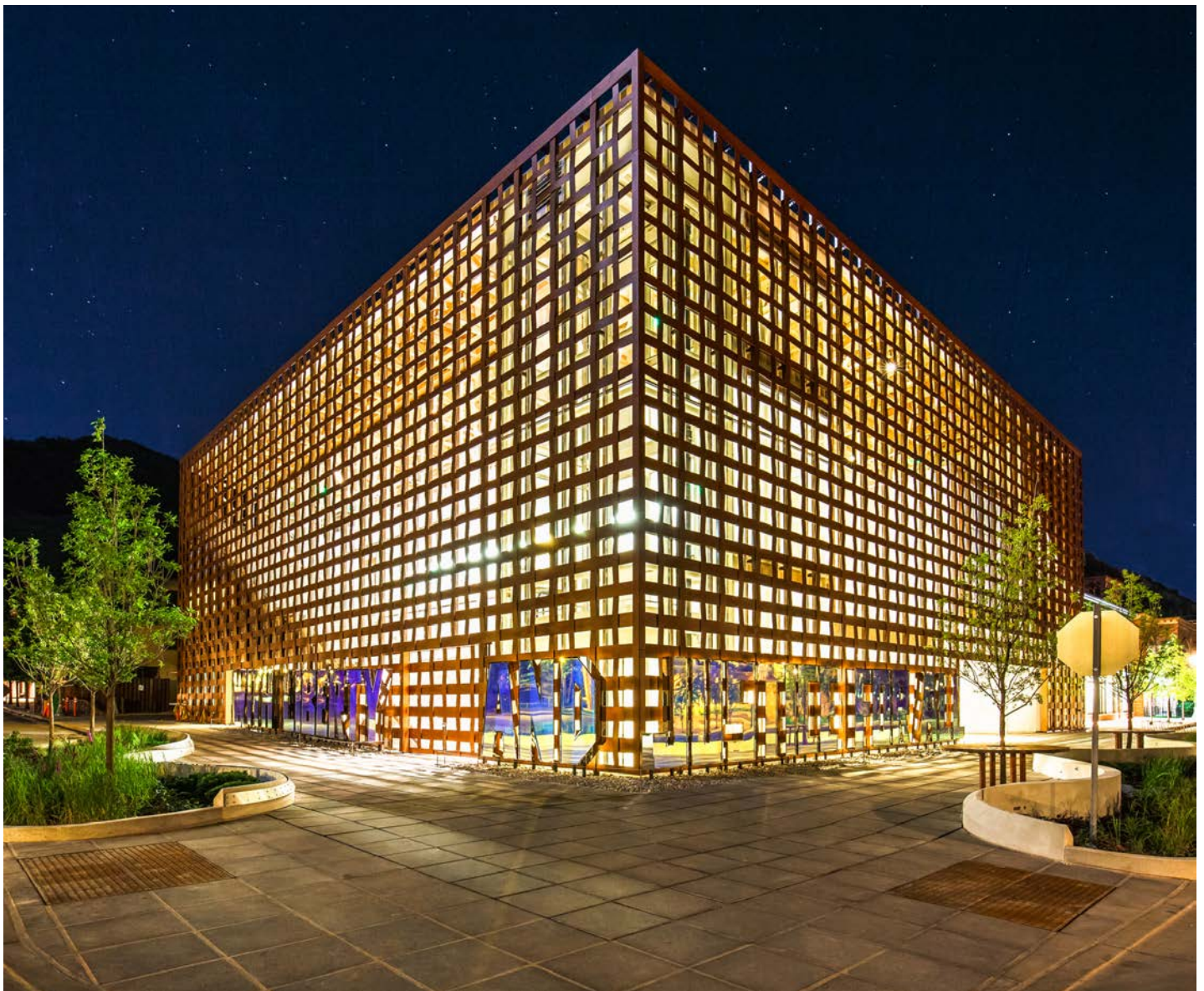


Aspen Art Museum
Aspen Art Museum
Aspen Art Museum
Aspen Art Museum

Event Rentals
Social | Corporate | Non-Profit



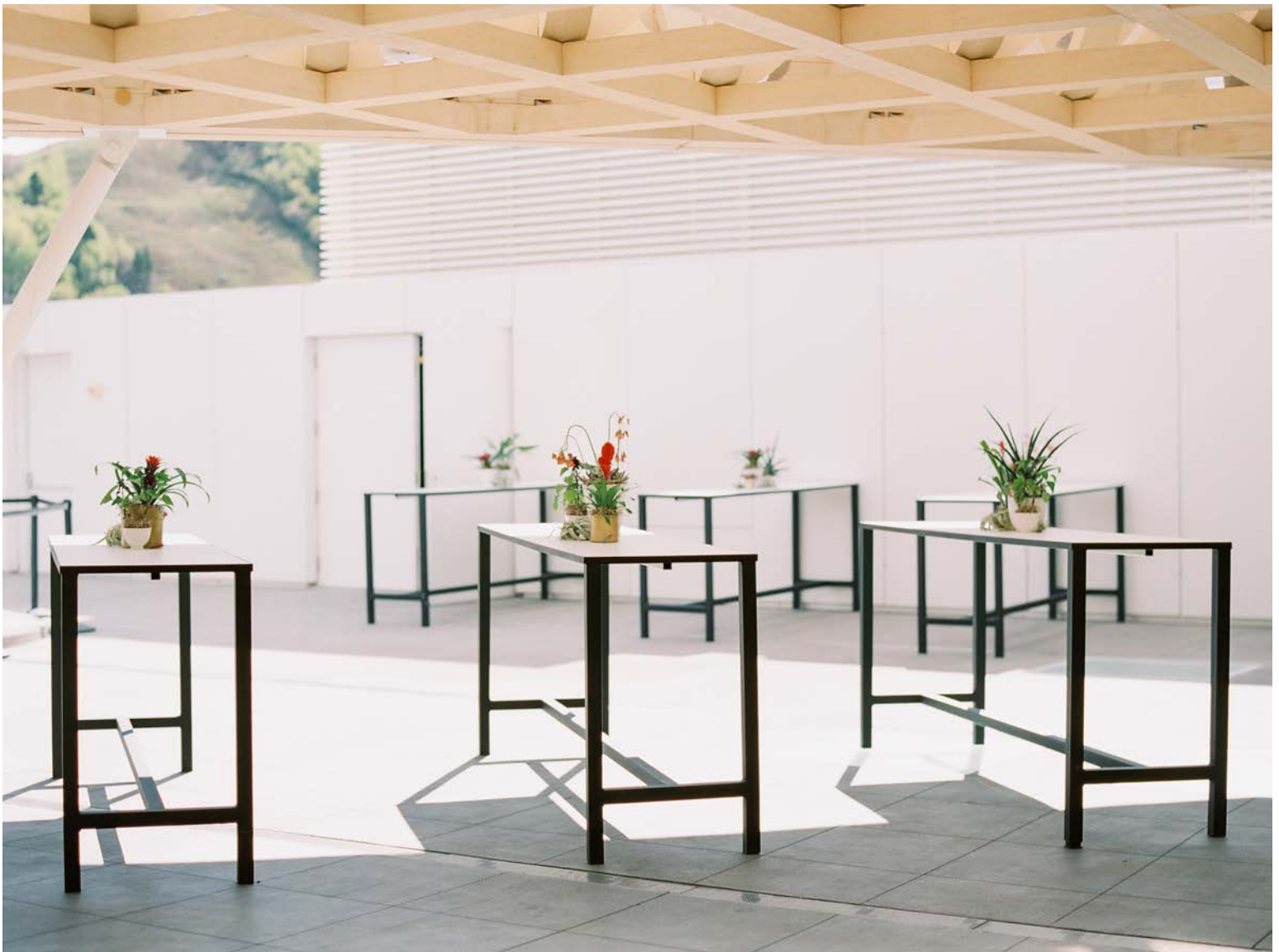
Peter Feinzig

The iconic Shigeru Ban–designed Aspen Art Museum offers a dynamic space to entertain against the unique backdrop of an internationally acclaimed contemporary art museum with unparalleled views of Aspen.

Level 3 of the AAM is the premier event space in Aspen. With sliding glass doors opening the space to the Roof Deck Sculpture Garden, this extremely adaptable venue provides, panoramic views of Ajax, Red Mountain, and Independence Pass. The stunning architectural features provide an unmatched setting that can accommodate cocktail receptions up to 250 people, or seated dinners for up to 110.

