

SPECIAL EVENTS

at The Dallas World Aquarium



your guests may not remember when, but they will remember where. . .



Located near the Historic West End in downtown Dallas, The Dallas World Aquarium is available for private events beginning at 6:00 PM. Spend an evening among marine life of the South Pacific, Great Barrier Reef, and the Red and Tasman Seas; take a stroll through a South American rainforest surrounded by lush vegetation, free-flying toucans, otters, crocodiles and several species of monkeys; or visit the Yucatan Peninsula and the highland rainforest of the ancient Maya.

The dining and event areas available at The Dallas World Aquarium allow for a multitude of culinary experiences. A Certificate of Occupancy (2,800) is adequate for unique accommodations of both seated service and informal functions. Catering services are provided by **Daryl's By Design**. A Dallas-based catering company since 1985, expert in-house staff provide the ultimate attention to detail and creativity in presentation, cuisine and service. In addition to the Aquarium, Rainforest and Mundo Maya, an additional area, known as the Endangered Species Gallery, is available in the adjoining "Yellow Building".



AQUARIUM

The second floor of the aquarium (**Port Hole**) can accommodate 400 for a seated dinner and 600 for an informal function, yet the setting is very comfortable for an intimate private luncheon or dinner. Windows on two sides offer a night-time view of downtown Dallas. The Port Hole can be available for meetings and early setup through prior arrangements.

The **Reef Room** (first level aquarium) can provide seated service for 125 or a cocktail buffet for 250 guests while surrounded by cuttlefish from Japan, Spectacled angelfish from the remote Lord Howe Island and the graceful Southern Australia Leafy seadragon. The Reef Room is available after 6:30 PM. The aquarium also includes *eighteen-O-one* (a full-service luncheon restaurant), two bars and a full kitchen.

RAINFOREST

The event and entertainment space for the rainforest exhibit is known as the **Tribal Gallery**, which can provide seated service for 250 or a cocktail buffet for 300 guests. The **Orinoco Room** adjoins the Tribal Gallery. It is surrounded by a floor-to ceiling acrylic viewing panel that looks into a myriad of freshwater species -- stingrays, catfish, tetras, turtles and manatees. The Orinoco Room can accommodate seated service for 50 or cocktails for 100 guests. A full bar is located in this area. The rainforest also includes the Jungle Café (snack bar located on the canopy level), a full bar and kitchen. These areas are not available for setup until after 6:00 PM.

MUNDO MAYA

Cafe Maya (available after 6:00 PM), located on the third level, will provide seated service for 125 or a cocktail buffet for 250 guests. In addition to the beautiful indoor view overlooking Mundo Maya, an adjoining outdoor area is available for warm weather enjoyment. Cafe Maya includes a full bar and kitchen.

ENDANGERED SPECIES GALLERY

The area known as the Endangered Species Gallery is located in the "Yellow Building" at 1901 North Griffin. It is connected to the Mundo Maya exhibit by way of an aerial walkway spanning Corbin Street. This space provides seated service for 150 or a cocktail buffet for 200. Surrounding the room are ten color screen prints by Andy Warhol. This 1983 series portrays endangered animals from around the world.

Event Costs

The Dallas World Aquarium is open to the public from 10 AM - 5 PM. Evening events are usually scheduled to begin at 7:00 pm (unless with authorization). Events are scheduled for four hours, with additional hours requiring supplemental labor charges. Minimum building rental rates are as follows

AQUARIUM

First floor (Reef Room)	\$750.00
Both floors (Reef Room & Port Hole)	\$1,000.00
Second floor (Port Hole - luncheons only)	\$500.00

RAINFOREST

Tribal Gallery (including Orinoco Room)	\$1,500.00
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MUNDO MAYA

Café Maya	\$2,500.00
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ENDANGERED SPECIES GALLERY

Evenings	\$2,500.00
Day Events	\$1,000.00

COMBINATIONS:

Endangered Species Gallery & Café Maya	\$4,000.00
Aquarium & Rainforest	\$2,500.00
Aquarium & Mundo Maya	\$3,500.00
Aquarium, Rainforest & Mundo Maya	\$5,000.00

The above rates include group admission for up to 250 guests per facility (500 for two areas and 750 for entire facility). Additional admission cost is \$9.50 person.

