AN EVENT
EXPERIENCE
Like No Other!
SAFETY IS OUR PRIORITY!

Our five-step Venue Shield program puts the safety of our guests and staff first! These procedures are designed to provide multiple layers of safety and sanitation throughout our venue and at every event.

- **Staff to complete health check before all shifts**
- **Increased cleaning procedures throughout the venue**
- **Staff to wear provided face masks at all times**
- **Hand sanitizers available to customers and staff**
- **Social distancing of 6 feet or more to be observed**

For more information regarding the ASM Global Venue Shield program, please visit our website at [www.asmglobal.com/p/our-story/news-releases/hygeneshield](http://www.asmglobal.com/p/our-story/news-releases/hygeneshield)
Welcome!

AN EVENT @
THE AQUARIUM OF THE PACIFIC

- The Aquarium of the Pacific’s mission is to instill 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.
Our Mission
Our mission is to enrich guest experience, building upon your vision through food—listening, learning, growing, harvesting, cooking and breaking bread together.

Curating stories through food creates a powerful bond between people, place and time. Creating in an instant, a flavor, a taste or a familiar aroma can transport us to a memory—a snapshot in time with family and friends. That is the power of food. We strive to build on those moments.

We showcase who we are by focusing on where we are and customizing experiences.

We seek out partnerships with local chefs, restauranteurs and farmers, who will help us shape a singular dining experience known only at our venue, set within the unique backdrop of our community.

Sustainability
Our sustainability initiatives include purchasing locally produced and sustainably raised products, sourcing sustainable seafood, using non-petroleum-based products, and recycling and composting our waste whenever possible.

Allergens & Food Safety
We are focused on providing an inclusive environment to all your attendees. Whether your guests have a food allergy, food intolerance or dietary preference our teams are trained to meet your needs.

Our Sales Team, Chefs and Managers take a ServSafe Allergen course and understand how to prepare safe food for your guests. We will offer the best in guidance and suggestions to provide a safe and welcoming dining environment for your event.

Speak with your Sale Representative about any anticipated dietary concerns as early as possible to ensure the most seamless service.
Chef Ken was born and raised in the Central Valley of California and his commitment to using fresh, local ingredients developed naturally from that early exposure to local meats and vegetables, fruits and nuts.

His early passion for the culinary arts led him to open his own catering company and ultimately, when he outgrew that challenge, to join the SAVOR food team at the Aquarium of the Pacific.

At the Aquarium, Ken found the perfect match up for his passion for cooking delicious local food and his event planning talents. That passion reached new heights with his collaboration with Kim Thompson, the Director of Seafood for the Future at the Aquarium. Working together they developed menu offerings that support seafood populations and fisherfolk while providing the significant benefits of eating fish dishes to Aquarium customers.

In preparing all of his dishes Chef purchases his salad and vegetable ingredients from local farms such as Weiser Family Farms, County Line Harvest, Two Peas in a Pod and Munak Ranch. Chicken is purchased from Mary’s Chicken, a California based, family owned farm that supplies organic chicken with no antibiotics. Now, in addition to offering antibiotic free chicken and seasonal vegetable dishes, Chef Ken is delighted to present his Fish of the Year (farm raised Kanpachi) and a local Runner Up (wild caught California Black Cod) for our guests.

For this year’s Fish of the Year Chef Ken selected a Seafood of the Future approved, farm raised Kanpachi that he prepares with a Macadamia Nut crust and a tropical Rum Sauce served with Golden Pheasant Polenta, Delicata Squash, Asparagus & Charred Cherry Tomatoes.

Chef Ken is confident that in addition to the amazing ambiance provided by the Aquarium of the Pacific, your guests will enjoy the taste and presentation of his food and take additional satisfaction from the support it provides for local farmers, ranchers and fisherfolk.

