

THE FLORIDA  
AQUARIUM

# Weddings



SOMETHING OLD SOMETHING NEW SOMETHING BORROWED

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something blue

# Celebrate Your Special Day at The Florida Aquarium

Thank you for selecting The Florida Aquarium for your special day.

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

## ALL OF OUR PACKAGES INCLUDE:

- Banquet and Reception Tables with Floor-Length White or Black Linen
- Linen Napkins
- Sweetheart Table or Head Table
- Buffet Décor
- Gift Table
- Guest Book Table
- Cake Table
- DJ Table
- Place Card Table
- Silver Chivari Chairs
- China, Glassware, Silver
- Bridal Consultation
- Event Coordinator

All menu prices are subject to 20% Service Charge and 7% Sales Tax.



## Butler Passed Hors D'oeuvres

*(Service for a minimum of 50 guests)*

### HOT HORS D'OEUVRES

- Vegetable Spring Rolls with Sweet & Sour Sauce
- Spanikopita
- Marquis Chicken with Plum Sauce
- Mini Beef or Chicken Wellington
- Marscapone, Bleu Cheese & Red Onion Tartlets
- Lobster Cobbler
- Oriental Chicken Satay with Spicy Peanut Sauce
- Assorted Mini Quiche to include Lorraine, Broccoli and Spinach
- Shrimp Chopsticks
- Chicken Cordon Bleu Puffs
- Barbeque Pork en Croute

### COLD HORS D'OEUVRES

- Peppered Asparagus wrapped in Prosciutto
- Filet of Beef Crostini with Horseradish Cream
- Bruschetta with Locally Grown Tomatoes, Basil, and Garlic
- Smoked Salmon Pinwheels
- Tropical Fruit Skewers with Raspberry Yogurt Dip
- Melon wrapped in Prosciutto
- Spinach, Artichoke and Cream Cheese Phyllo
- Cucumber topped with Crab Salad
- Primavera Cream Cheese Pinwheels

- Select any 6 @ \$19.00 per person
- Select any 3 @ \$10.00 per person
- White Glove Butler Service - \$125.00

## Stationary Hors D'oeuvres Displays

### JAPANESE SUSHI DISPLAY

Tuna, California and Vegetarian Rolls served with Prawn Chips, Pickled Ginger, Wasabi, Soy Sauce and Sesame Sauce  
**\$400.00 per 100 pieces**  
 (minimum order of 100 pieces)



### SHRIMP DISPLAY

Select two of the following flavors: Classic, Blackened, Bloody Mary, Baja Spice or Basil Pesto served with lemons, Cocktail Sauce, Remoulade and Assorted Gourmet Crackers  
**\$12.00 per person**  
 (3 pieces per person)

### BRUSCHETTA TRIO

Build your own Bruschetta with Diced Tomatoes and Basil, Green and Black Olive Tapenade, Fresh Asparagus and Roasted Peppers on Garlic Crostini  
**\$7.50 per person**

### DOMESTIC CHEESE & VEGETABLE CRUDITÉ

A selection of Domestic Cheeses with Seasonal Vegetables, Gourmet Crackers and Spring Herb Dip  
**\$6.00 per person**

## Plated Dinners

All plated dinners include:

- 3-Hour Open Bar • Champagne Toast
- Vegetable Crudit  with Spring Herb Dip
- Domestic Cheese & Fruit with Gourmet Crackers
- Chef's Selection of Fresh Seasonal Vegetables
- Assorted Dinner Rolls & Butter
- Complimentary Cake Cutting Service
- Starbucks® Coffee, Decaffeinated Coffee
- TAZO® Hot Tea • Ice Water

### CHICKEN MARSALA

Garden Salad with Herb Vinaigrette Dressing  
Breast of Chicken with Marsala Demi Glac  and Mushrooms  
Herb-Roasted New Potatoes  
\$53.00 per person

### BALSAMIC GLAZED PORK

Caesar Salad: Chopped Romaine Lettuce with Garlic Croutons and Creamy Caesar Dressing  
Slow-Roasted Marinated Balsamic Pork Loin Topped with Fried Onions  
Red Bliss Mashed Potatoes  
\$53.00 per person

### SEARED SALMON

Caesar Salad: Chopped Romaine Lettuce with Garlic Croutons and Creamy Caesar Dressing  
Fresh Salmon w/Tomato Cilantro Relish  
Boursin Mashed Potatoes  
\$56.00 per person

### SHRIMP AND SCALLOPS

Field Green Salad with Tomatoes, Cucumbers, and Raspberry Vinaigrette Dressing  
Saut ed Shrimp and Sea Scallops over Lemon Pepper Pasta with Saffron Fondue, laced with Red Pepper Coulis  
\$61.00 per person