An array of celebrations, including weddings, private dinners, and corporate functions can be hosted at the Aspen Art Museum. The AAM Special Events Department can assist in making your occasion an exceptional experience.

For event rental inquiries, please contact the Special Events Manager, Lexy Mirante, at 970.925.8050, extension 126 or lmirante@aspenartmuseum.org.



Leila Brewster

Approved Vendors

The Aspen Art Museum maintains a list of approved vendors who have successfully operated in our space and are knowledgeable about its requirements. Proposed vendors not included on this list must be pre-approved by the Aspen Art Museum.

Exclusive Caterer

Epicure Catering
Allen and Julia Domingos
PO Box 11452
Aspen, Colorado 81612
970.948.7280
aspen-epicure.com

Recommended Rentals

Bethel Party Rentals
5396 County Road 154, Unit 3
Glenwood Springs, Colorado 81601
970.947.9700
bethelpartyrentals.com

Eclectic Hive Event Design

999 Tejon Street
Denver, Colorado 80204
303.295.0519
eclectichive.com

Recommended Entertainment

DJ Dylan
dylanregan@yahoo.com

DJ Naka G
djenakag@gmail.com

Recommended Audio Visual

Halcyon Productions
PO Box 377
Basalt, Colorado 81621
970.927.3887
halcyonproductions.com

Alchemy Audio Visual Concert Systems

2100 Dolores Way
Carbondale, Colorado 81623
970.510.5432
alchemyavcs.com

Recommended Décor & Floral

The Aspen Branch
309A Aspen Business Center
Aspen, Colorado 81611
970.925.3791
aspenbranch.com

Recommended Photographers

Be The Xperience
Tamara Susa
P.O. Box 17077
Snowmass Village, Colorado 81615
970.331.2080
bethexperience.com

Jordan Curet
101 North Spring Street, #205
Aspen, Colorado 81611
510.388.6854
jordancuret.com

MarySue Bonetti
P.O. Box 569
Aspen, Colorado 81612
970.920.9202
bonettiphotography.com

Seth Beckton
1550 Raleigh Street, Unit 434
Denver, Colorado 80204
920-227-4861
sethbecktonphoto.com

Recommended Photobooth

Social Light
P.O. Box 4176
Aspen, Colorado 81612
415.601.4453
sociallightphoto.com

