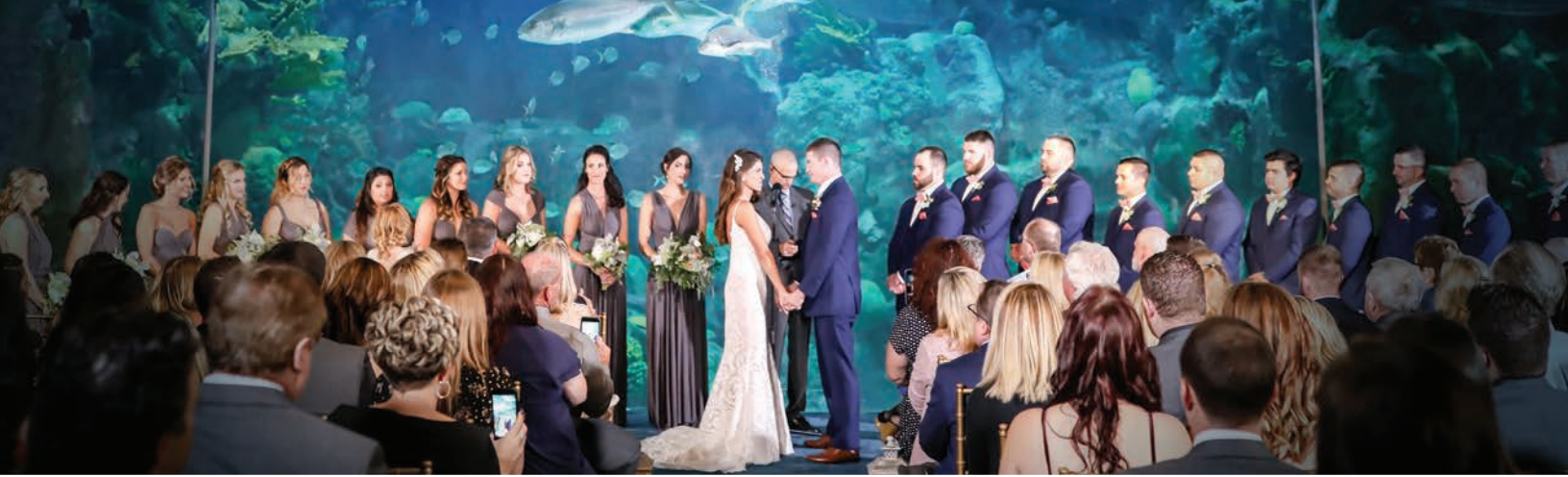


Weddings

that show the depths of your love





Coral Reef Ceremonies

ALL WEDDING CEREMONIES ARE HELD IN THE BREATHTAKING CORAL REEF ROOM

Room Rentals are 4 1/2 hours, inclusive of the Wedding Ceremony, Cocktail Hour, and Reception.

Rehearsals

A one-hour rehearsal is included as part of your wedding package. The rehearsal will be held from 5:00 PM – 6:00 PM the week of your wedding and space is based on availability during that week



Receptions

Every wedding ceremony is held in the Coral Reef Room. Reception spaces include three breathtaking options. For options to accommodate over 150 guests, please speak to your Sales and Events Representative. An additional hour may be added onto the reception for \$400.

UP TO 150 GUESTS :: ROOFTOP TERRACE



UP TO 150 GUESTS :: FIRST FLOOR LOBBY



UP TO 80 GUESTS :: CORAL REEF



**Capacity guidelines are subject to change based on CDC, State, and Local guidelines at the time of the event.*



Coral Reef Reception

AN UNFORGETTABLE SETTING FEATURING VIEWS OF OUR HALF MILLION-GALLON FLOOR-TO-CEILING CORAL REEF HABITAT.

**UP TO
80 GUESTS**

7:00 PM Ceremony in the Coral Reef Room

7:30 PM Cocktail Hour in 2nd Floor Lobby

8:30 PM -11:30 PM Reception in Coral Reef Room and Waves of Wonder Gallery

*Capacity guidelines are subject to change based on CDC, State, and Local guidelines at the time of the event.



