

KUSAMA: OFF HOURS

Through January 18, 2026

Engage your employees, clients, friends, and family in a rare immersive experience at the DMA. Yayoi Kusama's mesmerizing work *All the Eternal Love I Have for the Pumpkins* will return to view in 2025, following an explosive DMA debut in 2018. Your guests will immediately become a part of Kusama's creation when they step into the dazzling display of glowing pumpkins, joining the continuous repetition of space, which seems to have no end. This otherworldly, immersive space yearns to be photographed by all who enter.

Enjoy exclusive, front-of-the-line access to this iconic work. Whether you're planning an intimate dinner for your top clients, a creative happy hour for your team, or a unique gathering for your friends and family, the DMA can help you craft an unforgettable experience with a KUSAMA: OFF HOURS event.

For more information about hosting a KUSAMA: OFF HOURS event at the DMA, contact:

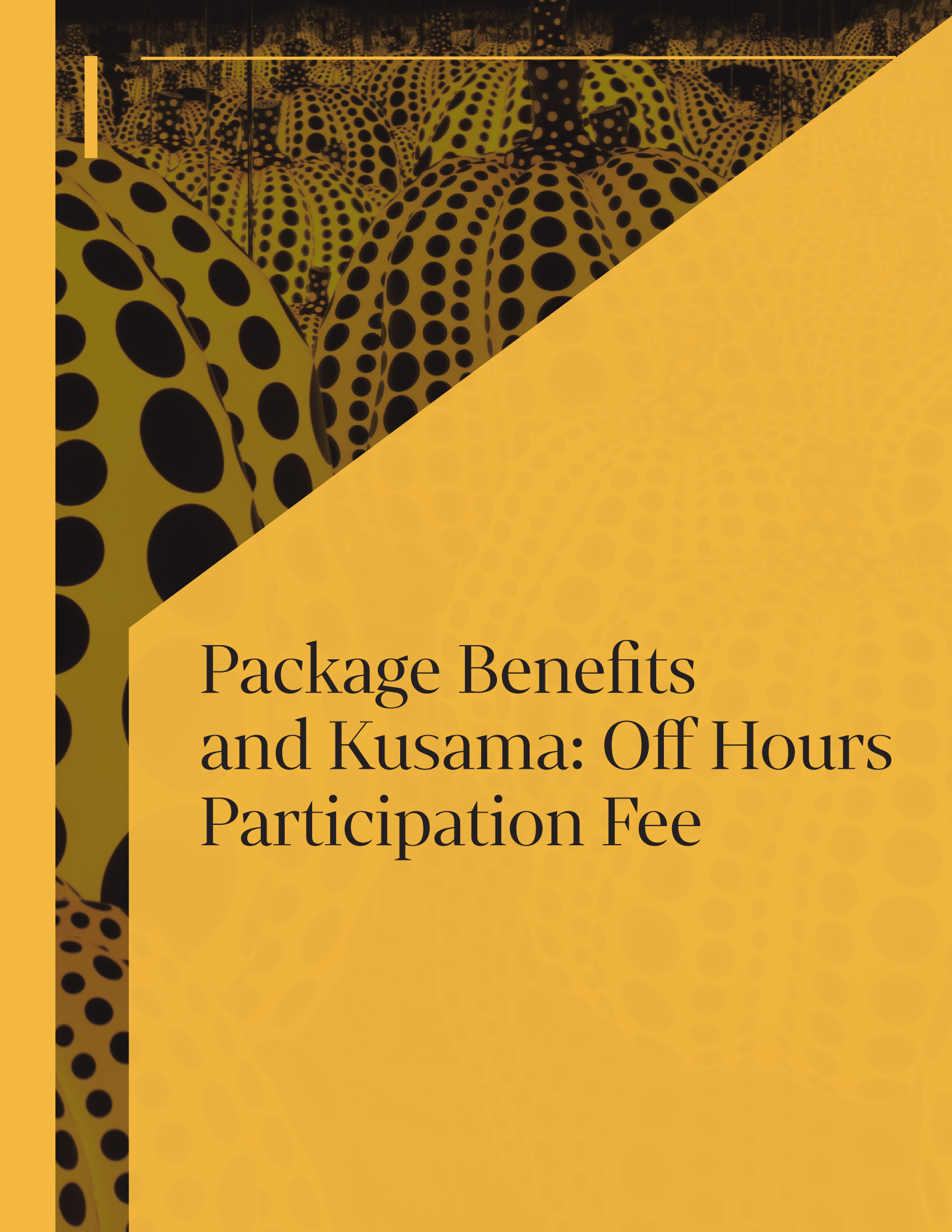
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**DALLAS
MUSEUM
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Package Benefits and Kusama: Off Hours Participation Fee

