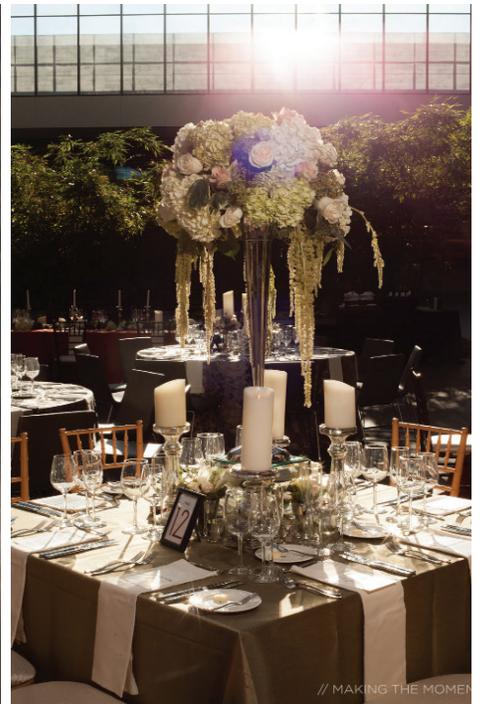


YOUR DAY. OUR MASTERPIECE.
THE CLEVELAND MUSEUM OF ART



IMAGE COURTESY OF
// MAKINGTHEMOMENT.COM //

2018 SEASON



● 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 quality and flavorful ingredients. Chef Katz is also the owner and executive chef of Fire Food and Drink at the historic Shaker Square and CEO of Fire Spice Company, a recipe and spice company launched in 2015.



His creations employ a renowned food system that is sustainable, 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, which nurtures and promotes local independent restaurants. Previously, he was a board member of Positively Cleveland, and currently, sits on the board of The Country-side 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 "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 opening Fire, he served as executive chef for the restaurant, Moxie and worked at other acclaimed restaurants including The Little Nell in Aspen, Colorado and Wildwood Restaurant in Portland, Oregon.



● PROVENANCE

at the Cleveland Museum of Art

SOCIAL SALES MANAGER ELIZABETH COUGHLIN



MEET YOUR VENUE EXPERT

Elizabeth Atchley Coughlin has produced more than 300 events in her career, from intimate weddings to large-scale corporate and non-profit functions. With a passion for building relationships and nearly a decade of event planning experience, Elizabeth brings a unique perspective to every event.

Prior to joining the Bon Appétit team at the Cleveland Museum of Art in 2015, Elizabeth honed her skills working with boutique catering companies as well as managing larger-scale travel, tourism, and hospitality events. She has established partnerships with more than 35 local and national wedding and event planners, and worked with more than 80 couples to create their dream weddings. With her deep knowledge of industry trends and passion for bringing a vision to life, Elizabeth prides herself on her ability to transform an event space beyond her clients' expectations.

INSIDER PRO TIPS

WHAT TRENDS ARE YOU SEEING THE MOST IN 2018?

Bold colors, patterns, fun textures, and modern accents are on trend for 2018. Modern accents with acrylic details and asymmetrical centerpieces.

WHAT IS UNIQUE ABOUT YOUR VENUE?

The rich culture and history that surrounds all of our spaces.

BEST ADVICE FOR UPCOMING CELEBRATIONS?

Add custom-ornate late night snacks, desserts, signature cocktails, and design details that express your style as a couple! Take moments throughout the planning process and your big day to pause and soak it all in—remember what the day is all about!

2018 RECEPTION PACKAGES

SMALL PLATES

Five-hour Signature Bar Package, Specialty Cocktail, Champagne Toast, Passed and Displayed Hors D'oeuvres, Small Plate Stations, Chef's Selection of Desserts, Coffee

CLASSIC

Five-hour Signature Bar Package, Champagne Toast, Displayed Hors D'oeuvres, Three-Course Dinner, Chef's Selection of Desserts, Coffee

SIGNATURE

Five-hour Signature Bar Package, Specialty Cocktail, Champagne Toast, Passed and Displayed Hors D'oeuvres, Three-Course Dinner with Wine Service, Chef's Selection of Desserts, Coffee

PREMIUM

Five-hour Premium Bar Package, Specialty Cocktail, Champagne Toast, Passed and Displayed Hors D'oeuvres, Three-Course Dinner with Wine Service, Chef's Selection of Desserts, Coffee, Cordial Package, Late Night Snacks

Customized enhancements available upon request.