### MAITRE D' FILET

Field Green Salad with Tomatoes, Cucumbers and Creamy Ranch Dressing  
Grilled Filet of Beef Tenderloin with Herb Butter and Mushrooms  
Boursin Mashed Potatoes  
\$69.00 per person



## Dinner Buffets

All Dinner Buffets include:

- 3-Hour Open Bar
- Champagne Toast
- Assorted Dinner Rolls and Butter
- Domestic Cheese & Vegetable Crudit 
- Complimentary Cake Cutting Service
- Starbucks® Regular and Decaffeinated Coffee
- TAZO® Hot Tea • Ice Water

### A TASTE OF THE ORIENT

Fresh Field Green Salad with Strawberries and Mandarin Oranges with Crisp Wonton Chips, Toasted Almonds and Sesame Ginger Dressing  
Pickled Cucumber Ginger Salad  
Hunan London Broil  
Teriyaki Pineapple Salmon  
Basmati Rice  
Pacific Rim Vegetables  
\$59.00 per person

### THE GULF STREAM BUFFET

Traditional Caesar Salad with Grated Parmesan Cheese, Garlic Croutons & Creamy Caesar Dressing  
Penne Primavera Pasta Salad  
Herb-Crusted Top Round of Beef with Creamy Horseradish  
Grilled Breast of Chicken topped with Asiago Cream Sauce and Shiitake Mushrooms  
Herb-Roasted New Potatoes  
Fresh Seasonal Mixed Vegetables  
\$62.00 per person  
Carver Required - \$125.00 per carver

### TROPICAL BREEZE BUFFET

Fresh Calamari Salad  
Wild Field Greens Salad with Seasonal Fruits and Walnuts  
Citrus Vinaigrette or Peppercorn Ranch Dressing  
Chur Shui Chicken Breast with Pan-Fried Onions  
Jamaican Flank Steak with Raspberry Jerk Sauce  
Macadamia Nut Crusted Mahi-Mahi with Pineapple Relish  
Pan-Asian Vegetables  
Basmati Rice with Almonds  
\$59.00 per person

### THE FLORIDIAN BUFFET

Mixed Spring Greens with Cherry Tomatoes and Cucumbers Served with a Citrus Vinaigrette  
Penne Pasta, tossed with Garden Vegetables in a Creamy Herb Dressing  
Mango Glazed Chicken Breast  
Chimichuri Pork Loin with Garlic, Tomato & Cilantro  
Citrus Mahi-Mahi with Pineapple Relish  
Sweet Fried Plantains  
Rice with Sweet Peas  
Roasted Carrots and Zucchini  
\$61.00 per person

### LITTLE ITALY

Capr e Salad: Fresh Mozzarella, Tomatoes & Basil on a Bed of Greens  
Antipasto Tray with Marinated Grilled Vegetables, Italian Meats and Cheeses, Olives & Pepperoncini  
Traditional Bruschetta with Tomato and Basil on Garlic Crostini  
Seafood Stuffed Ravioli with Alfredo Sauce  
Spinach and Feta Stuffed Chicken Topped with an Herb Tomato Coulis  
Penne Pasta with Creamy Tomato Basil Sauce  
Fresh Seasonal Vegetables  
Garlic Bread and Butter  
\$64.00 per person

## Create Your Own Buffet

Package includes:

- 3-Hour Hosted Bar
- Champagne Toast

### COCKTAIL HOUR (Select Two)

**DOMESTIC CHEESE & VEGETABLE CRUDIT **  
Assorted Domestic Cheeses combined with Crisp Seasonal Vegetables with Spring-Herb Dip  
Served with Gourmet Crackers

**VEGETABLE SPRING ROLLS**  
served with Sweet and Sour Sauce

**STUFFED MUSHROOMS**  
filled with Sausage or Spinach

**AHI TUNA ON CROSTINI**  
with Wasabi

**PORK EN CROUTE**  
Pulled Pork w/Barbeque Sauce in Puff Pastry

**CHICKEN MARQUIS**  
Chicken with Coconut & Sesame Seeds with Plum Sauce

**BRUSCHETTA**  
Tomato and Basil on Garlic Crostini

**FILET OF BEEF CROSTINI**  
with Horseradish Cream

**SCALLOPS WRAPPED IN BACON**  
Tender Scallops wrapped in Crisp Bacon

### DINNER BUFFET

Buffet includes

- Chef's Choice of Seasonal Vegetables
- Assorted Dinner Rolls and Butter
- Starbucks® Regular and Decaffeinated Coffee
- TAZO® Hot Tea • Ice Water

### SALADS (Select Two)

Mixed Spring Greens with Cherry Tomatoes and Cucumbers served with Citrus Vinaigrette Dressing

Traditional Caesar Salad with Parmesan Cheese, Garlic Croutons, and Creamy Caesar Dressing

