So you’re planning an event…

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 20x40-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

We proudly follow the Seafood Watch guide, which means our seafood selections are sustainable and 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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Rev. 05/23/2022
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• 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

• Audiovisual (AV) system, including projector, wireless handheld microphone, wood lectern and AV technical assistance
  - Additional fees apply; see pages 14–15 for details

• Private access to our outdoor Elliott 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
  - Additional fees apply; see a sales manager for details

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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### Seattle Aquarium rental details

<table>
<thead>
<tr>
<th>January–November</th>
<th>December</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sunday–Thursday:</strong></td>
<td><strong>Sunday–Thursday:</strong></td>
</tr>
<tr>
<td>$2,000 up to 200 guests, $8 per person for each additional guest</td>
<td>$2,000 up to 200 guests, $8 per person for each additional guest</td>
</tr>
<tr>
<td>$7,500 food and beverage minimum</td>
<td>$7,500 food and beverage minimum</td>
</tr>
</tbody>
</table>

**Friday–Saturday:**

<table>
<thead>
<tr>
<th>January–November</th>
<th>December</th>
</tr>
</thead>
<tbody>
<tr>
<td>$2,500 up to 200 guests, $10 per person for each additional guest</td>
<td>$2,750 up to 200 guests, $10 per person for each additional guest</td>
</tr>
<tr>
<td>$10,000 food and beverage minimum</td>
<td>$20,000 food and beverage minimum</td>
</tr>
</tbody>
</table>

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

Additional charge applies for exceeding the three-hour time frame

**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.
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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<table>
<thead>
<tr>
<th>Four selections, one hour of service</th>
<th>Two selections, one hour of service</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Beecher’s mac ‘n cheese fritter lollypops (V)</strong></td>
<td><strong>Dungeness crab cakes</strong></td>
</tr>
<tr>
<td>White cheddar</td>
<td>Caper aioli</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>**Roasted beets tasting spoon (V</td>
<td>GF)**</td>
</tr>
<tr>
<td>Pine nut</td>
<td>balsamic pearl</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Mason jar bread pudding (V)</strong></td>
<td>**Pan-seared scallop tasting spoon (GF</td>
</tr>
<tr>
<td>Candied pecans</td>
<td>braised currants</td>
</tr>
<tr>
<td>salted caramel</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Wild mushroom crisp (V)</strong></td>
<td><strong>Citrus-braised short rib tasting fork (GF)</strong></td>
</tr>
<tr>
<td>Truffle oil</td>
<td>honey-infused goat cheese</td>
</tr>
<tr>
<td>grilled baguette</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Tomato bisque (V)</strong></td>
<td><strong>Beef meatball skewer</strong></td>
</tr>
<tr>
<td>Brioche grilled cheese</td>
<td>Spiced marinara</td>
</tr>
<tr>
<td>Seville orange marmalade</td>
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<tr>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Petite seared ahi taco</strong></td>
<td><strong>Honey-cured duck breast (DF)</strong></td>
</tr>
<tr>
<td>Crispy wonton</td>
<td>wasabi crème fraîche</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>**Smokey barbecue chicken skewer (GF</td>
<td>DF)**</td>
</tr>
<tr>
<td></td>
<td>Pistachio gremolata</td>
</tr>
</tbody>
</table>

**Menu key**
DF: dairy free | GF: gluten free | V: vegetarian | VG: vegan
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**Social stations**

**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
Menu key
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Dinner stations

A variety of small plates to enhance your event

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

**Four stations**, two-hour service; recommended for dinner reception

**Polenta plates**
Mascarpone polenta | sautéed wild mushrooms | beef meatballs | grill brick chicken
(Server attendant required, one per 100 guests, $75)

**Pier 59**
Mussels | clams | pickled shallots | parsley | caper beurre blanc | citrus-cured salmon | butter-poached fingerlings | rosemary | crispy Brussels sprouts | slow-roasted pork belly | port syrup

**Risotto**
Pan-seared salmon | lemon preserve | arugula | goat cheese | roasted butternut squash | mascarpone | duck confit | wild mushrooms | Parmesan
(Action station; chef attendant required, one per 100 guests, $125)

