



# SEATTLE AQUARIUM

## Wedding package

Imagine saying “I do” overlooking the sweeping views of Elliott Bay, with its majestic Olympic Mountains just beyond. Or, say your vows in front of the Window on Washington Waters with warm wood beams soaring overhead and the sights and sounds of our regional treasure, Puget Sound, as your backdrop.

Treat your guests to a quintessential Northwest experience—plan your wedding with the Seattle Aquarium. The centerpiece of Seattle’s vibrant and historic waterfront district, the Aquarium offers the perfect setting for your dream-come-true day.

Let our professional staff assist you in creating an experience you and your guests will never forget. We offer a full array of food and beverage options, floor-length linens, full access to Aquarium exhibits, exciting entertainment and sea otter viewing opportunities. Your day will be as unique as you are!



We proudly follow the Seafood Watch program, which means our seafood options are selected to support a healthy ocean.

The Seattle Aquarium is a nonprofit organization. Booking your event with us helps support the Aquarium’s mission of *Inspiring Conservation of Our Marine Environment*.

Applicable sales tax and administrative fees will be added to all food, beverage and rental items.

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# Wedding package

## THE FOLLOWING ITEMS ARE INCLUDED IN YOUR WEDDING PACKAGE:

Hosted wine, beer and soft drink bar  
Spirits included in select package.  
(Bar begins after ceremony through dinner reception.)

Tray-passed hors d'oeuvres

Plated entrée or buffet dinner options

Complimentary cake cutting

Coffee and hot tea service

Floor-length linens, tables, chairs, flatware, glassware,  
votive candles and sea glass table decor

Staffing service to including banquet captains, bartenders and servers  
from setup to tear-down

Complimentary Aquarium experience of  
otter feeding

Complimentary one-year membership  
to the Seattle Aquarium



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## Wedding package: “Otter” love plated dinner

Two-course meal

Wine, beer and soft drink bar

Tray-passed hors d’oeuvres

Choice of two; options listed after dinner menus

### Salad selection

Choice of one

#### **Farmers market salad**

Shaved fennel | Marinated tomatoes | Pickled onions  
Sweet thyme lemon vinaigrette

#### **Watercress salad**

Shaved parsnip | Roasted grapes | Orange-scented candied walnuts  
Pesto vinaigrette

#### **Caesar salad**

Shaved parmesan | House-made croutons

### Entrée selection

Maximum choice of two different entrées, plus a vegetarian selection may be offered

#### **Herb-roasted chicken**

Roasted-garlic mashed potatoes | Heirloom petite  
carrots | Charred onion | Pan demi

#### **Olive oil-poached Northwest cod**

Roasted-herb potatoes | Slow-cooked tomatoes |  
Chimichurri

#### **Bone-in grilled chicken**

Confit tomato | Creamy polenta | Wild mushroom  
demi | Parsley

#### **Roasted root vegetable stack**

Grilled asparagus crème | Balsamic syrup

#### **Pan-seared salmon**

Grilled asparagus | Jasmine rice | Spinach | Lemon  
preserve | Beurre blanc

#### **Braised portabella**

Garlic confit | Quinoa | Sautéed spinach

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## Wedding package: Sea “hearts” plated dinner

Two-course meal

Wine, beer and soft drink bar

Tray-passed hors d’oeuvres

Choice of three; options listed after dinner menus

### Salad selection

Choice of one

#### **Farmers market salad**

Shaved fennel | Marinated tomatoes | Pickled onions  
Sweet thyme lemon vinaigrette

#### **Watercress salad**

Shaved parsnip | Roasted grapes | Orange-scented candied walnuts  
Pesto vinaigrette

#### **Local greens salad**

Shaved watermelon radish | Grilled artichoke | Goat cheese | Roasted asparagus  
Dijon vinaigrette

### Entrée selection

Maximum choice of two different entrées, plus a vegetarian selection may be offered

