

# **BANQUET POLICIES**

#### Menus

Our Banquet menus are merely guidelines to assist you in the development of your event. We will be happy to design events to satisfy your special needs.

#### **Banquet Fee and Tax**

A 20% Banquet Fee will be added to all food, beverage, specialty items and services. Prices are subject to all local and state taxes.

#### Guarantees

A final guarantee figure will be required seven days prior to your scheduled event. This guarantee is not subject to reduction. If a guarantee is not received, the original contracted attendance figure will be used as the final guarantee. Should your guarantee figure be exceeded, Downtown Aquarium will endeavor to serve all guests the same entrée. A 15% surcharge will apply to all meals added and/or served after the guarantee is received.

Should you choose to have more than one entrée available, a final guarantee for each item is needed and

#### **Food Service**

additional charge will apply.

Downtown Aquarium must supply all food. No food or beverage can leave the premises without prior arrangement.

#### **Beverages**

All beverages must be supplied by Downtown Aquarium, and be in accordance with state and local laws.

### Responsibilities

Downtown Aquarium does not assume responsibility for damage or loss of items left unattended.

Please inform your guests of this policy.

### Deposit

A nonrefundable deposit will be required at the time of booking, based on the contracted amount. The balance of the account will be due five working days prior to the scheduled event.

#### **Decorations**

Guests may provide decorations, subject to approval.

Downtown Aquarium is not responsible for loss or damage to any items brought into or left at the property by a guest. Any decorations provided by the facility are the property of the Downtown Aquarium and may be charged to the guest should they be missing upon completion of the event. Clients are not permitted to bring unauthorized animals on property, including decorative fish in unapproved vessels. All fish and vessels must be supplied by Downtown Aquarium.

### **Audio Visual Equipment**

The Nautilus Ballroom is equipped with access to advanced technology. For further information, please contact your sales associate.

#### Room Rental

The room rental charge will be negotiated upon booking depending on space contracted and duration of the event.

#### Engineering

Should your event require additional electrical power, lightning or the installation of banners or signs, please contact your sales associate for a schedule of charge.

#### Security

Downtown Aquarium will require one officer per 100 guests during any event in which alcoholic beverages will be consumed. Please contact your sales associate, as the officers must be booked by Downtown Aquarium.

#### **Coat Check**

A coat check attendant may be arranged in advance at the scheduled rate.

#### Subcontractors

Downtown Aquarium will be happy to supply a list of florists, decorations, musicians and photographers upon request. All subcontractors must abide by Downtown Aquarium policies, as well as meet local, state and federal safety regulations.

# **SNACKS**

Assorted Candy Bars \$3.00 each

PowerBars \$3.00 each

Granola Bars \$3.00 each

Chips with Salsa \$30.00 per quart

Chips with Guacamole \$30.00 per quart

Mixed Nuts \$30.00 per quart

Individual Bags of Chips or Popcorn \$2.50 each

Whole Fresh Fruit **\$2.50 each** 

Sliced Fresh Fruit \$3.50 per person

# **BEVERAGES**

Freshly Brewed Coffee, Decaffeinated Coffee, Iced Tea and Herbal Teas \$35.00 per gallon

Tropical Fruit Punch \$40.00 per gallon

Individual Tea Bags **\$2.50 each** 

Chilled Orange, Grapefruit and Apple Juice \$45.00 per gallon Bottled Mineral Waters \$3.75 each

Individual Cartons of Milk or Chocolate Milk

\$2.50 each

Sports Drinks \$3.50 each

Naked Juice Smoothies \$6.00 each, 8 oz

Individual Juices \$4.00 each

Assortment of Regular and Diet Soft Drinks
\$3.50 each
\$5.00 per person for four-hour package
\$100.00 Bartender service charge per bar

Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff.

AN UNDERWATER ADVENTURE

# **BREAKFAST SELECTIONS**

#### **Continental Breakfast**

Selection of Muffins, Danishes, Coffee Cakes and Croissants Served with Preserves, Butter, Assorted Chilled Juices, Freshly Brewed Regular and Decaffeinated Coffee \$13.00 per guest

with Sliced Fresh Fruit \$15.00 per guest

with Sliced Fresh Fruit and Breakfast Tacos \$18.00 per guest

#### **Omelet Station**

One Attendant per 75 Guests Required. \$75 per attendant for First Two Hours.