Experience our culinary staff in action as they create some of their classic cuisine and modern creations at www.savorasmglobal.com
RECEPTION

STARTERS

HOT & COLD HORS D’OEUVRES • SMALL PLATES • COCKTAILS
Launch your special event celebration with a selection of starters. Stations arranged with your choice of Chef Ken’s cold or hot hors d’oeuvres or for more substantial dining peruse his offerings of small plates; salads, pasta or entrees, presented as finished petite plates.
GET STARTED WITH

HORS D’OEUVRES

- **Cold Hors D’Oeuvres**
  - **CAPRESE SKEWER** | 8
    Bocconcini Mozzarella, Munak Ranch Heirloom Cherry Tomato, Fresh Basil with White Balsamic Glaze
  - **SAN JOAQUIN FIG ON CRISP LAVOSH** | 8
    Fresh California Fig, Boursin Cheese, Luscious Fig Jam, Chives and Crispy Bacon presented on Lavosh Flat Bread
  - **TAPENADE ON BAGUETTE CROUTON** | 8
    Green and Black California Olives, Roasted Red Peppers, Gilroy Garlic, Oregano and First Press Olive Oil; Crisp Toasted Baguette, Balsamic Syrup, Micro Basil
  - **SUSTAINABLE SHRIMP CEVICHE** | 10
    Selva Shrimp tossed with Diced Pineapple, Tomato, Onion, Cilantro, Jalapeños and Fresh Lime Juice served with Warm Corn Tortilla Chips
  - **PETITE BLT** | 9
    Focaccia Bread, Mascarpone Cheese, Tomato Concasse, Minced Sweet Onion, Diced Applewood Smoked Bacon, Chives
  - **PAMPLONA CHORIZO CROSTINI** | 10
    Spicy Pamplona Chorizo, Roast Red Pepper and Caramelized Sweet Onion on Toasted French Bread

All food and beverage pricing is subject to applicable sales tax.
Hot Hors D’Oeuvres

CRISP PORK BELLY SKEWER | 10
Berkshire Pork Belly Slow Cooked with Fresh Herbs, Beer, and Fruit Juice; then Crisp Fried with Cumin, Allspice, Clove and Sea Salt. Served with Tart Cherry Reduction

CHIMICHURRI SHRIMP SKEWERS | 10
Grilled Sustainable Sevrta Shrimp Skewers, Chimichurri Sauce with fresh parsley, cilantro, Fresno Chilies, Garlic, Onion, Red Wine Vinegar and Olive Oil

SPICY BEEF EMPANADA | 10
Flaky Pastry Filled with Beef Picadillo, Spiced Ground Beef, Tomato, California Raisins and Olives, Finished with Chipotle Crème Fraiche

MALAYSIAN CHICKEN SATAY | 9
Malaysian Chicken Skewers with Sweet and Spicy Peanut Sauce. Peanut, Tamarind Paste, Scallion, Ginger, Chilies and Garlic

BRIE, PEAR AND ALMOND PURSE | 8
Phyllo Dough Parcels Filled with California Brie, Juicy Pear, and Toasted Almond.

HOUSE MADE MUSHROOM CROQUETTE | 8
Smashed Potato with Seasonal Mushrooms, Rolled in Fresh Breadcrumbs and Fried Golden Crispy

All food and beverage pricing is subject to applicable sales tax.
SHORELINE COLLECTION

SMALL PLATES

Hot Hors D’Oeuvres
Please select two from our Hors D’Oeuvres menu on page 10.

Small Plate Salads
Please select one.

CLASSIC CAESAR SALAD
Central Valley Romaine Lettuce, House-made Croutons, Shaved Parmesan Cheese, Classic Caesar Dressing

FARMERS MARKET SALAD
Chopped Romaine, Arugula, and Mixed Baby Greens, Tomato, Crispy Onions, California Chardonnay Vinaigrette

Small Plate Pastas
Please select one.

PENNE PASTA MARINARA
Penne Pasta, Munak Ranch Roasted Heirloom Cherry Tomato, Herbed Focaccia Bread

PASTA FLORENTINE
Pasta Shells Stuffed with Spinach, Mascarpone Cheese House Made Marinara Sauce Herbed Focaccia Bread

FARFALLE PESTO ROSSO
Farfalle Pasta, California Sundried Tomatoes, Pesto Cream Herbed Focaccia Bread

Go to page 29 to select one of our package collections.
Small Plate Action Entrées

Please select ONE. Action Chef Attendant fee is $240.

