



THE CLEVELAND MUSEUM OF ART
SPECIAL EVENTS
RECEPTION CATERING MENU 2021





ROOM RENTAL RATES

20% Non-Profit 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 cost 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.

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

Cover image courtesy of Genevieve Nisly Photography



● 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.

PASSED HORS D'OEUVRES

Minimum of 25 pieces per selection | Pricing per guest

SEAFOOD

tuna tartar, smoked shoyu, toasted sesame cone, cilantro	5.00
crab cake, remoulade, crispy caper	5.00
gulf shrimp, tomato chutney, micro wasabi	5.00
sautéed shrimp, red eye jus, smoked cheddar grit cake	4.00
crisp clam, prosciutto, lemon aioli	4.00
smoked trout, deviled egg	4.00

VEGETABLE

roasted corn fritter, shaved celery, remoulade (v)	3.50
artichoke arancini, romesco, basil (v)	3.50
spinach and boursin filled mushroom, dijon breadcrumbs	3.50
chickpea fritter, eggplant-tomato chutney, hari yogurt	3.50

POULTRY

crispy chicken, calabrian chili, apple-bleu slaw, maple cone	4.00
chipotle turkey taco, jicama-red onion salsa, pickled mango crema, tortilla	4.00
crispy duck, citrus glaze, sorrel, butternut squash shortbread	5.00
smoked chicken arancini, sage pistou	4.00
poached chicken, sliced grapes, tarragon aioli, brioche	4.00

BEEF | LAMB | PORK

prosciutto, ricotta, fig mostarda, crostini	4.00
lamb meatball, squash relish, toasted cumin yogurt	4.00
beef tenderloin carpaccio, truffle aioli, pickled mustard, cornichon	4.50
masala braised short rib, laal yogurt, naan	5.00
braised pork, sharp cheddar, cauliflower pickle, marble potato	5.00

STROLLING HORS D'OEUVRES

Minimum of 25 pieces per selection | Delivered on a rolling cart

shrimp cocktail, tomato, horseradish relish, pickled radish, frisee	9.00
seared scallop, corn coulis, avocado mousse, chive	9.00
lamb chop, cannellini bean purée, tomato jam, mint-rosemary chimichurri	8.00
dim sum - chicken and edamame dumplings, baozi, congee	12.00

(v) = Vegan Menu Item

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.

HORS D'OEUVRES STATIONS

25 guest minimum | Pricing per guest

ARTISANAL CHEESE AND MARKET VEGETABLES 19.00

artisanal cheeses, berries, dried fruits, toasted nuts, local marinated vegetables, lemon tahini hummus, bleu cheese herb spread, caramelized onion dip, crostini, grissini and flatbreads

CHARCUTERIE 25.00 (17.00 AS AN ADDITION TO THE ABOVE)

local, domestic and artisan selections of cured meats and pâté, pickled vegetables, crostini, grissini, dried fruits, toasted nuts, herb relish, preserves.

OYSTER AND ROASTED SALMON BAR MARKET PRICE

assortment of seasonal shucked oysters, roasted sustainable salmon, mignonette, horseradish, tomato gastrique, ginger-cucumber relish, lemon crema, herb toast points

ASIAN FUSION 30.00

vegetable spring rolls, chicken lemongrass dumplings, ginger and shrimp lettuce wrap, seared beef and broccoli, kung pow chicken, mapo tofu, red cabbage salad, steamed rice

OHIO CITY 28.00

local pierogi, blinis with salmon roe, salisbury steak meatballs, kielbasa on potato rolls, latkes, caramelized onions, sour cream, apple chutney, green onion, sauerkraut

SLIDERS 23.00 | SELECT THREE

meatloaf, German mustard, caramelized onion jam

asian turkey, cumin slaw, bao

beef tenderloin, arugula, horseradish aioli, brioche

wild salmon, remoulade, spinach, herb roll

falafel, avocado hummus, lemon aioli, romaine, naan

calabrian chicken, shaved cabbage, bleu cheese aioli, brioche

pastrami, gherkin-tomato aioli, banana peppers, swiss, onion roll

tomato, mozzarella, roasted onion, artichoke pesto

FLATBREAD 18.00 | SELECT THREE

cured meat, mozzarella and herb

four cheese, roasted tomato

crispy calabrian chicken, smoked gouda, peppeadew pepper, sliced pickle

braised lamb, arugula, feta spread, pickled onion

artichoke, grilled pepper, pesto, fresh mozzarella

hot italian sausage, banana pepper, roasted tomato, basil

heirloom tomato, herb olive oil, roasted garlic-kale pesto

wild mushroom, truffled chèvre spread, thyme caramelized onions

kielbasa, hot mustard, kraut, crispy potato, house bbq

curried roasted cauliflower, hari aioli, tomato chutney, shaved onion

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HORS D'OEUVRES STATIONS CONT.