Bacon, Ham, Onion, Mushroom, Tomato, Spinach, Sweet Pepper, Scallion,

Cheddar and Jack Cheese, Freshly-Cracked Eggs, Egg Whites and Egg Beaters available

\$14.00 per guest

(Add to any buffet meal at \$9.00 per guest)

#### Plated Breakfast

Sliced Fruit, Choice of Eggs (Scrambled or Omelet)
Choice of Danish, Muffin or Croissant, Choice of Bacon or
Sausage and Hash Browns with Veggie Garnish
\$22.00 per guest

#### **Belgian Waffle Station**

Fresh Berries, Vermont Maple Syrup, Fresh Whipped Cream and Strawberry Sauce \$12.00 per guest

(Add to any Buffet Meal at \$6.00 per guest)

Omelet & Waffle Stations require a Chef at \$75.00 each (One per 50 guests)

#### **Breakfast Buffet**

Selection of Muffins, Danishes, Coffee Cakes and Croissants served with Preserves,
Butter, Sliced Fruit, Choice of Breakfast Potatoes (Hash Browns or Country Fried Potatoes),
Bacon/Sausage, Scrambled Eggs, French Toast with Syrup,
Assorted Chilled Juices, Freshly Brewed Regular and Decaffeinated Coffee
\$26.00 per guest

# Fresh Bakery Items

Assorted Breakfast Pastries \$28.00 per dozen Bagels with Cream Cheese \$30.00 per dozen

Fresh Croissants or Croissant Sandwiches
Ham-N-Cheese or Scrambled Egg-N-Cheese
\$35.00 per dozen

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# **DAY PACKAGE**

### **Breakfast**

Continental Breakfast, plus Choice of Tacos or Assorted Croissant Sandwiches
Or

Plated Breakfast with Sliced Fruit, Choice of Scrambled, Poached Eggs or Omelet, Danish, Muffin or Croissant, Hash Browns with Asparagus, Zucchini and Smoked Tomatoes

### **Morning Break**

Granola Bars with Choice of Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Sodas

#### Lunch

Plated Lunch Options
Buffet Lunch Options (Minimum 50 guests required)
(Up to \$35.00 from menu selection)

#### **Afternoon Break**

Cookies and Assorted Candy Bars

### **Audio Visual Presentation**

Podium, Microphone and Screen Additional Supplies Provided at Additional Cost

\$80.00 per person

Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff.

ORDERWATER ROTERIORE

# PICNIC PACKAGES

(Outdoor Picnic Area)

#### **GUPPY PICNIC PACKAGE**

Grilled Burgers with all the fixings (Veggie Burgers available upon request)
Hot Dogs with all of the fixings

### Choice of one of the Following Side Dishes:

Fruit Salad, Coleslaw, Potato Salad, Baked Beans, Mac-N-Cheese or Mixed Green Salad with Variety of Dressings

Package Includes:

Kettle Chips

Choice of one of the following:

Variety of Frozen Treats, Assorted Cookies, Brownies or S'mores

Served with Lemonade and Freshly Brewed Iced Tea

\$20.99 per adult • \$9.99 per child (ages 3-10) • two-and-under free

### SHARK ATTACK PICNIC PACKAGE

Choice of 3 of the Following Entrées:

Grilled Burgers with all the fixings (Veggie Burgers available upon request)

Bratwursts

**BBQ Chicken Sandwiches** 

Hot Dogs with all the fixings

Choice of three of the Following Side Dishes:

Fruit Salad, Coleslaw, Potato Salad, Baked Beans, Mac-N-Cheese or Mixed Green Salad with Variety of Dressings

Package Includes:

Kettle Chips

Variety of Frozen Treats, Assorted Cookies, Brownies or S'mores

Served with Lemonade and Freshly Brewed Iced Tea
Soda \$2.50 per unit

\$29.99 per adult • \$13.99 per child (ages 3-10) • two-and-under free

Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff.

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# **PICNIC PACKAGES (continued)**

(Outdoor Picnic Area)

# **Hot Dog Buffet**

Grilled Hot Dogs with all the fixings (Veggie Dogs available upon request) Kettle Chips and Ice Pop

Served with Lemonade and Fresh Brewed Ice Tea

\$11.99 per adult • \$7.99 per child (ages 3-10) • two-and-under free

# Hamburger Buffet

Grilled Burgers with all the fixings (Veggie Burgers available upon request) Kettle Chips and Ice Pop

Served with Lemonade and Fresh Brewed Ice Tea

\$15.99 per adult • \$8.99 per child (ages 3-10) • two-and-under free

Each additional side item \$2 per person

# **BOX LUNCHES**

\$19.95 per guest

### Roast Beef with Boursin Cheese Spread Sandwich

Apple

Potato Chips

Pasta Salad

Cookie or Brownie

Canned Soft Drink or Bottled Water

#### Roasted Turkey and Provolone Cheese Sandwich

Apple

Potato Chips

Pasta Salad

Cookie or Brownie

Canned Soft Drink or Bottled Water

## Grilled Vegetable Sandwich

Portobello Mushroom, Cheese, Zucchini, Yellow Squash,

Red Bell Pepper and Red Sweet Onion

Pasta Salad

Apple

Potato Chips

Cookie or Brownie

Canned Soft Drink or Bottled Water

Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff.

