

CURATING YOUR
love
STORY

Long Beach Museum of Art

SPECIAL EVENTS DEPARTMENT

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WEDDING WIRE | THE KNOT | PINTEREST | FACEBOOK | INSTAGRAM

SCAN HERE



TO SUBMIT
YOUR INQUIRY

DETAILS

CAPACITY

Outdoor patios: up to 250 guests seated
Historic Anderson House: up to 60 guests seated
(pending health orders and safety guidelines)

CEREMONY FEE

\$500 (excludes elopements)

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:

- One hour rehearsal
- Ceremony (5:30pm-6:00pm)
- 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

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

- Couples will need to provide Officiant, DJ/Band, Florist/Décor, Photographer and Cake/Desserts
- Day-of wedding 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'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 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

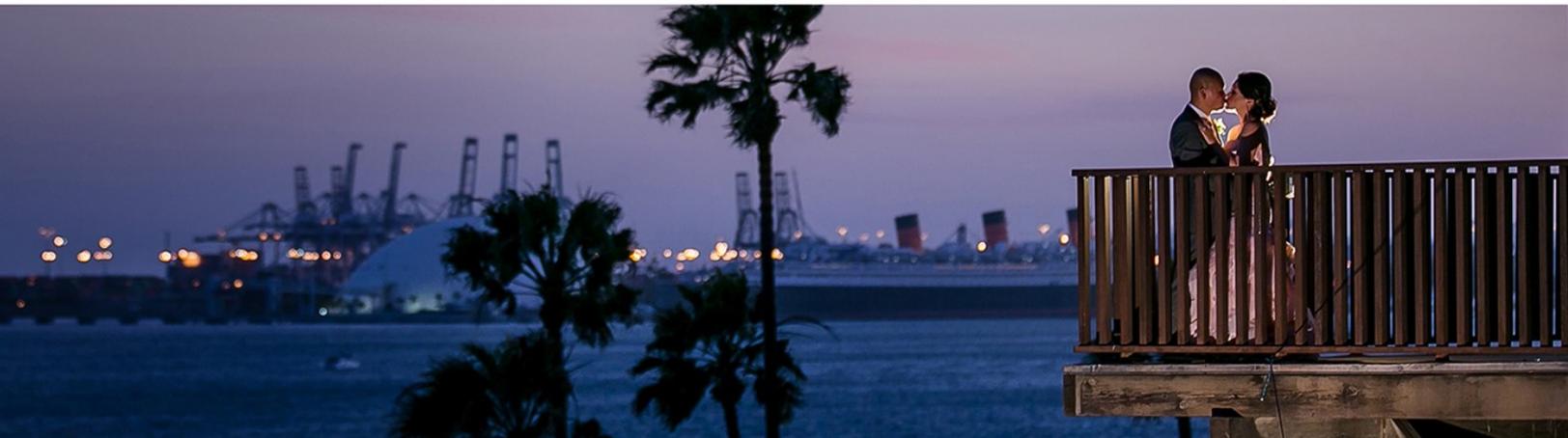
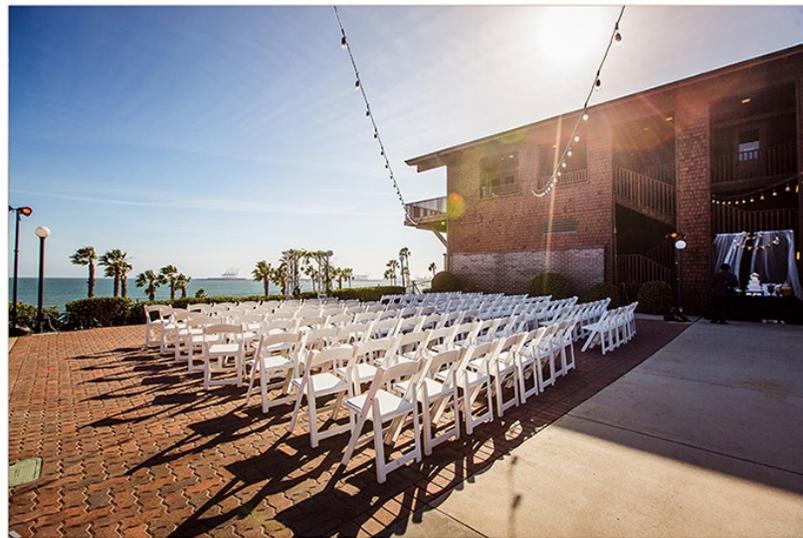
PREMIUM BAR | \$42 per guest

