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.

ph. (206) 693-6215; events@seattleaquarium.org; SeattleAquarium.org

The Seattle Aquarium is one of the most unique, full-service facilities in the Seattle area and a wonderful waterfront treasure. With the grandeur of the 20 x 40-foot Window on Washington Waters as your backdrop and a tantalizing dining experience to complement your surroundings, your evening at the Seattle Aquarium will fulfill your vision of the perfect special event. And best of all, the proceeds from your event contribute directly to the Aquarium’s mission of Inspiring Conservation of Our Marine Environment.

Dive in and let your imagination go wild; we’ll take care of the details!

Please don’t hesitate to contact us to arrange a one-on-one tour.

Special events at the Seattle Aquarium

Phone: (206) 693-6215

Email: events@seattleaquarium.org

Visit us online: SeattleAquarium.org/private-events

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**Contact:**

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**Seattle Aquarium offers**

- Access to an award-winning on-site caterer for all food and beverage needs
- A variety of unique indoor and outdoor venues to accommodate:
  - Standing receptions for up to 1,800 guests
  - Seated dinners for groups as small as 75, or banquets of up to 300 guests
- Aquarium docents who will engage your guests and answer questions about our animals and habitats
- Exclusive mammal feeding to demonstrate how the Aquarium provides enrichment and interaction with sea otters
- Audio-visual (A/V) system, including projector, wireless handheld microphone, wood lectern and A/V technical assistance
- Private access to our outdoor Elliot Bay Patio with beautiful sweeping views—perfect for summer picnics, outdoor receptions, wine tastings and sunset cocktail parties
- Hosted parking options available directly across the street from the Aquarium for easy guest access

**Health and safety commitment**

Our commitment to the health and safety of our staff, clients, guests and communities we serve has never been more crucial.

We are implementing recommendations based on guidelines from the Centers for Disease Control (CDC) and state and local governments.

Capacities and food service styles will be amended based on current regulations at the time of your scheduled event.

Ask your catering specialist for more detail.

---

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Ask your catering specialist for more detail.
Seattle Aquarium rental details

**January–November**

**Sunday–Thursday:**
$2,000 up to 200 guests, $8 per person for each additional guest
$7,500 food and beverage minimum

**Friday–Saturday:**
$2,500 up to 200 guests, $10 per person for each additional guest
$10,000 food and beverage minimum

*Standard event space is available for three hours beginning at 6:30pm*

**December**

**Sunday–Thursday:**
$2,000 up to 200 guests, $8 per person for each additional guest
$7,500 food and beverage minimum

**Friday and Saturday:**
$2,750 up to 200 guests, $10 per person for each additional guest
$20,000 food and beverage minimum

**Supplementary information**

The Aquarium supplies floor-length linens, 66-inch round dining tables, white folding chairs, registration and other standard table needs, votive candles and sea glass decor. Additional rental needs require fees based on event specifications.

Service fees apply for waitstaff, bartenders and event captains. Labor needs vary based on event specifications. Speak with your event sales manager for specific requirements.

It is required that every client obtain private-event insurance for their event listing the Seattle Aquarium as additionally insured.

Food and beverage purchases, excluding labor, rental, tax and administrative fees, apply toward meeting the food and beverage minimums.

*Food and beverage minimums subject to change based on availability demands.*
Sustainable responsibility

We believe in using fresh, local and sustainable ingredients to highlight the best the Pacific Northwest has to offer.

We partner with several local purveyors for some of the finest products in the area, including Painted Hills beef, Anderson Ranch lamb, Beecher’s cheese, Port Townsend cheese, Essential Baking Company goods and Batdorf & Bronson coffee.

People ask us all the time if we can really serve seafood at an aquarium, and our answer is an enthusiastic YES!

We love seafood here and we try to promote good seafood decisions in the community.

All of our seafood is on the Seafood Watch safe list, and we partner with local chefs and providers to educate the community whenever we can.

Carbon offsets for sustainable events

The Seattle Aquarium partners with Evergreen Carbon to identify mission- and value-aligned carbon offset investments as part of its commitment to sustainability.

Carbon offsets are purchased annually by investing in projects where we live and work that not only effectively reduce greenhouse gases but also support co-benefits as on-the-ground examples of the UN’s Sustainable Development Goals.

