RENTAL INFORMATION

<table>
<thead>
<tr>
<th>Facility</th>
<th>Rate</th>
<th>Capacity</th>
<th>Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dining Room/Bar</td>
<td>$500 per 5 hours</td>
<td>100 cocktail</td>
<td>70 seated</td>
</tr>
<tr>
<td>John Deere Auditorium</td>
<td>$250 per 3 hours</td>
<td>130 seated</td>
<td></td>
</tr>
<tr>
<td>Community Reception/Gallery</td>
<td>$150 per 3 hours</td>
<td>130 cocktail</td>
<td></td>
</tr>
<tr>
<td>Nobis Board Room</td>
<td>$200 per 3 hours</td>
<td>22 seated</td>
<td></td>
</tr>
<tr>
<td>Reception Hall</td>
<td>$750–$1875</td>
<td>400 cocktail</td>
<td>250 seated</td>
</tr>
<tr>
<td>Studio Single</td>
<td>$100 per 3 hours</td>
<td>30-40 seated</td>
<td></td>
</tr>
</tbody>
</table>

Full museum access can be added to any rental – $300 (2 hours of gallery rental)

Included with the Figge Art Museum facility rental fee is the use of tables and chairs.

Additional fees may be assessed for security, maintenance, cleaning or set-up. Please inquire with our sales department for additional information.

The Figge consists of four floors, each with specialized galleries. Guests will enter the museum from Level 1 either through the River Drive Entrance which faces the river, or the Second Street Entrance. Which entrance is used will depend on the event held. A coat room is available on Level 1 which includes secure lockers. Restrooms are located on both Level 1 and Level 2.
THE FIGGE ART MUSEUM

Designed by British architect David Chipperfield, the Figge Art Museum is a premier wedding reception venue for couples looking for a memorable experience. The museum’s exterior opaque and translucent surfaces create its own work of art. Inside, you and your guests will celebrate among the Midwest’s finest art collections and world-class traveling exhibitions while enjoying magnificent views of the Mississippi River. Begin with hors d’oeuvres and champagne, followed by an unlimited selection of entrées and accompaniments, all paired with exceptional service from start to finish. Your reception at the Figge Art Museum will be an unforgettable event, and your guests will stay long after the last toast.

Perfect for
REHEARSAL DINNER | RECEPTION | GIFT OPENING BRUNCH

SERVICES

Complete service throughout your event:
Linen service | China, glassware and silver
Bartending services | Event clean-up
Discounted hotel rooms

ENHANCEMENTS

Customized menus
Museum gallery access for wedding guests
Museum Gallery Access for Wedding Guests

Customized Menus
Discounted Hotel Rooms
Linen Service | China, Glassware & Silver
Complete Service Throughout Your Event
Bartending Services | Event Clean-up

HIGHLIGHTS
SERVICE

Gift Opening Brunch
Perfect For experience for both you and your guests.

Figge Art Museum will be an unforgettable journey of their own. Your reception at the landmark, created by British architect David Chipperfield. Begin with an elegant assort-

THE FIGGE ART MUSEUM

stroll the galleries and special exhibitions at their leisure.

Consider renting the entire museum so your guests may consider renting the entire museum so your guests may

Better yet, consider renting the entire museum so your guests may

on-site catering will exceed expectations. Incorporate

No matter the size of your event, this elegant space and on-site catering will exceed expectations. Incorporate

THE GRAND LOBBY

With its soaring glass walls, lofty ceilings, contemporary lounge and versatile floor plan, the Figge’s Grand Lobby provides a dramatic setting for year-round entertaining. No matter the size of your event, this elegant space and on-site catering will exceed expectations. Incorporate the outdoor terrace to enhance your event and impress guests with views of the Mississippi River. Better yet, consider renting the entire museum so your guests may stroll the galleries and special exhibitions at their leisure.

