

## RECEPTIONS

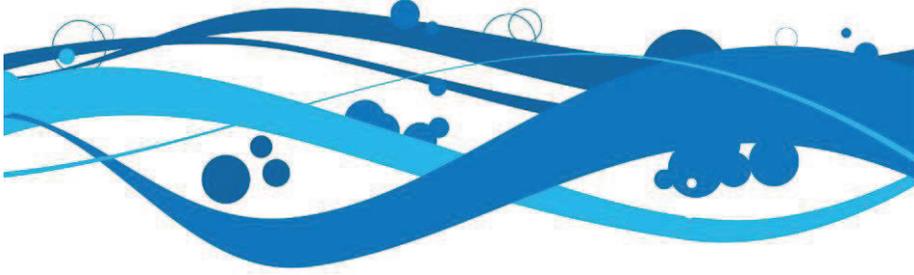
### Hors d' oeuvres

#### COLD

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*50 piece minimum. All passed items require butler service at \$125 per 100 guests.*

<b>Tropical Fruit Skewers</b> with Raspberry Dipping Sauce	\$100 per 50 pieces
<b>Bruschetta Duet</b> Roma Tomatoes, Basil Tapenade and Crème Fraiche	\$125 per 50 pieces
<b>Spinach Artichoke</b> , and Boursin in Phyllo	\$125 per 50 pieces
<b>Dungeness Crab</b> Salad topped Cucumber	\$125 per 50 pieces
<b>Goat Cheese Tartlet</b> , Basil Pesto, Sundried Tomato	\$125 per 50 pieces
<b>Peppered Asparagus</b> Wrapped with Proscuitto Ham	\$125 per 50 pieces
<b>Assorted Sushi</b> with Wasabi, Pickled Ginger, Soy Sauce	\$150 per 50 pieces
<b>Ahi Tuna</b> with Chipolte Cream on Crostini	\$150 per 50 pieces
<b>Lightly Seared Ahi Tuna</b> on a Crispy Wonton	\$150 per 50 pieces
<b>Oysters</b> on the Half Shell with Chipotle Mignonette	\$175 per 50 pieces
<b>Chilled Beef Tenderloin</b> with Horseradish Cream Crostini	\$200 per 50 pieces
<b>Jumbo Shrimp Cocktail</b> with Remoulade, Cocktail Sauce and Lemon Wedges	\$200 per 50 pieces



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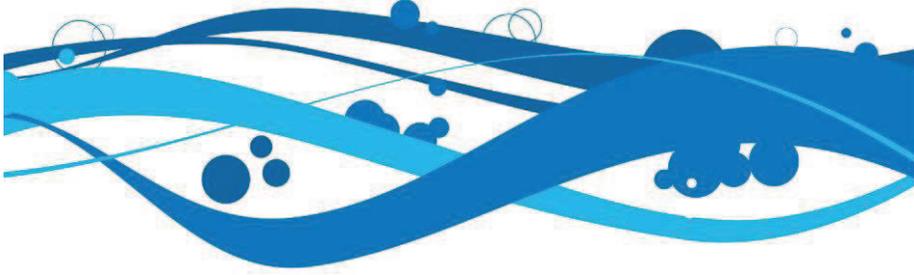
Hors d' oeuvres

**HOT**

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*50 piece minimum. All passed items require butler service at \$125 per 100 guests.*

<b>Assorted Pot Stickers</b> with Ginger Hoisin and Sweet Chili	\$125 per 50 pieces
<b>Adobo Chicken Quesadilla</b> , Flour Tortilla, Grilled Chicken Cilantro Cream Sauce.	\$125 per 50 pieces
<b>Vegetable Spring Rolls</b> with Sweet and Sour Sauce	\$125 per 50 pieces
<b>Mini Assorted Quiche:</b> Wild Mushroom, Lorraine and Spinach	\$125 per 50 pieces
<b>Chicken Cordon Bleu Puff</b>	\$125 per 50 pieces
<b>Raspberry and Walnut Baked Brie</b>	\$150 per 50 pieces
<b>Trio of Tartlets</b> - Sweet Onion and Gruyere, Artichoke and Feta with Kalamata Olives, Peking-Style BBQ Duck with Plum Sauce	\$150 per 50 pieces
<b>Angus Sliders</b> with Caramelized Onions, Gerkin and House Made Slider Sauce	\$150 per 50 pieces
<b>Barbeque Pork en Croute</b>	\$150 per 50 pieces
<b>Malibu Coconut Shrimp</b> with Pina Colada Sauce	\$175 per 50 pieces
<b>Scallops</b> wrapped in Applewood Smoked Bacon	\$175 per 50 pieces
<b>Lump Dungeness Crab</b> Cake with Remoulade	\$200 per 50 pieces



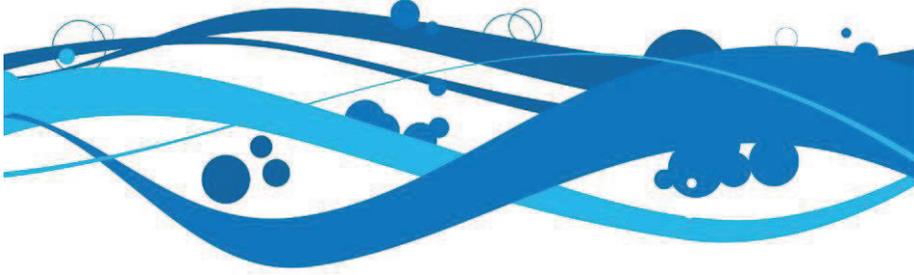
## RECEPTIONS

### ACTION STATIONS

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*All action stations require a chef attendant at \$125 per 100 guests.*