#### **Bone-in grilled chicken**

Confit tomato | Creamy polenta | Wild mushroom  
demi | Parsley

#### **Whiskey-braised short ribs**

Honey-cured cipollini onion | Roasted root vegetables  
| Pan jus

#### **Olive oil-poached Northwest cod**

Roasted-herb potatoes | Slow-cooked tomatoes |  
Chimichurri

#### **Roasted root vegetable stack**

Grilled asparagus crème | Balsamic syrup

#### **Wild salmon**

Garlic confit Potatoes | Sautéed greens | Capers |  
Parsley pesto

#### **Pan-roasted cauliflower steak**

Garlic confit | Quinoa | Sautéed spinach

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## Wedding package: “Seal”ed with a kiss plated dinner

Three-course meal

Liquor, wine, beer and soft drink bar

Tray-passed hors d’oeuvres

Choice of four; options listed after dinner menus

### Salad selection

Choice of one

#### **Farmers market salad**

Shaved fennel | Marinated tomatoes | Pickled onions  
Sweet thyme lemon vinaigrette

#### **Local greens salad**

Shaved watermelon radish | Grilled artichoke | Goat  
cheese | Roasted asparagus | Dijon vinaigrette

#### **Watercress salad**

Shaved parsnip | Roasted grapes | Orange-scented  
candied walnuts | Pesto vinaigrette

#### **Belgian endive salad**

Citrus | Red char | Fennel fronds | Dried cherries  
Cucumber yogurt vinaigrette

### Entrée selection

Maximum choice of two different entrées, plus a vegetarian selection may be offered

#### **Bone-in grilled chicken**

Confit tomato | Creamy polenta | Wild mushroom  
demi | Parsley

#### **Stuffed duroc bone-in pork**

Butter-poached fingerlings | Whiskey-grilled peaches  
Port cherry demi

#### **Olive oil-poached halibut**

Roasted-herb potatoes | Slow-cooked tomatoes  
Chimichurri

#### **Herb-crusted beef tenderloin**

Kennebec gratin | Grilled asparagus | Cognac demi

#### **Wild salmon**

Garlic confit potatoes | Sautéed greens | Capers  
Parsley pesto

#### **Pan-roasted cauliflower steak**

Garlic confit | Quinoa | Sautéed spinach

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## Buffet wedding package: “Fin”tastic love story

The items are replenished for one hour and include Essential Baking rolls and breads with butter, freshly brewed regular and decaffeinated coffee, iced tea and hot tea

### Three tray-passed hors d'oeuvres

#### Starters

(Select one, plated starter at \$2)

Local green salad | Cranberry | Pecan | Cider  
vinaigrette (VG | GF)

Slow-roasted cauliflower salad | Arugula | Pine  
nuts | Yogurt cucumber vinaigrette (V | GF)

Grilled artichoke salad | Pickled onions |  
Watercress | Lemon poppy seed dressing (V | GF)

Butter lettuce salad | Candied walnuts | Apple  
compote | Sherry vinaigrette (VG | GF)

Endive salad | Frisée | Gorgonzola roasted pears |  
Champagne vinaigrette (V | GF)

#### Sides

(Select two)

Roasted heirloom fingerlings (DF | GF)

Fontina polenta (GF)

Garlic confit mashed potato (GF)

Crispy brussels sprouts (V | GF)

Sautéed green beans (V | GF)

Petite roasted carrots (V | GF)

Grilled asparagus (V | GF)

#### Main dish

(Select two or three)

Apple brine bone-in chicken  
Stone fruit relish (DF | GF)

Pan-seared chicken  
Oven-roasted tomato (DF | GF)

Stuffed porchetta | Grilled apple | Goat cheese  
Berry jam (GF)

Parsley-crust pork loin | Apricot demi (GF)

Roasted beef sirloin | Wild mushroom demi  
Crispy shallots

Dry-rubbed carved beef | Cognac demi | Honey-  
cured cipollini onion (GF)

Wild salmon | Maple mustard crème (GF)

Northwest cod | Lemon preserve  
Shaved fennel (DF | GF)

Pumpkin ravioli | Sherry brown butter

Gnocchi | Pine nuts | Arugula  
Gorgonzola crème

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## Tray-passed hors d'oeuvres

