

# The Modern



Thank you for your interest in the exclusive catering  
offered by Bon Appétit at the Modern Art Museum of Fort Worth.

Our company philosophy emphasizes exceptional quality, and we do everything possible to ensure  
the finest preparation and the most striking presentation for your event.

For questions regarding this catering guide and your menu planning, please call our  
Catering Department at 817.840.2175.

Menu based on availability. Prices subject to change without notice.  
21% Service Charge and 8.25% Sales Tax not included.

# Event Capacity Chart

Café	Dinner with Existing Chairs/Tables	Dinner with Round Tables/Silver Chairs	Reception Style Food Stations	No Tables/Chairs	
	with Dance Floor	98 seats	150 seats	150 guests	170 guests
without Dance Floor	160 seats	200 seats	200 guests	240 guests	
Lobby	Seated Dinner	Buffet Dinner	Hors d'oeuvre Stations	No Tables/Chairs	
	without Café	250 seats	400 seats	400 guests	600 guests
	with Café	250 seats	600 seats	700 guests	800 guests

**Rental Rates for the Modern and Café Modern**  
 Please contact Catering at 817.840.2175 or [catering@themodern.org](mailto:catering@themodern.org)  
 for more information or to schedule an event.

## Café Modern

Non-Member Rental Rate \$2,000  
 Existing Member Rental (Patron level) \$800

## Grand Lobby and Café Modern

Includes Gallery access for up to 2 hours or until 9 pm.

Galleries not included for Wedding Receptions.

Saturday Evening 4 hour event rental: Founders Circle Membership/Donation \$7,500

Sunday- Thursday Evening 4 hour event rental membership \$5,000

Inquire about other rentals available

## Modern Auditorium

No food or beverages allowed in the auditorium.

Capacity 250 seats

Rental Rate \$500

Member Rate (Patron level and above) \$350

Additional \$150 After-Hours Fee applies to all auditorium events during non-business hours.

## Gallery Access

Galleries close at 9 pm. No food or beverages allowed in the galleries.

Rental Rate \$400 for two floors for two hours  
 \$200 per additional hour

Food and Beverage Minimum (exclusive of service charge and tax) will apply. Existing membership not required.

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## Equipment Rental Information

### Included in Rental

Coat Check Attendant  
 Tall or Short Cocktail Tables  
 Existing Café Tables and Chairs  
 White or Black Square Linens  
 Hurricane Vases included  
 Round or Rectangular Cake Table(s)  
 Round or Rectangular Sign-In/Registration Table  
 Round or Rectangular Seating Card Table  
 Rectangular DJ Table  
 Black Skirting for all Buffets, Bars, Cake, Sign-In, and DJ Tables  
 Tours by Docents in the Art Galleries (with Advance Notice, Gallery Access must be Rented)  
 Flatware & Glassware provided up to 250 guests  
 Silver Chivari Chairs with Black Cushions up to 250 guests  
 Round Guests Tables included up to 250 guests  
 Security & Parking included  
 TABC Bartenders and Servers provided  
 No cake cutting Fee

### Additional Fees (optional)

Podium with Microphone	\$50
Sound System for Background Music in the Café	\$50
Valet Parking	\$35/hour/attendant
Removal of All Café Ellipse Tables and Chairs	\$1,000
Removal of 1/2 Café Ellipse Tables and Chairs	\$500
Removal of Café Ellipse Blue Chairs (use existing tables)	\$400
Power Hook-Up for Bands	\$250
Staging for a Band	Call for Quote
Standard Wood Parquet Dance Floor	Call for Quote
White Cushions for Silver Chivari Chairs	\$3 per cushion

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## Passed Hors d'oeuvres

Choice of four items

Standard List	\$11 per guest
1/2 Standard and 1/2 Premium	\$13 per guest
Premium List	\$15 per guest
\$2.50 per person additional Hors D'oeuvres	