We invite you to partner with the Seattle Aquarium by purchasing carbon offsets for your event. This includes utilities; waste; printed materials; food and beverages consumed; and staff, attendee and vendor vehicle travel to and from the Aquarium. This can be added directly onto your invoice and taken care of during your final payment.

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ph. (206) 693-6215; events@seattleaquarium.org; SeattleAquarium.org
Social hour tray pass

<table>
<thead>
<tr>
<th>5 selections, $15 per person, 1 hour of service</th>
<th>3 selections, $10 per person, 1 hour of service</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Beecher’s mac ‘n cheese fritter lollipops</strong> (V)</td>
<td><strong>Dungeness crab cakes</strong></td>
</tr>
<tr>
<td>White cheddar</td>
<td>Parmesan</td>
</tr>
<tr>
<td><strong>Roasted beets tasting spoon</strong> (V</td>
<td>GF)</td>
</tr>
<tr>
<td>pine nut</td>
<td>balsamic pearl</td>
</tr>
<tr>
<td><strong>Mason jar bread pudding</strong> (V)</td>
<td><strong>Pan-seared scallop tasting spoon</strong> (GF</td>
</tr>
<tr>
<td>Candied pecans</td>
<td>braised currants</td>
</tr>
<tr>
<td><strong>Wild mushroom crisp</strong> (V)</td>
<td><strong>Citrus-braised short rib tasting fork</strong> (GF)</td>
</tr>
<tr>
<td>Truffle oil</td>
<td>honey-infused goat cheese</td>
</tr>
<tr>
<td><strong>Tomato bisque</strong> (V)</td>
<td><strong>Beef meatball skewer</strong></td>
</tr>
<tr>
<td>Brioche grilled cheese</td>
<td>Seville orange marmalade</td>
</tr>
<tr>
<td><strong>Petite seared ahi taco</strong></td>
<td><strong>Honey-cured duck breast</strong> (DF)</td>
</tr>
<tr>
<td>Crispy wonton</td>
<td>Wasabi crème fraîche</td>
</tr>
<tr>
<td><strong>Smokey barbecue chicken skewer</strong> (GF</td>
<td>DF)</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Menu key**
- DF: dairy free
- GF: gluten free
- V: vegetarian
- VG: vegan

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Private event information: (206) 693-6215; events@seattleaquarium.org; SeattleAquarium.org
Social stations

$16 per person, per station, 1 hour of service

The cheese board (V)
Local cheese | honeycomb | marcona almonds | market fruit | grilled baguettes

Pike Place bruschetta bar (VG)
Heirloom tomatoes | basil | elephant garlic | roasted cauliflower | kale | pine nuts | Kalamata olives | capers | shallots | artichokes | lemon preserve | parsley | local breads

Walk away burrata bar (V)
Slow-roasted tomato | pea tendrils | marcona almonds | arugula pesto | focaccia crisp

Seattle market fare (V)
Warm potato leek soup | wild mushroom tartlets | roasted seasonal produce | sherry gastrique

Northwest salmon table
Hot smoked salmon | sugar-cured salmon | capers | shaved red onion | dill crème fraîche | toasted brioche

