

# Long Beach Museum of Art



## 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*



### Director of Food and Beverage

Jose Martinez

562.439.2119 x241 [josem@lbma.org](mailto:josem@lbma.org)

### Special Event Coordinators

Sarajeva Vasquez and Nallely Murillo

### Special Event Assistant

Luann Ottinger and Adreanna Edwards

### Special Events Contact Info:

562.439.2119 x234

[specialevents2@lbma.org](mailto:specialevents2@lbma.org)

Visit our website at [www.lbma.org](http://www.lbma.org)

Follow Us On



# 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](http://www.lbma.org).

**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**

\$4,000 Friday-Sunday (May-October PEAK)  
\$3,000 Friday-Sunday (November-April OFF PEAK)  
\$1,500 Monday-Wednesday (May-October PEAK)  
\$1,000 Monday-Wednesday (November-April OFF PEAK)

**Site Fee Includes the Following (Food, Beverage, Rentals, Staffing, Tax, and Gratuity Additional) :**

- One Month Out Planning Meeting
- Food Tasting for up to Four People
- Event Timing 5:30 p.m.-10:00 p.m.
- 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 of 76 or more guests

## **OUTSIDE VENDORS**

- Host will need to provide their own DJ/Band, Florist, Photographer and Dessert
- Day-of Event Planners are recommended but not required





## 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 Kabobs               | Tender filets marinated and grilled with fresh veggies  |
| >Chicken Skewers           | Grilled breast of chicken lightly seasoned with fresh pineapple   |
| >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.  |
| >Coconut Shrimp            | Crispy coconut crusted shrimp. Served with a spicy-sweet orange chili sauce.  |
| >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.                        |
| >Artichoke on Crostini     | Homemade artichoke dip spread on pesto crostini   |

\*Menu Subject to Change Without Notice

\*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

Egg salad & mild leek

Smoked salmon mousse

Chicken salad with tarragon & raisins

Roast beef, greens, tomato, & mustard

Brie Cheese and Fig Jelly

**\$8.00 per person\***

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## Dining Packages

### *Plated Dinners*

Dinner selections are to be made by the host.

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.

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

\*Baby Spinach, Dried Cranberries, Gorgonzola, 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\***

### **Special Dietary Menus**

Claire's is able to cater to dietary restrictions and requests including but not limited to:

Vegetarian, Vegan, Gluten-Free, and Allergen Free Meals

*\*Menu Subject to Change Without Notice*

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



### **Kid's Dinner Menu**

Chicken Tenders served with French Fries and Fresh Fruit, 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\***

## **Buffet Style**

*All buffet meals are served with a host choice of:*

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

### **Menu One**

*Choice of two Entrées:*

Chicken Marsala, Tri Tip, or Fresh Tilapia  
**\$29.95 per person\***

### **Menu Two**

*Choice of two Entrées:*

Marinated Top Sirloin, Stuffed Chicken, Mahi-Mahi, or Atlantic Salmon  
**\$39.95 per person\***

## **Desserts**

### **Dessert Station**

Host's Choice of three  
**\$10.95 per person**

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## Beverage Services

### 4-Hour Hosted Non-Alcoholic Bar

Sodas, Iced Tea, Lemonade & 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 (750 ml. Wine or Champagne bottles only): \$15 per bottle

### Standard 4.5 Hour Hosted Bar

One Standard Mixed Drink from our list, Beer, White Wine, Red Wine & Champagne  
Non-alcoholic Beverages & Self-Service Coffee & Tea  
Champagne Toast included  
**\$32.00 per person\***

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

### Premium 4.5 Hour Hosted Bar (additional glassware rental fees apply)

Array of House Mixed Drinks, Beer, White Wine, Red Wine & Champagne  
Non-alcoholic Beverages & Self-Service Coffee & Tea  
Champagne Toast included  
**\$39.00 per person\***

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

Add Tableside Served Coffee: \$5.00 per person

*\*Menu Subject to Change Without Notice*

**\*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)