EVENING EVENTS
CURATING YOUR STORY

SPECIAL EVENTS DEPARTMENT
EMAIL | specialevents@lbma.org
PHONE | 562.439.2119 x234
WEBSITE | lbma.org/special-events
CAPACITY
Outdoor patios: up to 250 guests seated
Historic Anderson House: up to 60 guests seated
(pending health orders and safety guidelines)

RECEPTION SITE FEE
(Staffing fee not included)
$5,000 Saturday-Sunday (peak: May-October)
$4,000 Saturday-Sunday (off: November-April)
$2,500 Monday-Friday (year round)

FEES INCLUDE:
• Event space available 6:00pm—10:00pm (not including set up)
• Food tasting for up to four guests
• Month-of planning meeting
• Panoramic ocean views
• Decorative lighting
• Preferred vendor list
• Cake cutting and serving
• Two private suites (including libations)

STANDARD RENTALS (not included in site fee):
Reception tables
48" round tables
6' tables (water & lemonade, sign-in and place cards)
Pole lights with 3 par 38 cans
30" round high-top cocktail tables
Polyester: table linens and napkins in your choice of colors
Standard dinnerware
Standard flatware
Standard glassware
Standard white folding chairs

VALET SERVICE
Parking vendor and/or alternative transportation is REQUIRED for parties of 76 guests or more
• Valet is optional for parties of up to 75 guests

OUTSIDE VENDORS
• Clients will need to provide DJ/Band, Florist/Décor, Photographer and Cake/Desserts
• Day-of planners are recommended but not required
FOOD & LIBATIONS

CATERING SERVICE
Our oceanfront restaurant, Claire’s at the Museum, provides experienced event production and innovative cuisine

Food & Beverage Minimums
Monday-Friday: $6,000
Saturday: $8,000
Sunday: $10,000

Micro Event Minimums*
(November-April)
Monday-Friday: $2,500
Saturday/Sunday: $5,000

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. All food and libation choices are due 2 weeks prior to event date. Taxes and 25% gratuity not included.

*Our micro evening events special can accommodate up to 50 guests. This package is perfect for small weddings, rehearsal dinners, holiday parties.
CANAPÉS

TRAY PASSED HORS D’ŒUVRES | $ per guest
Choice of one | $12.95
Choice of two | $16.95
Choice of three | $20.95
Choice of four | $24.95
Choice of five | $28.95

BEEF KABOBS
Grilled Tender Beef Slices with Chimichurri Sauce

CHICKEN KABOBS
Grilled Tender Chicken Slices with Yogurt Dipping Sauce

TUNA TARTARE
Fresh Tuna Served on House Potato Chips

GRUYÈRE CHEESE PUFFS
Gougère with Gruyere and Sea Salt

CRAB CAKES
Lump Crab Meat with Blend of Herbs and Rémoulade Sauce

SHRIMP COCKTAIL
Baja White Shrimp with House Cocktail Sauce

WILD MUSHROOM TARTLET
Wild Mushroom Mix with Parmigiano Reggiano and Chives

WEDGE SALAD
Apple, Goat Cheese, and Walnuts on an Endive Petal

FRIED MEATBALLS
Prosciutto, Ground Pork, Parmigiano Reggiano and House Salsa Verde

CHEESY POLENTA BITES
Fried Polenta with a Roasted Tomato Sauce

CROSTINI
Tomatoes, Basil, Garlic, and Red Wine Vinaigrette served on a Crostini
PLATTERS

VEGETABLE | $10 per guest
Seasonal Vegetables Served with Assorted Dips

FRESH FRUIT | $12 per guest
Seasonal Fruit from Local Farmer’s Markets

GOURMET CHEESE & CRACKERS | $17 per guest
Assorted Imported and Domestic Cheese and Crackers

CHARCUTERIE | $17 per guest
A Delicious Assortment of Quality Imported and Domestic Cured Meats
Served with Olives and Mixed Nuts
CHEF’S CHOICE

Choice of two entrées (additional choice +$10 per guest):

CHEF’S CHOICE #1 | $48 per guest
- Roasted Chicken
- Rockfish Bouillabaisse
- Grilled Hanger Steak

CHEF’S CHOICE #2 | $58 per guest
- Chicken Roulade
- Salmon
- Braised Short Ribs

CHEF’S CHOICE #3 | $68 per guest
- Lamb Chops
- Rib Eye Filet
- Sea Bass

SALADS | Choice of One
- ARUGULA | Walnuts, Fennel, Fresh Lemon, Parmigiano Reggiano
- MARKET SALAD | Market Fruit, Goat Cheese, Radish, Red Onion, Seasonal Vinaigrette
- HOUSE CAESAR | Escarole, Anchovy, Fresh Lemon, Parmigiano Reggiano

SIDES | Choice of Two
- Garlic Mashed Potatoes | Herb Fried Potatoes
- Roasted Broccolini | Roasted Carrots
- Mushroom Gratin | Blue Lake Green Beans

SPECIAL DIETARY MENUS
Claire’s will cater to dietary restrictions and requests including: vegetarian, vegan, gluten-free, and allergen-free meals

CHILDREN’S MENU | $15 PER CHILD
VENDOR MEALS | $38 PER PERSON
BUFFET OPTION AVAILABLE FOR ADDITIONAL RENTAL COST
LIBATIONS

NON-ALCOHOLIC BAR | $10 per guest
4 hour hosted bar:
Soda
Iced Tea
Lemonade
Coffee & hot tea
(+$5 champagne or Martinelli’s toast)
Corkage Fee (750 ml. wine or champagne bottles only) | $20 per bottle
Non-alcoholic bar selections included in all packages below

BEER AND WINE BAR | $26 per guest
4 hour hosted bar:
Champagne
Champagne/cider toast
House beer and wine

STANDARD BAR | $35 per guest
4 hour hosted bar:
1 signature cocktail
Champagne
Champagne/cider toast
House beer and wine
Wine service with dinner | $5 per guest
Tray passed champagne and wine available during cocktail hour | $3 per guest

PREMIUM BAR | $42 per guest
4 hour hosted bar:
2 signature cocktails
Champagne/cider toast
House soft spirits
Array of house mixers
Craft beer selections
White & red wine
Wine service with dinner | $3 per guest
Tray passed champagne and wine available during cocktail hour | $3 per guest
TERMS & CONDITIONS

- To secure your date, the total site fee and a $1,000 refundable security deposit are required. 50% payment will be due three (3) months prior to the event.
- Guest count AND final payment are due two (2) 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’s Check, Cash or Credit Card. We do not accept personal checks for final payment.
- We will do our best to accommodate all dietary requirements and preferences. Please voice such concerns during the planning process. Changes to the menu can be made up to 48 hours before the 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 rental fees are not included in site fee pricing.

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: _____________________________
*Billing Zip code: _________________________________________________
*Keep Card on File: □ Yes   □ No

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