

Banner of News

**DOWNTOWN  
AQUARIUM**<sup>®</sup>  
AN UNDERWATER ADVENTURE<sup>®</sup>

410 BAGBY ST. • HOUSTON, TX 77002 • 713.223.3474



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# Breakfast Selections

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## **Continental Breakfast**

Selection of Muffins, Danishes, Coffee Cakes, and Croissants served with Preserves, Butter, Assorted Chilled Juices, Freshly Brewed Regular and Decaffeinated Coffee  
**\$15.00 per guest**

with Sliced Fresh Seasonal Fruit  
**\$16.00 per guest**

with Greek Yogurt Bar  
**\$18.00 per guest**

with Sliced Fresh Fruit and Breakfast Tacos  
**\$21.00 per guest**

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## **Breakfast Buffet**

Selection of Muffins, Danishes, Coffee Cakes, and Croissants served with Preserves, Butter, Sliced Fruit, Choice of Hash Browns or Country Fried Potatoes, Bacon/Sausage, Scrambled Eggs, French Toast with Maple Syrup, Assorted Chilled Juices, Freshly Brewed Regular and Decaffeinated Coffee  
**\$27.00 per guest**

## **Bagels & Lox Station**

Whipped Cream Cheese, Capers, Tomato, Arugula, Sliced Sweet Red Onion with Assorted Bagels.  
**\$20.00 per guest**

## **Crepe Station**

Made-to-Order Crepes with assorted toppings, including Fresh Fruit, Jams, Chocolate, Nutella, and Whipped Cream  
**\$16.00 per guest**

## **Fit & Healthy Buffet**

Seasonal Sliced Fruit, Greek Yogurt Parfaits, Scrambled Egg Whites, Chicken Sausage, Turkey Bacon, Country Potatoes, English Muffins, Croissants served with Preserves, Butter, Protein Bars  
**\$26.00 per guest**

## **Breakfast Stations**

Add any station to a buffet for \$9.00 per guest. Omelet, Crepe, and Waffle Stations require a Chef at \$75.00 each. Minimum of two (2) stations. One (1) Chef Attendant is required per 50 guests.

Prices subject to 20% service charge plus applicable sales tax.





# Breakfast Selections

(Continued)

## Plated Breakfast

Choice of the following entrées:  
Scrambled Eggs, Peppered Bacon,  
and Sausage Links or  
Eggs Benedict with Hollandaise  
and Grilled Asparagus  
Served with Home-style Potatoes,  
Onions and Peppers  
**\$23.00 per guest**

## Smoked Salmon

Bagels, Cream Cheese,  
Onion, Capers, Tomatoes  
**\$21.00 per guest**

## Roasted Vegetable Quiche and Fresh Fruit French Toast

with Maple Syrup and Peppered Bacon  
Served with Home-style Potatoes,  
Onions and Peppers  
**\$22.25 per guest**

## Belgian Waffle Station

Fresh Berries, Vermont Maple Syrup,  
Fresh Whipped Cream,  
Strawberry Sauce  
**\$14.00 per guest**

## Omelet Station

Ham, Bacon, Onion, Mushroom,  
Tomato, Spinach, Sweet Peppers,  
Scallion, Salsa, Cheddar and  
Jack Cheese, Fresh Eggs, Egg Whites,  
and Egg Beaters available  
**\$15.00 per guest**

## Huevos Rancheros Station

Two Fried Eggs, Fried Tortilla  
with Homemade Salsa, Bacon,  
Sausage, Refried Beans,  
Queso Fresco, Guacamole,  
Tortilla Chips, Green Salsa  
**\$20.00 per guest**

## Assorted Cereals

**\$4.50 per guest**

## Steel Cut Oatmeal Bar

Served with condiments  
**\$10.00 per guest**

## Selection of Breakfast Tacos

Egg, Ham and Cheese  
Egg, Sausage and Cheese  
Egg, Chorizo and Cheese  
Egg, Potato and Cheese  
Egg, Bean and Cheese  
**\$4.25 each**

## Fresh Bakery Items

Assorted Breakfast Pastries  
**\$26.00 per dozen**

Mexican Pastries  
**\$27.00 per dozen**

Bagels with Cream Cheese  
**\$27.00 per dozen**

Assorted Fresh Donuts  
**\$27.00 per dozen**

Prices subject to 20% service charge plus applicable sales tax.





# Box Lunches

\$19.00 per guest

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## **Grilled or Blackened Chicken Sandwich**

Apple  
Potato Chips  
Pasta Salad  
Cookie or Brownie  
Canned Soft Drinks or Bottled Water

## **Roasted Turkey and Provolone Cheese Sandwich**

Apple  
Potato Chips  
Pasta Salad  
Cookie or Brownie  
Canned Soft Drinks or Bottled Water

## **Vegetable Wrap**

Portobello Mushrooms, Cheese, Cucumbers, Red Peppers, Avocado, Tomatoes,  
Boom Boom Sauce, Spinach Wrap  
Apple  
Potato Chips  
Pasta Salad  
Cookie or Brownie  
Canned Soft Drinks or Bottled Water

Prices subject to 20% service charge plus applicable sales tax.





# Picnic Packages

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## **GUPPY PICNIC PACKAGE**

Grilled Burgers with all the fixings

(Veggie Burgers available upon request)

Hot Dogs with all 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 a 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

**\$25.00 per adult • 15.00 per child (ages 3-10)**  
**(ages 2 and under FREE)**

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## **SHARK ATTACK PICNIC PACKAGE**

### **Choice of 3 of the Following Entrées:**

Grilled Burgers with all the fixings

(Veggie Burgers available upon request)

Hot Dogs with all the fixings

Bratwursts

BBQ Chicken Sandwiches

### **Choice of One of the Following Side Dishes:**

Fruit Salad, Coleslaw, Potato Salad, Baked Beans,

Mac-N-Cheese or Mixed Green Salad with a 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

**Soda \$2.50 per can**

**\$33.00 per adult • \$18.00 per child (ages 3-10)**  
**(ages 2 and under FREE)**

Prices subject to 20% service charge plus applicable sales tax.