### Standard Hors d'oeuvres

Grilled Chicken Quesadilla with La Cocina Cheese  
Smoked Chicken, Brie, and Fruit Quesadillas  
Warm Brie with Fig Merlot Preserves & Spiced Walnuts  
Candied Bacon with Texas Goat Cheese Mousse  
Tomatillo Pork Tostadas with Cotija Cheese and Pico de Gallo  
Mini BLT Bites  
Mac and Cheese Bites  
Pork Carnita with Chipotle Cheddar Quesadilla  
Twice Baked Truffled Potato Bites  
Wild Mushroom Quiche  
Bruschetta Caprese—Fresh Mozzarella, Basil, and Tomato  
Cheese Puffs  
Spicy Beef Flauta with Avocado Cream  
Spanakopita- Spinach and Feta Cheese Cups  
Mini Chicken Pot Pie  
Mini Chicken Salad Gougeres

### Premium Hors d'oeuvres

Wild Mushroom and Herbed Texas Goat Cheese Quesadilla  
Grilled Cheese with Tomato Soup Shooter  
Duck Spring Rolls with Asian Dipping Sauce  
Tuna Tartar on a Wonton Chip  
Lobster and Shrimp Cakes with Saffron Aioli  
Beef Tenderloin filled Gougeres with Boursin  
Shrimp Tostada with Cheese & Pickled Red Onion  
Lump Crab Cake with Creole Rémoulade  
Crispy Coconut Shrimp with Jezebel Sauce  
Miniature Beef Wellington  
Shrimp Tostada with Cheese and Pickled Red Onion  
Grilled Shrimp Shooter with Bloody Mary Sauce  
Prosciutto & Blue Cheese Lavosh  
Spicy Crab Endive Bites  
Petite Duck Nachos with Goat Cheese & Mango Pico  
Tomato Cup with Ceviche

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## Reception Stations Package #1

Minimum of 75 Guests

### Passed Hors d'oeuvres (Select 2)

Standard List

#### Avocado Bar

Perfectly Ripe Avocado Halves with Assorted Salads and Toppings to Include:  
Lemon Dill Seafood Salad, Roasted Vegetable Couscous Salad,  
Roasted Corn and Black Bean Salad, Pico de Gallo, and Fresh Cut Limes

#### Mini Tacos

Duo of Soft Tacos Garnished with a Dollop of Guacamole and Tortilla Chip:  
Grilled Chicken with Poblano and Onions  
Beef Carne Asada with Tomatillo Salsa and Queso Fresco

Or

#### Mini Sliders

Angus Beef Burgers with Cheddar & Jalapenos  
Maytag Blue Cheese & Bacon Burgers  
Served with Crispy French Fries or Sweet Potatoes Fries

#### Southwest Munchies Station

Guacamole, Fire Roasted Salsa,  
Black Bean-Roasted Corn Relish, and Queso with Crispy Tortilla Chips

#### Starbucks Coffee Station

\$46 per Guest

Menu based on availability. Prices subject to change without notice.  
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## Reception Stations Package #2

Minimum of 75 Guests

### Passed Hors d'oeuvres (Select 3)

2 Standard; 1 Premium

### Artisanal Cheese Display

Chef's Selection of Gourmet Cheeses, Fresh Fruit Garnish,  
Mixed Nuts, Sliced Baguettes, and Crackers

### Low Country Shrimp and Grits

With Cheddar Grits  
and Applewood Smoked Bacon

### Tortilla-Crusted Boneless Chicken Breast

With Creamy Chipotle Sauce,  
Cheddar Mash, and Southwestern Stir Fry

### Breads & Spreads Station

Artichoke & Spinach Dip, Gruyere Fondue,  
Warm Creole Crab Dip, Roasted Red Pepper Cream Cheese Dip  
Pita Chips, Flatbreads, & Tortilla Chips  
Starbucks Coffee Station

**\$57 per Guest**

**Water & Coffee Station Included**

Menu based on availability. Prices subject to change without notice.  
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## Reception Stations Package #3

Minimum of 75 Guests

### Passed Hors d'oeuvres

Select 3; Premium list

### Cocktail Salads (Select 2)

Bellini—Roasted Peaches and Almonds over Arugula and Radicchio  
with Gorgonzola and Champagne Vinaigrette

