### **Aquarium of the Pacific**

### **Special Event Dinner Packages**

SAVOR…and the Aquarium of the Pacific with combined efforts will bring to you unedifying quality and exceptional service. With our knowledgeable Special Events team your occasion has unlimited opportunities to become a memorable experience. Our unique venue brings the best of the Pacific Ocean right to your footsteps and with our innovative menus or your customized selections your guests will be “otterly” amazed.

Our savory delights will tickle your senses and please your palate whether your party is for 50 or 2,000. Our food is FRESH we utilize local growers and are sustainable in our practices. Our food is MODERN, cutting edge culinary paired with home town favorites. Our philosophy is SIMPLE, good food, good company, great results.

### **Package Descriptions**

Includes the following:

Plated, Buffet, or Station Menu Meal

Four-Hour Site Rental

Professional Service Staff

China, Glassware and Flatware

Tables, Linens and Chairs for up to 200 guests – \*additional seating available for renting\*

CORAL REEF PACKAGE

Enjoy the Pacific Ocean to its fullest as if you were dining under the sea. This package includes our spectacular Great Hall with access to the Arctic and Antarctic Gallery, Northern Gallery Preview, Tropical Gallery Preview, The Southern California and Baja California Gallery along with our Stunning Blue Cavern exhibit. Have the ultimate Aquarium experience! With this package you are sure to leave an impression on everyone including our marine life.

Minimum of 100 Guests / Minimum of 150 Guests

### $95.00 per person + +/ $85.00 per person + +

SCUBA PACKAGE

This hidden gem in our aquarium has the ability to transform for any occasion. Located on the second level, it provides you with one of the best views of our city, over-looking the Long Beach Harbor and light house. Enjoy the patio and floor- to-ceiling windows in Café Scuba. You have the choice of dining on a Station Dinner Buffet or a Plated Dinner. This Package is designed for private events up to 80 guests. You may also use this package on our Roof Top Veranda.

Minimum of 50 Guests

$65.00 per person + +

THE SHORELINE RECEPTION

For guests who want a reception atmosphere amongst the Great Hall exhibits and Galleries our Shoreline Reception Package was created for you. Stroll around the Aquarium where hidden sea treasures and culinary surprises await your delight. This menu was created to be an Appetizer Dinner. This Package is designed for private events with a minimum of 100 guests.

Minimum of 100 Guests / Minimum of 150 Guests

$115.00 per person + +/ $105.00 per person



**Plated Seated Dinner**

**STARTER SELECTION**

*Please select one…*

BUTTER LEAF

Butter lettuce cup with mixed greens, red and yellow tear drop tomato topped with fried Vidalia onion garnish and served with champagne vinaigrette

VERONICA’S CHOICE

Delicate red leaf and buttery Bibb lettuces, toasted almonds, mandarin orange segments and zesty sesame citrus vinaigrette

NAPA VALLEY

Wild field greens with orange segments, candied almonds and bleu cheese served with maple citrus Dijon dressing

ARUGULA APPLE SALAD

Arugula leaves and sliced apples with shaved parmesan cheese and spiced pecans served with citrus vinaigrette

STRAWBERRY AND BLEU \* seasonal

Mixed greens with California strawberries and crumbled bleu cheese with candied pecan and balsamic vinaigrette

SEASONAL SOUP – options may include:

New England style sustainable clam chowder

Tomato bisque

Butternut squash

Roasted garlic

Cucumber gazpacho

**UPGRADE YOUR SALAD**

PEAR AND CHEVRE

Spring mix with sliced pear and crumbled chèvre cheese, topped with candied pine nuts and drizzled with champagne honey vinaigrette

### $3.00 per person + +

**Duo Selection**

*Please select two choices…*

PETITE FILET WITH CLASSIC DEMI-GLACE

Grilled center cut beef filet paired with classic Demi-Glace sauce

FLAT IRON STEAK WITH BÉARNAISE

Seared beef flat iron with tangy béarnaise sauce

CHICKEN FLORENTINE WITH CITRUS PEAR BEURRE BLANC

Chef signature dish of hand stuffed chicken Florentine with light pear beurre blanc

POULET ROTI

Herb roasted chicken

CHICKEN CHASSEUR

French classic combines mushrooms and tomato in a white wine sauce

SUSTAINABLE MARKET FRESH FISH

All of our carefully chosen seafood selections are eco-friendly and environmentally sustainable

All seafood is chosen from our gold list at Seafood for the Future

SUSTAINABLE SHRIMP CAKE WITH STRAWBERRY BALSAMIC BLANC

Chunks of fresh shrimp and special spices seared and covered in chef signature sauce

SEARED PORK LOIN WITH APPLE FENNEL CHUTNEY

Layers of seared pork sandwich between house made apple and fennel chutney finished with balsamic reduction.