Rental Fees

Four Hour Evening Rental

Summer (June 1 - September 30): \$15,000

Fall (October 1 - November 30): \$5,000

Winter (December 1 - March 31): \$10,000

Spring (April 1 - May 31): \$5,000

Four Hour Daytime Rental

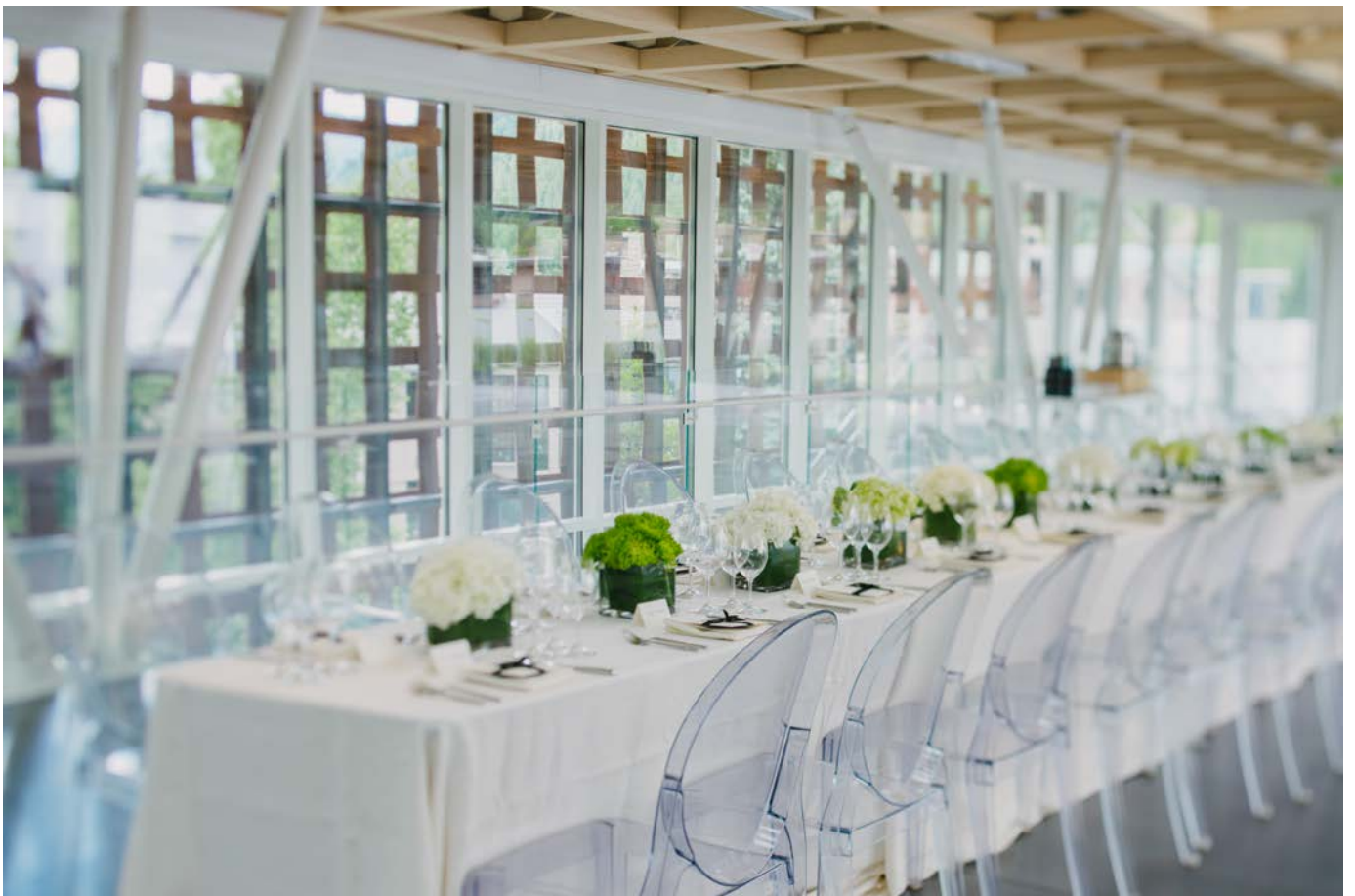
Summer (June 1 - September 30): \$5,000

Fall (October 1 - November 30): \$2,500

Winter (December 1 - March 31): \$5,000

Spring (April 1 - May 31): \$2,500

Full Day Buy-out of Level 3: Additional \$5,000



Ross Daniels

With your private facility rental, you will receive a complimentary one-year Aspen Art Museum Patron-level membership, which includes a 15% discount on all future private facility rentals at the AAM.

Additional Fees

Below, please find a list of fees that may be incurred depending upon the event contracted.

Projector & Screen: \$500

Audio Package: \$200

Security: \$250/hour

The museum requires security for all events. The facility rental fee includes four hours of security. The above fee will be charged for hours beyond the four provided. The museum may also determine that an event requires additional security personnel beyond what would normally be provided for the first four hours, depending on the size and scope of the event.

Extended Gallery Hours: \$200/hour

From museum closing time [6 p.m.] until 10 p.m. of currently showing exhibitions. This is in addition to event security provided.

Excessive Set-up: \$1,000/hour

In the case that Epicure Catering or Museum staff must set-up an excess amount of rentals and/or décorations ordered by the Contracting Group.

Rental of Education Workshop as Green Room: \$250/hour, subject to availability.

Full Building Rental: Additional \$15,000. Only available on Mondays.



Matthew Speck

Event Menu Inspirations

We make food that elevates a celebration, creates memories, and simply makes people happy.

As the preferred caterer at the Aspen Art Museum and one of Aspen's most sought-after culinary teams, we will work with you to create a truly memorable experience.

Our seasonal event menus are designed using the highest-quality products with a fresh and innovative approach. We are also happy to develop custom menus for clients with something specific in mind.

In addition to delicious food, we are equally dedicated to warm and hospitable service. Our loyal team will ensure your event's success from beginning to end.



