

SHREVEPORT AQUARIUM

# WEDDING PACKAGES

CONTACT US AT

[events@shreveportaquarium.com](mailto:events@shreveportaquarium.com)

[www.shreveportaquarium.com](http://www.shreveportaquarium.com)

[www.saltshreveport.com](http://www.saltshreveport.com)



Shreveport  
Aquarium

SALT



# Room Options

Located in the heart of Shreveport's Entertainment District on the historic site of the Barnwell Center, the Shreveport Aquarium is the city's most exclusive wedding venue, an architectural masterpiece synonymous with elegance, unparalleled style and charm. Our Event Manager will help guide you through your options. All events must begin at 6 p.m. or later.



**DOMES ON THE BAYOU ARBORETUM** Exchange your vows on the beautiful cypress deck, surrounded by lighted trees, other botanicals and marsh wildlife. With a breathtaking 3 story dome above, this celebrated venue offers historic charm and elegance to create the wedding of your dreams. The Arboretum can accommodate up to 160 seated guests.

**RIVERFRONT COURTYARD** If an outdoor ceremony or reception is what you have always envisioned, the Courtyard with its gorgeous panoramic views of the Red River, a fountain and huge trees adorned with thousands of lights, is the spot for you. Fire pit and heaters included. The Courtyard can accommodate up to 200 seated guests.



**DINING ROOM/PATIO** Our beautiful dining room with gorgeous stone bar is the perfect blend of ambiance and style. Attached to a cypress wood covered patio this space has stunning views of the Red River and is adjacent to the courtyard with firepits, heaters and beautifully lit trees. The dining room and patio can accommodate 150 guests.

For small, intimate guest lists (Ceremony only: standing room 50 guests or seated 30 guests)

**WOW GALLERY** Say your "I-dos" in front of the beautiful ocean window, with hundreds of colorful sea creatures making a spectacular backdrop.

**OCEAN TUNNEL** Get married surrounded by a 180 degree tank as sharks and other vibrant sea life swim above and around you.

**CONTACT COVE** Exchange your vows next to a 10,000-gallon touch tank filled with our beautiful cownose rays.





## Wedding Packages

### **Ceremony Only Package \$1200**

- Up to 1-1/2 hours exclusive use of selected event space
- Seating for 100 (additional seating available)
- Designated parking for the bridal vehicle
- Access to event space for photos after ceremony
- Access to venue between 6 – 8 p.m. for wedding rehearsal (Date TBD)
- One year membership to Shreveport Aquarium for bride and groom
- Set up and post event cleanup

### **Reception Only Package \$4000**

- Up to 4 hours exclusive use of selected event space
- Twelve 60" round tables (seats 8-10)
- Six 6' tables for buffet needs and head table
- Three 30" tables for cake, gifts and guestbook
- Seating for 100 (additional seating & tables available)
- Access to event space for photos
- Designated parking for the bridal vehicle
- One year membership to Shreveport Aquarium for bride and groom
- Water/iced tea beverage service stand
- Cake cutting service with forks and plates\*
- White table linens and napkins\*
- Glassware, flatware and china\*
- Wait staff, bussers and runners\*
- Set up and post event cleanup\*

### **Day of Wedding Coordination \$600**

To ensure a flawless event, Shreveport Aquarium encourages you to utilize a Professional Wedding Planner or Coordinator. If you have not hired an outside professional, we can handle the day of coordination. Onsite Event Coordinator will assist you with the planning, menu, banquet event order, room diagrams, timelines and event recommendations. This coordination only pertains to the services we are providing for your event.

### **All Inclusive Package \$5600**

Includes all three packages above.  
Ceremony and reception must be in different event spaces. If same room is desired for both ceremony and reception, a \$250 room flip fee will be required and there will be time constraints.

*\*Included with in-house Food & Beverage package only.  
Food & Beverage packages are not included in the Ceremony + Reception Package prices.  
Outside caterers are welcome but must adhere to our vendor and outside catering policies.  
Bar packages are ONLY available in-house*

All events must begin at 6 p.m. or later.