<b>Hand Carved Mahi Mahi Tacos</b> Cilantro Lime Slaw, Black Bean and Roasted Corn Mash, Scotch Bonnet Aioli and Warm Tortillas	<b>\$10.00 per person</b>
<b>Asian Satay Action Station</b> Beef and Chicken Satay Grilled to Order, Asian Slaw and Assorted Asian Sauces	<b>\$10.00 per person</b>
<b>Tampa Tapas Sampler</b> Grilled Calamari Salad, Seared Ahi Tuna with Jicama and Apple Slaw, Roast Pork Tenderloin with Chipotle Sour Cream	<b>\$10.00 per person</b>
<b>Pasta del Mar</b> Cavitelli Pasta Sauteed To Order with Mussels and Clams In White Wine Sauce finished with a Garlic Croistini	<b>\$11.00 per person</b>
<b>Fajita Station</b> Grilled Chicken and Skirt Steak, Bell Peppers, Green Onion, Shredded Iceburg, Monteray Jack Cheese, Sour Cream, Avocado, Jalapeno, Salsa, Flour Tortillas	<b>\$11.00 per person</b>
<b>Sea &amp; Shell Mac Cheese Bar - <i>Aquarium favorite!</i></b> Combo Station with Seafood Mac and Cheese includes, Lobster, Shrimp, Scallops and Blue Crab, Paired with Veggie Mack of Roast Red Peppers, Fresh Spinach, Feta Cheese, Fresh Basil and Sundried Tomato	<b>\$11.00 per person</b>
<b>Slider Station</b> Grilled Angus Beef, Chicken and Vegetable Sliders, Trio Topping Bar with Bacon and Bleu Cheese, Avocado and Feta, Tomato and Asiago (price based on 3 sliders per person)	<b>\$12.00 per person</b>



## RECEPTIONS

## CARVING STATIONS

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*Assorted Artisan Rolls and Appropriate Condiments accompany each Carving Station. All stations require a Carver with a carver fee of \$125 to be applied for minimum of one (1) carver per every 100 guests.*

**Roasted Turkey Breast** **\$125 each**  
with Cranberry Relish and Artisan Rolls  
*(serves 30/ 4oz. portions)*

**Pork Baron** **\$125 each**  
with Dijon Barbecue Sauce, Orange and Onion  
Marmalade, Apple Chutney and Artisan Rolls  
*(serves 30/ 4oz portions)*

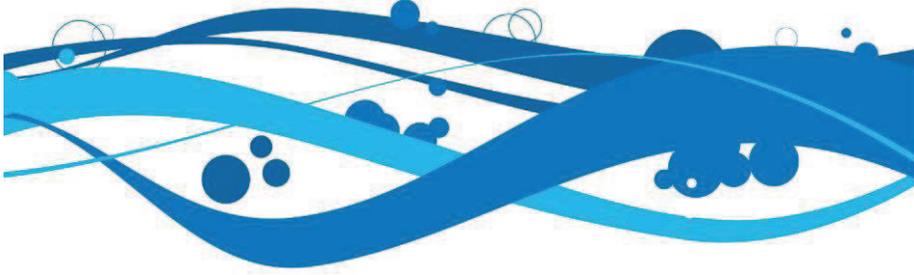
**Cider-Baked Boneless Ham** **\$150 each**  
Maple Honey Mustard, Pineapple Aioli and Artisan Rolls  
*(serves 30/ 4oz. portions)*

**Roasted Natural New York Strip Loin** **\$350 each**  
with Mushroom Ragout and Artisan Rolls  
*(serves 40/4oz. portions)*

**Baron of Beef** **\$375 each**  
with Creamy Horseradish, Au Jus and Artisan Rolls  
*(serves 80/ 4oz. portions)*

**Garlic Rosemary Prime Rib** **\$375 each**  
Vidalia Onion Straws, Boursin Aioli and Artisan Rolls  
*(serves 40/ 4oz portions)*

*\*\* Item may be added to buffets at a per person cost, please consult your catering manger for best choice selections*

