SPECIAL EVENTS

SPECIAL EVENTS MENU COLLECTIONS

Phone: (562) 951-1663  E-mail: AOPCatering@LongBeachCC.com
Web: AquariumOfThePacific.org/SpecialEvents
Special Events at the Aquarium of the Pacific

The Aquarium of the Pacific’s mission is to install a sense of wonder, respect, and stewardship for the Pacific Ocean, its inhabitants, and ecosystems.

The Aquarium showcases various regions of the Pacific Ocean and offers a variety of event spaces to enjoy. We offer sustainable, chef-crafted, and locally sourced menu collections. Our chef, managers, and staff are dedicated to providing you and your guests with a unique atmosphere for your event. Our commitment to quality ensures a stellar customer experience.

The desire to connect over food is universal. We create the reality.
Aquarium Event Spaces

Great Hall - Seated holds up to 500 guests. Reception style holds up to 1,000 guests.
Dive into a unique event when you dine and dance under the suspended replica of a life-sized blue whale and her calf. The first floor of the Aquarium has access to the Southern California/Baja Gallery, and the beautiful three-story Honda Blue Cavern exhibit provides a spectacular backdrop to the event space. From intimate gatherings to large-scale events, the Great Hall can be transformed to hold dinners and receptions.

Upper Level Galleries - Reception style holds up to 1,000 guests.
Expand your guests’ experience with the upper level galleries. The Tropical Pacific Gallery represents the beautiful marine life you would find off the coast of Palau and other islands. The Northern Pacific Gallery represents the northernmost region of the Pacific Ocean, specifically habitats in and around the Bering Sea, and features such animals as puffins and sea otters. While enjoying drinks and appetizers, your guests can explore the variety of sea life on the second level. Everyone is sure to be captivated by the wonders these exhibits offer!

Shark Lagoon - Reception style holds up to 500 guests.
Immerse your guests in Shark Lagoon and have an interactive event. This exhibit features over 150 sharks, some you can touch… and some that you can’t! This expansive outdoor exhibit lets you enjoy the SoCal weather during an intimate cocktail hour or reception-style event.

California Terrace - Reception style holds up to 100 guests.
Our California Terrace is an add-on space that is located outside on the second floor. This area is home to our penguins, has a ray touchpool, and overlooks the Seals and Sea Lions Habitat. This space is a great location to introduce your guests to the Aquarium and is perfect for welcome drinks, cocktail hour, or a reception.

Café Scuba - Seated holds up to 50 guests. Reception style holds up to 100 guests.
Our Café Scuba restaurant located on the second floor can be converted for private events. Enjoy the large patio with a view of Rainbow Harbor, floor-to-ceiling windows, and a place to view the Seals and Sea Lions Habitat.

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Aquarium Event Spaces

Pacific Visions Plaza - Holds up to 500 guests.
Located in front of the Aquarium, the plaza features a beautiful lawn area and an elegant Earth-friendly garden with the spectacular backdrop of the new Pacific Visions biomorphic glass building. This event space is flexible to fit your needs, whether you are planning a picnic, cocktail hour, or dinner. For evening events, the building features stunning lighting effects.

Pacific Visions - Reception style holds up to 200 guests.
(available for reservations starting fall 2019)
The Aquarium’s first major expansion, Pacific Visions is housed in a stunning two-story glass biomorphic building. Representing the aquarium of the future, Pacific Visions features a state-of-the-art immersive theater, interactive art installations, engaging multimedia displays, and live animal exhibits. The art gallery provides an expansive space ideal for receptions and sit-down dinners with the backdrop of a coral wall and coral reef and plankton projections and a virtual waterfall in the adjoining orientation gallery. The 300-plus seat, stadium-style Honda Pacific Visions Theater with a large-scale 180-degree screen, floor projection, and state-of-the-art sound system is the perfect space for impactful presentations and screenings. And the culmination gallery features animal exhibits and interactive multimedia displays. Book Pacific Visions for your private Pacific Visions experience or use the space for your own tailored event.

Veranda - Seated holds 50 guests, reception style holds up to 100 guests.
The rooftop Veranda provides one of the best views of our city, overlooking Rainbow Harbor and the Aquatic Park lighthouse. Your guests can enjoy the space at any time of the day, for breakfast, lunch, cocktail hour, or dinner. The Veranda has built-in lounge seating, dining tables, and chairs. This lounge area is perfect to celebrate birthday parties, showers, graduations, or retirement parties.