Mojito—Hearts of Palm, Cucumber-Melon Relish, Mint, and Spiced Rum Vinaigrette

Margarita—Avocado, Tortilla, Black Bean-Corn Relish, and Tequila-Lime Vinaigrette

### Mini Meal Stations

#### **Beef Tenderloin Medallions**

with Aged Gouda Macaroni, Red Wine Demi, and Haricots Verts

#### **Pan-Roasted Chicken**

with Mushroom Madeira Cream and Cheese Tortellini

#### **Low Country Shrimp and Grits**

with Cheddar Grits and Applewood Smoked Bacon

### **Starbucks Coffee & Water Station**

**\$69 per Guest**

Menu based on availability. Prices subject to change without notice.  
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## Dinner Buffet Options

Minimum of 50 Guests

All Buffets come with Salad, 2 Sides, and Chefs Seasonal Vegetables

Assorted Rustic Breads & Creamery Butter

Passed Hors D'ouerves for Cocktail Hour (select 3)

**Choose 1 Entrée \$55.00**

**Choose 2 Entrée \$65.00**

### Entrée Selection

Grilled Boneless Chicken Breast with Creamy Artichoke Florentine Sauce

Modern Chicken Picatta with Capers, Caramelized Onions, and Pinot Grigio Butter

Pan-Roasted Chicken with Mushroom Madeira Cream

Macadamia-Crusted Tilapia with Passion Fruit Butter

Pecan-Crusted Idaho Trout with Creole Mustard Cream

Cajun Seared Strip Bass with Crawfish-Crystal Butter

Low Country Shrimp and Cheddar Grits with Tabasco-Bacon Pan Sauce

Rosemary Roasted Pork Tenderloin with Whole Grain Mustard Cream

Sliced London Broil with Roasted Mushrooms and Caramelized Onions

Panang Red Curry Beef with Asian Vegetables

Seared Beef Filet with Truffled Red Wine Demi (add \$2.00 per guest)

Tenderloin Medallions with Shitake-Sake Glaze (add \$2.00 per guest)

### Salad Selections

**Choose One:**

Mixed Greens Salad with Toasted Nuts and Balsamic-Honey Vinaigrette

Crisp Mixed Lettuces with Bacon, Petite Tomatoes, and Creamy Cucumber Herb Dressing

Texas Caesar of Romaine Lettuce, Corn Bread Croutons, Queso Cotija & Smoked Jalapeno Caesar Dressing

Spinach Salad with Blue Cheese, Candied Walnuts, Grapes & Cranberry Vinaigrette

### Side Selections

Wild Mushrooms with Madeira Cream Sauce

Olives, Capers, and Fire-Roasted Tomato Sauce

Creamy Pesto and Sundried Tomatoes

Herbed Parmesan Polenta

Whole Grain and Rice Pilaf

Fragrant Herbed Rice

Roasted Potato Trio

Creamy Parmesan Risotto

Buttermilk Mashed Potatoes

English Cheddar Mashed Potatoes

### Chef's Seasonal Vegetable Selection

Menu based on availability. Prices subject to change without notice.

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## Reception Displays and Stations