ROOM RENTAL RATES

Rental includes standard cocktail tables, dinner and buffet tables, china, glassware, flatware and banquet chairs for up to 400 guests.

SPACE	CAPACITY	RENTAL
Atrium	700 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	\$3,500
Private Dining Room	60 seated 100 reception	\$2,000
South Terrace	500 ceremony seating	\$2,500

SMALL PLATE STATIONS

Includes Five-Hour Signature Bar Package,
Signature Cocktail, Champagne Toast

SPRING | SUMMER

PASSED HORS D'OEUVRES | SELECT FOUR

crispy goat cheese, summer vegetable relish
sticky rice cake, kimchee sesame aioli
olive oil poached shrimp, naan, olive-herb yogurt
orange ginger chicken skewer, chili sauce
moroccan lamb meatball, harrisa sauce
beef carpaccio, garlic aioli, brioche, preserved lemon

DISPLAYED HORS D'OEUVRES

artisanal cheeses, seasonal vegetable crudité,
toasted nuts, dried and seasonal fresh fruit garnish, croustades, flatbreads, breadsticks,
house-made french onion dip, roasted garlic hummus

SMALL PLATE STATIONS | SELECT THREE

thai-curry beef short rib, sticky rice cake, bok choy, mango-barbecue glaze
grilled hanger steak, roasted fingerlings, squash, arugula-chimichurri
seared chicken thigh, roasted tomato, onion, red and white quinoa, thyme-parsley pistou
seared branzino, grilled asparagus, toasted orzo, olive-herb vinaigrette
seared lake walleye, crispy potato-corn cake, tomato horseradish jam
vegan cavatelli, leek-mushroom-roasted pepper ragout, pine nut, fine herbs
gnocchi, roasted local vegetables, garlic herb amish butter
wild mushroom ravioli, oyster mushrooms, sweet corn, roasted tomato cream
miso-glazed tofu, radish, corn, vegetable stir fried rice, chile aioli

DESSERT

complimentary cake cutting for wedding cake
chef's selection of miniature desserts, freshly brewed coffee and hot tea

SMALL PLATE STATIONS

Includes Five-Hour Signature Bar Package,
Signature Cocktail, Champagne Toast

AUTUMN | WINTER

PASSED HORS D'OEUVRES | SELECT FOUR

ossobuco, vegetable relish, risotto cake
roasted candy stripe beets, local goat cheese, brioche, chervil
sweet corn cake, pepper jelly, crème fraîche
cured salmon, latke, dill crème fraîche, candied lemon
smoked trout mousse, lemon-rosemary-horseradish-cream, dark bread
seared duck breast, crème fraîche, local grape jam, brioche
latke, corned beef, russian aioli

DISPLAYED HORS D'OEUVRES

artisanal cheeses, seasonal vegetable crudité,
toasted nuts, dried and seasonal fresh fruit, croustades, flatbreads, breadsticks,
house-made french onion dip, roasted garlic hummus

SMALL PLATE STATIONS | SELECT THREE

beef short rib, potato-parsnip purée, mushroom-beef jus
braised chicken thigh, pearl onion, tomato, carrot, celeriac purée
pan-roasted chicken breast, sweet potato-bacon-onion hash, sautéed greens, cider jus
arctic char, crispy potato cake, leek cream, arugula
herb-crusting trout, pepper-fennel relish, roasted cauliflower, sautéed chard
fall root vegetable cassoulet, white beans, sage-rosemary crust
gnocchi, butternut squash, local bleu cheese, chive cream
wild mushroom ravioli, roasted mushrooms, rutabaga purée, spinach, brown butter
seared local tofu, stewed okra, creole tomato, black bean ragout
grilled polenta cake, romesco, grilled broccoli raab, shaved romano

DESSERT

complimentary cake cutting for wedding cake
chef's selection of miniature desserts, freshly brewed coffee and hot tea

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 Boulevard, Cleveland, Ohio 44106