DEPOSITS/PAYMENTS

A tentative date can be held for one week. The date is not guaranteed and will automatically be released without notification if the deposit is not received by the end of the "courtesy hold" week. A \$2,500.00 deposit and signed contract are required in order to secure a date for one area (Aquarium, Rainforest or Mundo Maya). A minimum deposit of \$5,000.00 is required to secure two portions of the facility and \$7,500.00 is required for the entire facility.

A deposit equal to 50% of the contract amount for any event is due 30 days before the scheduled date. Payment in full is due on the day of the event. All deposits are non-refundable.

The following are day/month revenue minimums* for events at The Dallas World Aquarium. These are based on totals before taxes and surcharge:

Monday, Tuesday, Wednesday, Thursday, Friday & Sunday	\$5,000.00
Saturday	\$7,500.00

*Minimums double or triple for booking, based on number of selected venues.

*Minimums are effective until 30 days prior to event date.

PARTY RENTALS

All available in-house rentals are at no charge which includes tables, chairs, china, glassware, silverware, house linens, stainless steel chafers and kitchen equipment. Any additional outsourced items such as specialty linens and chivari chairs will be charged to client. A minimum fee of \$2.00 per person will be charged if extra time or staff is required for set up or deliveries of rental items.

PARKING

Complimentary parking spaces are NOT provided by The Dallas World Aquarium. Individuals can self park and pay \$5.00/\$6.00 at the box or the following options can be arranged for evening or daytime events and charged to the master bill:

Reserved Spaces: \$4.00 per space

Valet Parking: \$25.00 per hour per parker (does not include parking cost per car). One valet recommended per 25 cars); must be booked through The Dallas World Aquarium.

WEDDING CEREMONY

A fee of \$250.00 is charged for the wedding ceremony.

REHEARSALS

Based on availability, ceremony rehearsals are normally scheduled between 5:00 PM and 6:00 PM on the day prior to the ceremony. Catering events preclude any scheduled rehearsal if this time period is not acceptable. Parking for rehearsal will be paid by individuals and is not included in the event cost.

SECURITY

At least one security person is required per event. The number of guests and area(s) selected are also considered in determining number of security needed. Security is \$50.00 per hour with a four-hour minimum.

STAFFING

All staff members are based on a minimum of four hours. The number will be determined by the number of guests and the type of menu selected. Staffing charges will include setup and breakdown.

Managers: \$45.00 per hour

Chefs: \$35.00 per hour

Servers / bartenders: \$25.00 per hour

MARINE BIOLOGISTS / ZOOLOGISTS

Touch screens throughout the facility provide information about the exhibits. Marine biologists and/or zoologists are available for \$50.00 per hour, with a two-hour minimum, to provide educational tours of the saltwater exhibits during your event. A minimum of two zoologists is required for events in the rainforest or Mundo Maya at \$50 per hour each, with a two-hour minimum. They are necessary for security purposes and also provide educational information for the guests. In the rainforest, divers are available to entertain from inside the River exhibit for \$100.00 per hour. Specialty signs for the diver are also available at an additional cost.

DECORATIONS

Use of rice, birdseed, sparklers, glitter, confetti, balloons, live fish in containers, etc. is prohibited.

ENTERTAINMENT

Various bands, disc jockeys, small jazz ensembles, pianists and harpists are frequently booked for events. The Tribal Gallery and Port Hole have optimal acoustics and ample electrical supply for musical entertainment. Entertainment restrictions are required in some of the exhibit areas, in order to protect the privacy of the animals. Large screens in the Tribal Gallery, Port Hole, Café Maya and Endangered Species Gallery can accommodate audio-visual presentations. A video projection system is also available but requires a technician to be on-site during all programs (cost may vary).



