EXPERIENCE.
THE GREATEST LUXURY

Your Wedding With The Catered Affair
At The Institute Of Contemporary Art

THE CATERED AFFAIR
IF LIFE IMITATES ART, MAKE YOUR WEDDING A MASTERPIECE.

The Institute of Contemporary Art/Boston is a sleek waterfront venue that reflects your love of art and culture. Located in the heart of the Seaport, the ICA offers the perfect location for an open-air ceremony, cocktail reception, and dinner with endless views of the Boston Harbor.

This amazing waterfront setting combined with the ICA's brilliant collections and TCA's culinary artistry will create an elevated experience for your wedding.

From the venue tour and menu planning, to ensuring every last detail is tailored to your personality and taste, our team will work with you every step of the way to design your vision. We are committed to making your big day one that you and your guests will remember for a lifetime...

We can't wait to start planning with you!
ICA WEDDING COLLECTIONS

The Catered Affair wedding professionals are well versed in all things weddings, and are here to help your vision come to life! Our team enjoys taking your imagination and creating a unique experience for you as well as your guests. We take a tremendous amount of pride in the quality and presentation of our food and service, and would love to be the special ingredient for your big day!

**Premiere Wedding Package**

**Includes:**
- Six passed hors d’oeuvre
- Stationary display
- Upgraded selection of salads and entrées Wedding cake
- Two late night snacks
- Upgraded mid-shelf open bar package
- Wine Service Tableside, Prosecco Toast
- Enhanced rentals
  - ballroom chairs, custom linens
  - additional options for fine china, flatware, and stemware

**Museum Rental Fees**

$19,000 Entire Venue including Grandstand Ceremony Space, Outdoor Plaza, Common Room, Lobby, and 2nd Floor Theater

The ICA requires a $2,500 (tax deductible) Director’s Circle Membership to host an event at the venue.
**MENU**

**PASSED HORS D’OEUVRE** select 6

**VEGETARIAN**
- Asparagus and Goat Cheese Vols-au-vent
- Open-Faced Chickpea Sliders, Tzatziki and Smoked Tomato Jam
- English Pea Crostini, Lemon and Mint
- Fig and Gorgonzola Flatbreads, Balsamic Drizzle
- Sun-Dried Tomato, Smoked Mozzarella and Basil Tartlets

**POULTRY**
- Chicken Satays, Thai-Spiced Peanut Sauce
- Chicken, Bacon + Spinach Cakes with Shiitake Mushrooms
- Truffled Chicken Pot Pies
- Peking Duck Wraps, Hoisin and Scallion
- Steam Buns, Duck Confit, Green Curry Aioli and Pickled Ginger

**MEAT**
- Beef Tenderloin Crostini, Artichoke, Arugula Pesto, Asiago
- Blue Cheese Popovers with Beef, Horseradish Cream
- Ras El Hanout-Spiced Lamb Sliders, Red Onion Chutney, Saffron Aioli
- BLT Cherry Tomatoes
- Minted Lamb Skewers, Tahini + Cilantro
- Steak au Poivre Crostini, Roasted Garlic Aioli

**FISH/SEAFOOD**
- Lime-Ginger Grilled Shrimp, Citrus Aioli
- Coconut Shrimp Cakes, Tamarind-Ginger Sauce
- Seared Ahi Tuna on Seaweed Crisps, Lemongrass and Sesame
- Maine Crab Cakes, Cajun Remoulade
- Native Lobster Salad Sliders, Lime Mayonnaise
- Bacon-Wrapped Diver Scallops
- Halibut Ceviche Tacos, Avocado Mousse, Tropical Fruit Salsa
**FIRST COURSE** select one

with assorted warm rolls, sweet butter

ARCADIAN BABY GREENS | crumbled chèvre, peaches, blackberries, toasted pine nuts, blackberry vinaigrette

LOLLA ROSSA + BIBB LETTUCE | heirloom tomatoes, shaved fennel, warm coach farms’ goat cheese fritter, sherry vinaigrette

MIXED ARTISAN GREENS | kalamata olives, pickled red onions, mint lime vinaigrette

FARM STAND SALAD | beets, sweet onions, asparagus, carrots, snap peas + radishes, shaved crouton, lemon vinaigrette

HEIRLOOM TOMATO + STONE FRUIT SALAD | goat cheese, prosciutto, basil + mint, grilled focaccia, white balsamic vinaigrette

**MAIN COURSE** select two

HERB-CRUSTED COD | heirloom tomato + native corn risotto, basil + fine herb salad, opal basil vinaigrette

PAN-ROASTED SALMON | heirloom potato confit, roasted oyster mushrooms, green + white asparagus salad, white balsamic vinaigrette

SEARED HALIBUT | parmesan gnocchi, fava beans, asparagus pea tendril salad, vermouth cream

SEARED ATLANTIC SWORDFISH | potato pave, baby carrots, roasted brussels sprouts, lobster cream

SEARED GARLIC-ROSEMARY CHICKEN | parmesan polenta, grilled eggplant, sherry-glazed wild mushrooms, sweet onions, parmesan crisp

FREE RANGE CHICKEN | new season potatoes, morel mushrooms, vidalia onions, english peas, asparagus, thyme jus

SEARED DUCK BREAST | spring dug parsnips, poached rhubarb, spring onions peas + fava beans, puffed quinoa blackberry jus

DRY AGED BEEF SIRLOIN | ash-roasted potato, corn purée, grilled native corn charred vine-ripened tomatoes, madeira jus