## Wedding Packages (Cont'd)

### Extras

- Use of bridal room to get ready (Includes champagne service for bridal party) \$150
- Tray passed champagne service following ceremony \$4 per guest
- Sound system with microphone \$75
- Coat check room fee \$150
- Aquarium tours \$5 per guest
- Extra round or rectangular tables \$20
- Extra chairs: Wooden cross back \$9 ea., White garden chairs \$4 ea.
- Additional time @ \$500 hr

### All Vendor Guidelines

- All outside vendors must be licensed and insured.
- For the safety of our animals a floral/lighting/décor plan will need to be approved prior to event.
- A vendor walk through will be necessary to ensure all guidelines are followed.
- All delivery times must occur during the client's rented time, one hour before or one hour after. Any special delivery occurring at any other time must be pre-approved and may incur a fee.
- All rentals, purchased or personal items must be removed from the venue no later than one hour after the end of the scheduled event.
- All trash must be removed from the facility.
- Charges to repair damage caused to the facility by vendors will be posted to the Master Account of the Client.

### Additional Outside Caterer Guidelines

- Outside caterer or client will be responsible for providing all table linens, flatware, china, serving utensils, chafing dishes, sterno and display trays required to display all hot and cold food items.
- Outside caterer must be completely self-contained not requiring any use of our kitchen facilities including prep areas, refrigerators, ice machine and freezers. No cooking or grilling on property. Food must be prepared off site.
- Outside caterer will provide all staff necessary and must be covered under caterer's insurance and workers comp. If our staff need to assist to ensure the service level is maintained, a labor fee of \$45.00 per hour per server will be charged.
- Outside caterer or client will provide cake cutting service, plates and forks or our staff will provide for a \$250 fee.
- Any leftover food must be disposed of, or packaged up by the caterer or client using containers furnished by the caterer or client.
- Outside caterer will breakdown and put away all tables and chairs in designated area.
- Outside caterer will provide clean-up after the event to SHAQ staff satisfaction. The caterer may not leave before the event has concluded. Cleanup must be during the time that has been rented by the client, and the client is responsible for any fees for time overage incurred.
- No outside alcohol is allowed.



# In-house Catering Menu

## Tray Passed Hors d' Oeuvres

50 servings \$250 per item

Spicy Grilled Chicken Sambal Skewers with Creamy Cilantro Sauce  
Smoked Pulled Pork Crostini with Sweet Onion Jam  
Fig Jam and Goat Cheese Crostini with Prosciutto  
Heirloom Tomato, Basil and Buffalo Mozzarella Skewer  
with Balsamic Drizzle  
Spicy Buffalo Chicken Meatballs with House Made Blue  
Cheese/Ranch Dressing

50 servings \$300 per item

Seared Tuna Crostini with Ponzu Slaw  
Crispy Bacon Wrapped Shrimp with Spicy Blackberry Sauce  
Roasted Beef/Pork Meatballs with Honey Mustard Sauce  
Zatarain Shrimp with House Made Cocktail Sauce  
Gulf Jumbo Lump Crab Stuffed Mushroom Caps  
Mini Grilled Lamb Chops with Peach Chutney

\*Tax and service charge not included

We are happy to work with you to customize our menu to meet the needs of any dietary request including: gluten free, vegetarian or vegan options.





## Stations

Minimum of 50 guests

Perfect for a light lunch, enhancement to a buffet or late night snack

*Based on 1 hour of service*

### **Sliders \$65 per dozen\***

Slow Smoked Pork Sliders with Tangy Coleslaw

Grilled Cheeseburger Sliders

Grilled Fish Sliders with Remoulade

### **Mashed Potato Bar \$12\***

Assorted toppings including Sour Cream, Bacon, Whipped Butter, Chives, Grated Cheeses

