

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 Round Tables/Silver Chairs			
	Dinner with Existing Chairs/Tables	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	Dinner with Round Tables/Silver Chairs			
	Seated Dinner	Buffet Dinner	Hors 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 for more information or to schedule an event.

Café Modern

Non-Member Rental Rate \$2,000
Existing Member Rental Rate (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: Founder's 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

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

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



Equipment Rental Information

Included in Rental

Coat Check Attendant
Tall or Short Cocktail Tables
Existing Café Tables and Chairs
White or Black Square Linens
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, Not Available for Weddings)
Flatware and Glassware for up to 200 guests
Security and Parking
TABC Bartenders and Servers
Cake Cutting

Additional Fees (optional)

Silver Chivari Chairs with Black Cushions for up to 200 guests	\$5/chair
Round Guests Tables for up to 250 guests	\$8/table
Removal of Half of the Tables and Chairs for Café Rental	\$500
Removal of All Tables and Chairs for Café Rental	\$1,000
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	\$500
Removal of Café Ellipse Blue Chairs (use existing tables)	\$400
Staging for a Band	Call for quote
Standard Wood Parquet Dance Floor	Call for quote
White Cushions for Silver Chivari Chairs	\$3/cushion

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Passed Hors 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 'oOeuvresoeuvres	

Standard Hors d'Oeuvres

Grilled Chicken Quesadilla with La Cocina Cheese

Smoked Chicken, Brie, and Fruit Quesadillas

Warm Brie with Fig Merlot Preserves and 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 Gougères

Premium Hors d'oOeuvresoeuvres

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 Gougères with Boursin

Shrimp Tostada with Cheese and 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 and Blue Cheese Lavosh

Spicy Crab Endive Bites

Petite Duck Nachos with Goat Cheese and Mango Pico

Tomato Cup with Ceviche



Reception Stations Package #1

Minimum of 75 Guests

2 Hors d'Oeuvres and 3 Food Stations

Example Layout:

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 Sliders

Angus Beef Burgers with Cheddar and Jalapenos

Maytag Blue Cheese and Bacon Burgers

Served with Crispy French Fries or Sweet Potato 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.
21% Service Charge and 8.25% Sales Tax not included.



Reception Stations Package #2

Minimum of 75 Guests

2 Standard/1 Premium Hors d'Oeuvres and 4 Food Stations

Example Layout:

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 and Spinach Dip, Gruyere Fondue,
Warm Creole Crab Dip, Roasted Red Pepper Cream Cheese Dip,
Pita Chips, Flatbreads, and Tortilla Chips

Starbucks Coffee & Water Station Included

\$57 per Guest

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



Reception Stations Package #3

Minimum of 75 Guests

Premium Hors d'Oeuvres, 1 Food Station, and 3 Mini Meal Stations

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 Included

\$69 per Guest

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

Dinner Buffet Options

Minimum of 50 Guests

All Buffets include 1 Salad, 2 Sides, and Chef's Seasonal Vegetables,
Assorted Rustic Breads & Creamery Butter,
Passed Hors d'Oeuvres for Cocktail Hour (Select 3)

Choose 1 Entrée \$55 per guest

Choose 2 Entrées \$65 per guest

Entrée Selections

Grilled Boneless Chicken Breast with Creamy Artichoke Florentine Sauce
Modern Chicken Piccata 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 Flank Steak with Roasted Mushrooms and Caramelized Onions
Panang Red Curry Beef with Asian Vegetables
Seared Beef Filet with Truffled Red Wine Demi (add \$2 per guest)
Tenderloin Medallions with Shitake-Sake Glaze (add \$2 per guest)

Salad Selections (Select 1)

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, and Smoked Jalapeno Caesar Dressing
Spinach Salad with Blue Cheese, Candied Walnuts, Grapes, & Cranberry Vinaigrette

Side Selections (Select 2)

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
Buttermilk Mashed Potatoes
English Cheddar Mashed Potatoes