PREMIER Watershed Classroom - Meetings holds up to 50 guests, reception style holds up to 75 guests.
LEED Platinum certified, this building serves as an example of alternative energy use, sustainable design, and water conservation and reuse. The space is flexible, with a roll-up wall to expand the event space to the outdoors for receptions or cocktail hour. It also features built-in audio-visual equipment for meetings and presentations. Views of Rainbow Harbor make this space enjoyable for day and evening gatherings.
Menu Collections

Pacific Collection
This collection includes our spectacular Great Hall and associated first floor galleries and a three-course plated meal or buffet. You may add locations to enhance your guests’ experience.
$103 per person

Shoreline Collection
This collection was crafted to be an appetizer meal and is ideal for a reception in the Great Hall. Adding additional exhibit spaces will broaden the guest experience.
$120 per person

Harbor Collection
This collection can be used when booking the Veranda, Pacific Visions Plaza, or Café Scuba. It includes a three-course plated meal or buffet. Site fees apply.
$68 per person

All food and beverage pricing is subject to a 22% administrative fee and applicable sales tax.
Three-Course Plated Meal

Salad Starter

Please select one

Market Garden Salad
Chopped romaine, arugula and baby greens with tomato, cucumber and carrot, crispy onions and champagne vinaigrette

Heirloom Tomato Burrata Salad - Seasonal
Freshly sliced heirloom tomato layered with burrata cheese over watercress with basil vinaigrette

Berry Bleu Salad
Chopped romaine, arugula, and baby greens with bleu cheese crumbles, candied pecans, and dried cranberries or seasonal fresh strawberries with balsamic vinaigrette

Apple Arugula Salad
Baby Arugula, sliced Granny Smith apples, shaved parmesan cheese and spiced pecan with citrus vinaigrette
Three-Course Plated Meal

Duo Entrée

*Please select two protein types*

**Petite Filet**
Grilled center cut beef filet paired with a classic demi-glace sauce

**Beef Short Rib**
Tender beef short rib braised with Cabernet wine, beef au jus, Mirepoix, and fresh herbs

**Crimini Mushroom Chicken Scallopini**
Seared chicken breast in a white wine sauce with mushroom and tomato

**Poulet Roti**
Herb roasted frenched chicken breast with classic chicken velouté sauce

**Chicken Florentine**
Chicken breast stuffed with sautéed spinach and mascarpone cheese with pear beurre blanc

**Seared Pork Loin**
Rosemary and mustard pork loin with Granny Smith apple and fennel chutney with a cherry balsamic reduction

**Sustainable Seafood Daily Catch**
Please ask your sales representative for more information

Contact us at 562.951.1663 or AOPCatering@longbeachcc.com
Three-Course Plated Meal

Vegetarian, Vegan, Gluten Free, and Dairy Free Options

Roasted Balsamic Portobello Mushroom
Lemon truffle oil smashed new potato with a roasted balsamic Portobello mushroom stuffed sweet red, yellow and orange Holland peppers, asparagus, and butternut squash with a balsamic reduction.

Stuffed Sweet Holland Pepper
Holland pepper stuffed with tri-color quinoa, seasonal vegetables surrounded in a roasted Spanish sweet piquillo pepper champagne sauce

Accompanied by
Fresh Seasonal Vegetables
Artisan Rolls & Butter

Choice of one starch
Herb Roasted Potatoes
Garlic Smashed Potatoes
Dauphinoise Potato Gratin
Lemon Herb Polenta
Seasonal Vegetable Quinoa
Rice Pilaf
Three-Course Plated Meal

**Dessert Selections**

*Please select one*

- **Rustic Pear and Marzipan Tart**
  Crisp, lightly sweet, buttery pastry shell baked with marzipan and sliced pear served on blackberry puree

- **Chocolate Hazelnut Cake**
  Layered chocolate cake with hazelnut mousse chocolate ganache and crushed hazelnuts

- **Flourless Chocolate Cake (GF)**
  A flourless “fallen” chocolate cake made from an aerated chocolate custard

- **Chocolate Timboli**
  Rich, orange-scented chocolate mousse surrounded by chocolate ganache strawberry puree

- **Pistachio Cake**
  Layers of white pistachio cake, pistachio mousse, and chocolate ganache mango coulis

**All Dinner Collections Include**

Regular and decaffeinated Starbucks® coffee
Tazo tea service
Filtered water

Contact us at 562.951.1663 or AOPCatering@longbeachcc.com
Buffet Concepts

Entrée
*Please select two protein types*

**Petite Filet**
With a cremini marsala wine sauce

**Short Rib**
Cabernet wine braised beef short rib

**Pork Loin**
With a classic lemon Dijon sauce

**Chicken Piccata**
Seared chicken breast with a butter lemon white wine caper sauce blended with mixed herbs

**Sustainable Seafood Daily Catch**
With a citrus beurre blanc

All Menus Include

**Pasta Shells**
With spinach and mascarpone cheese in marinara sauce

**Chef Selected Fresh Seasonal Vegetables**

*Choice of one starch*

**Rice Pilaf**

**Smashed Potatoes**

**Lemon Herb Polenta**
**Buffet Concepts**

**Salad**

*Please select one*

**Classic Caesar Salad**
Romaine lettuce layered with house-made croutons and shaved parmesan cheese with Caesar dressing.