Minimum of 25 Guests, Minimum of 3 Stations

*\*Stations are self-serve, or an action station for an additional charge.*

<b>Artisanal Cheese Display</b> Chef's Selection of Gourmet Cheeses, Fresh Fruit Garnish, Mixed Nuts, Sliced Baguettes, and Crackers	\$10 per guest
<b>Avocado Bar (Seasonal)</b> Perfectly Ripe Avocado Halves with Assorted Salads and Toppings to Include: Lemon Dill Seafood Salad, Ceviche, Roasted Vegetable Couscous Salad, Roasted Corn and Black Bean Salad, Pico de Gallo, Feta Cheese, Applewood Smoked Bacon, and Fresh Cut Limes	\$13 per guest
<b>Vegetable Crudités</b> Seasonal Vegetables Served with Wasabi Ranch Dip and Roasted Red Pepper Dip	\$10 per guest
<b>Cocktail Salads (Choice of Two)</b> Bellini—Roasted Peaches and Almonds over Arugula with Gorgonzola and Champagne Vinaigrette Mojito—Hearts of Palm, Cucumber-Melon Relish, Mint, and Spiced Rum Vinaigrette Margarita—Avocado, Tortilla, Black Bean-Corn Relish, and Tequila-Lime Vinaigrette Chopsticks Salad—Blend of Asian Greens with Chinese Mustard Vinaigrette, Peanuts, and Crispy Wontons	\$10 per guest
<b>Italian Antipasto Display</b> Marinated Olives, Mozzarella, Prosciutto, Salami, Asparagus, Artichokes, and Toasted Baguette Slices	\$12 per guest
<b>Ceviche Station</b> Traditional Cocktail of Shrimp, Tilapia, and Scallops Marinated in Lime Juice and Spices Toppings: Pico de Gallo, Tortilla Strips, Avocado, Cucumber Dill Relish, Pickled Onion, and Sweet Jalapeno Relish	\$15 per guest
<b>Maki Sushi Station</b> House-Made Spicy Crab Rolls, Crispy Vegetable Rolls, and Smoked Salmon Wasabi Cream Rolls With Pickled Ginger, Wasabi, and Soy. Seasonal Selections also available.	\$13 per guest
<b>Chilled Shrimp Cocktail Display</b> Lemon & Spice Shrimp, Classic Cocktail Sauce & Remoulade Sauces	\$13 per guest
<b>Breads &amp; Spreads Stations</b> Warm Artichoke & Spinach Dip, Gruyere Fondue, Warm Creole Crab Dip, Roasted Red Pepper Cream Cheese Dip, Roasted Garlic Hummus. Served with Pita Chips, Flatbreads, & Tortilla Chips	\$12 per guest

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## Reception Displays and Stations

Minimum of 25 Guests, Minimum of 3 Stations

<b>Mashed Potato Martini Bar</b>		\$11 per guest
Creamy Mashed Potatoes with Various Toppings to Include: Whipped Butter, Sour Cream, Chives, Cheddar, Sautéed Mushrooms, and Bacon		
Add Fried Chicken Bites		\$3 per guest
<b>Gourmet Macaroni and Cheese Station</b>		\$11 per guest
Decadent Three Cheese Sauce with Pasta and Various Toppings to Include: Broccoli, Sautéed Mushrooms, Bacon, Ham, Diced Tomatoes, and Chives		
<b>Risotto Station</b>		\$11 per guest
Creamy White Wine Risotto with the Following Toppings: Tomatoes, Broccoli, Mushroom, Parmesan, Asparagus, and Peas		
<b>Carving Station</b>		
Served with Assorted Silver Dollar Rolls and Sauce Condiments	one meat	\$13 per guest
Garlic and Pepper-Crusted Inside Round of Beef	two meats	\$17 per guest
Bourbon-Maple Glazed Ham		
Apple Jack-Glazed Berkshire Pork		
Herb-Infused Roasted Turkey Breast		
<b>Chili Station</b>		\$15 per guest
Classic Beef Chili, Chicken Chili, and White Bean Chili with Various Toppings to Include: Oyster Crackers, Corn Bread, Cheddar Cheese, Green Onions, and Salsa		
<b>Taco Duo</b>		\$14 per guest
Duo of Soft Tacos Garnished with a Dollop of Guacamole and Tortilla Chip: Grilled Chicken with Poblano and Onions AND Beef Carne Asada with Tomatillo Salsa and Queso Fresco		
<b>Munchies Station</b> (Choice of Southwestern or Mediterranean)		\$10 per guest
<i>Southwestern.</i> Guacamole, Fire-Roasted Salsa, Black Bean-Roasted Corn Relish, and Queso with Crispy Tortilla Chips		
<i>Mediterranean.</i> Roasted Garlic Hummus, Roasted Eggplant Caviar, Cucumber Tzatziki Dip, and Tabbouleh with Pita Chips		

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## Mini Meal Stations

Minimum of 100 guests

Chef's choice of vegetable unless otherwise noted.