Chef's Seasonal Vegetable Selection

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

Reception Displays and Stations

Minimum of 25 Guests; Minimum of 3 Stations

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

Artisanal Cheese Display	\$10 per guest
Chef's Selection of Gourmet Cheeses, Fresh Fruit Garnish, Mixed Nuts, Sliced Baguettes, and Crackers	
Avocado Bar (Seasonal)	\$13 per guest
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	
Vegetable Crudités	\$10 per guest
Seasonal Vegetables served with Wasabi Ranch Dip and Roasted Red Pepper Dip	
Cocktail Salads (Select 2)	\$10 per guest
Bellini—Roasted Peaches and Almonds over Arugula with Gorgonzola and Champagne Vinaigrette Mojito—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	
Italian Antipasto Display	\$12 per guest
Marinated Olives, Mozzarella, Prosciutto, Salami, Asparagus, Artichokes, and Toasted Baguette Slices	
Ceviche Station	\$15 per guest
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	
Maki Sushi Station	\$13 per guest
House-Made Spicy Crab Rolls, Crispy Vegetable Rolls, and Smoked Salmon Wasabi Cream Rolls With Pickled Ginger, Wasabi, and Soy. Seasonal Selections also available.	
Chilled Shrimp Cocktail Display	\$13 per guest
Lemon and Spice Shrimp, Classic Cocktail Sauce and Rémoûlade Sauce	
Breads & Spreads Stations	\$12 per guest
Warm Artichoke and Spinach Dip, Gruyere Fondue, Warm Creole Crab Dip, Roasted Red Pepper Cream Cheese Dip, and Roasted Garlic Hummus. Served with Pita Chips, Flatbreads, and Tortilla Chips	
Flat Breads Station (Select 2)	\$14 per guest
Chicken Flatbread with Pesto sauce, topped with Caramelized Onions, and Brie Cheese Fresh Mozzarella, Garlic Olive Oil, and Artichoke Prosciutto, Gouda, and Sundried Tomatoes Pesto	

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

Reception Displays and Stations

Minimum of 25 Guests; Minimum of 3 Stations

Mashed Potato Martini Bar

\$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

Gourmet Macaroni and Cheese Station

\$11 per guest

Decadent Three-Cheese Sauce with Pasta and Various Toppings to Include:

Broccoli, Sautéed Mushrooms, Bacon, Ham, Diced Tomatoes, and Chives

Carving Station

Served with Assorted Silver Dollar Rolls, Au Jus, and Creamy Horseradish guest

one meat \$13 per

Garlic and Pepper—Crusted Inside Round of Beef guest

two meats \$20 per

Bourbon-Maple Glazed Ham

Apple Jack—Glazed Berkshire Pork

Herb-Infused Roasted Turkey Breast

Roasted Beef Tenderloin (add \$4)

Taco Duo

\$14 per guest

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

Munchies Station (Select Southwestern or Mediterranean)

\$10 per guest

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

Mediterranean: Roasted Garlic Hummus, Roasted Eggplant Caviar, Cucumber Tzatziki Dip, and Tabbouleh with Pita Chips

Mini Meal Stations

Minimum of 100 Guests

Chef's choice of vegetable unless otherwise noted.

Tortilla-Crusted Boneless Chicken Breast with Creamy Chipotle Sauce, Cheddar Mash, and Southwestern Stir Fry	\$16 per guest
Herb de Provence Grilled Breast of Chicken with Kalamata Tomato Sauce and Creamy Risotto	\$16 per guest
Pan-Roasted Chicken with Mushroom Madeira Cream and Cheese Tortellini	\$16 per guest
Macadamia-Crusted Tilapia with Toasted Coconut Jasmine Rice and Passion Fruit Butter	\$17 per guest
Low Country Shrimp and Grits with Cheddar Grits and Applewood-Smoked Bacon	\$16 per guest
Beef Tenderloin Medallions with Aged Gouda Macaroni, Red Wine Demi, and Haricots Verts	\$18 per guest
Beef Tenderloin Medallions with Garlic Mashed Potatoes, Bourbon Demi, and Asparagus	\$18 per guest
Beef Tenderloin Medallions with Mushroom Risotto Cake, Demi-Glace, and Creamed Spinach	\$18 per guest
Mini Sliders (Select 2) Miniature Angus Beef Burgers with Cheddar and Jalapeños Maytag Blue Cheese and Bacon Burger Served with Crispy French Fries or Sweet Potato Fries California Chicken Slider with Guacamole and Sliced Tomato Pulled Pork Slider with Roasted Apple Salsa Turkey Slider on a Pretzel Bun with Gouda and Cranberry Sauce Ham Slider with Mustard and Pickles on a King Hawaiian Roll BBQ Beef Brisket Slider with Coleslaw	\$15 per guest
Italian Ravioli Fresh Ravioli Pasta Filled with Three Cheeses and Topped with a Zesty Sauce of Tomato, Olives, Capers, and Parmesan Cheese	\$14 per guest