**Berry Bleu Salad**
Chopped romaine, arugula, and baby greens with bleu cheese crumbles, candied pecans, and dried cranberries or fresh seasonal strawberries with balsamic vinaigrette.

**Market Garden Salad**
Chopped romaine, arugula, and baby greens with tomato and crispy onions with champagne vinaigrette.

**Arugula Apple Salad**
Baby arugula and sliced apples with shaved parmesan cheese and spiced pecans with citrus vinaigrette.

**Dessert**

Seasonal dessert bars and freshly baked cookies

**All Buffets Concepts Include**

Regular and decaffeinated Starbucks® coffee
Tazo tea service
Filtered water

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Apps and Small Bites

Cold
50 pieces per selection

Caprese Skewer (GF) - $5.50
Bocconcini mozzarella, cherry tomato, and fresh basil with balsamic glaze

Mediterranean Olive Tapenade Bruschetta (V) - $5.50
A blend of green and black Mediterranean olives, roasted red peppers, garlic, oregano and canola oil resting on toasted baguette with balsamic reduction and micro basil

Fig Flatbread Bite - $6.00
Boursin cream cheese, fig jam, chives and bacon
*Vegetarian option available

Sustainable Shrimp Pineapple Ceviche - $6.50
Sustainable Selva Shrimp® tossed with diced pineapple, tomato, onion, cilantro, and jalapeños prepared in fresh lime juice served with corn tortilla chips

Seared Tuna Pop - $6.50
Sushi-grade tuna coated with the Aquarium’s secret blackening spices, pan seared on a skewer with spicy Japanese glaze and scallions with toasted black and white sesame seeds

Sustainable Shrimp Cocktail Shooters - $6.50
Large, cold sustainable Selva Shrimp® with classic horseradish cocktail sauce and lemon garnish with chive accent in an individual vessel

Curry Chicken Salad Tartlet - $6.00
With golden raisins, celery, candied nuts, and scallions

All food and beverage pricing is subject to a 22% administrative fee and applicable sales tax.
Apps and Small Bites

**Petite BLT - $6.00**
Focaccia bread with mascarpone cheese, topped with diced tomato and onion concasse, diced applewood smoked bacon, and chive

**Beef and Arugula Crostini - $7.00**
Thiny sliced, herb roasted beef layered on a house-made crostini with herbed horseradish cream cheese, arugula, and diced piquillo peppers

**Pamplona Chorizo Crostini - $6.00**
A chiffonade of cured Pamplona chorizo with roasted red pepper, herbed cream cheese and caramelized sweet onion on house-made crostini

**Hot**
50 pieces per selection

**Chimichurri Shrimp Skewers - $6.50**
Sustainable Selva Shrimp® coated in chimichurri sauce

**Manhattan Pork Belly Skewer - $6.50**
Tender, rich pork belly braised with fresh herbs, beer, and apple and orange juice, then flash fried, dusted with clove, allspice, cumin, and kosher salt garnished with a Luxardo cherry gastrique

**Lemongrass and Duck Confit Spring Roll - $6.50**
Slow roasted duck confit and lemongrass wrapped in wonton fried to a golden crisp and served with a spicy plum sauce

**Maple Chicken Sausage Wellington - $6.00**
Maple chicken sausage wrapped in puff pastry with thyme aioli

*All food and beverage pricing is subject to a 22% administrative fee and applicable sales tax.*
Apps and Small Bites

Raspberry Chipotle Chicken Skewer - $6.00
Tender chicken thighs marinated in fresh herbs, raspberry puree, Dijon mustard, and chipotle peppers served with orange blossom honey chipotle sauce

Thai Chicken Satay - $6.00
Tender chicken thighs treated with sweet chili sauce, curry scallion, ginger and sriracha served with a sweet and spicy Thai peanut dipping sauce

Beef Empanadas - $7.00
Flaky pastry filled with spiced ground beef picadillo finished with chipotle crème fraîche

Korean Beef Satay - $7.00
Tender beef marinated in shallot, garlic, red pepper paste, scallions, soy sauce, and lime juice served with sweet chili peanut sauce

Samosa Pockets (V) - $5.00
A classic pastry stuffed with potatoes, peas, herbs, and eastern spices wrapped in phyllo dough with harissa crème fraîche

Brie Almond Pear Sash (V) - $5.00
Baked layers of paper-thin phyllo dough filled with brie, pears, and toasted almond.

