



fresco

2017 private dining guide



## 2017 PRIVATE DINING CATERING MENU

Valid from January 1, 2017 though December 31, 2017. Fees, menu offerings, and menu pricing subject to change for 2018.

fresco

### fresco is the madison museum of contemporary art's rooftop restaurant and exclusive on-site catering company

From preparation to presentation, we take pride in providing unique small bites and small-plate buffets that are artfully prepared and taste delicious.

The spaces at the Madison Museum of Contemporary Art are some of the most beautiful in Madison and are stunning for a seated dinners or lunches of 80 people or fewer, or small plate cocktail-style receptions for up to 250 (with the use of Fresco restaurant). Our food options below can easily translate to many event set ups, whether you have an intimate seated dinner or lunch for a smaller guest list, or a social-style reception for 250 people.

### room capacities

Museum Sculpture Garden (Museum Lobby, rain back up)  
80 seated | 175 reception\*

Museum Lobby  
80 seated | 175 reception\*

Museum Lecture Hall  
230 seated

Fresco Restaurant  
70 seated | 100 reception\*

\*Buffet table and carving station set up will reduce room capacity.



## **fresco restaurant buy-out food and beverage minimums**

Renting out the restaurant does not include the use of the museum lobby or the Rooftop Sculpture Garden. All food and beverage minimums do not include 5.5% tax, 19% service charge or any additional rentals. Minimums are subject to change due to special events or holidays.

All contracts must be signed at least one month prior to the event. Renting out the Fresco Restaurant requires a \$500 advanced deposit that is credited towards your event.

## **breakfast & lunch**

*Monday, \$750 food and beverage minimum*

*Tuesday-Friday, \$500 food and beverage minimum*

*Saturday, \$2000 food and beverage minimum*

*Sunday, \$4,000 food and beverage minimum*

## **dinner**

*Monday, \$2,000 food and beverage minimum*

*Tuesday, \$3,500 food and beverage minimum*

*Wednesday, \$4,000 food and beverage minimum*

*Thursday, \$6,000 food and beverage minimum*

*Friday-Saturday, \$10,000-\$12,000 (case by case)*

*Sunday, \$6,000 food and beverage minimum*

## **offsite catering**

We enjoy the opportunity to host functions outside of the restaurant whenever possible.

All offsite functions are considered on a per case basis. Please inquire with Amanda Schnoll at [aschnoll@foodfightinc.com](mailto:aschnoll@foodfightinc.com) for availability and quotes.

## **contact**

We would be delighted to supply rates and availability for the Fresco restaurant.

Please email Amanda Schnoll at [aschnoll@foodfightinc.com](mailto:aschnoll@foodfightinc.com)

If you are interested in renting out the Rooftop Sculpture Garden or the MMoCA lobby, please email Bob Sylvester at [bob@mmoca.org](mailto:bob@mmoca.org)

## BREAKFAST & BRUNCH

### MORNING BUFFET

\$35/person, includes coffee and orange juice

sausage patties and crispy bacon  
roasted potatoes with rosemary  
cream cheese and chive scrambled eggs  
smoked salmon, cream cheese and bagels  
oven baked crème brûlée french toast  
assorted pastries  
fruit salad lightly toasted with white wine simple syrup

### A LA CARTE OFFERINGS

yogurt and granola parfaits | \$5

assorted muffins  
mini | \$20/dozen  
half size | \$34/dozen  
regular | \$45/dozen

assorted scones  
mini | \$20/dozen  
half size | \$34/dozen  
regular | \$45/dozen

morning buns | \$45/dozen

## LUNCH

### FRESCO DELI BUFFET

\$25/person, includes soda, iced tea, and coffee

farmers' market salad with mixed greens, seasonal vegetables and house-made balsamic vinaigrette  
focaccia sandwiches: turkey, italian, and roasted vegetable  
chicken caesar wraps  
potato chips  
house-made pasta and potato salad  
assorted sweets

## A LA CARTE HORS D'OEUVRES, CENTERPIECE ARRANGEMENTS & CARVING STATIONS

If you would like to customize a menu for your event, you are welcome to choose from our a la carte hors d'oeuvres, centerpiece arrangements, and carving station offerings. We recommend the following quantities:

Passed hors d'oeuvres only: 10-15 pieces per guest

If you are offering also offering centerpiece arrangements and/or carving station(s) at your event, your event coordinator can assist you with recommended quantities of passed hors d'oeuvres.