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

2-course Plated Dinner, with Salad, Entrée, Bread, and Tableside Wine Service

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

Mixed Greens Salad with Pears, Pecans, Feta Cheese, and Honey-Vanilla Vinaigrette

Texas Caesar of Romaine Lettuce, Corn Bread Croutons, Queso Cotija and Smoked Jalapeño Caesar Dressing

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

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

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

Chili-Lime Marinated Chicken with Black Bean–Corn Relish and Queso Fresco Grits \$44

Grilled Boneless Chicken Breast with Sundried Tomatoes, Artichoke Hearts, Button Mushrooms, and Parmesan Risotto \$44

Boneless Chicken Breast topped 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

Menu based on availability. Prices subject to change without notice.
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Braised Short Ribs with Marble Potatoes and Crispy Tobacco Onions	\$60
Filet Mignon with Roasted Garlic Mashed Potatoes, Creamed Spinach, and Demi-Glace	\$65
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

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

Dessert Stations

Minimum of 25 Guests

Dessert Shot Bar	\$9 per guest
Chef's Choice of Assorted Cakes and Pies Served in Shot Glasses	
Strawberry Shortcake Bar (Seasonal)	\$12 per guest
Angel Food Cake with Fresh Strawberries, Balsamic Caramel Sauce, and Mountains of Whipped Cream Chef Attendant Included	
Mini Dessert Display	\$12 per guest
Assorted Miniature Sweet Bites	
Cheesecake Bar	\$10 per guest
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	
Chocolatier	\$14 per guest
Assorted Decadent Chocolate Treats	

Menu based on availability. Prices subject to change without notice.
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Bread Pudding Bar

\$9 per guest

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

Late Night Snacks

Recommended for half of guests toward the end of your reception

Breakfast Burritos:

\$3 per piece

Potato, Egg, Bacon, and Cheese

Mini Pigs in a Blanket

\$3 per piece

Cookies 'n Milk

\$3 per piece

Chocolate Chip or Oatmeal Raisin served with a Shooter of Milk

Mini Grilled Cheese Sandwiches**Mini Beef Sliders with Cheddar Cheese****Flavored Coffee Station:**

\$4 per guest

Starbucks Regular and Decaf Coffee

Served with Whipped Cream, Hazelnut, Vanilla, Caramel, Chocolate Shavings, and Cinnamon

Coffee Station with Cordials:

\$10 per guest

Starbucks Regular and Decaf Coffee

Served with Baileys Irish Cream, Frangelico, Kahlúa, Amaretto, Grand Marnier,

Chocolate Cigars, Whipped Cream, and Cinnamon Sticks

Wine and Spirits Guide for Catered Events

All bars must close 30 minutes before reception ends.

No Shot Policy

Hosted Bar Packages: The 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:

Tito's 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, Revolver Blood & Honey, Rahr & Sons Storm Cloud IPA, 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.

Menu based on availability. Prices subject to change without notice.
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Sodas and Bottled Water	\$3/drink (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

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 Rate.

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 Rental Rate 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 and small favor gifts.

Are we allowed to provide our own alcohol?

No, Café Modern provides all beverages, alcoholic and non-alcoholic. 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 and 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 pm in the Café and 7:30 pm 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 setup begin?

Setup begins at 5 pm, after the Museum closes to the public. Early setup must be approved by the Catering Director and Museum Security.

How long do we have for tear down, and must it be completed immediately after the event?

Menu based on availability. Prices subject to change without notice.
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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, and any other non-museum furnishings must be removed from the building after the events. Events are allowed an hour-and-a-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.