### **Mac n' Cheese Bar \$14 per person\***

House made Macaroni and Cheese in a Silky Cheese Sauce with Panko Crust

Toppings: Scallions, Sautéed Mushrooms, Crispy Bacon, Chili, Smoked Pulled Pork

### **Taco Bar \$15 per person\***

Grilled Chicken Tacos

Ground Beef Tacos

Chopped Onion & Cilantro, Jalapenos, Lettuce

Fresh Pico de Gallo, Shredded Cheese, Sour Cream

Roasted Tomato Salsa & Tortilla Chips

### **Flatbreads \$16 per person\***

BBQ Chicken: Jack Cheese, Red Onion Jam and Cilantro

Veggie: Mushrooms, Parmesan, Grilled Veggies and Basil Pesto

3 Cheese: Cheddar, Jack and Blue Cheese

### **Combo Station (Choose 3 of the above) \$24 pp\***

### **Make Your Own S'mores Bar \$8 per person\***


Marshmallows, Chocolate Bars, Peanut Butter Cups, Peppermint

Patties, Coconut, Caramel, Sea Salt, Graham Crackers

with Mini Hibachi Grills

\*Tax and service charge not included. Station item quantities are based on the number of guests in your headcount and are not unlimited.

We are happy to work with you to customize our menu to meet the needs of any dietary request including: gluten free, vegetarian or vegan options.



# Buffets

Minimum of 30 guests

All buffet packages include water & iced tea stations

*Based on 1 hour of service*

## **The Italian Buffet    \$27 per person\***

Classic Caesar Salad

Wood Grilled Chicken Penne with Vegetables and Basil Pesto  
Pasta Ragù with Tender Marinated Beef and Pecorino Romano  
Pasta Carbonara with Smoky Pancetta and Silky Cheese Sauce  
Seasonal Vegetables

## **Whole Roasted Pig (minimum 50 ppl, max 100)    \$30 per person\***

Chef Carved Pulled Pork and House Made BBQ Sauce

Freshly Baked Buns

House Made Macaroni and Cheese in a Silky Cheese Sauce  
Tangy Coleslaw and Baked Beans  
Fresh Garden Salad with House Made Dressings  
Sweet Corn Bread with Honey Butter

## **The Comfort Buffet    \$35 per person\***

Classic Caesar Salad

Roasted Tomato Soup with Basil Pesto Swirl  
Stuffed Roasted Pork Loin with Pancetta, Apple and Pecans  
Herb Roasted Bone in Chicken Breast with Pan Jus  
Seasonal Vegetables, Garlic Mashed Potatoes

## **The Land & Sea Buffet    \$42 per person\***

Seasonal Salad with Goat Cheese, Cranberries, Sunflower Seeds and Pecans in a Honey Orange Vinaigrette  
Silky Potato, Bacon and Blue Cheese Soup with Chives  
Wood Grilled Beef Tri Tip with Chimichurri Sauce  
Seafood Mac and Cheese with Jumbo Lump Crab Gulf Shrimp and a Crunchy Panko Parmesan Crust  
Roasted Red Potatoes, Seasonal Vegetables

## **The Signature \$52 per person \***

Seasonal Salad with Goat Cheese, Cranberries, Sunflower Seeds and Pecans in a Honey Orange Vinaigrette  
Gulf Crab Bisque  
Seared Beef Tenderloin with Béarnaise Sauce  
Wood Grilled Jumbo Shrimp with Lemon Butter Drizzle  
Mushroom Risotto, Seasonal Vegetables

*Buffets item quantities are based on one hour of service for the number of guests in your headcount. Buffets are not unlimited.*

*\*Tax and service charge not included*



# Plated Dinner

Minimum of 20, Maximum 30 guests

All plated dinner packages include water & iced tea stations

All options must pre-selected and guest entrée orders are to be provided to us 10 days in advance of your event. We require that you provide a place card for each guest to denote the entrée selection to the server.