### a la carte hors d'oeuvres

*Priced per piece. 50-piece minimum per selection.*

#### PASSED

roast chicken tamales with queso and chimichurri | \$4

crab cakes with chipotle aioli | \$4

chicken satay with thai peanut sauce | \$3

mini grilled cheese sandwiches with red pepper and tomato soup shooters | \$3

sweet pea, meyer lemon, and goat cheese risotto cakes | \$3

Neuske's bacon-gouda gougère and Old Bay aioli | \$4

fried macaroni and Hook's cheddar bites, green onion salsa | \$4

#### PLATTERED OR PASSED

vegetable spring rolls with fresh vegetables, rice paper, and sweet and spicy sauce | \$3

ahi tuna on wonton chips | \$4

marinated flank steak rolled with arugula, caramelized onion, and horseradish cream | \$4

tomato-braised short rib sliders with arugula, pesto, and parmesan cheese | \$4

shrimp diablo with garlic, adobo and lime | \$3

beef burger sliders with hook's cheddar, bread and butter pickles, ketchup, and aioli | \$4

truffled deviled eggs | \$3

bbq pulled pork sliders with creamy slaw | \$4

grilled peach, arugula, goat cheese, and balsamic | \$3

mushroom tarts with goat cheese and braised leeks | \$3

ham and hook's cheddar on grilled rustic toasts with dijon aioli and pickled onion | \$3

smoked whitefish endive cups with sour cream, chives, and cherry tomato | \$4

mini bratwurst kebabs, peppers, onion, and honey mustard | \$5

beer-braised chicken sliders and poppy seed coleslaw | \$4

## centerpiece arrangements

*Each platter serves 50 people.*

raw and roasted farmers' market vegetables | \$125.00  
served with balsamic and buttermilk ranch

sliced italian meats | \$175.00  
served with local cheese and grilled rustic bread

antipasto table | \$450.00  
marinated olives, marcona almonds and nuts, fresh fruit, ricotta with lemon zest, extra virgin olive oil, local honey, hook's aged cheddar, blue cheese and goat cheese, grilled rustic bread, and sweet and savory preserves

fresh seasonal fruit and local cheese | \$250.00

## carving stations

Chef attended. Prices based on either 4 or 6 ounces per person and includes freshly baked rolls and appropriate sauces.

tenderloin with chimichurri and horseradish dijonaise | \$17/\$21  
prime rib of beef with creamy horseradish and mayo | \$10/\$14  
baked ham with dijon mustard, mayo, and fresh fruit chutney | \$10/\$15  
turkey breast with dijon mustard, mayo, and fresh fruit chutney | \$10/\$15  
pork loin with dijon mustard, mayo, and fresh fruit chutney | \$9/\$13

Add the following side dishes, served buffet style, to your carving station, priced per person:

caesar salad with parmesan and creamy garlic dressing | \$6  
bibb salad with carrot ribbons, cucumber, bacon, and buttermilk dressing | \$6  
roasted herbed potatoes | \$6  
succotash of fire roasted corn, haricot verts, and cherry tomato | \$6  
roasted seasonal vegetables | \$6

## SMALL BITES, EXCEPTIONAL TASTE

Exquisite, bite-sized foods and small plate buffets provide a greater variety of flavors available to your guests while allowing more time for socializing. Packaged menus like the ones we have developed below make it exciting for guests while making less work for you (no menu response cards!)

### menu package #1: rooftop 'round the world

*\$50/person*

#### COMBINATION OF PASSED & PLATTERED HORS D'OEUVRES

vegetable spring rolls with fresh vegetables, rice paper, and sweet and spicy sauce

roast chicken tamales with queso and chimichurri

ahi tuna on wonton chips

crab cakes with chipotle aioli

marinated flank steak rolled with arugula, caramelized onion, and horseradish cream

shrimp diablo with garlic, adobo, and lime

tomato-braised short rib sliders with arugula, pesto, and parmesan cheese

chicken satay with thai peanut sauce

#### ON THE BUFFET

chicken coconut curry lettuce cups

guacamole, tostadas, queso fresco

hummus with fresh vegetables and grilled pita

quinoa salad, zucchini, grilled pepper, and lemon

grilled, raw, and roasted fruits, honey, and yogurt lassi

### menu package #2: farm to cocktail table

*\$50/person*

#### COMBINATION OF PASSED & PLATTERED HORS D'OEUVRES

marinated flank steak rolled with arugula, caramelized onion, and horseradish cream