AN UNDERWATER ADVENTURE

# PLATED LUNCH ENTRÉES

All Entrées Include Choice of Salad, Vegetable, Starch, Dessert, Assorted Breads, Iced Tea and Coffee

#### Plated Lunch Salads

Field Greens with Grape Tomatoes, Cucumbers, Carrots, Raspberry Vinaigrette and Creamy Herb Dressing

Classic Caesar Salad with Crisp Hearts of Romaine, Shaved Grana Padano Cheese, Garlic Croutons and Garnished with Parmesan

Spinach Leaves with Orange and Grapefruit, Toasted Almonds, Jicama, Sliced Mushrooms and Warm Bacon Dressing

Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff.

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# PLATED LUNCH ENTRÉES (continued)

# **Entrée Options**

Chimichurri Marinated Chicken Breast

topped with Roasted Tomatillo Salsa, served with Yucca-Plantain Purée \$27.00 per guest

Herb-Crusted Beef Tenderloin with Wild Mushroom Ragout \$40.00 per guest

Grilled Shrimp
Cilantro Lime Sauce and Avocado Pico de Gallo
\$28.00 per guest

Lump Crab Cake
with Tomatoes, Lemon and Butter Sauce
\$30.00 per guest

Mahi Mahi with Mango Pico de Gallo \$30.00 per guest

Chicken Marsala
with Classic Red Wine Reduction and Mushroom Sauce
\$27.00 per guest

Chicken Piccata
with Capers and Lemon Butter Sauce
\$27.00 per guest

Poblano Pepper stuffed with Goat Cheese and Fresh Vegetables \$25.00 per guest

Szechuan Tofu
with White Rice and Asian Vegetables
\$26.00 per guest

Beef Filet and Grilled Jumbo Shrimp Combo \$48.00 per guest

Child's Plate (10 years and under)
Salad or Fruit Cup
Chicken Tenders or Mac-N-Cheese
Corn on the Cob and French Fries
\$15.00 per guest

Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff.

# LUNCH ENTRÉE

# **STARCHES**

Basmati Rice Pilaf

White Rice

Roasted Garlic or Horseradish Mashed Potatoes Roasted Fingerling Potatoes

# **VEGETABLES**

Grilled Seasonal Vegetables

Mushroom Medley

Baked Asparagus with Parmesan Cheese

Sautéed Spinach

## DESSERTS

Inquire for selection

# **LUNCH BUFFETS**

Each Buffet Includes Assorted Breads, Iced Tea and Coffee (Minimum 50 guests)

### The Nemo

Soup of the Day

Sliced Deli Meats and Cheeses

Assorted Sliced and Whole Breads

Assorted Varieties of Mayonnaise and Mustard

Potato Chips

Pasta Salad

Potato Salad

Assorted Cakes and Pies

\$25.00 per guest

Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff.

AN UNDERWATER ADVENTURE

# **LUNCH BUFFETS (Continued)**

Each Buffet Includes Assorted Breads, Iced Tea and Coffee (Minimum 50 guests)

## The Neptune

Soup of the Day

Field Greens with Assorted Dressings and Toppings

Tomato Mozzarella Salad

Choice of

Grilled Chicken with Cilantro-Tamarind Glaze

Or

Seared Salmon with Mustard Cream Sauce

Or

Hanger Steak with Red Wine Reduction

Baked Penne Pasta with Roma Tomato, Ricotta and Grana Padano Cheese Sauce

Green Beans with Texas Sweet Onion and Bacon

Maple-Balsamic Glazed Grilled Vegetable Mélange

Roasted Red Skinned Mashed Potatoes

Assorted Fruit Pies and Cakes

### \$32.00 per guest

#### The Nautilus

Soup of the Day

Southwest Caesar

Chickpeas with Parsley, Mint and Lemon

Herb-Seared Snapper with Pontchartrain Topping

Sliced Beef Tenderloin with Merlot Reduction

Balsamic Grilled Vegetables

French Beans and Petite Carrots

Herb-Roasted Fingerling Potatoes with Peppers and Onion

Garden Fusilli with Market Vegetables

Assorted Fruit Pies and Cake

**\$42.00** per guest

#### The Poseidon

Soup of the Day

Field Greens with Assorted Dressings and Toppings

Cucumber and Tomato Salad with Shrimp and Feta Cheese

Pasta Salad

Choice of

Peppered Sirloin with Red Wine Mushroom Reduction

Or

Grilled Chicken

Served with Sautéed Mache and Flaked Red Chili Cream

Baked Asparagus with Parmesan Cheese

Roasted Fingerling Potatoes with Black Pepper and Blue Cheese

Assorted Fruit Pies and Cakes

\$36.00 per guest

Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff.