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
- A non-refundable site fee must be paid in advance in order to secure the 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

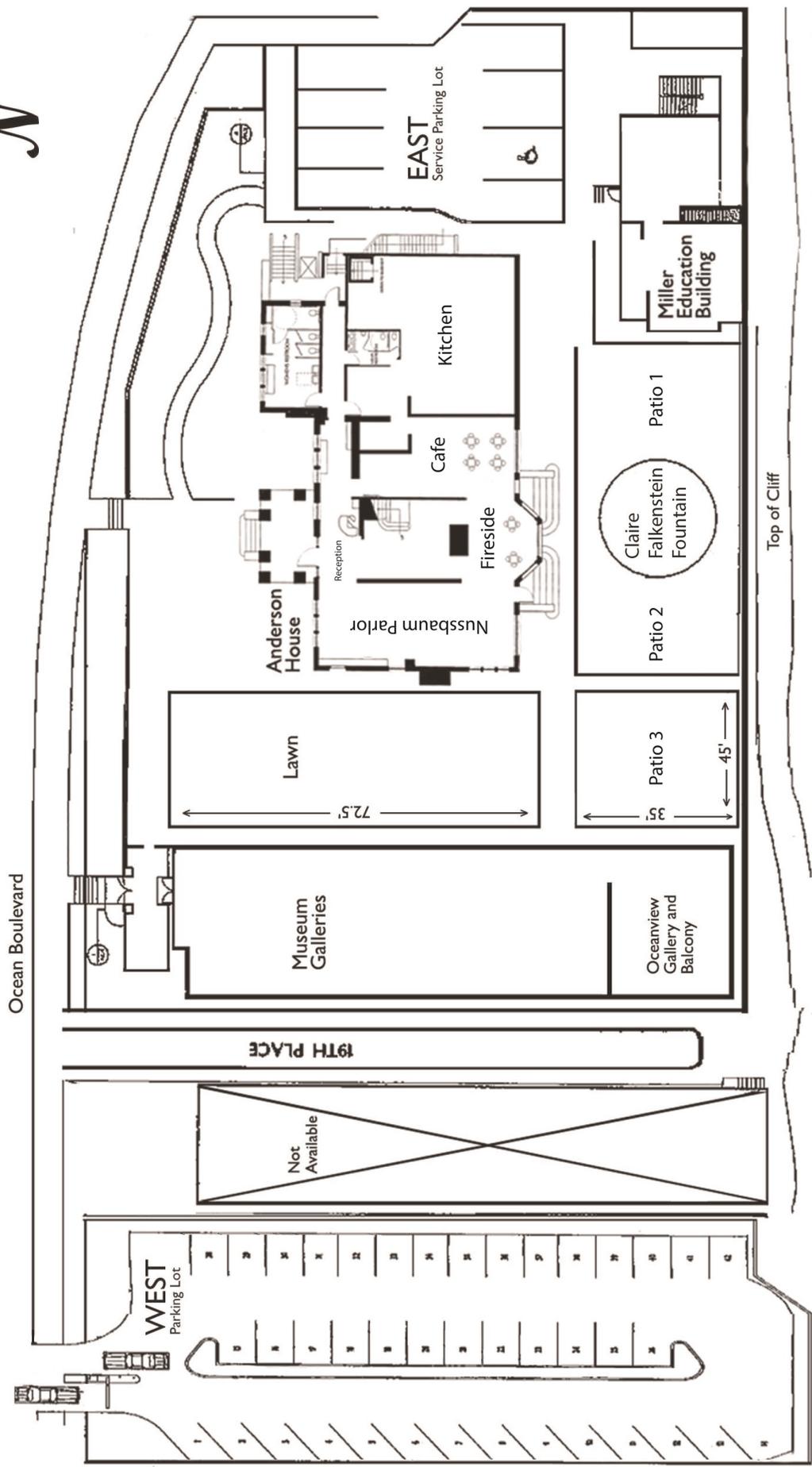
Type: Visa MasterCard American Express Discover

*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)



Long Beach Museum of Art Site Plan



Junipero Beach Parking Lot

Top of Cliff

Ocean Boulevard

19TH PLACE

WEST
Parking Lot

Not
Available

EAST
Service Parking Lot

Anderson
House

Nussbaum Parlor

Cafe

Kitchen

Miller
Education
Building

Patio 1

Claire
Falkenstein
Fountain

Patio 2

Patio 3

45'

35'

Lawn

72.5'

Museum
Galleries

Oceanview
Gallery and
Balcony