**Three Courses:** *Appetizer, Soup or Salad, Entrée* \$50 pp\*

**Four Courses:** *Appetizer, Soup, Salad, Entrée* \$58 pp\*

## Appetizers (Please Choose One)

Stuffed Mushrooms with Jumbo Lump Crab Meat

Mozzarella Tomato Stack with Balsamic Reduction

Chilled Prawns with House Made Cocktail Sauce

Fig Jam and Goat Cheese Crostini with Prosciutto

## Soup (Please Choose One)

Baked Potato Bacon Blue Cheese

Seafood Chowder

Seasonal Vegetable

## Salad (Please Choose One)

Caesar Salad with Herb Croutons, Shaved Parmesan and Housemade Dressing

Greek Salad with Cucumbers, Tomatoes, Red Onion, Feta

with Lemon Oregano Dressing

Spinach Salad with Scallions, Mushrooms, Blue Cheese and Balsamic Dressing

## Entrée (Please Choose Up To Three)

Herb Roasted Chicken Breast with White Wine Reduction

Slow Roasted Garlic Chicken Thighs with Pan Jus

Wood Grilled Herb Crusted Tri Tip with Chimichurri

Whisky Brined Slow Smoked Pork Loin with Apricot Mustard Relish

Grilled Grouper with Mango Salsa

Pan Roasted Fish of the Day Lemon Butter Sauce

Sautéed Spice Rubbed Wild Catfish

Jumbo Wood Grilled Gulf Shrimp with Remoulade

Skillet Mac and Cheese with Mushrooms and Crunchy Panko-Gouda Crust

**All Entrees include choice of one starch and one vegetable  
(must be the same for all entrees)**

**Starch** Pureed Sweet Potatoes, Whipped Mash Potatoes, Confetti Rice Blend

**Vegetable** Green Beans, Creamed Spinach, or Roasted Seasonal Vegetables

- Tax and service charge not included





# Bar Packages

## HOSTED BAR

Host pays per guest (over 21) prior to the event.

### Soft Hosted Bar:

*Three Hours \$19 or Four Hours \$21 per person\**

House Chardonnay, Pinot Grigio, Pinot Noir, Cabernet  
Bud, Bud Light, Modelo Especial, Stella Artois  
House Champagne, Soft Drinks

### Well Hosted Bar

*Three Hours \$24 or Four Hours \$26 per person\**

House Chardonnay, Pinot Grigio, Pinot Noir, Cabernet  
Bud, Bud Light, Modelo Especial, Stella Artois  
House Champagne, Soft Drinks

House Rum, Vodka, Gin, Bourbon, Scotch, Tequila

### Call Hosted Bar

*Three Hours \$26 or Four Hours \$28 per person\**

House Chardonnay, Pinot Grigio, Pinot Noir, Cabernet  
Bud, Bud Light, Modelo Especial, Stella Artois  
House Champagne, Soft Drinks

House Rum, Vodka, Gin, Bourbon, Scotch, Tequila  
Bacardi, Jose Cuervo Silver, Jim Beam, Bulleit, Tito's Vodka,  
Beefeater, Johnny Walker Red

### Premium Hosted Bar

*Three Hours \$28 or Four Hours \$30 per person\**

House Chardonnay, Pinot Grigio, Pinot Noir, Cabernet  
Bud, Bud Light, Modelo Especial, Stella Artois  
House Champagne, Soft Drinks

House Rum, Vodka, Gin, Bourbon, Scotch, Tequila  
Sailor Jerry's Rum, Patron Tequila, Jack Daniels, Crown Royal,  
Chivas Regal, Ketel One, Absolut, Tanqueray

### Martini Bar add-on to any Host Bar (Well and above) \$450

Specially prepared Chocolate, Lemon, Blue, Apple, Cosmopolitan,  
Key Lime and Dirty Martinis

*Please Inquire about our upgraded wine packages*

\* Tax and service charge not included

## Bar Packages (cont'd)

### Cash or Consumption Bar

Host pays a \$300 set up fee for each bar

Cash bar: Guests pay for own drinks

Consumption bar: Host will pay the tab for all guest drinks at the end of event\*

#### WELL \$6

Rum, Vodka, Gin, Bourbon, Scotch, Tequila

#### CALL \$8

Bacardi, Jose Cuervo Silver, Jim Beam, Bulleit, Tito's, Beefeater, Johnny Walker Red

#### PREMIUM \$10

Sailor Jerry's Rum, Patron, Jack Daniels, Chivas Regal, Ketel One, Absolut, Tanqueray, Crown Royal

#### WINE \$7.50

Mondavi Woodbridge Chardonnay, Pinot Grigio, Pinot Noir, Cabernet, William Wycliff Sparkling Wine

#### BEER

Modelo, Stella Artois \$5

Bud, Bud Light \$4

Soft Drinks \$3

Prices include mix of glassware and plasticware, cocktail napkins, sodas, water, mixers, and bartenders.