# Snacks

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Snack Bars  
**\$4.00 each**

Granola Bars  
**\$4.00 each**

Sliced Fresh Fruit  
**\$5.00 per guest**

Whole Fresh Fruit  
**\$5.00 each**

Chips with Salsa  
**\$26.00 per quart**

Chips with Guacamole  
**\$38.00 per quart**

Hummus with Pita  
**\$30.00 per quart**

Protein Bars  
**\$5.00 each**

Individual Bags of Chips or Popcorn  
**\$3.00 each**

Mixed Nuts  
**\$35.00 per quart**

Greek Yogurt & Granola  
**\$5.00 per guest**

# Beverages

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Freshly Brewed Coffee,  
Decaffeinated Coffee,  
Iced Tea, and Herbal Teas  
**\$35.00 per gallon**

Assortment of Regular and Diet Soft  
Drinks, Punch, and Lemonade  
**\$6.00 per guest  
for 4-hour package**

Sports Drinks  
**\$3.50 each**

Bottled Water  
**\$2.50 each**

Individual Tea Bags  
**\$2.50 each**

Individual Cartons of Milk  
or Chocolate Milk  
**\$2.50 each**

Chilled Orange, Cranberry,  
Grapefruit, or Apple Juice  
**\$45.00 per gallon**

Tropical Fruit Punch  
**\$40.00 per gallon**

Individual Juices  
**\$4.00 each**

Prices subject to 20% service charge plus applicable sales tax.





# Plated Lunch

All entrées include a Choice of Salad, Vegetable, Starch, Dessert, Assorted Breads, Iced Tea, and Coffee.

## Salads

### Field Greens

Grape Tomatoes, Cucumbers, Carrots,  
Raspberry Vinaigrette, Creamy Herb Dressing

### Classic Caesar Salad

Crisp Hearts of Romaine, Garlic Croutons, Shaved Parmesan

### Baby Spinach Leaves

Glazed Pecans, Strawberries, Feta Cheese, Raspberry Vinaigrette

### Caprese Salad

Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil,  
Balsamic Glaze, Olive Oil

## Entrées

### Grilled Chicken Breast

Herb Oil and Cilantro Rice

**\$28.00 per guest**

### London Broil

The classic topped with Onion Rings and Bacon

**\$43.00 per guest**

### Pan Seared Pork Chop with Apple Bacon Jam

Topped with Cinnamon Apples

**\$40.00 per guest**

### Herb-Crusted Beef Tenderloin

Wild Mushroom Risotto

**\$46.00 per guest**

### Grilled Shrimp Scampi

Olive Oil, Lemon, Parsley, Garlic,  
Linguine Pasta

**\$29.00 per guest**

### Lump Crab Cake

Sweet Corn Relish

**\$42.00 per guest**

### Grilled Atlantic Salmon

Seasonal Vegetables

**\$31.00 per guest**

### Chicken Marsala

Classic Red Wine Reduction and Mushroom Sauce

**\$30.00 per guest**

### Chicken Piccata

Capers and Lemon Butter Sauce

**\$30.00 per guest**

### Vegetable Rigatoni Pasta

Summer Vegetables, Garlic, Spinach,  
Mushrooms, Marinara Sauce, Parmesan Cheese

**\$28.00 per guest**

### Grilled Asparagus and Portobello Tacos

Asparagus, Portobello Mushrooms, Cilantro, Peppers, Onions,  
and Salsa served with Corn Tortillas and topped with Guacamole

**\$29.00 per guest**

### Lunch Surf and Turf

Beef Sirloin and Grilled Jumbo Shrimp

**\$52.00 per guest**

### Citrus Ahi Tuna Salad\*

Marinated Ahi Tuna, Mango, Strawberries, Grapes,  
Roasted Pepitas, Tortilla Strips, Lime Honey Vinaigrette

**\$24.00 per guest**

\*CAUTION: These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.

Prices subject to 20% service charge plus applicable sales tax.





# Plated Lunch (Continued)

All entrées include a Choice of Salad, Vegetable, Starch, Dessert, Assorted Breads, Iced Tea, and Coffee.

## Child's Plate (10 years and under)

**Grilled Chicken | Chicken Tenders | Mac-N-Cheese**

Salad or Fresh Fruit

Fries or Steamed Broccoli

**\$20.00 per guest**

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## Starches

**Basmati Rice Pilaf**

**Au Gratin Potatoes**

**Jasmine Rice**

**Garlic Mashed Potatoes**

**Roasted Red Potatoes**

**Roasted Fingerling Potatoes**

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## Vegetables

**Steamed Broccoli**

**Green Beans**

**Broccolini**

**Maple Glazed Carrots**

**Brussel Sprouts**

**Mixed Grilled Vegetables**

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## Desserts

**Crème Brûlée**

**Key Lime Pie**

**Berry Cheesecake**

**Apple Crisp**

**Strawberry Shortcake**

Prices subject to 20% service charge plus applicable sales tax.





# Lunch Buffets

Each buffet includes a House and Caesar Salad, Assorted Breads, Iced Tea, and Coffee (Minimum 50 guests)

## The Captains Tier 1 **\$31.00 per guest**

Two Entrées | Two Sides | One Dessert

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## The Captains Tier 2 **\$33.00 per guest**

Two Entrées | Three Sides | One Dessert

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## The Captains Tier 3 **\$36.00 per guest**

Three Entrées | Three Sides | One Dessert

Prices subject to 20% service charge plus applicable sales tax.