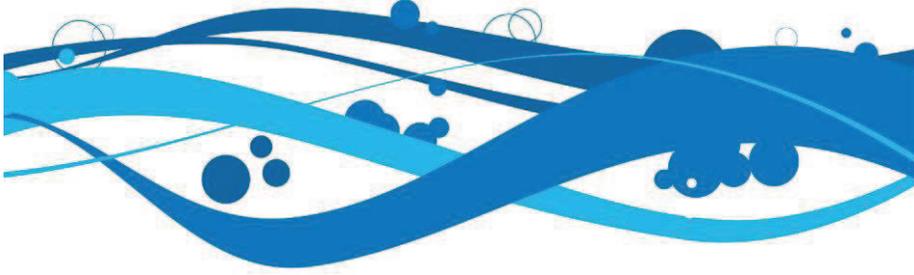


## RECEPTIONS

### PLATTERS & DISPLAYS

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<b>Farmer's Market Crudites with Assorted Hummus and Pesto, Assorted Crackers and Flatbreads</b>	<b>\$7.50 per person</b>
<b>Gourmet Imported and Domestic Cheese Board with Seasonal Sliced Fruits and Berries, Assorted Nuts, Crackers and Lavosh</b>	<b>\$8.00 per person</b>
<b>Tres Bruschetta, Local Plum Tomato, Organic Sweet Basil, Roast Garlic, Kalamata Olive and Feta Tapenade, Avocado Cilantro and Yellow Tomato Chimichurri</b>	<b>\$8.00 per person</b>
<b>Baked Brie with Pistachios and Raspberries or Apples and Walnuts, Gourmet Flat Breads and Crackers.</b>	<b>\$9.00 per person</b>
<b>Intermezzo Antipasto Platter featuring Italian Meats and Cheeses, Roasted Peppers, and Assorted Crackers and Breads</b>	<b>\$11.00 per person</b>
<b>Salad Trio Station of Asian Citrus with Ahi Tuna, Watermelon Feta Mint Salad, and Avocado Salad with Jerk Chicken</b>	<b>\$11.00 per person</b>
<b>Korean BBQ Short Rib, Asian Pear and Jicama Slaw Hoisin BBQ Drizzle</b>	<b>\$12.00 per person</b>
<b>Seafood Display, Classic Jumbo Gulf Shrimp, Hand Selected Eastern Oysters On the half Shell, Lemon Wedges, Cocktail Sauce, Chipotle Remoulade, Ruby Red Grapefruit Mignonette, Assorted Gourmet Crackers.</b>	<b>\$15.00 per person</b>
<b><i>Add In season Stone Crab Claws, a local favorite (seasonal)</i></b>	<b>\$ Market Price</b>



## **DINNER ENTRÉE First Course**

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*Choice of one Salad for Dinner Entrée*

**Caesar Salad**, Chopped Romaine, Herbed Croutons, Shaved Parmesan, Cherry Tomatoes, Creamy Caesar Dressing

**Channelside Salad**, Seasonal Field Greens, Cherry Tomatoes, Cucumber, Carrots, Red Onion, Sprouts, Citrus Vinaigrette

**Florida Salad**, Baby Spinach, Roasted Beets, Ruby Red Grapefruit, Walnuts, Red Onion, Bleu Cheese, Citrus Vinaigrette

## **DINNER ENTRÉE Dessert Course**

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*Choice of one Dessert for Dinner Entrée*

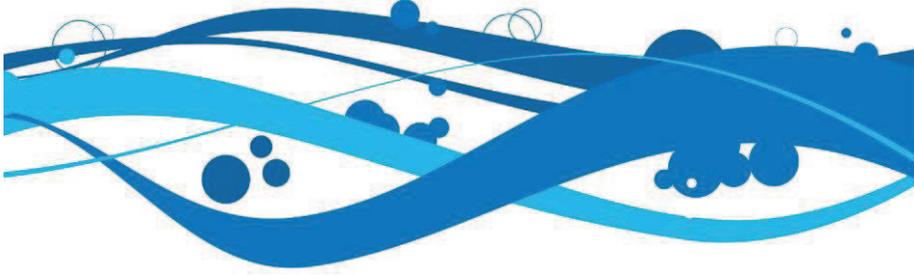
**Crème Brulee Cheesecake with Mango Coulis and Fresh Berries**

**Berry Cobbler with Streusel and Whipped Cream**

**Tiramisu**

**Key Lime Pie with Mango Coulis**

**Chocolate Lava Bunt Cake with local Plant City Strawberry Macerate**



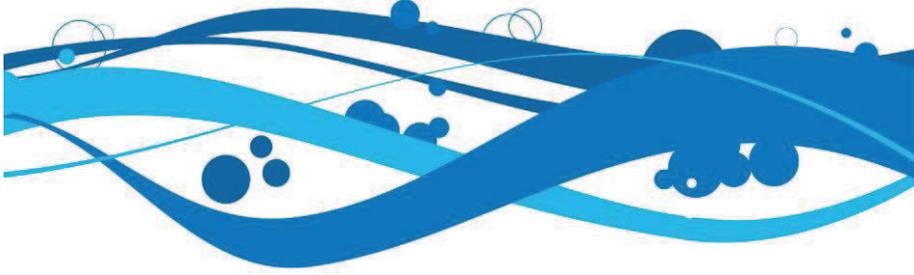
## DINNER

### PLATED ENTRÉES

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*All entrées accompanied by Choice of Salad, Selection of Vegetables, Assorted Rolls with Butter, Choice of Dessert, Premium Coffee, Decaffeinated Coffee, TAZO® Hot Tea, Iced Water*

<b>Frenched Chicken Breast</b> Chive Potato Puree, Haricot Verts And Thyme Jus	<b>\$28.00 per person</b>
<b>Chasseur Chicken</b> Grilled Chicken, Wild Rice Pilaf, Wild Mushrooms, Shallots, Roasted Garlic Tomatoes, Vidalia Sweet Onions, Cognac Demi	<b>\$29.00 per person</b>
<b>Chicken Asiago</b> Grilled Chicken Breast topped with Asiago Cream Sauce and Shiitake Mushrooms, Roasted Red Potatoes and Broccoli Rabe	<b>\$29.00 per person</b>
<b>Balsamic Roasted Pork Loin</b> Red Bliss Boursin Mashed Potatoes and Baby Carrot Vichy	<b>\$29.00 per person</b>
<b>Braised Short Ribs</b> Buttermilk Mashed Potatoes with Brussels Sprouts, Apple Bacon and Aged Vinegar Reduction	<b>\$38.00 per person</b>
<b>Stuffed Flank Steak</b> Flank Steak Stuffed with Spinach and Pine Nuts, Mojo Roasted Potatoes Warm Tomato Salad, and Chimichurri	<b>\$38.00 per person</b>
<b>Lump Crab Cakes</b> Local Blue Crab, Spring Onions, Fire Roasted Red Pepper Aioli, Boursin Mac and Cheese	<b>\$39.00 per person</b>
<b>Mandarin Salmon</b> Roasted Salmon with Mandarin Orange Barbeque Sauce, Jasmine Rice, Green Onion, and Cilantro	<b>\$40.00 per person</b>
<b>Seafood Provencale</b> Bay Scallops, Gulf Shrimp, Shitake Mushrooms, Garlic, Shallots, Plum Tomato, Baby Spinach, Feta Cheese, Steamed Linguine	<b>\$40.00 per person</b>
<b>Seared Angus Tenderloin Filet</b> Potatoes Gratin, Duet of Baby Carrots, Cabernet Reduction	<b>\$48.00 per person</b>