Rooftop Terrace Reception

ENJOY THE BREATHTAKING VIEW OF DOWNTOWN TAMPA AND SPARKMAN CHANNEL
WHILE DINING AND DANCING UNDER THE STARS.

**80-150
GUESTS**

6:00 PM Ceremony in the Coral Reef Room
6:30 PM Cocktail Hour on Rooftop Terrace
7:30 PM - 10:30 PM Reception on Rooftop Terrace

*Capacity guidelines are subject to change based on CDC, State, and Local guidelines at the time of the event.



First Floor Lobby

ENJOY AN EVENING IN THE AQUARIUM WITH YOUR GUESTS WITH YOUR RECEPTION IN THE FIRST FLOOR LOBBY. ACCESS TO THE CORAL REEF HABITATS ALL EVENING.

**UP TO 150
GUESTS**

7:00 PM Ceremony in the Coral Reef Room

7:30 PM Cocktail Hour in First Floor Lobby

8:30 PM - 11:30 PM Reception in First Floor Lobby

*Capacity guidelines are subject to change based on CDC, State, and Local guidelines at the time of the event.



Animals & Enhancements

Add some aww and awe to your wedding day with animal ambassadors and unique underwater effects. Extend an invitation to one of our animal ambassadors for an unforgettable cocktail hour. Invite guests to Stingray Beach, our interactive touch habitat. Let a brilliant bubble curtain cast a magical effect on your ceremony. Animal availability is subject to change up until the scheduled encounter.

Small Animal Encounters

Duration: 20-minutes

Small animal encounters may include a juvenile American alligator, bird of prey, spiny-tailed iguana or whistling duck.

Animals may be available for hands-on touch experiences solely at the discretion of The Florida Aquarium's animal care professional.

\$250

Sloth Meet and Greet

Duration: 20-minutes

Our southern two-toed sloth will undoubtedly leave a lasting impression on your guests.

\$400

Stingray Touch Habitat

Guests may have the opportunity to feel the velvety smooth skin of a stingray at our Stingray Beach touch experience.

An educator will be available to answer guests' questions.

\$225

Bubble Curtain First Kiss

Share your first kiss in front of a wall of beautiful bubbles! These bubbles will magically fill the Coral Reef and wow your guests.

\$250



Food & Beverage

The Florida Aquarium's wedding packages are designed to be both unique and inclusive, in order to provide you with a smooth planning process and an unforgettable wedding day. The items listed below are included in your food and beverage package.

- Four Hour Hosted Bar**
- Cocktail Hour with Hors d'oeuvres Display**
- Decorative Votive Candles for Cocktail Tables**
- Banquet Tables and Chairs**
- Tables with Floor Length Black or White Table Linens**
- Black or White Napkins**
- Champagne Greet or Sparkling Cider Toast**
- Cake Cutting Service**
- Assorted Dinner Rolls and Butter**



Cocktail Hour

INCLUDES A SPECIAL SELF-GUIDED TOUR OF THE AQUARIUM

All menu prices are subject to 22% taxable administrative fee and 7.5% sales tax. Service staff included for (4 ½) Hours – \$35.00 per staff member per hour apply for additional service time.

COMPLIMENTARY HORS D'OEUVRES

Choice of (1) Display:

Farmer's Market

Fresh and Marinated Vegetables, Assorted Crackers and Flatbreads, with a Spring Herb Dip

Florida Fruit Sunburst

Chef's Selection of Seasonal and Local Fruits, with a Raspberry Yogurt Dip



Elevate Cocktail Hour

CUSTOMIZE YOUR COCKTAIL HOUR WITH ADDITIONAL HORS D'OEUVRES, DISPLAYS, AND CHEF ACTION STATIONS

All passed items require butler service at \$75 per butler. Butlers – one (1) per 50 people

ADDITIONAL HORS D'OEUVRES

**SELECT ANY (3) FOR
\$15 PER PERSON**

(Based on 3 pieces per person)

**SELECT ANY (6) FOR
\$24 PER PERSON**

(Based on 6 pieces per person)