# Lunch Buffets (Continued)

Each buffet includes a House and Caesar Salad, Assorted Breads, Iced Tea, and Coffee (Minimum 50 guests)

## Entrées

**Grilled Chicken**

**Citrus Blackened Tilapia**

**Chicken Parmesan**

**Chicken Tenders**

**Grilled Pork Chop**

**Southern Fried Fish**

**Stuffed Flounder**

**Shrimp or Chicken Fettuccine**

## Sides

**Aquarium Rice**

**Garlic Mashed Potatoes**

**Roasted Red Potatoes**

**Broccoli and Cheese**

**Italian Zucchini**

**Glazed Carrots**

**Buttered Penne Pasta**

**Mixed Vegetables**

**Cauliflower Casserole**

**Jasmine Rice**

## Desserts

**Cheesecake**

**Key Lime Cake**

**Brownie**

**Ice Cream**

Prices subject to 20% service charge plus applicable sales tax.





# Lunch Buffets

Each buffet includes Assorted Breads, Iced Tea and Coffee (Minimum 50 guests)

## Classic Deli Buffet \$34.00 per guest

**Cheese and Broccoli Cream Soup**

**Chicken Vegetable Soup**

**Fresh Fruit Display**

**Muffaletta Sandwich**

**California Club Sandwich**

**Shrimp Tortilla Wrap**

**Condiments**

**Assorted Chips**

**Cobb Salad and Potato Salad**

**Assorted Desserts**

## Southwestern \$41.00 per guest

**Chicken Chipotle Tortilla Soup**

**Field Greens**

Assorted Dressings and Toppings

**Southwest Chopped Salad**

Salsa, Guacamole, and Chips

**Ancho Marinated Chicken Breast**

**Marinated Flank Steak**

Peppers and Onions

**Spanish Rice**

**Refried Beans**

**Chili con Queso**

Jalapeños, Lime, Onion, Cilantro

**Tortillas**

**Tres Leches and Flan**

Prices subject to 20% service charge plus applicable sales tax.





# Lunch Buffets (Continued)

Each buffet includes Assorted Breads, Iced Tea and Coffee (Minimum 50 guests)

## *The Nautilus* \$50.00 per guest

### **Soup of the Day**

#### **Classic Caesar Salad**

Garlic Parmesan Crouton

#### **Herb-Crusted Salmon**

#### **Sliced Beef Tenderloin**

Red Wine Demi-Glaze

#### **Seasonal Grilled Vegetables**

#### **Herb-Roasted Fingerling Potatoes**

Peppers and Onion

#### **Pasta Primavera**

#### **Assorted Cakes and Pies**

## *The Poseidon* \$43.00 per guest

### **Soup of the Day**

#### **Field Greens**

Assorted Dressings and Toppings

#### **Tomato Mozzarella Basil Salad**

#### **Peppered Sirloin**

Red Wine Mushroom Reduction

#### **Herbed Grilled Chicken**

Lemon Butter Sauce

#### **Baked Asparagus**

Parmesan Cheese

#### **Herb-Roasted Fingerling Potatoes**

Peppers and Onion

#### **Assorted Cakes and Pies**

Prices subject to 20% service charge plus applicable sales tax.





# Plated Dinner

All entrées include a Choice of Salad, Vegetable, Starch, Dessert, Assorted Breads, Iced Tea, and Coffee.

## Soup

Served by the Cup

Roasted Jalapeño Soup  
**\$8.00 per guest**

Roasted Tomato and Bacon Soup  
**\$8.00 per guest**

Chicken Tortilla Soup  
**\$8.00 per guest**

Lobster Bisque  
**\$9.00 per guest**

## Salads

### Field Greens

Grape Tomatoes, Cucumbers, Carrots,  
Raspberry Vinaigrette, Creamy Herb Dressing

### Classic Caesar Salad

Crisp Hearts of Romaine, Garlic Croutons, Shaved Parmesan

### Baby Spinach Leaves

Glazed Pecans, Strawberries, Feta Cheese, Raspberry Vinaigrette

### Wedge Salad

Blue Cheese Dressing, Red Onion, Tomatoes, Bacon

## Entrées

### Surf and Turf

Filet Mignon with Lobster Tail  
**\$78.00 per guest**

### Blackened Mahi Mahi

Corn Salsa and Lemon Butter Sauce  
**\$48.00 per guest**

### Filet Mignon

Colorado Whiskey Reduction  
**\$61.00 per guest**

### Seared Ahi Tuna Steak

**\$38.00 per guest**

### Filet Mignon with Roasted Shallot Demi-Glaze

Garlic Butter Seared Jumbo Shrimp  
**\$56.00 per guest**

### Herb-Crusted Rack of Lamb

Cherry Balsamic Glaze  
**\$59.00 per guest**

### Beef Wellington

Wild Mushroom Sauce  
**\$51.00 per guest**

### Herb-Crusted Salmon

Lemon Beurre Blanc Sauce  
**\$48.00 per guest**

### Monterey Chicken

Poblano Peppers, Onions, Mushrooms, Jack Cheese  
**\$36.00 per guest**

### Buffalo Ribeye

Herb Infused Butter  
**\$84.00 per guest** Add Venison and/or Quail (Market Price)

### Grilled Vegetable Stack

Portobello Mushroom, Onion, Tomato, Zucchini, Yellow Squash  
and Eggplant. Served over Risotto topped with Balsamic Reduction  
**\$30.00 per guest**

### Gnocchi with Porcini Mushrooms

Dry White Wine, Brown Butter, Fresh Rosemary, Thyme  
**\$33.00 per guest**

Prices subject to 20% service charge plus applicable sales tax.





