DOUGLAS KATZ
CHEF PARTNER

Douglas Katz is the innovative chef partner of Provenance, Provenance Café, and Catering by Provenance at the Cleveland Museum of Art. For the past 25 years, Chef Douglas Katz has focused on creating fulfilling, transportive experiences for Clevelanders to enjoy. As chef/owner of Zhug, Chimi and soon-to-open Amba in Ohio City, his driving purpose is to spread joy through meaningful experiences and shared passion. Chef Katz is the former chef/owner of fire food and drink—which operated in Shaker Square for more than 20 years.

Chef Katz is passionate about using fresh, high-quality ingredients with integrity. Throughout his career, he has been celebrated for his unwavering support of local farmers and food artisans. He advocates nationally and internationally for sustainable, healthful and local food systems, and frequently consults with media and civic leaders on local food initiatives. Chef Katz also serves as a chef ambassador for the Monterey Bay Aquarium’s Seafoodwatch program, which promotes environmentally responsible fishing and fish farming, and as a consultant for Perfectly Imperfect Produce, which aims to reduce food waste and improve healthy food access. He serves on the board of the Countryside in the Cuyahoga Valley National Park and has held leadership positions with Destination Cleveland and Cleveland Independents, an organization of 90 locally owned restaurants that nurtures and promotes local independent restaurants.

Esquire magazine named Zhug one of America’s best new restaurants in 2020. In 2014, the prestigious James Beard Foundation nominated Chef Katz for Best Chef of the Great Lakes Region. In 2010 he was recognized by Crain’s Cleveland Business, “Who’s Who, 150 Names to Know in Northeast Ohio.” He graduated from the Culinary Institute of America and also earned a Bachelor of Science degree from the University of Denver School of Hotel and Restaurant Management. Prior to opening fire food and drink, he served as executive chef of Moxie the restaurant (Cleveland, OH) and worked at acclaimed restaurants including The Little Nell (Aspen, CO) and Wildwood Restaurant (Portland, OR).
### ROOM RENTAL RATES

Rental includes standard cocktail tables, dinner and buffet tables, banquet chairs, china, glassware, and flatware for up to 400 guests. Ceremony rental is a one-hour rental, including set-up.

<table>
<thead>
<tr>
<th>SPACE</th>
<th>CAPACITY</th>
<th>RENTAL</th>
</tr>
</thead>
<tbody>
<tr>
<td>Atrium</td>
<td>700 seated 2,000 cocktail style</td>
<td>$10,000</td>
</tr>
<tr>
<td></td>
<td></td>
<td>(under 500)</td>
</tr>
<tr>
<td>Portion of Atrium</td>
<td>120 seated 200 cocktail style</td>
<td>$3,500</td>
</tr>
<tr>
<td>East or West</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Banquet Room</td>
<td>100 seated 150 cocktail style</td>
<td>$2,500</td>
</tr>
<tr>
<td></td>
<td></td>
<td>*includes parking</td>
</tr>
<tr>
<td>Private Dining Room</td>
<td>60 seated 100 cocktail style</td>
<td>$1,500</td>
</tr>
<tr>
<td></td>
<td></td>
<td>*includes parking</td>
</tr>
</tbody>
</table>

### CEREMONY RENTAL RATES

Ceremony rental is only available with room rental rates for receptions. Independent ceremony rental is not available.

<table>
<thead>
<tr>
<th>SPACE</th>
<th>CAPACITY</th>
<th>RENTAL</th>
</tr>
</thead>
<tbody>
<tr>
<td>South Terrace</td>
<td>500 seated</td>
<td>$2,500</td>
</tr>
<tr>
<td>Portion of Atrium</td>
<td>200 seated</td>
<td>$2,000</td>
</tr>
<tr>
<td>East or West</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gartner Auditorium</td>
<td>680 total 250 floor seating 230 balcony seating</td>
<td>$2,200</td>
</tr>
</tbody>
</table>
2022 RECEPTION PACKAGES

Customized Enhancements Available Upon Request

CLASSIC

five-hour signature bar package • displayed hors d’oeuvres • three-course dinner • chef’s selection of desserts • coffee

SIGNATURE

five-hour signature bar package • passed and displayed hors d’oeuvres • champagne toast • three-course dinner with dinner wine service • chef’s selection of desserts • coffee

