

*Your meeting or event provides a sea of support for our conservation efforts.*

# Wedding Rates

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

## **WEDDING CEREMONIES AND RECEPTIONS**

*Our experienced sales managers are happy to discuss pricing options and help you plan your special event.*

### **Coral Reef Ceremony and Reception**

4 Hour Venue Rental

### **Coral Reef Ceremony and Mosaic Center Reception**

4 Hour Venue Rental

### **Coral Reef Ceremony and Mosaic Center Ballroom A Reception**

4 Hour Venue Rental

### **Coral Reef Ceremony and Mosaic Center Ballroom B Reception**

4 Hour Venue Rental

### **Coral Reef or Waterfront Overlook Deck Ceremony and Bay Spirit II Reception**

4 Hour Rental

### **Coral Reef Ceremony and Vinik Channelside Room Reception**

4 Hour Venue Rental

### **Waterfront Overlook Deck Ceremony and Reception**

4 Hour Venue Rental

*Additional hours available.*

*Food and beverage minimums apply and vary by event. Speak to your event sales professional for more information.*

## **Optional Wedding Add-Ons**

### **Ceremony Rehearsal**

Conducted in the Vinik Channelside Room

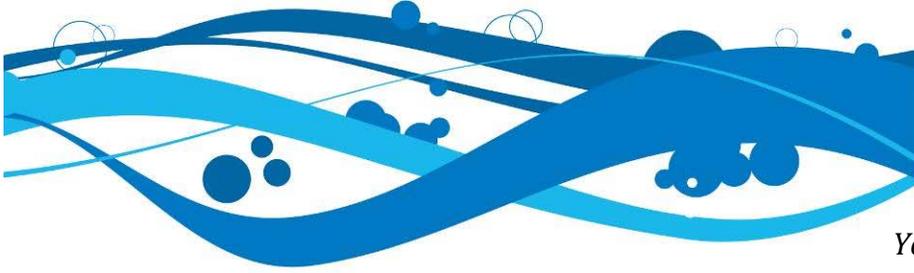
Sunday-Wednesday 5:00PM-6:00PM Rehearsal

Thursday or Friday 5:00PM-6:00PM Rehearsal

\*Coral Reef rehearsal space may be booked (1) week prior to your wedding.

### **Green Room**

Utilize our VIP Room for those last minute touch ups and to store your personal items during your wedding.



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# Wedding Menus

All menu prices are subject to 22% taxable administrative fee and 7% sales tax.  
\*Service staff included for (4) Hours – additional fees per staff member per hour apply for additional service time.

The Florida Aquarium is one of Tampa's most unique event venues. We offer an inclusive package to allow you to focus on what's most important, each other. To ensure you and your guests enjoy your day to the fullest, the following items are included in your wedding package:

- A Florida Aquarium Wedding Ceremony in The Coral Reef Gallery or The Overlook Deck
  - Cocktail Reception with "The Market" Deconstructed Hor d'oeuvre Displays
    - Decorative Votive Candles for Cocktail Tables
      - Three Hour Hosted Bar
    - Floor Length Black or White Table Linens
      - Black or White Napkins
    - Champagne Toast or Sparkling Cider Toast
  - Professional Wedding Planner from Days Remembered by ND



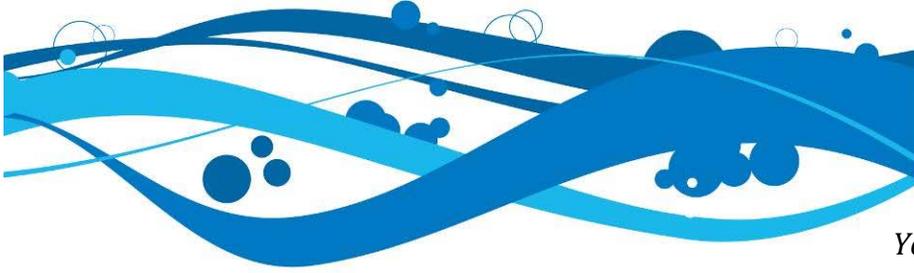
The Florida Aquarium knows that your wedding cake is an important detail in your most special day. We require that one of our preferred bakeries be used for your wedding cake. Our preferred bakers will sketch out your thoughts and visions of your ideal cake. Please call and schedule your tasting and plan a meeting with one of them. Your wedding cake can also be applied to your required food and beverage minimum at The Florida Aquarium. Let your catering sales manager know which bakery you have chosen for your wedding. Choosing a non-preferred bakery will result in an additional per-person cake cutting fee.

