

Special Events

at the Seattle Aquarium



weddings · holiday celebrations · product launches · plated dinners · receptions

Space Rental

JANUARY through **NOVEMBER**

Sunday – Thursday

\$1500 up to 200 guests, \$8 per person for each additional guest.

Friday – Saturday

\$2750 up to 200 guests, \$10 per person for each additional guest.

DECEMBER

Monday – Wednesday

\$1750 up to 200 guests, \$8 per person for each additional guest.

Thursday – Sunday

\$2750 up to 200 guests, \$10 per person for each additional guest.

Food and beverage minimums apply. Please inquire with our sales team.

All food and beverage is subject to sales tax and service charge.

CONTACT US:

Special Events at the Seattle Aquarium

1483 Alaskan Way, Pier 59

Seattle, Washington 98101-2015

206 386 4321 Sales Department

events@seattleaquarium.org



Bar Packages

Alcohol Service Policy:

We consider it our responsibility to enforce the legal drinking age laws of the state of Washington.

Oasis Package

Soft Drinks, Lemonade, Bottled Water

Open Hosted Bar

Cocktails, Wine & Beer throughout a specified time frame, up to 4 hours. Minimum of 1 bartender is required per 100 guests and 1 bar back per 200 guests. Prices do not include service charge or sales tax.

Premium Brands, Full Bar Package

Liquor: Johnny Walker Black Label, Makers Mark Bourbon, Crown Royal Canadian Whisky, Tanqueray Gin, Crater Lake Vodka, Cruzan Light Rum, Captain Morgans Spiced Rum, Sauza Hornitos Tequila. Bottled Beer: Selection of local Handcrafted Micro Brews. Wine: Carefully selected assortment from boutique wineries around the world. Special care made to highlight Northwest wines. Assorted soda.

Late Evening Cordials Package – in addition to a full bar package

Amaretto, Baileys, Grand Marnier, Macallan 12 year Single Malt, Remy Martin VSOP, Sambuca, Frangelico

Wine Service with Dinner

Please inquire about our wine list; our knowledgeable staff would love to work with you on customizing your wine selection.

Single Malt Scotch

GlenFiddich, GlenLivet, The Macallan

Fine Spirits Supplement

Basil Hayden's 8 Year, Grey Goose French Vodka, Remy Martin VSOP Cognac

Signature Seasonal Cocktail Package

Please inquire about our Signature Seasonal Cocktail Package.

Bar Packages

Alcohol Service Policy:

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Premium Wine & Beer Package

Bottled Beer: Selection of local Handcrafted Micro Brews. Wine: Carefully selected assortment from boutique wineries around the world. Special care made to highlight Northwest wines. Assorted soda.

House Wine & Beer Package

Bottled Beer: Selection of local Handcrafted Micro Brews. Wine: Carefully selected assortment from boutique wineries around the world. Special care made to highlight Northwest wines. Assorted soda.

Cash Bar

Premium Brand Cocktails

GlenFiddich

GlenLivet

The Macallan

Basil Hayden's 8 Year

Grey Goose French Vodka

Remy Martin's VSOP Cognac

Cordials

Handcrafted Micro Brews

Premium Wine

House Wine

Soft Drinks, Juice, Bottled Water

Hors d'Oeuvres

Passed hors d'oeuvres are available in quantities of 50 pieces per item.

Passed Hors d'Oeuvres

Skewers

Tandoori Spiced Chicken & Chipotle Yogurt
Roasted Zucchini with Eggplant & Harissa
Basil Poached Prawns with Tropical Fruit Salsa
Teriyaki Salmon with Cilantro Peanut Sauce

Soup Sips served in espresso cups

Curried Carrot Soup with Indian Style Fritters & Cilantro Pesto
Roasted Tomato Bisque with Basil & Crème Fraiche
Crab with Corn and Cream

