



THE CLEVELAND MUSEUM OF ART
SPECIAL EVENTS
SOCIAL CATERING MENU 2024

GENEVIEVE NISLY PHOTOGRAPHY





● PROVENANCE

at the Cleveland Museum of Art

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 and Amba, his driving purpose is to spread joy through meaningful experiences and shared passion. Chef Katz is also chef/partner of Provenance at the Cleveland Museum of Art, as well as 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 is an advisor/consultant for Seeds of Collaboration Tahini, Smart Soda and the Cleveland Clinic via Morrison Healthcare. He also serves as a chef ambassador for the Monterey Bay Aquarium's Seafoodwatch program, which promotes environmentally responsible fishing and fish farming. He served on the board of 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 North-east 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, china, glassware, and flatware for up to 400 guests, and chairs for up to 400 guests. Ceremony rental is a one-hour rental, including set-up.

SPACE	CAPACITY	RENTAL
Atrium	700 seated 2,000 cocktail style	\$12,000 \$17,000 (under 500) (over 500)
Portion of Atrium East or West	120 seated 200 cocktail style	\$5,000
Banquet Room	100 seated 150 cocktail style	\$3,000
Private Dining Room	60 seated 100 cocktail style	\$2,000

CEREMONY RENTAL RATES

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

SPACE	CAPACITY	RENTAL
South Terrace	500 seated	\$2,500
Portion of Atrium East or West	200 seated *120 seated for ceremony in portion of atrium	\$2,000 *\$700 for portion of atrium for ceremony and reception
Gartner Auditorium	680 total 250 floor seating 230 balcony seating	\$2,500



2024 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 •
late-night snacks

CLASSIC PACKAGE

SPRING | SUMMER

ARTISANAL CHEESE AND MARKET VEGETABLES

artisanal cheeses, seasonal local vegetables, signature snack mix, croustades, flatbreads, whipped feta, lemon hummus

STARTERS | SELECT ONE

Includes preset bread & butter

bibb, tomato, corn, shaved radish, basil vinaigrette
arugula, strawberry, almond, celery, poppyseed vinaigrette
mixed greens, tomato, cucumber, crouton, oregano vinaigrette
caesar wedge, croustades, crispy capers, shaved parmesan

ENTRÉES | SELECT TWO

Chef selected vegan entrée included

seared salmon, rice pilaf, roasted asparagus, herb salsa
airline chicken breast, couscous, stewed tomatoes and olives, broccolini
braised lamb, risotto, za'atar roasted zucchini, chili oil
sirloin steak, roasted marble potatoes, green beans, chimichurri

DESSERT

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

CLASSIC PACKAGE

FALL | WINTER

ARTISANAL CHEESE AND MARKET VEGETABLES

artisanal cheeses, seasonal local vegetables, signature snack mix, croustades, flatbreads, whipped feta, lemon hummus

STARTERS | SELECT ONE

Includes preset bread & butter

spinach, roasted beets, toasted walnuts, rosemary vinaigrette
radicchio, baby kale, parsnip chips, pickled raisins, orange vinaigrette
mixed greens, tomato, cucumber, crouton, oregano vinaigrette
caesar wedge, croustades, crispy capers, shaved parmesan

ENTRÉES | SELECT TWO

Chef selected vegan entrée included

seared salmon, soubise, crispy potatoes, roasted broccoli with lemon
airline chicken breast, celery root gratin, crispy brussels sprouts, saba
braised lamb, garlic mashed potatoes, roasted carrots, parsley pesto
sirloin steak, butternut purée, roasted cauliflower, rosemary jus

DESSERT

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

SIGNATURE PACKAGE

SPRING | SUMMER

PASSED HORS D'OEUVRES | SELECT FOUR

cucumber disc, lemon herb ricotta, pickled strawberry

corn fritter, smoky aioli

arancini milanese, tapenade aioli

grilled halloumi, tomato relish, microgreen

socca, ratatouille VEGAN

hanger steak, potato chip, horseradish

meatball, chimichurri

deviled egg, pickled onion

spinach artichoke stuffed mushroom

ARTISANAL CHEESE AND MARKET VEGETABLES

artisanal cheeses, seasonal local vegetables, signature snack mix,

croustades, flatbreads, whipped feta, lemon hummus

STARTERS | SELECT ONE Includes preset bread & butter

bibb, strawberry, almond, cucumber, shaved radish, honey vinaigrette

spinach, peas, asparagus, parsley, dijon vinaigrette

mixed greens, tomato, cucumber, crouton, oregano vinaigrette

caesar wedge, croustades, crispy capers, shaved parmesan

ENTRÉES | SELECT TWO Chef selected vegan entrée included

short rib, sticky rice, sautéed sugar snap peas, crispy onions

airline chicken breast, pepper coulis, saffron pilaf, garlic green beans

seared continental strip, chive red skin potatoes, roasted baby squash, salsa verde