CLASSIC PACKAGE

Includes Five-Hour Signature Bar Package
and Champagne Toast

SPRING | SUMMER

DISPLAYED HORS D'OEUVRES

artisanal cheeses, seasonal vegetable crudité, toasted nuts,
dried and seasonal fresh fruit, croustades, flatbreads, breadsticks,
house-made french onion dip, roasted garlic hummus

STARTER | SELECT ONE

romaine, capers, grilled onion, roasted peppers, garlic croutons, parmesan, caesar dressing
butter lettuce, local herbs, berries, bleu cheese, toasted walnuts, red wine vinaigrette
petit mixed greens, shaved radishes, cucumbers, focaccia croutons, lemon-oregano vinaigrette
spinach, roasted stone fruit, candied pecans, local feta, apricot dressing

ENTRÉES | SELECT TWO

beef short rib, roasted string beans, horseradish-potato purée, cabernet-shallot jus
sliced hanger steak, crispy fingerling potatoes, broccolini, garlic butter, red wine jus
herb-roasted chicken breast, cannellini bean ragout, roasted asparagus, chicken jus
herb-roasted trout, sweet corn, sautéed swiss chard, roasted pepper, fennel relish
branzino, grilled rapini, lemon-toasted almond quinoa pilaf, fennel-pepper coulis

DESSERT

complimentary cake cutting for wedding cake
chef's selection of miniature desserts
freshly brewed coffee and hot tea

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CLASSIC PACKAGE

Includes Five-Hour Signature Bar Package
and Champagne Toast

AUTUMN | WINTER

DISPLAYED HORS D'OEUVRES

artisanal cheeses, seasonal vegetable crudité, toasted nuts,
dried and seasonal fresh fruit, croustades, flatbreads, breadsticks,
house-made french onion dip, roasted garlic hummus

STARTER | SELECT ONE

roasted apple, sharp cheddar, endive, frisée, arugula, cider vinaigrette
spinach, shaved mushrooms, braised leeks, crispy parmesan, hazelnut vinaigrette
arugula, roasted beets, local chèvre, pistachios, balsamic vinaigrette
butter lettuce, pickled onion, squash, tomato, roasted garlic vinaigrette

ENTRÉES | SELECT TWO

beef short rib, sweet potato gratin, roasted brussels sprouts, cabernet-mushroom jus
sliced hanger steak, roasted red skin potatoes, shallots, red wine jus
pan-seared chicken breast, sweet potato-bacon-pearl onion hash, sautéed kale, cider jus
striped bass, parsnip-potato purée, shaved brussels sprouts, verjus butter
artic char, cauliflower-potato gratin, glazed root vegetables, shallot-caper beurre blanc

DESSERT

complimentary cake cutting for wedding cake
chef's selection of miniature desserts
freshly brewed coffee and hot tea

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SIGNATURE PACKAGE

Includes Five-Hour Signature Bar Package,
Specialty Cocktail, Wine Service, Champagne Toast

SPRING | SUMMER

PASSED HORS D'OEUVRES | SELECT FOUR

cucumber disc, compressed watermelon, local feta, arugula pesto

spring pea cake, pickled onion, mint aioli

prosciutto-mozzarella-pesto panini

walleye cake, caper tartar, micro herb

lemongrass chicken skewer, cashew-ginger glaze

tarragon chicken salad, profiterole

local hanger steak, potato gaufrette, chimichurri

DISPLAYED HORS D'OEUVRES

artisanal cheeses, seasonal vegetable crudité, toasted nuts, dried and seasonal fresh fruit, croustades,
flatbreads, breadsticks, house-made french onion dip, roasted garlic hummus

STARTER | SELECT ONE

local greens, oranges, pistachios, local goat cheese, minted-honey vinaigrette

local greens, strawberries, cucumber, goat cheese crouton, toasted almonds, honey-poppy seed dressing

baby arugula, local tomatoes, focaccia, mozzarella toast, lemon-basil vinaigrette

ENTRÉES | SELECT TWO

grilled filet, garlic whipped potatoes, glazed carrots, baby squash, red wine-shallot jus

sliced hanger steak, chimichurri, parmesan-potato gratin, roasted green and wax beans

herb-roasted chicken, oyster mushrooms, sugar snap peas, chardonnay jus

seared halibut, minted-pea purée, sautéed swiss chard, citrus-marble potatoes

pan-roasted arctic char, black lentil pilaf, sautéed mushrooms, sweet corn-leek cream