Cold Hors d'oeuvres

Roasted Garlic Brushed Crostini with Tomato and Micro Salad

Goat Cheese Crostini with Raspberry and Walnut

Roasted Tenderloin with Tomato Horseradish Jam on Rosemary Focaccia

Chilled Shrimp with Cucumber and Lime

Chilled Crab Dip in Phyllo Cups

Tzatziki Chicken in Phyllo Bites

Hot Hors d'oeuvres

Vegetable Empanada with Cilantro Cream

Bacon Wrapped Brussel Sprouts

Sweet and Spicy Meatballs

Vegetable Spring Rolls with Sweet Chili Sauce

Coconut Breaded Shrimp with Orange Ginger Sauce

Chicken and Vegetable Skewers

Pork Belly, Apple and Onion Tartlet

Bacon Wrapped Scallops



HORS D'OEUVRES DISPLAYS

Cheese Display

Imported and Domestic Cheeses, Grapes, Jams, Crackers and Bread
Enhance your Cheese Display with Assorted Cured Meats for \$5.00 per person

**\$350 per display
for 100 guests**

Charcuterie and Antipasto

Meats and Salamis, Marinated Vegetables, Olives, Mustards and Crackers
Enhance your Display with Assorted Cheeses for \$3.00 per person

**\$400 per display
for 100 guests**

Shrimp Cocktail

Cocktail Sauce, Pineapple Habanero Sauce, Caper Remoulade and Lemons
Price based on (4) pieces per person

**\$500 per display
for 100 guests**

Spoon Display

Strawberry and Balsamic with Goat Cheese and Toasted Almonds; Watermelon, Feta and Mint (seasonal); Lump Crab with Mango Jalapeno Relish; Seared Scallops with Carrot Orange Coulis; Sugar Torched Figs with Walnut Pesto and Gorgonzola (seasonal); Mojo Pork with Pickled Red Onion and Plantain Chips
Price based on 60 pieces total

**Choose 3 at \$200
Choose 5 at \$250**

All menu prices are subject to 22% taxable administrative fee and 7.5% sales tax.

* Food and beverage selections subject to change based not only on availability, but also the safety and health of event guests and event staff. Please contact your Aquarium Event Member with any questions.



ACTION STATIONS

YOU CAN ADD DIFFERENT FOOD STATIONS TO ENHANCE YOUR DINING EXPERIENCE

All menu prices are subject to 22% taxable administrative fee and 7.5% sales tax.

All stations require a chef attendant at \$125 per 100 guests.

Potato Bar

Yukon Gold Mashed Potatoes
Wedge Fries and
Sweet Tater Puffs

Topping Bar Includes:

Black Bean and Roasted Corn, Shredded Cheeses, Sour Cream, Bleu Cheese Crumbles, Butter,
Green Onions, Chopped Bacon, Caramel Sauce, Cinnamon Sugar and Marshmallows

\$10 per person

Hand Carved Mahi Mahi Tacos

Cilantro Lime Slaw, Roasted Habanero Aioli
and Warm Tortillas

\$12 per person

Walk the Plank Mac and Cheese Bar (Pick 2)

Pasta Served with Choice of Sauce:

- Spinach and Artichoke Parmesan Cream
- Buffalo Chicken with Bleu Cheese Crumbles
- Seafood: Lobster, Shrimp, Scallops and Crab
- Basil Pesto

\$15 per person



Dining Options



Plated Dinner

CHOICE OF (1) SALAD:

Channelside Salad

Mixed Greens, Grape Tomatoes, Cucumbers, Carrots, Red Onions, Citrus Vinaigrette

Classic Caesar Salad

Romaine, Herbed Croutons, Shaved Parmesan, Caesar Dressing

Spinach Salad

Baby Spinach, Dried Cranberries, Spiced Walnuts, Crumbled Bleu Cheese, Raspberry Vinaigrette

Wedge Salad

Iceberg Lettuce, Bacon, Tomatoes, Chives, Spring Herb Dressing

Tuscan Kale Salad

Baby Kale, Parmesan, Toasted Almonds, Creamy Lemon Dressing



Plated Dinner

SUGGESTED PAIRINGS. FOR 3 OR MORE OPTIONS, THERE WILL BE AN ADDITIONAL CHARGE OF \$5.00 PER PERSON.

All menu prices are subject to 22% taxable administrative fee and 7.5% sales tax.

