



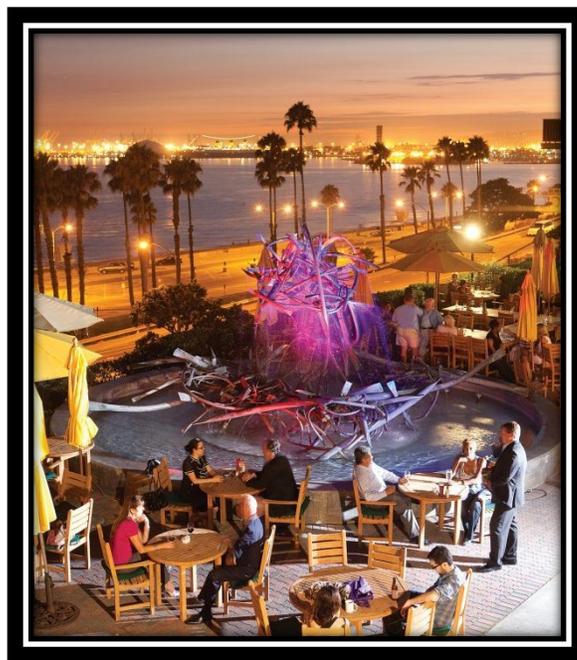
Evening Catering Menu

Your Memories Start Here...

We provide catering services for all occasions such as:
Weddings, Business Meetings, Rehearsal Dinners, Anniversary & Birthday Parties, Holiday Parties, Baby & Bridal Showers, Retirement Celebrations, Memorial Services & Graduations

Oceanfront dining
Sunset views
Manicured gardens
Historic craftsman home
Cozy indoor seating

Prized art collection
Elegant galleries
Creative cuisine
Discerning wine selection
Excellent service



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Long Beach Museum of Art

Imagine your event as a masterpiece at The Long Beach Museum of Art. Our magnificent oceanfront location offers a garden setting, expansive views, and romantic sunsets among new and historic buildings. The Garden is nestled between the landmark 1912 mansion and our modern gallery building. The stunning bluff top panoramic view completes your most memorable experience. To view additional images of previous Museum events or to inquire more information, please visit our website at www.lbma.org and fill out our Special Events Inquiry form.

Event staff works by appointment only

LOCATION

Garden Area Accommodates up to 300 guests seated
Anderson House Accommodates up to 100 guests seated

SITE FEE (food, beverage, rentals, staffing additional)

\$3,000 Friday-Sunday (May-October PEAK)
\$2,000 Friday-Sunday (November-April OFF PEAK)
\$1,500 Monday-Wednesday (May-October PEAK)
\$1,000 Monday-Wednesday (November-April OFF PEAK)
\$750 Thursday (May-October PEAK, open to public)
\$500 Thursday (November-April OFF PEAK, open to public)

Site includes:

- Event Timing 5:30 p.m. - 10:00 p.m.
- Private Campus for Friday- Wednesday Evening Events
- One Month Out Planning Meeting
- Food Tasting for up to Four People
- Oceanfront Views
- 5 Propane Heaters
- Decorative Lighting
- Preferred Vendor List
- Cake Cutting and Serving



CATERING SERVICE

Our oceanfront restaurant, *Claire's at the Museum*, provides experienced event production and innovative cuisine.

- Claire's provides the finest selection in beer, wine, and champagne.
- Claire's holds a soft liquor license, which allows us to offer you alternative drink options.

VALET SERVICE

- *Best Valet* is the Museum's exclusive parking vendor, although we require the use of the parking company, they are not affiliated with the Long Beach Museum of Art.

Please inquire for pricing: Mike Ramer at 1-800-708-2538.

