

# 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.

Find us in: [Brides of North Texas](#), [360 West](#), and [The Knot!](#)

On Instagram at [@themodern\\_weddings](#)

Menu based on availability. Prices subject to change without notice.  
22% 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 guests	150 guests	170 guests
without Dance Floor	160 seats	200 guests	200 guests	240 guests
Lobby	Dinner with Round Tables/Silver Chairs			
	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) \$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

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  
 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
House Linen Charge to Accommodate Event	\$100

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## Passed Hors d'oeuvres

Choice of four items

Standard List	\$12 per guest
1/2 Standard and 1/2 Premium	\$14 per guest
Premium List	\$16 per guest
\$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  
Smoked Salmon Pastry Bites  
Hummus Flatbread Bites

### 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  
Tuna Pokey Bites with Avocado Mash  
Mini Avocado Toast with Quail Egg  
Rolled Sushi; Vegetable, Salmon or Crab

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### **Reception Stations Package #1**

Minimum of 75 Guests

Perfect for the Casual and Small Group or Cocktail Hour

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.

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## **Reception Stations Package #2**

Minimum of 75 Guests

2 Standard 1 Premium Hors d'oeuvres; 2 Food Stations; 2 Micro Meals

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.  
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### **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

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

**\$69 per Guest**

**Coffee Station Included**

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'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 \$5.00 per guest)

Tenderloin Medallions with Shitake-Sake Glaze (add \$5.00 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

Pasta with Wild Mushrooms with Madeira Cream Sauce

Pasta with Olives, Capers, and Fire-Roasted Tomato Sauce

Vegetable Cous Cous

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.

22% 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.

**Mexican Shrimp Cocktail Display** \$14 per guest

Poached Shrimp, Zesty Cocktail Sauce, Fresh Avocado, Pico de Gallo served with Blue Corn Chips

**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.  
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## 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 per guest one meat \$14

Garlic and Pepper-Crusted Inside Round of Beef two meats \$21  
per guest

Bourbon-Maple Glazed Ham  
Apple Jack-Glazed Berkshire Pork  
Herb-Infused Roasted Turkey Breast  
Roasted Beef Tenderloin (add \$6.00)

### **Taco Duo Station** \$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

### **Spanish Style Paella** \$17 per guest

Choice of Vegetable Paella(vegan), Cauliflower, Zucchini, Squash, Peas, Garbanzo Beans  
Meat Paella: Chicken & Sausage or Shrimp & Mussels \*Micro Meal  
Combination both Seafood and Meat

## Mini Meal Stations

Minimum of 100 guests

Chef's choice of vegetable unless otherwise noted.

<b>Southwestern Chicken</b> with Creamy Chipotle Sauce, Crispy Tortilla Strips, Cheddar Mash, and Roasted Vegetables	\$17 per guest
<b>Herb de Provence Grilled Breast of Chicken</b> with Kalamata Tomato Sauce and Creamy Risotto	\$17 per guest
<b>Pan-Roasted Chicken</b> with Mushroom Madeira Cream and Cheese Tortellini	\$17 per guest
<b>Pan Roasted Chicken</b> With Mushroom Sherry Sauce, Vegetable Cous Cous with Squash, Cranberries and Almonds	\$17 per guest
<b>Moroccan Chicken</b> with Tajin Sauce and vegetable Cous Cous	\$17 per guest
<b>Macadamia-Crusted Tilapia</b> with Toasted Coconut Jasmine Rice and Passion Fruit Butter	\$18 per guest
<b>Low Country Shrimp and Grits</b> with Cheddar Grits and Applewood Smoked Bacon	\$17 per guest
<b>Beef Tenderloin Medallions</b> with Aged Gouda Macaroni, Red Wine Demi, and Haricots Verts	\$19 per guest
<b>Beef Tenderloin Medallions</b> with Garlic Mashed Potatoes, Bourbon Demi, and Asparagus	\$19 per guest
<b>Braised Short Rib</b> With Buttermilk Mash Potatoes and Crispy Tobacco Onions	\$19 per guest
<b>Mini Sliders (Choose 2)</b> Miniature Angus Beef Burgers with Cheddar and Jalapenos Maytag Blue Cheese and Bacon Burger Served with Crispy French Fries or Sweet Potato Fries California Chicken Slider with Pepper Jack Cheese and Bacon Pulled Pork Slider with Roasted Apple Salsa Turkey Slider with Gouda & Cranberry Sauce BBQ Beef Brisket Slider with Coleslaw	\$16 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	\$15 per guest

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# 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 Mushroom Sherry Sauce and Vegetable Cous Cous \$45 per guest

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

## (Entrée's Continued)

### Beef / Veal

Braised Short Ribs with Mash 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

Anchote 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

## 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 Mile

\$3 per piece

### **Mini Grill Cheese Sandwiches**

\$4 per piece

### **Mini Beef Sliders with Cheddar Cheese**

\$5 per piece

### **Chicken Tenders**

\$ 5 per piece

## **Flavored Coffee Station:**

Starbucks Regular & Decaf Coffee

served with Whipped Cream, Hazelnut, Vanilla, Caramel, Chocolate shaving, Cinnamon

\$4 per person

Coffee Station with Cordials Starbucks Regular & Decaf Coffee

Served with Baileys Irish Cream, Frangelico, Kahlua, Amaretto, Grand Marnier, Chocolate Cigars, Whipped Cream, Cinnamon Sticks

\$10 per person

## 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: add \$10 per person for additional rental time

**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:**

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:**

Tito's Vodka

Tanqueray Gin

Maker's Mark Whiskey

Crown Royal Whiskey

Flor de Cana Rum

Chivas Regal Scotch

Sauza Hornitos Tequila

**Standard Beer:** Coors Light, Miller Light, Michelob Ultra

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

**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)

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 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.



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