N UNDERWATER ADVENTURE

# THEMED LUNCH BUFFETS

All Buffets Include Assorted Breads, Iced Tea and Coffee (Minimum 30 guests)

# Cajun Style Buffet

Seafood or Chicken and Andouille Sausage Gumbo

Blackened Catfish with Roasted Corn Relish

Chicken Sausage Jambalaya

Fried Okra

Penne Pasta with Spicy Cream Sauce

Bread Pudding with Bourbon Cream Anglaise

Seasonal Fruit Cobbler

\$37.00 per guest

#### Caribbean Buffet

Soup Du Jour

Jerk-Seasoned Chicken with Tropical Fruit Relish

Mahi Mahi with Mango Scallion Sauce

Grilled Vegetables

Curried Rice

Mango or Pineapple Mousse

Coconut-Frosted Cake

\$32.00 per guest

Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff.

UNDERWATER ADVENTURE

# PLATED DINNERSELECTIONS

All Entrées Include Choice Of Salad, Vegetable, Starch, Dessert, Assorted Breads, Iced Tea and Coffee

## **Plated Hot Dinner Appetizers**

Baked Brie en Croûte Stuffed with Raspberries and Toasted Almonds \$8.50 per guest

Grilled Tiger Shrimp with Duo Pepper Essence **\$12.00** per guest

### Plated Dinner Soups Served by the Cup

New England Clam Chowder \$5.99 per guest

> Green Chili \$5.99 per guest

Roasted Poblano and Avocado \$5.99 per guest

> Lobster Bisque \$6.99 per guest

#### **Plated Dinner Salads**

Field Greens with Grape Tomatoes, Cucumbers, Raspberry Vinaigrette and Creamy Herb Dressing

Classic Caesar Salad with Crisp Hearts of Romaine, Shaved Grana Padano, Garlic Croutons and Shaved Parmesan

Wedge of Iceberg Lettuce with Tomatoes, Red Onion, Cracked Black Pepper and Blue Cheese Dressing

Spinach Leaves with Orange and Grapefruit, Toasted Almonds, Jicama, Sliced Mushroom and Mustard Dressing

Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff.

AN UNDERWATER ADVENTURE

# PLATED DINNER SELECTIONS (Continued)

#### Plated Dinner Entrées

Child's Plate (10 years and under)
Salad or Fruit Cup
Chicken Tenders or Mac-N-Cheese
Corn on the Cob and French Fries
\$15.00 per guest

Chicken Marsala \$34.00 per guest

Beef Wellington with Béarnaise Sauce \$41.00 per guest

Filet Mignon with Truffled Wild Mushroom Ragout \$52.00 per guest

Roasted Mediterranean Lamb Chops with Fig and Port Reduction \$52.00 per guest Filet Mignon with Roasted Shallot Demi-Glace with Garlic Butter Seared Jumbo Shrimp \$52.00 per guest

Herb-Crusted Salmon topped with Mushrooms, Capers and Lemon Butter \$37.00 per guest

Broiled Stuffed Basa with Seafood Filling \$35.00 per guest

Grilled Swordfish with Teriyaki Glaze \$40.00 per guest

Chicken Sicilian Stuffed with Sun-Dried Tomatoes, Goat Cheese and Pesto Cream \$37.00 per guest

#### Plated Dinner Starches

Roasted Fingerling Potatoes with Sweet Peppers, Chives and Parsley

Roasted Garlic Duchess Potatoes

Potatoes Au Gratin

Basmati Rice Pilaf

Wild Mushroom Risotto

Trio Mashed Potatoes

# **Plated Dinner Vegetables**

Sautéed Spinach

Asparagus with Roasted Red Pepper

Trio of Mushrooms

Honey-Glazed Carrots

Sautéed Green Beans

Seasonal Vegetables

**Desserts**Inquire for selections



Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff.

# **DINNER BUFFETS**

All Buffets include Assorted Breads, Iced Tea and Coffee (Minimum of 40 guests)

#### The Mariner Buffet

One Soup, One Green Salad, One Composed Salad, One Seafood Specialty, One Beef/Fowl or Pork, Two Sides and Two Desserts \$44.00 per guest

### **Sunken Treasure Buffet**

One Soup, One Green Salad, One Composed Salad, One Seafood Specialty, One Fresh Fish, One Beef/Fowl or Pork, Three Sides and Three Desserts \$49.00 per guest

#### A Whale of a Buffet

One Soup, One Green Salad, Two Composed Salads, One Seafood Specialty, One Fresh Fish, Two Beef/Fowl or Pork, Four Sides and Three Desserts \$54.00 per guest

#### DINNER BUFFET SELECTIONS

### Soups

New England Clam Chowder Roasted Poblano and Avocado Soup Green Chili Lobster Bisque

#### Green Salads

Baby Field Greens with Assorted Dressings and Toppings

Spinach Salad with Orange and Grapefruit, Toasted Almonds, Jicama, Mushrooms and Warm Bacon Dressing

Greek Salad with Feta Cheese, Kalamata Olives, Red Onions, Roma Tomatoes and Lemon Oregano Vinaigrette

Classic Caesar Salad Crisp Hearts of Romaine with Shaved Grana Padano, Garlic Croutons and Shaved Parmesan

Southwest Caesar Salad Crisp Romaine, Avocado, Grilled Corn, Black Beans, Pumpkin Seeds, Cotija Cheese, Crispy Tortillas and Spicy Caesar Dressing

Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff.