- Valet is optional for parties of up to 75 guests
- Valet Parking is REQUIRED for parties 76 or more guests





Hors d'oeuvres

Tray passed Hors d'oeuvres based on a one hour period *

Choice of 2- \$13.95 per person

Choice of 4- \$21.95 per person

Choice of 3- \$17.95 per person

Choice of 5- \$25.95 per person

- >**Beef Satay** Tender filets marinated and seared. Served with peanut sauce.
- >**Chicken Satay** Grilled breast of chicken lightly seasoned with curry and spices. Served with peanut sauce.
- >**Mini Beef Wellington** Filet of beef covered with mushroom duxelle. Wrapped in puff pastry and baked to a golden brown.
- >**Seared Ahi on Cucumber** Blackened Ahi seared rare and placed on a slice of cucumber. Finished with wasabi crème fraîche.
- >**Crab Stuffed Mushrooms** A mixture of crab and seasoning baked into mushroom caps.
- >**Baked Brie in Puff Pastry** Double cream French Brie wrapped in puff pastry and baked to a golden brown.
- >**Zesty Duck Confit & Black Bean Quesadilla** Duck confit mixed with a blend of cheeses and black beans. Grilled inside of a tortilla and served with sour cream.
- >**Coconut Shrimp** Crispy coconut crusted shrimp. Served with a spicy-sweet orange chili sauce.
- >**Smoked Mozzarella & Roasted Tomato Calzone** Crispy dough filled with a mixture of smoked buffalo mozzarella and roasted tomatoes
- >**Mediterranean Spanakopita** Mixture of spinach and feta cheese wrapped in flaky phyllo dough and baked to a golden brown
- >**Wild Mushroom Tartlets** A blend of seasonal wild mushrooms with onions and herbs. Tossed with gorgonzola cheese and baked in phyllo shells.
- >**Bruschetta** Tomatoes, onion, basil, and garlic tossed in extra virgin olive oil and served on a crostini.
- >**Antipasto Skewers** Baby mozzarella, cherry tomatoes, and kalamata olives drizzled with basil infused olive oil.
- >**Goat Cheese Stuffed Artichoke Hearts** Crusted with Bread Crumbs and Baked to a Golden Brown

*Taxes & 20% gratuity not included. Staffing, site fee and rental items are an additional cost.



Platters

Vegetable Platter

A harvest of fresh, crisp garden vegetables with our delicious ranch dip.

Vegetables vary by season.

\$3.00 per person*

Fresh Fruit Platter

A bountiful array of seasonal fruit is the perfect centerpiece for any morning, afternoon, or evening event. Fruits vary by season.

\$4.00 per person*

Charcuterie Platter

A delicious assortment of quality imported and domestic cured meats.

Accompanied with olives and mixed nuts.

\$8.00 per person*

Gourmet Cheese & Cracker Platter

Assorted gourmet cheeses and an array of crackers.

Served with a garnish of fresh fruit.

\$7.00 per person*

Finger Sandwich Platter

Choice of 3 sandwiches

Herbed cream cheese & cucumber

Tomato, basil & goat cheese

French bleu cheese & watercress

Egg salad & mild leek

Smoked salmon mousse

Chicken salad with tarragon & raisins

Roast beef, greens, tomato, & mustard

\$8.00 per person*

***Taxes & 20% gratuity not included. Staffing, site fee and rental items are an additional cost.**



Dining Packages

Plated Dinners

Dinner selections are to be made by the host.

All entrées are served with a choice of salad and warm rolls:

- *Spring Baby Spinach with Dried Cranberries and Gorgonzola Cheese, Caramelized Pecans and Dijon Vinaigrette
- *Traditional Caesar Salad with Garlic Croutons and Shaved Parmesan Cheese
- *Spring Mix with Poached Pears, Gorgonzola Cheese, Toasted Almonds and Port Wine Vinaigrette
- *House Salad, Spring Mix, Tomatoes, Shaved Parmesan Cheese and Balsamic Vinaigrette

Menu One

Choice of one :

Balsamic Glazed Chicken, Chicken Marsala, Tri Tip, Tilapia, or Vegetarian Pasta.
Served With Your Choice of Potatoes or Rice
& Seasonal Vegetables
\$30.00 per person*

Menu Two

Choice of one :

Stuffed Chicken, Top Sirloin, Seared Duck Breast or Atlantic Salmon.
Served With Your Choice of Potatoes or Rice
& Seasonal Vegetables
\$40.00 per person*

Menu Three

Choice of one :

Rack of Lamb, Free Range Chicken,
Filet Mignon, Halibut, or Mahi-Mahi.
Served With Your Choice of Potatoes or Rice
& Seasonal Vegetables
\$50.00 per person*

A duet of the selection may be served for all guests or a choice of two for the guests as an option at an additional fee of \$5.00 per person.