Bar Packages

BEER / WINE / CHAMPAGNE

Includes House Red and White Wines, House Champagne and Assorted Imported and Domestic Beers.

Two (2) hours	\$14.00 per person
Three (3) hours	\$18.00 per person
Four (4) hours	\$22.00 per person
Champagne toast only	\$ 6.00 per person

FULL REGULAR BAR

Includes Jose Cuervo Tequila, Tanqueray Gin, Castillo Rum, Dewars Scotch, Jack Daniels Bourbon Whiskey, Smirnoff Vodka, House Red and White Wines, House Champagne and Assorted Imported and Domestic Beers.

Two (2) hours	\$18.00 per person
Three (3) hours	\$22.00 per person
Four (4) hours	\$26.00 per person

FULL PREMIUM BAR

Includes Jose Cuervo Tequila, Bombay Gin, Bacardi Rum, Chivas Scotch, Jack Daniels Bourbon Whiskey, Crown Royal Canadian Whiskey, Absolut Vodka, House Red and White Wines, House Champagne and Assorted Imported and Domestic Beers.

Two (2) hours	\$24.00 per person
Three (3) hours	\$28.00 per person
Four (4) hours	\$32.00 per person

NON-ALCOHOLIC BEVERAGES

Hosted bar packages offer the benefit of unlimited service for a stated period of time, a minimum is charged per person and includes soft drinks, bottled water, iced tea, coffee and mixers. Non-alcoholic beverage service is available for:

Two (2) hours	\$ 8.00 per person
Three (3) hours	\$10.00 per person
Four (4) hours	\$12.00 per person

Custom Proposals

A custom proposal will be prepared for each event after the general details are selected. Several catering options are offered, such as: seated serve/dinner buffets, cocktail buffets, international food stations and passed hors d'oeuvres. Food prices range from \$24.00 to \$60.00+ per person, depending on the selected menu. Prices could increase if minimums are not met.

Whether planning an intimate private luncheon, corporate breakfast meeting or a large formal evening dinner, the multitude of culinary experiences available at The Dallas World Aquarium are inexhaustible. The following pages contain sample menus for passed hors d'oeuvres, cocktail buffets, food stations and seated dinners/dinner buffets.



Must accompany other food service (\$8.00 minimum cost per person)

HOT

Seafood

- Sweet Potato Cakes with Dungeness Crab Mornay
- Miniature Crab Cakes with Triple Mustard Sauce
- Twice Baked New Potatoes with Lobster Thermidor
- Lobster Tempura Bites with Secret Soy Sauce
- Coconut Shrimp Bites with Sweet Chili Sauce
- Grilled Basil Shrimp Wrapped with Bacon

Poultry / Meat

- Mexican Chicken Empanadas
- Grilled Chicken, Gruyère Cheese and Jalapeno Wrapped in Bacon
- Pistachio-breaded Lemongrass Chicken Bites
- Sirloin Negimaki

Vegetarian

- Mozzarella Cheese and Mushroom in Phyllo Cups
- Mini Grilled Pizza Rustica with Goat Cheese and Pesto
- Bite-sized Tarts of Gorgonzola, Walnuts and Pears
- Tamale Cups with Green Chile Queso

COLD

Seafood

- Smoked Salmon Roulade with Cilantro Lime Cream Cheese
- California Roll with Avocado and Red Pepper
- Grilled Sesame Shrimp with Cucumber

Poultry / Meat

- Tortilla Cups with Southwestern Chicken
- Thai Chicken with Daikon in a Wonton Cup
- Asparagus Spears with Prosciutto and Herbed Boursin
- Shaved Beef Carpaccio and Arugula on Flatbread with Garlic Aioli
- Crostini with Prosciutto and Caciotta Cheese
- Tortilla Cups with Tequila Lime BBQ Pulled Pork and Guacamole