# Plated Dinner (Continued)

All entrées include a Choice of Salad, Vegetable, Starch, Dessert, Assorted Breads, Iced Tea, and Coffee.

## Child's Plate (10 years and under)

**Grilled Chicken | Chicken Tenders | Mac-N-Cheese**

Salad or Fresh Fruit

Fries or Steamed Broccoli

**\$20.00 per guest**

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## Starches

**Basmati Rice Pilaf**

**Jasmine Rice**

**Wild Mushroom Risotto**

**Garlic Pasta**

**Whipped Yukon Gold Potatoes**

**Roasted Red Potatoes**

**Roasted Fingerling Potatoes**

**Brown Sugar Glazed  
Sweet Potatoes**

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## Vegetables

**Steamed Broccoli**

**Broccolini**

**Green Beans**

**Maple Glazed Carrots**

**Creamed Corn**

**Roasted Root Vegetables**

**Mixed Grilled Vegetable Medley**

**Roasted Brussel Sprouts  
Balsamic Glaze**

Prices subject to 20% service charge plus applicable sales tax.





# Dinner Buffets

All buffets include Assorted Breads, Iced Tea, and Coffee (Minimum of 50 guests)

## *The Mariner Buffet* **\$55.00 per guest**

One Soup | One Green Salad | One Composed Salad  
One Seafood Specialty | One Beef, Fowl or Pork  
Two Sides | Two Desserts

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## *Sunken Treasure Buffet* **\$61.00 per guest**

One Soup | One Green Salad | One Composed Salad  
One Seafood Specialty | One Fresh Fish | One Beef, Fowl or Pork  
Three Sides | Three Desserts

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## *A Whale of a Buffet* **\$71.00 per guest**

One Soup | One Green Salad | Two Composed Salads  
One Seafood Specialty | One Fresh Fish | Two Beef, Fowl or Pork  
Four Sides | Three Desserts

Prices subject to 20% service charge plus applicable sales tax.





# Dinner Buffets (Continued)

All buffets include Assorted Breads, Iced Tea, and Coffee (Minimum of 50 guests)

## Soup

**Roasted Tomato Bacon**

**Lobster Bisque**

**Roasted Jalapeño**

**Chicken Tortilla**

**Wild Mushroom**

## Green Salads

### Field Greens

Grape Tomatoes, Cucumbers, Carrots, Raspberry Vinaigrette, Creamy Herb Dressing

### Baby Spinach Leaves

Glazed Pecans, Strawberries, Feta Cheese, Raspberry Vinaigrette

### Classic Caesar Salad

Crisp Hearts of Romaine, Shaved Romano, Shaved Parmesan, Garlic Croutons

### Kale and Quinoa Salad

Pears, Parmesan, Almonds, Lemon Vinaigrette

### Greek Salad

Feta Cheese, Kalamata Olives, Red Onions, Roma Tomatoes, Feta Vinaigrette

## Composed Salads

### Tomato, Basil, and Fresh Mozzarella

Balsamic Vinaigrette

### Chicken Salad

Sliced Red Grapes, Celery, Roasted Pecans, and Dried Cherries on a Bed of Greens

### Panzanella Bread Salad

Tomatoes, Cucumbers, Red Onions, Fresh Herbs

### Greek Salad

Feta Cheese, Capers, Cucumbers, Peppers, Cherry Tomatoes, Black Olives, Artichokes, Red Onions

### Tuscan Tortellini Salad

Cheese Tortellini, Prosciutto, Sun-Dried Tomatoes, Baby Spinach with Olive Oil, Honey, Balsamic Vinegar

Prices subject to 20% service charge plus applicable sales tax.





# Dinner Buffets (Continued)

All Buffets Include Assorted Breads, Iced Tea, and Coffee (Minimum of 50 guests)

## Seafood Specialties

### **Parmesan Crusted Tilapia**

**Grilled Jumbo Shrimp**  
Avocado Pico and Cilantro Lime Sauce

**Cajun Tilapia**  
Lemon Butter and Grilled Corn Salsa

**Stuffed Dover Sole**  
Lemon Butter Sauce

**Jumbo Lump Crab Cakes**  
Sweet Corn Relish

**Blackened Mahi Mahi**  
Mango Salsa

**Herb-Crusted Salmon**  
Lemon Beurre Blanc Sauce

**Tequila Lime Mahi Mahi**  
Pineapple Mango Slaw

## Beef, Fowl, or Pork

**Baked Chicken Parmesan**  
Marinara Sauce, Olive Oil, Fresh Garlic,  
Crushed Red Peppers, Basil

**Oven Roasted Chicken**  
White Wine, Lemon, Garlic, Capers

**Bacon-Wrapped  
Roasted Pork Loin**  
Fresh Herbs and Natural Au Jus

**Roasted Top Sirloin**  
Horseradish Cream and Au Jus

## Starches

**Basmati Rice Pilaf**  
**Jasmine Rice**  
**Roasted Garlic Pasta**

**Whipped Yukon Gold Potatoes**  
**Roasted Red Potatoes**

**Roasted Fingerling Potatoes**  
**Brown Sugar Glazed  
Sweet Potatoes**

## Vegetables

**Steamed Broccoli**  
**Broccolini**  
**Green Beans**  
**Maple Glazed Carrots**

**Creamed Corn**  
**Roasted Root Vegetables**  
**Mixed Grilled Vegetable Medley**  
**Roasted Brussel Sprouts**  
Balsamic Glaze

Prices subject to 20% service charge plus applicable sales tax.