sautéed trout, warm wheatberry salad, roasted asparagus, lemon browned butter

grilled pork chop, parsley potatoes, seasonal tomato salad

seared salmon, pea purée, roasted marble potatoes, glazed radishes

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

SIGNATURE PACKAGE

FALL | WINTER

PASSED HORS D'OEUVRES | SELECT FOUR

polenta cake, mushroom ragu
'nduja arancini, marinara
bleu cheese croquette, candied bacon
crispy sunchoke, creamed spinach
crostini, beet hummus, roasted cauliflower VEGAN
hanger steak, potato chip, horseradish
meatball, chimichurri
deviled egg, pickled onion
spinach artichoke stuffed mushroom

ARTISANAL CHEESE AND MARKET VEGETABLES

artisanal cheeses, seasonal local vegetables, signature snack mix,
croustades, flatbreads, whipped feta, lemon hummus

STARTERS | SELECT ONE Includes preset bread & butter

baby kale, dried cranberry, roasted apple, sherry vinaigrette
frisée, spinach, butternut, golden beets, walnuts, maple vinaigrette
mixed greens, tomato, cucumber, crouton, oregano vinaigrette
caesar wedge, croustades, crispy capers, shaved parmesan

ENTRÉES | SELECT TWO Chef selected vegan entrée included

short rib, garlic mashed potatoes, roasted broccoli, sherry jus
airline chicken breast, sweet potato purée, braised red cabbage, apple butter
continental strip, roasted marble potatoes, sautéed broccolini, red wine jus
trout almondine, soubise, wild rice, sautéed kale
pork chop, gruyère potato gratin, spice-roasted butternut squash, pecan crumble
salmon, celery root purée, crispy potatoes, sautéed mushrooms, chimichurri

DESSERT

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

PREMIUM PACKAGE

SPRING | SUMMER

PASSED HORS D'OEUVRES | SELECT FOUR

prosciutto, mozzarella, tomato skewer, basil oil
crostini, chèvre, blackberry tarragon compote
cheese puff, roasted tomato mascarpone
crispy rice cake, stir-fried shiitakes VEGAN
crab cake, remoulade
tuna tartare, sesame cone, wasabi aioli
garlic sautéed shrimp, cocktail sauce
deviled egg, caviar

ARTISANAL CHEESE AND MARKET VEGETABLES

artisanal cheeses, seasonal local vegetables, signature snack mix,
croustades, flatbreads, whipped feta, lemon hummus

STARTERS | SELECT ONE Includes preset bread & butter

arugula, endive, marinated tomatoes, whipped chèvre, balsamic vinaigrette
butter lettuce, cucumber, pistachio, blueberry vinaigrette
mixed greens, tomato, cucumber, crouton, oregano vinaigrette
caesar wedge, croustades, crispy capers, shaved parmesan

ENTRÉES | SELECT TWO Chef selected vegan entrée included

grilled filet, roasted marble potatoes, sautéed broccolini, red wine jus
lamb chops, warm tomato chickpea salad, crumbled feta, herb pistou
striped bass, creamed corn, parsley potatoes, tomato relish
airline chicken breast, rice pilaf, braised fennel, white wine jus
seared scallops, crispy marble potatoes, glazed radishes, parsley pesto
short rib, creamy polenta, grilled zucchini, herb gremolata

DESSERT and LATE-NIGHT SNACKS

complimentary cake cutting
chef's selection of miniature desserts
coffee and hot tea station
choice of two butler passed or one stationed late-night snack

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PREMIUM PACKAGE

FALL | WINTER

PASSED HORS D'OEUVRES | SELECT FOUR

mushroom leek turnover, herb aioli
lamb meatball, harissa, yogurt
endive, muhammara, pomegranate VEGAN
crispy potato, bacon lardon, chive cream
crab cake, remoulade
tuna tartare, sesame cone, wasabi aioli
garlic sautéed shrimp, cocktail sauce
deviled egg, caviar

ARTISANAL CHEESE AND MARKET VEGETABLES

artisanal cheeses, seasonal local vegetables, signature snack mix,
croustades, flatbreads, whipped feta, lemon hummus

STARTERS | SELECT ONE Includes preset bread & butter

spinach, watercress, cauliflower, hazelnuts, thyme vinaigrette
iceberg, tomato, egg, onion, bacon lardons, bleu cheese crumbles, herb dressing
mixed greens, tomato, cucumber, crouton, oregano vinaigrette
caesar wedge, croustades, crispy capers, shaved parmesan