Vegetarian

- Cucumber Rounds with Boursin Cheese and Tomato
- Grapes with Stilton Cheese Rolled in Toasted Almonds
- Celery with Bleu Cheese Mousse
- Caprese Brochette (Fresh Mozzarella Pearl, Grape Tomato, Basil and Balsamic Drizzle)



Seated Dinners

Prices begin at \$32.00 per person; minimum of 50 people.

Menu One - \$32

- Tijuana Caesar Salad with Jicama, Avocado Slices, Ancho Chile Croutons and Southwestern Caesar Vinaigrette
- Southwestern Chicken Piccata with Red Bell Pepper Linguini Pasta with Poblano Cream Sauce
- Freshly Grilled Mixed Squash, Sweet Onions and Yellow and Red Peppers
- Jalapeno Cornbread and Rosemary Wheat Rolls with Whipped Butter
- Texas Best Banana Cream Pie

Menu Two - \$38

- Traditional Iceberg Wedge with Buttermilk Ranch Garnished with Crispy Hickory Bacon Bits, Chives, Split Cherry Tomatoes and Crumbled Bleu Cheese
- Grilled Steak Filet with Cabernet Sauvignon Sauce
- Roasted Garlic Mashed Potatoes
- Green Beans with Shallots and Pine Nuts
- Bavarian Millet and Petite Sour Dough Rolls with Herbed Butter
- Ibarra Chocolate Cake with Kahlua Crème Anglaise

Menu Three - \$42

- Asian Pear and Frisee Salad with Tamari Pecans and Oriental Vinaigrette
- Macadamia Nut-crust Mahi-Mahi with Sweet Ginger Sauce
- Jasmine Rice
- Sautéed Mixed Vegetables to include Haricot Vert, Mushrooms, Broccoli and Red Pepper Strips
- Sesame Seed Rolls and Herbed Muffins with Whipped Butter
- Individual Raspberry Crème Brûlée

Menu Four Dual Entrée - \$50

- Salad of Mixed Greens, Roma Tomatoes, Spanish Olives, Manchego Cheese, Prosciutto and Balsamic Vinaigrette
- Sautéed Sea Scallops and Chicken Breast Stuffed with Herbed Goat Cheese Served with Three Tomato Sauce
- Saffron Couscous with Roasted Cashews
- Glazed Sugar Snap Peas with Yellow Bell Peppers
- White and Wheat Rinner Rolls with Whipped Butter
- Jordon's Fudge Pie with Carmel Sauce and Orange Segments

Menu Five Dual Entrée - \$52

- Salad of Baby Greens with Roasted Red Pepper Strips, Polenta Croutons, Roasted Garlic and Red Wine Vinaigrette
- Australian Beef Tenderloin Medallion with Roasted Demi-glace Sauce and Mojito Glazed Chicken Breast
- Individual Pommes Anna
- Sour Dough Bread, Bavarian Millet Rolls and Miniature Herbed Muffins with Cheddar Cheese
- Sautéed Julienne Peppers, Zucchini, Carrots and Yellow Squash
- Grilled Banana Bread with Ginger Butter Sauce and Cinnamon Ice Cream

Menu Six Dual Entrée - \$56

- Classic Caesar with Organic Arugula, Baby Romaine, Shaved Asiago Cheese, Fried Capers and Polenta Croutons with Traditional Caesar Dressing
- Medallion of Premium Beef Tenderloin and Grilled Swordfish with Rosemary Gorgonzola Sauce
- Rosemary Roasted New Potatoes
- Asparagus Bundles with Lemon Zest
- Fresh Baked Focaccia Bread, Wheat Rolls and Miniature Cranberry Muffins with Whipped Butter
- Chocolate Dobosh Cake and Raspberry Sauce with Fresh Raspberries and Kiwi Spears

Multiple salads, entrees and desserts can be substituted for custom menus. The above menus are only a few examples of the many food requests that can be prepared to suit your needs. Kosher dinners can be provided on request.



