 guests. Specialty linens and napkins can be customized and ordered for your event. Our sales and event planning staff are happy to assist you with all necessary arrangements for rental equipment. Provenance has an approved/preferred list of the finest professionals in the greater Cleveland area who are delighted to work with you in the planning of your event. Open flames, potted plants, confetti, balloons, laser shows, fog or smoke machines, and dry ice are not permitted. All floor and design plans must be approved through our special events department.

REQUIRED CERTIFICATE OF INSURANCE

A certificate of insurance in the amount of \$1,000,000 naming the Cleveland Museum of Art and Bon Appétit as beneficiaries must be on file from the party hosting the event at least 72 hours before the event.

ADDITIONAL LABOR FEES

Provenance reserves the right to charge service fees for room setups with extraordinary requirements. A required labor fee of \$35.00 per hour, per person at a 4-hour minimum is charged for each bartender, server, carver, or specialty chef above and beyond company labor standards.

PRINTED MATERIAL

The content of all printed materials related to the event, including invitations, programs, press releases, and any promotional material, must be submitted for approval before they are finalized and printed. The Cleveland Museum of Art may not be identified as a “co-host” or “co-sponsor” in invitations and promotional materials. The Cleveland Museum of Art name may be used in materials only to identify event location.

DELIVERIES and LOAD-IN/LOAD-OUT AREA

All deliveries and loading of equipment or materials by vendors or entertainment must enter the building through the Cleveland Museum of Art loading dock, located next to the parking garage on Jeptha Drive, as coordinated by our sales and event planning staff. All event spaces that are operated as public spaces during regular Cleveland Museum of Art hours have a load-in and set-up start time of 3:00 p.m. All event materials must be loaded out at the conclusion of the event.

ART WORK and ART SPACE CLEARANCE RESTRICTION

Artwork from outside sources cannot be brought into the museum. Artwork within the museum is installed and rotated regularly; current exhibited artwork is not guaranteed to remain on display during your event, and new artwork may be installed prior to your event. In addition, there is no guarantee with respect to the museum’s decor, signage, and artwork on display in event spaces at the time of the event. A 6-foot space in all directions must be maintained around all sculptures and artwork for security and safety reasons. Food and beverage stations, buffets, bars, and seating tables where food and beverage will be consumed are restricted in gallery spaces.