ENTRÉES | SELECT TWO Chef selected vegan entrée included

filet, potato gratin, sautéed mushrooms, roasted brussels sprouts
lamb chops, creamy polenta, roasted spiced butternut squash, red wine jus, hazelnut gremolata
striped bass, sweet potato purée, roasted cauliflower, herb relish
airline chicken breast, mushroom and pea pilaf, roasted parsnips, sherry jus
scallops, carrot purée, roasted marble potatoes, sautéed kale, apple gastrique
short rib, cheddar smashed redskin potatoes, roasted broccoli, barbecue-spiced carrots

DESSERT and LATE-NIGHT SNACKS

complimentary cake cutting
chef's selection of miniature desserts
coffee and hot tea station
choice of two butler passed or one stationed late-night snack

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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.

LATE-NIGHT SNACKS

PASSED

talleggio and truffle panini
veggie spring rolls
onion rings with fry sauce
waffle fries with cheese sauce
blt cheese puff
grilled cheese with tomato soup shooters

STATIONED

taco bar (chicken, beef, onions and peppers, lettuce, cheese, pico, sour cream, corn salsa, flour and corn tortillas)
slider station (beef, mushroom, cheese, lettuce, tomato, pickle, onion, condiments)
flatbread station (pepperoni, cheese, and vegetable flatbreads)

PARTY ENHANCEMENTS

TAPAS STATION | SELECT FOUR

papas bravas	falafel, tahina sauce
calamari fritti	pimento cheese balls
crispy artichokes	local pierogi, sour cream
mini twice-baked potatoes	marinated olives
vegetable empanadas	korean bbq carrots, miso aioli
vegetable spring rolls	cheese straws

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

BAR SERVICE

*Custom upgrades available upon request

SIGNATURE SPIRITS

Tito's Handmade Vodka
Bombay London Dry Gin
Bacardi Superior Rum
Four Roses Bourbon
Johnnie Walker Red Label Scotch
El Jimador Blanco Tequila

PREMIUM SPIRITS

Ketel One Vodka
Tito's Handmade Vodka
Bombay Sapphire London Dry Gin
Bacardi Superior Rum
Four Roses Bourbon
Woodford Reserve Bourbon
Johnnie Walker Black Label Scotch
Espolòn Blanco Tequila

BAR STANDARDS

Pepsi soft drinks | Schweppes soda & tonic water | orange, cranberry & lime juice
Sweet Vermouth, Dry Vermouth & Angostura bitters | bottled waters

WINE | SELECT FOUR

Cantina Colli Euganei Pinot Grigio
Veneto, Italy

Sileni Sauvignon Blanc
New Zealand

Comtesse Marion Chardonnay
France

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

Angeline Pinot Noir
California

Kalpela Cabernet
California

McManis Petite Sirah
California

Charles Roux Blanc de Blanc
France

Brownstone Merlot
California

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

JK's Scrumpy Cider
Michigan

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

Press Premium Seltzers





APPROVED VENDORS

LIGHTING & PRODUCTION

Colortone Staging & Rentals
440-914-9500

NPI
216-514-5023

Raise the Roof
440-941-5553

Rock the House Entertainment Group
440-232-7625

Vincent Lighting
216-475-7600

VALET

ASV Services
440-724-2000

Great Lakes Valet
216-780-4103

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

FLORISTS

Charles Phillips Beautiful Flowers 216-583-9076
Red Twig Floral 234-284-8849
Heatherlily Inc. 216-862-2864
Roses for Weddings 216-926-3326
Molly Taylor and Co. 330-653-3635
Patra Designs 216-342-1420
Plantscaping and Blooms 216-367-1200
Pieter Bouterse Studio Inc. 216-765-0700

ENTERTAINMENT

Cleveland Music Group 216-986-1808
NPI Entertainment 216-514-5023
Opus 216 214-755-3548
Raise the Roof 440-941-5553
Rock the House 440-232-7625

VIDEOGRAPHERS

Image in Motion 440-975-6792
Making the Moment 440-835-5000

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
Swidrak & Co 440-785-4715

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
Hearth Patisserie 479-936-0786

HOTELS

Courtyard by Marriott 216-791-5678
Crowne 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

TRANSPORTATION

A-1 Mr. Limo 440-943-5466
Company Car & Limousine 216-861-7433



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 for up to 400 guests, 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 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.

ARTWORK 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

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 2 weeks prior to your event, and a final guarantee is due 1 week 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 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, 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 Justin Paponetti and our culinary team.

HOW IS CHEF DOUGLAS KATZ INVOLVED?

Celebrated Chef Douglas Katz is the creative influence behind the menus and culinary team 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.