Cocktail Buffets

Minimum of 75 people

Texas Food Feast - \$24

- Miniature Beef Fajitas with Flour Tortillas Served with Sour Cream, Homemade Salsa Guacamole and Cheese
- Chicken Flautas with Green Chili Queso
- Miniature Pulled Pork Sandwiches with Tequila-spiked Barbeque Sauce
- Jalapeno Fries with Spicy Cumin Dipping Sauce
- Chile Jicama Sticks, Seasoned Carrots and Sea Salted Tomatoes
- Pecan Pralines, Mexican Chocolate Sugar Cookies and Chocolate-covered Strawberries

South of the Border - \$26

- Grilled Chicken and Green Chili Flour Tortilla Roulades
- Spicy Black Bean and Cheddar Dip Served Warm with Baked Flour Tortilla Strips
- Beef Picadillo Empanada
- Ancho Chile Mascarpone Cheese Served with Chili Bread Rounds and Tortilla Chips Garnished with Seasonal Fruit
- Red Pepper Strips, Snow Peas, Jicama, Radishes, Carrot Sticks, and Broccoli Served with Avocado Ranch Dipping Sauce
- Confetti Squash and Beef and Cheddar Quesadillas with Ancho Chile Cheese, Guacamole and Traditional Pico de Gallo
- Margarita Bars, Chocolate Kahlua Brownies and Cheesecake Bites

A Touch of Tuscany - \$28

- Thinly Sliced Grilled Pesto Chicken with Herbed Wheat Rolls
- Lobster and Artichoke Dip Served Warm with Garlic Bruschetta
- Miniature Gourmet Pizza with Portobello Mushrooms, Grilled Squash, Roma Tomatoes, Pancetta, Beef Tenderloin, Shrimp and Fresh Mozzarella, Chevre and Asiago Cheeses
- Homemade Meatballs Marinara
- Freshly Made Tri-color Tortellini Alfredo in Basil Cream Sauce with Mushrooms, Artichokes and Fresh Grated Parmesan
- Antipasto Display with Prosciutto Ham, Genoa Salami, Olive Medley, Chunked Parmesan Cheese with Truffle Oil, Roasted Red Peppers, Grilled Zucchini, Japanese Eggplant and Squash and Focaccia and Flatbreads
- Tiramisu Bites, Assorted Miniature Fruit Tartlets and Mini Biscotti

Spanish Tapas - \$34

- Spanish Potato Tortilla with Tomato-Red Pepper Sauce
- Albóndigas with Tomato Sauce (Spanish Spicy Meatballs)
- Warm Sherried Crab Dip with Almonds and Pita Chips
- Assorted Marinated Olives
- Roasted Asparagus Wrapped in Piquillo Pepper and Prosciutto
- Paella Bites
- Fingerling Potatoes with Romesco Sauce
- Manchego Cheese Wedge with Membrillo and Marcona Almonds
- Pinenut Macaroons, Mini Almond Cakes with Orange Marmalade and Fruit Tartlets with Saffron Pastry Cream

Far East - \$36

- Indonesian Beef Satay
 - Crispy Vegetable Spring Rolls with Ginger Remoulade
 - Mekong-style Meatballs with Lemongrass
 - Shrimp Rolls Wrapped in Rice Paper Served with Hoisin Dip and Secret Soy Sauce
 - Lemongrass Chicken in Bibb Cups with Horseradish Sauce
 - Wonton Chips with Creamy Wasabi Dipping Sauce
 - Lemon Bites with Sweet Ginger, Chocolate-dipped Fortune Cookies and Banana Fritter Bites with Coconut Creme Sauce
- Optional Dumpling Bar - \$10**
- Wok Station and Bamboo Steamers. Assortment of Steamed Chicken Shu Mai, Shrimp Wonton, Vegetable Pot Stickers, Pork, Steamed Rice and Glass Noodles (one chef required per 100 guests)

