



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 Windows on Washington Waters with warm wood beams soaring overhead and the sights and sounds of our regional treasure, the 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 Seattle 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 opportunity. Your day will be as unique as you are!



We proudly follow the Seafood Watch Program which means our seafood selections are selected to support a healthy ocean. Seattle Aquarium is a not-for-profit 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.

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 thru dinner reception)

Tray-Passed Hors D'oeuvres

Plated Entrée or Buffett Diner options

Complimentary Cake-Cutting

Coffee and Hot Tea Service

Floor-length Linens, Tables, Chairs, Flatware and Glassware
Votive Candles, Sea Glass Table Décor

Staffing service to including Banquet Captains, Bartenders and Servers
from set up to tear down

Complimentary Aquarium Experience
Otter Feeding

Complimentary One Year Membership
to the Seattle Aquarium



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Wedding Package - 'Otter' Love Plated Dinner

2 course meal

Wine, Beer and Soft Drink Bar

Tray Passed Hors d' oeuvres

Choice of two; Reference following Hors d' Oeuvres menu

Salad Selection

Choice of one

Farmers Market Salad

Shaved Fennel | Marinated Tomatoes | Pickled Onions
Sweet Thyme Lemon Vinaigrette

Water Cress Salad

Shaved Parsnip | Roasted Grapes | Orange Scented Candied Walnuts
Pesto Vinaigrette

Caesar Salad

Shaved Parmesan | In House Croutons

Entree Selection

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

Herb Roasted Chicken

Roasted Garlic Mashed Potatoes | Heirloom Petite
Carrots | Chard Onion | Pan Demi

Olive Oil Poached Northwest Cod

Roasted Herb Potatoes | Slow Cooked Tomatoes |
ChimmiChurri

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 Buerre Blanc

Braised Portabella

Garlic Confit | Quinoa | Sautéed Spinach

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Wedding Package - Sea 'Hearts' Plated Dinner

2 course meal

Wine, Beer and Soft Drink Bar

Tray Passed Hors d' oeuvres

Choice of three; Reference following Hors d' Oeuvres menu

Salad Selection

Choice of one

Farmers Market Salad

Shaved Fennel | Marinated Tomatoes | Pickled Onions
Sweet Thyme Lemon Vinaigrette

Water Cress 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

Entree Selection

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

Bone in Grilled Chicken

Confit Tomato | Creamy Polenta | Wild Mushroom
Demi | Parsley

Olive Oil Poached Northwest Cod

Roasted Herb Potatoes | Slow Cooked Tomatoes |
Chimichurri

King Salmon

Garlic Confit Potatoes | Sautéed Greens | Capers |
Parsley Pesto

Whiskey Braised Short Ribs

Honey Cured Cipollini Onion | Roasted Root
Vegetables | Pan Jus

Roasted Root Vegetable Stack

Grilled Asparagus Crème | Balsamic Syrup

Pan Roasted Cauliflower Steak

Garlic Confit | Quinoa | Sautéed Spinach

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Wedding Package - 'Seal'ed with a Kiss Plated Dinner

3 course meal

Liquor, Wine, Beer and Soft Drink Bar

Tray Passed Hors d' oeuvres

Choice of four; Reference following Hors d' Oeuvres menu

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

Water Cress Salad

Shaved Parsnip | Roasted Grapes | Orange Scented
Candied Walnuts | Pesto Vinaigrette

Belgian Endive Salad

Citrus | Red Char | Fennel Fronds | Dried Cherries
Cucumber Yogurt Vinaigrette

Entree Selection

Maximum choice of two different entrees, 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
ChimmiChurri

Herb Crusted Beef Tenderloin

Kennebec Gratin | Grilled Asparagus | Cognac Demi

King 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 Vignette (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 | Frisee | Gorgonzola Roasted Pears |
Champagne Vignette (V | GF)

Sides

(Select Two)

Roasted Heirloom Fingerlings (DF | GF)

Fontina Polenta (GF)

Garlic Confit Mashed Potato (GF)

Crispy Brussel 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 Crusted 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 King 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

Beachers Mac N Cheese Fritter Lollypops (V)
White Cheddar | Parmesan

Roasted Beets Tasting Spoon (V | GF)
Pesto Chimmichurri | Balsamic Pearl

Mason Jar Bread Pudding (V)
Candied Pecans | Braised Currants | Salted Carmel

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 Fraiche | 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 Blue Berry | Frissee Salad | Batard Crisp

Apple Brine Chicken Skewer (DF | GF)
Pistachio Gremolata | Balsamic Syrup

Smokey BBQ Chicken Skewer (DF | GF)

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Menu Enhancements

DISPLAY HORS D' OEUVRES

The Cheese Board

Local Cheese | Honey Comb | 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

Preserve Lemon | Arugula | Citrus Slaw

Wild Mushroom Tart

Goat Cheese | Frissee | Truffle Oil

Buratta

Pea Tendrils | Basil | Marcona Almonds | Port Glaze |
Batard Crisp

Yuzo Scented Sea Scaallops

Roasted Corn Polenta | Blistered Heirloom Tomatoes
| Pickled Shallots

LATE NIGHT SNACKS

Petit Fours

Chocolate Éclair | Lemon Tartlet | Raspberry Cheese Cake | Opera Cake

Crème Brulee 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 business, 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 - 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 - 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
King Estate, Oregon

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

ROSE:

2016 Acrobat Rose of Pinot Noir

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
Mint + 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 Pop 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 ~ Weddings

Friday – Saturday Weddings

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

Sunday - Thursday Weddings

\$2500 up to 200 guests, \$8 per person for each additional guest
\$7,500 package minimum

4.5 hours are allocated for wedding celebrations beginning as early as 6:30pm and ending at 11:00pm. Option to add additional time will incur an automatic \$500 labor surcharge and \$500 facility fee for up to 200 guests, 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 beverage. 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 program do not alter the client's responsibility for full payment of this minimum. Facility, AV, Décor and Entertainment fees do not apply toward the package minimum.

GUARANTEE

The Client must notify the Sales Manager of the final guarantee no later than 10:00 a.m. (P.S.T.) seven (7) business days prior to the event. This number shall constitute a guarantee and is not subject to reduction.

If the final guarantee is not received within the seven (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 non-refundable deposit equaling the Facility Fee + \$2500 deposit toward the projected Catering bill is required at the time of booking. 50% of the total projected bill is due one hundred twenty days (120) days prior to the event. Remaining balance due seven (7) business days prior to the event.

ENTRÉE SELECTION

When requesting multiple entrees to be served at the same function, a guarantee for each menu selection is due no later than 10:00 a.m. (P.S.T.) seven (7) business days prior to the event. No more than two entrees plus a vegetarian selection may be offered without approval by Sales Manager and Executive Chef. Additional fees will apply should approval be given. Menu indicators must be provided to identify your guest's 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 11:00pm. Any event extending past this time frame is subject to approval and will incur an charge. Groups that are on the premises after 11:00 p.m. will be charged a minimum late fee of \$500.00. Access to contracted venue is 1 hour prior to the start of the event in that venue. Additional set up 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 salads and two entrees.

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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 set up. A room provided for 1.5-hours prior to the start time and 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 set up 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 seal life to be used as décor. This includes sea shells, sea 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, fireworks to include sparklers are also prohibited.

Seattle Aquarium must approve all decorations, themes and entertainment at least thirty (30) days prior to the Event. 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 & SALES TAX

All food, beverages and rental items are subject to 22% 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 eighteen (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 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 Sales Manager for more details.

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