

Our Policies

Parking

The Arts Center owns a parking lot that is located directly across the street on New York Avenue. Rental Clients of the Arts Center may use this parking lot at no additional charge. There are approximately 60 spaces available in this lot.

Billing

A nonrefundable deposit of 50% of the total estimated fee is required at the time of signing the contract.

Full payment of the estimated charge must be received within two weeks prior to the event. Full payment of the final invoice must be received by the John Michael Kohler Arts Center within 30 business days of date of invoice. Any unpaid balance after those 30 business days will be subject to a monthly 1.5% service charge.

Cancellations

Should the renter cancel an event after signing a contract, or if the Arts Center cancels the event because the renter has breached the contract, the renter will forfeit the nonrefundable deposit, and may be responsible for the rest of the estimated fees and/or any profits lost by the Arts Center. However, the amount of the fees due and owing for a canceled event will be reduced by the amount of fees the Arts Center obtains if it can book another client for that time and space.

After a contract is signed, if acts or causes beyond the control of the parties—including, but not limited to, accidents, labor disputes, pandemics, epidemics or other outbreaks of diseases or other infections, acts of war or terrorism, military or armed conflicts, insurrections, rebellions, riots, explosions, lightning, earthquakes, fires, storms, and floods—make it impossible for the event to proceed because Arts Center facilities are closed or otherwise unavailable, or, if at the discretion of the Arts Center any such acts or causes require cancellation of the event for safety or security reasons, the Arts Center shall return any deposits or payments made by the Client to the Arts Center and cancel the contract.

**John Michael
Kohler Arts Center**

608 New York Ave
Sheboygan, WI 53081
+1 920 458 6144
jmkac.org

2023.10-ExtCateringMenu-Sep



CAFE Catering Menu

608 New York Avenue
Sheboygan, WI
920.694.4555
www.jmkac.org/cafe

Free Wi-Fi access

**John Michael
Kohler Arts Center**

Catering Menu

V–Vegan

GF–Gluten Free

Breakfast Menu

Torke coffee and hot tea station

\$55.00/Serving group of 10–20

\$85.00/Serving group of 20–30

\$125.00/Serving group of 30–40

Refills included

Fresh orange juice

\$45.00/One container serves 25 people.

Refills included

Yogurt Bar \$13.50/person

Plain and flavored yogurt, fresh fruits, dried fruits, house-made granola, toasted almonds, pecans, coconut, and house-made sweet bread.

Simply Satisfied \$15.50/person

House-made quiche, sweet bread, and seasonal fresh fruit platter.

Bountiful Brunch \$17.50/person

Crème brûlée French toast, house-made quiche, bacon, and seasonal fresh fruit platter.

Plus 5.5% Wisconsin state tax and 20% gratuity

Our Policies

Smoking is prohibited inside the Arts Center. No food or drink is permitted in the galleries or the Theatre. Photography is allowed; however, no flash photos, selfie sticks, or tripods in the galleries.

The Arts Center reserves the right to inspect and control all private functions of any nature held on the Arts Center premises.

Unless specified in this contract (and the Client has agreed in advance to pay related hourly charges and expenses), the Client is responsible for repacking, shipping, and/or removal of any materials (decorations, props, linens, works of art, etc.) the Client (or its agent/vendor) ships or delivers to the Arts Center for the Event. In no event can the Arts Center arrange shipping outside of the contiguous United States.

Artwork from an outside source

The John Michael Kohler Arts Center is a museum. Works of art, antiques, or antiquities may not be brought to or delivered to the Arts Center for use in any rental event without a standard, formal, written loan agreement between the owner of such objects and the Arts Center. In addition, in such cases only the Arts Center's Exhibitions staff may handle or install/de-install such objects, and additional charges will apply (at the Arts Center's sole discretion) for related time, expenses, and materials. In certain instances staff may not be available, and the Client may not be permitted to bring such objects into the Arts Center. The Client accepts complete responsibility, and indemnifies and holds the Arts Center harmless, for all costs or damages (including attorney fees and court costs) arising out of any incident involving any such objects brought into the Arts Center.

Photography

The Client grants the John Michael Kohler Arts Center irrevocable permission to use his or her voice or likeness in any media, now or hereafter, existing in connection with all or any part of said event, for any purpose whatsoever.

With a signed contract, you grant the John Michael Kohler Arts Center permission to use images or likenesses in connection with your event in future promotions. Please inform the Arts Center in writing if you would prefer not to have your image or likeness used by contacting our Event Coordinator at 920-458-6144 or rentals@jmkac.org

• **Our chefs are happy to customize your experience** •

Dinner Buffet / \$25.00 per person

Includes seasonal roasted vegetables and garlic-herb baby red potatoes.