Out Back - \$44

- Premium Australian Beef Tenderloin with Traditional Lemon Béarnaise and Spicy Horseradish Sauces Served with White and Rosemary Yeast Rolls
- Sautéed Petite Chicken Medallions with Creamy Caper Sauce Served with Confetti Orzo
- Vegetable Tempura of Sweet Potatoes, Red Bell Peppers, Squash and Mushroom with Wasabi Ranch Dressing
- Jumbo Boiled Shrimp with Traditional Red Sauce and Lemon Wedges (5 pieces per person)
- Petite Lamb Chops with Crusted Goat Cheese (an additional \$8 per person)
- Assorted Mascarpone Tortas with Toast Points and Assorted Crackers
- Chocolate Oreo Cups, Raspberry Cheesecake Bites and Miniature Banana Cream Pies



Food Stations

• *Minimum of three stations ranging from \$28.00 - \$50.00 per person*

Fiji - \$18

- Grilled Mahi Mahi Medallions with Triple Mustard Sauce
- Mint and Noodle Salad Dressed with Lime and Chile
- Marinated Grilled Flank Steak Kabobs with Red Peppers and Mushrooms
- Mango Island Slaw with Lime

Hawaii - \$14

- Baby Back Ribs with Teriyaki Pineapple BBQ Sauce
- Fruit Skewers with Honeydew, Watermelon, Pineapple and Yogurt Dipping Sauce
- Lump Crab Cakes with Ginger Remoulade
- Basmati Rice with Mushrooms, Fresh Ginger and Macadamia Nuts

Bahama - \$14

- Coconut Shrimp with Mango Chutney
- Miniature Caribbean Chicken Clubs with Grilled Pineapple and Mango Mayonnaise
- Cantaloupe Balls with Midori Liqueur
- Caribbean Slaw with Jicama

Italy - \$12

- Chef's Cook-to-Order Bow-tie Pasta and Cheese-filled Tortellini Choice of Basil Tomato or Creamy Alfredo Sauce Served with Choices of Grilled Chicken, Mushrooms, Scallions, Artichoke Hearts, Julienne Fresh Spinach, Red Bell Pepper Strips, Freshly Grated Parmesan Cheese and Red Pepper Flakes (on the side)
- Risotto Cakes with Various Toppings
- Caesar Salad with Baby Romaine

Mediterranean - \$12

- Chef's Cooked-to-Order Confetti Orzo with Choices of Grilled Lamb, Chicken Strips, Portobello Mushrooms, Diced Roma Tomatoes and Capers with Choice of Rosemary Sweet Onion, Greek Cream or Sun-dried Tomato Sauces Served with Niçoise Olives, Shaved Parmesan and Marinated Feta Cheese
- Greek Salad with Roma Tomatoes, Cucumbers, Black Olives, Crumbled Feta Cheese with Balsamic Vinaigrette
- Pita Chips with Roasted Bell Pepper Hummus

Bali - \$10

- Nasi Goreng (Island-style Fried Rice with Sesame Chicken)
- Homemade Vegetable Spring Rolls with Peanut and Plum Dipping Sauces
- Sunumono Noodles with Wonton Chips

Baha - \$10

- Fresh Elote – Roasted Corn Served in Martini Glasses with Choices of Pork Carnitas, Sour Cream, Lime Wedge, Chili Powder, Diced Jalapenos, Butter, Avocado Pico de Gallo and Cilantro with Giant Tortilla Chips
- Vegetable Tamales with Homemade Salsa and Sour Cream

