



fresco

2020 private events menu & policies



2020 PRIVATE EVENTS MENU AND POLICIES

Valid from January 1, 2020 through December 31, 2020. Fees, menu offerings, and menu pricing subject to change for 2021.

fresco

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 plated meals 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 breakfast, lunch, or dinner of 80 people or fewer, or hors d'oeuvres and cocktail-style receptions for up to 350 (with the use of Fresco restaurant). Our food options below can easily translate to many event set ups, whether an intimate occasion, or a cocktail-style reception for 350 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 seating capacity.



Fresco Rooftop Restaurant Food and Beverage Minimums

Renting Fresco does not include the use of the Museum Lobby or the Rooftop Sculpture Garden.

To rent the restaurant space, you must meet or exceed the food and beverage minimums listed below.

There are no additional fees to rent the restaurant space. Food and beverage minimums do not include 5.5% tax, 19% service charge, or any additional equipment or furniture rentals. When the event has concluded, if you have not met the food and beverage minimum (excluding tax, service charge, and equipment/furniture rentals), the remaining balance will be rung in as a rental charge. Food and beverage minimums are subject to change due to local special events, holidays and the performance schedule at The Overture Center.

Events which utilize Fresco's dining space require a \$500 advanced deposit, which is applicable towards your event.

Breakfast and Lunch

Saturday-Monday, \$2,000 food and beverage minimum

Tuesday-Friday, \$1,000 food and beverage minimum

Dinner

November-April

Monday: \$2,500 food and beverage minimum

Tuesday-Thursday and Sunday: \$3,000 food and beverage minimum

Friday-Saturday: \$7,000 food and beverage minimum

May-October

Monday: \$2,500 food and beverage minimum

Tuesday-Thursday and Sunday: \$4,000 food and beverage minimum

Friday-Saturday: \$10,000 food and beverage minimum

Off-Site Catering

We enjoy the opportunity to cater functions outside of the restaurant whenever possible, including cocktail parties, brunches, lunches, and dinners. Please contact us for availability and quotes.

Contact

Please email Kelli LaValle, Fresco's Event Manager, at klavalle@foodfightinc.com for Fresco Rooftop Restaurant rates and availability, as well as off-site catering inquiries.

If you are interested in renting the Rooftop Sculpture Garden or the MMoCA lobby, please email Bob Sylvester, MMoCA's Director of Public Operations, at bob@mmoca.org.

LUNCH

Two courses \$36/per person

Three courses \$42/per person

Starter

includes freshly baked bread

seasonal soup

burrata

seasonal fruit, truffle honey, warm crostini

beef carpaccio

horseradish cream, capers, shaved parmesan

crispy brussels sprouts

bacon, russian dressing

Entree

seared salmon

couscous, toasted almonds, salsa verde

grilled hanger steak salad

marinated kale, almonds, pomegranate, parmesan

pan roasted chicken

honey and almond glazed baby carrots, cumin yogurt, arugula, lemon vinaigrette

gnocchi

pickled sunchoke, gala apples, radicchio, toasted hazelnuts, fresh ricotta

Dessert

cinnamon sugar or milk chocolate filled beignets with vanilla creme anglaise

lemon, key lime, or grapefruit citrus tart

flourless chocolate cake

mini cream puff bites

mini cheesecake bites with cherry compote

SEATED MEALS

Plated Meals

\$49/person

Please select from the menu below. It is required that guests pre-order menu selections, and for the host to supply place cards that designate guests' menu choices as well as any allergies and dietary restrictions for Fresco's service staff. Final selections and quantities are due no later than 2 weeks prior to the event date.

SALAD COURSE [choose one] includes freshly baked bread

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

caesar salad with croutons, parmesan, and caesar dressing

ENTREE COURSE [choose three]

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

seared salmon with pearled couscous, basil pesto, sun dried tomato, and smoked crème fraîche

pan roasted chicken with honey and almond glazed baby carrots, cumin yogurt, arugula, and lemon vinaigrette

pan seared whitefish with confit potatoes, asparagus, artichokes, cipollini onions,

creamy white wine sauce, and herb gremolata

risotto with seasonal vegetables, parmesan, and goat cheeses

DESSERT COURSE [add \$6 per guest, choose one]

cinnamon sugar or milk chocolate filled beignets with vanilla creme anglaise

lemon, key lime or grapefruit citrus tart

flourless chocolate cake

mini cream puff bites

mini cheesecake bites with cherry compote

Duo Plates

\$55/person

It is required that guests pre-order menu selections, and for the host to supply place cards that designate guests' menu choices as well as any allergies and/or dietary restrictions for Fresco's service staff.