Marinated Cucumbers, Bermuda Onions and Tomatoes in Vinaigrette Dressing

Penne Pasta Primavera Salad: Fresh Garden Vegetables & Penne Pasta in a Creamy Herb Dressing

Mixed Tropical Fruit Salad

## Action Stations

### CHANNELSIDE SALAD STATION

Mixed Field Greens, Tomatoes, Cucumbers, Shredded Cheese, Olives, Croutons, and Assorted Dressings  
**\$4.50 per person**

### PASTA STATION

Select Two Pastas:  
Penne, Bowtie or Tri-Colored Tortellini

Select Two Sauces:  
Bolognese, Vegetable Marinara, Alfredo, Creamy Pesto or a la Vodka served with Garlic Bread Sticks and Grated Parmesan Cheese

**\$12.00 per person**

*Your Choice of Bay Shrimp, Bacon, or Prosciutto, Spinach or Mushroom Ravioli, plus Peas with Caramelized Onions & Primavera Vegetables*  
**Additional \$3.50 per person**

### MASHED POTATO MARTINI STATION

Fluffy Mashed Potatoes and Sweet Potatoes served in Classic Martini Glasses  
Toppings to include: Bleu Cheese Crumbles, Cheddar Cheese, Scallions, Bacon, Brown Sugar, Mini Marshmallows, Butter, and Sour Cream  
**\$9.00 per person**  
**One Attendant required for every 100 guests**  
**\$125.00 per Attendant**

### CARVING STATIONS

*Carver required for all items - \$125.00 per carver*  
*All carved items served with Silver Dollar Rolls*

Herb-Crusted Top Round of Beef with Creamy Horseradish  
**(Serves 80 portions) \$350.00/each**

Herb-Crusted Prime Rib  
Served with Au Jus & Fresh Grated Horseradish  
**(Serves 40 portions) \$350.00/each**

Mojo Pork Loin with Sour Orange Emulsion  
**(Serves 30 portions) \$120.00/each**

Roasted Tender Turkey Breast with Cranberry Orange Relish  
**(Serves 30 portions) \$110.00/each**

## Dessert Stations

*(Minimum 50 Guests, please.)*

### SWEET SUNSET FLAMBÉ ACTION STATIONS

All flambé stations served with Vanilla Ice Cream or Pound Cake  
**One Chef required for every 50 Guests**  
**\$125.00 per Chef**

### BANANAS FOSTER FLAMBÉ

The Classic New Orleans Dessert  
Fresh Bananas Sautéed in a Mixture of Brown Sugar, Sweet Cream Butter, Vanilla, Banana Liqueur and finished with Bacardi 151 Rum  
**\$10.00 per person**

### AMARETTO APPLE FLAMBÉ

Red Delicious Apples Sautéed with Brown Sugar, Lemon Zest, Cinnamon, Vanilla and Sweet Cream Butter, finished with Sweet Almond Amaretto and Bacardi 151 Rum Garnished with Fresh Whipped Cream  
**\$10.00 per person**

### STRAWBERRY FESTIVAL FLAMBÉ

Plump, Sweet Strawberries Sautéed with Fresh Butter, Lemon Zest and Brown Sugar, finished with Strawberry Liqueur and Bacardi 151 Rum Topped with Fresh Whipped Cream  
**\$10.00 per person**

### CHERRY BLOSSOM FLAMBÉ

Dark Red Cherries Sautéed with Brown Sugar, Sweet Butter, Lemon Zest and Brandy, finished with Bacardi 151 Rum  
**\$10.00 per person**

### CHEF'S VIENNESE TABLE

A Dessert Display including a delicious selection of Petit Fours, Mini Cheesecake, Mini Cakes, Mini Éclairs, Mini Cream Puffs and Assorted Dessert Bars  
**\$11.00 per person**



## Beverage Menu

We are pleased to offer the following premium beverages for your guests' enjoyment

### HOUSE WINE SELECTION

Pricing is per bottle

#### WHITE WINE

House Chardonnay  
**\$28.00**  
Robert Mondavi Private Selection Chardonnay  
**\$32.00**  
House Selection Sauvignon Blanc  
**\$26.00**  
Robert Mondavi Private Selection Sauvignon Blanc  
**\$32.00**

#### BLUSH WINE

Montevina Private Selection White Zinfandel  
**\$26.00**

#### RED WINE

House Selection Cabernet Sauvignon  
**\$28.00**  
Robert Mondavi Private Selection Cabernet Sauvignon  
**\$32.00**  
House Selection Merlot  
**\$28.00**  
Robert Mondavi Private Selection Coastal Merlot  
**\$32.00**

#### CHAMPAGNE

House Champagne  
**\$19.00**  
Domaine St. Michelle  
**\$27.00**  
Cinzano Asti Spumante  
**\$32.00**  
Mumm's Napa Brut  
**\$40.00**  
Chandon Brut  
**\$62.00**