FILET OF BEEF | pommes purée, heirloom carrots + english peas, madeira jus

BLACK GARLIC-ROASTED LAMB SIRLOIN | potato + garlic galette, roasted spring onions, fava beans, asparagus mustard seed jus

WILD MUSHROOM RISOTTO | oyster + king trumpet mushrooms, charred carrots, shaved vegetable salad
**MENU**

**WEDDING CAKE select one**

- **VANILLA CHIFFON CAKE** | caramel mousse, salted caramel sauce
- **LEMON SUMMER BERRY TORTE** | vanilla cake, lemon curd + fresh red raspberries, vanilla buttercream
- **CARAMEL + CHOCOLATE RASPBERRY TORTE** | chocolate cake, golden caramel mousse, fresh red raspberries
- **CHOCOLATE HAZELNUT TORTE** | chocolate cake, chocolate mousse + hazelnut dacquoise, fresh red raspberries
- **CARROT CAKE** | cinnamon cream cheese frosting

**COFFEE + TEA** | french roast, decaffeinated, assortment of tea milk, cream, sugar pillows, splenda, equal, lemon slices

**STATIONARY DISPLAY select one**

- **LOCAL CHEESE BOARD** | fresh + dried fruit, crackers, baguette
- **MIDDLE EASTERN MEZZA** | hummus, haloumi, baba ganoush, tabbouleh, vegetables, grilled artichokes, spicy yellow lentils, israeli salad stuffed grape leaves, mixed olives, naan + pita
- **BRUSCHETTA BAR** | caprese salad, spiced goat cheese, herbed ricotta, minted zucchini, roasted bell peppers, roasted artichoke hearts, caramelized onion relish, garlic white bean purée, green olive tapenade, tuscan bread with olive oil + garlic

**LATE-NIGHT SNACKS select two**

- Cheeseburger Sliders + Fries
- Soft Pretzels + Beer Cheese
- Crispy Chicken Fingers, Honey Mustard
- Fried Chicken + Waffles, Jalapeño-Maple Syrup
- Truffled Parmesan Tater Tots
- Sweet Potato Fries, Spicy Chipotle Ketchup
- Selection of Mini Pizzas | cheese, pepperoni, veggie
- Pulled Pork Sliders
- Mini Milkshakes with Freshly Baked Cookies
SAMPLE MENU

ADDITIONAL ENHANCEMENT OPTIONS

RECEPTION DISPLAYS

RAW BAR | local oysters on the 1/2 shell, count neck clams, iced shrimp spicy cocktail sauce, champagne mignonette, lemon wedges + fresh pepper

SEAPORT STATION | lobster rolls, local oysters, clam chowder sips

BURRATA BAR | burratini, grilled artisan bread, prosciutto di parma heirloom tomatoes, balsamic-grilled strawberries, eggplant caponata arugula, cantaloupe, toasted pine nuts, olive tapenade, pesto fresh basil + mint, extra virgin olive oil, aged balsamic

DIM SUM | curried beef buns, shu mai, peking ravioli, har gow, vegetable spring rolls, chicken + beef satays with spicy peanut sauce, hot mustard soy-ginger + apricot dipping sauce

DESSERT STATIONS

MINI JAR PIE BAR | please select four from the following
sweet corn + blueberry
coconut mango lime meringue
strawberry shortcake
sticky toffee caramel
banoffee pie
fluffernutter chocolate crunch

CHOCOLATE + CHEESE TASTING TABLE | fresh fruit, lightly salted roasted nuts, artisanal handmade chocolates, raw organic chocolates, local New England cheeses, sliced baguette

PENNY CANDY TABLE | cherry + licorice twizzlers, jelly belly jelly beans, swedish fish, pixie stix, gummy worms, tootsie rolls, m+m’s, peanut m+m’s reese’s peanut butter cups, kit kat pieces, hershey’s kisses, rock candy laffy taffy, good ’n plenty candy necklaces

ICE CREAM SANDWICHES | (cookie / ice cream) please select three
chocolate chip / balsamic fig + mascarpone
shortbread / coconut
double chocolate / mint chocolate chip
ginger crinkle / mango
snickerdoodle / strawberry
double chocolate / blackberry
stout brownie / chocolate chip
SANDRA AND GERALD FINEBERG ART WALL

Current exhibition November 3, 2022 – January 21, 2024

The Institute of Contemporary Art/Boston is one of the first museums in the country devoted to the art of our time. Founded as a “renegade offspring” of New York's Museum of Modern Art in 1936, it was originally called the Boston Museum of Modern Art.

In this new commission, Untitled (Hope/Fear), 2022, Barbara Kruger uses the wall’s unique architecture to create bold artwork. Kruger has been a consistent, critical observer of contemporary culture.

Along the eastern interior wall of the lobby is the Sandra and Gerald Fineberg Art Wall, a space dedicated to original work commissioned from a new artist each year.

The ICA’s dynamic visual arts program features thematic exhibitions of leading contemporary artists.

Barbara Kruger, Untitled (Hope/Fear), 2022. Installation view, Barbara Kruger, the Institute of Contemporary Art/Boston, 2022–24. Photo by Mel Taing.
CONTACT US

The Catered Affair

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The Catered Affair is the expert catering and event design partner for organizations seeking immersive experiences that feature brilliant food, flawless service, and stunning venues. With more than 300 employees, a 15,000 square foot headquarters, and dozens of venues across Boston, Cambridge and New England. The Catered Affair has the expertise and creativity to plan and execute an event of any size that will be simply stunning.