DESSERT

complimentary cake cutting for wedding cake

chef's selection of miniature desserts

freshly brewed coffee and hot tea

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SIGNATURE PACKAGE

Includes Five-Hour Signature Bar Package,
Specialty Cocktail, Wine Service, Champagne Toast

AUTUMN | WINTER

PASSED HORS D'OEUVRES | SELECT FOUR

butternut squash, eggplant caponata, feta
chickpea fritter, tomato-eggplant chutney, za'atar yogurt
cucumber disc, ratatouille relish, pesto, parmesan
tuna tartare, crisp wonton, soy-wasabi aioli
cured salmon, latke, dill crème fraîche, candied lemon
smoked chicken arancini, romesco
short rib, potato puff, horseradish cream
chicken rillettes, plum gastrique, brioche crouton
braised lamb, toasted naan, tomato olive fennel chutney

DISPLAYED HORS D'OEUVRES

artisanal cheeses, seasonal vegetable crudité, toasted nuts, dried and seasonal fresh fruit,
croustades, flatbreads, breadsticks, house-made french onion dip, roasted garlic hummus

STARTER | SELECT ONE

local mixed greens, roasted beets, goat cheese, candied walnuts, sherry vinaigrette
butter lettuce, local herb, roasted local squash, bleu cheese, toasted walnuts, red wine vinaigrette
baby spinach, roasted parsnips, shaved apples, pickled shallot, cheddar puff, cider dressing

ENTRÉES | SELECT TWO

braised beef short rib, crispy fingerling potatoes, sautéed shallots, leeks, sautéed spinach, garlic jus
seared beef filet, caramelized onion potato gratin, roasted carrots, roasted garlic jus
pan-seared chicken breast, sweet potato-bacon-pearl onion hash, sautéed kale, cider
sautéed halibut, tomato-fennel relish, glazed radish, brussels sprouts, jasmine rice-lentil pilaf
pan-roasted arctic char, roasted string beans, parsnip-potato purée, pomegranate-citrus butter

DESSERT

complimentary cake cutting for wedding cake
chef's selection of miniature desserts
freshly brewed coffee and hot tea

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PREMIUM PACKAGE

Includes Five-Hour Premium Bar Package, Specialty Cocktail,
Wine Service, Champagne Toast, Cordial Package

SPRING | SUMMER

PASSED HORS D'OEUVRES | SELECT FOUR

endive, whipped goat cheese, beet relish, microgreen

compressed watermelon, cucumber disc, feta, mint

maine lobster, baby endive, fennel, citrus-tarragon aioli

lump blue crab cake, remoulade

scallop ceviche, endive, honey-lime crema

seared tuna, sesame wonton, chili-scallion sauce

lamb meatball, harissa, yoghurt sauce

asian-style braised beef short rib, bao bun, dikon slaw

local hanger steak, potato gaufrette, chimichurri

DISPLAYED HORS D'OEUVRES

local cheese, berry garnish, pickled vegetables, seasonal vegetable crudité, mediterranean-spiced hummus,
house-made dips, marinated olives, roasted red peppers, assorted nuts, dried fruit, croustades, breadsticks

STARTER | SELECT ONE

butter lettuce, local herb salad, berries, bleu cheese, toasted walnuts, red wine vinaigrette

pistachio-cruste goat cheese, strawberries, crushed pink peppercorns, asparagus, balsamic dressing

grilled stonefruit, whipped goat cheese, frisée, arugula, candied walnut, champagne vinaigrette

ENTRÉES | SELECT TWO

grilled beef filet, roasted asparagus, parmesan-potato gratin, port wine-thyme jus

beef short rib, cabernet jus, crispy mushrooms, roasted string beans, horseradish whipped potatoes

seared domestic lamb rack, fennel-mint relish, potato-parmesan gratin, roasted baby vegetables

herb-garlic chicken, roasted baby carrots, glazed radish, fingerling potatoes, leek cream

seared halibut, lemon beurre blanc, sweet corn, spinach, peewee potatoes

seared arctic char, pea purée, crispy potato cake, broccolini

DESSERT and LATE NIGHT SNACKS

complimentary cake cutting for wedding cake, chef's selection of miniature desserts,

chef's selection of late night snacks, freshly brewed coffee and hot tea

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PREMIUM PACKAGE

Includes Five-Hour Premium Bar Package, Specialty Cocktail,
Wine Service, Champagne Toast, Cordial Package