25 guest minimum | Pricing per guest

RAW BAR MARKET PRICE

scored crab legs and claws, assorted oysters and accoutrements, poached shrimp,
scallop ceviche shooters, deviled eggs with caviar, crab salad, house-smoked salmon, carved ice

SUSHI STATION 24.00

Chef attendant options available

selection of house created sushi specialties including, nigri, maki, and sashimi.
wakame, edamame, carved vegetable garnishes and accoutrement

GNOCCHI AND ARANCINI 26.00

sweet potato gnocchi, parmesan herb arancini, tomato-basil marinara, spinach-leek cream,
smoked chicken, local sausage, roasted wild mushrooms, pickled Hungarian peppers,
toasted pine nuts, parmesan, olives, roasted seasonal vegetables, fresh herbs

TAPAS 26.00 | SELECT FOUR

papas bravas
calamari fritti
crispy artichokes
smoked chicken taco, charred corn-jicama salsa
ancho braised beef tamale
chicken vindaloo
aloo gobi
bbq carrots, miso aioli, toasted sesame
warm marinated olives
pan-fried anchovies
local pork or vegetable empanadas
crispy cheese curd
speck wrapped grissini

CHIPS AND DIP 15.00

roasted garlic hummus, white bean and chevre spread, edamame and miso dip, pimento cheese
spinach and artichoke
housemade potato chips, naan, crostini, carrot, celery, daikon and tortilla chips

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SMALL PLATE STATIONS

25 guest minimum | Pricing per guest

SPRING | SUMMER

crispy rice crusted tofu, radish, bok choy, shitake mushroom, black garlic	15
seared gnocchi, roasted local vegetables and mushrooms, herb amish butter	15
mustard crusted chicken thigh, braised fennel, sautéed greens, spatzel, sweet onion jus	16
pan roasted chicken breast, ratatouille, toasted orzo, roasted tomato jus	16
grilled salmon, saffron potato-pea cake, glazed carrot and radish	17
seared cod, pea - mushroom - leek saute, sunchoke puree, herb butter	17
seared sliced bavette steak, pea puree, roasted asparagus, bourbon jus	18
curried beef short rib, sticky rice cake, mango barbecue glaze	18

AUTUMN | WINTER

sweet potato gnocchi, parmesan, crispy brussels sprouts, brown butter	15
cider brined chicken thighs, braised cabbage, parsnip-sweet potato hash, sage-cider jus	15
cannellini bean cassoulet, root vegetables, apple, sage, crispy mushrooms	15
harissa rubbed tofu, squash puree, farro, tomato-olive chutney	16
roasted chicken breast, cauliflower puree, roasted brussels, tomato and onion jus	16
pork schnitzel, sautéed spinach, spätzle, lemon-thyme butter	16
sautéed cod, roasted broccoli, potato-celeriac puree, parsley butter	17
seared scallop, corn-pepper-squash hash, fennel-apple slaw, turnip puree	18
braised short rib, grilled broccolini, roasted fingerlings, burgundy jus, crispy shallots	18
seared sliced hangar steak, crushed marble potatoes, roasted carrots, chimichurri	18



LAUREN GABRIELLE PHOTOGRAPHY

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DESSERT STATIONS

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

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

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

CHEFS DISPLAY TABLE 23.00
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



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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

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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

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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
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NON-ALCOHOLIC 3.00

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Fruit Juices
Bottled Water

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SIGNATURE CRAFT COCKTAIL BAR(S)

\$150 per experience for up to 250 guests + \$12 per drink based on consumption

SPRITZ

vessel : wine glass

Aperol Spritz

St. Germain Cocktail

Campari Spritz

Champagne Cocktail

Negroni Sbagliato

MULE

vessel : rocks glass

Moscow Mule

Kentucky Mule

Jalisco Mule

Irish Mule

San Juan Mule

FRENCH

vessel : campagne flute

French 75

French 76

Provenance Mint 75

Provenance Pomacious 75

CLASSICS

vessel : rocks glass

and collins glass

Old Fashioned

Margarita

Daquiri

Cosmopolitan

BRUNCH

vessel : collins glass and

champagne flute

Mimosa

Bellini

Bloody Mary

Bloody Maria

Paloma



VCANTER WINE EXPERIENCES

Starting at \$250 + wine selection(s), billed on consumption

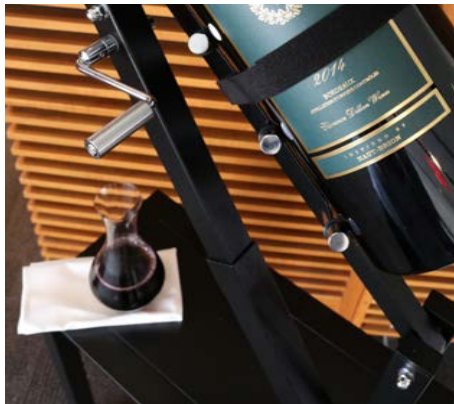
STATIONED

Stationed and attended with wine educational materials and accompanied by an arrangement of ingredients to illustrate the character of the selected wine. e.g. Silver Oak Cabernet Sauvignon

Vanilla Bean	Cocoa
Blackberry Jam	Baking Spices
Savory Herbs	Cherries

COCKTAIL | DINNER

Stationed Vcanner with attendant used for dinner, cocktail reception or butler passed wine service.



WINE SELECTIONS

Options based on availability, the below provided as examples, please inquire for availability and additional selections

Clarendelle Rouge, 5L, Jeroboam
35 glasses | \$300

Esperit de Pavie, 3L, Double-mag
20 glasses | \$300

Font de Michelle CDP, Chateauneuf du Pape
20 glasses | \$300

Ken Wright Cellars Pinot Noir, 3L
20 glasses | \$450

Billecart-Salmon Brut Reserve, 6L
60 glasses | \$1250

Aix Rose Provenance, 6L
40 glasses | \$400

Ken Wright Pinot Noir, Shea Vineyard, 9L
60 glasses | \$1150

Ca'del Bosco Franciacorta, 3L
20 glasses | \$750

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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.