AN UNDERWATER ADVENTURE

# **DINNER BUFFET SELECTIONS (Continued)**

## **Composed Salads**

Tomato, Basil and Fresh Mozzarella with Balsamic Vinaigrette

Hawaiian Grilled Chicken

Sesame Crusted Chicken Salad with Asian Greens

Herbed Couscous with Roasted Vegetables and Extra-Virgin Olive Oil

> Mediterranean Pasta Salad with Feta Cheese, Pine Nuts. Sun-Dried Tomatoes and Olives

## **Seafood Specialties**

Shrimp and Crab Stuffed Chile Relleno with Pepper Jack Mornay Sauce

Grilled Jumbo Shrimp with Cilantro Lime Sauce and Avocado Pico de Gallo Jumbo Lump Crab Cakes with Cajun Beurre Blanc

Mahi Mahi with Spicy Coconut Sauce

### Fresh Fish

Pan-Seared Colorado Striped Bass Served on a Bed of Wilted Spinach, Bacon and Onions

> Seafood-Stuffed Flounder Fillets topped with Crawfish

Cilantro Seared Mahi-Mahi with Tropical Fruit Relish

Herb-Crusted Salmon topped with Mushrooms, Capers and Lemon Butter

Mahi Mahi Black and Blue served over caramelized onions and topped with blue cheese crumbles

### Beef, Fowl and Pork

Chicken Stuffed with Roasted Red Pepper and Jalapeño Cheese

Oven Roasted Chicken with White Wine. Lemon, Garlic and Capers

Roasted Pork Loin with Raspberry Chipotle Glaze and Natural Au Jus

> Roasted Sirloin with Horseradish Cream and AuJus

Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff.

AN UNDERWATER ADVENTURE

# **DINNER BUFFET SELECTIONS (Continued)**

# Vegetables and Starches

Grilled Seasonal Vegetables

Mushroom Medley

Sautéed Spinach

Baked Asparagus with Roasted Red Potatoes

Honey-Glazed Carrots

#### **Desserts**

Inquire for selection

## Assorted Dessert Display for Buffets (Choice of 5)

Assorted Petit Fours, Puff Pastries, Chocolate Dipped Strawberries
Mini Cheesecakes, Fruit Cups, Assorted Mousse Cups,
Freshly Baked Cookies, Brownies and Fruit Bars
Add \$4.95 per guest

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AN UNDERWATER ADVENTURE

# COLD HORS D'OEUVRES

May be Butler Passed for a Maximum of One Hour (Minimum 50 pieces order per item)

Jamaican Jerk Shrimp with Mango Relish on Plantain Chip \$3.00 per piece Beef Tenderloin with Horseradish Cream on Toasted Brioche \$3.50 per piece

Southwest Chicken in Toasted Tortilla \$2.50 per piece

Sun-Dried Tomato and Goat Cheese Bruschetta \$2.50 per piece

Smoked Salmon with Crème Fraîche and Caviar \$3.50 per piece

Sesame Crusted Ahi Tuna with Ginger and Wasabi on Crispy Wonton \$3.50 per piece

Smoked Salmon and Boursin Mousse in a Cucumber Cup \$4.00 per piece

Curry Chicken and Toasted Walnut in Candied Date
\$3.00 per piece

Shrimp Spring Roll with Spicy Ginger
Plum Sauce
\$3.00 per piece

Sweet Boursin stuffed Peppadews \$3.00 per piece

Hazelnut and Sun-Dried Cherry Crusted Goat Cheese Lollipop \$3.00 per piece Moroccan Couscous Salad with Tzatziki, Cucumbers and Red Onion \$2.50 per piece

Deconstructed Guacamole with a Tortilla Crunch \$3.00 per piece

Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff.

UNDERWATER ADVENTURE
DENVER COLORADO

# HOT HORS D'OEUVRES

May be Butler Passed for a Maximum of One (Minimum 50 pieces order per item)

Scallop Wrapped with Maple-Cured Bacon \$3.25 per piece

Raspberry and Brie Cheese en Croûte \$3.25 per piece

Beef Tenderloin Satay with Spicy Peanut Sauce \$3.75 per piece Pot Stickers \$3.00 per piece

Chicken Satay with Spicy Peanut Sauce \$3.25 per piece

Beef Wellington \$3.50 per piece

Crab Cakes with Thai Curry Sauce \$3.50 per piece

Chicken Wellington \$3.00 per piece

Bacon Wrapped Seafood and Jalapeño Stuffed Jumbo Shrimp \$3.50 per piece Braised Short Ribs
Served over Cornbread Croutons
\$3.75 per piece

Spinach and Feta Cheese Turnover \$3.00 per piece

Flatbreads with Assorted Toppings Olives, Tomatoes and Mushrooms \$2.75 per piece