**ACCOMPANIED BY:**

Chef selection of fresh seasonal vegetables

Artisan rolls & butter

And a choice of one starch

*Please select one option…*

HERB ROASTED BABY YUKON GOLD POTATOES

GARLIC MASHED POTATOES

CELERY PUREE

POTATO GRATIN

COUS COUS

WILD RICE PILAF

**Dessert Selections**

*Please select one…*

CALIFORNIA SMORES

Buttered graham cracker with chocolate ganche and fired burned marshmallow cream.

VANILLA BEAN CRÈME BRULEE

Delicate vanilla bean custard with caramelized sugar top with a seasonal berry

TRIPLE CHOCOLATE MOUSSE

Rich chocolate devil’s food cake with a light and fluffy chocolate mousse

FRUIT NAPOLEON

Seasonal fruit on top of a layer of crispy pastry and custard filling

CLASSIC NY STYLE CHEESECAKE

Creamy New York cheesecake with seasonal fruit coulis

All dinner selections include Starbucks® Coffee (Regular and Decaffeinated) and Tazo Tea Service

And Filtered Water



**Dinner Buffet Stations**

*Please select one station…*

THE BLUE WHALE

Butter Leaf Lettuce

With Red and Yellow Tear Drop Tomato with Crispy Onions with Creamy Italian Dressing

Mixed Greens

With Bleu Cheese, California Strawberries (Seasonal) and Candied Walnuts with Balsamic Vinaigrette

Sustainable Market Seafood

Poulet Roti (French Style Herb Roasted Chicken)

Spinach, Mushroom and Cannellini Bean Casserole

Herb Roasted Baby Yukon’s

Grilled Seasonal Vegetable

THE AZURE SEA

Caprese Salad

Bocconcini Mozzarella, Cherry Tomato and Fresh Basil Tossed with Fresh Spinach

Caesar Salad

Romaine, Shaved Parmesan Cheese and House Made Lemon Croutons

Served with Traditional Caesar Dressing

Chicken Milanese with Tomato and Fennel Sauce

Flat Iron Steak

Served with Arugula Tossed in Lemon dressing with Parmesan Cheese

Tri-Colored Pasta with Creamy Pesto & Parmesan

Fresh Seasonal Vegetable

THE PORT

Mixed Greens Salad

With Spiced Pecans, Herb Goat Cheese, Dried Cranberries and Sherry Vinaigrette

Spinach Salad

With Cucumbers, Carrots, Pear Tomatoes with Herb Croutons and Champagne Vinaigrette

Grilled Beef Tri Tip with Horseradish Cream

Grilled Airline Breast of Chicken with Seasonal Fruit Coulis

Pesto Stuffed Grilled Portabella Mushroom

Garlic Mash Potato

Fresh Seasonal Vegetables

**Dessert Buffets**

*Please select one dessert station…*

SWEET TREATS

Assorted sweet petite desserts

CALIFORNIA DREAMING

California s’mores, freshly baked chocolate chip cookies and California chocolate dipped strawberries (seasonal)

LAST WORD

Individual chocolate ganache cake

All dinner selections include Filtered Water, Starbucks Coffee (Regular and Decaffeinated) and Tazo Hot Tea Service





**Tray Passed Cold Hors D’ Oeuvres**

*Choose 4 for $20.00 per person with a minimum order of 50 guests*

CAPRESE SKEWER (V, GF)

Boconcino Mozzarella, Cherry Tomato, Fresh Basil and grilled Baguette

MANGO CEVICHE CUCUMBER CUP (GF)

Local Sustainable Rockfish tossed with diced mango, tomato, onion, cilantro and Jalapenos prepared in fresh lime juice

MEDITERANEAN BRUSCHETTA (V)