AUTUMN | WINTER

PASSED HORS D'OEUVRES | SELECT FOUR

butternut squash disc, apple-walnut compote, bleu cheese
polenta cake, house ricotta, oven-dried tomato, olive-fennel relish
lump crab cake, sweet pepper relish
cured salmon, latke, dill crème fraîche, candied lemon
duck rilette, sweet potato biscuit, cherry gastrique
maple-smoked chicken, ohio corn cake, pepper jelly, crème fraîche
masala-braised lamb, naan, raita
shaved prosciutto, vegetable relish, risotto cake

DISPLAYED HORS D'OEUVRES

local cheese, berry garnish, pickled vegetables, seasonal vegetable crudité, mediterranean-spiced hummus,
house-made dips, marinated olives, roasted red peppers, assorted nuts, dried fruit, croustades, breadsticks

STARTER | SELECT ONE

roasted beets, butter lettuce, radicchio, frisée, local feta, candied walnuts, blood orange vinaigrette
seasonal greens, roasted butternut squash, dried cranberries, bleu cheese, smoked almonds, red wine vinaigrette
arugula, local goat cheese, shaved fennel, oranges, kalamata olives, red wine vinaigrette

ENTRÉES | SELECT TWO

seared beef filet, truffle-whipped potatoes, roasted local vegetables, crispy shallots, bordelaise jus
beef short rib, stout jus, roasted roots, smoked parsnip-potato purée, pickled onion
braised local lamb shank, sweet potato purée, stewed local greens, apple-mint gremolata
chicken coq au vin, roasted forest vegetables, glazed pearl onions, potato-parsnip purée
potato-crusted halibut, ratatouille, swiss chard, onion cream
seared black cod, herb relish, butternut squash purée, roasted broccolini

DESSERT and LATE NIGHT SNACKS

complimentary cake cutting for wedding cake, chef's selection of miniature desserts,
chef's selection of late night snacks, freshly brewed coffee and hot tea

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LATE NIGHT SNACKS

Select one to be included with your Premium Package

SLIDERS AND CHIPS

local beef and cheddar slider, wild mushroom slider, fresh fried potato chips

LATIN BAR

cilantro lime chicken, seasoned tofu, crunchy and soft shells,
assorted toppings, sour cream and cheese

SUSHI AND NOODLES

assorted house made sushi rolls, soba noodle salads, assorted fresh and pickled vegetables,
soy and chili sauces

FLATBREAD STATION | SELECT THREE

cured meats, mozzarella
herbs, cheese
local tomato, pesto
glazed short rib, peppadew, shropshire bleu cheese
spinach artichoke, herbs, cheese
wild mushrooms, herb, goat cheese, red wine glaze
chef's seasonal creation

BUTLER PASSED SNACKS | SELECT THREE

mini beef slider
cured meat flatbread
chicken and waffle cone
turkey or tofu taco
crispy vegetable spring roll
chickpea fritter, romanesco

PARTY ENHANCEMENTS

Enhance your celebration with snacks and custom treats!

BRIDAL PARTY SNACKS

house-made cookies & brownies
sliced fruit & berry tray
seasonal and local whole fruit
build your own trail-mix

BALLPARK SNACKS

soft pretzels, cheese, kettle corn, chicken sausage corn dogs, miniature beef hotdogs,
mustards, ketchup, diced onion, kraut, sweet relish, pickled peppers

SUSHI STATION

Inquire about chef attended station options

SIGNATURE

chef's selection of assorted house-rolled sushi to include fresh fish, vegetable options, accoutrements

PREMIUM

premium sushi selection to include raw and cooked sushi selections of sushi,
nigiri, maki and sashimi, wakame, edamame, carved vegetables, accoutrements

PARTY FAVORS

Items are packaged and tied with a customized ribbon to match your décor

SPICE BOX

Fire Spice Company spice and recipe boxes
Chef Douglas Katz's, hand-crafted spices and recipe boxes from his kitchen to yours!