Bite Sized Sandwiches

Northwest Smoked Salmon with Cream Cheese, Caper & Onion
Shrimp & Dill with Watercress
Grilled Cheddar Cheese & Seville Orange Marmalade
Mini Rye ~ Corned Beef, Swiss & Caramelized Onion
Salmon Croques Monsieur ~ Gruyere, Lemon Mustard & Crème Fraiche

Hot Hors d'Oeuvres

Dungeness Crab Cakes with Red Pepper Remoulade & Chive Oil
Herb Corncakes with Avocado Salad & Tomato Vinaigrette
Oyster Rockefeller (traditionally prepared)
Spinach & Feta Phyllo Triangles
Applewood Smoked Bacon Wrapped Scallops with Romesco Sauce
Fontina Filled Arancini with Tomato-Olive Sauce
Smoked Trout with Horseradish Crème Fraiche on Fingerling Potato
Grilled Lamb Chop "Lollypops" with Cherry-Merlot Glaze
Truffled Yukon Gold Potato "Truffle" with Crème Fraiche

Cold Hors d'Oeuvres

Selection of Northwest Oysters with Black Pepper Mignonette
Tequila Cured Gravlox with Cornmeal Pancake & Chive Oil
Spicy Ahi Tuna Tartar
Vegetable & Rice Noodle Spring Rolls
Grilled Marinated Prawns with Classic Cocktail Sauce or Basil Pesto
Pepper Seared Sirloin with Gorgonzola & Caramelized Onion
Sirloin Crepe Spiral, Truffled Arugula
Northwest Chip N' Dip - Yukon Gold Gaufrette, Cougar Gold & Walla Walla Sweets Dip

Hors d'Oeuvres

Reception Displays

Grilled Marinated Vegetables

fennel, red & yellow peppers, eggplant, zucchini

Baked Brie en Croute

candied walnuts & roasted apple

Seasonal Fruit & Cheese Skewers

American Select Artisan Cheeses

spicy pecans, chukar cherries, almonds, rustic bakery breads & grapes

Market Fresh Vegetable Crudités

bleu cheese or tzatziki

Only Dips

red pepper hummus, tomato basil, artichoke & feta, oven baked pita & rustic bakery bread

Bounty of the Sea

grilled prawns, gravlox, smoked oysters, shrimp artichoke salad, Asian marinated tuna, kalamata olives, roasted red peppers

Olives, Dips & More

oil cured olives, marinated mozzarella, hummus, marcona almonds, red pepper relish, tomato basil, artichoke feta dip, oven baked pita, rustic bakery bread

Salami Mezze

assorted salami, red pepper relish, honey roasted figs, chef selected artisan cheeses, tomato basil, rosemary marinated & roasted zucchini, oven baked pita, assorted bread

Smoked Salmon & Traditional Accoutrements

capers, cream cheese, sliced onion, assorted breads

Grilled Marinated Prawns

Add to any station for an additional charge
classic cocktail sauce or basil pesto

Strolling Buffets

Please select a combination of 3 strolling buffets for a heavy cocktail party
Please select a combination of 4 strolling buffets for a seated dinner

Pasta by Design *

Choose your own ingredients: Portobello Mushrooms, Matchstick Carrots, Julienne Peppers, Peas, Black Olives, Artichoke Hearts, Broccoli & Baby Spinach. Hand your creation to our sauté chef and we'll finish your design with your choice from Italian Sausage, Smoked Chicken or Shrimp and a Basil-Pesto, Marinara or Herb Alfredo Sauce. Served with warm Bread Sticks and Garlic Cheese Spread.