#### NON-ALCOHOLIC BEVERAGES

Sparkling Grape Juice  
**\$12.50**

## ENTREES (Select a Minimum of Two)

### CHICKEN ASIAGO

Grilled Chicken Breast topped with Asiago Cream Sauce and Shiitake Mushrooms

### SESAME LONDON BROIL

with Hoisin-Ginger Sauce

### CHIMICHURRI PORK LOIN

Pork Loin in a Tomato, Garlic & Cilantro Sauce

### HERB-CRUSTED TOP ROUND OF BEEF

served with Creamy Horseradish  
**(Carver Required - \$125.00)**

### MANGO GLAZED CHICKEN

Seared Chicken Breast with a Mango Glaze

### CITRUS MAHI-MAHI

Citrus Mahi-Mahi with Pineapple Relish

### SEARED SALMON

Fresh Salmon with Tomato Cilantro Relish

*(Vegetarian Entrees available upon request)*

## SIDE DISHES (Select One)

Garlic and Herb Roasted New Potatoes

Blended Wild Rice

Boursin Mashed Potatoes

Penne Pasta with Asiago Cheese Sauce

Spiced Yellow Rice

Complimentary Cake Cutting Service in lieu of Dessert.

Buffets with 2 Entrees - \$66.00 per person

Buffets with 3 Entrees - \$72.00 per person

Buffets with 4 Entrees - \$78.00 per person

**(Select Two Side Dishes)**

*Service personnel such as Carvers and Bartenders are not included in buffet pricing.*



# Facility Rental Price Sheet

## SPIRITS

Jim Beam, Tanqueray Gin, Absolut Vodka, José Cuervo Especial Tequila, Crown Royal, Captain Morgan, Jack Daniels, Dewers, Kalhúa, Bacardi Silver and Amaretto

## IMPORTED BEER

Corona, Corona Light and Heineken

## DOMESTIC BEER

Budweiser, Bud Light, Miller Light, Michelob Ultra and O'Doul's Non-Alcoholic

## MICRO-BREW BEER

Sam Adams, Blue Moon and Yuengling Lager

## HOSTED BAR

(Per Person)

One Hour	\$12.00
Two Hours	\$16.00
Three Hours	\$20.00
Four Hours	\$24.00

## HOSTED BAR

(Consumption)

Mixed Drinks	\$6.00	\$6.50
Wine by the Glass	\$5.00	\$5.50
Imported/Micro-Brew Beer	\$4.75	\$5.25
Domestic Beer	\$4.25	\$4.75
Non-Alcoholic Beer	\$4.00	\$4.25
Soft Drinks	\$2.50	\$2.75
Bottled Waters	\$2.50	\$2.75
Chilled Juices	\$3.00	\$3.25

## CASH BAR

(tax included)

## HOSTED BEER AND WINE BAR

(Per Person)

Adults – One Hour	\$10.00
Two Hours	\$15.00
Three Hours	\$17.00
Four Hours	\$19.00

Also available for your guests' pleasure are a wide variety of Cordials, Specialty Microbrews, Martinis, Blended Margaritas, Pina Colodas, Daiquiris and Coffee Drinks.

Please ask your Catering Sales Manager to tailor a beverage menu for your specific event.

ARAMARK personnel must dispense all beverages. Bartenders are staffed one (1) per 100 guests. A \$125.00 per bartender fee will apply for a four (4) hour event. A \$35.00 per hour overtime charge will be applied after four (4) hours of service (bartenders and/or servers).

Please ask your Catering Sales Manager about our Additional Services.

TABLE-TOP TOUCHES  
SPECIALTY PRINTING  
FAVORS

ICE CREATIONS  
CHOCOLATE & DESSERTS  
SPECIALTY BEVERAGES AND BARS

## WEDDING CEREMONY AND RECEPTION

Florida Coral Reef Ceremony and Main Lobby Reception (4hrs)  
\$1,900.00

Florida Coral Reef Ceremony and Reception (4hrs)  
\$1,900.00

Florida Coral Reef Ceremony and Explore-A-Shore Reception (5hrs)  
\$1,400.00

Waterfront Overlook Deck Ceremony and Main Lobby Reception (5hrs)  
\$2,300.00

Waterfront Overlook Deck Ceremony and Explore-A-Shore Reception (5hrs)  
\$1,200.00

## WEDDING RECEPTIONS

Florida Coral Reef Reception (4hrs)  
\$1,900.00

Main Lobby Reception (4hrs)  
\$1,900.00

Waterfront Overlook Deck Reception (4hrs)  
\$800.00

Explore-A-Shore Reception (4hrs)  
\$800.00

Over 125 guests please add \$9.95 per person. Additional hours available

