



# EXPERIENCE.

## THE GREATEST LUXURY

Your Wedding with The Catered Affair with the Institute of Contemporary Art



THE CATERED AFFAIR







Brilliant Food. Flawless Service. Stunning Experiences.

**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 COLLECTION

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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!

## **Wedding Experience**

**Starting at \$420 per person**

### **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.



# M E N U

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## **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



# M E N U

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## 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 tendrils salad, vermouth cream

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

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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

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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

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



# M E N U

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## **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

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## 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.



Jill Person Photography



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