Final selections and quantities are due no later than 2 weeks prior to the event date.

includes:

freshly baked bread

choice of farmer's market salad or caesar salad

choice of 2 protein selections from "plated meals" options above; with asparagus and mashed potatoes

add \$6/person to add dessert course, choice of:

cinnamon sugar or milk chocolate filled beignets with vanilla creme anglaise

lemon, key lime or grapefruit citrus tart

flourless chocolate cake

mini cream puff bites

mini cheesecake bites with cherry compote

Family Style Meals

\$40/person

Includes freshly baked bread, 2 entrees and 2 accompaniments.

Please select from the menu below. Final selections and quantities are due no later than 2 weeks prior to the event date.

ENTREE OPTIONS

braised chicken with white wine and chicken stock reduction

tomato and fennel shellfish brodetto with mussels, clams, calamari, and whitefish

braised beef short rib with red wine reduction

farfalle pasta carbonara, bacon, parmesan, cherry tomato, and black pepper

olive oil poached whitefish with arugula and lemon vinaigrette

burrata with mixed greens, cherry tomato, shaved watermelon radish, olive oil, sea salt, and saba

ACCOMPANIMENT OPTIONS

roasted marble potatoes with sea salt, olive oil, and rosemary

pearled couscous with basil pesto, parmesan and sundried tomato

roasted carrots with cumin and tarragon

succotash of fire roasted corn, lima beans, cherry tomatoes, cipollini onions, and bacon

truffled mashed potatoes

grilled asparagus with hollandaise

ADD-ONS

salad course: \$10/person

(choice of one)

farmer's market mixed greens

caesar salad

additional entrees: \$10/person

additional sides: \$6/person

dessert course: \$6/person

(choice of one)

cinnamon sugar or milk-chocolate beignets with vanilla creme anglaise

lemon, key lime or grapefruit citrus tart

flourless chocolate cake

mini cream puff bites

mini cheesecake bites with cherry compote

HORS D'OEUVRES, SAVORY BOARDS, BUFFET AND CARVING STATIONS

Choose from a la carte hors d'oeuvres and buffet/carving station offerings to customize a menu for your event. We recommend the following quantities:

For cocktail hour: 6-8 pieces per guest

For dinner (instead of seated meal): 12-16 pieces per guest

Feel free to inquire should you need assistance regarding quantities.

Passed Hors D'oeuvres

Priced per piece. 50-piece minimum per selection.

chilled shrimp with cocktail sauce | \$4

burrata, seasonal fruit, truffle honey | \$4

tuna poke with sesame seaweed salad | \$4

marinated seasonal squash skewers | \$3

golden beet crostini with feta, grilled red onion, and oregano | \$3

mushroom crostini with goat cheese and herb gremolata | \$3.5

prosciutto wrapped seasonal fruit skewer with balsamic reduction | \$4

iceberg wedge salad skewers with cherry tomatoes, bacon and bleu cheese dressing | \$3.5

caprese skewers with cherry tomatoes, fresh mozzarella, basil and balsamic reduction | \$3.5

shrimp diablo with garlic, adobo and lime | \$4

honey ginger barbecue shrimp | \$4

meatballs with arrabiata sauce | \$3

fig and chicken liver mousse | \$4

pork loin and apple kebabs with mustard glaze | \$4

chicken satay with peanut ginger sauce | \$4

grilled chicken kebabs with tzatziki sauce | \$4

falafel with vegan herbed tahini drizzle | \$3

baked cheese twists | \$3

veggie arancini with tomato sauce | \$3.5

crab cakes with chipotle aioli | \$4

fried goat cheese with romesco sauce | \$2

petite quiche bites with parmesan, english peas and mint | \$4

phyllo turnovers filled with brie and caramelized onions, with seasonal fruit compote | \$3.5

Plattered Arrangements

small (serves 20 guests); large (serves 40 guests)

*gluten free crackers available upon request

seasonal veggie platter | \$80/\$160

raw and roasted seasonal vegetables with hummus and buttermilk ranch dressing

artisanal cheese | \$150/\$300

house-made seasonal jam, marcona almonds, crostini

charcuterie | \$150/\$300

selection of artisanal meats, whole grain mustard, pickled vegetables, crostini

fresh fruit platter | \$100/\$200

Carving Stations

Chef attended. Prices based on 4 ounces or 6 ounces, per person and includes freshly baked bread.