CHOOSE ONE SALAD

Caesar Salad

Crisp romaine lettuce with croutons, Parmesan cheese, roasted tomatoes, and our house-made roasted garlic Caesar dressing

Cranberry Spinach Salad

Fresh spinach, dried cranberries, red onion, feta cheese, and honey-roasted almonds, served with a toasted sesame seed vinaigrette

CAFE Salad

Spring mix greens, red onion, cucumber, feta cheese, and honey-roasted almonds, served with a rosemary Dijon dressing

CHOOSE TWO ENTRÉES

CAFE-Style Grilled Chicken Breast

Chicken breast marinated in yogurt, lemon juice, cumin, chili, garlic, and onion

Oven-Roasted Salmon

Glazed with ginger, garlic, chili, and soy sauce

Orange Thyme Brined Pork Loin

With a creamy maple mustard sauce

Masala Curry

Roasted potato, cauliflower, sweet potato, red pepper, with basil over Jasmine rice **V**

Plus 5.5% Wisconsin state tax and 20% gratuity

Equipment rental and delivery fee will apply for groups over 50 people.

• **Our chefs are happy to customize your experience** •

Buffet Lunch Menu / \$18.50 per person / Choose three options and one side

Includes: Unsweetened raspberry iced tea

Chicken Caesar Wrap

Tender grilled chicken breast, crisp romaine, roasted tomatoes, Parmesan cheese, and house-made roasted garlic Caesar dressing, wrapped in a grilled herb tortilla

Hummus and Vegetable Wrap

Red curry coconut hummus, Provolone cheese, fresh tomato, red onion, cucumber, greens, red wine vinaigrette, wrapped in a grilled herb tortilla **V** (without cheese)

Caesar Salad

Crisp romaine lettuce with croutons, roasted tomatoes, Parmesan cheese, and our house-made roasted garlic Caesar dressing

Grilled Chicken CAFE Salad

Spring mix greens, red onion, cucumber, feta cheese, honey-roasted almonds, and grilled chicken, served with a rosemary Dijon dressing **GF**

Cranberry Spinach Salad

Fresh spinach, dried cranberries, red onion, feta cheese, and honey-roasted almonds, served with a toasted sesame seed vinaigrette **GF**

CHOOSE ONE SIDE

Vegetable Pasta Salad

Fresh Fruit Salad

Herb Potato Salad

Asian Cabbage Slaw **V**

A LA CARTE

Fresh baked chocolate chip cookies \$25.00/per dozen

House-made brownies \$30.00/per dozen

Plus 5.5% Wisconsin state tax and 20% gratuity

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Boxed Lunch / \$16.50 each

Choose one of the following box lunches served with the side of the day, a CAFE freshly baked cookie, and a bottle of water

Chicken Caesar Wrap

Tender grilled chicken breast, crisp romaine, roasted tomatoes, Parmesan cheese, and our house-made roasted garlic Caesar dressing, wrapped in a grilled herb tortilla

Hummus and Vegetable Wrap

Red curry coconut hummus, Provolone cheese, fresh tomato, red onion, cucumber, greens, and red wine vinaigrette, wrapped in a grilled herb tortilla
V (without cheese)

Caesar Salad

Crisp romaine lettuce with croutons, roasted tomatoes, Parmesan cheese, and our house-made roasted garlic Caesar dressing

Grilled Chicken CAFE Salad

Spring mix greens, red onion, cucumber, feta cheese, honey-roasted almonds, and grilled chicken, served with a rosemary Dijon dressing **GF**

Cranberry Spinach Salad

Fresh spinach, dried cranberries, red onion, feta cheese, and honey-roasted almonds, served with a toasted sesame seed vinaigrette **GF**

Plus 5.5% Wisconsin state tax and 20% gratuity

• *Our chefs are happy to customize your experience* •

Appetizers

Small platters feed 10–20 people • Medium platters feed 20–30 people
• Large platters feed 30–40 people

Red curry coconut hummus and vegetables **V GF**

Small \$45.00 Medium \$55.00 Large \$65.00

Roasted tomatillo salsa and veggie salsa with chips **V GF**

Small \$35.00 Medium \$45.00 Large \$55.00

Herbed deviled eggs

Small \$35.00 Medium \$45.00 Large \$55.00

Caramel cream cheese dip with apples, grapes, and strawberries **GF**

Small \$45.00 Medium \$55.00 Large \$65.00

Bacon-wrapped water chestnuts with ginger soy glaze

Small \$60.00 Medium \$80.00 Large \$100.00

Smoked trout or salmon platter with red onions, capers, lemon dill crème fraîche, and crackers

Market Price

Charcuterie board with assortment of Wisconsin cheeses, sausages, olives, pickles, fresh fruits, dried fruits, nuts, and crackers

Small \$95.00 Medium \$135.00 Large \$155.00

Herbed cheese crostinis with olive tapenade

Small \$45.00 Medium \$55.00 Large \$75.00

Plus 5.5% Wisconsin state tax and 20% gratuity

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