<b>Tortilla-Crusted Boneless Chicken Breast</b> with Creamy Chipotle Sauce, Cheddar Mash, and Southwestern Stir Fry	\$16 per guest
<b>Herb de Provence Grilled Breast of Chicken</b> with Kalamata Tomato Sauce and Creamy Risotto	\$16 per guest
<b>Pan-Roasted Chicken</b> with Mushroom Madeira Cream and Cheese Tortellini	\$16 per guest
<b>Macadamia-Crusted Tilapia</b> with Toasted Coconut Jasmine Rice and Passion Fruit Butter	\$17 per guest
<b>Low Country Shrimp and Grits</b> with Cheddar Grits and Applewood Smoked Bacon	\$16 per guest
<b>Beef Tenderloin Medallions</b> with Aged Gouda Macaroni, Red Wine Demi, and Haricots Verts	\$18 per guest
<b>Beef Tenderloin Medallions</b> with Garlic Mashed Potatoes, Bourbon Demi, and Asparagus	\$18 per guest
<b>Beef Tenderloin Medallions</b> with Mushroom Risotto Cake, Demi-Glace, and Creamed Spinach	\$18 per guest
<b>Mini Sliders</b> Miniature Angus Beef Burgers with Cheddar and Jalapenos Maytag Blue Cheese and Bacon Burger Served with Crispy French Fries or Sweet Potato Fries	\$15 per guest
<b>Italian Ravioli</b> Fresh Ravioli Pasta Filled with Three Cheeses and Topped with a Zesty Sauce of Tomato, Olives, Capers, and Parmesan Cheese	\$14 per guest

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## Plated Dinner

### Appetizers

Jumbo Lump Crab Cake with Creole Rémoulade and Microgreens	\$12
Vanilla Butter Poached Gulf Shrimp with Tropical Fruit Salsa and Tahitian Lime Oil	\$14
Wild Mushroom Croustade with Madeira Cream	\$11
Potato Chive Gnocchi with Roasted Red Pepper Cream	\$9

### Salads *(included in the entrée price, unless otherwise noted)*

Mixed Green Salad with Pears, Pecans, Feta Cheese & Honey-Vanilla Vinaigrette	
Texas Caesar of Romaine Lettuce, Corn Bread Croutons, Queso Cotija & Smoked Jalapeno Caesar Dressing	
Spinach Salad with Blue Cheese, Candied Walnuts, Grapes & Cranberry Vinaigrette	

### Specialty Salads

Gem Butter Lettuce with Roasted Pears, Maytag Blue Cheese Vinaigrette, and Roasted Walnuts	\$4 additional
Wilted Spinach with Warm Applewood Bacon Vinaigrette and Baguette Crisps	\$4 additional
Baby Romaine Leaves with Creamy Whole Grain Mustard Dressing, Crispy Bacon, Oven-Roasted Tomatoes, and Sourdough Croutons	\$4 additional
Oven-Roasted Tomatoes with Fresh Mozzarella, Basil, Toasted Pine Nuts, and Balsamic Glaze	\$6 additional
Mojito Salad with Baby Greens, Mint Leaves, Avocado, Hearts of Palm, and Tortilla Strips with Rum-Lime Vinaigrette	\$6 additional

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## Entrées

*All seated dinners served with assorted rustic breads, creamery butter, and Starbucks coffee.*

\*Choice entrées available for an additional charge. Please inquire for more details.