pepper crusted beef tenderloin with red wine demi glaze | \$17/\$21

prime rib of beef with creamy horseradish mayo | \$14/\$18

turkey breast with sausage gravy and dijon | \$11/\$15

roasted salmon with citrus and creme fraiche | \$17/\$21

Add the following buffet-style accompaniments to your carving station, priced per person:

farmer's market salad with mixed greens, seasonal raw and roasted vegetables,

goat cheese and balsamic vinaigrette | \$6

caesar salad with croutons, parmesan and caesar dressing | \$6

gnocchi with tomato sauce and fresh mozzarella | \$6

gnocchi with pickled sunchoke, gala apples, radicchio, toasted hazelnuts, fresh ricotta | \$8

herb-roasted potatoes | \$6

truffled mashed potatoes | \$8

succotash of fire roasted corn, lima beans, and cherry tomatoes | \$6

asparagus | \$6

DESSERT

A La Carte Mini Desserts

Served buffet-style. Priced per piece. 50-piece minimum per selection.

cinnamon sugar or milk chocolate filled beignets with vanilla creme anglaise | \$3

lemon, key lime or grapefruit citrus tart | \$4

flourless chocolate cake | \$3

mini cream puff bites | \$3

mini cheesecake bites with cherry compote | \$4

LATE NIGHT FOOD

Served buffet-style.

50-piece/person minimum per selection.

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

bbq pulled pork sliders with vinegar slaw | \$4

mac n' cheese bar with assorted toppings | \$6/person

mashed potato bar with garlic mashed potatoes, truffled mashed potatoes, and assorted toppings | \$8/person

pan-style pizza:

margherita with tomatoes, fresh mozzarella and basil | \$6/person

salami and pickled peppers | \$6/person

cherry tomatoes, onion, green peppers and spinach | \$5/person

BAR OFFERINGS

call-level cocktails | \$7/single; \$10/double

*Inquire for top shelf selections.

signature cocktails | dependent on selection; please inquire on pricing

frozé (frozen rosé slushee) | \$450/unit (approximately 65 servings)

mimosas | \$7

bloody mary | \$8

*Specialty beverage stations available upon request including an old-fashioned station, bloody mary station with assorted toppings, bubbly mimosa bar, etc. Inquire for pricing.

house wine | \$7/glass; \$35/bottle

pinot grigio, chardonnay, pinot noir, cabernet sauvignon, sparkling

*additional wines may be selected from Fresco's wine list, subject to availability

bottled beer | \$7

domestic, craft, and imported tap beer | kegs available; please inquire for pricing

canned soft drinks & bottled water | \$3/each

coffee (regular and decaf) and hot tea | \$3/cup

lemonade or iced tea | \$20/dispenser, self-service (approximately 15 servings)

infused water | \$10/dispenser, self-service (approximately 15 servings)

(orange, lemon, lime, cucumber available)

POLICIES, FEES, AND INFORMATION

Set-Up Fees

Set-up fees include glassware, china, and flatware for food service, 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. Set-up fees also include five cocktail tables and several outdoor tables. If you would like linens for the tables, or additional tables and chairs for your event, those will be an additional rental fee.

Standard Set-Up Fees:

\$50 1-25 guests
\$100 26-75 guests
\$200 76-125 guests
\$300 126-199 guests
\$400 200+ guests

Non-Profit Set-Up Fees:

\$50 1-25 guests
\$100 26-99 guests
\$200 100+ guests
*501(c)3 status must be confirmed to receive the non-profit rate

Please note, for Fresco-only events (requiring no set-up in the Lobby or Rooftop Sculpture Garden), set-up fees will be waived.

Bar Fees and Policies

A flat rate of \$80/per bartender will be added to your final balance. In order to ensure proper service levels, Fresco reserves the right to determine the amount of bartenders necessary to serve each function. For estimation purposes, Fresco assigns 1 bartender per every 50 guests; however, this is largely determined on the type of bar service, offerings and event.

Host bar prices are subject to 19% service charge, which is not the property of any one employee, and applicable sales tax.

*Please note, for Fresco-only events (requiring no set-up in the Lobby or Rooftop Sculpture Garden), bartender fees will be waived.

