

NEON

OCTOBER 4, 2025



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*Creativity is intelligence
having fun.* — ALBERT EINSTEIN

Welcome to an evening charged with purpose and possibility!

Tonight, you join a community dedicated to supporting the next generation of innovators, explorers, and creative problem-solvers.

Since opening in 2017, MOXI's top priority has been to create a welcoming, inclusive space where *all children* feel empowered to play, explore, and learn. Your support powers accessible, dynamic educational programs that brighten every child's potential.

Thank you for igniting learning, fueling curiosity, and energizing innovation. We are grateful for your support now and in the future as MOXI continues to evolve.

With appreciation,

Austin Robyn

Austin Lampson + Robyn Parker
Event Co-Chairs





NEON

SATURDAY, OCTOBER 4, 2025

5:30 PM

RECEPTION

(first floor)

7:00 PM

WELCOME + FAMILY STYLE DINNER

(rooftop)

7:45 PM

LIVE AUCTION + PADDLE RAISE

With special guest emcee, Geoff Green

8:30 PM

SILENT DISCO + LATE NIGHT LOUNGE + ENTERTAINMENT

(first floor)

11:00 PM

EVENT CONCLUDES

Presented by:



BANK OF AMERICA

Menu

AMUSE

Parmesan Cracker

Goat Cheese Mousse, Basil Petals, Beet Pearls, Pistachio Dust

FIRST COURSE

Fall Trio Salad

Chopped Gem Lettuce, Endive, Radicchio, Fuyu Persimmons,
Pomegranate Seeds, Spiced Pumpkin Seeds, Pickled Kumquat,
Honey Tangerine Vinaigrette
(GF, Vegetarian)

FAMILY STYLE MAIN COURSE

Braised Beef Cheeks

Roasted Wild Mushrooms, Wild Arugula (GF)

Italian Braised Chicken

Fennel, Onion, Castelventrano Olives (GF)

Toasted Gnocchi

Wild Arugula, Pecorino, Bread Crumbs, Grilled Meyer Lemon
(Vegetarian)

Japanese Sweet Potatoes

Farmers' Market Sweet Potatoes, Tahini, Scallions (GF, Vegan)

DESSERT

Cafe y Citron with Lavender Shortbread Cookies

(Vegetarian, NF)

Coffee Infused Cutler's Gin, Yuzu Liquor, Tonic,
with Lavender Yuzu Foam

LATE NIGHT SNACKS

Buttered Popcorn

House-made Veggie Chips

Assorted Spiced Nuts

Live Auction Rules

1. A bid is entered by raising the bid number provided on the back of this program and recognized by the auctioneer. All bids require a number.
2. The highest bid acknowledged by the auctioneer shall be the purchaser. In the event of a dispute between bidders, the auctioneer shall have the final word in determining the successful bidder.
3. Payment in full by the successful bidder must be made either by cash, check, or credit card.
4. All sales are final. There will be no refunds or exchanges. All items are auctioned in an "as is" condition.

MOXI, The Wolf Museum of Exploration + Innovation, is not liable for any damage or injury that may result from participation in any donated service. The purchaser of any item or service agrees to, and expressly does, release and hold MOXI harmless for any and all claims of liability for any such damage or injury. Purchasers and owners bear full responsibility for consequences, if any, following participation in, or the use or application of, donated items and services.

Live Auction

CULINARY JOURNEY WITH MICHELIN®-RECOGNIZED CHEF JULIAN MARTINEZ



Beginning at the lively Tuesday Farmers Market, Chef Julian Martinez (of Michelin®-recognized Barbareño) will guide your group in hand-selecting the freshest seasonal ingredients before preparing a private multi-course feast for 12 at the award-winning Craft House Inn. Paired with thoughtfully selected wines and set in one of Santa Barbara's most stylish boutique inns, this exclusive evening celebrates the opening of new restaurant Bistro Amasa and promises extraordinary cuisine, connection, and hospitality at its finest.

Special thanks to Hearth Hospitality

Value: \$6,000

*Enjoy by October 4, 2026. Mutually agreeable Tuesday;
Black-out dates may apply.*





MIRAMAR MAGIC

Indulge in luxury beachfront elegance with a two-night stay at Rosewood Miramar Beach in a Beach House King accommodation. Includes four-course dinner for four at Caruso's, access to resort pools, fitness facilities, and complimentary valet.

Special thanks to Rosewood Miramar Beach

Value: \$13,000

Enjoy Beach House accommodation by November 1, 2026, and Caruso's by July 1, 2026. Not valid on weekends and holidays, additional blackout dates may apply.