Kid's Dinner Menu

Chicken Tenders served with French Fries and Macaroni Al Forni, includes non-alcoholic beverages
\$15.00 per child (twelve and under)*

Vendor Meals

Same entrée as guests, includes non-alcoholic beverages
\$25.00 per person*

***Taxes & 20% gratuity not included. Staffing, site fee and rental items are an additional cost.**



Buffet Style

All buffet meals are served with a host choice of:

Caesar or House Salad, Bread, and
A choice of two of the following sides:
Roasted Potatoes, Garlic Mashed Potatoes, or Rice Pilaf
and Sautéed Seasonal Vegetables

Menu One

Choice of one Entrée:

Chicken Alfredo Pasta or Chicken Cacciatore Pasta

\$25.95 per person*

Menu Two

Choice of two Entrées:

Chicken Marsala, Tri Tip, or Fresh Tilapia

\$29.95 per person*

Menu Three

Choice of two Entrées:

Marinated Top Sirloin, Stuffed Chicken, Mahi-Mahi, or Atlantic Salmon

\$35.95 per person*

Desserts

Dessert Station

Mini Gourmet Dessert Trio

\$10.95 per person*

Plated Dessert

Crème Brûlée, Chocolate Mousse, Cheesecake, or Carrot Cake

\$7.00 per person*

***Taxes & 20% gratuity not included. Staffing, site fee and rental items are an additional cost.**



Beverage Services

4-Hour Hosted Non-Alcoholic Bar

Sodas, Juice, Martinelli's Apple Cider, & Self-Service Coffee & Hot Tea Station
\$8.00 per person*

Add Champagne or Martinelli's Toast with Cash Bar: \$3.00 per person
Wine Service with Dinner: \$5.00 per person
Corkage Fee: \$10 per bottle

Standard 4-Hour Hosted Bar

2 Domestic & 2 Imported Beers, House White and Red Wine & Champagne
Non-alcoholic Beverages & Self-Service Coffee & Tea
Champagne Toast included
\$25.00 per person*

Wine Service with Dinner: \$5.00 per person
Tray Passed Champagne and Wine Available during Cocktail Hour: \$2.00 per person

Premium 4-Hour Hosted Bar (additional rental fees apply)

2 Domestic & 2 Imported Beers, Upgraded White Wine, Red Wine & Champagne
Non-alcoholic Beverages, House mixed drinks, & Self-Service Coffee & Tea
Champagne Toast included
\$30.00 per person*

Wine Service with Dinner: \$3.00 per person
Tray Passed Champagne and Wine Available during Cocktail Hour: \$2.00 per person

Add Tableside Served Coffee: \$5.00 per person

***Taxes & 20% gratuity not included. Staffing, site fee and rental items are an additional cost.**



Terms & Conditions

- Guest count AND final payment are due two weeks prior to the event. Once the guest count is confirmed, this number cannot be reduced or discounted. If there are additions to your party, the increase will be added according to the per person price quoted, as long as the number of guests does not exceed room limitations.
- A non-refundable site fee must be paid in advance in order to secure the date.
- Event must be paid by Cashier Check, Cash or Credit Card. We do not accept personal checks for final payment.
- We will do our best to accommodate all food concerns and preferences. Please voice such concerns during the planning process. However, we can not make changes to the menu 48 hours prior to event date.
- We reserve the right to limit your consumption of alcohol if, according to our judgment, behavior becomes inappropriate.
- We reserve the right to refuse service at the discretion of restaurant management.
- Staffing and rentals if applicable are not included.

Credit Card Authorization: I, _____, authorize *Claire's at the Museum* to charge my credit card according to the detailed information below. I guarantee payment in full of the account as described.

Day & Date of Event: _____ Time: _____

Phone: _____ Email: _____ # of Guests Expected _____

Address: _____

Type of Event: _____ Day-of Contact: _____

Method of Payment: Credit Card Cash Check

Type: Visa MasterCard American Express Discover

****Credit Card Holder's Name:** _____

****Credit Card Number:** _____

****Expiration Date:** _____

****Keep Card on File:** Yes No

Reserved Area: Fireside Room Nussbaum Parlor Outdoor Lawn(s)