Dessert Service Fee

All outside cakes/desserts must come from a commercial, licensed bakery. We are happy to display, cut, plate and serve your dessert or cake (passed, plated or buffet-style) for \$1/guest. You are responsible for providing a box or storage containers for any remaining cake.

Our preferred dessert vendor is Carl's Cakes. If you are interested in a specialty cake for your event, please contact Carl's Cakes at 608.825.3377 or www.carlscakes.net.

Menu and Final Guest Count Confirmation/Due Dates

All food, beverage, 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 fees, staffing fees, 5.5% state sales tax, or 19% service charge, which is not the property of any one employee. Please provide Fresco with your guests' dietary needs such as: vegetarian, vegan, as well as food allergies.

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

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, due to health code laws and standards. At the conclusion of the function, such food and beverage becomes the property of Fresco.

Deposit, Contract, and Payment

Events utilizing Fresco's dining space and off-site catered events require a \$500 non-refundable advanced deposit payable to Fresco, LLC. The advanced deposit is due at the time of booking and is applicable towards your event.

For events held within the museum's spaces only, a required deposit will be handled through the museum at the time of booking.

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, check, or credit card. At that time, a credit card number will be required and held on file. Any remaining balance at the conclusion of the event will be charged to the credit card. If the final proposal overestimated beverage charges, a refund will be issued to the card on file. If any function is canceled within five days of the scheduled event, 100% of the estimated revenue will be due.

Fresco does not assume responsibility for the loss of, or damage to, articles left at the venue prior to, during, or after any event.

FURNITURE, EQUIPMENT AND RENTALS

Tables and Chairs Included in Space Rental

The following furniture is included with each designated space:

Fresco Rooftop Restaurant:

All restaurant tables and chairs (must stay in the restaurant space; 65 chairs included;

white padded folding chairs available for rental at \$4/chair)

5 High top cocktail tables (30" diameter, standing height tables, no chairs)

*Please note, outdoor tables on the State Street side of the Fresco dining room are considered part of the restaurant's normal dining 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; please inquire for pricing.

Rooftop Sculpture Garden:

8 Square brushed metal tables* (31.5" square, seat up to 4 guests each) with metal chairs

5 High top cocktail tables* (30" diameter, standing height tables, no chairs)

2 Outdoor sectional couches and 2 wicker coffee tables (U-Shaped, black all-weather wicker; slate colored cushions on couches)

Museum Lobby:

Outdoor tables and cocktail tables marked with an asterisk* may be used in the lobby if the event is rain-called or for lobby-only events. When used indoors, we highly recommend using linen table cloths to cover the tables. Linens are \$10/each. White padded folding chairs are available for rental at \$4/each.

Rental Fees and 3rd Party Rentals

\$4/white padded folding chair

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

\$100/additional bar (one bar is included in all Lobby and Rooftop Sculpture Garden events)

\$200 sound system (two speakers and microphone - all capable of rca/xlr))

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

\$350 photo booth (customized banners and/or borders available with 3 weeks advance notice, at no charge)

\$200 clear-grade cedar archway (ivory draping available at no charge)

\$250 champagne wall (faux greenery; displays champagne flutes)

If you have additional rental needs, a 3rd party rental company may be used. Our preferred vendors are Event Essentials and A La Crate Rentals. We are happy to assist and coordinate your rental order, working hand-in-hand with you and your vendor, if desired.

If you are handling your own rental order, please verify the order with us prior to placing it, so we can confirm delivery times, equipment set up, and make sure your rentals work within our spaces. If harvest tables or large furniture pieces are rented from an outside company requiring Fresco staff to set up and break down, additional set-up fees may be applicable.

Entertainment

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

Inclement Weather/Rain Call

Inclement weather ("Plan B") set up will be determined approximately one month before the event date and finalized the day prior to the event, as weather dictates.

MMoCA and Fresco recommend moving the event indoors if there is more than a 30% chance of precipitation. Fresco's Event Manager will call you (or your day-of contact) no later than 4 hours prior to the event start time to make the final call. Once the decision is made, it is final and we are unable to move the event indoors or outdoors if the weather changes.

Parking

Both free and metered parking are available throughout downtown Madison. MMoCA and Fresco do not have on-site parking, valet or offer validated parking for guests. MMoCA is located between the Overture Center Garage and the State Street Capitol Garage.