bbq pulled pork sliders with creamy slaw

grilled peach, arugula, goat cheese, and balsamic

chicken satay with thai peanut sauce

mushroom tarts with goat cheese and braised leeks

ham and hook's cheddar on grilled rustic toasts with dijon aioli and pickled onion

roast chicken tamales with queso and chimichurri

sweet pea, meyer lemon, and goat cheese risotto

truffled deviled eggs

#### CENTERPIECE ANTIPASTI TABLE

marinated olives, marcona almonds and nuts, fresh fruit, ricotta with lemon zest, extra virgin olive oil, local honey, hook's aged cheddar, blue cheese, and goat cheese, grilled rustic toasts, and sweet and savory preserves



## menu package #3: garden picnic

*\$60/person*

### PASSED

beef burger sliders with hook's cheddar, bread and butter pickles, ketchup, and aioli  
sweet pea, meyer lemon, and goat cheese risotto cakes  
crab cakes with chipotle aioli  
bbq pulled pork sliders with creamy slaw  
truffled deviled eggs

### ON THE BUFFET

bibb salad with bacon and buttermilk dressing  
grilled barbecue chicken\*  
grilled flank steak with chimichurri\*  
chipotle-apricot rubbed slow-braised brisket\*  
new potatoes with crème fraîche and chives  
succotash of fire roasted corn, haricot verts, and cherry tomato  
watermelon salad  
house-made parker house rolls with honey butter

\*substitute grilled salmon with lemon-dill crème fraîche for one of the proteins for an extra \$2 per person

## menu package #4: On Wisconsin!

*\$60/person*

### PASSED

smoked whitefish endive cups with sour cream, chives, and cherry tomato  
Neuske's bacon-gouda gougère and Old Bay aioli  
fried macaroni and Hook's cheddar bites, green onion salsa  
mini bratwurst kebabs, peppers, onion, and honey mustard  
beer braised chicken sliders and poppy seed coleslaw

### ON THE BUFFET

roast chicken breast and cherry-brandy sauce  
roast beef and horseradish cream  
grilled salmon with mustard beer glaze and french fried onions  
farmers' market vegetable platter with raw, roasted, and grilled seasonal vegetables,  
and ranch and balsamic dressings  
pickled beets, oranges, and capri goat cheese  
grilled corn on the cob  
german potato salad, red potatoes, bacon, vinegar, and chives  
bibb wedge salad with blue cheese dressing and tomato



## SEATED, COURSED DINNER

*Available for events 80 guests or fewer.*

*\$60/person*

Choose one salad and three entrées for your event. Guests must pre-order all menu selections, and client must supply place cards that clearly designate guests' menu choices for Fresco service staff. Providing a seating chart would also be preferred.

### ANTIPASTI CENTERPIECE TABLE [cocktail hour]

marinated olives, marcona almonds and nuts, fresh fruit, ricotta with lemon zest, extra virgin olive oil, local honey, hook's aged cheddar cheese, blue cheese, and goat cheese, grilled rustic bread, and sweet and savory preserves

### SALAD COURSE [choose one] includes bread service

farmers' market salad with mixed greens, seasonal raw and roasted vegetables, goat cheese, and balsamic vinaigrette

caesar salad with romaine, creamy garlic dressing, and parmesan cheese

### MAIN COURSE [choose three]

sliced beef tenderloin with mashed potatoes, asparagus, and sun dried tomato-herb butter

chicken with creamy risotto, asparagus, leeks, bacon, and basil pistou

cioppino pasta with salmon, white fish, shrimp, spicy tomato broth, fresh herbs, and parmesan cheese

seared-rare ahi tuna with baby bok choy, shiitake mushroom, cashews, pickled carrots, and miso-ginger aioli

potato gnocchi with sautéed seasonal vegetables, parmesan cheese, pine nuts, and brown butter cream

## SEATED, FAMILY STYLE DINNER

*Available for events 80 guests or fewer.*

*\$60/person*

Choose one salad, three entrées, and two sides for your event. Salads are served individually; entrées and sides are shared amongst the guests. No menu response cards needed!

