

Claire's
at the Museum

50% OFF SITE FEE
HOLIDAY PRICING

EVENING EVENTS

CURATING YOUR STORY



SPECIAL EVENTS DEPARTMENT
EMAIL | specialevents@lbma.org
PHONE | 562.439.2119 x234
WEBSITE | lbma.org/special-events

SCAN HERE



TO SUBMIT
YOUR INQUIRY

DETAILS

CAPACITY

Outdoor patios: up to 250 guests seated / 1500 guests cocktail-style
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: \$3,500

Saturday/Sunday: \$6,000

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'Oeuvres | \$ 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 Carpaccio w/Caper & Tomato Relish served on Crostini

Chicken Curry Phylo Tarts with Tzatziki Sauce

Seared Ahi Tuna on Wonton Crisp with Asian Slaw & Wasabi

Grilled Vegetable Flat Bread with Pepper Jam, Arugula
& Goat Cheese

Louisiana Crab Cakes with Remoulade Sauce

Brie & Toasted Almond Tarts with Fig Jam

Tomato Basil Cordials & Grilled Cheese

Smoked Salmon Tartare with Sweet Herbs Bound
in Aioli atop Arugula Wonton Crisp

Grilled Vegetable Puff Pastry Tarts with Gouda Cheese

Bruschetta with Beet Hummus, Cherry Tomato and Olive Relish

Asparagus wrapped in Prosciutto on Crostini

Brie, Cumin Roasted Potato, Caramelized Onion Quesadilla with Apricot Chili Sauce

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 | \$48 per guest

Airline Chicken Breast with Spinach Mushroom Cream Sauce
Mahi Mahi with an Almond Sesame Berre Blanc Sauce
Grilled Flat Iron Steak with a Roasted Garlic and Sundried Tomato Sauce

Chef's Prime #2 | \$58 per guest

Bourbon And Mollases Pork Tenderloin with an Apricot Chili Sauce
Grilled Salmon with a Honey Mustard Glaze
Braised Short Ribs in Natural Juice atop Creamy Polenta

Chef's Elite #3 | \$68 per guest

Lamb Chop with an Mint Verde Sauce
Rib Eye Filet with Cabernet Rosemary Reduction
Grilled Sea Bass Filet with Black Bean & Pesto

SALADS | Choice of One

Arugula | Toasted Walnuts, Pear, Lemon Vinaigrette, Parmigiano Reggiano
Market Salad | Baby Lettuces, Market Fruit, Goat Cheese, Radish, Red Onion, Italian Vinaigrette
Spinach Salad | Preserved Cranberries, Gorgonzola, Toasted Almonds, Balsamic Vinaigrette

SIDES | Choice of Two

Garlic Mashed Potatoes | Roasted Red Potatoes with Rosemary
Roasted Broccolini & Red Bell Peppers | Roasted Root Vegetables & Herbs
Wild Mushroom & Spinach Saute | Haricot Verts with Carrots
Basmati Rice with Confetti Bell Peppers |

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 selection:

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 toast
House beer and wine

STANDARD BAR | \$35 per guest

4 hour hosted bar:

1 signature cocktail
Champagne
Champagne toast
House beer and wine

Wine service with dinner | \$5 per guest

Tray passed champagne and wine available during cocktail hour! \$3 per guest

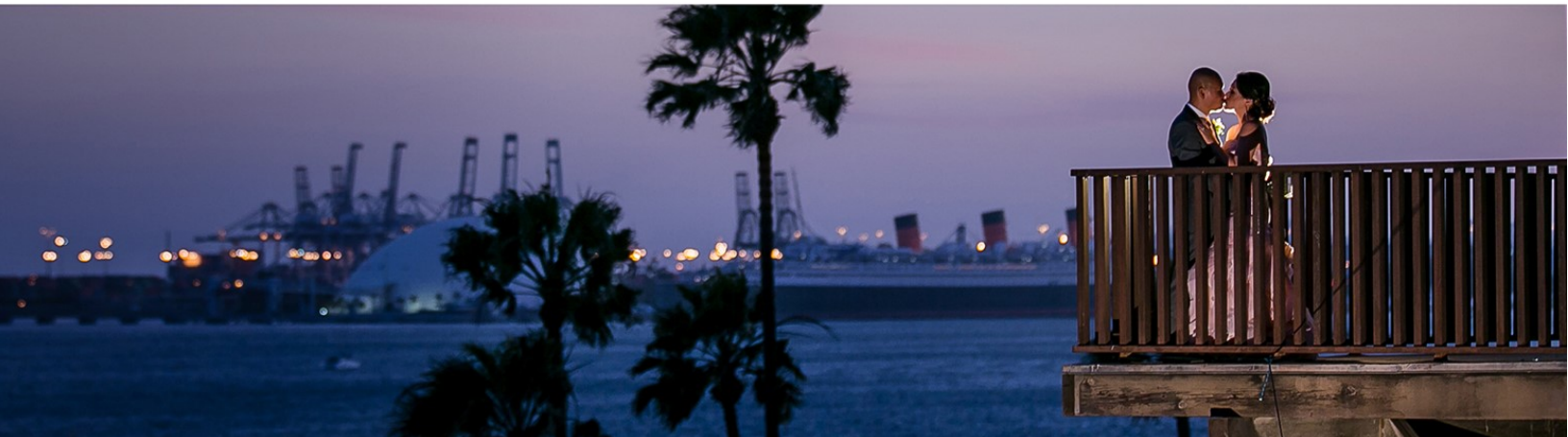
PREMIUM BAR | \$42 per guest

4 hour hosted bar:

2 signature cocktails
Champagne toast
House soft spirits
Array of house mixers
Craft beer selections
White wine & 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:** _____

***Keep Card on File:**

☐ Yes ☐ No

Reserved Area:

☐ Fireside Room

☐ Nussbaum Parlor

☐ Outdoor Lawn(s)

Claire's
at the Museum

Long Beach Museum of Art Site Plan