### Chicken

Herb-Roasted Chicken with Caramelized Onion Jus and Sundried Tomato Polenta	\$44
Grilled Boneless Chicken Breast with Sundried Tomatoes, Artichoke Hearts, Button Mushrooms, and Parmesan Risotto	\$44
Boneless Chicken Breast Stuffed with Prosciutto and Provolone, with Marsala Sauce and Angel Hair Pasta	\$46
Pan-Roasted Chicken with Mushroom Madeira Cream and Cheese Tortellini	\$46

### Seafood

Grilled Wild Salmon with Lemon-Thyme Butter, Buttermilk Mash, and Roasted Baby Vegetables	\$48
Honey-Teriyaki Glazed Wild Salmon with Wasabi Mash and Sesame Snap Peas	\$48
Crispy Trout with Provençal Ratatouille, Basil Potatoes, and Yellow Pepper Nage	\$48
Lobster Pot Pie with Applewood Bacon-Wrapped Asparagus and Pernod Hollandaise	\$60

### Beef / Veal

Sake-Soy London Broil with Baby Bok Choy, Shiitake Mushrooms, and Fragrant Jasmine Rice	\$49
Roasted Beef Tenderloin Filet with Roasted Garlic Mashed Potatoes and Cabernet Demi	\$65
Grilled Beef Tenderloin Filet with Red Wine Sauce, Paired with Lobster Risotto and Saffron Jus	\$68
Roasted Veal Tenderloin over Gorgonzola Scented Creamer Potatoes, Roasted Peppers, and Porcini Mushroom Sauce	\$69

### Duet Plates

Anchote Rubbed Petite Filet Mignon with Margarita Grilled Shrimp, Roasted Red Pepper Sauce, Chipotle Cheddar Grits, & Fire Roasted Vegetables	\$70
Grilled Petite Filet Mignon & Herb Roasted Salmon with Caper Butter & Smoked Tomato Coulis, Dill Whipped Potatoes, Citrus Scented Vegetables	\$70
Roasted Petite Filet Mignon & Seared Seabass with Balsamic Fig Gastrique & Shallot Orange Butter, With Garlic Roasted Marble Potatoes & Haricot Verts	\$74
Petite Beef Tenderloin Filet with Herb Grilled Boneless Chicken Breast, Mushroom Fondue, and Roasted Garlic Mash	\$65

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## Dessert Stations

Minimum of 25 Guests

<b>Dessert Shot Bar</b> Chef's Choice of Assorted Cakes and Pies Served in Shot Glasses	\$9 per guest
<b>Strawberry Shortcake Bar</b> (Seasonal) Angel Food Cake with Fresh Strawberries, Balsamic Caramel Sauce, and Mountains of Whipped Cream Chef Attendant Included	\$12 per guest
<b>Mini Dessert Display</b> Assorted Miniature Sweet Bites	\$12 per guest
<b>Cheesecake Bar</b> New York-Style Cheesecake with a Variety of Toppings to Include: Chocolate-Vodka Sauce, Seasonal Fresh Fruits, Caramel, Nuts, Raspberry-Merlot Sauce, Whipped Cream, and Cherries	\$10 per guest
<b>Chocolatier</b> Assorted Decadent Chocolate Treats	\$14 per guest
<b>Bread Pudding Bar</b> Traditional New Orleans-Style with Whiskey Sauce Rocky Road with Chocolate, Marshmallows, Pecans, and Chocolate Fudge Sauce Banana Cream with Roasted Bananas Toasted Macadamia Nuts and Coconut Caramel Sauce	\$9 per guest

## Late Night Snacks

Recommended for half of guests toward the end of your reception  
\$2.00 per piece

Breakfast Burritos

Mini Pigs in a Blanket

Cookies n Milk

Mini Grill Cheese Sandwiches

Mini Beef Sandwiches

Menu based on availability. Prices subject to change without notice.  
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# Wine and Spirits Guide for Catered Events

All bars must close 30 minutes before reception ends.

## No Shot Policy

**Hosted Bar Packages:** The set fee is **\$225** per bar. This fee covers bar setup and bartender. One bar per 100 guests is required. All charges are based on a 4 hour wedding rental.

\$31 Beer/Wine/Champagne

\$36 Beer/Wine/Champagne/Standard liquor

\$41 Beer/Wine/Champagne/Premium liquor

Specialty/Signature Cocktails are not included in package pricing.

**Hosted Bar based on consumption:** A Hosted Bar will be provided for your group for a fee of **\$225** per bar. This fee covers bar setup and bartender. One bar per 75 guests is required. All charges (liquor, beer, wine, sodas) will be in addition to the Bar Setup Fee. All charges for drinks will be based on consumption.