### ANTIPASTI CENTERPIECE TABLE [cocktail hour]

marinated olives, marcona almonds and nuts, fresh fruit, ricotta with lemon zest, extra virgin olive oil, local honey, hook's aged cheddar cheese, blue cheese, and goat cheese, grilled rustic bread, and sweet and savory preserves

### SALAD COURSE [choose one] includes bread service

farmer's market salad with mixed greens, seasonal raw and roasted vegetables, goat cheese, and balsamic vinaigrette

caesar salad with romaine, creamy garlic dressing, and parmesan cheese

## MAIN COURSE [choose three]

roast chicken breast and cherry-brandy sauce

turkey breast with dijon mustard, mayo, fresh fruit chutney, and freshly baked rolls

sliced beef tenderloin and sun dried tomato-herb butter

prime rib of beef with creamy horseradish

chipotle-apricot rubbed slow-braised brisket

baked ham with dijon mustard, mayo, fresh fruit chutney, and freshly baked rolls

grilled salmon with mustard-beer glaze and french fried onion

potato gnocchi with sautéed seasonal vegetables, parmesan cheese, pine nuts, and brown butter cream

## SIDES [choose two]

roasted herbed potatoes

creamy risotto, asparagus, leeks, and basil pistou

mashed potatoes

seasonal vegetables

succotash of fire roasted corn, haricot verts, and cherry tomato

watermelon salad

## LATE NIGHT FOOD

*Served in craft paper boats/boxes and served buffet-style.*

*Priced per piece. 50-piece minimum per selection.*

tacos | \$8/serving (includes two tacos) choose from carne asada or vegetable tacos, topped with scallions, cheese, and pickled onion

sliders | \$4/slider beef burger sliders with hook's cheddar, bread and butter pickles, ketchup, and aioli

full-sized grilled cheeses | \$6

## DESSERT

### HOMEMADE PIE BUFFET

*\$8/person*

*choose four flavors, served with whipped cream*

apple, caramel apple walnut, banana cream, coconut cream, blueberry, strawberry-rhubarb, strawberry, raspberry, peach, cherry, lemon meringue, key lime, butterscotch, french silk, pecan, peanut butter silk, grasshopper

### A LA CARTE MINI DESSERTS

*Priced per piece. 50-piece minimum per selection.*

cinnamon sugar beignets | \$4

lemon poppyseed trifle shooters, lemon curd, and toasted meringue | \$4

vanilla crème brûlée | \$4

flourless chocolate cake | \$4

dark chocolate mousse with salted caramel whip cream | \$4

## CARL'S CAKES

If you are interested in a specialty cake for your event, please contact Carl's Cakes at 608.825.3377 or on their website at carlscakes.net.

### dessert serving fee

All outside desserts must come from a certified bakery.  
We charge a \$1.00/guest service fee for outside desserts.

## BEVERAGES/BAR

mixed drinks | \$6  
rocks/martinis | \$9  
signature cocktails | \$7 to \$10  
mimosa and bellini bar | \$6 each  
bloody mary bar | \$7 each  
two mixes and numerous garnishes for toppings

house wine | \$6/glass or \$30/bottle  
cabernet / pinot noir / chardonnay / pinot grigio  
additional wines may be selected from Fresco's wine list  
*subject to availability*

house sparkling wine | \$6/glass or \$30/bottle  
additional sparkling wines & champagnes may be selected from Fresco's wine list  
*subject to availability*

premium bottled beer | \$6  
domestic tap beer | \$300-375/keg (approximately 165 12-ounce glasses)  
imported or micro tap beer | \$400-475/keg (approximately 165 12-ounce glasses)

canned soft drinks & bottled water | \$2/each  
coke / diet coke / sprite / sprite zero / bottled water  
non-alcoholic craft mocktails | \$4  
coffee, regular and decaf | \$2/cup  
self-serve water station (glass dispenser, disposable glassware) | \$0.25/person

## PARTING GIFTS

A wonderful way to end your event is to take a little bit of the joy home with you.  
*Charged per box. 50-box minimum per selection.*

cherry jellies (three per box) | \$5/box  
chocolate-covered blood orange marshmallows (two per box) | \$5/box  
tarragon soft-caramels (two per box) | \$5/box

## TABLES & CHAIRS

Please see the below information for what is included in your rental.

