

# Weddings

*that show the depths of your love*







# Coral Reef Ceremonies

ALL WEDDING CEREMONIES ARE HELD IN THE BREATHTAKING CORAL REEF ROOM

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

## Rehearsals

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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  
Mmaggiore@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