BENEFITS

Up to 50
Guests or Members

51 to 100
Guests or Members

101 to 200
Guests or Members

Two hours of private access to *Return to Infinity: Yayoi Kusama* for up to 200 guests



Tailored culinary experience offering specialized menus



Custom digital signage at your event



Docent-guided experience to educate guests



20% discount on rental fees for Corporate Supporters* | DMA Circle members* | Other nonprofit organizations



** Must be current as of May 2025*

KUSAMA: OFF HOURS PARTICIPATION FEE

Rental Fee

\$2,000

\$4,500

\$4,500

Exhibition Access

(includes security fees, complimentary DMA Garage parking, and tickets for each of your guests; additional viewing hours may result in added fees)

\$4,000

\$6,300

\$9,900

TOTAL PARTICIPATION FEE

\$6,000

\$10,800

\$14,400

TOTAL DMA MEMBER FEE

\$5,600

\$9,900

\$13,500

CATERING FEES

Prices vary depending on menus selected and number of guests

The background of the entire page is a dense, repeating pattern of black polka dots on a light beige or cream-colored background. The pattern is slightly blurred, giving it a soft, artistic feel. A diagonal line divides the page from the top left towards the bottom right. The area to the right of this line is a solid, light beige color, serving as a backdrop for the text.

Cocktail Reception +
Viewing Experience

Seated Dinner +
Viewing Experience

COCKTAIL RECEPTION + VIEWING EXPERIENCE

Indulge your guests with cocktails and canapés between sneaking a few snapshots in the *Infinity Mirror Room*.

SAMPLE PRICING 6:00–8:00 p.m.	Up to 50 Guests or Members	51 to 100 Guests or Members	101 to 200 Guests or Members
PARTICIPATION FEE	\$6,000	\$10,800	\$14,400
CATERING <i>Three menu selections for \$18/guest</i>	\$900	\$1,800	\$3,600
BAR PACKAGE <i>Tier 1 Full Bar: \$35/guest for 2 hours*</i>	\$1,750	\$3,500	\$7,000
ESTIMATED TOTAL COST*	\$8,650	\$16,100	\$25,000
ESTIMATED TOTAL DMA MEMBER FEE*	\$8,250	\$15,200	\$24,100

Tray Passed Appetizers

Select 3 items for \$18/guest or 4 items for \$24/guest

- Asian chicken endive spoon / carrot / cabbage / scallion / shiitake / water chestnut / sweet ginger sauce
- BBQ pork potstickers / tamari / sambal / napa slaw
- Sugar cane skewered grilled shrimp / sweet peppers / wasabi crema / sweet soy
- Crispy lobster wontons / Thai sweet chili sauce
- Wagyu tataki wonton cone/ ponzu / gingered kabocha puree
- Tuna poke cone / avocado mousse / micro cilantro
- Seared scallop / yuzu chili glaze / bamboo pick
- Spring roll / ginger lime drizzle / mango / carrot / asparagus / radish / quinoa (Vegan / GF)
- Shiitake mushroom & edamame hummus on wonton crisp (Vegan / GF)

Small Plate Station Menu

\$50/guest

- Kurobuta pork belly / gochujang sauce / steamed bao bun / pear salad / sriracha kewpie
- Ramen Action Station: Miso broth with noodles and choice of chicken OR Tofu, carrots, sweet bell pepper, green onion, cilantro, lime, soy sauce
- Ginger glazed salmon / celery root slaw / pickled chayote and daikon radish on Asian rice
- Ube cheesecake with strawberry & mint compote

* Refer to details page

SEATED DINNER + VIEWING EXPERIENCE

Whether you need an intimate dinner for 10 or an elegant affair for 200, elevate your dining experience with exclusive access to this immersive work of art.