DINING ROOM AND BAR

A neutral color scheme and modern decor allow the dining room and bar area to be transformed into a glamorous and personalized venue for smaller affairs. This intimate space is the ideal location for business meetings, luncheons, client receptions, rehearsal dinners and dinner parties. The dining room features walls of windows, offering a view of the river during the day and in the evening. The bar area boasts a relaxing lounge setting, and is stocked with top-shelf liquors and soft drinks to meet the needs of all your guests.

GENERAL INFORMATION

Address
225 West Second Street, Davenport, IA 52801
www.figgeartmuseum.org

Public Hours
Tuesday through Saturday 10 am-5 pm
Thursdays 10 am-9 pm • Sundays 12-5 pm
Closed Mondays, New Year’s Day, Independence Day, Thanksgiving, Christmas Eve and Christmas Day

Parking
Limited and handicap parking is available on the Plaza. Street parking is available at all times. Parking ramps are located on the corners of Harrison Street and Second Street, and Main Street and River Drive adjacent to the museum.

ENTRÉES

Chef Carved Roast Beef • Chicken Picatta • Baked Cod with Citrus Buerre Blanc

ACCOMPANIMENTS

Wild Rice • Cheesy Cheddar Potatoes • Gourmet Cellentani Mac n’ Cheese

DINING ROOM + BAR

Choose Two

SALADS

Mixed Greens • Caesar Salad • Greek Salad • Plantation Salad

EXTRA VEGETABLES

28 Per Person  |  Minimum 25 People  |  Served with fresh baked artisan rolls and compound butter

STEAKS

Garlic Roasted Red Potatoes • Creamy Mashed Potatoes with Gravy

VEGETABLES

Honey Glazed Carrots • Vegetable Medley • Hunter Style Green Beans • Steamed Broccoli

MIXED MEAT PLATTER

28 Per Person  |  Minimum 25 People  |  Served with fresh baked artisan rolls and compound butter

ARTIST DINNER BUFFET

Herb Baked Chicken • Add Prime Rib as 2nd Option for 6 per person

THURSDAY NIGHT BURRITO BAR

28 Per Person  |  Minimum 25 People  |  Served with fresh baked artisan rolls and compound butter

MEAT LOVERS PIZZA

28 Per Person  |  Minimum 25 People  |  Served with fresh baked artisan rolls and compound butter

All Menus subject to 23% service charge and applicable sales tax.

Figge Events & Catering managed by Frontier Hospitality Group.
ARTIST DINNER BUFFET
28 Per Person | Minimum 25 People | Served with fresh baked artisan rolls and compound butter

SALADS
Choose Two
Mixed Greens • Caesar Salad • Greek Salad • Plantation Salad

ENTRÉES
Choose Two
Chef Carved Roast Beef • Chicken Picatta • Baked Cod with Citrus Buerre Blanc • Roasted Pork Tenderloin with Boetje's Cream Sauce • Tri Color Cheese Tortellini • Herb Baked Chicken • Add Prime Rib as 2nd Option for 6 per person

VEGETABLES
Choose Two
Honey Glazed Carrots • Vegetable Medley • Hunter Style Green Beans • Steamed Broccoli

ACCOMPANIMENTS
Choose Two
Garlic Roasted Red Potatoes • Creamy Mashed Potatoes with Gravy • Wild Rice • Cheesy Cheddar Potatoes • Gourmet Cellentani Mac n’ Cheese

Figge Events & Catering managed by Frontier Hospitality Group.
All Menus subject to 23% service charge and applicable sales tax.
CURATOR DINNER BUFFET
34 Per Person | Minimum 25 People | Served with fresh baked artisan rolls and compound butter

SALADS
Choose Two
Mixed Greens • Caesar Salad • Greek Salad • Plantation Salad

ENTRÉES
Choose Two
Chef Carved Prime Rib • Lemon Dill Salmon • Blackened Chicken Andouille Tortellini
Rosemary Pork Loin • Creamy Sundried Tomato Chicken Breast

VEGETABLES
Choose Two
Roasted Carrots & Parsnips • Vegetable Medley • Roasted Butternut Squash • Steamed Broccoli

