



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-square-foot 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 and private parties, as well as 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: 140 ppl Theatre Style – 104 ppl Seated Dinner (Max 13 Rounds of 8) – 90 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 – 120 ppl Cocktail Reception with Highboys – 104 ppl 13 Rounds of 8

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; (100) Chairs; (17) 5ft Rounds; (5) 4ft Rounds; (11) 8ft Rectangle Tables; (6) 6ft Rectangle Tables; (2) 4x4 Tables; (100) Clear Glass Plates and Water Goblets, Disposable Utensils, Drinking Cups and Napkins. ***Client is responsible for*** providing linens, tent and dance floor, as well as flatware if event exceeds 100 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 a discounted fee.
Please note that live plants, food and beverages are not permitted in the galleries.

CAM FACILITY RENTAL FEES

RECEPTION HALL:

(Hourly Rate - 2 -5 Hours)

\$400 per Hour

(All Day Rental)*

Tuesday, Wednesday & Sunday

\$2,500.00

Friday - Saturday

\$3,500.00

COMBINED RECEPTION HALL/ CAFÉ/COURTYARD

(All Day Rental)*

Tuesday, Wednesday & Sunday

\$4,500.00

Friday - Saturday

\$5,500

CAM CAFÉ OR COURTYARD:

Available between 2:30PM and
9:30PM

(Including Set-Up and Tear Down)

Hourly Rate \$300 per Hour

COMBINED CAFÉ/COURTYARD

(All Day Rental)*

Tuesday , Wednesday & Sunday

\$2,500.00

Friday - Saturday

\$3,500.00

CONFERENCE ROOM:

(2 Hours Min)

\$150 per Hour



GALLERIES ADMISSION WITH FACILITY RENTAL:

\$5 pp



***DAILY RENTAL:** Max 10 hours (including setup/teardown).

Catering Exclusive of CAM Café.

Rental Includes: Chairs and Tables; Clear Glass Plates and Water Goblets for up to 100pp; Disposable Cutlery and Drinking Cups.

After hours events are subject to security labor fee.

Events latest end time: 10:00 PM

CATERING MENU

LUNCH & DINNER BUFFET*

ENTREES:

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

\$55 per person
2 Entrees
3 Sides
1 Salad Option

\$65 per person
3 Entrees
4 Sides
1 Salad Option



CHICKEN

Piccata
(Lemon, Capers, And White Wine Sauce)

Marsala
(Baby Portobellos, Marsala Wine, And Demi-glaze)

Herb Roasted
(Shallot And Black Pepper Beurre Blanc)

Parmesan
(Mozzarella And Tomato Puree)

SEAFOOD

Shrimp Scampi

Fusilli Pasta

Caribbean Grilled Salmon
(Mango-pineapple Salsa)

Beer Battered Cod
(Tartar Sauce)

Low Country Shrimp and Grits

PORK

Southeastern Pull Barbecue

Sliced Virginia Glazed Ham

Grilled Center Cut Chops

BEEF

Grilled Marinated Flank
(Shiitake Mushroom Demi-glaze)

Homestyle Meatloaf
(Mushroom Gravy)

Smoked Bourbon Glazed Brisket

Thinly Sliced Slow-cooked Roast
(Mushroom Demi-glaze)

VEGETARIAN

Eggplant Parmesan

Pasta Primavera

Cheese Tortellini

Vegetable Lasagna
(Portobello Mushroom, Spinach, Roasted Tomato, Ricotta)

***Includes Rolls, Butter, Coffee, Iced Tea and Water - Served for 1 ½ Hour. To-Go Boxes are not permitted**

CATERING MENU



SIDES & VEGETABLES*:

Zucchini, Squash, Mushrooms,
and Peppers

Steamed Broccoli and Cauliflower

Sautéed Asparagus

Yukon Gold Mashed Potatoes

Herb Roasted Red Potatoes

Mashed Sweet Potatoes

Steamed Basmati Rice

Steamed Jasmine Rice

Wild Rice Pilaf

Baked Beans

Buttered Corn on the Cob

Cole Slaw Salad

SALADS*:

Garden: Mixed Greens, Cucumber,
Grape Tomatoes, Mushrooms, Carrots,
and Assorted Dressings

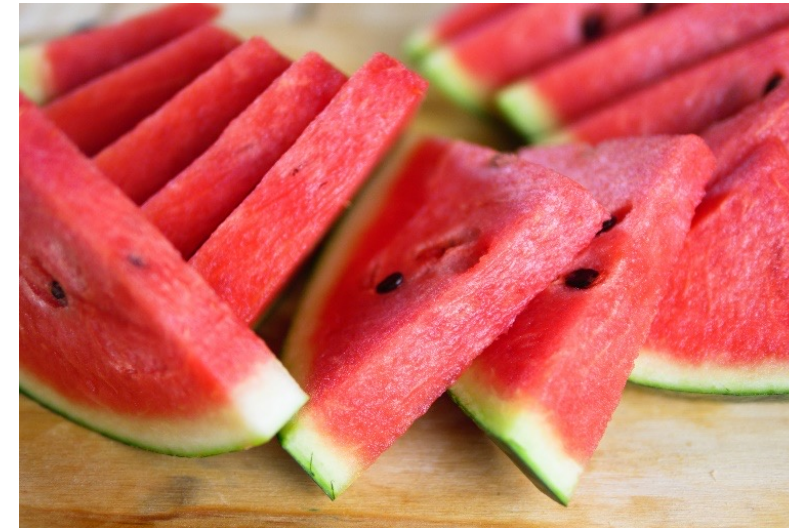
Caesar: Romaine Hearts, Buttered Croutons,
Shaved Parmesan, and Caesar Dressing