A blend of marinated artichoke hearts, grilled squash, and red peppers on a house made crustini

BRUSCHETTA POMODORO (V)

Diced tomato, garlic, basil leaf chiffonade, tossed in extra virgin olive oil on a housemade crostini

BLACKENED TUNA POP

Tuna coated in blackening spices, pan seared and served on a skewer. Served with a Thai- Vietnamese glaze, scallions, black and white toasted sesame seeds

BEEF AND ARUGULA CROSTINI

Thinly sliced herb marinated beef layered on a housemade crostini with a herbed horseradish cream cheese, arugula, and diced piquillo peppers

PETITE BLT

Focaccia bread with mascarpone cheese topped diced tomato and onion concasse, diced applewood smoked bacon, and chive

PAMPLONA CHORIZO CROSTINI

A chiffonade of cured Pamplona chorizo with roasted red pepper herbed cream cheese and caramelized shallots on house made crostini

SUSTAINABLE SELVA SHRIMP COCKTAIL SHOOTERS

Large, chilled shrimp with classic horseradish cocktail sauce and lemon garnish in a shot glass

MINI BALSAMIC QUINOA SALAD (V)

Quinoa tossed in balsamic vinaigrette with seasonal grilled squash

**Tray Passed Hot Hors D’ Oeuvres**

POTATO TACOS (V)

Spiced potatoes deep fried in a corn tortilla topped with salsa rojo, Cotija cheese, and micro greens

MUSHROOM POCKETS (V)

Mushroom duxelle and smoked Gouda cheese in Puff Pastry

CARAMELIZED VIDALIA ONION AND FETA CHEESE TARTLETS (V)

Buttery caramelized thinly sliced Vidalia onion tossed with Feta cheese

CHICKEN SATAY

Tender Chicken Meat treated with Thai chili sauce, curry, scallion, ginger, serrano chile, lime juice and Sriracha served with a spicy sweet Thai peanut dipping sauce

ARGENTINIAN BEEF SKEWER

Herb marinated Tri Tip beef skewer grilled. Served with Argentinian chimi churri dipping sauce made with extra virgiin olive oil, chive, cilantro, parsley, garlic, oregano, red wine vinegar and crushed red pepper flakes.

MAPLE CHICKEN SAUSAGE PUFF PASTRY

Maple Chicken sausage puff pastry on loop skewer; maple dipping glaze

SUSTAINABLE SALMON CAKE

A mixture of sustainable salmon and herbs blended and rolled in Panko crumbs fried and finished with remoulade sauce and a chipotle Crème Fraiche or a citrus aoili

BEEF EMPANADAS SERVED WITH CHIPOTLE DIPPING CREAM

Flaky pastry filled with spiced ground beef finished with chipotle cream

CUBANO TEA SANDWICH

Grilled sourdough bread stuffed with ham, shredded pork, swiss cheese, dill pickle chip with Dijon aioli

RASPBERRY CHIPOTLE CHICKEN SKEWER

Tender Chicken Meat Amrinated in fresh herbs, raspberry puree, dijon mustard and chipotle peppers served with orange blossom honey mustard

CHICKEN KATSU WITH TONKATSU SAUCE

Japanese style fried chicken skewer with Tonkatsu sauce

KOREAN BEEF SATAY

Tender Beef Tri Tip marinated in shallot, garlic, red pepper paste, scallions, soy sauce, and lime juice served with sweet chili peanut sauce

SAMOSA POCKETS (V)

An Indian classic pastry stuffed with potatoes, peas, herbs and Eastern spices wrapped in phyllo dough with Harissa Crème Fraiche

GERNERAL TSO’S CHICKEN DAO

Tempura battered chicken flash fried to a golden crisp tossed with Genera Tso’s Sauce skewered and topped with toasted sesame seeds and fresh scallions.l

BRI ALMOND PEAR SASH (V)

Layers of thin phyllo dough filled with a pieceof brie, pear and toasted almonds

MANHATTAN PORK BELLY SKEWER

Tender rich pork belly braised with fresh herbs, beer, apple and orange juice then flash fried, dusted with clove, Allspice, cummin, and kosher salt garnished with a Luxardo cherry and cherry gartique