**Beecher's mac 'n' cheese fritter lollipops** (V)  
White cheddar | Parmesan

**Roasted beets tasting spoon** (V | GF)  
Pesto chimichurri | Balsamic pearl

**Mason jar bread pudding** (V)  
Candied pecans | Braised currants | Salted caramel

**Wild mushrooms crisp** (V)  
Truffle oil | Honey-infused goat cheese | Grilled baguette

**Tomato bisque** (V)  
Brioche grilled cheese | Seville orange marmalade

**Petite seared ahi taco**  
Crispy wonton | Wasabi crème fraîche | Micro cilantro

**Seared salmon belly tasting spoon** (DF | GF)  
Citrus slaw | Shaved fennel

**Dungeness crab cakes**  
Caper aioli | Lemon preserve | Pea tendrils

**Pan-seared scallop tasting spoon** (DF | GF)  
Sweet onion bacon jam | Apple crisp

**Citrus-braised short rib tasting fork** (GF)  
Crispy Yukon | Parsley root crème

**Beef meatball skewer**  
Spiced marinara | Fried parsley | Shaved parmesan

**Honey-cured duck breast** (DF)  
Pickled blueberry | Frisée salad | Batard crisp

**Apple brine chicken skewer** (DF | GF)  
Pistachio gremolata | Balsamic syrup

**Smokey barbecue chicken skewer** (DF | GF)

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# Menu enhancements

## DISPLAY HORS D'OEUVRES

### The cheese board

Local cheese | Honeycomb | Marcona almonds |  
Market fruit | Grilled baguettes

### Pike Place bruschetta bar

Heirloom tomato | Basil | Elephant garlic  
Roasted cauliflower | Kale | Pine nuts  
Kalamata olives | Capers | Shallots  
Artichoke | Lemon preserve | Parsley  
Local breads

### Seattle Market fare

Warm potato leek soup | Wild mushroom tartlets |  
Roasted seasonal produce | Sherry gastrique

## PLATED APPETIZERS

### Dungeness crab cake

Lemon preserve | Arugula | Citrus slaw

### Wild mushroom tart

Goat cheese | Frisée | Truffle oil

### Burrata

Pea tendrils | Basil | Marcona almonds | Port glaze |  
Batard crisp

### Yuzu-scented sea scallops

Roasted-corn polenta | Blistered heirloom tomatoes |  
Pickled shallots

## LATE-NIGHT SNACKS

### Petit fours

Chocolate éclair | Lemon tartlet | Raspberry cheesecake | Opera cake

### Crème brûlée bar

Madagascar vanilla bean | Berries | Sugar cookie | Warm spiced ganache

### Chicken 'n' biscuits

Chicken tenders | Herbed buttermilk biscuit  
Tomato aioli | Tater tots

### Mini beef burgers

Bacon | Cheddar

or

Wild mushrooms | Swiss

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## Bar packages

We put as much thought, creativity and care into our bar offerings as our chef puts into her incredible menu choices.

Supporting local breweries and wineries whenever possible allows us to showcase the Pacific Northwest's wonderful products and support local businesses, while greatly reducing our carbon footprint.

### Alcohol service policy

We consider it our responsibility to enforce the legal drinking age laws of the state of Washington, and we reserve the right to refuse service to anyone. Guests are not permitted to bring in any outside alcohol per Washington state law.

### **HOSTED BAR PACKAGES**

Upgrade from house to premium  
Priced per person

#### **FULL BAR**

Upgrade to a fully stocked bar with a variety of liquor, wine, beer and soft drinks

\$13 for three hours  
\$6 additional hour

#### **FULL BAR WITH SIGNATURE DRINK**

Includes liquor, wine, beer and soft drinks  
plus a choice of one signature drink

\$17 for three hours  
\$6 additional hour

#### **WINE AND BEER BAR**

Includes wine, beer and soft drinks

\$4 additional hour

We provide one bartender for every 100 guests.  
Additional bartenders available at \$250.

Tablesides wine service not provided in bar packages. Ask sales manager for wine by the bottle.

