EXPERIENCE.
THE GREATEST LUXURY

Your Wedding with The Catered Affair with 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 COLLECTION

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**

**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.
SAMPLE MENUS

APPETIZER
Cacio E Pepe Cheese Puffs
Black Pepper, Parmesan & Ricotta Cheese

Grilled Skirt Steak Taco
Carrot Kimchi & Asian Pear

Scallop Toast
Meyer Lemon, Asparagus, Creme Fraiche & Trout Roe

SALAD COURSE
Butter Lettuce & Radicchio Salad
Radish, Strawberries, Chives & Lemon-shallot Vinaigrette

ENTRÉE
Roasted Chicken
Truffled Spring Pea Puree, Butter Poached Potatoes, Swiss Chard, Mushroom, Buttermilk & Herb “Velouté”

DESSERT
Chocolate Mousse Tart
With Fresh Berries

APPETIZER
Crisp Panisse
Preserved Lemon Aioli, Pickled Vegetables

Parmesan Egg Tamago
Summer Truffle, Banyuls, Shiitake Mushroom Crumb & Chervil

Crispy Chicken Pecorino Croquettes
Roasted Tomato Peperonata

SALAD COURSE
Baby Greens
Cucumber, Fennel, Blueberries, Basil & Truffle Pecorino

ENTRÉE
Baked Cod
Fingerling Potato & Cucumber “Salad”, Grilled Cucumber, Radish, Dill & Benedictine

DESSERT
Raspberry Vanilla Chiffon Cake
Vanilla-infused Cake, Raspberry Mousse, Fresh Red Raspberries

*Before placing your order, please inform your server if anyone in your party has a food allergy.*

THE CATERED AFFAIR
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.