Baked Crab Stuffed Mushroom \$3.50 per piece

Flatbreads with Assorted Toppings
Beef, Chicken and Salmon
\$3.25 per piece

Shrimp and Crab Wonton \$3.25 per piece

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# **AQUARIUM DISPLAYS**

# **Domestic and International Cheese Display**

with Imported Cheese, Fresh Seasonal Fruits, Berries, Sun-Dried Fruits, Nuts, Sliced Breads and Crackers \$5.00 per guest

## Vegetable Crudités

Served with Ranch and Creamy Avocado Dips Small (Serves 50)-\$100.00 Medium (Serves 100)-\$175.00 Large (Serves 200)-\$300.00 or \$2.50 per guest

#### Baked Brie En Croûte

Stuffed with Toasted Almonds and Raspberries or Sun-Dried Tomatoes and Basil. Served with Sliced French Bread \$100.00 per display (Serves 20-30) \$200.00 per display (Serves 50-75)

## **Antipasto Display**

Italian Meats and Cheeses, Marinated and Grilled Vegetables, Olives and Artisan Bread \$5.50 per guest

# **Grand Smoked Fish Display**

Assortment of Smoked Salmon. Trout, Mussels and Scallops \$650.00 per display (Serves 180)

# PineappleTree Display

with Fruit and Cheese Kabobs

with Antipasto Skewers with Marinated Olives, Genoa Salami, Fresh Mozzarella and Oven-Dried Red Grape Tomatoes \$500.00 per display (200 kabobs)

### Jumbo Shrimp

Served on Ice with Lemon Wedges. Horseradish and Cocktail Sauce \$3.25 per piece \$300.00 for ice-carving

#### Pecan Smoked Salmon

with Cracked Black Pepper and Honey-Lemon Glaze with Roasted Sweet Peppers, Corn Relish, Horseradish Cream, Half-Sour Cucumbers and Herbed Cracker Bread \$400.00 per display (Serves 80)

#### Garden Salad Bar

Garden Greens with Assorted Dressings and Toppings \$5.00 per guest

Add Antipasto Vegetables: Grilled Asparagus, Marinated Baby Carrots, Imported Green and Black Olives, Marinated Mushrooms and Roasted Red and Yellow Peppers \$4.00 per guest

# Assorted Dessert Shooter Display

(50 Piece Minimum) Assortment of three choices:

Tiramisu, Wild Berry Shortcake, Dark Chocolate, White Chocolate Key Lime Pie and Peanut Butter Chocolate \$3.25 per item

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# THE CARVING BOARD

One Carver per 100 Guests Required \$75.00 per Carver for the First Two hours \$35.00 each additional hour

### Steamship Round

Served with Horseradish Cream, Dijon Mustard and Petite Rolls \$900.00 per display (Serves 100–150)

#### Prime Rib

Served with Horseradish Cream, Dijon Mustard and Petite Rolls \$400.00 per display (Serves 30)

#### Roasted Tenderloin of Beef En Croûte

with Béarnaise, Red Wine Reduction and Petite Rolls \$275.00 per display (Serves 20)

## Whole Roasted Turkey (Semi-boneless)

Served with Cranberry Jicama Relish and Glazed Biscuits \$200.00 per display (Serves 20)

## Clove Studded Honey Glazed Ham

with Rosemary Biscuits, Softened Brie, Seasonal Chutney and Whole-Grain Mustard \$225.00 per display (Serves 50)

#### Mole Crusted Pork Loin

Wrapped in Roasted Pepper and Banana Leaf
Served with Chimichurri
\$200.00 per display (Serves 50)

#### Salmon en Croûte

Side of Salmon Wrapped in Puff Pastry Served with Garlic Aioli and Béarnaise Sauce \$325.00 per display (Serves 50)

### Wild Caught Ahi Tuna Steak

Served with Assorted Asian Crackers and Dipping Glazes

Market Price - Please Inquire (Serves 50)

Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff.

AN UNDERWATER ADVENTURE

# **ACTION STATIONS**

One Attendant per 75 Guests Required \$75.00 per attendant for the First Two hours \$35.00 each additional hour

#### **Pasta Station**

Serving Cheese-Stuffed Tortellini and Farfalle Pasta with Marinara, Alfredo and Pesto Sauces, Shrimp, Grilled Chicken, Ham, Spinach, Roasted Red Peppers, Zucchini, Yellow Squash, Black Olives, Broccoli, Tomatoes, Parmesan Cheese, Shallots, Garlic, Basil and Extra Virgin Olive Oil \$12.00 per guest

#### **Mashed Potato Bar**

Yukon, Red Skinned and Sweet Potatoes Served in a Cosmopolitan Glass with a Variety of Toppings: Butter, Cheddar Cheese, Bacon, Chives, Cabernet Baked Mushrooms and Sour Cream \$8.00 per guest

