



MISSISSIPPI MUSEUM *of* ART

380 South Lamar Street
Jackson, Mississippi 39201
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WWW.MSMUSEUMART.ORG

FACILITY RENTAL

FOOD & BEVERAGE SELECTIONS

Nick Wallace

Executive Chef and Culinary Curator

Shelley Yates

Marketing and Creative Events
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MISSISSIPPI MUSEUM OF ART

Food & Beverage Selections

A truly unique venue with an exceptional food and beverage team, the Mississippi Museum of Art is in the heart of downtown Jackson. We are dedicated to exceeding your expectations. Under the direction of award-winning Executive Chef & Culinary Curator Nick Wallace, our menus are locally sourced, seasonal, and innovative. Don't miss the opportunity to work directly with Chef Wallace for a custom menu that is perfect for any occasion!



Photo credit: Sully Clemmer

Catering Policy

In accordance with the Mississippi State Department of Health, the Museum does not permit outside food or beverage service on its premises. All food and beverages served or consumed on the premises must be sourced, prepared, and served by the Museum's food service staff. Custom wedding cakes made by licensed bakeries are allowed (the Museum will charge a fee for cake service of \$35). The Museum does not provide refrigeration space at any time and is not responsible for cakes brought in by clients. A \$20 per person food and non-alcoholic beverage minimum applies to lunches, and a \$30 per person food and non-alcoholic beverage minimum applies to dinner service.

The Museum charges 9% tax and a service charge of 20%. The service charge is applied to food, beverage & equipment services. It is not applied to labor or venue reservation fees. The service charge is simply the fee for all operational expenses associated with a catered event at the Museum. Prices and fees are subject to change.

Please visit our website for our recommended menus at www.msmuseumart.org.



BEVERAGE SERVICE



Spirits

Mixed Drink Super Premium Brands \$9 each, Mixed Drink Premium Brands \$8 each, and Mixed Drink House Brands \$7 each

Beer

Domestic \$5 each, Premium \$6 each

Wine

House Wine by the Glass \$7 each, House Wine by the Bottle \$35 (plated dinner service only)

OPEN BARS

LIQUOR (per person - per hour)

Brands	First Hour	Second Hour	Third Hour
Super Premium	\$20	\$18	\$15
Premium	\$18	\$16	\$14
House	\$16	\$14	\$10

Super Premium Brands Oban Scotch | Booker's Bourbon | Crown Royal | Grey Goose Vodka | Bombay Sapphire Gin | Appleton Estate Rum | Patron Silver Tequila

Premium Brands Glenlivet Scotch | Woodford Reserve | Canadian Club | Ketel One | Tanqueray | Mount Gay | 1800 Silver

House Brands Dewar's Scotch | Jim Beam Bourbon | Seagram's 7 | Absolute | Beefeater | Bacardi | Milargo Silver

BEER & WINE (per person - per hour)

Brands	First Hour	Second Hour	Third Hour
Premium	\$16	\$13	\$10
House	\$14	\$12	\$10

OTHER BEVERAGES

Assorted Sodas and Bottled Water

\$2 each on consumption

Hot Tea Station

Farmers Custom Blend | White Earl Grey | Green Lake | Organic Jasmine | Silver Needle | Chelsea All American Breakfast | Chelsea Autumn Chai | Tranquility | Chamomile & Lavender