# Dinner Buffets (Continued)

All buffets include Assorted Breads, Iced Tea, and Coffee (Minimum of 50 guests)

**Desserts** \$14.00 per guest

**Chef's Choice Assorted Display or Available by Season**

## Spring

**Brûlée Vanilla Bean Cake**  
White Chocolate Whipped Cream

**Strawberry Rhubarb Tarts**

**Orange Raspberry Trifle**

**Chocolate Crème Brûlée**  
**Cream Puffs**

## Summer

**Sugared Poppy-Seed Cakes**  
Fresh Strawberry and Basil

**Key Lime Tarts**

**S'mores Brownie Bites**

**German Chocolate Cheesecake**  
**Cream Puffs**

## Fall

**Palisade Peach Tarts**

**Apple Dumplings**

**Lemon Bars**

**Cream Puffs**  
Dark Chocolate Mousse

**Pumpkin Spice Cakes**  
Cream Cheese Frosting

## Winter

**Chocolate Cherry Mousse**

**Peppermint Cheesecake**

**Double Chocolate Brownie Bites**

**Italian Honey Cookies**

**Cream Puffs**  
Bavarian Cream

Prices subject to 20% service charge plus applicable sales tax.





# Cold Hors D'oeuvres

Butler Passed for a Maximum of One (1) Hour  
(Minimum 50 pieces ordered per item)

## **Jamaican Jerk Shrimp**

Mango Salsa served on a Spoon  
**\$3.95 per piece**

## **Strawberry and Goat Cheese Bruschetta**

Balsamic Glaze  
**\$3.95 per piece**

## **Southwest Chicken**

on a Toasted Tortilla  
**\$3.50 per piece**

## **Smoked Salmon and Boursin Cheese**

on a Cucumber Wheel  
**\$4.75 per piece**

## **Zucchini Fritters**

Feta Cheese and Yogurt Sauce  
**\$3.50 per piece**

## **Prosciutto, Melon and Mozzarella Skewer**

**\$4.95 per piece**

## **Beef Tenderloin**

Horseradish Cream on Toasted Crostini  
**\$5.95 per piece**

## **Ahi Tuna**

on a Wonton Crisp  
**\$4.95 per piece**

## **Scallop Ceviche**

on a Spoon  
**\$4.75 per piece**

## **Bacon Wrapped Date**

Stuffed with Blue Cheese and Honey  
**\$3.75 per piece**

## **Red Pepper Hummus**

with Kalamata Olives on Cucumber  
**\$3.50 per piece**

## **Shrimp Cocktail**

Spicy Cocktail Sauce, served in a Shooter Glass  
**\$3.75 per piece**

Prices subject to 20% service charge plus applicable sales tax.





# Hot Hors D'oeuvres

Butler Passed for a Maximum of One (1) Hour  
(Minimum 50 pieces ordered per item)

**Bacon Wrapped Scallop**  
**\$5.00 per piece**

**Pot Stickers**  
with Soy Lime Dipping Sauce  
**\$3.50 per piece**

**Baked Crab Stuffed Mushroom**  
**\$4.00 per piece**

**Chicken or Beef Satay**  
with Spicy Peanut Sauce  
**\$4.00 per piece**

**Crab Cake**  
with Roasted Red Pepper Coulis  
**\$5.00 per piece**

**Bacon Wrapped Seafood  
Stuffed Jumbo Shrimp**  
**\$3.75 per piece**

**Steak Medallion Skewer**  
Cherry Tomato and Chimichurri  
**\$5.50 per piece**

**Brie Cheese**  
with Cranberry  
**\$3.75 per piece**

**Beef Wellington**  
**\$5.50 per piece**

**Three Cheese Baked Arancini**  
with Marinara Sauce  
**\$3.50 per piece**

**Spinach and Cheese Turnover**  
**\$3.50 per piece**

**Pancetta Crisps**  
with Pears, Goat Cheese, and Honey  
**\$4.00 per piece**

**Flatbreads**  
with assorted toppings of Beef,  
Chicken, and Salmon  
**\$5.50 per piece**

**Flatbreads**  
with assorted Vegetarian toppings  
**\$4.00 per piece**

Prices subject to 20% service charge plus applicable sales tax.





# Aquarium Displays

## Domestic and International Cheese Display

Imported Cheese, Fresh Seasonal Fruits, Berries, Sun-Dried Fruits, Nuts, Sliced Bread, Crackers

**\$8.25 per guest**

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## Vegetable Crudités

with Ranch and Creamy Avocado Dips

**Small (Serves 50) | \$110.00**

**Medium (Serves 100) | \$190.00**

**Large (Serves 200) | \$330.00**

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## Baked Brie En Croûte

Stuffed with choice of Toasted Almonds and Raspberries, Sun-Dried Tomatoes and Basil or Caramel and Pecan Praline.  
Served with Sliced French Bread

**\$120.00 per display (Serves 20-30)**

**\$220.00 per display (Serves 50-75)**

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## Antipasto Display

Italian Meats and Cheeses, Marinated and Grilled Vegetables, Olives, and Artisan Bread

**\$10.00 per guest**

## Jumbo Shrimp

Served on ice with Lemon Wedges, Horseradish, and Cocktail Sauce

**\$4.00 per piece**

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## Iced Seafood Display

Oysters, Mussels, Clams, Colossal Shrimp, Ahi Tuna

**\$450.00 per display (Serves 40)**

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## Smoked Salmon Display

Smoked Salmon, Capers, Red Onion, Chopped Egg, Cream Cheese, Lemon, Chives, Mini Bagels

**\$12.00 per Guest (Minimum 20 guests)**

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## Garden Salad Bar

Garden Greens with Assorted Dressings and Toppings

**\$10.00 per guest**

**Add Antipasto Vegetables:** Grilled Asparagus, Marinated Baby Carrots, Imported Green and Black Olives, Marinated Mushrooms, Roasted Red and Yellow Peppers

**\$6.00 per guest**

Prices subject to 20% service charge plus applicable sales tax.