The Cake Zone  
Alla Levin  
(941) 799-CAKE (2253)  
mycake@thecakezone.com

The Artistic Whisk, LLC.  
Jovana Boksen  
(727) 560-5662  
theartisticwhisk@gmail.com

Hands on Sweets  
Chef Carlos & Chef Marie  
(813) 810-6007  
cakes@handsonsweets.com





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# Cocktail Hour

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Whether choosing a plated or buffet dinner, "The Market" cocktail hour hors d'oeuvre displays will not disappoint. Your package allows you to choose what you want for cocktail hour and offers a delicious variety of options for your guests. Please select the following:

## **THE MARKET**

Choice of (2) deconstructed displays & dips:

**Seasonal Vegetables:**

Chef's Selection of Garden Fresh Seasonal & Marinated Vegetables

**Gourmet Cheese & Nuts:**

Chef's Selection of World Cheeses and Nuts

**Florida Fruit Sunburst:**

Chef's Selection of Seasonal and Local Fruits

**Dips:**

- Red Pepper Hummus
- Roasted Garlic Hummus
- Ranch Pesto
- Spring Herb Dip
- Chipotle Ranch Dip
- Raspberry Yogurt Dip

## **HORS D' OEUUVRES- BUTLER PASSED**

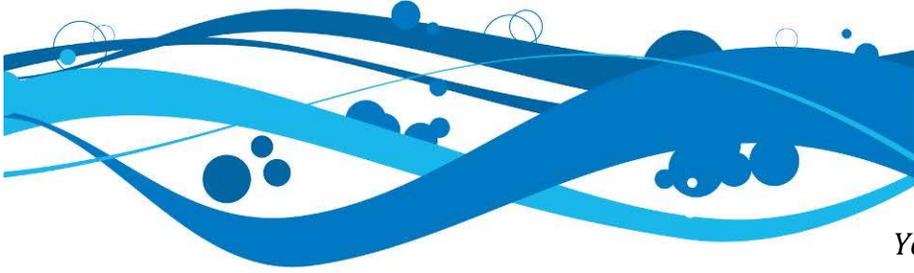
*All passed items require butler service. Butlers – (1) per 50 people*

### **Cold Hors d'oeuvres**

- Traditional Bruschetta on Garlic Crostini
- Avocado, Cilantro, & Yellow Tomato on Crispy Wonton
- Crispy Plantain Chip Topped with Grilled Pineapple & Vanilla Jam
- Goat Cheese Tartlet
- Lightly Seared Ahi Tuna Wonton
- Chilled Beef Tenderloin Crostini

### **Hot Hors d'oeuvres**

- Chicken Cordon Bleu Puff
- Raspberry and Walnut Baked Brie in Phyllo
- Artichoke and Feta with Kalamata Olive Tartlet
- Barbeque Pork en Croute
- Mini Cuban Sandwich
- Korean Short Rib, Pina Colada Pilaf and a Plantain Chip
- Malibu Coconut Shrimp
- Scallops Wrapped in Applewood Smoked Bacon



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**STATIONARY HORS D'OEUVRES DISPLAYS**

**Tres Bruschetta**

Traditional Bruschetta: Local Plum Tomato, Organic Sweet Basil and Roasted Garlic  
Kalamata Olive and Feta Tapenade  
Avocado, Cilantro and Yellow Tomato Chimichurri  
Grilled Flatbreads and Crostini

**Cubana Board**

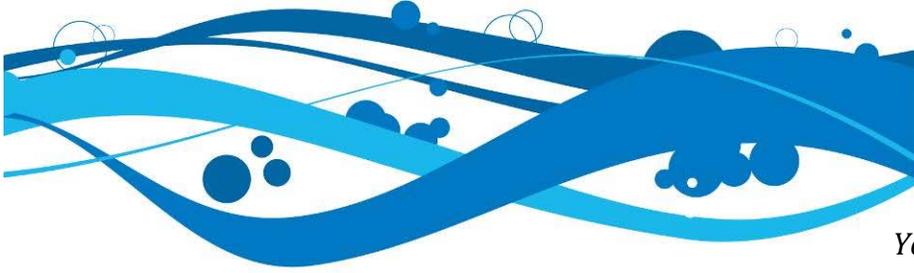
Assorted Cuban Meats to Include: Andouille Sausage, Chorizo, Mojo Pulled Pork and Ham  
Spanish Olives, Swiss Cheese, Cubana Bruschetta, Cuban Crostini and Flatbreads