ACCOMPANIMENTS
Choose Two
Garlic Roasted Red Potatoes • Creamy Mashed Potatoes with Gravy • Wild Rice
Cheesy Cheddar Potatoes • Gourmet Cellantani Mac n’ Cheese

DESSERTS
Chocolate Mousse and New York Cheesecake

Figge Events & Catering managed by Frontier Hospitality Group.
All Menus subject to 23% service charge and applicable sales tax.
DIRECTOR DINNER BUFFET

40 Per Person | Minimum 25 People | Served with fresh baked artisan rolls and compound butter

SALADS
Choose Two
Mixed Green Salad • Caesar Salad • Greek Salad
Plantation Salad • Orange Strawberry Spinach Salad

ENTRÉES
Choose Two
Chef Carved Beef Tenderloin Filet • Grilled Chicken with Charred Tomato Sauce
Pan Seared Grouper with Roasted Red Pepper Buerre Blanc
Gouda and Arugala Stuffed Pork Loin

VEGETABLES
Choose Two
Ratatouille • Roasted Asparagus • Steamed Broccolini with Garlic Butter

ACCOMPANIMENTS
Choose Two
Creamy Parmesan Risotto • Tri Color Roasted Potatoes • Gnocchi with Herb Cream Sauce

DESSERTS
Chocolate Grand Marnier Mousse • Lemon Mascarpone Cake with Fresh Berries

Figge Events & Catering managed by Frontier Hospitality Group.
All Menus subject to 23% service charge and applicable sales tax.
GRILLED CHICKEN WITH CHARRED TOMATO SAUCE 23
Airline chicken breast grilled and topped with a robust sauce of charred tomatoes, onion, garlic, basil and olive oil.

FILET MIGNON 34
Grilled tenderloin filet with cognac pepper sauce.

PRIME RIB 30
Served with creamy, house-made horseradish.

GRILLED HALIBUT 32
Grilled halibut with a classic buerre blanc sauce.

RIBEYE 30
Grilled ribeye steak with caramelized onion demi-glace.

PORK TENDERLOIN 26
Grilled pork tenderloin with brown sugar Jack Daniel’s glaze.

GRILLED SALMON 26
Grilled salmon filet with lemon and dill compound butter.

All composed plates are served with a mixed green salad drizzled with balsamic dressing, roasted red potatoes, vegetable medley and fresh baked dinner rolls with compound butter.
COMPOSED PLATES

All composed plates are served with a mixed green salad drizzled with balsamic dressing, roasted red potatoes, vegetable medley and fresh baked dinner rolls with compound butter.

Figge Events & Catering managed by Frontier Hospitality Group.
All Menus subject to 23% service charge and applicable sales tax.

FILET & LOBSTER FETTUCINI 42
Grilled tenderloin filet paired with fettucini with lobster cream sauce and fresh poached lobster tail. Served with toasted sculpted carrots.

SIRLOIN & CREAMY SUNDRIED TOMATO CHICKEN BREAST 32
Grilled sirloin steak and sautéed chicken breast with sundried tomato and herb cream sauce. Served with wild rice and roasted asparagus.

Figge Events & Catering managed by Frontier Hospitality Group.
All Menus subject to 23% service charge and applicable sales tax.
VEGETARIAN, VEGAN & GLUTEN FREE

VEGETABLE NAPOLEON* 19
Layers of yellow squash, zucchini, peppers, portabella mushrooms, spinach, and polenta with white wine and tomato broth

TORTELLINI 23
Cheese tortellini with spinach, tomato cream sauce

ANGEL HAIR PRIMAVERA 19
Angel hair pasta, sautéed vegetables, basil and white wine garlic sauce

SUNDRIED TOMATO & ROSEMARY POLENTA CAKES 20
Pan seared polenta cakes with grilled vegetables and brie cream sauce

QUINOA PORTABELLA* 20
Portabella mushroom cap stuffed with grilled vegetable quinoa pilaf and charred tomato broth

EGGPLANT PARMESAN 23
Breaded eggplant baked with marinara, mozzarella and Parmesan cheese