### sculpture garden/lobby

8 MEDIUM SQUARE TABLES (can seat up to 4 guests)

- Dimensions: 31.5"

5 SMALL ROUND TABLES (can seat 3-4 guests)

- Dimensions: 30"

5 HIGH TOP COCKTAIL TABLES

- Dimensions: 30"

OUTDOOR LOUNGE FURNITURE (Rooftop Sculpture Garden only; can seat 15-20 guests)

- 2 U-Shaped dark brown wicker couches with slate colored cushions

CHAIRS

- Fresco has 150 white padded chairs for guest use

### fresco restaurant buy-out: additional tables

ALL RESTAURANT TABLES and RESTAURANT CHAIRS [please note: these cannot be moved out of the restaurant]

7 SMALL ROUND TABLES (can seat 4-5 guests)

- Dimensions: 30"

INDOOR LOUNGE AREA

- Includes all indoor lounge couches, chairs, and pillows
- Please note: Moving the furniture out of the indoor lounge area may be an additional charge

### additional rentals available through fresco

\$10/linen for tables (black or white)

\$250 sound system (microphone, stand, amplifier, 2 speakers)

\$100 10'x10' pop up tent for musicians or DJ

We are happy to assist you with a rental order or you are welcome to rent additional chairs, tables, linens and other equipment and décor. Our preferred vendor is Event Essentials. If you are taking care of your own rentals, please verify the order with us prior to placing it so we can confirm delivery times, equipment set up and to make sure your rentals work in our spaces.

### musicians

If your event will take place in the Rooftop Sculpture Garden, please notify your musicians that the event will be outdoors, weather permitting. Some musicians require sun shade and Fresco has a pop up tent that may be rented for \$100 upon request.

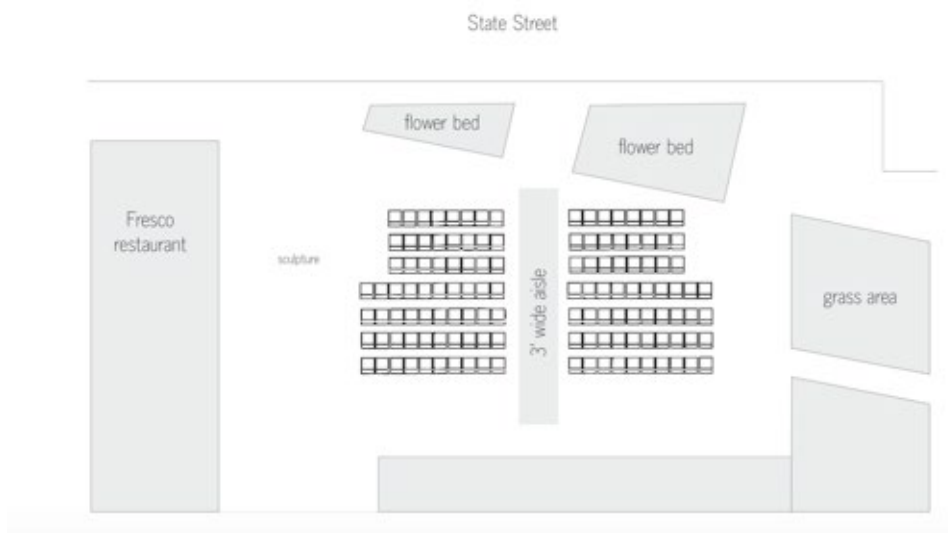
# WEDDING CEREMONIES

Ceremony setup will be completed one hour prior to ceremony start time. Depending on your guest count you can choose to have your guests face State Street or the Capitol Building.