**Street taco bar**
Chili-spiced carnitas | braised whole chicken | street corn | lime crema | pico de gallo | salsa verde | corn tortilla

**Pasta**
Cavatappi | marinara | andouille sausage | penne | alfredo | peas | pancetta | gnocchi | gorgonzola | brown butter | pine nuts | Parmesan
(Action station; chef attendant required, one per 100 guests, $125)

**Taste of the Northwest**
Oven-roasted salmon | apple glaze | root vegetable gratin | hearty greens | chive yogurt vinaigrette

**Petit fours**
Chocolate éclair | lemon tartlet | raspberry cheesecake | opera cake

**Crème brûlée bar**
Madagascar vanilla bean | berries | sugar cookie | warm spiced ganache
(Action station; chef attendant required, one per 100 guests, $125)

**Doughnut station**
Chocolate and plain doughnut holes | chocolate, caramel and raspberry sauce | whipped cream | sprinkles

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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 fee per person

Per-person dinner
Poultry selections
Seafood selections
Pork selection
Beef selections
Vegetarian selection

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 chard | fennel fronds | dried cherries | cucumber yogurt vinaigrette

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Plated dinner cont.

**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**  
Herb-roasted potatoes | slow-cooked tomatoes | chimichurri

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

**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

**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

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## Dinner spread

**Minimum of 75 guests**

### Starters

**Choice of two**

<table>
<thead>
<tr>
<th>Starters</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Local green salad (V | GF)</td>
<td>Cranberry</td>
<td>pecan</td>
<td>cider vinaigrette</td>
</tr>
<tr>
<td>Slow-roasted cauliflower salad (V | GF)</td>
<td>Arugula</td>
<td>pine nuts</td>
<td>yogurt cucumber vinaigrette</td>
</tr>
<tr>
<td>Grilled artichoke salad (V | GF)</td>
<td>Pickled onions</td>
<td>watercress</td>
<td>lemon poppyseed dressing</td>
</tr>
</tbody>
</table>

### Entrée

**Choice of two, plus vegetarian**

<table>
<thead>
<tr>
<th>Entrée</th>
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</thead>
<tbody>
<tr>
<td>Apple brine bone-in chicken (DF | GF)</td>
<td>Cranberry relish</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pan-seared chicken (DF | GF)</td>
<td>Oven-roasted tomato</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Slow-roasted turkey</td>
<td>Pan gravy</td>
<td>rosemary</td>
<td></td>
</tr>
<tr>
<td>Stuffed porchetta (GF)</td>
<td>Grilled apple</td>
<td>goat cheese</td>
<td>berry jam</td>
</tr>
<tr>
<td>Parsley-crusted pork loin (GF)</td>
<td>Apricot demi</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roasted beef sirloin</td>
<td>Wild mushroom demi</td>
<td>crispy shallots</td>
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</tbody>
</table>

### Accompaniments

**Choice of two**

<table>
<thead>
<tr>
<th>Accompaniments</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Roasted heirloom fingerlings (DF | GF)</td>
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</tr>
<tr>
<td>Fontina polenta (GF)</td>
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<tr>
<td>Garlic confit mashed potatoes (GF)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Crispy Brussels sprouts (V | GF)</td>
<td></td>
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</tr>
<tr>
<td>Sautéed green beans (V | GF)</td>
<td></td>
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<td></td>
</tr>
<tr>
<td>Petite roasted carrots (V | GF)</td>
<td></td>
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<tr>
<td>Grilled asparagus (V | GF)</td>
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</tbody>
</table>

### Dessert, coffee and tea station

**Choice of two**

<table>
<thead>
<tr>
<th>Dessert, coffee and tea station</th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Brown butter pear tart</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Apple Normande tart</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chocolate hazelnut tart</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Flourless cake (GF)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Raspberry decadence cake</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tiramisu cake</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Regular and decaffeinated coffee, hot tea, raw sugar selections, half-and-half</td>
<td></td>
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<td></td>
</tr>
</tbody>
</table>

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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
- $35 for standard event duration
- $6 per additional hour