Figge Events & Catering managed by Frontier Hospitality Group. All Menus subject to 23% service charge and applicable sales tax.
DESSERTS

Cheesecake 7
Grand Marnier Chocolate Mousse 6
Lemon Mascarpone Cake 7
Double Chocolate Cake 8
Chocolate Covered Strawberries 2
Truffles 3
Strawberry Dessert Skewers 4
HORS D’ŒUVRES
Two - 10 | Three - 12 | Four - 15 | Five - 17 | Six - 20

COLD
- Assorted Mini Finger Sandwiches
- Endive Leaf with Chicken Salad
- Strawberry Dessert Skewer
- Antipasto Skewer w/ Balsamic Reduction
- Grilled Vegetable Skewer w/ Basil Pesto
- Assorted Fresh Fruit
- Domestic Cheeses
- Hummus Display
- Assorted Fresh Vegetables
- Watermelon Feta Bites
- Boursin Stuffed Peppadews

HOT
- Pot Stickers
- Proscuitto Wrapped Asparagus
- Four Cheese Mushrooms
- Chicken Satay
- Sausage Stuffed Mushrooms
- Crab Stuffed Mushrooms
- Chicken Bacon Bites with Asian Barbecue Sauce
- Bacon Wrapped Dates Stuffed with Boursin Cheese
- Crab Cakes with Remoulade
- Mango Habenero Meatballs
- Baked Brie

BUTLER PASSED HORS D’ŒUVRES
(price per piece)
- Shrimp Shooters 3
- Gazpacho Shooters 2
- Rosemary Lamb Lollipops 6
- Grilled Chicken and Red Pepper Pita 4
- Seared Ahi Tuna Wonton with Pineapple Salsa 5

A LA CART
(price per 50 pieces)
- Shrimp Cocktail 185
- Smoked Salmon with Accompaniments 185

Figge Events & Catering managed by Frontier Hospitality Group.
All Menus subject to 23% service charge and applicable sales tax.
## Reception Stations

**Two - 20 | Three - 25 | Four - 30 | Five - 35 | Six - 40**

<table>
<thead>
<tr>
<th><strong>Shaved Prime Rib Sandwiches</strong></th>
<th><strong>Build-Your-Own Bruschetta</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Chef-shaved Prime Rib, Mini Brioche Buns, Assorted Accompaniments &amp; Sauces</td>
<td>Rich Bruschetta drizzled with a Balsamic Glaze, Fresh Buffalo Mozzarella, Goat Cheese Spread, Boursin Spread and Toasted Crostinis</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Smoked Brisket Station</strong></th>
<th><strong>Mashed Potato Bar</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Smoked Brisket, Mini Brioche Buns, Assorted Accompaniments and House-made Signature Barbecue Sauces</td>
<td><strong>Popcorn Bar</strong></td>
</tr>
<tr>
<td></td>
<td>Choose Three Flavors: Cheddar, Caramel, Jalapeno Cheddar, White Cheddar, Seasoning Salt, Sea Salt &amp; Cracked Pepper, Butter, Kettle Corns</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Flatbread Pizzas</strong></th>
<th><strong>Crepe Station</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Domestic and Imported Meat and Cheese Boards</strong></td>
<td><strong>Slider Station</strong></td>
</tr>
<tr>
<td>Beef, Veggie, Pulled Pork, Toppings, Mini Brioche Buns and Mini Pretzel Buns</td>
<td><strong>Chef Tossed Salad Station</strong></td>
</tr>
<tr>
<td>Assorted Greens, Cheeses, Toppings and Dressings</td>
<td><strong>Gourmet Mac N' Cheese Bar</strong></td>
</tr>
<tr>
<td>Cellantani Noodles in Cheese Sauce, Bacon, Peas, Parmesan, Bread Crumbs, Fried Onions, Green Onion, Ketchup, Sriracha and Tabasco for toppings</td>
<td><strong>Pastabilities</strong></td>
</tr>
<tr>
<td>Choose Two Noodles: Fettucine, Penne, Tortellini, Cellantani, Spaghetti</td>
<td>Choose Two Sauces: Alfredo, Marinara, House</td>
</tr>
<tr>
<td>Choose Two Meats: Meatballs, Grilled Chicken, Italian Sausage, Pepperoni</td>
<td>Mix-Ins: Sundried Tomatoes, Spinach, Broccoli, Parmesan, Mushrooms, White Onions, Served with Garlic Breadsticks</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Fresh Fiesta Station</strong></th>
<th><strong>Wok This Way</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Fajita Chicken, Spicy Pork, Grilled Steak, Warm Flour Tortillas, Salsa, Sour Cream, Pico de Gallo, Cilantro, Diced Onion, Tomato, Cheddar Cheese, Tortilla Chips and Queso</td>
<td>Chicken, Pork, Stir Fry Vegetables, Fried Rice, White Rice, Korean Garlic Sauce, General Tso's Sauce, Ginger Teriyaki Sauce, Egg Rolls and Fortune Cookies</td>
</tr>
</tbody>
</table>