## DINNER ENTRÉE SPECIAL MENU OPTIONS

### VEGAN

#### **Mushroom Strudel**

Mushroom Pastry with Butternut Squash Puree, Seasonal Vegetables, and Bean Ragout

**\$25.00 per person**

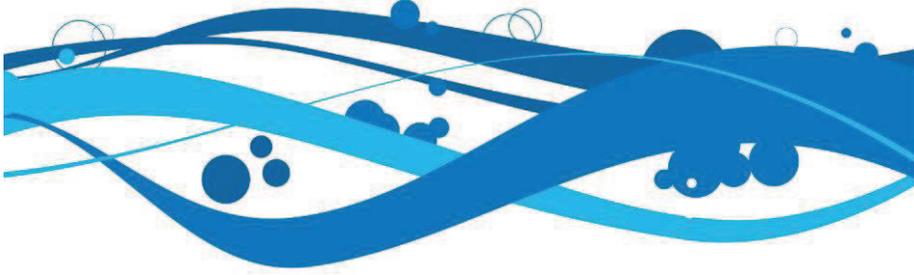
### VEGETARIAN

#### **Roasted Vegetarian Lasagna**

Seasonal Roasted Vegetables Baked with Pasta Sheets, Italian Cheeses, and House-Prepared Sauce.

**\$27.00 per person**

Gluten Free Option available upon request



## Dinner Buffets

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All Themed Buffets include:  
Assorted Dinner Rolls and Butter  
Warm Artisan Rolls & Butter  
Starbucks Regular and Decaffeinated Coffee  
Hot Tea and Iced Water

### **Dragon Boat Buffet**

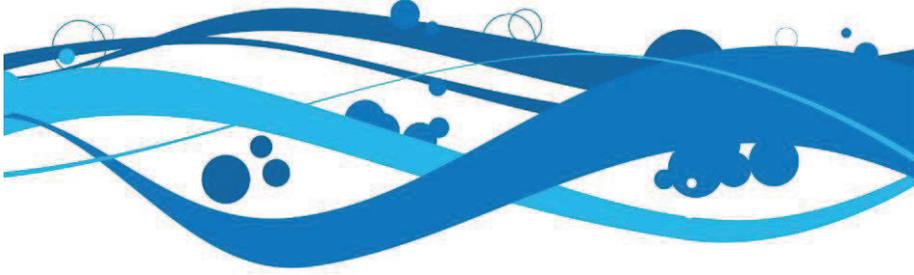
Fresh Field Greens with Crisp Wonton Chips and Toasted Almonds and Seasonal Fruit  
Served with an Oriental Dressing  
Pickled Ginger Calamari Salad  
Korean BBQ Short Ribs & French Fried Onions  
Teriyaki Pineapple Salmon  
Basmati & Mandarin Orange Rice  
Medley of Asian Blend Vegetables

**\$37.00 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

**\$39.00 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 & Pepperoncini  
Traditional Bruchetta 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

**\$40.00 per person**

### **Gulf Stream Buffet**

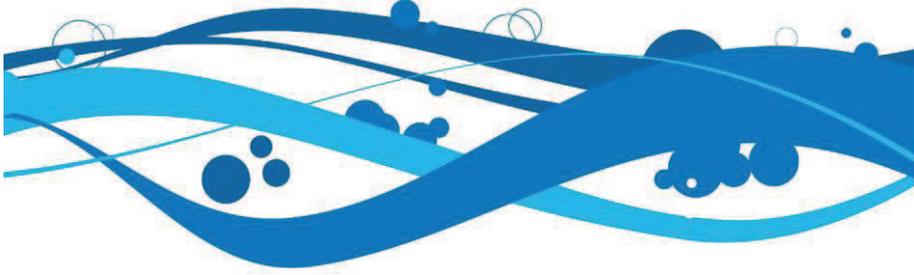
Traditional Caesar Salad with Grated Parmesan Cheese, Garlic Croutons  
And Creamy Caesar Dressing  
Creamy Penne Pasta Vegetable Salad  
Sea Salt & Peppercorn Top Round of Beef with Creamy Horseradish & Cabernet Au Jus  
Grilled Breast of Chicken topped with Dijon Cream Sauce & Prosciutto  
Blackened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

**\$41.00 per person**

### **Coral Reef Buffet**

Seasonal Field Greens, Cherry Tomatoes, Cucumber, Carrots, Red Onion, Sprouts, Citrus Vinaigrette  
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

**\$43.00 per person**



## DINNER BUFFET

### Customize Your Dinner Buffet

*Our buffets are designed for groups of 30 or more guests. Groups under 30 will incur a small group fee of \$150*

#### **All "Customize Your Dinner Buffets" Include:**

*All entrée's include Premium Coffee, Decaffeinated Coffee, TAZO® Hot Tea, Iced Tea, Iced Water, Assorted Rolls with Butter*