# Action Stations

Minimum of Three (3) Stations Up to Two (2) Hours of Service Included. One (1) Attendant per 75 Guests Required.

**\$75.00 per attendant**

## Pasta Station

Cheese-Stuffed Tortellini, Cavatappi,  
Linguine Pasta with Marinara, Alfredo and Pesto Sauces, Shrimp,  
Grilled Chicken, Sausage, Spinach, Roasted Red Peppers, Zucchini,  
Yellow Squash, Black Olives, Broccoli, Tomatoes,  
Parmesan Cheese, Shallots, Garlic, Basil, Extra Virgin Olive Oil

**\$17.00 per guest**

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## Baked Potato Station

Russet and Sweet Potatoes with Butter, Cheddar Cheese, Bacon,  
Sour Cream, Chives, Broccoli, Mushrooms, Brown Sugar

**\$8.25 per guest**

**Add Barbeque Beef \$15.00 per guest**  
**Add Southwest Chicken \$13.00 per guest**  
**Add Grilled Shrimp \$15.00 per guest**

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## Guacamole and Salsa Station

Beef, Chicken, Black Beans, and Fire-Roasted Corn  
with choice of Sour Cream, Assorted Salsas,  
Cheddar Cheese, Lettuce, Tomato

**\$13.00 per guest**

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## Quesadilla Station

Grilled Chicken, Fajita Beef, Cheddar Cheese,  
Oaxaca Cheese, Mushrooms, Grilled Onions, Pico de Gallo,  
Spinach Roasted Salsa, Sour Cream, Guacamole

**\$16.00 per guest**

**Add Shrimp \$5.25 per guest**

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## Salad Trio Station

Caesar, Greek, Mixed Greens

**\$10.50 per guest**

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## Fajita and Taco Station

Marinated Beef and Chicken Fajita, Grilled Onions,  
Peppers, Guacamole, Cheddar Cheese, Sour Cream,  
House Salsa, Pico de Gallo, Flour Tortillas

**\$19.25 per guest**

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## Fried Rice Station

Crab, Baby Shrimp, Roasted Corn,  
Mushroom Medley, Fresh Peas, Asparagus,  
Tomatoes, Parmesan Cheese

**\$13.00 per guest**

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## Street Tacos

Fajita Beef, Chicken Guisada, Pork Pastor.  
Mini Corn and Flour Tortillas, Chopped Onions,  
Chopped Cilantro, Limes, Queso Fresco,  
Corn Salsa, Grilled Pineapple, Grilled Onions and Peppers,  
Salsa De Árbol, Salsa Verde, Condiments

**\$19.25 per guest**

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## Macaroni & Cheese Station

Bacon, Chicken, Sausage, Shrimp, Cheese, Mushrooms,  
Onions, Peppers, Tomatoes, Jalapeños

**\$15.00 per guest**

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Prices subject to 20% service charge plus applicable sales tax.





# Action Stations (Continued)

Minimum of Three (3) Stations Up to Two (2) Hours of Service Included. One (1) Attendant per 75 Guests Required.

**\$75.00 per attendant**

## Slider Station

Beef Patty, Chicken, Pulled Pork, Lettuce, Tomato, Onion, Cheese, Chipotle Mayo, BBQ Sauce, Pickles

**\$19.00 per guest**

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## French Fry Station

Idaho Fries, Seasoned Curly Fries, and Sweet Potato Fries with a Choice of Toppings: Cheese Sauce, Guacamole, Bacon Bits, Diced Onions, Tomatoes, Jalapeños

**\$14.00 per guest**

**Add Chili \$20.00 per guest**

**Add Fried Onion Rings \$17.00 per guest**

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## Chili Station

Pork, Turkey and Beef Chili,

Roasted Corn, Sour Cream, Fritos, Tortilla Chips, Beans, Cheddar Cheese, Jalapeños, Onions, Tomatoes, Avocado, Crackers, Cornbread, Assorted Hot Sauces, Condiments

**\$17.00 per guest**

**Add Shrimp \$5.25 per guest**

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## Paella Station

Saffron Rice, Spanish Chorizo, Shrimp, Chicken, Mussels, Calamari, Bell Peppers, Caramelized Onions, Green Onions, Mushrooms, Red Pepper Flakes

**\$25.00 per guest**

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## Tortilla Soup Station

Vegetable Broth and Ancho Pepper Tortilla Broth. Roasted Chicken, Mexican Rice, Roasted Corn, Tortilla Strips, Cilantro, Limes, Onions, Cotija Cheese, Cheddar and Oaxaca Cheese, Avocado, Jalapeños, Tomatoes, Salsa Verde

**\$15.00 per guest**

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## Gumbo Station

Shrimp, Chicken, Sausage, Crawfish, White Rice, Cajun Rice, Green Onions, Peppers, Tomatoes, Fried Okra, Crackers, Cornbread, Hot Sauces

**\$16.00 per guest**

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## Pho Station

Spicy Vegetable Vietnamese Broth Served with the Toppings: Chicken, Shrimp, Beef, Egg Rolls, Rice Noodles, Jalapeños, Limes, Green Onions, Mint, Bok Choy, Red Onions, Bean Sprouts, Chili Garlic Sauce, Sriracha Sauce, Fresh Basil Leaves, Cilantro, Lime Wedges

**\$16.00 per guest**

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## Ice Cream Bar

Chocolate, Strawberry, and Vanilla Ice Cream with Choice of Chocolate, Strawberry, and Pineapple Toppings, Walnuts, Pecans, Sprinkles, Chocolate Chips, Cherries, M&M's, Whipped Cream, Oreo's, Butterfinger

**\$14.00 per guest**

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## S'mores Roasting Bar

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

**\$12.50 per guest**

Prices subject to 20% service charge plus applicable sales tax.