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Dinner stations

A variety of small plates to enhance your event

**Three stations,** $48 per person, two-hour service; recommended for hors d’oeuvres reception

**Four stations,** $61 per person, two-hour service; recommended for dinner reception

---

<table>
<thead>
<tr>
<th>Polenta plates</th>
<th>Petit fours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mascarpone polenta</td>
<td>Chocolate éclair</td>
</tr>
<tr>
<td>sautéed wild mushrooms</td>
<td>lemon tartlet</td>
</tr>
<tr>
<td>beef meatballs</td>
<td>raspberry cheesecake</td>
</tr>
<tr>
<td>grill brick chicken</td>
<td>opera cake</td>
</tr>
<tr>
<td>(Server attendant required, one per 100 guests, $75)</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Pier 59</th>
<th>Crème brûlée bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mussels</td>
<td>Madagascar vanilla bean</td>
</tr>
<tr>
<td>clams</td>
<td>berries</td>
</tr>
<tr>
<td>pickled shallots</td>
<td>sugar cookie</td>
</tr>
<tr>
<td>parsley</td>
<td>warm spiced ganache</td>
</tr>
<tr>
<td>caper beurre blanc</td>
<td>(Action station; chef attendant required, one per 100 guests, $125)</td>
</tr>
<tr>
<td>citrus-cured salmon</td>
<td>Street taco bar</td>
</tr>
<tr>
<td>butter-poached fingerlings</td>
<td>Chocolate and plain doughnut holes</td>
</tr>
<tr>
<td>rosemary</td>
<td>caramel and raspberry sauce</td>
</tr>
<tr>
<td>crispy brussels sprouts</td>
<td>whipped cream</td>
</tr>
<tr>
<td>slow-roasted pork belly</td>
<td>sprinkles</td>
</tr>
<tr>
<td>port syrup</td>
<td>(Action station; chef attendant required, one per 100 guests, $125)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Risotto</th>
<th>Doughnut station</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pan-seared salmon</td>
<td>Chocolate and plain doughnut holes</td>
</tr>
<tr>
<td>lemon preserve</td>
<td>chocolate, caramel and raspberry sauce</td>
</tr>
<tr>
<td>arugula</td>
<td>whipped cream</td>
</tr>
<tr>
<td>goat cheese</td>
<td>sprinkles</td>
</tr>
<tr>
<td>roasted butternut squash</td>
<td>(Action station; chef attendant required, one per 100 guests, $125)</td>
</tr>
<tr>
<td>mascarpone</td>
<td>Street taco bar</td>
</tr>
<tr>
<td>duck confit</td>
<td>Chili-spiced carnitas</td>
</tr>
<tr>
<td>wild mushrooms</td>
<td>braised whole chicken</td>
</tr>
<tr>
<td>parmesan</td>
<td>street corn</td>
</tr>
<tr>
<td>(Action station; chef attendant required, one per 100 guests, $125)</td>
<td></td>
</tr>
<tr>
<td>Pasta</td>
<td>salsa verde</td>
</tr>
<tr>
<td>Cavatappi</td>
<td>corn tortilla</td>
</tr>
<tr>
<td>marinara</td>
<td>(Action station; chef attendant required, one per 100 guests, $125)</td>
</tr>
<tr>
<td>andouille sausage</td>
<td>Pasta</td>
</tr>
<tr>
<td>penne</td>
<td>(Action station; chef attendant required, one per 100 guests, $125)</td>
</tr>
<tr>
<td>alfredo</td>
<td>Cavatappi</td>
</tr>
<tr>
<td>peas</td>
<td>marinara</td>
</tr>
<tr>
<td>pancetta</td>
<td>andouille sausage</td>
</tr>
<tr>
<td>gnocchi</td>
<td>penne</td>
</tr>
<tr>
<td>gorgonzola</td>
<td>alfredo</td>
</tr>
<tr>
<td>brown butter</td>
<td>peas</td>
</tr>
<tr>
<td>pine nuts</td>
<td>pancetta</td>
</tr>
<tr>
<td>parmesan</td>
<td>gnocchi</td>
</tr>
<tr>
<td></td>
<td>gorgonzola</td>
</tr>
<tr>
<td>(Action station; chef attendant required, one per 100 guests, $125)</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Taste of the Northwest</th>
<th>Menu key</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oven-roasted salmon</td>
<td>DF: dairy free</td>
</tr>
<tr>
<td>apple glaze</td>
<td>GF: gluten free</td>
</tr>
<tr>
<td>root vegetable gratin</td>
<td>V: vegetarian</td>
</tr>
<tr>
<td>hearty greens</td>
<td>VG: vegan</td>
</tr>
<tr>
<td>chive yogurt vinaigrette</td>
<td></td>
</tr>
</tbody>
</table>
Plated dinner

All plated dinners are served with choice of salad, rolls, butter, dessert selection and coffee and hot tea service. Choice of up to two entrée selections plus vegetarian available per event. Meal indication cards required. Additional entrées included upon chef approval and added charge.