**Ceviche Bar**

Shrimp Ceviche: Diced Shrimp, Red Onion, Lime Juice, Cucumbers, Jalapenos, Cilantro, Avocado  
Scallop Ceviche: Florida Fresh Grouper, Mango, Tomato, Cilantro, White Onion, Avocado,  
Lime and Grapefruit Juices  
Yellow Heirloom Tomato Gazpacho with Lime and Fresh Mint  
served with Plantain Chips & Freshly Fried Tortilla Chips

**Shrimp Display**

Select two of the following flavors: (4) pieces per person  
Classic, Blackened, Bloody Mary, Baja Spice or Basil Pesto  
served with Lemons, Cocktail Sauce, Remoulade and Assorted Gourmet Crackers



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**PLATED DINNER ENTRÉES**

**Choice of One (1) Salad:**

**Romaine Salad:** Chopped Romaine, Herb Croutons, Shaved Parmesan, Cherry Tomatoes served with a Creamy Caesar Dressing, Ranch Dressing or a Vinaigrette

**Ybor Salad:** Shredded Iceberg Lettuce, Spanish Olives, Tomatoes, Swiss Cheese and Cuban Vinaigrette

**Wedge Salad:** Baby Iceberg Wedge, Blistered Cherry Tomatoes, Red Onion, Blue Cheese Crumbles, Hickory Smoked Bacon and a Balsamic Drizzle

**Entrees:**

*Gluten Free Options available upon request*

**Roasted Vegetable Stack**

Seasonal Vegetables Pan Roasted and served with an Herb Tomato Coulis

**Spinach & Artichoke Chicken**

Grilled Chicken Breast served with a Spinach, Artichoke and Parmesan Cream Sauce

**Herb Encrusted Pork Loin**

Herb Encrusted Pork Loin served with a Mango Chutney

**Mandarin Salmon**

Roasted Salmon with Florida Orange Glaze

**Seared Angus Tenderloin Filet**

Tenderloin Filet served with a Wild Mushroom Ragout

**Choice of One (1) Starch:**

Wild Rice

Island Rice Pilaf

Boursin Mashed Potatoes

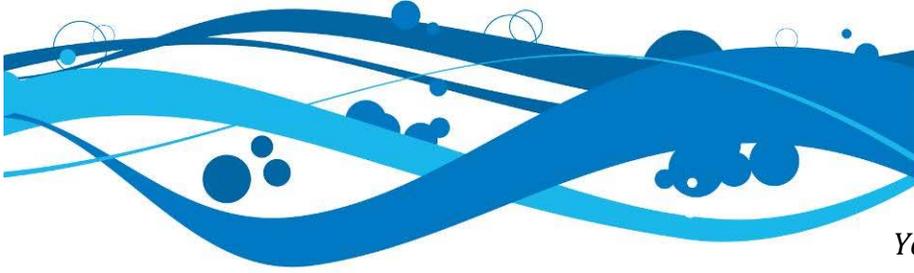
Roasted New Potatoes

**Choice of One (1) Vegetable:**

Roasted Squash and Zucchini Medley

Green Beans with Roasted Red Peppers

Baby Carrots



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**DINNER BUFFETS**

**Gulf Stream Buffet**

Traditional Caesar Salad: Romaine, Grated Parmesan Cheese, Garlic Croutons, Cherry Tomatoes served with a Creamy Caesar Dressing

Orecchiette Pasta Salad: Orecchiette Pasta, Asparagus, Mushrooms, Bell Pepper, Green Onion, Parsley and Italian Vinaigrette

\*Sea Salt and Peppercorn Top Round of Beef with Creamy Horseradish and Cabernet Au Jus

