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**

<table>
<thead>
<tr>
<th>Café</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>with Dance Floor</td>
<td>98 seats</td>
<td>150 seats</td>
<td>150 guests</td>
<td>170 guests</td>
</tr>
<tr>
<td>without Dance Floor</td>
<td>160 seats</td>
<td>200 seats</td>
<td>200 guests</td>
<td>240 guests</td>
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</table>

<table>
<thead>
<tr>
<th>Lobby</th>
<th>Seated Dinner</th>
<th>Buffet Dinner</th>
<th>Hors d'oeuvre Stations</th>
<th>No Tables/Chairs</th>
</tr>
</thead>
<tbody>
<tr>
<td>without Café</td>
<td>250 seats</td>
<td>400 seats</td>
<td>400 guests</td>
<td>600 guests</td>
</tr>
<tr>
<td>with Café</td>
<td>250 seats</td>
<td>600 seats</td>
<td>700 guests</td>
<td>800 guests</td>
</tr>
</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): $500

**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

Menu based on availability. Prices subject to change without notice.
21% Service Charge and 8.25% Sales Tax not included.
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
- 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
- Complimentary Self-Parking
- TABC Certified Bartenders and Servers
- No cake cutting fee

**Additional Fees (optional)**
- Round Guests Tables included up to 250 guests $10 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 $150
- Sound System for Background Music in the Café $50
- Valet Parking $40/hour/attendant
- Removal of Café 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 $4 per cushion
- Silver Chivari Chairs $5
Menu based on availability. Prices subject to change without notice.
21% Service Charge and 8.25% Sales Tax not included.

House Linen Charge to Accommodate Event $100

**Passed Hors d’oeuvres**
Choice of four items

<table>
<thead>
<tr>
<th>Standard List</th>
<th>$12 per guest</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/2 Standard and 1/2 Premium</td>
<td>$14 per guest</td>
</tr>
<tr>
<td>Premium List</td>
<td>$16 per guest</td>
</tr>
</tbody>
</table>

$3.00 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
- Blue Cheese Celery Toast

**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, Melon, & Blue Cheese Lavosh
- Spicy Crab Endive Bites
- Petite Duck Nachos with Goat Cheese & Mango Pico
- Tomato Cup with Ceviche
- Mini Avocado Toast with Quail Egg

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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 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

$48 per Guest
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 #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

**Southwestern Chicken**
With Creamy Chipotle Sauce, Crispy Tortilla Strips Cheddar Mash, and Roasted Vegetables

**Breads & Spreads Station**
Warm Artichoke & Spinach Dip, Warm Creole Crab Dip, Guacamame Dip, Roasted Garlic Hummus. Served with Pita Chips, Flatbreads, & Tortilla Chips

$58 per Guest
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

Salad Station (Select 2)
Bellini—Roasted Peaches and Almonds over Arugula and Radicchio with Gorgonzola and Champagne 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

$69 per Guest
Coffee Station Included

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’oeuvres for Cocktail Hour (select 3)
Choose 1 Entrée $57.00
Choose 2 Entrée $67.00

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 Truffle Red Wine Demi (add $2.00 per guest)
Tenderloin Medallions with Shiitake-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

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 for an additional charge.

Artisanal Cheese Display $11 per guest
Chef’s Selection of Gourmet Cheeses, Fresh Fruit Garnish, Mixed Nuts, Sliced Baguettes, and Crackers

Avocado Bar (Seasonal) $14 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 $11 per guest
Seasonal Vegetables Served with Wasabi Ranch Dip and Roasted Red Pepper Dip

Cocktail Salads (Choice of Two) $11 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 $13 per guest
Marinated Olives, Artichokes, and Mushrooms, Prosciutto, Salami, and Mortadella,
Tomato-Mozzarella Pesto Salad, and Toasted Baguette Slices

Ceviche Station $16 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 $15 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 $14 per guest
Lemon & Spice Shrimp, Classic Cocktail Sauce & Remoulade Sauces

Breads & Spreads Stations $13 per guest
Warm Artichoke & Spinach Dip, Warm Creole Crab Dip, Guacamame Dip,
Roasted Garlic Hummus. Served with Pita Chips, Flatbreads, & Tortilla Chips