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## WINE LIST

Two red selections and two white selections are provided at each bar

### RED WINE:

2016 Jack Red, red blend  
Columbia Valley, WA

2013 Sustain, merlot  
Columbia Valley, WA

2015 Huntsman, cabernet sauvignon  
Columbia Valley, WA

2013 Basel Cellars Claret, red blend  
Columbia Valley, WA

### ROSÉ:

2016 Acrobat Rosé of Pinot Noir King Estate, OR

### WHITE WINE:

2015 Sustain, pinot gris  
Columbia Valley, WA

2015 The Originals, chardonnay  
Columbia Valley, WA

2016 Basel Cellars, sauvignon blanc  
Columbia Valley, WA

### SPARKLING WINE:

2016 Chateau St. Michelle, sparkling  
Woodinville, WA

## ASSORTED BEER SELECTION

Big Ballard IPA, Pike Kilt Lifter, Deschutes Pacific  
Wonderland Lager, Red Hook ESB, Stella Artois,  
Elysian Night Owl, Elysian Superfuzz

## LIQUOR BRANDS

Oola Aloo vodka, Copperworks gin, Bacardi Silver,  
Cazadores tequila, Batch 206 Log Cabin bourbon,  
Crown Royal, Dewar's White Label

Wine, beer and liquor selections are based on availability and seasonality

## SIGNATURE COCKTAILS

Selection of one signature drink

### Tart 'n' stormy

Bacardi silver rum, triple sec, fresh lime juice, ginger beer,  
lemon wedge

### Lemon lavender fizz

Oola vodka, house-made lemon-lavender syrup, fresh  
lemon juice, lavender garnish

### Kiwi mint julep

Batch 206 bourbon, muddled kiwi, fresh lime, soda and  
mint and orange garnish

### The gulpin' sculpin

Oola rosemary vodka, lemon juice, ginger beer,  
cucumber wheel, orange twist

### La Vie En Rose

Oola rosemary vodka, Cointreau, splash lemon,  
rosemary garnish

### Purple mermaid-rita

Cazadores tequila, orange liqueur, fresh lime juice, float  
Chambord, salt rim, lime wedge

### Orange Otter Pops elderflower cocktail

Copperworks gin, St. Germain, lime juice, orange juice,  
orange garnish

### Pomegranate sour

Crown Royal whiskey, Pama liqueur, lemon juice,  
pomegranate juice, orange bitters, lemon garnish

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## 2018 GENERAL WEDDING INFORMATION

### Facility fee

#### Friday and Saturday weddings

\$3,000 up to 200 guests, \$10 per person for each additional guest  
\$10,000 package minimum

#### Sunday-Thursday weddings

\$2,500 up to 200 guests, \$8 per person for each additional guest  
\$7,500 package minimum

Four and a half (4.5) hours are allocated for wedding celebrations beginning as early as 6:30pm and ending at 11pm. Option to add additional time will incur an automatic \$500 labor surcharge and \$500 facility fee for up to 200 guests, plus an additional charge for counts exceeding 200 guests. Additional fees apply for bar service with extended time.



### CONTACT INFORMATION

We look forward to the opportunity to be a part of your special day.  
Please contact the event sales department at (206) 693-6215 for more information.

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## **SEATTLE AQUARIUM POLICIES:**

### **WEDDING COORDINATORS**

There are many details involved in planning a wedding other than food and beverages. To ensure a flawless event, the Seattle Aquarium encourages you to utilize a professional wedding coordinator. We would be happy to provide a list of recommended professionals to assist in your special day.

### **PRIVATE-EVENT INSURANCE**

The Seattle Aquarium requires every client to obtain private-event insurance for their event, listing the Seattle Aquarium as additional insured.

### **PACKAGE MINIMUMS**

A minimum expenditure is required; package pricing applies toward this minimum. If the minimum is not met, the difference will be charged to the client. Any deviations and/or reductions in package do not alter the client's responsibility for full payment of this minimum. Facility, AV, decor and entertainment fees do not apply toward the package minimum.