House Champagne, White and Red Wines \$28/bottle

Standard Beer \$4/bottle

Premium Beer \$5/bottle

Standard Liquor \$7/drink

Premium Liquor \$9/drink

Sodas and Bottled Water \$3/each

**Liquor:** Please select service with standard or premium liquors. Special-request liquors can be ordered with 30 days' advance notice.

### Standard Liquors:

Titos Vodka

Broker's Gin

Jack Daniel's Whiskey

Dewar's Scotch

Cruzan Rum

Jose Cuervo Tequila

Jim Beam Bourbon Whiskey

### Premium Liquors:

Ketel One Vodka

Tanqueray Gin

Maker's Mark Whiskey

Crown Royal Whiskey

Captain Morgan Spiced Rum

Chivas Regal Scotch

Sauza Hornitos Tequila

**Standard Beer:** Coors Light, Bud Light

Miller light, Michelob Ultra

**Premium Beer:** Revolver High Brass, Blood & Honey, Rahr & Sons Storm Cloud, Deep Ellum IPA, Deep Ellum Double Brown Stout, Deep Ellum Pale Ale,

**Cash Bar:** The setup fee is **\$250** per bar. This fee covers bar setup, bartender/cashier, and ticket sales. One bar per 100 guests is required.

Sodas and Bottled Water \$3/each (Expense may be covered by host)

Standard Beer \$4/bottle

Premium Beer \$5/bottle

Wine \$8/glass

House Cocktail \$7/drink

Premium Cocktail \$9/drink

Menu based on availability. Prices subject to change without notice.

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## Frequently Asked Questions

### **Do we have to become a Member of the Museum to host a Private Event?**

Yes, we do require Membership, but your Membership is built into your Room Fee Rental.

### **Are we able to host Wedding Ceremonies?**

Unfortunately we are not able to host wedding ceremonies anywhere on Museum Property.

### **What Type of Deposit is needed to hold our Space?**

The room rental is due with a Signed contract in order to secure your event space.

### **Are we allowed to bring in an outside caterer?**

No, Café Modern is the Exclusive Caterer for the Modern Art Museum of Fort Worth. The only exception is a professionally baked Wedding Cake from a licensed bakery & small favor gifts.

### **Are we allowed to provide our own Alcohol?**

No, Café Modern provides all beverages, alcoholic and non-alcoholic Drinks. Café Modern can order a special wine, beer, or liquor with advance notice (based on availability)

### **Can we take home leftover food?**

Unfortunately, for insurance reasons, we cannot allow food to leave the premises once it has been prepared. We are unable to ensure the quality & safety of the food once it leaves the building.

### **Are complimentary tastings provided?**

Yes, tastings are scheduled after hours and with the availability of the Chef. We do not schedule tastings on the weekends or during another private event. Tastings are only available to Private Events with a Signed contract.

### **What time are we allowed to host an after-hours event?**

Most likely after 7:00pm in the Café & 7:30 in the Grand Lobby, however this will depend on the current museum schedule. Please contact the Catering Director for further information. Each rental is for 4 hours, additional time can be requested, but additional charges will apply.

### **What time does set up begin?**

Set up begins at 5:00pm, after the Museum closes to the Public. Early set up must be approved by the Catering Director and Museum Security.

### **How long do we have for tear down & must it be complete immediately after the Event?**

Yes. All events must be cleaned up immediately following the event. Any flowers must be picked up by the florist or taken by the client. All dance floors, staging & any other non-museum furnishings must be removed from the building after the events. Events are allowed an Hour and half for cleanup.

### **What type of Decoration Restrictions does the Museum have?**

Balloons, confetti, glitter and Sparklers are not allowed on Museum Property. Nothing can be taped or attached to any wall, granite or concrete flooring. Candles are only permitted in the Café. All candles must be enclosed. No candles are allowed in the Lobby, the Café Patio, or the Sculpture Garden.

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