

## **Dessert and Beverage Catering Menu**

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Prices and availability subject to change.

### **Contact:**

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## Dessert Menu

Each selection serves 50 guests.

<b>Classic Crème Brûlée</b>	\$250
<b>Key Lime Pie</b>	\$200
<b>Raspberry White Chocolate Cheesecake</b>	\$200
<b>Assorted Artisan Cheesecake Bites</b>	\$150
<b>Various Bite-Sized Dessert Bars</b>	\$150
<b>Brownies</b>	\$100
<b>Mini Cupcakes</b>	\$100
<b>Bite-Sized Chocolate Truffles</b>	\$50

*We will gladly work with you to customize our menus to accommodate your needs.*



## Beverage Menu

**We offer a variety of Pacific Northwest beers and wines as part of your hosted or no-host bar.\***

Soda and sparkling water are available upon request.

**Spirits and Mixed Drinks** are offered only with the hosted bar\*\* option.

Hosted drinks will be tallied and added to the final invoice at the following prices per serving (plus tax and gratuity):

Spirits	\$7
Wine	\$6
Beer 12oz / 22oz	\$5 / \$8
Soda or Sparkling Water	\$2

\*Bartending service fees will apply

\*\*A no-host bar is a cash bar and attendees individually pay for drinks ordered. A hosted bar means that attendees do not pay for the drinks ordered, rather the private event client is invoiced for the drinks served, with the total tallied at the end of the event.



## **Catering Service Policies and Fees**

### **Server Fee**

Tray-passed appetizers or plated meals: One server per 20 guests at the rate of \$15 per hour (4 hour minimum).

### **Carving Station**

\$50 per carving station.

### **Bartending Service Fee**

\$125 per bartender when TAM Catering services are used for hosted or no-host bars (4 hour minimum).

### **Contracting External Bartending Services**

All bartenders outside of TAM Catering must be secured through Tacoma Art Museum's preferred catering vendors or qualifying bartender services to ensure that proper licensing and procedures are met related to our liquor license. *All bartenders must be pre-approved.*

### **Notes**

Homebrews are not allowed.

Kegs are not allowed.

Cake Carving Fee is \$2 per guest.

Tasting/Sampling Fee is \$10 per item (tasting portions accommodate 2 people).

Tax of 9.5% and Gratuity at 20% are automatically charged to catering total.

Half-length linens are available in black, white, and/or red for \$7 each.

Dishware is available for up to 150 guests (outside rentals are needed thereafter).

TAM Catering Décor Fee is \$150 – This includes seasonal displays at each food table, and adds a memorable beauty to your special event.