## 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 an additional charge will apply.

## Food Service

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

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

Chips with Guacamole
$\$ 30.00$ per quart

## 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

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

## 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


## 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<br>Cookies and Assorted Candy Bars

Audio Visual Presentation
Podium, Microphone and Screen Additional Supplies Provided at Additional Cost

## 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

## 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.

## 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

## 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

# LUNCH ENTRÉE 

## STARCHES

Basmati Rice Pilaf<br>Roasted Garlic or Horseradish Mashed Potatoes

VEGETABLES

Grilled Seasonal Vegetables
Baked Asparagus with Parmesan Cheese

Mushroom Medley
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


## 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

## The Poseidon

Soup of the Day

Field Greens with Assorted Dressings and Toppings
Cucumber and Tomato Salad with Shrimp and Feta Cheese


Peppered Sirloin with Red Wine Mushroom Reduction


Served with Sautéed Mache and Flaked Red Chili Cream
Baked Asparagus with Parmesan Cheese
Roasted Fingerling Potatoes with Black Pepper and Blue Cheese

## 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

- 0 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

## 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<br>$\$ 8.50$ 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

## 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

Basmati Rice Pilaf
Wild Mushroom Risotto
Trio Mashed Potatoes

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## 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

## 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

## 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

# 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

## 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

Sun-Dried Tomato and Goat Cheese Bruschetta \$2.50 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

## HOT HORS D'OEUVRES

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

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

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

Chicken Satay with Spicy Peanut Sauce $\$ 3.25$ per piece

Crab Cakes with Thai Curry Sauce $\$ 3.50$ per piece

Bacon Wrapped Seafood and Jalapeño Stuffed Jumbo Shrimp \$3.50 per piece

Spinach and Feta Cheese Turnover $\$ 3.00$ per piece

Raspberry and Brie Cheese en Croûte $\$ 3.25$ per piece

Pot Stickers $\$ 3.00$ per piece

Beef Wellington
$\$ 3.50$ per piece

Chicken Wellington
$\$ 3.00$ per piece
Braised Short Ribs
Served over Cornbread Croutons

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\$ 3.75 \text { per piece }
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Flatbreads with Assorted Toppings
Olives, Tomatoes and Mushrooms

## $\$ 2.75$ per piece

Flatbreads with Assorted Toppings
Baked Crab Stuffed Mushroom $\$ 3.50$ per piece

Shrimp and Crab Wonton $\$ 3.25$ per piece

## 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)

## PineappleTree Display

with Fruit and Cheese Kabobs
or
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 )

## Antipasto Display

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

## 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
$\$ 650.00$ per display (Serves 180)
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

## 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 $\mathbf{\$ 9 0 0 . 0 0}$ 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
$\mathbf{\$ 2 0 0 . 0 0}$ 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)

## 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

## 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
$\$ 9.00$ per guest

## S'mores Roasting Station

Dark, Milk \& Peanut Butter Chocolate,
Marshmallows and Graham Crackers

## 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

## CATERING AMENITIES AND UPGRADES

## Linen

Cream Damask Linens
Aqua Lamour Linens
Blue Galaxy Linens
Table Centerpieces/Station Décor
Fishbowl with Blue Marbles \& Beta Fish Menu Printing

## Dance Floor <br> $16 \times 16$

## Ice Carvings

Large Shell for Shrimp Display \$300.00
Large $40 \times 40$ Logo (most logos) \$400.00
Large Shrimp Shoot
Ask to see the many carvings available and pricing

## Audio/Visual

Microphone \& Podium \$50.00
Wireless Mic $\$ 150.00$
Lavalier Microphone
LCD Projector
Screen
Flip Chart
Easel
\$150.00
\$250.00

## Complimentary

$\$ 10.00$ per table
\$10.00 per table
\$35 each/\$45 to keep
$\$ 1.00$ per card
\$350.00
$\$ 400.00$
$\$ 350.00$
$\$ 50.00$
\$30.00
$\$ 5.00$

## 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): $\$ 100 / \mathrm{pp}$ 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: $\mathbf{\$ 3 . 5 0}$ 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: $\mathbf{\$ 1 0 0 . 0 0}$ per hour • Balloon Artist: $\mathbf{\$ 2 0 0 . 0 0}$ per hour • Caricature Artist: $\mathbf{\$ 1 2 5 . 0 0}$ per hour Ambassador Animal: \$200.00 per $1 / 2$ 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 $\mathbf{\$ 2 0 0}$ • 3 Mermaids for $\mathbf{\$ 2 5 0}$
Official Mermaid Show $\mathbf{\$ 5 0 0}$. 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
Marine Biologist - Tour Guides (30 minute Interaction)
$\$ 200.00$
$\$ 300.00$
$\$ 300.00$
$\$ 400.00$
$\$ 50.00$ 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 | Wine |
| (Choose 4 Selections) | Red (Choose one) |
| Budweiser | Mirassou Merlot, Pinot Noir, Cabernet |
| Bud Light | White (Choose one) |
| Miller Lite | Mirassou Sauvignon Blanc, Chardonnay |
| Coors Light | Blush |
| Corona | Beringer White Zinfandel |
| Heineken | Sparkling |
|  | Kenwood Sparkling |

## Spirits

Skyy Vodka
Bombay Gin
Bacardi Light Rum
Sauza Gold Tequila
Jim Beam Bourbon
Cutty Sark Scotch
Seagram's Seven Whiskey

## STANDARD \$7.00 per drink

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

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 Waiyed if Revenue Exceeds $\$ 750.00$ per Bar

## 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

Ketel One Vodka
Bombay Sapphire Gin
Bacardi Light Rum
1800 Reposado Tequila
Maker's Mark Bourbon
Johnnie Walker Black Scotch
Crown Royal Whiskey

## 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
(Choose 4 Selections)
Budweiser
Bud Light
Miller Lite
Coors Light
Corona
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


[^0]:    Roasted Fingerling Potatoes with Sweet Peppers, Chives and Parsley

    Roasted Garlic Duchess Potatoes
    Potatoes Au Gratin

    ## Plated Dinner Vegetables

    Sautéed Spinach
    Asparagus with Roasted Red Pepper
    Trio of Mushrooms

    Honey-Glazed Carrots
    Sautéed Green Beans
    Seasonal Vegetables

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