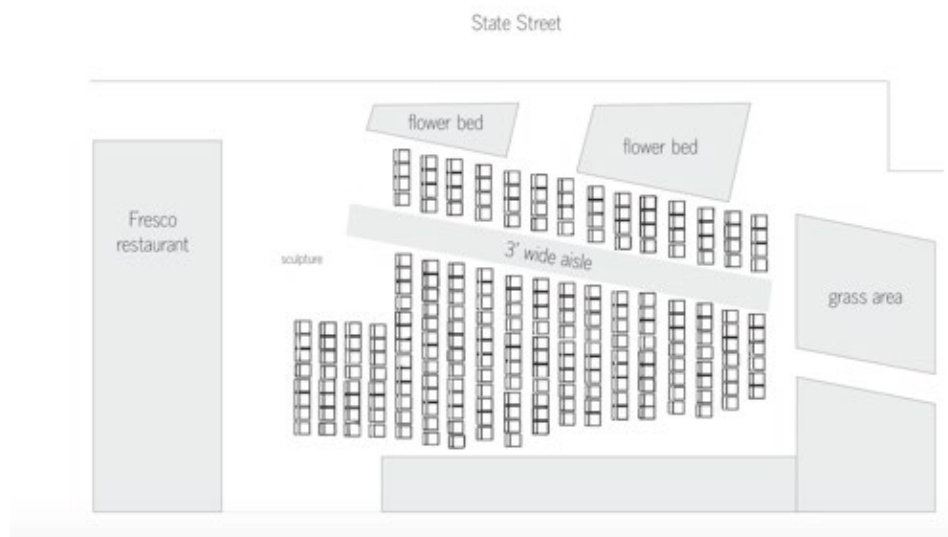
## event coordinator

A \$150 staffing fee will be added to your Fresco rental bill for a staff event coordinator. This coordinator will be available during your rehearsal, ceremony, and reception to give guidance as needed and will be present before and after your event to assist vendors upon arrival, oversee chair and equipment set, and answer any questions that arise.

### Ceremony facing State Street (up to 120 guests)



### Ceremony facing Capitol building (up to 230 guests)



## ceremony rehearsal

The Director of Public Operations of MMoCA will contact the couple in late March to schedule the rehearsal. In most instances, the rehearsal will be on the Friday afternoon before the event. The rehearsal may need to be on the Thursday before, or earlier on Friday afternoon, depending on other events. As MMoCA often books events on Friday evenings, the Sculpture Garden is not available for rehearsals after 4:00pm. The Rooftop Sculpture Garden will not be closed to the public in most cases.

## POLICIES

All contracts need to be signed at least one month prior to the event.

## menu & guest count

All menus and event details must be confirmed no later than 2 weeks prior to the scheduled event. All menu substitutions may be subject to a price change. Prices do not include rental charges, set-up charges, staffing fees, 5.5% state sales tax, or 19% service charge, which is not the property of any one employee.

Upon contract signing, an estimated guest count will be requested. One week prior to the event, confirmation of guest count is required. Once count is confirmed, it may not be reduced thereafter. All charges will be based on the guaranteed guest count, or the actual number of guests served, whichever is greater.

## bar fees & policies

Bartenders will be charged at the rate of \$25 per hour per bartender from one hour before your event until one hour after your event (minimum 3-hour charge). If you would also like a bar set up for your cocktail hour, that bar (setup and staffing) is charged at a flat \$100 fee.

Host bar prices are subject to 19% service charge, which is not the property of any one employee, and applicable sales tax. Cash bar prices are tax inclusive. In order to ensure proper service levels, Fresco reserves the right to determine the amount of bartenders and bars necessary to serve each function.

## setup charges

Fresco charges a setup fee of \$4.00/guest. Setup charges include glassware, china, and flatware for food service, linen napkins, buffet or hors d'oeuvres table set up, set up of any rented tables, chairs, or linens, and clean up and breakdown of event. Setup charges include five cocktail tables and several outdoor tables (please see FAQ section for more information on these tables).

If you would like linens for the tables, or additional tables and chairs for your event, those will be charged at an additional rental fee.

If harvest tables or large, cumbersome furniture pieces are rented from an outside company and Fresco staff must set it up and break it down, additional setup charges will be assessed.

## deposit & payment

Events at the Madison Museum of Contemporary Art {Rooftop Sculpture Garden or lobby rentals} require a \$500 deposit, payable to MMoCA. This deposit secures the museum space as well as services from Fresco. Fresco restaurant-only functions or off-premise catering require a \$500 non-refundable advanced deposit payable to Fresco.

Full payment of the estimated event bill is due one week prior to the event when guest count is confirmed. Payment can be made with cash, company check or credit card. At that time, a credit card number will be requested and held on file and any remaining total at the conclusion of the event will be charged to the credit card. If any function is canceled within five days of the scheduled event, 100% of the estimated revenue will be due.