Asia - \$16

- Chef's Stir-fry-to-order with Choice of Chicken Strips, Beef Sirloin, Jumbo Shrimp, Bean Sprouts, Snow Peas, Bok Choy, Carrots, Baby Corn, Bamboo Shoots and Green Onions
- Choice of Udon Noodles or Steamed White Rice
- Choice of Black Bean, Ginger, Garlic or Sesame Soy Sauces
- Green Papaya Slaw
- Spring Rolls and Pork Pot Stickers with Peanut and Plum Sauces

The Grill - \$20

- Herb-crusted Prime Beef Tenderloin, Roasted Herbed Turkey Breast and Pecan-crusted Pork Tenderloin with Spicy Horseradish, Honey Mustard and Warm Lemon Béarnaise Sauces
- Sliced Rosemary Yeast and Whole Wheat Rolls

Seafood Feast - \$24

- Jumbo Gulf Shrimp (five per person) and Marinated Crab Claws served with Grainy Mustard, Cilantro Tartar and Brandy Cocktail Sauces
- Traditional White Fish Ceviche with Jumbo Tortilla Chips and Pico de Gallo
- Lobster Tempura with Secret Soy Sauce (an additional \$10 per person)

Salad Shaker - \$8

- (salads prepared to order in martini shakers)
- Chopped Romaine and Iceberg Lettuce with Choices of Poached Shrimp, Mesquite Grilled Chicken, Parmesan and American Cheeses, Red and Green Bell Pepper Confetti, Bacon Bits, Chopped Tomatoes and Baby Croutons
- Gourmet Flat Bread Display



Dessert Stations

Flaming Crepe - \$8 (chef required)

- Chef's "Create-to-order" White Chocolate Amaretto, Dark Chocolate Hazelnut or Grand Marnier Crepes Filled with Choices of Fresh Strawberries, Pineapple, Kiwi, Oranges, Blueberries, Raspberries, Crème Fraîche or Whipped Cream and Nuts

Cheesecake Bar - \$8

- Old-fashioned Champagne Glasses with a Scoop of New York Style Cheesecake. Toppings Include: Warm Caramelized Pineapple, Dulce de Leche, Fresh Raspberries, Blueberries, Saucy Strawberries, Bittersweet Chocolate Shavings, Oreos, Toasted Almonds and Coconut Shavings

Baked-to-order Pie Station - \$8 (chef required)

- Individual Graham Cracker or Pastry Pie Shells with Choice of Cherry, Peach or Apple Filling Baked with Crumb Topping Chocolate Cream, Banana Cream or Key Lime Filling Baked with Meringue Topping or Served with Whipped Cream

Build-Your-Own-Sundae - \$6

- Chocolate, Strawberry and Vanilla Ice Cream with Carmel, Fudge and Pineapple Toppings, Crushed Oreos, M & Ms, Nuts, Sprinkles, Whipped Cream and Cherries

Mini Dessert Station - \$4.00 (display of four mini desserts, includes Daryl's Coconut Coffee)

- Milk or White Chocolate-covered Strawberries
- Assorted Cheesecake Bites
- Mini Pecan Pie Tarts
- Mini Coconut Cream Pies
- Fruit Tarts
- Tiramisu Bites
- Pecan Pralines
- Chocolate-dipped Cheesecake Pops
- Mexican Chocolate Sugar Cookies
- Chocolate Oreo Cups
- Assorted Chocolate Truffles
- Kahlua Brownies
- Margarita Bars
- Lemon Bar Bites
- Lemon Mousse Cups
- Assorted Biscotti
- Cherry Angelfood Cake Bites Dipped in Chocolate

Coffee Bar

- **Daryl's Coconut Coffee** with Cinnamon Sticks, Chocolate Shavings, Toasted Coconut, Whipped Cream, Brown Sugar, Half and Half and Assorted Sugars
(Bailey's, Kahlua and Grand Marnier Liqueurs Available at an Additional Charge and Bartender Required)