MINIATURE COOKIES

six per box, assortment of three flavors

MACARONS

six per box, assortment of three flavors

TRUFFLES

six per box, assortment of three flavors

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BAR SERVICE

SIGNATURE

SPIRITS

Tito's Handmade Vodka
Bombay Dry Gin
Bacardi Superior Rum
Bulleit Bourbon Frontier Whiskey
Johnnie Walker Red Label Scotch
Espolon Blanco Tequila

WINE

Three Thieves Pinot Grigio
Hayes Valley Chardonnay
Les Amis Pinot Noir
Backstory Cabernet Sauvignon

BEER

Great Lakes Dortmund Gold Lager
Great Lakes Turntable Pils
Market Garden Citramax IPA
Fat Head's Bumble Berry Ale
Seasonal Selection
Modelo Especial
Stella Artois
Stella Artois Cidre

BAR STANDARDS

Coors Light
Erdinger (non alcoholic)
Bottled Water
Soft Drinks
Juices

PREMIUM

SPIRITS

Grey Goose Vodka
Ketel One Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Woodford Reserve Bourbon
Knob Creek Rye Whiskey
Glenmorangie 10 year Scotch
Casa Amigos Blanco Tequila

WINE

The Pinot Project Pinot Grigio
Les Jamelles Chardonnay
Hidden Crush Pinot Noir
Trim Cabernet Sauvignon

BEER

Great Lakes Dortmund Gold Lager
Great Lakes Turntable Pils
Market Garden Citramax IPA
Fat Head's Bumble Berry Ale
Seasonal Selection
Modelo Especial
Stella Artois
Stella Artois Cidre