<b>Select (2) entrée Buffet:</b>	<b>\$49.00 per person</b>
<b>Select (3) entrée Buffet:</b>	<b>\$57.00 per person</b>
<b>Select (4) entrée Buffet:</b>	<b>\$65.00 per person</b>

## SALADS

Choice of two salad options

**Seasonal Field Greens** with Prosciutto DiParma, Roasted Peppers, Olives and Sherry Vinaigrette

**Calamari Salad**, Red Onion, Cherry Tomatoes, Celery, Lemon, Cilantro, Red Wine Vinaigrette

**Spinach Salad** with Oranges, Shaved Parmesan, Candied Pecans and Shallot Vinaigrette

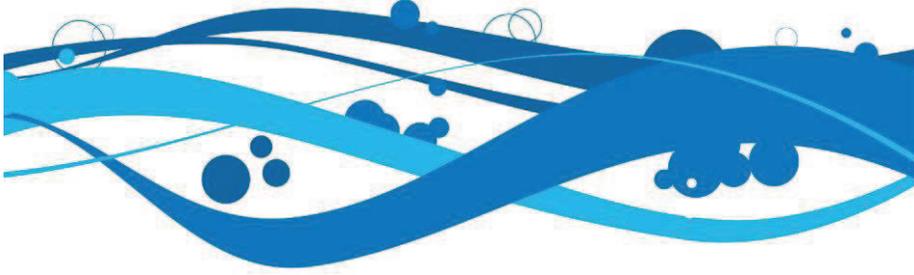
**Caesar Salad**, chopped Romaine, Herbed Croutons, Shaved Parmesan, Cherry Tomatoes, Creamy Caesar Dressing

**Channelside Salad**, Seasonal Field Greens, Cherry Tomatoes, Cucumber, Carrots, Red Onion, Sprouts, Citrus Vinaigrette

**Florida Salad**, Baby Spinach, Roasted Beets, Ruby Red Grapefruit, Walnuts, Red Onion, Bleu Cheese, Citrus Vinaigrette

**Penne Pasta Primavera**, Fresh Seasonal Vegetables in Creamy Roast Garlic Herb Dressing

**Tri-Colored Tortellini Pasta** with Tomatoes, Red Onion, and Basil in Sundried Tomato Vinaigrette



## **DINNER BUFFET**

### **Customize Your Dinner Buffet**

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## **MAIN ENTRÉE**

### **Garlic Rosemary Prime Rib** (Carver Required)

Slow Roasted with Garlic Rosemary Crust, Horseradish, Au jus

### **Stuffed Flank Steak**

Flank Steak Stuffed with Spinach, Wild Mushrooms and Pine Nuts, Cabernet Sauce

### **Herb Crusted Baron of Beef** (Carver Required)

Top Round of Beef with Port Au jus, Horseradish Sauce, Whole Grain Mustard

### **Seafood Provencale**

Bay Scallops, Gulf Shrimp, Shitake Mushrooms, Garlic, Shallots, Plum Tomato, Baby Spinach, Feta Cheese, Steamed Shell Pasta

### **Caribbean Mahi- Mahi**

Caribbean Jerk Seared Mahi Mahi with Grilled Pineapple and Mango Relish

### **Mandarin Salmon**

Roasted Salmon with Mandarin Orange Barbeque Sauce, Green Onion, Cilantro

### **Chicken with Asiago & Prociutto**

Seared Chicken Breast with Asiago Chesse, Prociutto, Shiitake Mushrooms, Sage Beurre Blanc

### **Chasseur Chicken**

Grilled Chicken, Wild Mushrooms, Shallots, Roasted Garlic, Tomatoes  
Vidalia Sweet Onions, Cognac Demi

### **Myer Lemon and Thyme Chicken**

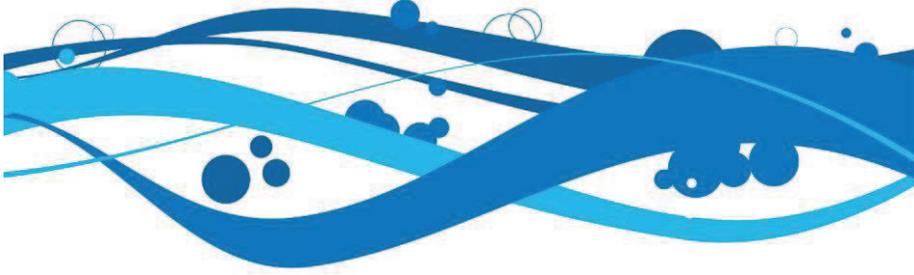
Lemon, Thyme Roasted Chicken Breast, Sundried Tomato Coulis

### **Chimichuri Pork Loin**

Mojo Marinated Pork Loin, Tomatillo, Cilantro, Parsley, Garlic, Red Onion, Yellow Tomato

### **Roasted Vegetarian Lasagna**

Seasonal Roasted Vegetables Baked with Pasta Sheets, Italian Cheeses,  
and House-Prepared Sauce.