Gluten Free Options available upon request.

Bruschetta Chicken

Baby Heirloom Tomatoes, Fresh Mozzarella, and Basil with Balsamic, Roasted Garlic Couscous and Broccolini

Whiskey Glazed Chicken

Bacon Whiskey Glaze with Rosemary Sweet Potatoes and Braised Greens

Chicken Piccata

Lemon, White Wine, and Parsley with Ricotta Mashed Potatoes and French Beans

Whipped Chick Peas

Butternut Squash Ragout, Lemon and Cilantro Crema (Vegetarian)

Beyond Bolognese

Artisan Pasta, Micro Basil and Olive Oil (Vegan)

\$95 per person

Roasted Salmon

Creamy Lemon Dill with Wild Rice and Asparagus

Citrus Glazed Salmon

with Basmati Rice and Ginger Carrots

\$115 per person

Seared Beef Tenderloin

Cabernet Demi with Potato Au Gratin and Squash Medley

\$130 per person

Short Rib

Marsala with Herbed Polenta and Greens

\$120 per person

Filet & Shrimp

Hand Cut Tenderloin and Sautéed Shrimp with Herbed Butter with Bleu Cheese Risotto and Asparagus

\$145 per person

Grouper & Filet

Herbed Compound Butter Parmesan Risotto and Broccolini

\$155 per person

Choice of One (1) Starch:

Roasted Garlic Couscous
Sweet Potatoes
Ricotta Mashed Potatoes
Basmati Rice
Roasted Fingerling Potatoes
Potato au Gratin

Choice of One (1) Vegetable:

Broccolini
French Beans
Braised Greens
Asparagus
Baby Carrots
Squash Medley



Buffet Options

CHOOSE ANY OF THESE DELICIOUS PRESET PACKAGES

All menu prices are subject to 22% taxable administrative fee and 7.5% sales tax.

Italian

Caesar Salad

Fresh Mozzarella and Tomato Salad

Chicken with Prosciutto and Dijon Cream

Tomato Basil Pasta

Roasted Ratatouille

Breadsticks

\$100 per person

American

Mixed Greens Salad

Wedge Salad

Braised Short Ribs

Salmon with Bourbon Glaze

Rice Pilaf

Zucchini Squash Medley

\$115 per person

Channelside

Tropical Iceberg Salad

Seasonal Fruit Salad with Toasted Coconut

Roasted Pineapple Chicken

Pork Loin with Tomato Chimichurri

Jerk Mahi with Mango Salsa

Cilantro Lime Rice

Seasonal Vegetables

\$110 per person

Water Street

Greek Salad

Artichoke and Sundried Tomato Salad

Chicken with Spinach and Tomato

Salmon with Herbed White Wine

Salt Crusted Prime Rib*

Garlic Smashed Potatoes

Fresh Seasonal Vegetables

\$120 per person



Custom Buffet

CREATE YOUR OWN

All menu prices are subject to 22% taxable administrative fee and 7.5% sales tax.

CHOICE OF (2) ENTRÉES
\$125 PER PERSON

CHOICE OF (3) ENTRÉES
\$130 PER PERSON

SALADS - CHOICE OF (2)

Channelside Salad

Mixed Greens, Grape Tomatoes, Cucumbers, Carrots, Red Onions,
Citrus Vinaigrette

Classic Caesar Salad

Romaine, Herbed Croutons, Shaved Parmesan,
Caesar Dressing

Spinach Salad

Baby Spinach, Dried Cranberries, Spiced Walnuts,
Crumbled Bleu Cheese, Raspberry Vinaigrette

Wedge Salad

Iceberg, Bacon, Tomatoes, Chives, Spring Herb Dressing

Tuscan Kale Salad

Baby Kale, Parmesan, Toasted Almonds, Creamy Lemon Dressing

SIDES - CHOICE OF (2)

Rice Pilaf

Cilantro Lime Cauliflower Rice

Roasted Herb Potatoes

Boursin Mashed Potatoes

Garlic Couscous

Glazed Baby Carrots

Green Beans with Almonds

Roasted Brussel Sprouts

Steamed Broccoli

Chef's Fresh Seasonal Vegetables



Custom Buffet

CREATE YOUR OWN

All menu prices are subject to 22% taxable administrative fee and 7.5% sales tax.