PREMIUM

five-hour premium bar package • passed and displayed hors d’oeuvres • champagne toast • three-course dinner with dinner wine service • chef’s selection of desserts • coffee • passed late-night snacks.
CLASSIC PACKAGE

SPRING | SUMMER

ARTISANAL CHEESE AND MARKET VEGETABLES
artisanal cheeses, seasonal poached, roasted and pickled vegetables, toasted nuts, dried fruit, croustades, flatbreads, pimento cheese spread, lemon hummus

STARTERS | SELECT ONE
Includes preset bread & butter
romaine, radicchio, tomato, cucumber, asiago croutons, basil vinaigrette
bibb lettuce, sliced strawberry, whipped chèvre, toasted pistachios, honey-dijon dressing
ruby greens, shaved fennel, carrot, red pepper, focaccia crouton, balsamic-herb vinaigrette
spinach, celery, white grape, sharp cheddar, cornbread crouton, champagne vinaigrette

ENTRÉES | SELECT TWO
Chef selected vegan entrée included
beef short rib, sautéed summer squash, lemon roasted marble potatoes, burgundy jus
grilled bavette steak, roasted garlic-potato purée, french beans, arugula-chimichurri
herb-roasted chicken breast, saffron rice, roasted asparagus, natural jus
seared salmon, lemon-thyme butter, corn-pepper-potato hash, cilantro
branzino, sautéed rapini, almond-herb bulgar pilaf, fennel-pepper coulis

DESSERT
complimentary cake cutting
chef’s selection of miniature desserts
coffee and hot tea station

Package pricing does not reflect service charge (25%) or tax (8%) and pricing is subject to change.
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
CLASSIC PACKAGE

FALL | WINTER

ARTISANAL CHEESE AND MARKET VEGETABLES
artisanal cheeses, seasonal poached, roasted and pickled vegetables, toasted nuts, dried fruit,
croustades, flatbreads, pimento cheese spread, lemon hummus

STARTERS | SELECT ONE
Includes preset bread & butter

- pear, spinach, pepitas, aged gouda, cornbread crouton, poppyseed dressing
- petit greens, dried cranberry, roasted squash, pickled onion, sunflower seed, sherry vinaigrette
- roasted beets, baby kale, local chèvre, pistachios, balsamic vinaigrette
- baby iceberg, olive, tomato, banana pepper, feta, crouton, creamy oregano dressing

ENTRÉES | SELECT TWO
Chef selected vegan entrée included

- beef short rib, roasted brussels sprouts, potato-parsnip purée, crispy shallot, bordelaise
- sliced bavette steak, roasted red potatoes, sautéed spinach, fig jus
- pan-seared chicken breast, braised kale, crushed fingerling potatoes, natural jus
- striped bass, roasted squash farro pilaf, roasted broccoli, pomegranate butter
- arctic char, lyonnaise potato, roasted baby root vegetables, chive butter

DESSERT
complimentary cake cutting
chef's selection of miniature desserts
coffee and hot tea station

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SIGNATURE PACKAGE

SPRING | SUMMER

PASSED HORS D’OEUVRES | SELECT FOUR

cucumber disc, pickled fennel relish, whipped chèvre, lemon basil
wild mushroom and leek cake, lemon aioli, tarragon
walleye cake, caper aioli, herbs
lemongrass chicken skewer, cashew-ginger crust, smoked shoyu glaze
turkey meatball, tomato jam, boursin
prosciutto, mozzarella, roasted tomato skewer, black garlic
sliced hanger steak, rosti potato, horseradish, chive

ARTISANAL CHEESE AND MARKET VEGETABLES

artisanal cheeses, seasonal poached, roasted and pickled vegetables, toasted nuts, dried fruit,
croustades, flatbreads, pimento cheese spread, lemon hummus

STARTERS | SELECT ONE

Includes preset bread & butter
ruby greens, mushrooms, asparagus, braised leek, pea vinaigrette
watercress, frisée, roasted grapes, candied walnuts, honey-dijon vinaigrette
baby arugula, tomatoes, basil, cucumber, sweet pepper, grissini, white balsamic vinaigrette