## **DINNER BUFFET**

### **Customize Your Dinner Buffet**

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### **SIDES**

Select two

**Chef's Fresh Seasonal Vegetable**

**Garlic Herb Roasted Potatoes**

**Boursin Mashed Potatoes**

**Basmati Rice Pilaf**

**Blended Wild Rice**

**Penne Pasta with Asiago Cream Sauce**

### **DESSERTS**

Select two

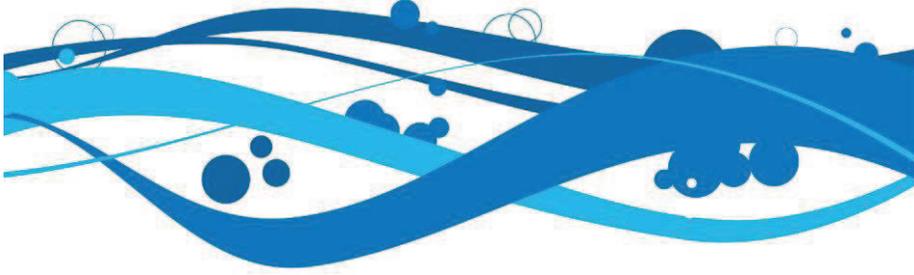
**Florida's Finest Key Lime Pie with Mango Purre**

**New York Cheesecake with "Plant City" Strawberry Maserate**

**Chocolate Mousse Cake, Chocolate Layer Cake with wild Raspberry Sauce**

**Carrot Cake with Walnuts, Cream Cheese Icing, Caramel Sauce, and Whipped Cream**

**Seasonal Dessert, Ask your Catering Representative for our featured Dessert**



## RECEPTION PACKAGES

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### **Package I - The Orient Express**

**\$28.00 per person**

*(Requires Chef attendant at \$125, per 100 guest)*

#### **Asian Satay**

Beef and Chicken Satay Served over

Asian Slaw Accompanied by Assorted Asian Sauces

**Assorted Pot Stickers** with Ginger Hoisin and Sweet Chili

**Peking-Style BBQ Duck Tartlet** with Plum Sauce

**Vegetable Spring Rolls** with Sweet and Sour Sauce

**Crispy Wonton with Spicy Tuna Tartar**

**Assorted Sushi** with Wasabi, Pickled Ginger, Soy Sauce

### **Package II - Taste of Tampa**

**\$28.00 per person**

*(Requires Chef attendant at \$125, per 100 guest)*

#### **Hand Carved Mahi Mahi Tacos**

Cilantro Lime Slaw, Black Bean and Roasted Corn Mash, Scotch

Bonnet Aioli and Warm Tortillas

#### **Tampa Tapas Sampler**

Grilled Calamari Salad, Seared Ahi Tuna with Jicama and Apple Slaw,

Roast Pork Tenderloin with Chipotle Sour Cream

**Cubana Ensalada** - Local Favorite of Shredded Iceburg Lettuce, Hickory Smoked Ham, Green Olives,

Swiss Cheese, Plum Tomatoes, Avocado with a Cilantro Vinaigrette

**Mini Pressed Cuban Sandwiches** served with Plantain Chips

### **Package III - The All American**

**\$31.00 per person**

*(Requires Chef attendant at \$125, per 100 guest)*

#### **Gourmet Slider Assortment**

Grilled Angus Beef, Chicken and Vegetable Sliders, Trio Topping Bar with

Bacon and Bleu Cheese, Avocado and Feta, Tomato and Asiago

#### **Assorted Homemade Potato Chips**

(Plain, Parmesan-Garlic and Barbecue)

*With Buttermilk Ranch and French Onion Dips*

#### **Mac & Cheese Bar - Signature Item**

Combo Station with Seafood Mac and Cheese includes, Lobster, Shrimp,

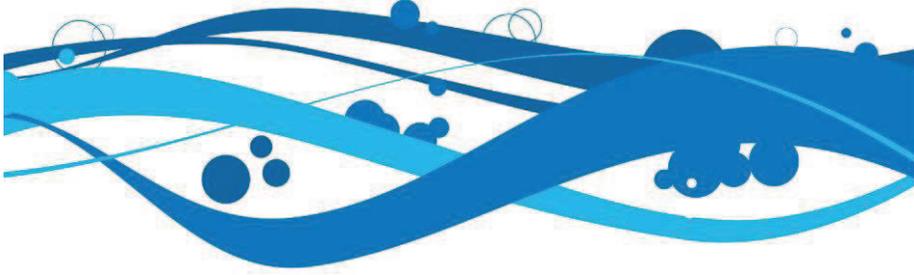
Scallops and Blue Crab, Paired with Veggie Mac of Roast Red Peppers,

Fresh Spinach, Feta Cheese, Fresh Basil and Sundried Tomato

#### **Farmers Market Crudite**

Seasonal Vegetable Platter with Baby Carrots, Celery, Broccoli, Califlower, Grape Tomatoes,

Assorted Olives, Cucumber, Squash, Flat Breads, Crackers, Assorted Herb Dips.



## RECEPTION PACKAGES

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**Package IV - Tuscan Tampa**

**\$31.00 per person**

*(Requires Chef attendant at \$125, per 100 guest)*

**Intermezzo Antipasto Platter** featuring Italian Meats and Cheeses, Roasted Peppers, and Assorted Crackers and Breads

**Tres Bruschetta**, Local Plum Tomato, Organic Sweet Basil, Roast Garlic / Kalamata Olive and Feta Tapenade / Avocado Cilanto and Yellow Tomato Chimichurri

**Peppered Asparagus** Wrapped with Proscuitto di Parma

**Pasta del Mar**

Cavitelli Pasta Sauteed To Order with Mussels and Clams In White Wine Sauce finished with a Garlic Croistini

**Package V - The Baron**

**\$36.00 per person**

*(Requires Chef attendant at \$125, per 100 guest)*

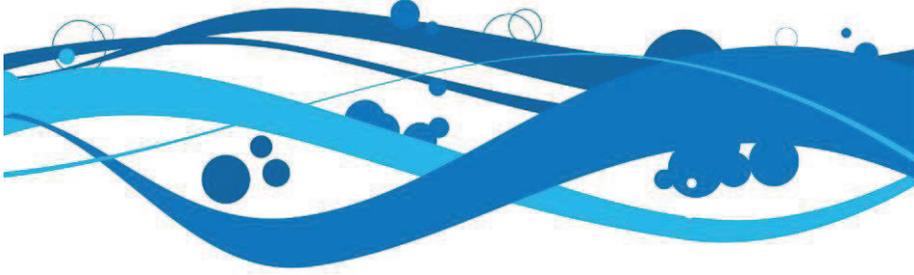
**Baked Brie** with Pistachios and Raspberries or Apples and Walnuts, Gourmet Flat Breads and Crackers.

