Thank you for your interest in visiting the exhibition Collecting Matisse and Modern Masters: The Cone Sisters of Baltimore. Private dining is available for groups visiting the exhibition from November 13, 2012 through February 8, 2013. Groups between 15 and 30 people can be accommodated.

Private guided tours and self-touring groups:
Exhibition tickets and tours must be purchased separately, and should be confirmed after reserving the private dining room. To reserve tickets, use the on-line request form at www.nasher.duke.edu/matisse and follow the links to the “Tours” page.

Availability:
Private dining options are available during the Calder exhibition on Tuesdays, Wednesdays, Thursdays and Fridays, when guided tours are also available. Additional days and times may be available upon request. The museum is closed on Mondays. For groups with 1:30 PM tour reservations, lunch service can be scheduled at 12 PM. For groups with 3:00 PM tour reservations, coffee and dessert service can be scheduled at 2 PM.

For large events, exclusive access to the exhibition and custom catered events, the museum can be rented on any evening except Thursday. For additional information on museum rental, contact the Nasher Museum Special Events by phone (919-684-3321) or email (nasherevents@duke.edu).

Reservations:
All food and beverage services during regular museum hours are provided by the Nasher Café/ Giorgios Hospitality Group. Please review the menus below. When you make a request for private dining space, you may also submit your menu order.

To reserve a date and space for Matisse group dining, submit your request online at www.nasher.duke.edu/cafe and follow the links to “Matisse Group Dining.” Your request will be confirmed by email within two business days. Availability is not guaranteed until confirmed in writing by Nasher Museum Special Events.

Set-up, capacity and guarantees:
For private dining, we reserve the University Classroom, overlooking the museum grounds. Groups of 15 to 20 guests will be seated around one large table. Groups of 21 to 30 guests will be seated at several smaller tables. Matisse lunch packages include buffet linens and placemats.

A guaranteed headcount for your group will be due one week prior to your reservation. This count can be increased as late as two days before arrival, based upon space availability, however, it cannot be reduced. If we are unable to reach you for a guaranteed headcount, your original count will be used for food preparation and final billing.

Parking:
Museum visitors are responsible for their own parking fees: visitor spaces are available at $2.00 per hour with a three-hour maximum during regular business hours.

Fees and payment:
With a minimum purchase of 15 or more exhibition tickets, there is no charge for use of the private dining room, however all private dining is subject to a 5% museum surcharge. All menus are subject to 20% service charge and appropriate sales tax.

A single invoice will be generated for the group, with the contact person being responsible for payment. Individual checks cannot be generated for group dining arrangements. Payment by credit card, cash or check may be made on the day of visit, if a credit card has been provided in advance for guarantee of payment. Without a credit card guarantee, advance payment of the total estimate will be due one week prior to the visit.

For additional information, please call 919-684-6032 or 919-684-3321.
GROUP DINING MENUS: MATISSE
Updated September 2012

All menu prices are subject to a 5% museum fee, appropriate sales tax, and 20% service charge.
All lunch menus include cold beverage service with water, iced tea and assorted soft drinks.

Sandwich Buffet Lunch
$15.50 per person
Choose four from these sandwich options:
The Veggie: Cucumber, sprouts, avocado, red onion, Havarti, dijonnaise on whole wheat
Also available with shaved turkey breast
Red, White and Green: Fresh mozzarella, garlic pesto aioli, sliced tomato, baby spinach on rustic house bread
Also available with shaved turkey breast
Southwestern Chicken: Roasted chicken breast, red onions, roasted red peppers, bacon, Hook cheddar,
chipotle mayonnaise on wheat bread
Curried Chicken Salad: Chicken, yogurt, yellow curry, red grapes, toasted almonds, red leaf lettuce
in a spinach and herb wrap
Dill Shrimp BLT: Fresh shrimp salad, crispy bacon, red leaf lettuce, sliced tomato on brioche

Choose two sides:
Quinoa salad
Basil rotini
Mixed green salad
Kettle chips

Includes assortment of chocolate chip and oatmeal raisin pecan cookies

Box Lunch with Sandwiches
$14.50 per person
Choose four from the sandwich options above
Choose one side from the options above
Each lunch includes one chef’s choice cookie.

Entrée Salad and Fruit
$14.75 per person, OR
$15.50 per person with chicken
$16.25 per person with shrimp
Colorful platter display of your choice of one entrée salad:
Asian Cabbage Salad: Napa and red cabbage, edamame, carrots, oranges, cashews, cilantro and ginger miso vinaigrette
Greek Salad: Mixed greens, cherry peppers, cucumber, grape tomatoes, chickpeas and feta oregano vinaigrette
Roasted Beet Salad: Mixed greens, crumbled goat cheese, red and golden beets, julienned green apple, toasted and salted walnuts and honey cider vinaigrette

Available as vegetarian entrees,
or topped with your choice of shredded chicken or sautéed shrimp

Served with fresh fruit salad and an assortment of chocolate chip and oatmeal raisin pecan cookies
All menu prices are subject to a 5% museum fee, appropriate sales tax, and 20% service charge. All lunch menus include cold beverage service with water, iced tea and assorted soft drinks.

**Quiche and Salad**  
$15.50 per person  
*Includes chef’s selection of freshly baked quiches: one meat and one vegetarian option*  
*Fresh organic green salad with red wine vinaigrette*  
*Assortment of chocolate chip and oatmeal raisin pecan cookies*

**Dessert Reception**  
$10.50 per person  
*Regular and decaffeinated coffee service, and hot water with tea selections*  
*Assorted platter of linzer cookies and cranberry and pecan biscotti*  
*Assortment of individually plated Guglhupf gourmet pastries: choose two:*  
Decadent chocolate tart with vanilla whipped cream  
Rustic apple tart  
Mango mousse tart  
Raspberry mousse tart