ENTRÉES | SELECT TWO

Chef selected vegan entrée included
seared continental strip, crushed fingerling potatoes, heirloom carrots, baby squash, pearl onion jus
braised lamb, ratatouille, crispy mushroom gremolata, creamy polenta
herb crusted chicken, roasted asparagus, pea-mushroom pilaf, garlic cream
seared striped bass, braised lentils, sautéed french beans, pepper coulis
seared arctic char, sweet corn purée, mushroom and pea sauté, crispy leeks

DESSERT

complimentary cake cutting
chef’s selection of miniature desserts
coffee and hot tea station

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SIGNATURE PACKAGE

FALL | WINTER

PASSED HORS D’OEUVRES | SELECT FOUR
blackened tuna, sesame cone, wasabi crema
butternut squash, fig jam, brie
chickpea fritter, tamarind chutney, yogurt
cod cake, caramelized squash aioli
roasted carrot, ginger-honey chutney, pistachio
short rib, potato puff, horseradish cream
cured meat arancini, arrabiata

ARTISANAL CHEESE AND MARKET VEGETABLES
artisanal cheeses, seasonal poached, roasted and pickled vegetables, toasted nuts, dried fruit, croustades, flatbreads, pimento cheese spread, lemon hummus

STARTERS | SELECT ONE
Includes preset bread & butter
bibb, roasted squash, shaved apple, toasted pecans, aged cheddar, maple vinaigrette
roasted beets, roasted carrots, whipped chèvre, candied walnuts, baby kale, spinach, cider vinaigrette
arugula, frisée, roasted cauliflower, crushed hazelnut, fig-pomegranate vinaigrette

ENTRÉES | SELECT TWO
Chef selected vegan entrée included
beef short rib, horseradish-potato purée, roasted carrots, crispy kale, rye jus
seared continental strip, rosemary fingerling potatoes, roasted brussels sprouts, sherry jus
pan-seared chicken breast, sweet potato purée, sautéed kale, red cabbage, apple butter
seared striped bass, celery root purée, sautéed kale and chard, shaved radish
pan-roasted arctic char, thyme sautéed squash, onion cream, stewed okra and white beans

DESSERT
complimentary cake cutting
chef’s selection of miniature desserts
coffee and hot tea station

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PREMIUM PACKAGE

SPRING | SUMMER

PASSED HORS D’ŒUVRES | SELECT FOUR
lump crab cake, remoulade, chive
seared bay scallop, compressed apple, crème fraîche, endive
lamb meatball, harissa, yogurt
short rib, risotto cake, green peppercorn aioli
roasted corn and smoked cheddar fritter, tomato aioli, herbs
cucumber, lemon-ricotta, peas, herbs
roasted chicken and braised leek turnover, sorrel purée
crispy chicken, calabrian chili, fennel-bleu slaw, maple cone

ARTISANAL CHEESE AND MARKET VEGETABLES
artisanal cheeses, seasonal poached, roasted and pickled vegetables, toasted nuts, dried fruit,
croustades, flatbreads, pimento cheese spread, lemon hummus

STARTERS | SELECT ONE
Includes preset bread & butter
butter lettuce, shaved napa cabbage, blackberries, chèvre, crushed macadamia nuts, champagne-honey vinaigrette
roasted apple, bleu cheese, candied walnuts, arugula, frisée, caramel cider vinaigrette
frisée, radicchio, bacon lardon, buttered crouton, cucumber, egg, dijon vinaigrette

ENTRÉES | SELECT TWO
Chef selected vegan entrée included
grilled beef filet, wild mushroom cream, thyme marble potatoes, french beans, caramelized shallot jus
beef short rib, burgundy jus, heirloom carrots, baby squash, horseradish-golden potato purée
seared lamb loin chops, apple-mint gastrique, beluga lentils, golden beet purée, spinach
wild mushroom stuffed chicken, onion soubise, sautéed chard, leek pine nut rice pilaf
seared cod, herb almond crust, potato croquet, roasted garlic broccolini, lemon-dill aioli
seared striped bass, smoked pepper butter, sweet corn, spinach, pickled red onion, mixed fingerling potatoes

DESSERT and LATE-NIGHT SNACKS
complimentary cake cutting
chef’s selection of miniature desserts
coffee and hot tea station
butler passed late-night snacks