Papa Rellena (V) - $5.00
Seasoned mushrooms rolled in smashed potato then lightly dusted in panko bread crumbs fried to a golden crips

All food and beverage pricing is subject to a 22% administrative fee and applicable sales tax.
Shoreline Collection  

Apps and Small Bites

*Please select two from the Apps and Small Bites menu list*

Takeaway Salad and Pasta Station

**Salad**

*Please select one*

- **Classic Caesar Salad**  
  Romaine lettuce with house-made croutons, shaved parmesan cheese, and Caesar dressing

- **Market Garden Salad**  
  Chopped romaine, arugula, and baby greens with tomato and crispy onions with champagne vinaigrette

**Pasta**

*Please select one*

- **Penne Rigate Ragù**  
  With a roasted red and yellow cherry tomato ragù served with herbed focaccia bread

- **Florentine Pasta Shells**  
  With spinach and mascarpone cheese in marinara sauce served with herbed focaccia bread

- **Farfalle Pasta**  
  Tossed with a pesto cream sauce and sundried tomatoes served with herbed focaccia bread
Shoreline Collection

Chef Action Stations
$195 per culinary attendant

Please select two protein types

- **Beef Short Ribs**
  With rosemary Cabernet demi-glace and smashed potatoes

- **Honey-Lime Sriracha Glazed Chicken Skewer**
  With rice pilaf

- **Pork Tenderloin**
  With a Luxardo cherry reduction and garlic smashed new potatoes

- **Sustainable Shrimp**
  In a mango beurre blanc with rice pilaf

- **Spinach Quiche or Quiche Lorraine**
  With a classic mornay sauce

- **Sustainable Seafood Daily Catch**
  With Dijon cream sauce and lemon herbed polenta

- **Roasted Portobello Mushroom**
  With balsamic glaze and lemon herbed polenta

**Takeaway Dessert**
A variety of sweet bites and fresh baked cookies

Shoreline Collection Includes

- Regular and decaffeinated Starbucks® coffee
- Tazo tea service
- Filtered water
Aquarium Bar Concepts

Full Bar Concept
Cocktails, domestic beer, imported beer, craft beer, wine, assorted sodas, and bottled water
First hour: $19.00/person; Each additional hour: $10.00/person

Wine and Beer Concept
Domestic beer, imported beer, craft beer, house wine, assorted sodas, and bottled water
First hour: $15.00/person; Each additional hour: $8.00/person

Cash Bar Service
Full cash bar service is available with the option to include pre-paid tickets.

Bar Options
Cocktails - Ultra Premium, Super Premium, Premium
Beer - Domestic, Imported, Craft
Wine - Premium, House
Soft Drinks
Spring Water

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.

$195.00 per bartender
One bartender required for every 75 to 100 guests based on type of service and location.

All food and beverage pricing is subject to a 22% administrative fee and applicable sales tax.
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 7:00 p.m. and 12:00 a.m. (specific areas have varying start times). Private events cannot be held in public areas during regular Aquarium hours (9:00 a.m.-6:00 p.m.). 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 a 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:

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<th>Attendance</th>
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<td>1 - 99</td>
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Staffing
The Aquarium provides, as a part of the regular fee, custodial and facility personnel. Volunteers are available to attend the event to provide educational interpretation of the exhibits at no additional cost to you. The Aquarium of the Pacific cannot guarantee a minimum number of volunteers attending.

Catering
PREMIER is the exclusive in-house caterer for the Aquarium of the Pacific. No outside food or beverages are allowed for special events; all food and beverages will be provided by PREMIER.
Booking Guidelines

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 staff.

Exhibit lighting
At approximately 8:30 p.m. some of the exhibits begin a slow dimming process, which is similar to the inhabitants’ 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 6:00 p.m. 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 arranged through the Aquarium of the Pacific and must be scheduled with the Aquarium at least one (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, Upper Level Galleries, Veranda, or California Terrace may be added to your event space. Audio-visual packages are also available, including our eight-screen projection system. Ask about our dive shows and available animal experiences to add to your event.