Freshly Brewed Coffee/Decaf

\$30 Gallon

Freshly Brewed Iced Tea

\$30 Gallon

Champagne/Sparkling Wine Toast

Glass \$3.50 per person - Bottle \$26

Specialty Drinks by the Glass \$9 each

Pimm's Cup

Pimm's No 1 | Curacao | Lime Juice | Ginger Beer | Cucumbers | Mint

Mimosa

Orange Juice | Prosecco

Bellini

Pureed Peaches | Prosecco | Peach Cordial | Dehydrated Fruit

Bloody Mary

In-House infused Pepper Vodka | In-House Bloody Mary Blend

BAR SERVICE POLICY



Photo Credit: Sully Clemmer

MMA PERSONNEL MUST DISPENSE ALL BEVERAGES

The Museum does not allow outside beverage service of any kind. Chef Wallace will also work with you to create the perfect drink menu for your event. We have a full liquor license and trained bar staff. If outside alcohol is discovered, the alcohol and the person responsible will be removed by Museum staff and will not be allowed to return to the event. Alcohol must be purchased through the Museum at the time the BEO is placed, and must be served by Museum bartenders. The number of bartenders required is based on the estimated number of guests. All guests should be prepared to show proper photo identification (ID) to receive alcoholic beverages. The Museum staff reserves the right to refuse, sell, or serve to anyone who appears to be intoxicated, has questionable or improper ID, or for any reason Museum staff deems necessary. If a guest is judged to be intoxicated, Museum security has the right to escort the individual off Museum property. For any event that offers alcoholic beverages to their guests, the Museum may require a uniformed officer to check and verify ID's and identify underage guests with wristbands. All guests are subject to ID verification. The Museum normally requires one or more uniformed law enforcement officers whenever alcoholic beverages are served or sold. Payment or reimbursement for officers and wristband costs is the responsibility of the client. All undergraduate social functions must be properly registered with the appropriate student activities office of the respective academic institutions before a facility reservation will be confirmed. For every fifty (50) underage persons, one (1) of-age adult chaperone must be present. Wristbands may be required for all individuals at mixed age events.

One bartender is required for every 100 guests. There is a charge of \$100 per bartender for the first four (4) hours of service and a charge of \$75 per hour for each hour of service after the first three hours.

ABOUT YOUR TEAM

Executive Chef & Culinary Curator Nick Wallace

Chef Nick Wallace was born and reared on a farm in Edwards, Mississippi, and has always given credit for his cooking abilities to his grandmothers Queen Morris and Lennel Donald. A leader in redefining the Southern food experience, Wallace blends his Mississippi family-farm origins with sophisticated French techniques to create exceptional dining experiences.

With a desire to take on any challenge the culinary world has to offer, Wallace possesses the creativity, innovation, and drive to deliver exceptional cuisine of the highest quality. His culinary philosophy and passion reflects the growing trend towards a healthier lifestyle; by working with local farmers, Wallace uses the finest local and regional organic produce in his dishes.

Wallace participated in the James Beard Foundation's third Chefs Boot Camp for Policy & Change at Glynwood in Cold Spring, New York, in September, 2013. He has served as Chef at The James Beard House in New York City on two occasions, most recently hosting a sold-out "Southern Hospitality" dinner in December, 2013. Wallace was also featured on the list of "Best Chefs America" in, 2013. In, 2015, he was invited to cook at Chefs & Champagne, the James Beard Foundation's annual summer tasting party in the Hamptons.

Keep up with Chef Nick Wallace's culinary explorations at www.msmuseumart.org.

Lawrence Crockett, Director of Special Events

Lawrence Crockett is your go-to for event execution. With more than 30 years' experience of food and beverage service, most notably at Jackson's beloved University Club, Lawrence is a legend in the Jackson hospitality industry. A graduate of Jackson State University (Phi Beta Sigma), Lawrence has deep ties and dedication to Jackson, his hometown. His wife and children live in the city and enjoy their time being active members of their community.

Shelley Yates, Creative Events and Marketing

Shelley Yates is your initial point person and is all about the details of your event. Her goal is to exceed your expectations at every turn by making your visit to the Museum unforgettable. She has worked in the food and beverage industry for 24 years, and has an extensive background in marketing, events, and hospitality. Originally from Pensacola, Florida, she now lives in Madison, Mississippi, with her husband Eric and their four teenage children.

For questions please contact the events department: 601.960.1515 or email syates@msmuseumart.org or lcrockett@msmuseumart.org

More information may be found in these accompanying guides:

[MMA Events & Facilities Guide](#) • [MMA Facility Reservation Policies](#)