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PREMIUM PACKAGE

FALL | WINTER

PASSED HORS D’OEUVRES  |  SELECT FOUR
sautéed shrimp, red eye jus, smoked cheddar grit cake
smoked trout, deviled egg, pimento
lump crab cake, tarragon aioli
roasted tomato arancini, tapenade aioli
squash and cauliflower fritter, malt vinegar aioli, parsley
smoked chicken, cherry glaze, herb gougère
crispy chicken, sweet chili, toasted sesame cone
beef slider, tomato, bbq aioli, pickle, yeast roll
beef meatball, harissa cream, chimichurri

ARTISANAL CHEESE AND MARKET VEGETABLES
artisanal cheeses, seasonal poached, roasted and pickled vegetables, toasted nuts, dried fruit,
croustades, flatbreads, pimento cheese spread, lemon hummus

STARTERS  |  SELECT ONE
Includes preset bread & butter
kale, frisée, roasted cauliflower, smoked almonds, shaved gouda, maple vinaigrette
baby iceberg, tomato, onion, bacon lardon, bleu cheese, egg, creamy herb dressing
roasted beet, butternut squash, baby arugula, radicchio, marcona almond, mandarin-honey dressing

ENTRÉES  |  SELECT TWO
Chef selected vegan entrée included
seared beef filet, truffle-cauliflower purée, roasted baby carrots, bordelaise jus, crispy parsley
lamb shank, yukon and sweet potato hash, stewed tomatoes and greens, mint-pepper chutney
beef short rib, parsnip-potato purée, glazed carrots, roasted cippolini onions, natural jus, herb oil
potato crusted striped bass, ratatouille, swiss chard, onion cream, parsley oil
seared cod, butternut squash purée, glazed bok choy, pearl onion, miso-butter
chicken coq au vin, roasted forest vegetables, glazed pearl onions, braised potatoes, crispy mushrooms

DESSERT and LATE-NIGHT SNACKS
complimentary cake cutting
chef’s selection of miniature desserts
coffee and hot tea station
butler passed late-night snacks

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LATE-NIGHT SNACKS

BUTLER PASSED | SELECT TWO

cured meat and local cheese flatbread pizzas
local beef and cheddar slider
turkey sausage, egg, and cheese biscuit
shiitake mushroom, cabbage, and hoisin bao bun
carolina pork bbq on potato roll

calabrian fried chicken and waffle
truffle-parmesan pommes frites
grilled cheese and tomato bisque
prosciutto, pesto, and mozzarella panini
sweet and smokey heat caramel corn

BRIDAL PARTY HOSPITALITY

included in your social package | complimentary for 10-12 guests

house selected cheese and market vegetable display • chips & popcorn • water & soda

Treat your guests to champagne, beer or wine. Pricing available based on consumption.

PARTY ENHANCEMENTS

TAPAS STATION | 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
 local pork or vegetable empanadas
 crispy cheese curd
 speck wrapped grissini

SUSHI STATION

selection of house created sushi specialties including, california, rainbow, and vegetarian rolls, seaside tuna & salmon, grilled salmon, wakame, edamame, carved vegetable garnishes and accoutrements

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BAR SERVICE

SIGNATURE SPIRITS
Tito’s Handmade Vodka
Bombay London Dry Gin
Bacardi Superior Rum
Bulleit Bourbon Frontier Whiskey
Johnnie Walker Red Label Scotch
Cazadores Blanco Tequila

PREMIUM SPIRITS
Ketel One Vodka
Tito’s Handmade Vodka
Bombay Sapphire London Dry Gin
Bacardi Superior Rum
Bulleit Bourbon Frontier Whiskey
Woodford Reserve Bourbon
Johnnie Walker Black Label Scotch
Espolòn Blanco Tequila

BAR STANDARDS
Pepsi soft drinks | Schweppes soda and tonic water | Orange, cranberry and lime juice
Sweet Vermouth | Dry Vermouth and Angostura bitters | bottled waters

WINE | SELECT FOUR
Casa Lunardi, delle Venezie Pinot Grigio
Veneto, Italy

Rickshaw Sauvignon Blanc
California

10 Span Chardonnay
Central Coast, California

Reserve de la Saurine Rose
Gard, France
(Spring – Summer)