Outside alcohol is not permitted.

\*Tax and service charge not included





# Catering Policies

## **Guarantees on Number of Guests:**

Food and beverage charges will be based on the Client's final guaranteed guest count. Final guest counts are due no later than **10 DAYS** prior to the date of the event. If no final guest count is received, we will use the number of guests used in the original proposal. If the guaranteed guest count falls below 75% of the proposal guest count, the price per guest may be increased. We will make every effort to accommodate any last-minute increases in the guest count. INITIAL HERE \_\_\_\_\_

## **Service Charges and Sales Tax:**

A 20% service charge will be added to the food and beverage portion of the bill. In addition, a 9.7% sales tax will be added to your final bill in accordance with the State and Local Departments of Revenue. INITIAL HERE \_\_\_\_\_

## **Liability:**

We reserve the right to inspect and control all functions. Liability to damages to the property will be charged accordingly. We do not assume liability for any personal property brought into event or left behind after event. INITIAL HERE \_\_\_\_\_

## **Events Hours and Rental Rates:**

All events must end by contracted time. Hours will be negotiated by client and event manager at time of booking. If event does not conclude at stated time, client will be billed accordingly. INITIAL HERE \_\_\_\_\_

## **Decorations:**

For the safety of our animals, all decorations brought in must be approved by event manager in advance in accordance to fire code. We do not allow decorations to be stapled, nailed or taped to any surface. No glitter, confetti or balloons are permitted. INITIAL HERE \_\_\_\_\_

## **Alcoholic Beverage Policy:**

Alcohol may only be dispensed by event bartenders. Alcohol and Tobacco Control requires employees to request identification of any person who is of questionable age and refuse service to anyone who is under age or cannot furnish proper identification. We also have the right to refuse service to anyone who appears to be intoxicated. Shots are not permitted in our bar packages. No alcohol from outside sources are permitted without permission from event manager and we reserve the right to charge for these privileges. INITIAL HERE \_\_\_\_\_

## **Aquarium Buyouts:**

Any event scheduled for either Contact Cove or Arboretum during regular daytime business hours requires a buy-out of the facility at \$3500/hr hour (Mon-Thurs) and \$6500/hr (Fri-Sun). This would supersede any room fees, and would require commitment and deposit at least 3 months in advance to adjust for ticketing.

## **Force Majeure:**

We reserve the right to suspend or terminate the performance of this contract under certain circumstances beyond our control making performance inadvisable, commercially impracticable, illegal, or impossible. Such force majeure events include war, terrorism, riots, fire, natural disaster, explosion, strikes, lockouts, slowdowns, prolonged shortage of energy supplies, and acts of state or governmental action prohibiting or impeding any party from performing its respective obligations under the contract. INITIAL HERE: \_\_\_\_\_

**Deposit & Cancellation Policy:**

A deposit of 30% and signed contract are required at time of booking your event. All deposits are non refundable and non transferable. We reserve the right to release your event date if deposits are not received in a timely manner. INITIAL HERE \_\_\_\_\_

**Payment:**

Final contract payment must be made 10 days prior to event. Any additional incurred expenses must be paid by the conclusion of the event by cash or credit card.

INITIAL HERE \_\_\_\_\_

Upon review and acceptance of the proposal and our catering policies, please sign below and return this document with your deposit.

\_\_\_\_\_  
*SALT/Shreveport Aquarium Staff*

\_\_\_\_\_  
Client

\_\_\_\_\_  
Date

\_\_\_\_\_  
Date

**To pay deposit by credit card:**

Type: (please circle) AMEX, VISA, MC, Discover

Account #: \_\_\_\_\_.

Expiration Date: \_\_\_\_\_.

CSC#