



CameronArtMuseum.org • 3201 S 17th Street • Wilmington, NC 28412 • (910) 395-5999

CREATIVE VENUE | FULL-SERVICE CATERING & BAR
RECEPTION HALL | COURTYARD | CAFE | ART GALLERIES

WELCOME TO CAM

The Cameron Art Museum, formerly known as the St. John's Museum of Art, operated from 1962 to 2001 in a cluster of historic buildings in downtown Wilmington. In the late 1990s, Bruce Barclay Cameron, a prominent civic leader, made an extraordinary commitment to the museum in memory of his wife Louise. Louise had been a dedicated volunteer and a steadfast supporter of the local arts community.

This visionary gift enabled St. John's Museum of Art to relocate to a new state-of-the-art facility. In 2002, the Louise Wells Cameron Art Museum

opened its doors in a 40,000 sqf building, designed by the renowned architectural firm Gwathmey Siegel & Associates (NYC). Over the past 62 years, CAM has established itself as the premier art museum in southeastern North Carolina.

The story of the Cameron Art Museum is often described as a love story: the love of Bruce Barclay Cameron, Jr. for his late wife Louise, the love of the community for their shared cultural heritage, the dedication of those united by their passion for art, and the enduring friendships that have supported the museum's mission.

VIBRANT AND UNIQUE SPACES EQUIPPED TO ACCOMMODATE ANY OCCASION

Our state-of-the-art facility is the perfect venue for wedding ceremonies, receptions, private parties, and corporate and nonprofit events or meetings. Choose from our selection of beautifully maintained indoor and outdoor spaces featuring distinctive modern architecture and stunning grounds.

Once inside the Museum entrance, you will find our Café space, which is ideal for smaller events or as a central gathering place at a larger event. For clients hosting multimedia presentations, the Reception Hall is equipped with an in-house sound system and projection capabilities. Outdoors, our semi-enclosed Courtyard is a fantastic space to hold your wedding ceremony al fresco or dance the night away under the stars.



CAM FACILITIES

RECEPTION HALL: A stunning and elegant backdrop for large events, this 2,295 sq ft room has 20-foot ceilings, a Brazilian cherry floor and a colorful Rowan Le Compte circular stained-glass window. The Reception Hall is acoustically engineered for concerts with a portable stage as well as AV equipment available for receptions, lectures, films and performances.

Capacity: 147 ppl Theatre Style – 100 ppl Dinner/Seated (Max 13 Rounds of 8) – 88 ppl Seated Dinner with up to 15x15 Dance Floor

CAM CAFÉ: The Café, separated from the Courtyard by a wall of glass, is the perfect space for food/beverage events. This space is 1,287 square feet and includes a diamond - shaped bar with intimate seating for smaller functions.

Capacity: 50 ppl

COURTYARD: This area serves for tea parties, business luncheons, wedding ceremonies or any event where an outdoor space is desirable. The Courtyard is beautiful at night with the addition of unique lighting for drama and ambiance.

Capacity: 150 ppl Theatre Style – 80 ppl Cocktail Reception with Highboys – 100 ppl 12 Rounds of 8-9

CONFERENCE ROOM: Located on the 2nd floor of the administrative wing, the Conference Room provides an ideal space for business meetings or small parties. In the case of weddings, this space may also be divided into two private dressing rooms. The Conference Room has a portable screen for audiovisual needs as well as an adaptable thirty-five-foot table that may be split into five sections.

Capacity: 30 ppl

Included with Facility Rental: Set Up - *Up to:* (1) Podium); (1) Microphone; (150) Chairs; (17) 5ft Rounds; (11) 8ft Rounds; (5) 4ft Rounds; (11) 8ft Rectangle Tables; (6) 6ft Rectangle Tables; (2) 4x4 Tables; (75) Glass Tableware Set.

The Client is responsible for providing linens, tent and dance floor, as well as flatware and napkins if event exceeds 75 people (unless sustainable flatware is acceptable).

Catering exclusive of CAM Cafe.



CAM GALLERIES

At Cameron Art Museum, we present a diverse and dynamic range of exhibitions showcasing the works of both established and emerging artists from around the world. Our collections are featured in rotating thematic exhibitions.



Admission: Gallery admission may be included in your facility rental for an discounted fee. Please note that live plants, food and beverages are not permitted in the galleries.