CHOICE OF (2) ENTRÉES
\$125 PER PERSON

CHOICE OF (3) ENTRÉES
\$130 PER PERSON

ENTRÉES

Chicken Cacciatore

Spinach Artichoke Chicken

Flank Steak with Chimichurri

Roasted Tenderloin with Cipollini Onions

Caribbean Mahi with Pineapple and Mango Relish

Salmon with Lemon Dill and Fried Capers

Pork Loin with Corn Succotash

Cheese Tortellini with Tomato Ragout

Salt Crusted Prime Rib*

*Requires Carver – one (1) Carver per 100 Guests - \$125.00 per carver



Action Stations

CREATE YOUR OWN EXPERIENCE

All menu prices are subject to 22% taxable administrative fee and 7.5% sales tax.

CHOICE OF (2) ACTION STATIONS AND (2) ADDITIONAL ENHANCEMENTS \$100 PER PERSON

ACTION STATION - CHOICE OF (2)

All stations require a chef attendant at \$125 per 100 guests.

Sliders - Choose (3)

- Angus Slider: Lettuce, Tomato, and house made Ketchup
- Blackened Grouper: Pineapple Aioli
Additional charge of \$2.00 pp
- BBQ Brisket: Apple Slaw
- Nashville Hot Chicken: Dill Pickle
- Cuban: Ham, Carnitas Pork, Swiss Cheese, Cuban Mayonnaise

Potato Bar

- Criss Cut, Baked Potato, and Sweet Potato Puffs topped with your choice of Shredded Lettuce, Tomato, Black Olives, Bacon, Shredded Cheese, Sour Cream, Salsa, Bacon, Bleu Cheese, Ranch, Butter, Green Onion, Cinnamon Sugar, Marshmallow Fluff, Caramel

Macaroni & Cheese - Choose (2) Sauces

- Four Cheese: Parmesan, Cheddar, Cream Cheese, Mozzarella
- Spinach Artichoke
- Buffalo Chicken topped with Bleu Cheese Crumbles
- Seafood: Shrimp, Scallops, and Mussels
- Basil Pesto
- Loaded: Bacon, Shredded Cheddar, Green Onion, Sour Cream

Pasta Bar

- Pastas with Alfredo or Marinara. Order with choice of chicken, Meatballs, Seasonal Vegetables, Pesto or Fresh Herbs

ADDITIONAL ENHANCEMENTS - CHOICE OF (2)

- Fruit Platters with Raspberry Dip
- Crudit  Platter with Spring Herb
- Channelside Salad with Citrus Vinaigrette
- House Made Chips - Salt and Pepper, Garlic Parmesan, BBQ
- Chef Selection of Assorted Small Bites
- Sweet Empanadas*
- Savory Empanadas*
- Assorted Dessert

**Additional charge of \$1.00 pp*



Beverages



Beverages

In-house catering personnel must dispense all beverages. Bartenders are staffed one (1) per 100 guests. A \$125 per bartender fee will apply for a (4 ½) hour service. Additional service time will be charged at \$35.00 per bartender per hour.

DELUXE OPEN BAR

(Included in Wedding Package)

Mixed Drinks and Spirits

Jim Beam, Bacardi, Tanqueray, Tito's, Jose Cuervo Especial, Dewar's

Beers

Bud Light, Miller Lite, Michelob Ultra, Yuengling, Stella, Corona, Sam Adams, Angry Orchard Cider

Wines

The Velvet Devil Merlot, Kung Fu Girl Riesling, Eve Chardonnay, Robert Mondavi Pinot Grigio, Mark West Pinot Noir, Woodbridge Cabernet Sauvignon, Riondo Prosecco

Assorted Sodas and Juices

Coke, Diet Coke, Sprite, Ginger Ale, Bottled Water
Orange Juice, Cranberry Juice, Pineapple Juice, Tonic Water, Club Soda

To extend your bar package over (4) hours, add \$8.00 per person per hour. To upgrade your bar package to premium brand liquor, add \$11.00 per person.



