



GROUP EXPERIENCES

PRIVATE GUIDED GROUP TOURS

Create a memorable and immersive arts experience with an exclusive tour, specially customized for your group. Through our private, guided group tours, you can skip the lines to receive our VIP treatment, exploring the work on view with one of SAM's knowledgeable and friendly art guides. Perfect for club outings, community groups, interest groups, birthdays, vacationers, and more.

Pricing

One-hour Private Guided Group Tours can be scheduled for groups of 10 adults or more for \$25 per person (visitors under 17 are free).

Scheduling

One-hour Private Guided Group Tours can be scheduled Monday-Friday between 10 am-4 pm. Dates subject to availability.

Individual Memberships and other discounts cannot be combined with Private Guided Group Tour experiences. A minimum of two weeks advance notice is required.

For more information or to book a tour, please email groups@sarasotaartmuseum.org or call **941-309-4337**.



**SARASOTA
ART
MUSEUM** / Ringling College
of Art + Design

GROUP LUNCH PACKAGES

Complete your private group tour experience with our convenient, add-on lunch.

Your group will enjoy discussing the art you experienced together over a delicious, pre-ordered farm-to-table meal in our on-site Bistro. Operated by the renowned Constellation Culinary Group, Bistro's popular menu emphasizes local produce, healthy proteins, and artisanal specialty items.



BISTRO-IN-A-BOX \$18/person + tax

Grab lunch to go! Includes sandwich of choice, chocolate chip cookie, bag of potato chips, and bottled water.

- Black Forest Ham Wrap with Swiss Cheese, Lettuce, and Mustard
- Turkey and Brie on a Baguette with Lettuce
- Caprese Sandwich on Ciabatta with Fresh Mozzarella, Tomato, Pesto Mayo, and Arugula

BISTRO PRE-ORDER \$30/person + tax

Skip the line and have your group's food ready before or after your tour! Includes reserved tables, and a seated and served lunch with choice of entrée, dessert, and non-alcoholic beverage. The group host will be responsible for collecting individual orders and submitting the full group order at least seven days in advance, with payment in full. Maximum group size is 35. Reserve indoor or outdoor dining, based on availability.

Entrées

- **Soup of the Day**
- **Salads**

Add chicken or salmon for an additional \$10/person

- Market Salad–Mesclun Greens, Tomato, Cucumber, Lemon Vinaigrette
- Chopped Salad–Little Gems, 6-Minute Egg, Green Goddess, Radish, Heirloom Cherry Tomato, Cucumber, Feta

- **Tartines**

- Salmon–Heirloom Tomato, Capers, Dill Crème
- Avocado–Chili Crunch, Radish, Furikake

- **Sandwiches**

All served with house-made bread & butter pickles

- Grilled Cheese–Fontina Mornay, Sharp White Cheddar, Tomato Jam, Pullman
- Tuna Salad–Gribiche, Heirloom Tomato, Sprouts, Cured Olive
- Turkey Club–Avocado, House Bacon, Lollo Rossa, Heirloom Tomato, Rosemary Aioli
- House Reuben–Corned Beef, Sauerkraut, Swiss Cheese, Madagascar Aioli

Beverages

- Iced Tea
- Lemonade
- Soda
- Coffee
- Bottled Still or Sparkling Water

Desserts

- Chocolate Chip Cookie
- Corn Cookie
- Double Chocolate Fudge Brownie

For more information or to book a group lunch, please contact Carolyn James, Director of Catering Sales, at **Carolyn.James@ConstellationCulinary.com** or call **508-273-5421**.