# The Carving Board

One (1) Carver per 100 Guests Required

**\$75.00 per Carver for the First Two (2) Hours | \$35.00 for each additional hour**

## Steamship Round

Served with Horseradish Cream, Dijon Mustard, Petite Rolls

**\$950.00 per display (Serves Approx. 175-200)**

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## Whole Porchetta

Served with Meyer Lemon Sauce and Petite Rolls

**\$500 per display (Serves Approx. 30)**

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## Mustard-Crusted Leg of Lamb

with Grilled Naan Bread and Curry Aioli

**\$500 per display (Serves 30)**

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## Slow Cooked Brisket

with Crispy Onions and Jalapeño Cornbread

**\$350.00 per display (Serves 20)**

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## Prime Rib

Served with Horseradish Cream, Dijon Mustard, Petite Rolls

**\$650.00 per display (Serves Approx. 30)**

## Roasted Tenderloin of Beef En Croûte

Red Wine Reduction, Petite Rolls and Béarnaise Sauce

**\$450.00 per display (Serves Approx. 20)**

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## Roasted Turkey (Semi-boneless)

Served with Cranberry Relish and Glazed Biscuits

**\$225.00 per display (Serves Approx. 20)**

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## Bacon Wrapped Pork Loin with Fresh Herbs (Semi-boneless)

Served with Rosemary Biscuits, Softened Brie,  
Seasonal Chutney, and Whole Grain Mustard

**\$250.00 per display (Serves Approx. 50)**

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## Herb Crusted Salmon

Served with Garlic Aioli and Béarnaise Sauce

**\$350.00 per display (Serves Approx. 50)**

Prices subject to 20% service charge plus applicable sales tax.





# Catering Amenities and Upgrades

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## Exhibit Closure Private

Exclusive 45 minute access to the Aquarium Adventure Exhibit that includes the following exhibits: Louisiana Swamp, Shipwreck, Rainforest, Sunken Temple, Gulf of Mexico, Discovery Rig, and Tigers of the Maharaja's Temple

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Sunday-Friday  
Saturday & Holidays

**\$2,500 minimum or \$10.00 per person**

**\$3,500 minimum or \$10.00 per person**

## Parks

All Day Adventure Pass includes unlimited access to Shark Voyage, Aquarium Adventure Exhibit, Ferris Wheel, Carousel, Lighthouse Dive, Frog Hopper, Aqua Wheel and Sting Ray Reef Exhibit

**\$18.99 per person (Minimum of 10 guests)**

Stingray Reef Food Tray  
Face Painter  
Caricature Artist

**\$2.50 per tray**

**\$175.00 per hour**

**\$200.00 per hour**

## Linen

Cream Damask Linens

**Complimentary**

## Table Centerpieces/Station Décor

Candelabra Rental  
Charger Rental

**\$20.00 per set of 3**

**\$2.00 each**

## Ice Carvings

Ice Shells for Sorbet Intermezzo  
Large Shell for Shrimp Display  
Large 40 x 40 Logo (most logos)  
Large Shrimp Shoot

**Starting at \$4.00 each**

**Starting at \$325.00**

**Starting at \$425.00**

**Starting at \$425.00**

(Additional ice carvings available)

Prices subject to 20% service charge plus applicable sales tax.





# Catering Amenities and Upgrades (Continued)

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## Marine Biology Department

Diver for Cylindrical Tank with Personalized Sign	<b>\$350.00 per hour</b>
Diver with Custom Logo Sign	<b>\$450.00 per hour</b>
Diver in Seasonal Costume	<b>\$450.00 per hour</b>
Diver in Seasonal Costume with Custom Sign	<b>\$550.00 per hour</b>
Marine Biologist for Exhibit (standing)	<b>\$100.00 per hour</b>
Marine Biologist - Tour Guides (30 minute interaction)	<b>\$75.00 per 25 guests</b>
Animal Photo Op (30 minute interaction)	<b>\$200.00 per 30 minutes</b>
Animal Photo Op (1 hour interaction with multiple animals)	<b>\$400.00 per hour</b>

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## Game Tickets (minimum purchase of 100)

Up to 500 at **\$4.00 per ticket**  
Tickets 501-1000 at **\$3.00 per ticket**

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## Miscellaneous

Dance Floor	<b>Complimentary</b>
6x8 Risers	<b>Complimentary</b>
Audio Visual	<b>See Sales Associate for Pricing</b>
Furniture Removal Fee	<b>\$500.00</b>
Furniture Reposition Fee	<b>\$200.00</b>
Wedding Ceremony Chair Fee	<b>\$200.00 minimum for up to 100 Chairs</b> <b>\$1.00 per chair for additional chair(s)</b>
Cake Cutting Fee	<b>\$2.00 per guest</b>

Prices subject to 20% service charge plus applicable sales tax.