Flat Breads Station: Choice of two $15 per guest
Chicken Flatbread with Pesto Sauce, topped with Sundried Tomato, Caramelized Onion, and Brie
Fresh Mozzarella, Garlic Olive Oil, Artichoke, and Kalamata Olive
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**  
$12 per guest  
Creamy Mashed Potatoes with Various Toppings to Include: Whipped Butter, Sour Cream, Chives, Cheddar, Sautéed Mushrooms, and Bacon  
Add Fried Chicken Bites $5 per guest

**Gourmet Macaroni and Cheese Station**  
$12 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 sauce per guest  
- 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 $6.00)  
- one meat $14  
- two meats $21

**Taco Duo**  
$15 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

**Munchies Station** (Choice of Southwestern or Mediterranean)  
$11 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.

<table>
<thead>
<tr>
<th>Menu Item</th>
<th>Price per Guest</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Southwestern Chicken</strong></td>
<td>$17 per guest</td>
</tr>
<tr>
<td>with Creamy Chipotle Sauce, Crispy Tortilla Strips, Cheddar Mash, and Roasted Vegetables</td>
<td></td>
</tr>
<tr>
<td><strong>Herb de Provence Grilled Breast of Chicken</strong></td>
<td>$17 per guest</td>
</tr>
<tr>
<td>with Kalamata Tomato Sauce and Creamy Risotto</td>
<td></td>
</tr>
<tr>
<td><strong>Pan-Roasted Chicken</strong></td>
<td>$17 per guest</td>
</tr>
<tr>
<td>with Mushroom Madeira Cream and Cheese Tortellini</td>
<td></td>
</tr>
<tr>
<td><strong>Macadamia-Crusted Tilapia</strong></td>
<td>$18 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>$17 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>$19 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>$19 per guest</td>
</tr>
<tr>
<td>with Garlic Mashed Potatoes, Bourbon Demi, and Asparagus</td>
<td></td>
</tr>
<tr>
<td><strong>Braised Short Rib</strong></td>
<td>$19 per guest</td>
</tr>
<tr>
<td>With Buttermilk Mash Potatoes and Crispy Tobacco Onions</td>
<td></td>
</tr>
<tr>
<td><strong>Mini Sliders (Choose 2)</strong></td>
<td>$16 per guest</td>
</tr>
<tr>
<td>Miniature Angus Beef Burgers with Cheddar and Jalapenos</td>
<td></td>
</tr>
<tr>
<td>Maytag Blue Cheese and Bacon Burger</td>
<td></td>
</tr>
<tr>
<td>Served with Crispy French Fries or Sweet Potato Fries</td>
<td></td>
</tr>
<tr>
<td>California Chicken Slider with Pepper Jack Cheese and Bacon</td>
<td></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 with Gouda &amp; Cranberry Sauce</td>
<td></td>
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<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>$15 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 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 $45 per guest
- Chili Lime Marinated Chicken with Black bean/ Corn Relish & Queso Fresco Grits $45 per guest
- Roasted Airline Chicken Breast with Sundried Tomatoes, Artichoke Hearts, $45 per guest
- Button Mushrooms, and Parmesan Risotto
- Chicken Breast topped with Prosciutto and Provolone, with Marsala Sauce and Angel Hair Pasta $46 per guest
- Pan-Roasted Chicken with Mushroom Madeira Cream and Cheese Tortellini $46 per guest

##### Seafood
- Grilled Wild Salmon with Lemon-Thyme Butter, Buttermilk Mash, and Roasted Baby Vegetables $48 per guest
- Honey-Teriyaki Glazed Wild Salmon with Wasabi Mash and Sesame Snap Peas $48 per guest
- Crispy Trout with Provençal Ratatouille, Basil Potatoes, and Yellow Pepper Nage $48 per guest
- Lobster Pot Pie with Applewood Bacon–Wrapped Asparagus and Pernod Hollandaise $60 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.
(Entrée’s Continued)

**Beef / Veal**

Braised Short Ribs with marbled Potatoes and Crispy Tobacco Onions $61 per guest

Filet Mignon with Roasted Garlic Mashed Potatoes, Creamed Spinach & Demi-Glace $66 per guest

Roasted Beef Tenderloin Filet with Roasted Garlic Mashed Potatoes and Cabernet Demi $66 per guest

Grilled Beef Tenderloin Filet with Red Wine Sauce, Paired with Lobster Risotto and Saffron Jus $69 per guest

