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## **Indianapolis Museum of Art Names Sodexo as New Foodservice Provider for On-site Restaurant**

### **Sodexo, Kahn's Catering to be preferred caterers**

INDIANAPOLIS—The Indianapolis Museum of Art has selected Sodexo, Inc., as the new foodservice provider for its on-site restaurant. Additionally, Sodexo and Indianapolis-based Kahn's Catering will become the Museum's preferred caterers for events at the IMA. In the coming weeks, Sodexo will work with the Museum to develop an original restaurant concept and an innovative menu that reflect the IMA's rich cultural offerings and deep commitment to sustainability.

Sodexo, Inc. brings to the IMA the strong capabilities and vast resources of a global foodservice provider with demonstrated experience in customer-focused restaurant operations and event catering at some of the world's most recognized institutions and events. Additionally, Sodexo is an industry leader in sustainability and will establish a network of local vendors and maintain environmentally conscious operations. The company will commence full-service restaurant operations and catering at the IMA within the next three months. Foodservice will continue uninterrupted during the transition.

Kahn's Catering, an established premium caterer based in Indianapolis, has provided catering services for a variety of internal and external events at the IMA since 1999. Kahn's Catering will remain a preferred caterer at the IMA, in addition to Sodexo.

"We are pleased to partner with Sodexo and Kahn's Catering to create a unique dining experience for IMA visitors and event guests to enjoy in the near future," said Jack Leicht, chief operating officer at the IMA. "Both companies are committed to the same values as the Museum, and we are confident that they will offer a high level of quality and service at the IMA."

The selection of Sodexo, Inc., as restaurant operator at the IMA is the culmination of a six-month-long process that included a cross-departmental committee. In September 2008, the IMA began an RFP process in order to restructure its foodservice operations by moving from a management fee arrangement to a profit-and-loss arrangement.

"We were impressed with Sodexo's high culinary standards, comprehensive sustainability plan and outstanding customer service," said Tracie Kowalczyk, IMA event and foodservice director. "Sodexo truly understands the IMA visitor."

Other factors that drove the selection of Sodexo include its strong business performance, proactive plan for cultivating the Museum's event-catering services, adaptability to the IMA's varied catering needs, a Museum sponsorship and food and beverage discounts for IMA members.

“We are also pleased to strengthen our existing relationship with Kahn’s Catering, which has delighted event guests with its innovative cuisine and professional service since 1999,” said Kowalczyk.

### **Restaurant**

The IMA will work with Sodexo to consolidate the Museum’s existing restaurant and café concepts into a single casual-dining restaurant with an adjacent venue to be used for special events. The space will include a new design concept incorporating a combination of table seating and lounge furnishings. The IMA will continue to offer free Wi-Fi service in the renovated café space and throughout the Museum.

The menu will include a variety of fresh, healthy and seasonal options sourced from local vendors whenever possible, including hot and cold entrees, snacks, to-go items, children’s options and a barista service offering gourmet coffee and other hot beverages. Menu selections will take advantage of local and seasonal produce and will include grass-fed beef, free-range chicken, organic products and shade-grown coffee. Price points will range from \$1 to \$11.

Restaurant hours will be similar to the Museum’s gallery hours and will include a Sunday brunch. Sodexo is currently conducting interviews to fill the position of head chef, and additional restaurant and event staff will be recruited in the coming weeks.

### **Events and Catering**

The newly repurposed event facility that formerly housed Puck’s will be available for a variety of special events, such as corporate luncheons and wedding receptions. The venue offers visitors a spectacular view of the Sutphin Fountain and its surrounding gardens and a dramatic 800-ft. tree-lined allée. The space has a seating capacity of 80.

Additionally, Sodexo will organize special events within the scope of the restaurant’s original concept and will work with IMA event staff to further develop the Museum’s catering business and its popular after-hours events: Happy Hour, held every Thursday night from 5 p.m. to 9 p.m. and AMP (Art, Music, People), held every Friday night from 5 p.m. to 9 p.m.

Sodexo, Inc. and Kahn’s Catering will serve as the IMA’s two preferred catering vendors. An established Indianapolis-based caterer, Kahn’s Catering has provided custom catering services at the IMA since 1999, for private events such as weddings and corporate functions and for IMA events including opening parties for the exhibitions *Gifts to the Tsars* and *Three Hundred Years of Japanese Painting: New Treasures for Indianapolis*. Kahn’s Catering has provided services for more than 50 events held at the IMA in the last two years alone.