The Carvery *

Choice of two:

Pepper & Herb Crusted Tenderloin of Beef with Horseradish Cream (+\$2 per person for tenderloin)

Roast Turkey Breast with Caramelized Onions & Cranberry Relish

Lavender Rubbed Natural Pork Loin with Port Jus

Slow Roasted Alaskan Troll King Salmon (add \$2 per person for salmon)

Honey-Glazed Ham with Whole Grain Mustard

Oven-Roasted Leg of Lamb with Curry-Mango Relish or Minted Jus

Served with Seasonal Marinated Vegetable Salad and Roasted Potatoes

Spanish Station

Paella Valencia with Spanish Chorizo, Chicken, Clams, Mussels and Shrimp. Served alongside Artichoke Bottoms filled with Mushroom Tapenade, Baked Goat Cheese in a Tomato-Fennel Sauce with Grilled Bread, Marinated Spanish Olives & Watercress Salad with Marinated Tomatoes, Grapes, Manchego Cheese and a Roasted Hazelnut-Sherry Vinaigrette

Super Soups

Choose three of the following house made comfort soups:

Roasted Sweet Corn & Crab Chowder with Seasoned Oyster Crackers

Baked Potato Soup with Sour Cream, Cheddar, Snipped Chives & Bacon Crisps

Butternut Squash Soup with Toasted Pumpkin Seeds, Brown Sugar & Crème Fraiche

Smoked Tomato Bisque with Toasted Cheddar-Herb Croutons

Ale House Beef & Bean Chili with Tortilla Strips, Jack Cheese, Sweet Onion & Sour Cream

Chicken Spaetzel with Garden Vegetables

Beef Short Rib with Wild Rice

Accompanied by a bountiful display of crusty rolls, bread sticks & seasoned lavosh, whipped creamery butter, rosemary-parmesan butter and a white bean & roasted garlic spread

Sushi **

A glass showcase displayed at the buffet featuring authentically prepared sushi. Nigiri & rolls depending on seasonality. Complemented with pickled ginger, wasabi & soy sauce.

**Requires a Sushi chef

* Requires 1 chef attendant per 100 people.

Strolling Buffets

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Grecian Village

Chicken Breast Souvlaki, Petite Vesuvio Style Grilled Lamb Chops, Village Salad, Roasted Red Pepper Hummus, Tzatziki Sauce & Warm Pita Bread

Flavors of India

Bombay New York Frankies & Biryani Bowls ~ Choose from Lamb Vindaloo, Creamy Grilled Chicken or Savory Chick Peas with Potato, wrapped in Wheat Flat Bread with Steamed Basmati Rice (Frankie) or over Basmati Rice (Biryani Bowl). Served with Sautéed Peppers & Onions, Cucumber Salad, Lentil Dal, Grilled Naan and Tomato-, Cilantro-, or Tamarind Chutney

Asian Moo Shu *

Tender Asian Pancakes rolled with Duck Sauce and a delicate julienne of Bean Sprouts, Bamboo Shoots, Scallions & Carrots – choose Chicken, Beef or Vegetable. Served with Peking Salad in authentic Take-Out containers (Crisp Greens, Napa Cabbage, Snow Peas, Red Onion, Water Chestnuts, Red Pepper, Scallions, Mandarin Oranges and Wonton Twists in Ginger Soy Dressing). Complemented by Fortune Cookies and Chop Sticks

Nuevo Latino *

Chipotle Marinated Chicken, Spicy Red Chili Grilled Pork & Alaskan Cod with Tomatillo Salsa ~ chef assembled in warm Corn Tortillas with Chihuahua Cheese, Tomato, Shredded Lettuce & Citrus Pico de Gallo. Served with Hearts of Palm, Red Onion & Avocado Salad (with Romaine, Marachiabo Style Plantain Chips and a Mojito Vinaigrette), Simmered Black Beans & Steamed Rice

Italian Table

Chicken Saltimbocca, Seafood Linguini (with Baby Clams, Mussels, Scallops, Calamari & Pink Vodka Sauce), Arugula & Spinach Salad (with Creamy Roasted Pepper Dressing & Toasted Pine Nuts), and a display of fresh Tomato, Basil & Red Onion Bruschetta

Caribbean Island Dream

Jamaican Jerk Pork Ribs, Sugar Cane Skewered Rum Runner Glazed Shrimp, Sweet Potato Frites with Mango Ketchup and an Island Salad of Crisp Lettuce, Shredded Carrots, Candied Almonds, Red Grapes, Sweet Peppers, Golden Raisins, Fresh Pineapple & Shaved Coconut with a Lime-Cilantro Dressing and Banana Chips

