

Celebrate Your Special Day at The Florida Aquarium

Thank you for selecting The Florida Aquarium for your special day.

The Florida Aquarium is committed to bringing you the highest standards of quality in food, beverage and service. We are proud to offer a wide selection of delectable cuisine and are happy to create a customized menu to fit your needs. Our Events Coordinator will help you plan the details of your special day and a Catering Manager will help you plan your food and beverage menu.

ALL OF OUR PACKAGES INCLUDE:

- Black and White Table Linen and Napkins
- Sweetheart Table or Head Table
- Buffet Décor
- Gift Table
- Guest Book Table
- Cake Table
- DJ Table
- Place Card Table
- Silver Chivari Chairs (inside events only)
- China, Glassware, Silverware
- Bridal Consultation
- Event Coordinator

All menu prices are subject to 20% Service Charge and 7% Sales Tax. Food & Beverage minimums apply.



Butler Passed Hors d'oeuvres

(Service for a minimum of 50 guests)

HOT HORS D'OEUVRES

- Lobster Cobbler
- Assorted Pot Stickers
- Adobo Chicken Quesadilla
- Spanikopita
- Vegetable Spring Rolls
- Mini Assorted Quiche
- Chicken Cordon Bleu Puff
- Raspberry and Walnut Baked Brie
- Trio of Tartlets - *Sweet Onion and Gruyere, Artichoke and Feta with Kalamata Olives, Peking-Style BBQ Duck with Plum Sauce*
- Barbeque Pork en Crouete
- Mini Beef Wellington
- Malibu Coconut Shrimp
- Scallops wrapped in Applewood Smoked Bacon

COLD HORS D'OEUVRES

- Tropical Fruit Skewers
- Bruschetta Duet
- Primavera Cream Cheese Pinwheels
- Spinach Artichoke Boursin Phyllo
- Dungeness Crab Salad Tartlet
- Goat Cheese Tartlet
- Peppered Asparagus with Prosciutto Ham
- Smoked Salmon Pinwheels
- Lightly Seared Ahi Tuna Wonton
- Chilled Beef Tenderloin Crostini

Select any 3 @ \$12.00 per person

Select any 6 @ \$21.00 per person

All passed items require butler service at \$125 per 100 guests.

Stationary Hors d'oeuvres Displays

FARMER'S MARKET CRUDITES

Farm Fresh Assorted Vegetables with Hummus and Pesto, Assorted Crackers and Flatbreads
\$7.50 per person

TRES BRUSCHETTA

Local Plum Tomato, Organic Sweet Basil Roasted Garlic, Kalamata Olive and Feta Tapenade Avocado, Cilantro and Yellow Tomato Chimichurri
\$8.00 per person

GOURMET IMPORTED CHEESE BOARD

Imported Cheeses, Seasonal Sliced Fruits and Berries, Assorted Nuts, Crackers and Lavosh
\$8.00 per person

BAKED BRIE

Baked Brie with Pistachios and Raspberries or Apples and Walnuts, Gourmet Flat Breads and Crackers
\$9.00 per person

INTERMEZZO ANTIPASTO PLATTER

Italian Meats and Cheeses, Roasted Peppers, and Assorted Crackers and Breads
\$11.00 per person

SHRIMP DISPLAY

Select two of the following flavors: Classic, Blackened, Bloody Mary, Baja Spice or Basil Pesto. Served with Lemons, Cocktail Sauce, Remoulade and Assorted Gourmet Crackers
\$12.00 per person (3 pieces per person)

SEAFOOD DISPLAY

Classic Jumbo Gulf Shrimp, Hand Selected Eastern Oysters on the Half Shell, Cilantro Ceviche Scallops, Smoked Fish Dip with Flatbreads, served with Lemon Wedges, Cocktail Sauce, Chipotle Remoulade, Ruby Red Grapefruit Mignonette, Assorted Gourmet Crackers
\$15.00 per person



Plated Dinners

All Plated Dinners include:

- 3-Hour Deluxe Open Bar
- Champagne Toast
- Domestic Cheese & Fruit Display
- Warm Artisan Rolls & Butter
- Wedding Cake Cutting & Plate Service
- Starbucks Regular & Decaffeinated Coffee
- Hot Tea & Ice Water

Choice of One Salad:

CAESAR SALAD - Chopped Romaine, Herb Croutons, Shaved Parmesan, Cherry Tomatoes served with Creamy Caesar Dressing