CAM FACILITY RENTAL FEES

RECEPTION HALL:

9AM – 5PM
(3 Hours Min)
\$400 per Hour

Tuesday – Thursday & Sunday
\$2,500.00*
Friday - Saturday
\$3,500.00*

COMBINED RECEPTION HALL/ CAFÉ/COURTYARD

Tuesday – Thursday & Sunday
\$4,500.00*
Friday - Saturday
\$5,500*

CAM CAFÉ OR COURTYARD:

9AM – 5PM
(3 Hours Min)
\$400 per Hour

**COMBINED
CAFÉ/COURTYARD**
Tuesday – Thursday & Sunday
\$2,500.00*
Friday - Saturday
\$3,500.00*

CONFERENCE ROOM:

9AM – 5PM
(2 Hours Min)
\$150 per Hour



**GALLERIES ADMISSION WITH
FACILITY RENTAL:**
\$5 pp

- **DAILY RENTAL:** Max 8 hours (including setup/teardown).
Min CAM Café Catering Required.
After hours events are subject to additional security labor fee.



CATERING MENU

BUFFET

Includes Rolls, Butter, Coffee, Iced Tea and Water

\$45 per person
1 Entree
2 Sides
1 Salad Option

\$52 per person
2 Entrees
3 Sides
2 Salad Options

\$60 per person
3 Entrees
4 Sides
3 Salad Options



SIDES & VEGETABLES

Vegetable Medley
Zucchini, squash, mushrooms, and peppers

Southwest Vegetable Blend
Peppers, onions, and roasted corn

Steamed Broccoli and Cauliflower

Sautéed Asparagus

Petite Green Beans

Buttered Corn on the Cob

Broccoli Salad Slaw Cole slaw

Yukon Gold Mashed Potatoes

Herb Roasted Red Potatoes

Baked Russet Potatoes

Potatoes Au Gratin

Mashed Sweet Potatoes

Blue Cheese Potato Salad
(With or without bacon)

White Cheddar Stone Ground Grits

Steamed Basmati Rice

Steamed Jasmine Rice

Wild Rice Pilaf

Macaroni and Cheese

Baked Beans

SALADS

Garden: Mixed greens, cucumber, grape tomatoes, mushrooms, carrots, and assorted dressings

Caesar: Romaine hearts, buttered croutons, shaved Parmesan, and Caesar dressing

Wedge: Crisp iceberg, crumbled Danish bleu cheese, applewood smoked bacon, cherry tomatoes, scallions, and vinaigrette drizzle

Spinach: Baby spinach, goat cheese, strawberries, Cremini mushrooms, shaved red onions, and white balsamic vinaigrette

CATERING MENU

BUFFET ENTREES



CHICKEN

- Piccata**
Lemon, capers, and white wine sauce
- Marsala**
Baby portobellos, Marsala wine, and demi-glace
- Santa Fe**
Breaded breast, avocado, tomato, cheddar jack cheese, and Bearnaise sauce
- Herb Roasted**
Shallot and black pepper beurre blanc
- Parmesan**
Mozzarella and tomato puree
Caribbean Jerk
Pineapple salsa

SEAFOOD

- Shrimp Scampi**
Fusilli pasta
- Caribbean Grilled Salmon**
Mango-pineapple salsa
- Blackened Mahi**
Chipotle hollandaise sauce
- Beer Battered Cod**
Tartar Sauce
- Low Country Shrimp and Grits**

PORK

- Southeastern Pull Barbecue**
- Sesame-Ginger Roasted Loin**
- Sliced Virginia Glazed Ham**
- Italian Sausage**
- Grilled Center Cut Chops**

BEEF

- Grilled Marinated Flank**
Shiitake mushroom demi-glace
- Homestyle Meatloaf**
Mushroom gravy
- Smoked Bourbon Glazed Brisket**
- Thinly Sliced Slow-Cooked Roast**
Mushroom demi-glace
- New England Sliced Corned**
Mire poix and fingerling potatoes
- Lasagna al Forno**

VEGETARIAN

- Eggplant Parmesan**
- Pasta Primavera**
Zucchini, squash, peppers, onions, mushrooms, and basil
- Cheese Tortellini**
- Vegetable Lasagna**
Portobello mushroom, spinach, roasted tomato, ricotta
- Asian Stir Fry**
Jasmine rice
- Penne Basilico**
Tomato and pesto cream

CATERING MENU

BOX LUNCH

CLASSIC

Wrap or Sandwich

(Select One)

Turkey and Cheddar

Ham and Swiss

Chicken Salad (Croissant or Brioche Bun)

Grilled Veggie Wrap

Side:

Bag of Chips

Fresh fruit (e.g., apple, banana *or* orange)

Cookie *or* brownie

Bottled water *or* soft drink

\$22 pp

HEALTHY

Wrap or Sandwich

(Select One)