Create a three-course meal (salad, entrée and dessert)

Add an appetizer course for an extra $10 per person

**Per-person dinner pricing**

<table>
<thead>
<tr>
<th>Selection</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Poultry selections</td>
<td>$63</td>
</tr>
<tr>
<td>Seafood selections</td>
<td>$68</td>
</tr>
<tr>
<td>Pork selection</td>
<td>$64</td>
</tr>
<tr>
<td>Beef selections</td>
<td>$70</td>
</tr>
<tr>
<td>Vegetarian selection</td>
<td>$61</td>
</tr>
</tbody>
</table>

**Appetizer course**

Select one option

- **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

**Salad course**

Select one salad

Served with rolls and butter

- **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

- **Belgian endive salad**
  Citrus | red char | fennel fronds | dried cherries | cucumber yogurt vinaigrette

*Menu key*

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Plated dinner continued

**Entrée course**

**Herb Roasted Chicken**
Roasted-garlic mashed potatoes | heirloom petite carrots | charred onion | pan demi

**Bone-in grilled chicken**
Confit tomato | creamy polenta | parsley | wild mushroom demi

**Pan-seared salmon**
Grilled asparagus | jasmine rice | spinach | lemon preserve | beurre blanc

**Wild salmon**
Garlic confit potatoes | sautéed greens | capers | parsley pesto

**Olive oil–poached halibut**
Roasted-herb potatoes | slow-cooked tomatoes | chimichurri

**Oven-roasted Northwest cod**
Wild rice | crispy brussels sprouts | apple butter

**Whiskey-braised short ribs**
Honey-cured cipollini onion | roasted root vegetables | pan jus

**Stuffed duroc bone-in pork**
Butter-poached fingerlings | whiskey-grilled peaches | port cherry demi

**Herb-crusted beef tenderloin**
Kennebec gratin | grilled asparagus | cognac demi

**Pan-roasted cauliflower steak**
Garlic confit | quinoa | sautéed spinach

**Roasted root vegetable stack**
Grilled asparagus crème | balsamic syrup

**Braised portabella**
Garlic confit | quinoa | sautéed spinach

**Dessert course**

Select one dessert

Madagascar crème brûlée
Chocolate Sumapaz
Lemon meringue tart

**Coffee and hot tea service**

Included with plated dinner

Regular and decaffeinated coffee, assorted hot tea, sugar selections, half-and-half

Menu key

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Dinner spread

Minimum of 75 guests, $72 per person

**Starters**
Choice of two

- **Local green salad** *(V | GF)*
  cranberry | pecan | cider vinaigrette
- **Slow-roasted cauliflower salad** *(V | GF)*
  arugula | pine nuts | yogurt cucumber vinaigrette
- **Grilled artichoke salad** *(V | GF)*
  pickled onions | watercress | lemon poppyseed dressing

- **Butter lettuce salad** *(V | GF)*
  candied walnuts | apple compote | sherry vinaigrette
- **Endive salad** *(V | GF)*
  frisée | gorgonzola roasted pears | champagne vinaigrette

**Entrée**
Choice of two

- **Apple brine bone-in chicken** *(DF | GF)*
  cranberry relish
- **Pan-seared chicken** *(DF | GF)*
  oven-roasted tomato
- **Slow-roasted turkey**
  pan gravy | rosemary
- **Stuffed porchetta** *(GF)*
  grilled apple | goat cheese | berry jam
- **Parsley-crusted pork loin** *(GF)*
  apricot demi
- **Roasted beef sirloin**
  wild mushroom demi | crispy shallots

- **Dry-rubbed carved beef** *(GF)*
  cognac demi | honey-cured cipollini onion
- **Wild salmon** *(GF)*
  maple mustard crème
- **Northwest cod** *(DF | GF)*
  lemon preserve | shaved fennel
- **Pumpkin ravioli**
  sherry brown butter
- **Gnocchi**
  pine nuts | arugula | gorgonzola crème

**Accompaniments**
Choice of 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)*

**Dessert, coffee and tea station**
Choice of two

- **Brown butter pear tart**
- **Apple Normande tart**
- **Chocolate hazelnut tart**
- **Flourless cake** *(GF)*
- **Raspberry decadence cake**
- **Tiramisu cake**
- **Regular and decaffeinated coffee, hot tea,**
  raw sugar selections, half-and-half