Villani Photography

Passed Hors d'Oeuvre

Crispy Cornmeal Gulf Shrimp – Malt Vinegar Aioli

Ahi Tuna & Avocado Tartar – Crispy Togarashi Chip

Crab & Corn Hushpuppy – Horseradish Cocktail Sauce

Smoked Salmon Toast – Everything Spice, Avocado & Rye Crostini

Tempura King Crab & Vegetables – Yuzu-Ponzu Dipping Sauce

Hamachi Ceviche – Crispy Tostadita, Lime, Chiles & Avocado

Crispy Snapper Pakora – Chutney-Yogurt Dip

Thai Beef Skewer – Grilled Wagyu Flank, Chile Glaze & Peanut Sauce

Charred Beef Tenderloin – Au Poivre Aioli, Challah Toast

Beef Kofta – Lebanese-Spiced Meatball, Pomegranate Molasses

Wagyu Pigs in a Blanket – Stout Dipping Mustard

Grilled Petite Lamb Chop – Minted Walnut Pesto

Bacon & Blue Pizza – Homemade Thin Crust, Fig & Rosemary

Chicken Yakitori Skewer - Miso, Shiitakes & Ambrosia Glaze

Asian Chicken Dumpling – Spicy Peach Dipping Sauce

Chicken B'steeya – In Phyllo with Aromatics, Almonds, Harissa

Chicken & Kale Meatball – With Local Chevre & Saffron-Tomato Coulis

Devilleed Farm Egg – Sterling Caviar, Crème Fraiche & Chives

Patatas Bravas – Crispy Petite Potatoes, Romesco Dip

Pimento Grilled Cheese – Roasted Jalapeno & Pecans

Elote Corn Cake – Smashed Avocado & Cotija Cheese

Mushroom Empanadita - Sherried Duxelle

Vietnamese Springroll – Crispy Vegetables, Fresh Herbs, Avocado

Appetizer Stations

Seafood Cocktail

Jumbo Gulf Shrimp & Snow Crab Claws with Green Tartar & Classic Cocktail Sauces

Artisanal Cheese & Charcuterie

Spiced Nuts, Fresh & Dried Fruit, Herbed Lavosh, Fresh Baguette, Local Honey, Fruit Chutney, etc...

Chips & Dips

“Just Made” Tortilla Chips, Loaded Guacamole, Roasted Tomato Salsa, Shrimp Ceviche, Tajin Vegetables

Mezze Display

Variety of Mediterranean Dips & Flatbreads, Marinated Vegetables, Nuts, Olives, etc...

Southern Snacks

Sliced Tenderloin, Parkerhouse Rolls, Artichoke Dip, Pimento Cheese, Veggies, Crackers, Spiced Pecans

Classic Cheese Fondue

Emmenthaler & Gruyere with Baguette, Apples & Fresh Vegetables for Dipping

Salads & Soups

Local Beets & Greens

Citrus Goat Cheese, Hearty Greens, Savory Granola, Aged Sherry

Colorado Waldorf

Local Apples, Quinoa, Goat Cheddar, Celery, Walnuts, Cider Vinaigrette

Tomato-Burrata

Pistachio Pesto, Arugula, Aged Balsamic, Rosemary Lavosh

Petite Wedge

Little Gem Lettuce, Orange, Radish, Smoked Almonds, Avocado Vinaigrette

Harvest Salad

Coriander-Roasted Squash, Hearty Greens, Hazelnuts, Tart Cherries, Pt. Reyes Blue

Kale Caesar

Romaine & Local Kale, Lemon-Anchovy Vinaigrette, Rye Croutons, Parmesan

Exotic Mushroom Bisque

Aromatics & Grilled Brie Toast

Summer Tomato Gazpacho

Local Heirlooms, Watermelon, Cucumber & Herbs

Winter Squash Soup

Roasted Squash, Yams & Parsnips, Sage, Marble Rye Crunch

Vegetable Pistou

Parmesan Broth, Root Vegetables, Local Basil

Thai-Curried Carrot Soup

Coconut, Lemongrass & Lime

Vegetables & Grains

“Smashed” Red Potatoes, Sea Salt, Rosemary & Lemon

Savory Olathe Corn Pudding with Aged Cheddar

Mixed Grains & Roasted Seasonal Vegetables

Roasted Farro Pilaf, Local Mushrooms & Melted Leeks

Israeli Couscous, Currants, Pistachios, Roasted Cauliflower

Yukon Gold Mashed Potatoes, Roasted Garlic & Buttermilk

Twice-Baked Polenta with Gruyere & Parmesan

Classic Ratatouille

Butternut Squash Gratin with Sage, Goat Cheese & Toasted Hazelnuts

Roasted & Grilled Seasonal Vegetable Display

Brussels Sprouts Slaw with Walnuts

Local Corn & Fava Bean Succotash

Braised Rainbow Chard with Aged Sherry Vinegar

Entrees

Seared Ahi Tuna with Walnut-Caper Relish

Fennel Pollen Encrusted Scottish Salmon & Sauce Provençal

Spice-Rubbed & Seared Gulf Wild Snapper, Cherry Tomato Confit

Jumbo Gulf Shrimp Scampi “Gratin”