Turkey and Cheddar

Ham and Swiss

Mixed Green Salad

Mediterranean Bite

Side:

Fresh fruit (e.g., apple, banana *or* orange)

Nuts *or* granola bar

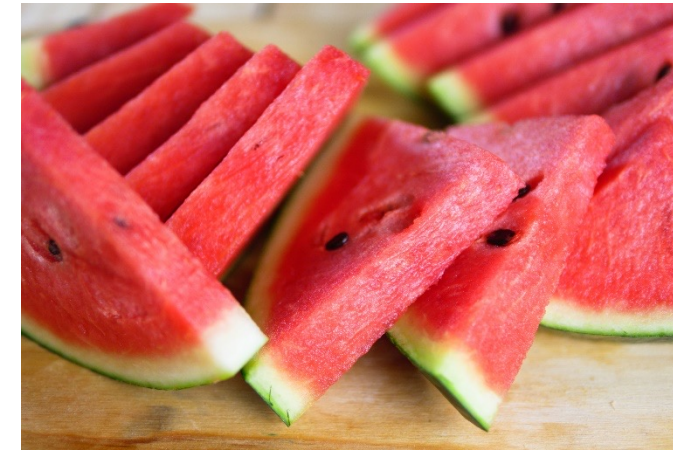
Sparkling water *or* bottled naked juice

\$22 pp



CATERING MENU

BREAKFAST BUFFET



CONTINENTAL

Regular and Decaf Coffee
Selection of Herbal, Green
and Black Teas
Orange Juice
Variety of Seasonal
Local Fresh Fruit
Bagels
Variety Of Cream Cheeses
Country Ham Biscuits
Yogurt
\$18 pp

HOT BAR

Regular and Decaf Coffee
Selection of Herbal,
Green and Black Teas
Orange Juice
Variety of Seasonal Local Fresh Fruit
Scrambled Eggs
Stone Ground Grits
Hash Browns or Home Fries Country
Sausage Links
Applewood Smoked Bacon
Buttermilk Biscuits
\$24 pp

DELUXE

Regular and Decaf Coffee
Selection of Herbal, Green and Black
Teas
Orange Juice
Variety of Seasonal Local Fresh Fruit
Scrambled Eggs
Stone Ground Grits
Hash Browns or Home Fries Country
Sausage Links
Applewood Smoked Bacon
Buttermilk Biscuits
Belgian Waffles *or* French Toast
\$28 pp

Add Chicken & Waffle for and additional \$6 pp

COFFEE BREAKS

KICK OFF

Regular and Decaf Coffee

Selection of Herbal,
Green and Black Teas

Orange Juice

\$48 per gallon

(1 gallon serves 16 8-oz cups)

Energy Builder

Regular and Decaf Coffee

Selection of Herbal,
Green and Black Teas

Orange Juice

Variety of Seasonal Local Fruits

Granola Bars

Yogurts

Mixed Nuts/Trail Mix

\$18 pp

Add Ons By the Dozen

Local Bagels with Cream Cheese

Assorted Fresh Danish Pastries

Muffins • Donuts

Chocolate Chip Cookies

\$Mkt Price



CATERING MENU

HEATED & CHILLED DIPS

Low Country Crab Dip with Crostini
\$8 pp

Queso Blanco with Tricolor Tortilla Chips
\$5 pp

Spinach and Artichoke Dip with Pita
\$8 pp

Pimento Cheese with Lavosh chips
\$6 pp

Traditional or Spicy Italian White Bean with
Parmigiano, Sage, and Olive Oil
\$7 pp



CHEF PRESENTED STATIONS

Sautéed Shrimp and Grits
\$14 pp

Tortellini with Marinara, Alfredo, Pesto,
Chicken, and Shrimp
\$16 pp

Carved Prime Rib au jus with rolls and
Horseradish Sauce
\$Market Price pp

Asian Stir Fry with Rice, Vegetables, Chicken,
and
Shrimp with Assortment of Sauces
\$16 pp

CATERING MENU

PASSED HORS D'OEUVRES

CHOICE OF 3: \$18

CHOICE OF 4: \$23

CHOICE OF 5: \$28

- Oysters Rockefeller
- New Zealand Lamb Lollipops
- Tomato, Basil, and Goat Cheese Bruschetta
- Vegetable Spring Rolls with Sweet Chili Sauce
- Assorted Miniature Quiche
- Spanakopita
- Sea Scallops Wrapped in Applewood Smoked Bacon
- Miniature Crab Cakes with Remoulade
- Italian Sausage Stuffed Mushrooms
- Antipasto Skewers with Balsamic Reduction
- Thai Chicken Satay with Peanut Sauce
- Smoked Salmon and Boursin Crostini
- Sesame Seared Ahi Tuna Canape
- Tuna Poke Cups with Mango and Cucumber
- Rare Beef Tenderloin Crostini
- Shrimp Ceviche in Phyllo Cups
- Shrimps and Grits Cup
- Chicken and Waffle Bites and Maple Drizzle
- Beef Wellington with Mushroom Demi Glace