**Farmer's Market Crudites** with Assorted Hummus and Pesto, Assorted Crackers and Flatbreads

**Seafood Display**, Classic Jumbo Gulf Shrimp, Hand Selected Eastern Oysters On the half shell, Lemon Wedges, Cocktail Sauce, Chipotle Remoulade, Ruby Red Grapefruit Mignonette.

**Baron of Beef -Chef Carving to Silver Dollar Rolls**

with Creamy Horseradish, Au Jus and Artisan Rolls



## BEVERAGE SERVICE

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*Aramark personnel must dispense all beverages. Bartenders are staffed one (1) per 100 guest . A \$125 per bartender fee will apply for a (4) hour service*

### **DELUXE BEER WINE & SODA BAR - \$18 (3 Hours)**

*plus \$6 each additional hour*

Domestic Beer: Budweiser, Bud Light, Yeungling, Samuel Adams

Imported & Micro Brew Beer: Heneken, 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

### **BAY SPIRIT BAR - \$24 per person (3 Hours)**

*plus \$8 each additional hour*

Includes Deluxe Beer, Wine and Soda In addition to:

Skyy Vodka, Bombay, Bicardi, Jose Cuervo Gold, J&B & Jim Beam

### **CORAL REEF BAR - \$28 per person (3 Hours)**

*plus \$9 for each additional hour*

Includes Bay Spirit Bar Selection In addition to:

Imported and Micro Brew Beers, Mondavi Private Selection Cabernet & Chardonnay Wines, Grey Goose, Tanqueray, Bacardi, Jack Daniels, Dewars White Label, Crown Royal, Grand Marnier & Amaretto DiSaronno

## SPECIALTY BARS

### **BREAKFAST BAR: - \$12 per person, per hour**

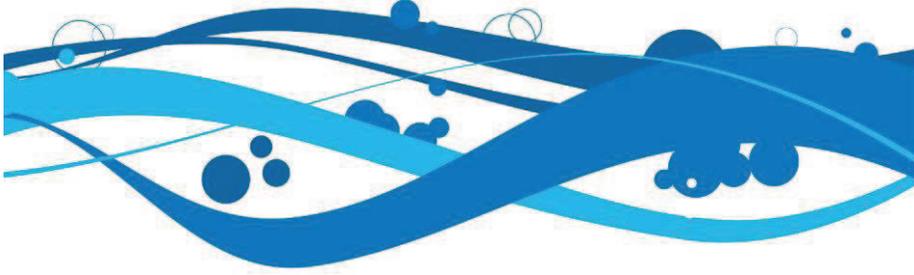
Absolute Vodka, A Variety of Premium Bloody Mary Mixes, with Horseradish  
Tobasco, Worstershire, Picked Vegetables, Olives, Celery & Carrots  
Champagne with Fresh Berries, Peach and Strawberry Purees

### **MARTINI BAR: - \$16 per person, per hour**

Classic Martini's, Cosmopolitans, Gimlets, Gibsons, Manhattans, Chocolate Martinis  
French Martini's & Vespers

### **COFFEE & CORDIAL BAR: \$14 per person, per hour**

Premium Coffee, Kahlua, Gran Marnier, Bailey's & Amaretto DiSaronno Liquors



## BEVERAGE SERVICE

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*Aramark personnel must dispense all beverages. Bartenders are staffed one (1) per 100 guest . A \$125 per bartender fee will apply for a (4) hour service*

### HOSTED BAR (Consumption)

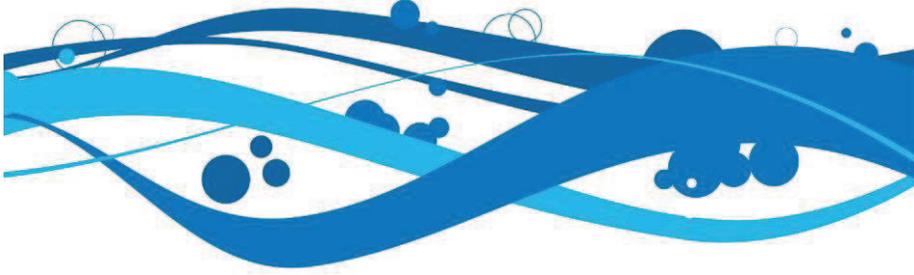
Mixed drink	\$6.00
Wines by the Glass	\$5.00
Imported/Micro-brews	\$4.75
Domestic Beer	\$4.25
Non-Alcoholic Beer	\$4.00
Soft Drinks	\$2.50
Bottled Waters	\$2.50
Chilled Juices	\$3.00