Grilled Breast of Chicken topped with Dijon Cream Sauce and Prosciutto

Honey Lime Roasted Tilapia served with Cilantro Slaw

Boursin Mashed Potatoes

Seasonal Mixed Vegetables

**Coral Reef Buffet**

Ybor Salad: Shredded Iceberg Lettuce, Tomatoes, Spanish Olives, Swiss Cheese and Cuban Vinaigrette

Florida Citrus Fennel and Avocado Salad: Variety of Florida Oranges, Fennel, Avocado and Shallot, served with a Honey Champagne Vinaigrette

\*Roast Prime Rib with Horseradish Sauce and Cabernet Au Jus

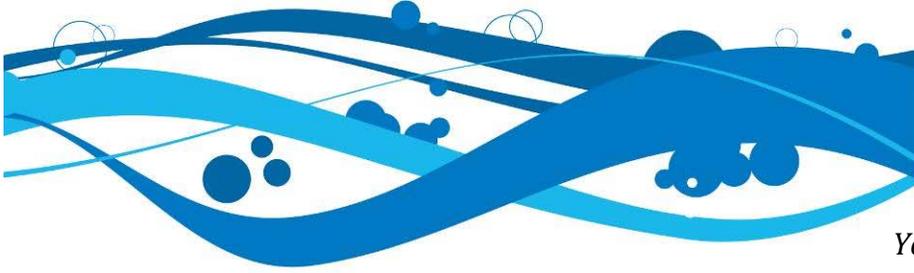
Blackened Florida Grouper with Mango Remoulade

Chicken Margarita with Caribbean Salsa

Island Rice Pilaf

Sweet Plantains

Fresh Seasonal Vegetables



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**Channelside Create Your Own Buffet**

**Salads - Choice of (2):**

**Prosciutto Di Parma:** Seasonal Field Greens, Prosciutto, Roasted Bell Peppers, Olives, served with a Sherry Vinaigrette

**Ybor Salad:** Shredded Iceberg Lettuce, Spanish Olives, Tomatoes, Swiss Cheese and Cuban Vinaigrette

**Florida Orange Salad:** Kale, Florida Oranges, Cranberries, Red Onion, Almond Slivers, Blue Cheese, served with a Warm Vinaigrette

**Watermelon, Tomato, & Feta Salad:** Watermelon, Cherry Tomatoes (Orange, Green, & Red), Cucumber, Feta Cheese, Mint, served with Balsamic Vinaigrette

**Caprese Orzo Salad:** Mozzarella Pearls, Orzo, Grape Tomatoes, Fresh Basil served with Honey Dijon Balsamic Vinaigrette

**Entrées:**

**Chicken with Spinach and Artichoke**

Grilled Chicken Breast with Parmesan Cream Sauce, Spinach and Artichokes

**Chasseur Chicken**

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

**Chimichurri Pork Loin**

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

**Pasta Primavera**

Penne Pasta served with Roasted Vegetables and a Creamy Cheese Sauce

**Seafood Mac and Cheese**

Lobster, Blue Crab, Scallops and Shrimp served in a Creamy Cheese Sauce with Shell Pasta

**Caribbean Mahi Mahi**

Caribbean Jerk Seared Mahi Mahi with Grilled Pineapple and Mango Relish

**Stuffed Flank Steak**

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

**\*Garlic Rosemary Prime Rib**

Slow Roasted with Garlic Rosemary Crust, Creamy Horseradish, Cabernet Au Jus

**Sides - Choice of (2):**

Chef's Fresh Seasonal Vegetable

Roasted New Potatoes

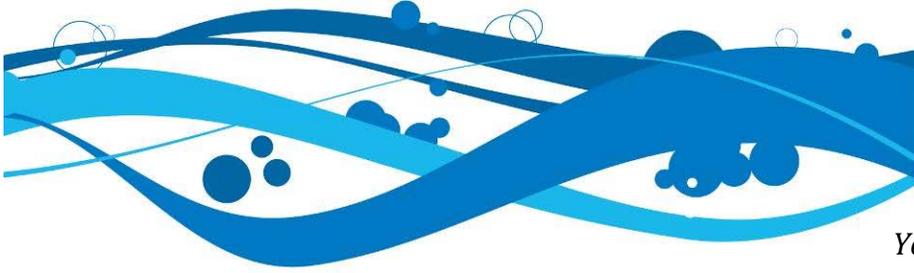
Boursin Mashed Potatoes

Island Rice Pilaf

Wild Rice

Potatoes Au Gratin

*\*Requires Carver – (1) Carver per 100 Guests at an additional fee.*



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**MENU ENHANCEMENTS**

*All stations require a chef attendant per 100 guests at an additional fee.*

**Mashed Potato Bar**

Boursin Mashed Potatoes

Toppings Bar to Include: Black Bean Chili, Shredded Cheddar Cheese, Sour Cream, Bleu Cheese, Butter and Green Onions