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*Figge Events & Catering managed by Frontier Hospitality Group. All Menus subject to 23% service charge and applicable sales tax.*
BEVERAGES

BY THE GLASS

<table>
<thead>
<tr>
<th>Premium Brands 8+</th>
<th>Cognacs &amp; Cordials 7+</th>
<th>Craft Beer 5+</th>
</tr>
</thead>
<tbody>
<tr>
<td>Call Brands 7+</td>
<td>Wine 7+</td>
<td>Soft Drinks 2.25</td>
</tr>
<tr>
<td>Domestic Beer 4+</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

OPEN HOSTED BAR

Premium Package
12 per person first hour | 10 per person hours 2–4 | 6 per person five or more hours

Domestic, Craft & Imported Beer and Wine by the Glass

Grey Goose • Barcardi • Captain Morgan • Bombay Sapphire
Jack Daniel’s • Crown Royal • Maker’s Mark • Johnny Walker Red Label
Jameson • Patron • Amaretto Disaronno • Kahlua • Bailey’s

Call Package
10 per person first hour | 8 per person hours 2–4 | 5 per person five or more hours

Domestic Beer and Wine by the Glass

Tito’s Vodka • UV Blue • Barcardi • Tanqueray • Captain Morgan • Malibu • Seagrams 7
Jim Beam • Dewars • Jose Cuervo Gold • Amaretto Disaronno • Bailey’s

BLOODY MARY BAR – 17 (per carafe)
Carafe of zesty bloody mary served with salt rimmed glasses and a hearty garnish tray.

MIMOSAS – 15 (per carafe)
Carafe of Champagne and orange juice served with sugar rimmed glasses & garnished with cherries.

SPIKED COFFEE BAR – 7 (per person)
Kona Blend coffee with an assortment of coffee liqueurs, whipped cream and garnishes.

3 hour limit

Figge Events & Catering managed by Frontier Hospitality Group.
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BEVERAGES

OPEN HOSTED BAR

Premium Package
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WINE

CELEBRATORY
La Marca Prosecco – 30/Btl
Cupcake Moscato D’Asti – 25/Btl

DECOY
Chardonnay • Cabernet Sauvignon or Blanc
Red Blend • Cupcake Moscato
39/Btl

CHLOE WINE COLLECTION
Red #249 • Pinot Grigio • Chardonnay
Pinot Noir • Cupcake Moscato
33/Btl

DARK HORSE
Cabernet Sauvignon • Red Blend
Chardonnay • Pinot Grigio • Reisling
27/Btl

KEG BEER
Approximately 125 16oz. glasses
300 per Keg
Miller Lite • Bud Light • Coors Light

Craft, imported and local kegs available - inquire for pricing

UNLIMITED SODA PACKAGES
Up to 100 people 175 | 101 - 200 people 225 | 201 and up 275

Figge Events & Catering managed by Frontier Hospitality Group.
All Menus subject to 23% service charge and applicable sales tax.
Book your reception by contacting:

Frontier Hospitality Group
563-345-6647
sales@frontierhg.com