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### Bar presentation

**Hosted bar packages**

Priced per person for standard event duration

**Full bar**

- Fully stocked bar with a variety of liquor, wine, beer and soft drinks
- $32 for standard event duration
- $6 per additional hour

**Wine and beer bar**

- White and red wine, beer and soft drinks
- $20 for standard event duration
- $4 per additional hour

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### Wine selections

#### Red wine:

- 2016 Jack Red, red blend
  Columbia Valley, WA
- 2013 Basel Cellars Claret
  Columbia Valley, WA
- 2015 Huntsman, cabernet sauvignon
  Columbia Valley, WA

#### White wine:

- 2016 Foris, pinot gris
  Rogue Valley, OR
- 2015 The Originals, chardonnay
  Columbia Valley, WA

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### Beer selection:

- Big Ballard IPA, Pike Kilt Lifter, Deschutes Pacific Wonderland Lager, Red Hook ESB, Stella Artois, Elysian Night Owl, Elysian Superfuzz
- Bud Light available by request

### Liquor brands:

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

### Nonalcoholic and mixers:

- Coke, Diet Coke, Sprite, soda, tonic, ginger ale, ginger beer, orange juice, pineapple, grapefruit, cranberry, lemon juice, lime juice

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### Alcohol service policy:

We consider it our responsibility to enforce the legal drinking age laws of the state of Washington and reserve the right to refuse service to anyone. Guests are not permitted to bring in any outside alcohol per Washington state law. Bar service stops 30 minutes prior to standard event end time.

### Availability and seasonality:

All listed beer, wine and liquor selections are based on availability and seasons.
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## Bar presentation cont.

### Consumption bar pricing

$250 setup fee for each consumption bar

<table>
<thead>
<tr>
<th>Hosted by client</th>
<th>Paid by guest (Credit cards only)</th>
<th>Cash bar</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beer</td>
<td>$8</td>
<td>$9</td>
</tr>
<tr>
<td>Wine selections</td>
<td>$9</td>
<td>$10</td>
</tr>
<tr>
<td>Mixed cocktails</td>
<td>$10</td>
<td>$12</td>
</tr>
<tr>
<td>Signature drink</td>
<td>$12</td>
<td>$12</td>
</tr>
<tr>
<td>Assorted soft drink</td>
<td>$3</td>
<td>$3</td>
</tr>
</tbody>
</table>

### 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

- **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

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

### La Vie En Rose
Oola rosemary vodka, Cointreau, splash lemon, rosemary garnish
Seattle Aquarium policies

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

Food and beverage minimums
A minimum expenditure requirement in food and/or beverage 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 fees do not apply toward the food and beverage 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 and 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. Remaining balance 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 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 three (3) hours for scheduled events starting as early as 6:30pm. Any event extending past this time frame is subject to approval and will incur an additional labor 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.

Outside vendor requirements
Your vendors have access to your event 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 event with the Seattle Aquarium.

Restricted items
For the safety of our guests and animal habitats, items not allowed at the Seattle Aquarium include but are not limited to: dead sea life to be 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 habitats or cause damage to the property.

Administrative fee and sales tax
All labor, food, beverages and rental items are subject to administrative fees and applicable sales tax. 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 options are available. See a sales manager for more details.

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.

ph. (206) 693-6215; events@seattleaquarium.org; SeattleAquarium.org
Audio/visual pricing

**Basic av package**
(Included with the room)
- Projector with 16’x 14’ screen
- Wooden oak lectern
- Wireless handheld microphone

**Additional av equipment**

Event Wi-Fi ................................................................................... $500.00

**Audio System;**
(mixer, 2 speakers, 1 wireless microphone) ..............$350.00
  - Add speakers.......................................................... $150.00/Speaker
  - Add microphones........................................ $100.00/Microphone
  - Add subwoofers .............................................. $400.00/ 2 Subwoofers

Uplights...................................................................................... $960.00/ 12 Lights

RGB pin lights ................................................................. $240.00/ 8 Lights

Spotlight...................................................................................... $180.00

Custom Gobo production with projection light .......... $350.00

Acrylic Podium ....................................................................... $100.00

Stage....................................................................................... $600.00

Lobby screen image display............................................... $100.00