FLORIDA SALAD - Baby Spinach, Roasted Beets, Ruby Red Grapefruit, Walnuts, Red Onions, Bleu Cheese Crumbles and Raspberry Vinaigrette

CHANNELSIDE SALAD - Seasonal Field Greens, Cherry Tomatoes, Cucumbers, Carrots, Red Onion, Sprouts and Citrus Vinaigrette

Entrees:

CHICKEN ASIAGO

Grilled Chicken Breast topped with Prosciutto, Asiago Cream Sauce, and Shiitake Mushrooms, Roasted Red Potatoes and Broccoli Rabe

\$56.00 per person

BALSAMIC ROASTED PORK LOIN

Roasted Pork Loin with Balsamic Glaze, Red Bliss Boursin Mashed Potatoes and Baby Carrot Vichy

\$56.00 per person

MANDARIN SALMON

Roasted Salmon with Mandarin Orange Barbeque Sauce, Jasmine Rice, Green Onion, and Cilantro, and Fresh Green Beans

\$59.00 per person

SEAFOOD PROVENCE

Bay Scallops, Gulf Shrimp, Tomatoes, Shiitake Mushrooms, Garlic, Shallots, Plum Tomatoes, Baby Spinach, Feta Cheese over Steamed Linguine

\$64.00 per person

SEARED ANGUS TENDERLOIN FILET

Tenderloin Filet with Cabernet Reduction, Potatoes Gratin, Duet of Baby Carrots

\$73.00 per person

Vegetarian and Gluten-Free options available upon request



Dinner Buffets

All Dinner Buffets include:

- 3 Hour Deluxe Open Bar
- Champagne Toast
- Domestic Cheese & Vegetable Crudit  Display
- Warm Artisan Rolls & Butter
- Wedding Cake Cutting & Plate Service
- Starbucks® Regular and Decaffeinated Coffee
- Hot Tea & Ice Water

Required Carver for Buffets included in package price

DRAGON BOAT BUFFET

Fresh Field Greens with Crisp Wonton Chips and Toasted Almonds and Seasonal Fruit Served with an Oriental Dressing
Pickled Ginger Calamari Salad
Korean BBQ Short Ribs & French Fried Onions
Teriyaki Pineapple Salmon
Basmati & Mandarin Orange Rice
Medley of Asian Blend Vegetables
\$65.00 per person

GULF STREAM BUFFET

Traditional Caesar Salad with Grated Parmesan Cheese, Garlic Croutons and Creamy Caesar Dressing
Creamy Penne Pasta Vegetable Salad
Sea Salt & Peppercorn Top Round of Beef with Creamy Horseradish & Cabernet Au Jus
Grilled Chicken Breast topped with Dijon Cream Sauce & Prosciutto
Blackened Tilapia with Tropical Fruit Salsa
Herb-Roasted New Potatoes
Seasonal Vegetables
\$65.00 per person



LITTLE ITALY BUFFET

Caprese Salad: Fresh Mozzarella, Tomatoes & Basil on a Bed of Greens
Antipasto Tray with Marinated and Grilled Vegetables, Italian Meat and Cheese, Olives & Peperoncini
Traditional Bruschetta with Tomato and Basil on Garlic Crostini
Seafood Stuffed Ravioli with Alfredo Sauce
Spinach and Feta Stuffed Chicken Topped with an Herb Tomato Coulis
Penne Pasta with Creamy Tomato Basil Sauce
Fresh Seasonal Vegetables
Garlic Bread and Butter
\$67.00 per person

CORAL REEF BUFFET

Seasonal Field Greens, Cherry Tomatoes, Cucumber, Carrots, Red Onion, Sprouts, Citrus Vinaigrette
Chilled Tri-Colored Tortellini Pasta with Tomatoes, Red Onion, and Basil in Sundried Tomato Vinaigrette
Roasted Prime Rib with Dill Horseradish Sauce & Cabernet Au Jus
Seared Gulf Grouper with Lemon Caper Sauce
Chicken Margarita with Key Lime Sauce
Herb-Roasted New Potatoes
Fresh Seasonal Vegetables
\$68.00 per person

CHANNELSIDE BUFFET

Seasonal Field Greens, Cherry Tomatoes, Cucumber, Carrots, Red Onion, Sprouts, Citrus Vinaigrette
Chilled Tri-Colored Tortellini Pasta with Tomatoes, Red Onion, and Basil in Sun-dried Tomato Vinaigrette
Grilled Chicken Breast topped with Asiago Cream Sauce and Shiitake Mushrooms
Chipotle Cinnamon Roasted Pork Loin with Roasted Red Pepper Beurre Blanc
Caribbean Jerk Mahi-Mahi with Mango & Pineapple Relish
Island Rice Pilaf & Sweet Plantains
Fresh Seasonal Vegetables
\$68.00 per person