**FARM RAISED KANPACHI**

**BRAISED SHORT RIBS CABERNET**
Free Range Beef Short Ribs, Slow Cooked with California Cabernet Brown Sauce, Smashed Red Potatoes with Roast Gilroy Garlic

**PAN SEARED PORK TENDERLOIN, SOUR CHERRY GASTRIQUE**
Sautéed Pork Tenderloin, Sour Cherry Gastrique Smashed Local New Potatoes with Roast Gilroy Garlic

**SHRIMP WITH MANGO BUTTER SAUCE**
Sustainable Farmed Shrimp, Lemon Mango Beurre Blanc, California Rice Pilaf

**HOUSE MADE QUICHE WITH CHARRED TOMATOES**
Choice of Quiche with Sautéed Heirloom Bacon and Onions or Spinach; Valdivia Farms Haricot Verts, Munak Ranch Charred Heirloom Cherry Tomatoes

**OVEN ROASTED PORTOBELLO**
Roasted Portobello Mushroom California Balsamic Glaze, Lemon Herbed Golden Pheasant Polenta

Dessert
A chef’s choice collection of seasonal dessert bars and freshly baked cookies will be served to finish off your buffet.
DINNER COLLECTIONS

PLATED ENTRÉES • DUO OPTIONS • BUFFETS

Roasted Duck with Lemon Herb Polents
Conscientious Food Selection

Every dish we serve is created with a focus on local fresh ingredients, support for our communities and minimizing environmental impact. Special attention has been given to our fish and shellfish dishes. Chef Ken collaborated with the Sustainability Team here at the Aquarium in creating his ‘Fish of the Year’ selections, as well as in the selection of shellfish on the menu. We are passionate about our local food focus and are delighted to discuss further as we develop plans with you to create an unforgettable experience for you and your guests.

Learn about sustainable seafood initiatives and our Seafood for the Future program at www.aquariumofpacific.org/seafoodfuture
Thoughtfully Prepared and Delightful Creations

At Aquarium of the Pacific, flexibility is core to our creation of dining selections to please and delight you and your guests. While Chef Ken has thoughtfully paired entrees, sauces, starches and vegetables in combinations that he believes perfectly compliment each other, we realize that everyone has different preferences and the perfect combination for your group may be different. We are delighted to serve any of our menu items as plated entrees, served buffets or to mix and match entrees as duo plates with something to meet everyone’s tastes.
Salads
Please select one.

FARMERS MARKET SALAD
Chopped Romaine, Arugula, and Mixed Baby Greens, Tomato, Crispy Onions, California Chardonnay Vinaigrette

ARUGULA APPLE SALAD
Cuyama Orchard Granny Smith Apples with Nutty County Line Harvest Arugula Salad, Shaved Parmesan Cheese, Spiced Pecan, Citrus Vinaigrette

PEPPERY WATERCRESS, HEIRLOOM TOMATOES AND BURRATA CHEESE
Sliced Heirloom Tomato layered with Burrata cheese, Watercress, Basil Vinaigrette

BLUE CHEESE, PECANS AND FRUIT, WHITE BALSAMIC VINAIGRETTE
Chopped California Romaine, Arugula and Baby Greens with Tangy Blue Cheeses, House Candied Pecans, and Dried Craisins or Strawberries, White Balsamic Vinaigrette

Go to page 29 to select one of our package collections.
Chef Ken’s Entrée Creations

Please select one.

FARM RAISED KANPACHI

WILD CAUGHT BLACK COD
Pan Seared Wild Caught California Black Cod with Piquillo Pepper Sauce. Presented on White Truffle Smashed Red Potatoes, with Local Haricots Verts & Patty Pan Sunburst Squash Finished with Chive Oil

CABERNET BRAISED BEEF SHORT RIBS, POLENTA, CARROTS AND BRUSSELS SPROUTS
California Beef Short Rib, slow cooked with Central Valley Cabernet, Onion, Carrots and Garlic, served with Creamy Golden Pheasant Polenta, County Line Harvest Thumbelina and Dragon Carrots and Two Peas in a Pod Brussel Sprouts

ROAST PORK MEDALLION, APPLE FENNEL CHUTNEY, DAUPHINOISE POTATOES, CAULIFLOWER AND ROMESCO
Pan Roasted Berkshire Pork Medallion, Cuyama Orchards Granny Smith Apple and Fennel Chutney and Cherry Balsamic Reduction. Creamy Dauphinoise Potatoes, 2 Peas in Pod Farms Romesco and Colored Cauliflower, Charred Heirloom Tomatoes

Go to page 29 to select one of our package collections.
ROAST BONE-IN CHICKEN BREAST, PAN REDUCTION, ROAST POTATO, SQUASH AND PEA TENDRILS
Reduction; Weiser Family Farms Mixed Baby Potatoes, Oven Roasted with California Olive Oil, Kosher Salt and Black Pepper, Roast Sunburst Squash with Olive Oil and Citrus Vinaigrette, Coleman Family Farm Pea Tendrils, sautéed with Butter, Garlic and White Wine