**Wine and beer bar**

- White and red wine, beer and soft drinks
- $25 for standard event duration
- $6 per additional hour

#### Wine selections

**Red wine:**
- Jack Red, red blend
  - Columbia Valley, WA
- Basel Cellars Claret
  - Columbia Valley, WA
- Huntsman, cabernet sauvignon
  - Columbia Valley, WA

**White wine:**
- Foris, pinot gris
  - Rogue Valley, OR
- The Originals, chardonnay
  - Columbia Valley, WA

#### 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 juice, grapefruit juice, cranberry juice, lemon juice, lime juice

#### 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.
Consumption bar pricing
$250 setup fee for each consumption bar

<table>
<thead>
<tr>
<th>Hosted bar pricing</th>
<th>No-host bar</th>
<th>No-host bar</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>(Credit cards only)</td>
<td>$250 setup charge for each bar</td>
</tr>
<tr>
<td>Beer</td>
<td>$9</td>
<td>$10</td>
</tr>
<tr>
<td>Wine selections</td>
<td>$10</td>
<td>$12</td>
</tr>
<tr>
<td>Mixed cocktails</td>
<td>$12</td>
<td>$14</td>
</tr>
<tr>
<td>Signature drink</td>
<td>$14</td>
<td>$16</td>
</tr>
<tr>
<td>Assorted soft drink</td>
<td>$3</td>
<td>$3</td>
</tr>
</tbody>
</table>

Signature drinks

**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

**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

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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.

We proudly follow the Seafood Watch guide, which means our seafood selections are sustainable and 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.

Private event information: (206) 693-6215; events@seattleaquarium.org; SeattleAquarium.org
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**Audiovisual pricing**

**VISUAL**

Puget Sound Hall projector with 16x14-foot screen and computer connection | $300

Life on the Edge image/slideshow/video display on screens | $100

*Single images should be delivered as JPEG or PNG files with a resolution of 1920x1080. Slide shows and videos should be delivered as .MP4 video files with a resolution of 1920x1080. An additional $50 charge will be applied for files that need to be reformatted or converted to the proper type and resolution.*

Rolling 60-inch or 45-inch TV monitor | $100

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**AUDIO**

House audio with wireless mic, house music and device connection | $300

*For multiple microphones, a mixer with staffed technician is required.*

Mixer | $400

*For applicable locations, mixer includes use of house system connection. In areas with existing house connection, additional speakers will need to be added.*

+ Add speakers:
  $150/speaker
  (six speakers maximum)

+ Add wireless handheld microphones:
  $100/microphone
  (six microphones maximum)

+ Add subwoofers:
  $200/subwoofer
  (two subwoofers maximum)
**LIGHTING**

- Uplights | $1,200/12 lights ($100/light)
- RGB pin lights | $200/eight lights ($25/light)
- Stationary spotlight | $300
- Custom steel gobo production with projection light | $500

**STAGING**

- Acrylic podium | $100
- Stage | $1,000

**CONNECTIONS**

- Vendor Wi-Fi (five connections) | $50
- Event Wi-Fi | $500
- Portable battery | $100

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Audiovisual TERMS AND CONDITIONS:

All audiovisual services require approval from the AV lead. Personal laptops and projectors are allowed with prior authorization from the AV lead. The Seattle Aquarium is not liable for personal equipment. An additional $100 charge will be added to any AV service requested less than 72 hours from event date. AV services may be cancelled without charge 72 hours prior to event date. An additional $50 charge will be applied for image and video files that need to be reformatted or converted to the proper type and resolution. AV services ordered but unused are still subject to be billed. AV labor is included in the cost.

All prices are subject to change without notice and are not guaranteed, except that prices for an order that have been accepted by Seattle Aquarium and/or its affiliates ("Seller") are not subject to change after acceptance. Prices stated do not include any sales, use or excise tax or any other tax, duty or charge which is now in effect or may be hereafter imposed by any federal, state or other authority. All such taxes, duties or other charges shall be paid by Buyer unless Buyer shall provide Seller an exemption certificate acceptable to the appropriate authorities.