Spinach: Baby Spinach, Goat Cheese,
Strawberries, Cremini Mushrooms,
Shaved Red Onions, and
White Balsamic Vinaigrette

**** Served for 1 ½ Hour. To-Go Boxes are not permitted***

CATERING MENU

BREAKFAST BUFFET *



CONTINENTAL

\$18 pp

Regular and Decaf Coffee

Selection of Herbal Teas

Orange Juice

Variety of Seasonal Local Fresh Fruit

Pastries

Bagels & Cream Cheese

HOT BAR

\$24 pp

Regular and Decaf Coffee

Selection of Herbal Teas

Orange Juice

Variety of Seasonal Local Fresh Fruit

Scrambled Eggs

Hash Browns

Country Sausage Links

Applewood Smoked Bacon

Buttermilk Biscuits

***Add Belgian Waffles or French Toasts for
an additional \$5 pp***

**** Includes Coffee, Iced Tea and Water - Served for 1 ½ Hour. To-Go Boxes are not permitted***

CATERING MENU

BOX LUNCH

CLASSIC *

\$22 pp

(Select One)

Turkey and Cheddar Cheese Sandwich on Brioche

Ham and Swiss Cheese Sandwich on Brioche

Chicken Salad on Croissant

Grilled Veggie Wrap

Side:

Homemade Fresh Chips

Cookie *or* Brownie

Bottled Water *or* Soft Drink



** No less than 6 of the same item, except for Grilled Veggie Wrap. Either all cookies or all brownies.*

COFFEE BREAK*

Regular and Decaf Coffee	\$32 per Gallon
Selection of Herbal Teas	\$32 per Gallon
Orange Juice	\$48 per Gallon
(1 gallon serves (16) 8-oz cups)	

Local Bagels with Cream Cheese	\$36 per Doz
Assorted Fresh Pastries	\$36 per Doz
Chocolate Chip Cookies	\$24 per Doz
Variety of Seasonal Local Fruits	\$Mkt Price
Assorted Yogurts	\$2.00 each



**** Served for up to 1 ½ Hour. To-Go Boxes are not permitted***

CATERING MENU

PASSED HORS D'OEUVRES*

CHOICE OF 3: \$20

CHOICE OF 4: \$25

CHOICE OF 5: \$30

- 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

** Passed for 1 Hour. To-Go Boxes are not permitted*

CATERING MENU

HEATED & CHILLED DIPS*

Low Country Crab Dip with Crostini
\$12 pp

Queso Blanco with Tricolor Tortilla Chips
\$6 pp

Spinach and Artichoke Dip with Pita
\$8 pp

Pimento Cheese with Lavosh chips
\$7 pp



CHEF PRESENTED STATIONS*

Sautéed Shrimp and Grits
\$Mkt Price

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
or
Shrimp with Assortment of Sauces
\$16 pp

** Chef Fee: \$75 per Hour per Station*

** Served for 1 Hour. To-Go Boxes are not permitted*

CATERING MENU

PRESENTABLES

*

Artisanal Cheese and Fruit Display

\$18 pp

Traditional Vegetable Crudité
with Ranch

\$10 pp

Deluxe Grilled and Chilled
Vegetable Display

\$12 pp

Chilled Shrimp Cocktail

\$Mkt Price

Mediterranean

*(Grape Leaves, Hummus, Spinach-Artichoke Dip,
Olives, Cucumbers, Roasted Peppers, and Grilled
Pita Antipasto)*

\$15 pp

Cured Meats Charcuterie Board *

*(Including Salami, Prosciutto, Capicola, Imported
Cheeses,
Cured Olives and Grape Tomatoes, Crostini, and
Assorted Crackers)*

\$18 pp

**** Add Fruits and Nuts for an
Additional \$2 per Person***



**** Served for 1 ½ Hour. To-Go Boxes are not
permitted***

CATERING MENU

SLIDERS*

Southern Pulled Pork with Cole Slaw

\$18 /dozen

All American Cheeseburger

\$18 /dozen

Pickle-Brined Breaded Chicken

\$18 /dozen



** Displayed for up to 1 Hour. To-Go Boxes are not permitted*

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 | \$20.00
2-Hour | \$30.00
3-Hour | \$40.00
4-Hour | \$50.00

Well Brands

1-Hour | \$25.00
2-Hour | \$35.00
3-Hour | \$45.00
4-Hour | \$55.00

Premium Brands

1-Hour | 30.00
2-Hour | \$40.00
3-Hour | \$50.00
4-Hour | \$60.00

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 | \$14.00

Premium Brand Liquor | \$16.00

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
\$14

Honey Rose Gin & Tonic

Gin, lime, honey syrup and a dash of rose
water
\$14

Gin Blossom

Lune Bloom gin, lavender simple syrup,
lemon juice, topped with sparkling wine
\$14

Limoncello Spritz

Italian Limoncello, mint, prosecco and soda
water
\$12

Aperol Spritz

Prosecco, Aperol and soda water
\$12

Blackberry Mojito

White rum, blackberry, lime, mint and soda water
\$14

Love Punch

White rum, coconut rum, orange, pineapple and
cranberry juices garnished with cherry
\$14

Cucumber Jalapeno Ranch Water

Reposado tequila, cucumber-jalapeno syrup,
lime and soda water
\$14

Cherry Limeade

Cherry Vodka, lime juice, sprite and cherry juice
\$14

Vanilla Espresso Martini

Vanilla vodka, espresso, Bailey's and Kahlua
\$15



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

Alexandra Reed, Sales and Event Manager

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