ALOHA PORK BELLY SKEWER

Tender rich pork belly braised with soy, Kahlua, fresh herbs, beer, ginger, orange and pineapple juice then flash fried, dusted with pink Hawaiian sea salt, corriander, Allspice, garnished with a fresh pineapple cube and a honey Kahlua gastrique

FIESTA PORK BELLY SKEWER

Tender rich pork belly braised with fresh herbs, beer, apple and orange juice then flash fried, dusted with cayanne pepper, garlic, chipotle, cummin, kosher salt garnished with a chipotle crème fraiche

MARDI GRAS PORK BELLY SKEWER

Tender rich pork belly braised with fresh herbs, beer, apple and orange juice then flash fried, dusted with garlic, onion, paprika, and kosher salt garnished with a Buorbon BBQ gastrique

SALMON CAKE SLIDER

Seasoned sustainable salmon cake seared and served with citrus slaw and aioli on a brioche roll

PULLED PORK SLIDERS WITH SPICY SLAW ON A BRIOCHE ROLL

Slow roasted garlic marinated pork shredded on buttery brioche roll with dollop of bbq sauce and finished with spiced coleslaw

The Shoreline Reception

GOURMET DISPLAYS Select One (Upgrade to both for $375 per display)

Domestic cheese board garnished with seedless grapes, nuts and dried fruit

Accompanied by Artisean crackers and House made crustini

OR

Balsamic grilled vegetables which may include seasonal yellow squash, zucchini, red onion, red bell pepper, asparagus, and portobello mushroom;

HORS D’ OEUVRES

*(Select 3 from the list above)*

CULINARY ACTIONS STATIONS/SMALL PLATES

*(Select two)*

Filet mignon with Blue Cheese Bechamel sauce

Cabernet Braised Beef Short Ribs with Rosemary Cabernet Demi glace

Prime Rib Roast with a horseradish cream sauce

Roasted turkey breast with cranberry-mango chutney

Honey-Lime Chicken Skewer with Honey lime Sriracha glaze

Pork tenderloin with fennel, apple and mango chutney

Sustainable Selva Shrimp in a Pear ber Blanc

Sustainable Salmon with dijon cream sauce

Sustainable White Fish with tropical rum sauce

Quiche Lorraine or Spinach Quiche with a classic mornay sauce

CHOOSE EITHER…

POLENTA STATION

Lemon herb Marscapone polenta includes the following toppings:

Garlic and wine sauteed Crimini mushrooms

Sustainable Selva Shrimp Scampi

Spicy Andouille sausage and shaved Manchego cheese

*OR*

PASTA STATION

*(Select One)*

Cheese ravioli with basil pesto alfredo sauce

Penne rigate with tomato and fennel ragu

The pasta station includes herbed focaccia bread

SALAD STATION (Upgrade to individual action station salad $1.50 per person)

*(Select One)*

Butter leaf lettuce with cherry tomatoes and crispy onions

With a Citrus vinaigrette

Mixed greens tossed with seasonal sliced strawberries or dried cranberries, crumbled bleu cheese and candied pecans

With a balsamic vinaigrette

Butter Leaf lettuce, toasted almonds, mandarin orange segments, feta cheese

With a sesame ginger vinaigrette

Classic Caesar salad layered with house made croutons, shaved parmesan cheese

With Caesar Dressing. (Upgrade to Chicken Caesar- $2.00 per person)

Miniature desserts which may include petit fours, Chef selectionl gourmet bars, seasonal chocolate covered strawberries and variety of fresh baked cookies

Starbuck’s® regular and decaffeinated coffee and tea service included

100-149 guests @ $115.00 ~ 150 guests or more @ $105.00 plus service charge & sales tax

$200 Chef Attendant fee for every 50-100 people required for each action station based upon type of station.