Risotto *

Saffron infused Arborio Rice prepared to order with your choice from Forest Mushrooms, Asparagus, Pancetta, Langostinos, Fire Roasted Tomatoes, Pine Nuts, Baby Spinach & Freshly Grated Grana Parma. Served with an Arugula Caprese Salad of Buffalo Mozzarella, Roma Tomatoes, Extra Virgin Olive Oil, Balsamic Vinegar & Cracked Black Pepper

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Asian Noodles *

Your choice of:

Thai Curry Chicken with Thai Wide Noodles, tossed in Red Curry Coconut Sauce
& finished with Red & Green Peppers, Shiitake Mushrooms, Scallions & Thai Basil

Fiery Szechwan Shrimp with Shanghai Noodles, tossed with Chili-Garlic Sauce

& finished with Carrots, Scallions, Red peppers, Bamboo Shoots, Straw Mushrooms, Ginger & Cilantro

Served with fresh Vegetable Spring Rolls & Ponzu Dipping Sauce

Seattle Street Cart *

Vendor assembled All Beef Hot Dogs in Steamed Buns with Yellow Mustard, Chopped Onions,
Cucumber Slices, Pickle Spear, Pickle Relish, Celery Salt, Tomatoes & Sport Peppers.

Pizza Slices ~ Classic Cheese & Combo Supreme (Sausage, Pepperoni, Onions, Peppers & Mushrooms).

Served with Potato Chips & an Italian Chop Salad.

Sweet Table

French Pastries, Cheesecake, Fruit Tarts, Cream Puffs & Tortes, Lemon Squares, Raspberry Bars, Butter
Cookies, Silver Samovar Coffee & Tea Service

Celebrations

Assorted Seasonal Whole Cakes and Tarts, Chocolate Truffles, Chocolate Dipped Strawberries,
Silver Samovar Coffee & Tea Service

Fondue Station

Dark, White & Milk Chocolate, Fresh Fruit, Sugar Cookies, Assorted Squares & Brownies

Silver Samovar Coffee & Tea Service

* Requires 1 chef attendant per 100 people.

Appetizers • Soups • Salads

Plated Dinners

Appetizers

Sautéed Prawns ~ Fingerling Potatoes & Roasted Seasonal Mushrooms

Spiced Squash Ravioli ~ Sage & Brown Butter

Dungeness Crab Cakes ~ Citrus Garlic Aioli & Wilted Slaw

Herb Goat Cheese Croquettes ~ Romesco Sauce

Soups / Salads

Roasted Pear & Organic Lettuce ~ Candied Pecans & Cider Vinaigrette

Classic Caesar Salad ~ Romaine, Parmigiano-Reggiano & Housemade Croutons

Grilled Wild Salmon Caesar ~ Romaine, Parmigiano-Reggiano & Housemade Croutons

Manilla Clam Chowder ~ Applewood Smoked Bacon & Crème Fraiche

Beluga Lentil Soup ~ Pancetta, Thyme & Crème Fraiche

Salad of Baby Spinach ~ Marinated Red Onions, Mushrooms & Warm Balsamic

Marinated Flank Steak ~ Savoy Cabbage & Cilantro Peanut Sauce

Pike Place Farmers Market Salad ~ Dijon Mustard Vinaigrette & Sweet Garlic Crostini