FLAME GRILLED FILET MIGNON, GARLIC MASHED POTATO, HARICOT VERT, CHERRY TOMATOES
Flame Grilled Filet Mignon Medallion, Smashed Red Potato with Roast California Garlic, Valdivia Farms Haricot Vert, Munak Ranch Charred Heirloom Cherry Tomatoes

OVEN ROASTED PORTOBELLO
Roasted Portobello Mushroom California Balsamic Glaze, Lemon Herbed Golden Pheasant Polenta

DINNER DUOS
If you’d like to provide your guests with more variety, please select two of the proteins from the list above, our Catering Team and Chef Ken can help you with selecting the best vegetables and starches to match your choices.

Go to page 29 to select one of our package collections. All food and beverage pricing is subject to applicable sales tax.
Desserts

Please select one.

**RUSTIC PEAR & MARZIPAN TART**
Crisp, lightly sweet, buttery pastry shell baked with marzipan and sliced pear served on blackberry purée.

**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 aerated chocolate custard.

**CHOCOLATE TIMBOL**
Rich, orange-scented chocolate mousse surrounded by chocolate ganache and strawberry purée

**PISTACHIO CAKE**
Layers of white pistachio cake, pistachio mousse, chocolate ganache and mango coulis

Go to page 29 to select one of our package collections.

All food and beverage pricing is subject to applicable sales tax.
Salads

Please select one.

FARMERS MARKET SALAD
Chopped Romaine, Arugula, and Mixed Baby Greens, Tomato, Crispy Onions, California Chardonnay Vinaigrette

ARUGULA APPLE SALAD
Cuyama Orchard Granny Smith Apples with Nutty County Line Harvest Arugula Salad, Shaved Parmesan Cheese, Spiced Pecan, Citrus Vinaigrette

HEIRLOOM TOMATEO SALAD
Sliced Heirloom Tomato layered with Burrata cheese, Watercress, Basil Vinaigrette

MIXED GREENS AND BLUE CHEESE SALAD
Chopped California Romaine, Arugula and Baby Greens with Tangy Blue Cheeses, House Candied Pecans, and Dried Craisins or Strawberries, White Balsamic Vinaigrette

Pastas

Please select one.

PENNE PASTA MARINARA
Penne Pasta, Munak Ranch Roasted Heirloom Cherry Tomato, Herbed Focaccia Bread

PASTA FLORENTINE
Pasta Shells Stuffed with Spinach, Mascarpone Cheese House Made Marinara Sauce Herbed Focaccia Bread

Go to page 29 to select one of our package collections.
**Entrées**

*Please select one.*

**FARM RAISED KANPACHI**
Macadamia Nut Crusted Blue Ocean Kanpachi, Tropical Rum Sauce, and Spicy and Sweet Pineapple Relish

**BRAISED SHORT RIBS**
California Beef Short Rib, slow cooked with Central Valley Cabernet, Onion, Carrots and Garlic

**ROASTED CHICKEN**
Oven Roasted Bone in Chicken Breast with Savory Thyme and Rosemary and a Sauvignon Blanc Pan Reduction

**PAN SEARED PORK TENDERLOIN**
Sautéed Pork Tenderloin, Sour Cherry Gastrique

**SHRIMP**
Sevra Sustainable Farmed Shrimp, Lemon Mango Beurre Blanc

**OVEN ROASTED PORTOBELLO**
Roasted Portobello Mushroom California Balsamic Glaze

**Starch**

*Please select one.*

**CREAMY GOLDEN PHEASANT POLENTA**

**BABY POTATOES**
Mixed Baby Potatoes, Oven Roasted with California Olive Oil

**RED POTATOES**
Smashed Red Potato with Roast California Garlic

**Vegetables**

Our catering team can advise you on which local seasonal vegetables pairs best with the entrée selections for your event.

**Dessert**

A chef’s choice collection of seasonal dessert bars and freshly baked cookies will be served to finish off your buffet.

Go to page 29 to select one of our package collections.