#### Avocado Station\*

Ripe Avocado Served with Your Choice of Toppings: Sour Cream, Longhorn Cheddar, Pico de Gallo, Crispy Bacon and Smoked Tomatillo Salsa \$9.00 per guest

## Beef and Chicken Fajita Station\*

(Attendant not Required) Grilled Beef and Chicken Fajita with Grilled Onions and Peppers, Guacamole, Shredded Cheese, House Salsa and Pico de Gallo with Soft Flour Tortillas \$16.00 per guest

#### Taco and Salsa Station\*

Beef, Chicken, Black Beans and Fire-Roasted Corn with Choice of: Sour Cream, Assorted Salsa, Cheddar Cheese, Lettuce and Tomato \$11.00 per guest

#### Ice Cream Bar

Chocolate, Strawberry and Vanilla Ice Cream, Chocolate, Strawberry and Pineapple Toppings, Walnuts, Pecans, Sprinkles, Chocolate Chips, Cherries, M&M's, Whipped Cream, Oreo's and Butterfingers \$9.00 per guest

## S'mores Roasting Station

Dark, Milk & Peanut Butter Chocolate, Marshmallows and Graham Crackers \$9.00 per guest

\*No attendant required

Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff

UNDERWATER ADVEN

# **ACTION STATIONS (Continued)**

## Quesadilla Station

Made to Order

Served with Choice of Julienne Vegetables:
Zucchini, Squash, Mushrooms, Onions,
Green Onions, Tomatoes, Grilled Chicken, Sliced
Fajita Beef, Picante Salsa, Tomatillo Sauce,
Sour Cream and Pico de Gallo
\$11.00 per guest
Add Shrimp \$4.00 per guest

## **French Fry Station**

To Include:

Idaho Fries, Seasoned Curly Fries and
Sweet Potato Fries with Choice of Toppings:
Cheese Sauce, Guacamole, Bacon Bits,
Diced Onions, Diced Tomatoes,
Jalapeños, Relish and Sauerkraut
\$9.50 per guest
Add Chili \$2.00 per guest
Add Fried Onion Rings \$1.50 per guest
(Outside Only)

## **Lettuce Wrap Station**

Stir-Fry Chicken, Glass Noodles,
Variety of Lettuce, Marinated Cucumbers,
Bean Sprouts, Carrots, Peanuts and Sauces
\$10.00 per guest
Add Beef \$2.00 per guest
Add Shrimp \$3.00 per guest

### **Salad Station**

Salad is Mixed as Requested by Guest and Served in a Martini Glass. Trio of Fresh Greens Toppings Include:

Cucumbers, Cherry Tomatoes, Croutons, Carrots,
Parmesan, Cheddar Cheese and Goat Cheese
Dressings to Include: Balsamic, Raspberry, Ranch,
Warm Bacon and Honey Mustard
\$7.00 per guest

Add Seared or Smoked Salmon and House-Made Gravlax \$6.00 per guest

Add Marinated Sliced London Broil,
Beef Carpaccio and Marinated Dehydrated Beef
\$8.00 per guest

Add Seared Sea Bass, Sea Bass Carpaccio and Fried Sea Bass \$7.00 per guest

#### **Risotto Station**

Served with Choice of:
Parmesan Cheese, Roasted Corn,
Mushroom Medley, Fresh Peas,
Aspargus, Tomatoes, Crab and Baby Shrimp
\$12.00 per guest

Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff.

UNDERWATER ADVENTURE
DENVER COLORADO

# CATERING AMENITIES AND UPGRADES

#### Linen

Cream Damask Linens
Aqua Lamour Linens
Blue Galaxy Linens
Complimentary
\$10.00 per table
\$10.00 per table

### Table Centerpieces/Station Décor

Fishbowl with Blue Marbles & Beta Fish
Menu Printing

\$35 each/\$45 to keep
\$1.00 per card

#### **Dance Floor**

16 x 16 \$350.00

#### **Ice Carvings**

Large Shell for Shrimp Display
Large 40 x 40 Logo (most logos)
S400.00
Large Shrimp Shoot
Ask to see the many carvings available and pricing
\$300.00

### Audio/Visual

 Microphone & Podium
 \$50.00

 Wireless Mic
 \$150.00

 Lavalier Microphone
 \$150.00

 LCD Projector
 \$250.00

 Screen
 \$50.00

 Flip Chart
 \$30.00

 Easel
 \$5.00



#### **ACTIVITIES & ENTERTAINMENT MENU**

**Tours and Team Building** 

Discounted Exhibit Tickets-\$13.95 Adults, \$9.95 Children 3-10 Behind the Scenes Tour-\$25/pp done in groups of 15 people Tiger Behind the Scenes-\$45/pp or \$200 for a group of 5 people

Scavenger Hunt: Complimentary

Biology of a Team Adventure (2 hours): \$100/pp for a group of 10-20 people Team Training Game (45 minutes): \$20/pp (20-50 people), \$15/pp (50-100 people)