Beverages

In-house catering personnel must dispense all beverages. Bartenders are staffed one (1) per 100 guests. A \$125 per bartender fee will apply for a (4 ½) hour service. Additional service time will be charged at \$35.00 per bartender per hour.

CRAFT BEERS - \$5.00 per person

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

Coppertail Brewing

Tampa Bay Brewing Company

Bold City Brewing

SIGNATURE DRINKS

3 Gallon - \$350.00 (Accommodates 100 or less guests)

5 Gallon - \$650.00 (Accommodates 160 or less guests)

Blushing Whiskey Sour

Irish Whiskey, Simple Lemon Syrup and Blackberries

Wedding Sangria

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

Blue Shark

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



Children's Menu

Available for children 12 and under and includes: 4 Hour Hosted Soda, Bottled Water and Juice Beverages; Assorted Rolls and Butter; plus a Milk and Cookie.

All menu prices are subject to 22% taxable administrative fee and 7.5% sales tax.

Gluten Free selections available upon request.

PLEASE CHOOSE (1) SELECTION FOR ALL CHILDREN

PLATED DINNER:

All Children's Entrées include Fresh Fruit Salad Starter

Baked Chicken

Mashed Potatoes and Steamed Broccoli

Chicken Fingers

Wedge Fries and Green Peas and Carrots

Macaroni and Cheese

With Green Peas and Carrots

\$32.95 per person

BUFFET DINNER:

Minimum of 15 Children for Buffet

Fresh Fruit Salad

Chicken Tenders

Macaroni and Cheese

Green Peas and Carrots

Wedge Fries

\$39.95 per person



Preferred Vendors

Wedding Planning Services

Days Remembered by ND

Natalia Day
678-591-6475
natalia@daysrememberedbynd.com

Breezin Weddings

Jessie Soplinski
813-348-4998
Jessie@breezin.com

Blue Skies Events

Heather Tyler
813-906-5848
info@eventsbyblueskies.com

Event Décor

Savvy Event and Entertainment

Irene Caban
813-922-1733
irene@savvydmc.com

Grand Events of Florida

Danielle Seaberg
727-376-8770
danielle@grandevent.com

Express Urself Media

813-997-1117
liz@expressurselfmedia.com

LemonDrops

727-823-3432
melanie@lemondropsfl.com

Florists

Marigold Flower Company

813-518-5551
hello@marigoldflowerco.com

Botanica Florist

813-831-0965
info@botanicaflorist.com

Buds Blooms & Beyond

813-818-9699
service@budsbloomsandbeyond.com

Apple Blossoms

813-985-6409
scott@appleblossomstampa.com

Jennie's

813-417-1111
paul@jennies.com

By The Bay

727-433-2944
Bythebayfloral@gmail.com

Live Entertainment

Classic Entertainment

Allen Arellano
813-891-1440 ext. 210
allen@classicentertainment.com

Sunset Strings

Dan and Erica Muresan
239-322-9856
music@sunsetstrings.com

Phase 5 Band

Josh Walther
813-728-4189
info@phase5band.com



Preferred Vendors

DJ Services

DJ by CJ

John Strandberg
813-684-7748
djbycj@verizon.net

Grant Hemond & Associates, Inc.