**Hand Carved Mahi Mahi Tacos**

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

**Sea and Shell Mac Cheese Bar**

Shell Pasta served with Choice of Sauce:

Seafood Mac and Cheese: Lobster, Shrimp, Scallops and Blue Crab

Veggie Mac: Roast Red Peppers, Fresh Spinach, Feta Cheese, Fresh Basil and Sundried Tomato

**Walk the Plank Mac and Cheese Bar**

Curly-Q Pasta served with Choice of Sauce:

Bacon, Avocado and Tomato Mac

Spinach and Artichoke Mac

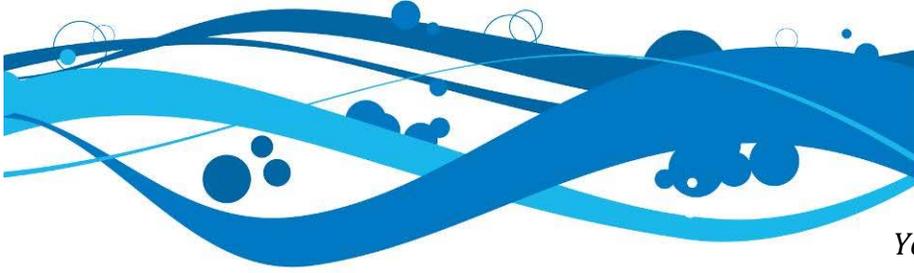
Buffalo Chicken Mac

**Paella Station**

Chicken & Chorizo Paella: Chicken, Spanish Chorizo, Roasted Red Peppers, Onions, Saffron and Rice

Seafood Paella: Shrimp, Scallops, Black Mussels and Lobster, Green Peas, Spanish Onion, Green olives, Parsley, Saffron, White Wine Reduction and Forbidden White Rice

Warm Cuban Bread and Sweet Butter



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**BEVERAGE SERVICE**

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

**Deluxe Open Bar**

Mixed Drink and Spirits: Jim Beam, Bacardi, Tanqueray, Titos, Jose Cuervo Especial, Dewar's

Domestic Beer: Bud Light, Miller Lite, Michelob Ultra, Yuengling,

Imported and Micro Brew Beer: Stella, Corona, Sam Adams

Wines: Wente Chardonnay, Merlot, Cabernet and Baron Fini Pinot Grigio

Assorted Sodas and Juices: Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda, Bottled Water  
Orange Juice, Cranberry Juice, Pineapple Juice

**SPECIALTY BEERS AND SIGNATURE DRINKS**

**CRAFT BEERS**

Select (1) Brewery, (3) Beers from Chosen Brewery Will Be Featured at Your Wedding:

1. Coppertail Brewing
2. Tampa Bay Brewing Company
3. Bold City Brewing

**SIGNATURE DRINKS**

3 Gallon Cambros (Accommodates 100 or less guests)

5 Gallon Cambros (Accommodates 125 or more guests)

**Black Bubbles**

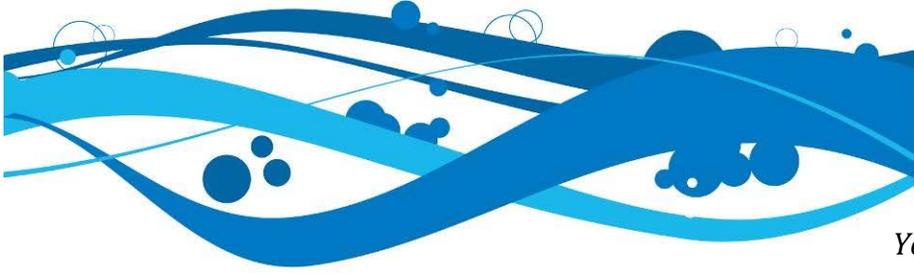
Black Raspberry Liqueur, Vodka, Champagne and Lemon Juice