SAMPLE PRICING 6:00–8:00 p.m.	Up to 50 Guests or Members	51 to 100 Guests or Members	101 to 200 Guests or Members
PARTICIPATION FEE	\$6,000	\$10,800	\$14,400
CATERING <i>Standard three courses for \$74/guest</i>	\$3,700	\$7,400	\$14,800
BAR PACKAGE <i>Tier 1 Full Bar: \$35/guest for 3 hours*</i>	\$1,750	\$3,500	\$7,000
ESTIMATED TOTAL COST*	\$11,450	\$21,700	\$36,200
ESTIMATED TOTAL DMA MEMBER FEE*	\$11,050	\$20,800	\$35,300

SEATED DINNER MENUS

All seated dinner menus include 1 Salad and 1 Dessert; pricing includes china table service.

Premium Entrée Plates

\$89/guest

- Togarashi beef tenderloin / artichoke flower / poached white asparagus / sweet pea basil puree / miso potato gnocchi
- Coconut miso sea bass / kabocha squash / shiitake / mustard greens / carrot ginger butter
- Sakamushi red snapper / littleneck clams / zucchini noodle / ginger / fennel / exotic mushrooms / red chili oil / garlic chips
- Crispy duck / lemongrass-ginger kabocha nage / tempura asparagus / jasmine rice / tamari glacé

Classic Single Entrée Plates

\$74/guest

- Miso glazed roasted chicken / shiitake mushrooms / shishito peppers / baby vegetables
- Chicken, steak, or seafood ramen bowl with soft poached egg / noodles / miso broth / roasted corn / kabocha squash / scallions / sesame / roasted nori
* Vegetarian available
- Sesame seared salmon / pumpkin puree / roasted brussels sprouts / toasted pepitas / chimichurri
- Cherry BBQ glazed tofu / celery root puree / roasted vegetables (Vegan / GF)
- BBQ pork with roasted pineapple / sweet potato / tempura broccolini / sambal aioli

Salads

Select 1 item, included

- Fresh greens / shaved radish / edamame / toasted almond / sesame vinaigrette
- Spring greens / asparagus tips / scallions / hearts of palm / sweet peppers / yuzu vinaigrette
- Bibb lettuce / udon noodles / carrot / sprouts / spring pea / scallions / cashews / cilantro lime vinaigrette

Included and available upon request:

- Artisan rolls with whipped butter
- Chilled water
- Iced tea

Desserts

Select 1 item, included

- Yuzu cheesecake with caramelized banana
- Ube cheesecake with strawberry & mint compote
- Black rice pudding / diced mango / coconut cream / Pacific sea salt
- Matcha crème brûlée with wild baby strawberries and a toasted black sesame & pistachio tuille
- Yuzu lemon meringue tart with smoked basil crème anglaise and blueberry dust
- Chocolate caramel cake (Vegan / GF)

* Refer to details page

THE DETAILS*

BAR PACKAGES

Hosted packages include soft drinks and bottled water. Packages are based on three hours minimum service. Packages include disposable bar glassware. Real glassware priced separately on request. [1. Beer/House Wine - \$25.00 per guest; 2. Beer/House Wine/Call Liquors - \$35.00 per guest; 3. Beer/Wine/Premium Liquors - \$40.00 per guest]

STANDARD DECOR

Tables: Highboy Cocktail / Square Cafe / 60" Rounds / 72" Rounds; Chairs: Mahogany Chiavari

ADD-ONS

120" Round Linen - \$20.00 each

Floral Centerpieces – priced on request

Standard AV Package - \$590.00

PA with speakers/background music

1 wired mic with podium

Set-up and strike / No tech on-site

* Waitstaff, station attendants, and bartenders priced separately based on event needs and final headcounts. Customization available upon request. Pricing listed is estimated and subject to change based on number of guests and final menu selections. All menus require minimum of 10 guests. Table service, taxes, and catering service fees not included. Additional fees for extended hours, additional guests, upgraded decor, entertainment, or valet parking may apply.

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Return to Infinity: Yayoi Kusama is organized by the Dallas Museum of Art. This exhibition is presented by PNC Bank. The Dallas Museum of Art is supported, in part, by generous DMA Members and donors, the Texas Commission on the Arts, and the citizens of Dallas through the City of Dallas Office of Arts and Culture.

All the Eternal Love I Have for the Pumpkins, 2016. Yayoi Kusama. Wood, mirror, plastic, acrylic, and LED. Dallas Museum of Art, TWO x TWO for AIDS and Art Fund, 2018.12.A-I. © YAYOI KUSAMA. Courtesy Ota Fine Arts, Victoria Miro, and David Zwirner.