All food and beverage pricing is subject to applicable sales tax.
BEVERAGES & BAR PACKAGES
BAR PACKAGES • CHAMPAGNE • WINE • REFRESHMENTS
Celebrate With Classic Cocktails and Perfect Wine Pairings

The right selection of alcoholic and non-alcoholic beverages are as important as food choices in creating a memorable event. Starting with our variety of award winning California wines and local beers and continuing with our hand crafted cocktails our Catering Team and Executive Chef are excited to help you plan this important aspect of your celebration.
AMAZING

BAR PACKAGES

- **Full Bar Package**  |  First hour: $28.00/person; Each additional hour: $23.00/person
  Cocktails, domestic beer, imported beer, craft beer, wine, assorted sodas, and bottled water

- **Wine & Beer Package**  |  First hour: $23.00/person; Each additional hour: $18.00/person
  Domestic beer, imported beer, craft beer, house wine, assorted sodas, and bottled water

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

- **Bartender Fee**
  There is a $240.00 per bartender fee.

- **Bar Options**
  - Cocktails - 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 or a list of wines currently available. Our chef will be happy to assist in pairing wines that will best complement your menu selections.

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

All food and beverage pricing is subject to applicable sales tax.
YOUR SPECIAL EVENT

PACKAGE DETAILS • EVENT SPACES • MENU COLLECTIONS • PRICING
YOUR SPECIAL EVENT.

With a spectacular waterside location, the world-class Aquarium of the Pacific in Long Beach offers a beautiful and unique atmosphere for your special event! We know that every moment matters, from the time you arrive to the very last goodbye. The Aquarium of the Pacific will lend an aura of sophistication and class to your event!

Package includes the following:

- Four-Hour Site Rental
- Personalized Aquarium of the Pacific Event Ticket
- Professional Service Staff
- China, Glassware, and Flatware
- Seating Tables, Linens, and Chairs for up to 200 guests.
- Additional rentals are available.

ADDITIONAL BOOKING INCENTIVES:
Add Shark Lagoon, California Terrace, or Rooftop Veranda for the first hour of your event at no charge (pending availability) for events of 100 or more guests booking the Pacific Collection menu package or above.
AQUARIUM EVENT SPACES.

Great Hall
Seated holds up to 500 guests. Reception style holds up to 700 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 700 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
Part of our Harbor Collection package.
Seated holds up to 50 guests. Reception style holds up to 75 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.

All food and beverage pricing is subject to applicable sales tax.
Pacific Visions Plaza

Part of our Harbor Collection package.
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.

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

Part of our Harbor Collection package.
Seated holds 50 guests, reception style holds up to 75 guests.

The rooftop Veranda provides one of the best views of our waterfront, 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 family milestones, after meeting receptions, graduations, or corporate events.

Watershed Classroom

Meetings holds up to 50 guests, reception style holds up to 50 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.
Choosing the Aquarium of the Pacific opens the door to a variety of amazing settings to celebrate your event. Our Catering Team will guide you through potential flows for your event as well as delicious menu options that are ideally suited to our various catering spaces.

**Pacific Collection**
$148 per person
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.

**Shoreline Collection**
$169 per person
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.

**Harbor Collection**
$105 per person
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 Fee applies.*

Avocado Cup with Jicima-Cucumber Salad and Honey Lime Vinaigrette

All food and beverage pricing is subject to applicable sales tax.
PRICING.

Prices
Sales minimums vary based on date and season. Please consult a Catering Manager for price verification.

Cocktail Hour Add-ons
Include upper level interior galleries.
$1,000

California Terrace
Booked in conjunction with interior galleries.
$750

Shark Lagoon
$1,500
8-screen projection system & other aquarium enhancements are available.
BOOKING GUIDELINES.

PARKING
Parking for your event is conveniently located in city-owned parking structure adjacent to the Aquarium of Pacific and may accommodate up to 1,200 cars. The parking fee is $8.00 per car, hosted or on a cash basis.

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 rate for each size group is as follows:

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<thead>
<tr>
<th>Attendance Premium</th>
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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
SAVOR 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 SAVOR.

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.

F&B LABOR CHARGES
• Bartender Fee $240 (4 hour minimum)
• Chef Attendant Fee $240 (4 hour minimum)
• Tray Passer Fee $240 (4 hour minimum)

All food and beverage pricing is subject to applicable sales tax.
EXHIBIT LIGHTING
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.

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.

Roof Top Veranda
All food and beverage pricing is subject to applicable sales tax.
SAVOR... Aquarium of the Pacific

Contact us today at
(562) 951-1663 • AOPCatering@LongBeachCC.com
AquariumOfPacific.org/SpecialEvents