#### **ACTIVITIES AND ENTERTAINMENT**

#### Extras:

Aquarium Photo \$10.00 each • Stingray Food: \$3.00 per person

Train Ride: \$2.00 per person • 4D Ride: \$3.50 per person • 4D Value Ticket: \$5.50 per person

Panning for Gold: \$3.00 per person (On consumption) • Carousel Ride: \$2.00 per person

Half hour visit with Sharky- \$100

#### **Entertainment:**

Face Painting: \$100.00 per hour • Balloon Artist: \$200.00 per hour • Caricature Artist: \$125.00 per hour Ambassador Animal: \$200.00 per ½ hour • Tiger Interaction: \$200.00 • Private Animal Show: \$500.00

#### Mermaid Appearance

(Appearances - in or out of water)

1 Mermaid (for 20 min) \$100 • 2 Mermaids for \$200 • 3 Mermaids for \$250 Official Mermaid Show \$500. Followed by a Personal Meet and Greet.

#### **Underwater Entertainment**

Diver for Tank – per hour

Diver with Custom Logo Sign – per hour

Diver in Seasonal Costume – per hour

Diver in Seasonal Costume with custom sign-per hour

\$200.00

\$300.00

\$400.00

Marine Biologist - Tour Guides (30 minute Interaction) \$50.00 per 25 guests

Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff.



### **BAR SELECTIONS**

All Packages include Assorted Soft Drinks and Bottled Water

# STARTER \$6.00 per drink

Beer

(Choose 4 Selections)

Budweiser

**Bud Light** 

Miller Lite

Coors Light

Corona

Heineken

Wine

Red (Choose one)

Mirassou Merlot, Pinot Noir, Cabernet

White (Choose one)

Mirassou Sauvignon Blanc, Chardonnay

Blush

Beringer White Zinfandel

Sparkling

Kenwood Sparkling

## STANDARD \$7.00 per drink

**Spirits** 

Skyy Vodka

Bombay Gin

Bacardi Light Rum

Sauza Gold Tequila

Jim Beam Bourbon Cutty Sark Scotch

Seagram's Seven Whiskey

Beer

(Choose 4 Selections)

Budweiser

**Bud Light** 

Miller Lite

Coors Light

Corona

Wine

Red (Choose one)

Mirassou Merlot, Pinot Noir, Cabernet

White (Choose one)

Mirassou Sauvignon Blanc

or Chardonnay

Blush

Beringer White Zinfandel

Sparkling

Kenwood Sparkling

Customized Drink Tickets Provided Upon Request \$100.00 per Bartender per Bar

Cashier Fee \$50.00 per hour

(Cashier Required on All Cash Bars/ No Credit Cards Accepted)

Bartender Fee Waived if Revenue Exceeds \$750.00 per Bar

Additional brands available (See Sales Associate)

Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff.

AN UNDERWATER ADVENTURE

#### **BAR SELECTIONS**

All Packages include Assorted Soft Drinks and Bottled Water

## PREMIUM \$8.00 per drink

### **Spirits**

Stolichnaya
Tanqueray Gin
Captain Morgan Spiced Rum
Jose Cuervo Gold Tequila
Jack Daniel's Whiskey
Johnnie Walker Red Scotch
Seagram's VO Whiskey

**Spirits** 

#### Beer

(Choose 4 Selections)

Budweiser

Bud Light

Miller Lite

Coors Light

Corona

Heineken

Fat Tire

Samuel Adams

#### Wine

Red (Choose one)

Beringer Founder's Estate

Merlot, Pinot Noir, Cabernet, Shiraz

# White (Choose one)

Beringer Founder's Estate Sauvignon Blanc and Chardonnay Blush

### Blush

Beringer White Zinfandel

# Sparkling

Kenwood Sparkling

# DELUXE \$9.00 per drink

#### Beer

Ketel One Vodka (Choose 4 Selections) Bombay Sapphire Gin Budweiser Bacardi Light Rum **Bud Light** 1800 Reposado Tequila Miller Lite Maker's Mark Bourbon Coors Light Johnnie Walker Black Scotch Corona Crown Royal Whiskey Heineken Fat Tire Samuel Adams

#### Wine

# Red (Choose one)

Sterling Vintner's Collection Merlot, Pinot Noir, Cabernet, Shiraz

### White (Choose one)

Sterling Vintner's Collection Sauvignon Blanc or Chardonnay

#### Blush

Beringer White Zinfandel

# Sparkling

Kenwood Sparkling

Customized Drink Tickets Provided Upon Request
\$100.00 per Bartender per Bar
Cashier Fee \$50.00 per hour
(Cashier Required on All Cash Bars/ No Credit Cards Accepted)
Bartender Fee Waived if Revenue Exceeds \$750.00 per Bar

Additional brands available (See Sales Associate)

Prices do not include Banquet Fee, applicable sales taxes, or a discretionary gratuity for your service staff.

AN UNDERWATER ADVENTURE