

Banner of News

AQUARIUM

**DOWNTOWN
AQUARIUM**[®]

AN UNDERWATER ADVENTURE[®]

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Breakfast Selections

Continental Breakfast

Selection of Muffins, Danishes, Coffee Cakes, and Croissants served with Preserves, Butter, Assorted Chilled Juices, Freshly Brewed Regular and Decaffeinated Coffee
\$16.00 per guest

with Sliced Fresh Seasonal Fruit
\$17.00 per guest

with Greek Yogurt Bar
\$19.00 per guest

with Sliced Fresh Fruit and Breakfast Tacos
\$22.00 per guest

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
\$28.00 per guest

Bagels & Lox Station

Whipped Cream Cheese, Capers, Tomato, Arugula, Sliced Sweet Red Onion with Assorted Bagels.
\$21.00 per guest

Crepe Station

Made-to-Order Crepes with assorted toppings, including Fresh Fruit, Jams, Chocolate, Nutella, and Whipped Cream
\$17.00 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
\$27.00 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

\$24.00 per guest

Smoked Salmon

Bagels, Cream Cheese,
Onion, Capers, Tomatoes

\$22.00 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

\$15.00 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

\$16.00 per guest

Huevos Rancheros Station

Two Fried Eggs, Fried Tortilla
with Homemade Salsa, Bacon,
Sausage, Refried Beans,
Queso Fresco, Guacamole,
Tortilla Chips, Green Salsa

\$21.00 per guest

Assorted Cereals

\$4.50 per guest

Steel Cut Oatmeal Bar

Served with condiments

\$10.50 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

4.50 each

Fresh Bakery Items

Assorted Breakfast Pastries

\$27.00 per dozen

Mexican Pastries

\$28.00 per dozen

Bagels with Cream Cheese

\$28.00 per dozen

Assorted Fresh Donuts

\$28.00 per dozen



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



Box Lunches

\$20.00 per guest

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

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)

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

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
\$31.00 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

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

\$29.00 per guest

London Broil

The classic topped with Onion Rings and Bacon

\$44.00 per guest

Pan Seared Pork Chop with Apple Bacon Jam

Topped with Cinnamon Apples

\$41.00 per guest

Herb-Crusted Beef Tenderloin

Wild Mushroom Risotto

\$47.00 per guest

Grilled Shrimp Scampi

Olive Oil, Lemon, Parsley, Garlic,
Linguine Pasta

\$30.00 per guest

Lump Crab Cake

Sweet Corn Relish

\$43.00 per guest

Grilled Atlantic Salmon

Seasonal Vegetables

\$32.00 per guest

Chicken Marsala

Classic Red Wine Reduction and Mushroom Sauce

\$31.00 per guest

Chicken Piccata

Capers and Lemon Butter Sauce

\$31.00 per guest

Vegetable Rigatoni Pasta

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

\$29.00 per guest

Grilled Asparagus and Portobello Tacos

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

\$30.00 per guest

Lunch Surf and Turf

Beef Sirloin and Grilled Jumbo Shrimp

\$53.00 per guest

Citrus Ahi Tuna Salad*

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

\$25.00 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

Starches

Basmati Rice Pilaf

Au Gratin Potatoes

Jasmine Rice

Garlic Mashed Potatoes

Roasted Red Potatoes

Roasted Fingerling Potatoes

Vegetables

Steamed Broccoli

Green Beans

Broccolini

Maple Glazed Carrots

Brussel Sprouts

Mixed Grilled Vegetables

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

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

Two Entrées | Three Sides | One Dessert

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 \$35.00 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 \$40.00 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
\$79.00 per guest

Blackened Mahi Mahi

Corn Salsa and Lemon Butter Sauce
\$49.00 per guest

Filet Mignon

Colorado Whiskey Reduction
\$62.00 per guest

Seared Ahi Tuna Steak

\$39.00 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
\$60.00 per guest

Beef Wellington

Wild Mushroom Sauce
\$52.00 per guest

Herb-Crusted Salmon

Lemon Beurre Blanc Sauce
\$49.00 per guest

Monterey Chicken

Poblano Peppers, Onions, Mushrooms, Jack Cheese
\$37.00 per guest

Buffalo Ribeye

Herb Infused Butter
\$85.00 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
\$31.00 per guest

Gnocchi with Porcini Mushrooms

Dry White Wine, Brown Butter, Fresh Rosemary, Thyme
\$34.00 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

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**

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 **\$56.00 per guest**

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

Sunken Treasure Buffet **\$62.00 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