Menu Enhancements

HAND CARVED MAHI MAHI TACOS

Cilantro Lime Slaw, Black Bean and Roasted Corn Mash, Scotch Bonnet Aioli and Warm Tortillas

\$10.00 per person

ASIAN SATAY ACTION STATION

Beef and Chicken Satay grilled to order, Asian Slaw and Assorted Asian Sauces

\$10.00 per person

TAMPA TAPAS SAMPLER

Grilled Calamari Salad, Seared Ahi Tuna with Jicama and Apple Slaw, Roast Pork Tenderloin with Chipotle Sour Cream served in a petite cup

\$10.00 per person

PASTA DEL MAR

Cavatelli Pasta Sauteed to order with Mussels and Clams in White Wine Sauce finished with a Garlic Crostini

\$11.00 per person

SEA & SHELL MAC & CHEESE BAR *AQUARIUM FAVORITE!*

Combo Station with Seafood Mac and Cheese includes, Lobster, Shrimp, Scallops and Blue Crab, paired with Veggie Mac & Cheese with Roasted Red Peppers, Fresh Spinach, Feta cheese, Fresh Basil and Sundried Tomato

\$11.00 per person

One Attendant required for every 100 guests \$125.00 per Attendant

Children's Entrees

Starting at \$20.95 per child, 12 and under

Beverage Service

Bartenders are staffed one (1) per 100 guests. A \$125 per bartender fee will apply for a (4) hour service.

Deluxe Open Bar

MIXED DRINKS & SPIRITS

Jim Beam, Tanqueray Gin, Absolut Vodka, Jose Cuervo Especial Tequila, Bacardi Rum

DOMESTIC BEER

Budweiser, Bud Light, Yeungling, Samuel Adams

IMPORTED & MICRO BREW BEER

Heineken, Corona, Amstel Light, Sam Adams

WINES

Mondavi Private Selection Cabernet, Chardonnay, Merlot, Pinot Grigio

ASSORTED SODAS & JUICES

Coke, Diet Coke, Sprite, Ginger Ale, Bottled Water, Orange Juice, Cranberry Juice, Pineapple Juice

To extend your bar package over (3) hours, add \$6.00 per hour/ per person



Specialty Beers

CRAFT BEERS

Add a Craft Beer Selection to your Bar Package we offer local favorites: Tocabaga Red Ale, Jai Alai IPA, Maduro Brown and Cuban-style Espresso Brown (*please select two options*)
\$3.00 per person

Signature Drinks

Create your own signature drink or use one of ours...

COCONUT CASTAWAY

A yummy vodka champagne punch with coconut water and assorted juices giving it a delightful pink hue
\$6.00 per drink

ROSEMARY – CITRUS PUNCH

Rosemary infused Gin combined with Sugar, Orange Juice and Lemon for a refreshing party cocktail
\$6.00 per drink

WHITE RUSSIAN

Perfect for a Wedding this all White Cocktail is always a crowd pleaser, Vodka, Kaluha and Cream
\$7.25 per drink



Facility Rental Price Sheet

WEDDING CEREMONY AND RECEPTION

Florida Coral Reef Ceremony and
Main Lobby Reception (4hrs)
\$2,300.00

Florida Coral Reef Ceremony and
Reception (4hrs)
\$2,300.00

Florida Coral Reef Ceremony and
Explore-A-Shore Reception (5hrs)
\$1,700.00

Waterfront Overlook Deck Ceremony and
Explore-A-Shore Reception (5hrs)
\$1,500.00

WEDDING RECEPTIONS

Florida Coral Reef Reception (4hrs)
\$2,300.00

Main Lobby Reception (4hrs)
\$2,300.00

Waterfront Overlook Deck Reception (4hrs)
\$950.00

Explore-A-Shore Reception (4hrs)
\$950.00

Over 125 guests please add \$9.95 per person.
Additional hours available, starting at \$400 per hour





Photo credits: Angel Photography • Limelight Photography • The Gallery Studios
Captured Images by Augie • Carrie Wildes Photography

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THE FLORIDA
AQUARIUM



Weddings



SOMETHING OLD SOMETHING NEW SOMETHING BORROWED

something blue