Caprese ~ Roasted Roma Tomato, Bocconcini, Red Onions & Balsamic

Baby Romaine ~ Green Goddess & Oven Dried Tomato

Curried Carrot Soup ~ Indian Style Fitters & Cilantro Pesto

Roasted Tomato Bisque ~ Wild Rice, Crème Fraiche & Basil

The Bountiful Sea

environmentally friendly seafood choices

Slow Roasted Alaskan Troll King Salmon ~ Red Pepper Relish & Creamy Swiss Chard

Wild Alaskan Sablefish ~ Tuscan Beans, Tomato Emulsion & Rosemary

St. Judes Albacore Tuna ~ Charred Rare, Thai Cucumber Relish & Jasmine Rice

Moroccan Spiced Sea Bass ~ Romesco, Whipped Potatoes & Roasted Zucchini

Wild Caught Spot Prawns ~ Mushroom Ragout & Fingerling Potatoes

Columbia River Sturgeon ~ Artichoke Chervil Broth & Mashed Potatoes

Citrus Powder Dusted Scallops ~ Saffron Broth, Grilled Fennel & Housemade Ravioli

Farm Fabulous

Braised Short Ribs ~ Red Wine Reduction & Mashed Yukon Gold Potatoes

Herb Crusted Chicken Breast ~ Caramelized Onions & Israeli Cous Cous

Oregon Bleu & Roasted Shallot Stuffed Beef Tenderloin ~ Potato Gratin & Spinach

Roasted All Natural Chicken Breast ~ Spanish Olive & Preserved Lemon with Fingerling Potatoes

Lavender Rubbed Natural Pork Loin ~ Sweet Potato Puree, Roasted Baby Carrots & Port Jus

Oven Roasted Lamb Chop ~ Mint Pesto, Ginger Glazed Carrots & Potato Galette

Grilled New York Steak ~ Savory Bread Pudding, Lemon-Shallot Green Beans & Red Onion Jam

Pasta & Vegetarian

Grilled Vegetable Ravioli ~ Tomato Fennel Broth & Braised Bok Choy

Caramelized Onion & Leek Tart ~ Grilled Radicchio Salad

Savory Parmesan Pudding ~ Northwest Mushrooms & Braised Swiss Chard

Spinach Cannelloni ~ Ricotta Cheese & Red Pepper Compote

Three Cheese Tortellini ~ Basil Pesto, Pine Nuts & Roasted Shallot

Duet Plates

Roasted Beef Tenderloin & Dungeness Crab Cakes

with Port Jus & Citrus Garlic Aioli ~ Potato Gratin, Sautéed Spinach & Gingered Carrots

Grilled New York Steak & Alaskan Troll King Salmon

Savory Bread Pudding, Lemon-Shallot Green Beans, Red Pepper Relish & Creamy Swiss Chard

Dessert

Poached Seasonal Fruit ~ Mascarpone & Spiced Nuts

Seasonal Fruit & Berries ~ Vanilla Whipped Cream & Sugar Cookies

New York Style Cheesecake ~ Espresso Cream

Apple Tart ~ Cinnamon Ice Cream

Lemon Meringue Tart

Blueberry Crumble

Vanilla Crème Brulee

Chocolate Raspberry Tower

Cheese, Fruit & Nuts ~ Domestic Cheese, Dried Fruit, Candied Walnuts & Crostini
served per table

Ocean Sampler

Dungeness Crab Cakes with Red Pepper Remoulade & Chive Oil

Salad of Baby Spinach with Marinated Red Onions, Mushrooms & Warm Balsamic

Citrus Powder Dusted Scallops with Saffron Broth

Israeli Cous Cous

Grilled Fennel

Stars of the Sea

Tequila Cured Gravlox with Cornmeal Pancake & Chive Oil

Roasted Pear & Organic Lettuce with Candied Pecans & Cider Vinaigrette

Wild Caught Spot Prawns & Northwest Mushroom Ragout

Mashed Potatoes & Chive Oil

Pier 59

Classic Caesar Salad

Simply Grilled New York Steak

Aged Cheddar & Walla Walla Onion Potato Gratin

Farm Vegetables & Herb Emulsion

Roasted Cauliflower with Curry & Currants

Signature Splash

Organic Greens with Dijon Mustard Vinaigrette & Sweet Garlic Crostini

Slow Roasted Alaskan Troll King Salmon

Savory Parmesan Pudding

Creamy Swiss Chard

Red Pepper Relish