



FIGGE

ART MUSEUM

W E D D I N G S

RENTAL INFORMATION

Dining Room/Bar	\$500 per 5 hours	100 cocktail 70 seated	2,000 s.f.
John Deere Auditorium	\$250 per 3 hours	130 seated	2,100 s.f.
Community Reception/Gallery	\$150 per 3 hours	130 cocktail	500-1,250 s.f.
Nobis Board Room	\$200 per 3 hours	22 seated	175 s.f.
Reception Hall	\$750-\$1875	400 cocktail 250 seated	8,000 s.f.
Studio Single	\$100 per 3 hours	30-40 seated	350 s.f.

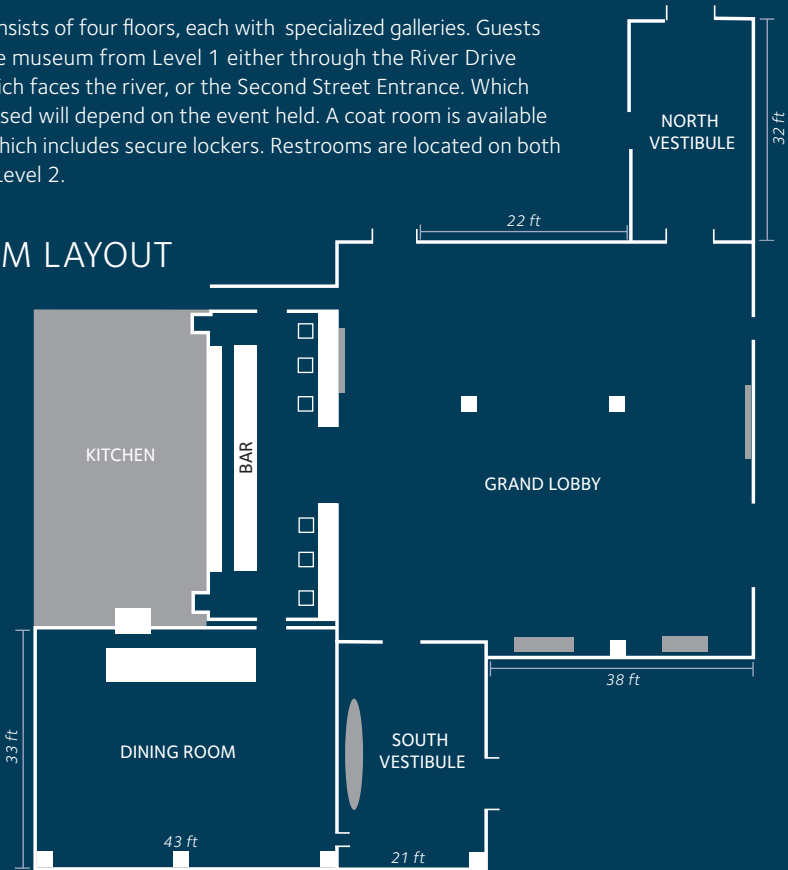
Full museum access can be added to any rental – \$300 (2 hours of gallery rental)

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.

MUSEUM LAYOUT





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





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.

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.



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

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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

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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.

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

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DUET PLATES

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.

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VEGETARIAN, VEGAN & GLUTEN FREE

*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

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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

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HORS D'OEUVRES

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'OEUVRES

(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

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RECEPTION STATIONS

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

SHAVED PRIME RIB SANDWICHES

Chef-shaved Prime Rib, Mini Brioche Buns,
Assorted Accompaniments & Sauces

SMOKED BRISKET STATION

Smoked Brisket, Mini Brioche Buns,
Assorted Accompaniments and
House-made Signature Barbecue Sauces

FLATBREAD PIZZAS

DOMESTIC AND IMPORTED MEAT AND CHEESE BOARDS

BUILD-YOUR-OWN BRUSCHETTA

Rich Bruschetta drizzled with a Balsamic Glaze,
Fresh Buffalo Mozzarella, Goat Cheese Spread,
Boursin Spread and Toasted Crostinis

MASHED POTATO BAR

POPCORN BAR

Choose Three Flavors:

Cheddar • Caramel • Jalapeno Cheddar
White Cheddar • Seasoning Salt
Sea Salt & Cracked Pepper • Butter • Kettle Corns

CREPE STATION

SLIDER STATION

Beef, Veggie, Pulled Pork, Toppings, Mini Brioche Buns and Mini Pretzel Buns

CHEF TOSSED SALAD STATION

Assorted Greens, Cheeses, Toppings and Dressings

GOURMET MAC N' CHEESE BAR

Cellantani Noodles in Cheese Sauce, Bacon, Peas, Parmesan, Bread Crumbs,
Fried Onions, Green Onion, Ketchup, Sriracha and Tabasco for toppings

PASTABILITIES

Choose Two Noodles: Fettucine • Penne • Tortellini • Cellantani • Spaghetti

Choose Two Sauces: Alfredo • Marinara • House

Choose Two Meats: Meatballs • Grilled Chicken • Italian Sausage • Pepperoni

Mix-Ins: Sundried Tomatoes • Spinach • Broccoli • Parmesan • Mushrooms • White Onions
Served with Garlic Breadsticks

FRESH FIESTA STATION

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

WOK THIS WAY

Chicken, Pork, Stir Fry Vegetables, Fried Rice, White Rice, Korean Garlic Sauce,
General Tso's Sauce, Ginger Teriyaki Sauce, Egg Rolls and Fortune Cookies

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BEVERAGES

BY THE GLASS

Premium Brands 8+
Call Brands 7 +

Cognacs & Cordials 7+
Wine 7+
Domestic Beer 4+

Craft Beer 5+
Soft Drinks 2.25

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

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

DECOY®

CHLOE WINE COLLECTION

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

CHLOE
WINE COLLECTION

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

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Book your reception by contacting:

Josie Seymour

Sales Manager for Frontier Hospitality Group

563.823.5187

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Quad-City Times Reader's Choice Award Winner for Event Planning

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