Sake Steamed Seabass with Tamari, Ginger & Scallions

Herb-Roasted Scottish Salmon with Avocado Aioli or Preserved Lemon Vinaigrette

Citrus Crusted Mountain Trout, Mustard Beurre Blanc

Brined & Roasted Organic Chickens, “Coq au Vin” Sauce

Crispy Chicken Breast Milanese with Tomato-Basil Relish

Za’atar Spiced & Grilled Chicken Breast, Tangerine Reduction

Braised Beef Shortribs with Ginger-Star Anise Demi or Red Wine “Bordelaise”

Herb Encrusted Beef Tenderloin, Exotic Mushroom Ragout

Charred Prime Strip Steaks, Chimichurri or Homemade Steak Sauce

Warm-Spiced Colorado Lamb Tenderloins, Cherry Reduction & Natural Jus

Desserts

Peanut Butter Torte

Dark Chocolate Ganache

Seasonal Fresh Fruit Crostada

Vanilla Bean Ice Cream

Lemon Icebox Pie

Blueberry Compote

Pistachio Ice Cream Sandwich

Dark Chocolate Sauce & Cinnamon Phyllo

Ricotta Beignets

Tart Cherries & Caramel Drizzle

Local Apple & Berry Cobbler

Crispy Oat Streusel, Fresh Whipped Cream

Decadent Ice Cream “Tartufo”

Amaretti / Espresso/ Pistachio

Dark Chocolate Brownie Sundae

Pecan-Pie Sauce, Vanilla Bean Ice Cream

Mini Bites & Verrines

- Espresso-Walnut Brownies
- Rosemary-Lemon Shortbread
- Pecan-Praline Shortbread
- Chocolate-Ginger Cookies
- White Chocolate-Brown Butter Blondies
- Dark Chocolate Pot de Crème
- Lemon/Lime Curd & Toasted Coconut
- Sabayon, Fresh Fruit, Amaretti Crumb

**** Because we strive to procure only the freshest and highest quality ingredients, our menu items are subject to seasonality. We're happy to create an alternative selection if an item you desire is unavailable.*

Beverage Service

Premium Bar

(charged on consumption at 14/pour)

Vodka - *Woody Creek Distillers**

Gin - *Bombay Sapphire**

Rum - *10 Cane**

Tequila - *Casamigos**

Bourbon - *Bulleit**

Single Malt Scotch - *Glenlivet 12 Year**

*Or similar

Wine List

(in-house selections charged per bottle consumed)

Cavicchioli "1928" Prosecco – Treviso, Italy NV – 39

Gratien & Meyer Sparkling Rosé – Loire Valley, France – 45

Pol Roger Champagne – Montagne De Reims, France NV - 85

Fleurs de Prairie Rosé – Provence, France – 39

Ken Forrester Chenin Blanc – South Africa – 35

Charles Krug Sauvignon Blanc— Napa Valley, California – 39

Sea Sun Chardonnay—Santa Barbara, California – 45

Nickel & Nickel Chardonnay – "Truchard Vineyard" Carneros – 62

Au Bon Climat Pinot Noir – Santa Barbara County, California – 49

Antigal Uno Malbec – Uco Valley Mendoza Argentina – 39

Daou Cabernet Sauvignon - Paso Robles - 52

Heitz Cellar Cabernet Sauvignon – Napa Valley - 86

Other Beverages

(in-house selections charged on consumption)

Assorted Colorado Craft Beers - 6

Nonalcoholic - 4

Rock Canyon Coffee & Espresso Beverages

Two Leaves Hot or Iced Tea

Assorted Sodas, Sparkling Water, & Juices

Additional selections available and charged by the case from our preferred vendors.