## other important information

- Client must provide Fresco with guests' dietary needs such as: vegetarian, vegan, or food allergies.
- With the exception of specialty cakes produced in a State of Wisconsin-licensed professional kitchen, all food and beverage served or consumed on the premise must be purchased, served, and prepared by Fresco. No leftover food or beverages may be taken from the premises. At the conclusion of the function, such food and beverage becomes the property of Fresco.
- We are happy to display, cut, and serve your cake (passed or buffet-style) for \$1.00/guest. All outside cakes must come from a certified kitchen.
- Client is responsible for providing a box or storage containers for any remaining cake.
- Fresco does not assume responsibility for the loss of, or damage to, articles left at the venue prior to, during, or after any event.
- Client must remove all flowers, favors, guest book, cake, and gifts at the conclusion of the event.

## FREQUENTLY ASKED QUESTIONS

### what tables and chairs are included in the museum rental/setup fee?

Included in the sculpture garden rental are 5 cocktail tables, 5 small round tables that seat 3-4 people, and 8 square tables that seat 4 people. These same tables may be used downstairs in the lobby in the case of bad weather. However, many clients prefer to linen the tables for indoor use as the brushed metal tables can look out of place in the lobby.

Fresco's rooftop lounge furniture is also included in your garden rental and consists of 2 outdoor sectional couches and occasional tables.

We are happy to assist you with additional rentals if you require more seating for your guests. If you'd like linens for any tables, they will be charged at an additional rate.

Please note: Outdoor tables on the State Street side of the Fresco dining room are considered part of the restaurant's normal service area. These tables will be seated for regular restaurant use and may not be used for private events unless additional fees are paid to Fresco. If you buyout Fresco restaurant, you gain use of Fresco's dining room tables and chairs and all of the outdoor tables (16 in total).



## when does fresco/mmoca make the rain call?

"Plan B" setup will be included in planning with logistics determined approximately one month before the event date and finalized the day prior to the event (as weather dictates).

MMoCA recommends moving the event indoors if there is more than a 30% chance of precipitation. The final rain call is made by the client (or client's representative) and Fresco event coordinator approximately four hours before the event start time. It is not always possible to move an event indoors mid-event.

## what types of décor can i bring and what will fresco set up?

We are happy to place floral arrangements and favors on tables for you, and you are welcome to have candles in the Rooftop Sculpture Garden and the restaurant (as long as the glass vessel is higher than the tip of the flame). Candles are not allowed in the museum lobby. String lights or paper lanterns are allowed on the rooftop, but we ask that you assign the set up to one of your friends. They must be taken down immediately following your event by someone in your party. You may not use nails, tacks, screws, or tape on the walls, floors, or ceiling of MMoCA or Fresco without approval of the staff. No open flames, heaters, free-floating balloons, confetti, birdseed, rice, real or synthetic flower petals, or glitter are allowed.

## how do I schedule a photo session at mmoca?

Photography fees (including engagement photos) are waived for couples hosting their wedding at MMoCA. Formal photo shoots require a \$25 fee (payable in the museum lobby). Please contact the Director of Public Operations at MMoCA to ensure no other events will be taking place at the museum.

## when can deliveries start?

The Director of Public Operations at MMoCA or the Fresco Event Coordinator will contact your vendors to schedule and coordinate delivery times. With approval, your coordinator can drop off items the day before the event to be stored overnight (programs, guestbook, centerpiece decorations, etc). Any items requiring refrigeration prior to the event (cakes, flowers, etc) must be approved by the Event Coordinator as cooler space is limited. After the event, items must be removed prior to departure.

## what kind of set-up does mmoca and fresco assist with?

MMoCA and Fresco staff can place pre-assembled, ready-to-go items that aren't time-consuming—e.g., staff can put centerpieces and place-cards on tables and "reserved" signage on chairs during the ceremony. You'll want to assign someone from your party or hire a "day-of" wedding coordinator to perform more detailed, time-consuming tasks (such as tying ribbons on chairs, assembling archways, or stringing Christmas lights in the garden).

## where is parking?

MMoCA does not have on-site parking or offer validated parking for guests.

Both free and metered parking is available throughout downtown Madison.

MMoCA is located between the Overture Center Garage and the State Street Capitol Garage.