### **About Sodexo, Inc.**

Sodexo’s Leisure Services team is a premier provider to cultural destinations around the world, with experience in many cultural institutions in the U.S. including the Cincinnati Museum Center, the Museum of Science and Industry and the Shedd Aquarium in Chicago and Dallas Museum of Art.

Sodexo, Inc. ([www.sodexoUSA.com](http://www.sodexoUSA.com)) is a leading integrated food and facilities management services company in the U.S., Canada and Mexico, with \$7.7 billion (USD) in annual revenue and 120,000 employees. Sodexo, Inc. serves more than 10 million customers daily in corporations, health care, long term care and retirement centers, schools, college campuses, government and remote sites. Sodexo, Inc., headquartered in Gaithersburg, Md.,

is a member of Sodexo Group, and funds the Sodexo Foundation ([www.helpstophunger.org](http://www.helpstophunger.org)), an independent charitable organization that, since its founding in 1999, has made more than \$11 million in grants to fight hunger in America. Sodexo currently serves more than 60 clients in the Indianapolis marketplace, including The Children's Museum of Indianapolis, Sallie Mae, St. Francis Hospital, St. Vincent Indianapolis Hospital and Depauw University.

### **About Kahn's Catering**

An Indianapolis-based premium caterer since 1996, Kahn's Catering is the city's second-largest caterer, specializing in innovative cuisine made from scratch, fresh ingredients and specialty stocks, sauces, dressings, hors d'oeuvres, salads, entrees and pastries or wedding cakes. In addition to catering events at the IMA, Kahn's Catering is the exclusive caterer of the Eiteljorg Museum of American Indians and Western Art in downtown Indianapolis and Forum Conference Center in Fishers, Indiana, and has provided catering services for private events for 10 to 3,000 guests.

Company owner Joe Husar operates a family of companies dedicated to the art of entertaining, including Montage at Allison Pointe, a waterside event and meeting venue featuring gardens and private patios set in northeast Indianapolis, and Vine & Table gourmet market and café, featuring fine wines including rare vintages, specialty gourmet foods and artisanal cheeses, sophisticated gifts, distinctive spirits and craft beers from around the globe. Vine & Table is located in Carmel, Indiana. For more information about Kahn's Catering and related businesses, visit [www.kahnskatering.com](http://www.kahnskatering.com), [www.themontage.info](http://www.themontage.info) and [www.vineandtable.com](http://www.vineandtable.com).

### **About the Indianapolis Museum of Art**

The Indianapolis Museum of Art offers visitors an inclusive view of creativity through its collection of more than 54,000 works of art that span 5,000 years of history from across the world's continents. Encompassing 152 acres of gardens and grounds, the IMA is among the 10 largest encyclopedic art museums in the United States, and it features significant collections of African, American, Asian, European and contemporary art, as well as a newly established collection of design arts. The collections include paintings, sculpture, furniture and design objects, prints, drawings and photographs, as well as textiles and costumes.

Through its new articulation of the interconnectedness of art, design and nature, the IMA welcomes its visitors to experiences at the Museum, in 100 Acres: The Virginia B. Fairbanks Art & Nature Park, which will be the largest contemporary art park in the United States when it opens in spring 2010, and at Oldfields—Lilly House & Gardens, an historic Country Place Era estate on the IMA's grounds.

The IMA completed a \$74 million expansion project in May 2005. The construction added 164,000 square feet to the Museum and includes renovation of 90,000 square feet of existing space. In order to present major exhibitions of its own and to accommodate major traveling exhibitions, the expanded Museum was outfitted with new 10,000-plus-square-foot Clowes Special Exhibition Gallery on the Museum's first level. In November 2008, the IMA opened the renovated 600-seat Tobias Theater. Nicknamed, "The Toby," the theater is a venue for talks, performances and films.

Located at 4000 Michigan Road, the IMA and Lilly House are open Tuesday through Saturday, 11 a.m. to 5 p.m.; Thursday and Friday, 11 a.m. to 9 p.m.; and Sunday, noon to 5

p.m. The IMA is closed Mondays and Thanksgiving, Christmas and New Year's days. For more information, call 317-923-1331 or visit [www.imamuseum.org](http://www.imamuseum.org).

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