**Wedding Sangria**

Blush Wine, Red Wine, Pineapple Juice, Fruit Punch, Lemons, Limes and Oranges

**BlueShark**

Captain Morgan, Bacardi, Blue Curacao, Sweet and Sour and Grenadine; Garnish with a Blue Gummy Shark



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**CHILDREN'S MENU**

*Available for children 12 and under and include: 3 Hour Hosted Soda, Bottled Water and Juice Beverages, Assorted Rolls and Butter and a Milk & Cookie Non Alcoholic Toast.*

Please choose one (1) selection for all children

**PLATED DINNER:**

All Children's Entrées include Fresh Fruit Cup, Wedge Fries and Sweet Corn

**Chicken Fingers**

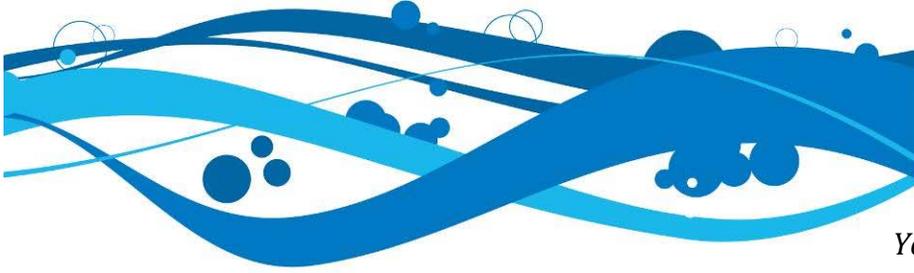
**Macaroni and Cheese**

**BUFFET DINNER:**

*\* Minimum of 15 Children for Buffet*

- Fresh Fruit Salad
- Chicken Tenders
- Macaroni and Cheese
- Sweet Corn
- Wedge Fries

*Gluten Free selections available upon request*



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## **DESSERTS**

Adding family style desserts following dinner or a sweets table to your wedding reception is a great way to end the evening.

### **Family Style Mini Desserts**

Assorted Mini Desserts served Family Style Following the Dinner Course or served with Wedding Cake

### **Gourmet Brownie Bar**

Assorted Gourmet Brownies to Include but not Limited to: Peanut Butter, Apple Tart, Blueberry Cheesecake

### **Viennese Dessert Bar**

Assorted Petit Fours, Mini Cheesecakes, Mini Éclairs, Mini Gourmet Brownies, Mini Cream Puffs, Dessert Bars

### **Strawberry Flambé Station**

Plant City Strawberries, Strawberry Liqueur, Bacardi 151, Brown Sugar, Butter, Lemon Zest Flambéed by Chef Attendant and served over Vanilla Ice Cream or Pound Cake

### **Banana Fosters Station**

Fresh Bananas Sautéed in a Mixture of Brown Sugar, Sweet Cream Butter, Vanilla, Banana Liqueur and Finished with Bacardi 151, served over Vanilla Ice Cream or Pound Cake

### **Penguin Themed Dessert Bar**

Milk & White Chocolate Dipped Strawberries, Cheesecake Pops and Cookies

## **DRESSING ROOM SNACKS & LATE NIGHT BITE**

Looking for a last minute snack? Add on some dressing room snacks or late night bites!

### **Crudité Shooters**

Seasonal Vegetable Sticks served in a Squat Glass with Ranch Dressing

### **Roasted Tomato Soup and Grilled Cheese Shooters**

Roasted Tomato Soup Shooter served with a Grilled Cheese Triangle

### **Milk & Cookie Shooters**

Whole White Milk served with a Chocolate Chip Cookie

### **Pepperoni Mini Flat Bread**

Pepperoni, Bacon, Mozzarella and Marinara

### **Buffalo Chicken Sliders**

Pulled Buffalo Chicken, Blue Cheese Crumbles, Ranch Drizzle, served on an Artesian Roll

### **Mini Cuban Sandwiches**

Shredded Roasted Pork, Ham, Pickles, Swiss Cheese, Dijon Mustard, served on Local Cuban Bread

### **Angus Beef Sliders and French Fry Shooters**

Angus Beef Cheeseburger Sliders and French Fries in Ketchup Shooters

\* Beverage options available in the Green Room, please ask your catering sales manager for details.