A Whale of a Buffet **\$72.00 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

Brocolini

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

Vegetable Crudités

with Ranch and Creamy Avocado Dips

Small (Serves 50) | \$110.00

Medium (Serves 100) | \$190.00

Large (Serves 200) | \$330.00

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)

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

Iced Seafood Display

Oysters, Mussels, Clams, Colossal Shrimp, Ahi Tuna

\$450.00 per display (Serves 40)

Smoked Salmon Display

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

\$12.00 per Guest (Minimum 20 guests)

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

\$18.00 per guest

Baked Potato Station

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

\$9.50 per guest

Add Barbeque Beef \$16.00 per guest
Add Southwest Chicken \$14.00 per guest
Add Grilled Shrimp \$16.00 per guest

Guacamole and Salsa Station

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

\$15.00 per guest

Quesadilla Station

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

\$17.00 per guest

Add Shrimp \$21.25 per guest

Salad Trio Station

Caesar, Greek, Mixed Greens

\$11.50 per guest

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

Fried Rice Station

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

\$14.00 per guest

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

\$20.25 per guest

Macaroni & Cheese Station

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

\$16.00 per guest

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

\$20.00 per guest

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

\$15.00 per guest

Add Chili \$21.00 per guest

Add Fried Onion Rings \$18.00 per guest

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

\$18.00 per guest

Add Shrimp \$5.25 per guest

Paella Station

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

\$26.00 per guest

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

\$16.00 per guest

Gumbo Station

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

\$17.00 per guest

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

\$17.00 per guest

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

\$15.00 per guest

S'mores Roasting Bar

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

\$13.50 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)

Whole Porchetta

Served with Meyer Lemon Sauce and Petite Rolls

\$500 per display (Serves Approx. 30)

Mustard-Crusted Leg of Lamb

with Grilled Naan Bread and Curry Aioli

\$500 per display (Serves 30)

Slow Cooked Brisket

with Crispy Onions and Jalapeño Cornbread

\$350.00 per display (Serves 20)

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)

Roasted Turkey (Semi-boneless)

Served with Cranberry Relish and Glazed Biscuits

\$225.00 per display (Serves Approx. 20)

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)

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

Parks

Banquet Exhibit Admission | Access to the Adventure Exhibit Admission

\$15.50 per person (Minimum of 10 guests)

4-D Theater Experience	\$7.00 per ticket
Aquatic Carousel	\$3.00 per ticket
Aquarium Express Train (Kids 12 and under)	\$3.00 per ticket
Stingray Reef Food Tray	\$3.00 per tray
Face Painter	\$175.00 per hour
Balloon Artist	\$175.00 per hour
Caricature Artist	\$175.00 per hour

(Additional entertainment available upon request)

Linen

Cream Damask Linens	Complimentary
Upgraded Linens (Mermaid Sparkle, Electric Blue, Aqua Lamoure or Gold Rush)	\$10.00 each

Table Centerpieces/Station Décor

Blown Glass Centerpieces	\$10.00 each
*With Glow Element	\$15.00 each
Seasonal Florals	\$15.00 each

Ice Carvings

Large 40 x 40 Logo (most logos)	\$425.00
Large Shrimp Shoot	\$425.00
Martini Ice Shooter	\$425.00

(Additional ice carvings available)

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



Catering Amenities and Upgrades (Continued)

Marine Biology Department

Diver with Custom Logo Sign	\$125.00 per sign
Diver Show	\$250.00 per show
- 3 Shows (20 minutes)	\$500.00
Diver Trivia	\$300.00 per show
- 3 Shows (20 minutes)	\$600.00
Diver in Seasonal Costume	\$350.00 per show
- 3 Shows	\$700.00
Mermaid Show (2 Mermaids)	\$250.00 per show
Mermaid with Custom Dive Sign (sign additional)	\$350.00 per show
Marine Biologist - Tour Guide	\$100.00 per 25 guests
Animal Ambassador	\$250.00 each
Animal Event Appearances (4 animals)	\$500.00

Miscellaneous

Dance Floor	\$350.00 per event
Audio Visual	See Sales Associate for Pricing
Wedding Ceremony Chair Fee	See Sales Associate for Pricing

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



Bars By Consumption

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

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

\$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 Silver 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 Sauvignon Blanc,
Chardonnay

Blush

Beringer White Zinfandel

Sparkling

Kenwood 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 Sauvignon Blanc,
Chardonnay

Blush

Beringer White Zinfandel

Sparkling

Kenwood Sparkling

Premium

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

Kenwood 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.