### CASH BAR (Includes Tax)

\$6.50
\$5.50
\$5.25
\$4.75
\$4.25
\$2.75
\$2.75
\$3.25

### HOSTED SODA BAR (per person)

One Hour	\$6.50	Each Additional Hour	\$1.50
Children (3-12)	\$4.50	Each Additional Hour	\$1.50



## WINE SERVICE

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*Aramark personnel must dispense all beverages. Bartenders are staffed one (1) per 100 guest . A \$125 per bartender fee will apply for a (4) hour service*

### WHITE WINE

House Chardonnay	\$28 per bottle
Robert Mondavi Private Selection Chardonnay	\$32 per bottle
House Selections Sauvignon Blanc	\$26 per bottle
Robert Mondavi Private Selection Sauvignon Blanc	\$32 per bottle

### BLUSH WINE

Montevina Private Selection White Zinfandel	\$26 per bottle
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### RED WINE

House Selection Cabernet Sauvignon	\$28 per bottle
Robert Mondavi Private Selection Cabernet Sauvignon	\$32 per bottle
House Selection Merlot	\$28 per bottle
Robert Mondavi Private Selection Coastal Merlot	\$32 per bottle

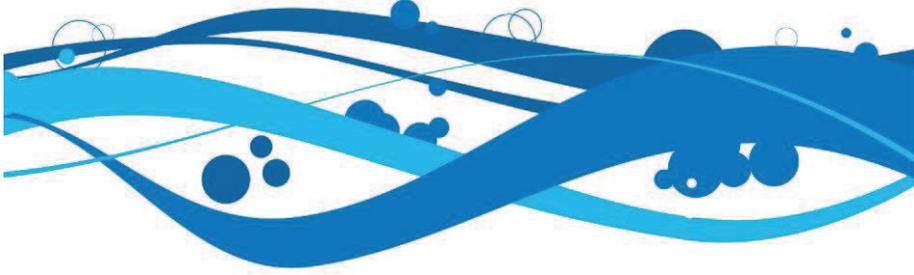
### CHAMPANGE

House Champagne	\$19 per bottle
Domaine St. Michelle	\$27 per bottle
Cinzano Asti Spumante	\$32 per bottle
Mumm's Napa Brut	\$40 per bottle
Chandon Brut	\$62 per bottle

### NON-ALCOHOLICS

Sparkling Grape Juice	\$13 per bottle
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*Additional selections available upon request.*



## DINNER AND RECEPTION MENU OF SERVICES

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*There is a 20% Administrative Fee and 7% tax applied to all Food and Beverage Charges.  
The Florida Aquarium Is please to offer the following services:*

### **SERVERS/ ATTENDANTS**

(One per 100 guests)

Butler/ Passers	\$125
Chef/Carver	\$125
Bartenders	\$125
Each Additional Hour over Four Hours	\$35

### **ADDITIONAL SERVICES**

Small Meal Fee (buffet or sit down less than 30)	\$150
Cake Cutting Fee	\$1.50 per person
Receiving and Handling Fees	\$75 per trip
Storage Fees	\$25 per day/per box
Item Placement (books, favors, etc.)	\$1 per item

### **SERVICE UPGRADES**

Wine Stewards (One per 50 guests)	\$125
Each Additional Hour over Four Hours	\$35

### **LINENS**

90"X90" House White or Black Linens	Included
Upgraded Speciality Linen available upon request at additional cost	

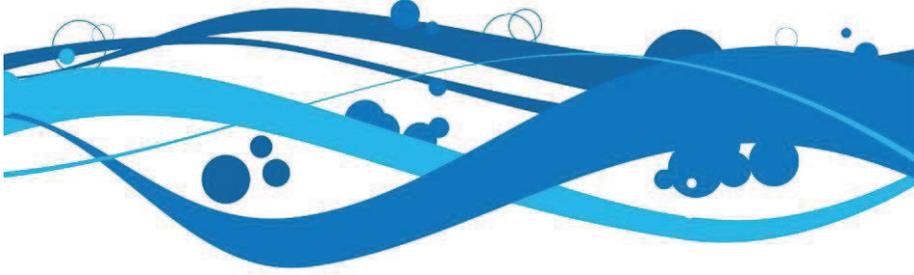
### **TABLES**

Up to Five (5) 6' Tables	Included
Each Additional 6' Table	\$25 per table

*All tables are topped with house white or black standard linens*

### **SET-UP FEES**

Taylor Great Room Set-Up with Food and Beverage	No Charge with \$500 F&B Minimum
Taylor Great Room Set-Up without Food and Beverage	\$250
Wedding Ceremony Chair Set Up	\$2 per chair



## CHILDREN'S MENU

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*Available for children ages 3-12 for lunch or dinner*

All Children's Entrées include Fresh Fruit Cup, Dessert and a choice of Fruit Punch or Lemonade

**CHICKEN FINGERS** \$11 per person  
with Barbeque Sauce, Wedge Fries and Sweet Corn

**HAMBURGER OR CHEESEBURGER** \$11 per person  
with Lettuce, Tomato, Onion, Pickle and Wedge Fries

**MACARONI AND CHEESE** \$11 per person  
with Wedge Fries

**HOT DOG** \$10 per person  
with Wedge Fries

**FRIED CHICKEN** \$12 per person  
with Wedge Fries and Sweet Corn

## CHILDREN'S BUFFETS

**THE NEMO** \$13 per person

Crispy Fish Sticks, Macaroni and Cheese, Wedge Fries, Sweet Corn, Cookies and Brownies

**THE PIRATE SHIP** \$16 per person

Chicken Fingers, Macaroni and Cheese, Pizza, Wedge Fries, Sweet Corn, Cookies and Brownies