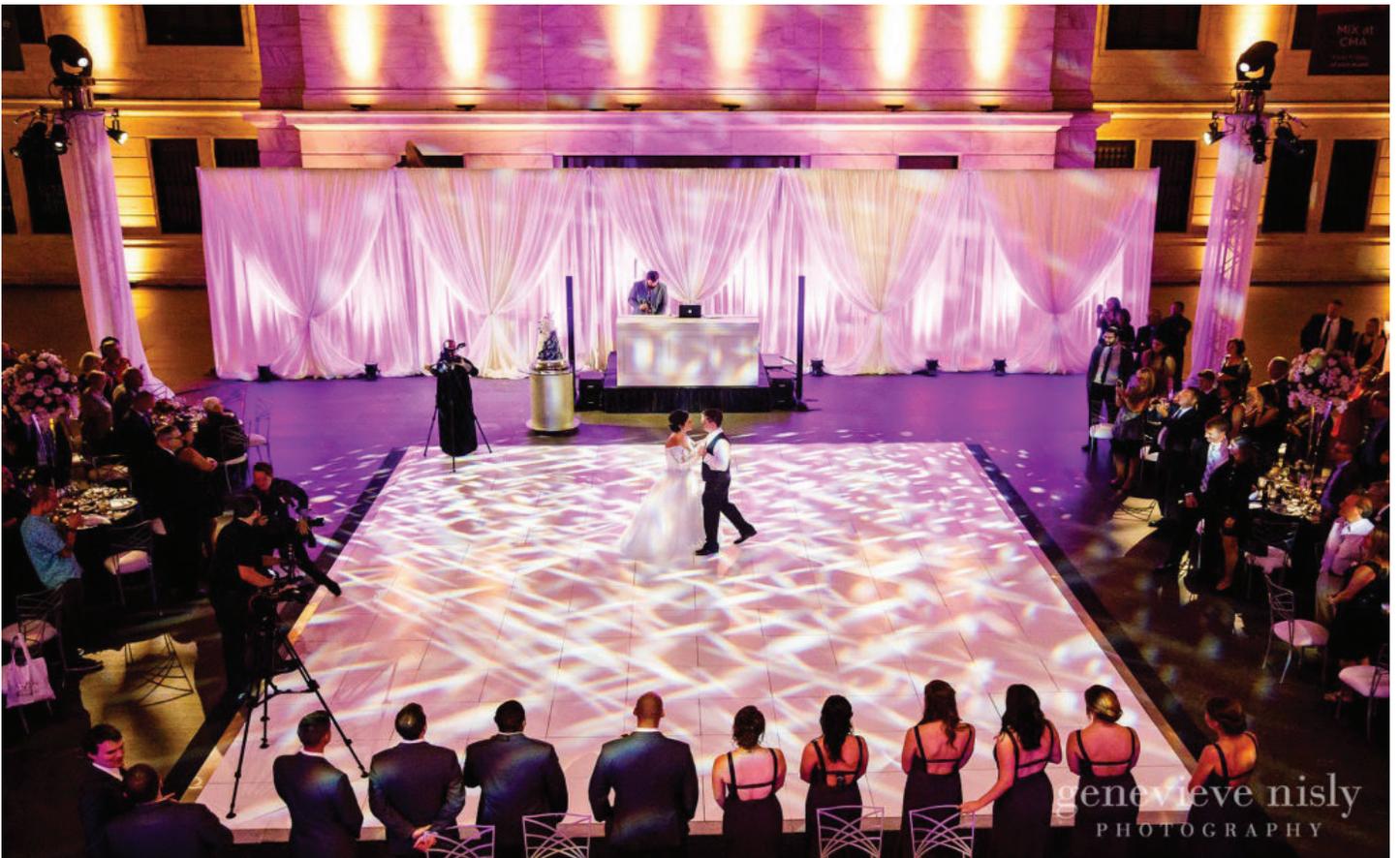
BAR STANDARDS

Coors Light
Erdinger (non alcoholic)
Bottled Water
Soft Drinks
Juices

ENHANCEMENTS

CHAMPAGNE TOAST UPGRADES | CORDIAL PACKAGES |
SPECIALTY DRINK SELECTIONS | DINNER WINE UPGRADES

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 are under age.
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APPROVED VENDORS

RENTAL EQUIPMENT

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

VALET

ASV Services
Chris Albu 440-724-2000

NOW Valet Service
Steve Nowak 216-314-2810

TENTS

Aable Rents 216-692-9800

Everything Tented 216-429-0991

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

PREFERRED VENDORS

ENTERTAINMENT

Arlen Music Productions
Ken Arlen 847-869-8826

Cleveland Music Group
Scott Jones 216-986-1808

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
Sommer Khouri Bedran | Lisa Costin 440-340-8793

Always Eventful
Tricia Dever 330-244-0613

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

Neil Leeson Decor Floral
Neil Leeson 330-535-0220

Patra Designs
Durga Chigurupati 216-342-1420

Plantscaping and Blooms
Arne Klein 216-367-1200

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

Tokar Event Design
Stephen Tokar 216-431-0578

HOTELS

Courtyard by Marriot 216-791-5678

Glidden House 866-812-4537

Hilton Cleveland Downtown 216-413-5000

InterContinental, Cleveland 216-707-4100

The Ritz-Carlton, Cleveland 216-623-1300

Crown Plaza 216-615-7500

PHOTOGRAPHERS

Genevieve Nisly Photography
Genevieve Nisly 330-679-8347

Making the Moment
Brett Yacovella 440-835-5000

New Image Photography
Candace & Jonathan Kolsen 216-464-8959

Peak Moments Wedding Photography
Dale McDonald 440-836-3501

Z Media
Julie & Chris First 216-469-8267

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

Lolly the Trolley 216-771-4484

WEDDING CAKES

Flour Girl / Luna Bakery
Bridget Cavanaugh Thibeault 216-231-8585

Hummingbird Bakery
Kim Coryea 773-550-3712

Michael Angelo's Bakery 440-526-0499

White Flower Cake Shoppe 216-514-2253

Wild Flour Bakery 440-331-2950

WEDDING OFFICIANT

Our Wedding Officiant
Bob Javorsky 216-556-5455

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, Lecture and Recital Hall. 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. A ticketing fee may be applicable for viewing special exhibitions.

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 Jephtha 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 are under age.

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. An 80% 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 pricing. Menus are reviewed annually, 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. A ticketing fee may be applicable for viewing special exhibitions.

GUARANTEE

Although all event details are to be finalized at least two 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 | SET-UP

Room Rental pricing includes standard dinner and buffet 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 set-ups with extraordinary requirements. A required labor fee of \$35.00 per hour, per person, four hour minimum is charged for each bartender, server, carver, or specialty chef above and beyond company labor standards.

EVENT GUIDELINES

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 Jephtha 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 Museum's decor, signage or artwork on display in event spaces at the time of the event. A six-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.