### **GUARANTEE**

The client must notify the sales manager of the final guest count no later than 10am (Pacific time) seven (7) business days prior to the event. This number shall constitute a guarantee and is not subject to reduction.

If the final guest count is not received within the seven-day (7-day) specification, the estimated attendance at the time of contracting will be used as the final billable guarantee. The client will be invoiced for the final guaranteed attendance or the actual number of meals served, whichever is greater.

### **DEPOSIT SCHEDULE**

A nonrefundable deposit equaling the facility fee plus a \$2,500 deposit toward the projected catering bill is required at the time of booking. Fifty percent (50%) of the total projected bill is due 120 days prior to the event. The remaining balance is due seven (7) business days prior to the event.

### **ENTRÉE SELECTION**

When requesting multiple entrées to be served at the same function, a guarantee for each menu selection is due no later than 10am (Pacific time) seven (7) business days prior to the event. No more than two (2) entrées plus a vegetarian selection may be offered without approval by the sales manager and executive chef. Additional fees will apply should approval be given. Menu indicators must be provided to identify your guests' menu selection. When selecting a duo entrée, the same selection is required for all guests unless a vegetarian request is made.

### **EVENT TIMING**

The Seattle Aquarium allots up to four and a half (4.5) hours for wedding receptions starting at 6:30pm and ending at 11pm. Any event extending past this time frame is subject to approval and will incur a charge. Groups that are on the premises after 11pm will be charged a minimum late fee of \$500.00. Access to contracted venue is one (1) hour prior to the start of the event in that venue. Additional setup time may require fees.

### **TASTINGS**

Food tastings can be scheduled after the wedding reception is made definite. Tastings can be scheduled on specific days and will adjust according to business levels. Tasting menus will consist of two (2) salads

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and two (2) entrées.

## **SEATTLE AQUARIUM POLICIES (CONTINUED):**

### **WEDDING CAKES**

You are welcome to bring in the wedding cake of your choice, or we would be happy to provide you a list of recommended bakeries. The cake-cutting fee is included in wedding package pricing. We do not store wedding cakes.

### **CEREMONY SITES**

A complete set of white folding garden chairs, gift and guest book tables and private-party signs are included in the ceremony setup. A room provided for one and a half (1.5) hours prior to the start time and one-hour (1-hour) rehearsal time scheduled prior to event date are also provided at no additional charge.

### **OUTSIDE VENDOR REQUIREMENTS**

Your vendors have access to your wedding location no earlier than one (1) hour prior to the start of the function. Specific setup times must be arranged with the sales manager in advance. Vendors must meet the Seattle Aquarium general insurance requirements. Consumption of alcoholic beverages by vendors on premises is not permitted. Vendor meals can be arranged for your convenience; please speak with your sales manager. A list of suggested vendors will be provided to you upon confirmation of your wedding with the Seattle Aquarium.

### **RESTRICTED ITEMS**

For the safety of our guests and animal collection, items not allowed at the Seattle Aquarium include but are not limited to: dead sea life used as decor (this includes sea shells, sand dollars, sea stars, live fish, etc.); outside alcoholic beverages; any animals other than service animals, including “release” doves or butterflies; scattering of rice, artificial flower petals, or confetti of any kind; bubbles; balloons; noisemakers; and fireworks (including sparklers).

The Seattle Aquarium must approve all decorations, themes and entertainment at least 30 days prior to the event. The Seattle Aquarium reserves the right to refuse any decoration, themes or entertainment that may be considered a health or safety problem to the animal collection or cause damage to the property.

### **ADMINISTRATIVE FEE AND SALES TAX**

All food, beverages and rental items are subject to a 22% administrative fee plus applicable sales tax. The Seattle Aquarium is a non-tipping facility.

### **CONFIRMATION OF SPACE**

Event space may be confirmed on a definite basis as early as 18 months in advance. All dates are subject to approval from our sales department and will become definite upon receipt of deposit and signed sales agreement. Speak with a sales manager for applicable pricing with advanced bookings.

### **PARKING**

Hosted parking is available at the Republic parking garage located directly across the street from the Seattle Aquarium. See a sales manager for more details

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