Michelle Norman
727-376-8770
info@granthemond.com

Celebrations 24

Dave Kanaska
727-289-1684
dave@celebrations24.com

Music on the Move Entertainment

Jacob Smeaton
813-661-2933
info@musiconthemovedj.com

Boone's Professional Events

727-455-7864
jeff@boonesproevents.com

DJ Cory Barron & Co

813-494-1276
welcome@djcorybarron.com

Officiants

A Perfect Witness

Jayne Alford
813-928-2402
jayne@aperfectwitness.com

Sensational Ceremonies

Rev. Rick Lackore
813-504-8728
revrick@sensationalceremonies.com

Videographers

AStewart Graphics

727-742-5340
astewartgraphics@gmail.com

Viola Cinematic

Jocelyn Karas
813-318-1765
jocelyn@violacinematic.com

Iyrus Weddings

727-409-3295
will@iyrusent.com

Bakeries

The Artistic Whisk

Jovana Unietis
727-560-5662
theartisticwhisk@gmail.com

Hands on Sweets

Chef Marie & Chef Carlos
813-810-6007
cakes@handsonsweets.com

Alessi Bakery

813-879-4544
Mmaggioro@alessibakeries.com

Publix Greenwise Hyde Park

Tammy Thomas
813-250-0129
Events.1182@publix.com



Preferred Vendors

Photographers

AStewart Graphics Photo & Video

Amy Stewart
727-742-5340
astewartgraphics@gmail.com

Life Long Studios

Buffy Feldman
727-491-3872
info@lifelongstudios.com

Limelight Photography

Michael & Rebecca Zoumberos
813-296-4290
rebecca@stepintothelimeight.com

Carrie Wildes Photography Art & Design

Carrie Wildes
813-480-0324
carrie@carriewildes.com

Photo Booths

Flipbook Creations

Chip Alyea
407-963-7886
info@flipbookcreations.com

Shutterbooth

Monique Turley
813-600-3636
monique@shutterbooth.com

Boone's Professional Events

Jeff Boone
727-455-7867
jeff@boonesproevents.com

Classic Entertainment

Allen Arellano
813-891-1440 ext. 210
allen@classicentertainment.com

Service Policies

GUEST COUNT

Your final guarantee of attendance is due 10 days prior to the event. If guests exceed the guarantee, appropriate charges will be incurred.

FOOD & BEVERAGE MINIMUM

A room rental and food and beverage minimum requirement will apply to your event. The minimum is prior to administrative fee and sales tax. It is determined based upon the space you require (or desire). This minimum may vary based upon the day of the week and the date of interest.

MENU

Please note this menu includes recommendations and may be customized to the needs of each event.

Menu selections and final payment for all parties must be confirmed no less than 10 days prior to the event.

Our menus are subject to change and ingredients may vary based on seasonality or availability. In addition to our published menu suggestions, our catering and culinary team are specialists in creating customized solutions.

Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. Our goal is to deliver a memorable experience for each and every guest.

As the exclusive food and beverage provider at The Florida Aquarium, no outside food or beverage of any kind may be brought into or removed from the location by either you or your guests.

STAFFING

We pride ourselves in providing outstanding service. In order to do this, we reserve the right to add appropriate staffing charges to each event.

CREDIT CARD

Credit card information is required for all catering orders, regardless if final payment will be made by cash or check. To submit credit card information, please complete our payment agreement form and return with your signed contract and client agreement.

ADMINISTRATIVE CHARGES AND TAXES

All catering orders will be assessed the 22% administrative charge and 7.5% tax on food, beverage and administrative charge. The administrative charge is not intended to be a tip, gratuity or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees.

SERVICE OF ALCOHOLIC BEVERAGES

Florida Division of Alcoholic Beverages and Tobacco regulations prohibit any alcoholic beverages from being brought onto or removed from the Florida Aquarium property. Florida State Law prohibits the sole and/or consumption of alcoholic beverages by any person under the legal age of twenty-one (21). A valid picture I.D. is required for the purchase and/or consumption of alcohol if any guest appears to be forty (40) years of age or younger. In accordance with our practice of safe and responsible alcohol service, all bar service and alcoholic transactions will be contingent on manager's discretion.

VENDORS

All personnel contracted by the client are required to be off of our preferred vendor list. In addition, all weddings do require the booking of a preferred wedding planner 6 months prior to their event date. Please speak with your Sales & Events Representative if you have any questions prior to booking.

VENDOR MEALS

For vendors that require meals, there is an additional charge of \$32.95. All vendor meals must be confirmed 10 days prior to the event.



Deepest Thanks

WE ARE TRULY GRATEFUL FOR YOUR SEA OF SUPPORT

You can feel really good about having your wedding at The Florida Aquarium. Proceeds from your wedding go towards our conservation efforts - from preserving and restoring corals to rescuing endangered sea turtles, saving threatened sand tiger sharks, and much more.

Additionally, we'd like to thank all the participating photographers who contributed their amazing photography.

Photographer List

AStewart Graphics

Limelight Photography

Lifelong Photography Studio

Carrie Wildes Photography Art & Design

Hippie Love Photography

Matt Marriott Photography