**Aquarium Bar Packages**

WINE AND BEER PACKAGE

To include Assorted Beers, House Wine, Assorted Sodas and Bottled Water

First Hour $15.00 per person

Each additional hour $8.00 per person

FULL BAR PACKAGE

Cocktail (including Martini’s and Coffee Drinks), Beer, Wine, Soda and Bottled Water

First Hour $19.00

Each additional Hour $10.00 per person

PRE-PAID DRINK TICKETS

Includes Cocktails, House wine, Domestic Beer, Imported Beer, Assorted Soda and Bottled Water

Please consult with your Catering Sales Manager

CASH BAR SERVICE

Full and Partial cash bar service is available. A bar sales guarantee will be applied based on guest count

**CASH BAR COCKTAIL PRICES**

ULTRA PREMIUM $13.00

PREMIUM COCKTAIL BRANDS $11.00

DOMESTIC BEER $9.00

IMPORTED BEER $10.00

CRAFT BEER $10.00

HOUSE WINE $9.00

PREMIUM WINE $ 10.00

SOFT DRINKS $4.00

SPRING WATER $ 4.00

Wines and Champagnes

A wine list can be provided for wine or champagne selections if desired.

These will be charged by the bottle. Please consult with your Catering Sales Manager for a list of wines currently available. Our Chef will be happy to assist in pairing wines that will best complement your menu selections.

22% AdministrativeFeeand Current Sales Tax will be added to all hosted bars

$195.00 Administrative Fee per bartender

**Booking Guidelines**

PARKING

The city owned parking structure adjacent to the Aquarium accommodates up to 1,200 cars. The parking fee is $8.00 per car and will be required for those attending a special event.

AVAILABILITY

The Aquarium of the Pacific is generally available for private use seven days per week between 7:00pm and 12:00am (specific areas have varying start times). Private events cannot be held in public areas during regular Aquarium hours (9:00am-6:00pm). All private events are contingent upon the Aquarium’s own schedule of events and activities.

CERTIFICATE OF INSURANCE

All clients must provide The Aquarium of the Pacific with Certificate of Insurance indicating liability coverage. The Aquarium of the Pacific must be named as “additionally insured.” If not received one (1) week prior to the event date, insurance coverage will automatically be issued for the event and the Licensee will be billed an insurance premium based on the final attendance count according to the event classification. The following rates apply:

Attendance Premium

1-99 $ 83.32

100-499 $ 116.15

500-1499 $ 174.22

1500-3000 $ 225.98

STAFFING

The Aquarium provides, as a part of the regular fee, custodial and facility personnel. Volunteers are available to attend the event to provide accurate interpretation of the exhibits at no additional cost to you. The Aquarium of the Pacific cannot guarantee a minimum number of volunteers attending.

CATERING

Savor…SMG Catering is the exclusive in-house caterer for the Aquarium of the Pacific. No outside food and beverage is allowed for special events; all food and beverage will be provided by SAVOR…

DECORATING

All décor items must be flame proofed and are subject to Aquarium approval. All decorations must be free standing. No item may be leaned against any wall or affixed to the interior or exterior portions of the building in any manner. The following are prohibited at the Aquarium of the Pacific: Live fish, dried previously living animals (i.e. coral), shells, candles, pyrotechnics, balloons, confetti, rice, sand, and neon glow sticks and necklaces. Live trees or shrubs must be approved by the Aquarium of the Pacific Special Events.

EXHIBIT LIGHTING

At approximately 8:30pm some of the exhibits begin a slow dimming process, which is similar to the inhabitant’s natural environment.



ENTERTAINMENT

Musical performances and other entertainment may take place only in certain areas of the Aquarium at approved sound levels, which will be deemed appropriate at the sole discretion of The Aquarium of the Pacific. It is important to the success of the event and to the professionalism of all parties involved that all entertainment be set-up before guests arrive and that no sound equipment is faulty or substandard. Set-up cannot begin prior to 6:00pm. Audio-Visual equipment is available for rent from the Aquarium. Audio-Visual equipment from an outside vendor is subject to approval as electrical circuits are limited in common areas of event production. All special lighting or décor fixtures are subject to approval by The Aquarium of the Pacific. Cords must be secured to the floor by runners only. Taping cords to tile floors is not allowed.

DELIVERIES/ REMOVALS

Delivery of props, equipment, and rental items are not arranged through The Aquarium of the Pacific and must be scheduled with the Aquarium at least (1) week prior to the event. All props, entertainment, and rentals will be admitted into the Aquarium only on the day of the event and after all day visitors have left the facility. Immediately following the event, the Licensee and or delivery company must remove all decorations, props, equipment and rentals.

EVENT ENHANCEMENTS

Shark Lagoon, California Terrace or the Interior Upper Level may be added to your event space. Audio / visual packages are also available, including our 8 screen projection system.



