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

**Event Capacity Chart**

<table>
<thead>
<tr>
<th></th>
<th>Dinner with Existing Chairs/Tables</th>
<th>Dinner with Round Tables/Silver Chairs</th>
<th>Reception Style Food Stations</th>
<th>No Tables/Chairs</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Café with Dance Floor</strong></td>
<td>98 seats</td>
<td>150 seats</td>
<td>150 guests</td>
<td>170 guests</td>
</tr>
<tr>
<td><strong>Café without Dance Floor</strong></td>
<td>160 seats</td>
<td>200 seats</td>
<td>200 guests</td>
<td>240 guests</td>
</tr>
<tr>
<td><strong>Lobby without Café</strong></td>
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<td></td>
</tr>
<tr>
<td><strong>Lobby with Café</strong></td>
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</tbody>
</table>

**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 (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.
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 & Glassware provided up to 200 guests
Parking included
TABC Bartenders and Servers provided
No cake cutting Fee

Additional Fees (optional)
Silver Chivari Chairs with Black Cushions up to 200 guests $5 Chair
Round Guests Tables included up to 250 guests $8 table
Security Fort Worth Police required $300
Power Hook up for Bands $250
Removal of half tables and Chairs for Café Rental $500.00
Removal of all tables and Chairs for Café Rental $1000.00
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 $500.00
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 per cushion

Menu based on availability. Prices subject to change without notice.
21% Service Charge and 8.25% Sales Tax not included.
Passed Hors d'oeuvres
Choice of four items

<table>
<thead>
<tr>
<th>List</th>
<th>Price per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>Standard List</td>
<td>$11</td>
</tr>
<tr>
<td>1/2 Standard and 1/2 Premium</td>
<td>$13</td>
</tr>
<tr>
<td>Premium List</td>
<td>$15</td>
</tr>
<tr>
<td>$2.50 per person additional Hors D’oeuvres</td>
<td></td>
</tr>
</tbody>
</table>

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

Menu based on availability. Prices subject to change without notice.
21% Service Charge and 8.25% Sales Tax not included.
Reception Stations Package #1
Minimum of 75 Guests
Select 2 Hors d’oeuvres; 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 & 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.
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; 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 & Speads Station
Artichoke & Spinach Dip, Roasted Cauliflower Dip,
Guacamame, Roasted Red Pepper Hummus
Pita Chips, Fried Wontons, Flatbreads, & Tortilla Chips

$57 per Guest
Water & Coffee Station Included

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; 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
$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 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 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 Flank Steak with Roasted Mushrooms and Caramelized Onions
Panang Red Curry Beef with Asian Vegetables
Seared Beef Filet with Truffled Red Wine Demi (add $2.00 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
Buttermilk Mashed Potatoes
English Cheddar Mashed Potatoes

Chefs 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 for an additional charge.*

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**Artisanal Cheese Display**

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

$10 per guest

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**Avocado Bar (Seasonal)**

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

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**Vegetable Crudités**

Seasonal Vegetables Served with Wasabi Ranch Dip and Roasted Red Pepper Dip

$10 per guest

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**Cocktail Salads (Choice of Two)**

- 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

$10 per guest

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**Italian Antipasto Display**

Marinated Olives, Mozzarella, Prosciutto, Salami, Asparagus, Artichokes, and Toasted Baguette Slices

$12 per guest

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**Ceviche Station**

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

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**Maki Sushi Station**

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

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**Chilled Shrimp Cocktail Display**

Lemon & Spice Shrimp, Classic Cocktail Sauce & Remoulade Sauces

$13 per guest

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**Breads & Spreads Stations**

- 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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**Flat Breads Station:** Choice of two

- 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

$14 per guest

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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**
Creamy Mashed Potatoes with Various Toppings to Include:
Whipped Butter, Sour Cream, Chives, Cheddar, Sautéed Mushrooms, and Bacon
Add Fried Chicken Bites
$11 per guest

**Gourmet Macaroni and Cheese Station**
Decadent Three Cheese Sauce with Pasta and Various Toppings to Include:
Broccoli, Sautéed Mushrooms, Bacon, Ham, Diced Tomatoes, and Chives
$11 per guest

**Carving Station**
Served with Assorted Silver Dollar Rolls, Au Jus and Creamy Horseradish
Garlic and Pepper–Crusted Inside Round of Beef
Bourbon-Maple Glazed Ham
Apple Jack–Glazed Berkshire Pork
Herb–Infused Roasted Turkey Breast
Roasted Beef Tenderloin (add $4.00)
one meat
$13 per guest
two meats
$20 per guest

**Taco Duo**
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
$14 per guest

**Munchies Station** (Choice of Southwestern or Mediterranean)
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
$10 per guest

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

**Minimum of 100 guests**

Chef’s choice of vegetable unless otherwise noted.

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

Menu based on availability. Prices subject to change without notice.  
21% Service Charge and 8.25% Sales Tax not included.
Plated Dinner
2 course plated dinner; Salad, Entrée, Bread, tableside Wine Service

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

Crispy Mixed Lettuces with Bacon, Petite Tomatoes & 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 & Queso Fresco Grits $44
Grilled Boneless Chicken Breast with Sundried Tomatoes, Artichoke Hearts, Button Mushrooms, and Parmesan Risotto $44
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

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

- Braised Short Ribs with marbled Potatoes and Crispy Tobacco Onions $60
- Filet Mignon with Roasted Garlic Mashed Potatoes, Creamed Spinach & 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**

- Anchoite 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

**Dessert Stations**

Minimum of 25 Guests

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

Menu based on availability. Prices subject to change without notice. 21% Service Charge and 8.25% Sales Tax not included.
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
$3.00 per piece

Breakfast Burritos:
Potato, Egg, Bacon and Cheese

Mini Pigs in a Blanket

Cookies n Milk
Chocolate Chip or Oatmeal Raisin server with a Shooter of Milk

Mini Grill Cheese Sandwiches

Mini Beef Sliders with Cheddar Cheese

Flavored Coffee Station: $4.00 per person
Starbucks Regular & Decaf Coffee
served with Whipped Cream, Hazelnut, Vanilla, Caramel, Chocolate shaving, Cinnamon

Coffee Station with Cordials: $10.00 per person
Starbucks Regular & Decaf Coffee
Served with Baileys Irish Cream, Frangelico, Kahlua, Amaretto, Grand Marnier,
Chocolate Cigars, Whipped Cream, Cinnamon Sticks

Menu based on availability. Prices subject to change without notice.
21% Service Charge and 8.25% Sales Tax not included.
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 $250 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.
Bar Package includes House Wine

Hosted Bar based on consumption: A Hosted Bar will be provided for your group for a fee of $250 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:
- Lone Star Vodka
- Broker’s Gin
- Jack Daniel’s Whiskey
- Dewar’s Scotch
- Pelican Bay 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: Community Texas Helles, Rahr Blonde, Martin House Bockslider, Martin House Daybreak, Deep Ellum IPA, Austin Eastciders Texas Honey, Lakewood Temptress Stout

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.
21% Service Charge and 8.25% Sales Tax not included.
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 unable 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 Catered 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.