CATERING MENU

PRESENTABLES

Artisanal Cheese and Fruit Display

\$15 pp

**Traditional Vegetable Crudité
with Ranch**

\$10 pp

**Deluxe Grilled and Chilled
Vegetable Display**

\$10 pp

**Seasonal Fresh Fruit Display with
Honey-Lime Yogurt**

\$12 pp

Chilled Shrimp Cocktail

\$15 pp

Mediterranean

Hummus, spinach-artichoke dip, olives,
cucumbers, roasted peppers, and grilled pita
antipasto

\$12 pp

Cured Meats

Including Salami, Prosciutto, Capicola,
Mortadella, Imported Provolone and
Gorgonzola Cheeses,
Cured Olives and Roasted Tomatoes, Crostini,
Smoked Salmon, Cream Cheese, Capers,
Onions, and Miniature Bagel

\$16 pp



CATERING MENU

SLIDERS



Braised Beef Short Rib with Horseradish Crème
\$16 /dozen

Low Country Crab Cake with Remoulade
\$16 /dozen

Southern Pulled Pork with Cole Slaw
\$14 /dozen

All American Cheeseburger
\$15 /dozen

Pickle-Brined Breaded Chicken
\$15 /dozen

Italian Meatball and Mozzarella
\$14 /dozen



BEVERAGE SERVICES

CHOOSE FROM...

- Per Person Package
- Cash Bar
- On Consumption

- Craft Beers
- Premium Wines
- Signature Cocktails and Mocktails



HOSTED BAR PACKAGES

Beer & Wine

1-Hour | \$18.00
2-Hour | \$24.00
3-Hour | \$30.00
4-Hour | \$36.00

Well Brands

1-Hour | \$22.00
2-Hour | \$28.00
3-Hour | \$34.00
4-Hour | \$40.00

Premium Brands

1-Hour | \$26.00
2-Hour | \$32.00
3-Hour | \$38.00
4-Hour | \$44.00

IMPORTED & DOMESTIC BOTTLED BEER

Wrightsville Brewery Beers
Miller Lite
Blue Moon
Corona

WELL BRANDS

Pinnacle Vodka
Bacardi Rum
Tanqueray Gin
Cazadores Tequila
End of Day Bourbon

PREMIUM BRANDS

Tito's Vodka
Bombay Sapphire Gin
Maker's Mark Bourbon
Capt. Morgan Spiced Rum
Don Julio Tequila

WINE SELECTION

Chardonay, Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, Prosecco, Rose, and Sparkling Wine (Champagne)



ON CONSUMPTION BAR



PRICE PER DRINK

House Brand Liquor | \$12.00

Premium Brand Liquor | \$14.00

House Wine| \$mkt

House Champagne| \$12.00

Premium Wines | \$mkt

Mocktails: | \$10

Local Bottled Beer| \$5.00

Domestic Bottled Beer | \$6.00

Import Bottled Beer| \$ 7.00

SIGNATURE COCKTAILS

Chips Manhattan

Bourbon, orange and angostura bitters,
sweet vermouth,
and bordeaux cherry juice
\$12

Honey Rose Gin & Tonic

Gin, lime, honey syrup and a dash of rose
water
\$12

Gin Blossom

Lune Bloom gin, lavender simple syrup,
lemon juice, topped with sparkling wine
\$12

Limoncello Spritz

Italian Limoncello, mint, prosecco and soda
water
\$10

Aperol Spritz

Prosecco, Aperol and soda water
\$10

Blackberry Mojito

White rum, blackberry, lime, mint and soda water
\$12

Love Punch

White rum, coconut rum, orange, pineapple and
cranberry juices garnished with cherry
\$12

Cucumber Jalapeno Ranch Water

Reposado tequila, cucumber-jalapeno syrup,
lime and soda water
\$12

Cherry Limeade

Cherry Vodka, lime juice, sprite and cherry juice
\$12

Vanilla Espresso Martini

Vanilla vodka, espresso, Bailey's and Kahlua
\$13



If you have any questions or special requests, please let us know.
We are here to make your event a memorable experience!

Alexandra Reed, Event Manager

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