Live Auction



PRIVATE IN-HOME COOKING EXPERIENCE WITH MAGNOLIA NETWORK® AND HBO MAX® STAR ELIZABETH POETT

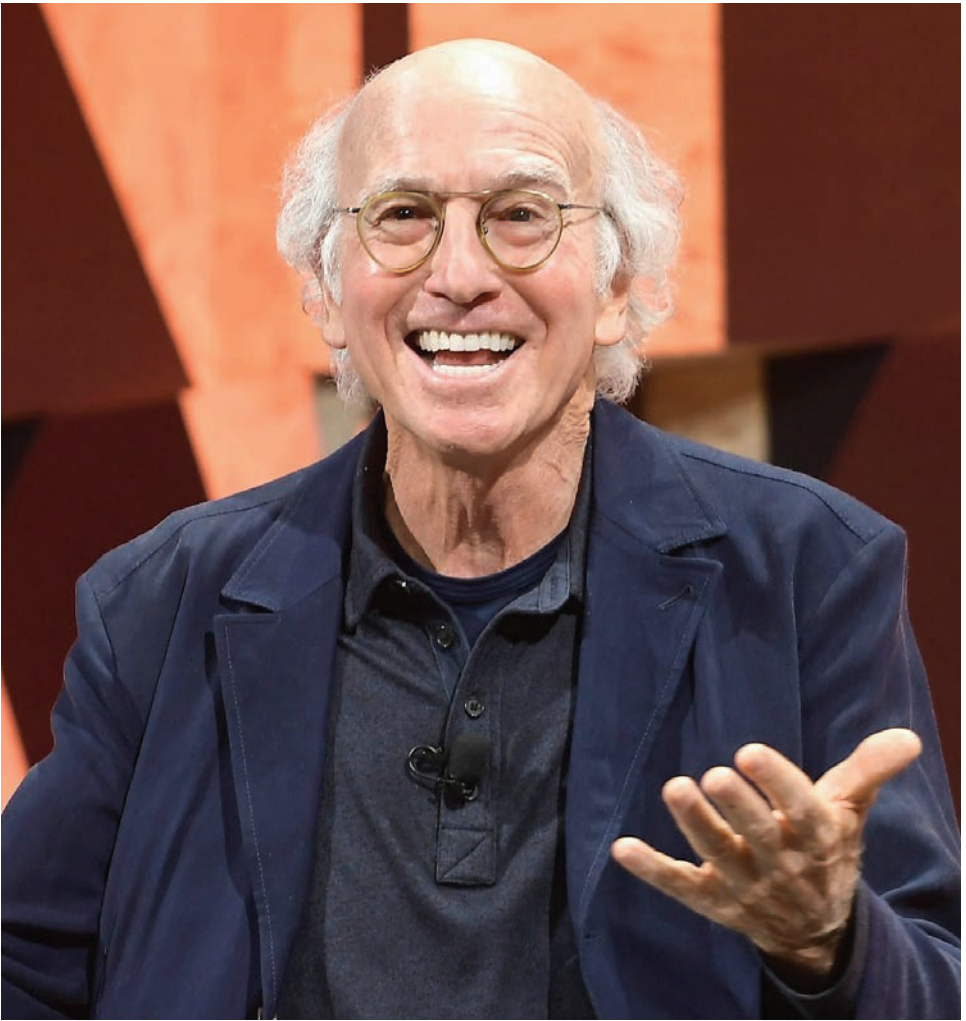
Welcome *Ranch to Table* host and cookbook author Elizabeth Poett into your home for an unforgettable evening. This exclusive experience for 10 includes a hands-on cooking lesson featuring seasonal recipes, a guided wine tasting led by a local winemaker, and a beautifully served dinner paired with regional wines.

**Special thanks to
Elizabeth Poett**

Value: Priceless

*Mutually agreeable date
to be used by October 4,
2026; Blackout dates
may apply.*





WALK-ON ROLE IN NEW HBO® COMEDY SHOW STARRING LARRY DAVID

A once-in-a-lifetime Hollywood experience awaits! Step onto the set of a new HBO® historical sketch comedy show starring Larry David. Join the action as a featured extra where you'll be cast in a non-speaking role and enjoy a brief meet-and-greet and photo opportunity with the comedy legend himself. This experience includes VIP access for you and one off-screen guest (both must be 21 or older). Filming will take place in Los Angeles between October and December 2025.

Special thanks to Jackie + Jeff Schaffer

Value: Priceless

- *Must be claimed during the show's designated filming schedule (Oct – Dec 2025)*
- *Best efforts will be made to accommodate winner's schedule; however, filming dates are fixed and cannot be changed*
- *Featured extra appearance in one scene at one filming location*
- *No guarantee your scene will appear in the final cut and be aired*
- *Footage of your appearance cannot be provided separately*
- *Photo with Larry David will be taken by show staff and may be held until release date, July 2026*
- *Must comply with all studio rules and regulations*
- *Airfare, lodging, and transportation not included*
- *This item is non-transferable and applies only to the experience listed*

Live Auction



PRIVATE FOURTH OF JULY FIREWORKS EXPERIENCE ON MOXI'S ROOFTOP

Celebrate the Fourth of July in one of the most coveted locations in town—MOXI's stunning Levinson Family Sky Garden! This private event for up to 60 guests of all ages features prime viewing of Santa Barbara's fireworks, along with festive food and drinks making it the ultimate Independence Day experience.

Value: Priceless

*To be used
July 4, 2026.*





CREATING
OPPORTUNITIES
+ INSPIRING
THE FUTURE





Your Gift Supports

- Free or reduced-cost field trips for Title I schools.
- Afterschool programs that bring free museum experiences directly to schools.
- Free and discounted admission through MOXI's Community Access Program with local nonprofits, libraries, and social service agencies.
- Free admission for teachers in Santa Barbara and Ventura Counties.
- Over 40 Camp Scholarships for kids who could not otherwise attend.
- \$1 Museums for All admission for individuals who receive supplemental nutrition assistance.
- Sensory backpacks and dedicated resources for visitors with exceptional needs.
- Disaster relief, providing free admission to families in crisis—1,700 guests welcomed during January's LA fires.

Ways to Give

- Use the QR code below, or visit moxi.org/donate to make your gift online.
- Mail a check to MOXI at 125 State Street, Santa Barbara, CA 93101.
- We welcome gifts of stock, planned gifts, and corporate matching. Contact us at 805.770.5003 or development@moxi.org to learn more.

**Thank you for igniting learning, sparking curiosity,
and expanding access for all.**

**SCAN HERE
TO MAKE A GIFT ANYTIME**



TAX ID # 77-0252722

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