Angeline Pinot Noir
California

Avalon Cabernet Sauvignon
Lodi, California

Charles Roux Blanc de Blanc
France

BEER | SELECT FOUR
Prosperity Wheat (Hefeweizen)
Market Garden Brewery – Cleveland, OH

Dortmunder Gold (Lager)
Great Lakes Brewing Co – Cleveland, OH

Two Hearted Ale (American IPA)
Bell’s Inspired Brewing – Comstock, MI

Haze Jude (Hazy IPA)
Platform Beer Co. – Cleveland, OH

The Poet (Oatmeal Stout)
New Holland Brewing Co – Holland, MI
(Fall – Winter)

Magis Semi-Dry (Cider)
Market Garden Brewery – Cleveland, OH
(Spring – Summer)

Bud Light (American light lager)
Anheuser-Busch - Columbus, OH

Press Premium Seltzers

*Custom upgrades available upon request
APPROVED VENDORS

LIGHTING & PRODUCTION

Colortone Staging & Rentals
440-914-9500

Hughie’s Event Production Services
216-361-4600

NPI
216-514-5023

Raise the Roof
440-941-5553

Rock the House Entertainment Group
440-232-7625

Vincent Lighting
216-475-7600

VALET

Five Star Valet
216-403-6619

ASV Services
440-724-2000

Great Lakes Valet
216-780-4103

TENTS

A Able Rents
216-692-9800

Everything Tented
216-429-0991

RENTAL EQUIPMENT

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

BBJ Linen
BBJLinen.com
PREFERRED VENDORS

EVENT PLANNERS
- Gail Palmer Events 907-223-0999
- Kirkbrides 216-288-4325
- Noteworthy Events 216-570-6661
- Shi-Shi Events 440-623-3822
- Always Eventful 330-244-0613
- Party Decor 216-375-2034
- Oak + Honey Event Planning 440-644-0678
- A Charming Fete 440-340-8793

PHOTOGRAPHERS
- Genevieve Nisly Photography 330-679-8347
- Lauren Gabrielle Photography 248-761-1494
- Making the Moment 440-835-5000
- Scott Shaw Photography 216-316-2394
- Aster + Olive Photography 330-221-9380
- New Image Photography 216-464-8959

WEDDING CAKES
- Wild Flour Bakery 440-331-2950
- Luna Bakery 216-231-8585
- Michael Angelo’s Bakery 440-526-0499
- Hummingbird Bake Shop 773-550-3712

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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. All Saturday & Sunday events can begin no earlier than 6:30pm. 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 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 Bon Appétit. Insurance regulations prohibit food that is not supplied by Bon Appétit 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 and no straight shots will be served to any guests. It is Bon Appétit policy to not serve alcohol to event vendors.

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 two weeks prior to event date. The remaining balance is invoiced after the event, and full payment is required within 7 business days of receiving 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.
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 will 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, fireworks or cold spark machines, sparklers, 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
CMA Events reserves the right to charge service fees for room setups with extraordinary requirements. A required labor fee of $40.00 per hour, per person at a 4-hour minimum is charged for each bartender, server, carver, or specialty chef above and beyond and based on availability.

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.

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
All event details, including preliminary guest count are to be finalized at least 2 weeks prior to the event date. A final guarantee is due 7 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.
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 and signed contract 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.
DO I NEED A WEDDING PLANNER?
For on-site ceremonies and receptions, we kindly require a professional full-service wedding planner or a day-of coordinator. They assist with ceremony rehearsal & execution, detailed set-up needs, and seamlessly assist your family prior to your ceremony, the event duration, and post-event. They will work in tandem with CMA Events to execute a beautiful event.

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. The museum is not available for private events on national holidays.

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, food allergies, vegan and vegetarian meal needs to ensure availability for your event.

ABOUT CATERING BY CMA EVENTS AT THE CLEVELAND MUSEUM OF ART
Provenance, Provenance Café, and CMA Events 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 CMA Events is a full-scale catering service providing special event opportunities at the Cleveland Museum of Art with a unique menu designed by Executive Chef Jose Perez and our culinary team.

HOW IS CHEF DOUGLAS KATZ INVOLVED?
Celebrated Chef Douglas Katz is the creative culinary influence behind all the menus at the Cleveland Museum of Art including Provenance, Provenance Café, and Catering by CMA Events. 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.