Roasted Veal Tenderloin over Gorgonzola Scented Creamer Potatoes, Roasted Peppers, and Porcini Mushroom Sauce $69 per guest

**Duet Plates**

Anchiote Rubbed Petite Filet Mignon with Margarita Grilled Shrimp, Roasted Red Pepper Sauce, Chipotle Cheddar Grits, & Fire Roasted Vegetables $70 per guest

Grilled Petite Filet Mignon & Herb Roasted Salmon with Caper Butter & Smoked Tomato Coulis, Dill Whipped Potatoes, Citrus Scented Vegetables $70 per guest

Roasted Petite Filet Mignon & Seared Seabass with Balsamic Fig Gastrique & Shallot Orange Butter, With Garlic Roasted Marble Potatoes & Haricot Verts $74 per guest

Petite Beef Tenderloin Filet with Herb Grilled Boneless Chicken Breast, Mushroom Fondue, and Roasted Garlic Mash $65 per guest

Menu based on availability. Prices subject to change without notice. 21% Service Charge and 8.25% Sales Tax not included.
# Dessert Stations
*Minimum of 25 Guests*

## Dessert Shot Bar
Chef’s Choice of Assorted Cakes and Pies Served in Shot Glasses  
$10 per guest

## Strawberry Shortcake Bar (Seasonal)
Angel Food Cake with Fresh Strawberries, Balsamic Caramel Sauce, and Mountains of Whipped Cream  
Chef Attendant Included  
$13 per guest

## Mini Dessert Display
Assorted Miniature Sweet Bites  
$13 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  
$11 per guest

## Chocolatier
Assorted Decadent Chocolate Treats  
$14 per guest

## Bread Pudding Bar
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

## Breakfast Burritos:
Potato, Egg, Bacon and Cheese  
$3 per piece

## Mini Pigs in a Blanket  
$3 per piece

## Cookies n Milk
Chocolate Chip or Oatmeal Raisin server with a Shooter of Milk  
$3 per piece

## Mini Grill Cheese Sandwiches  
$4 per piece

## Mini Beef Sliders with Cheddar Cheese  
$5 per piece

## Flavored Coffee Station:

Menu based on availability. Prices subject to change without notice.  
21% Service Charge and 8.25% Sales Tax not included.
Starbucks Regular & Decaf Coffee
served with Whipped Cream, Hazelnut, Vanilla, Caramel, Chocolate shaving, Cinnamon

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

Wine and Spirits Guide for Catered Events

All bars must close 30 minutes before reception ends.

Hosted Bar Packages: The set fee is $275 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.

- $32 Beer/Wine/Champagne
- $37 Beer/Wine/Champagne/Standard liquor
- $42 Beer/Wine/Champagne/Premium liquor / Standard liquor
- $50 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 $275 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 Wines (Red, White, Sparkling) $30/bottle
- Standard Beer $5/bottle
- Premium Beer $6/bottle
- Standard Liquor $7/bottle
- Premium Liquor $8/bottle
- 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: Premium Liquors:
- Lone Star Vodka Tito’s Vodka
- Broker’s Gin Tanqueray Gin
- Jack Daniel’s Whiskey Maker’s Mark Whiskey
- Dewar’s Scotch Crown Royal Whiskey
- Pelican Bay Rum Flor de Cana Rum
- Jose Cuervo Tequila Chivas Regal Scotch
- Jim Beam Bourbon Whiskey Sauza Hornitos Tequila

Standard Beer: Coors Light, Miller Light, Michelob Ultra

Premium Beer: Rahr & Sons, Martin House, Deep Ellum Brewing Co. Seasonal Beer Choices

Menu based on availability. Prices subject to change without notice.
21% Service Charge and 8.25% Sales Tax not included.
**Cash Bar:** The setup fee is **$275** per bar. This fee covers bar setup, bartender/cashier, and ticket sales. One bar per 100 guests is required. Prices are inclusive of sales tax.

- House Wines (Red, White, Sparkling) $9/glass
- Standard Beer $5.50/bottle
- Premium Beer $6.50/bottle
- Standard Liquor $8/drink
- Premium Liquor $9/drink
- Sodas and Bottled Water $3.25/each (Expense may be covered by host)

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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 no 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 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.