# Bars By Consumption

	<b>Standard Host Bar</b>	<b>Standard Cash Bar</b>	<b>Premium Host Bar</b>	<b>Premium Cash Bar*</b>
Spirits	<b>\$8.00</b>	<b>\$10.25</b>	<b>\$9.00</b>	<b>\$11.00</b>
Wines	<b>\$7.50</b>	<b>\$ 9.00</b>	<b>\$8.50</b>	<b>\$10.25</b>
Beer	<b>\$5.50</b>	<b>\$ 6.75</b>	<b>\$5.50</b>	<b>\$ 6.75</b>
Imported Beer	<b>\$6.50</b>	<b>\$ 7.75</b>	<b>\$6.50</b>	<b>\$ 7.75</b>
Mineral Water	<b>\$4.25</b>	<b>\$ 5.25</b>	<b>\$4.25</b>	<b>\$ 5.25</b>
Soft Drinks	<b>\$3.00</b>	<b>\$ 3.75</b>	<b>\$3.00</b>	<b>\$ 3.75</b>

	<b>Standard Beer and Wine</b>	<b>Standard Full Bar</b>	<b>Premium Full Bar</b>	<b>Deluxe Full Bar</b>
Two Hours	<b>\$20.00</b>	<b>\$25.00</b>	<b>\$29.00</b>	<b>\$33.00</b>
Three Hours	<b>\$25.00</b>	<b>\$30.00</b>	<b>\$35.00</b>	<b>\$40.00</b>
Additional Hours	<b>\$ 5.00</b>	<b>\$ 7.00</b>	<b>\$ 7.00</b>	<b>\$ 8.00</b>

\$100.00 Bartender Fee per Bar

Bartender Fee Waived if Revenue Exceeds \$500.00 per Bar

Cashier Required on All Cash Bars @ \$20 per Hour (minimum of Three (3) Hours)

*Additional brands available - See Sales Associate*

*\*Standard pour only*

*Prices subject to 20% service charge plus applicable sales tax.*





# Bar Selections

All Packages Include Assorted Soft Drinks and Bottled Water

## Standard

### SPIRITS

Deep Eddy Vodka  
Bombay Gin  
Bacardi Superior Rum  
Sauza Blue Tequila  
Jim Beam Bourbon  
Johnnie Walker Red Label Scotch

### BEER

#### (Choose four)

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Corona Extra  
Heineken  
Shiner Bock

### WINE

#### Red (Choose one)

Mirassou Merlot, Pinot Noir,  
Cabernet Sauvignon

#### White (Choose one)

Mirassou Moscato,  
Chardonnay

#### Blush

Beringer White Zinfandel

#### Sparkling

Poema Sparkling

## Premium

### SPIRITS

Tito's Handmade Vodka  
Tanqueray Gin  
Bacardi Superior Rum  
Cazadores Silver Tequila  
Jack Daniels Whiskey  
Johnnie Walker Red Label Scotch

### BEER

#### (Choose four)

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Corona Extra  
Heineken  
Shiner Bock

### WINE

#### Red (Choose one)

Beringer Founder's Estate Merlot,  
Pinot Noir, Cabernet Sauvignon

#### White (Choose one)

Beringer Founder's Estate or Mirassou Moscato,  
Chardonnay

#### Blush

Beringer White Zinfandel

#### Sparkling

Poema Sparkling

## Deluxe

### SPIRITS

Ketel One Vodka  
Bombay Sapphire Gin  
Bacardi Superior Rum  
Cazadores Silver Tequila  
Maker's Mark Bourbon  
Johnnie Walker Black Label Scotch  
Crown Royal Whiskey

### BEER

#### (Choose four)

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Corona Extra  
Heineken  
Shiner Bock

### WINE

#### Red (Choose one)

Sterling Vintner's Collection Merlot,  
Pinot Noir, Cabernet Sauvignon

#### White (Choose one)

Sterling Vintner's Collection  
Sauvignon Blanc, Chardonnay

#### Blush

Beringer White Zinfandel

#### Sparkling

Poema Sparkling

Prices subject to 20% service charge plus applicable sales tax.

# Wines by the Bottle

## Sparkling

Chandon Brut, California  
La Marca Prosecco, Italy

**\$53.00**  
**\$39.00**

## Chardonnay

La Crema, Monterey County  
Ballard Lane, Central Coast

**\$47.00**  
**\$31.00**

## Cabernet Sauvignon

Jordan Vineyards, Alexander Valley  
J. Lohr 'Seven Oaks', Paso Robles  
The Dreaming Tree, Chile

**\$99.00**  
**\$39.00**  
**\$39.00**

## Pinot Noir

Sea Sun, California

**\$39.00**

## Pinot Gris/Pinot Grigio

Santa Margherita, Alto Adige Italy  
Prophecy, Delle Venezie

**\$51.00**  
**\$35.00**

## Sauvignon Blanc

Sterling 'Vinter's Collection', Central Coast  
Decoy by Duckhorn, Napa Valley

**\$29.00**  
**\$43.00**

## Merlot

Rodney Strong, Sonoma County

**\$43.00**

## Unique Reds

Antigal UNO Malbec, Mendoza  
7 Deadly Zins Zinfandel, Lodi

**\$38.00**  
**\$38.00**

## Interesting Whites & Rosé

Mirassou Moscato, California  
Ferrari-Carano Rose, Sonoma County

**\$31.00**  
**\$39.00**

Ask your sales associate about additional items and activities available.





# 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.

## **SERVICE CHARGE AND TAX**

A 20% Service Charge will be added to all food, beverage, specialty items and services. Prices are subject to all local and state taxes. Prices are subject to change at any time.

## **GUARANTEES**

A final guarantee figure will be required five business 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 may 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 non-refundable deposit will be required at the time of booking based on the contracted amount. The balance of the account will be due five business 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 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 event.

## **ENGINEERING**

Should your event require additional electrical power, lighting, or installation of banners or signs, please contact your sales associate for a schedule of charges.

## **SECURITY**

Downtown Aquarium will require one officer per one hundred 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, decorators, musicians, and photographers upon request. All subcontractors must abide by Downtown Aquarium policies, as well as meet local, state and federal safety regulations.