



SEATTLE AQUARIUM

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 20' by 40' 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 contributes directly to the Aquarium's mission of ***Inspiring Conservation of our Marine Environment***.

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



Please don't hesitate to contact us and arrange a one on one tour.

Special Events at the Seattle Aquarium

Phone: 206.386.4321

E-mail: events@seattleaquarium.org

Visit us online: www.seattleaquarium.org/private-events

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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 up to 300
- Aquarium docents will engage your guests and answer questions about our animals and exhibits
- Exclusive mammal feeding to demonstrate how the Aquarium provides enrichment and interaction with sea otters or fur seals
- State of the art audio visual system including up to 5 LCD screens, 2 large projection screens, lapel and handheld microphones, built in PC with podium, several integrated
- speaker systems and on-site 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 up to 600 guests
- Hosted parking available directly across the street from the Aquarium for easy guest access



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Seattle Aquarium Rental Details

January - November

Sunday - Thursday

\$2000 up to 200 guests, \$8 per person for each additional guest
\$7,500 food and beverage minimum

Friday - Saturday:

\$2500 up to 200 guests, \$10 per person for each additional guest
\$10,000 food and beverage minimum

December

Sunday - Thursday:

\$2000 up to 200 guests, \$8 per person for each additional guest
\$7,500 food and beverage minimum

Friday, Saturday:

\$2750 up to 200 guests, \$10 per person for each additional guest
\$20,000 food and beverage minimum

Standard event space is available for 3 hours beginning at 6:30pm
additional charge exceeding the three-hour timeframe

Supplementary Information

The Aquarium supplies, floor-length linen in a variety of colors, 66" round dining tables, white folding chairs, registration and other standard table needs, votive candles and sea glass décor. Additional rental needs require fees based on event specifications.

Service fees apply for wait staff, 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.

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Sustainable Responsibility

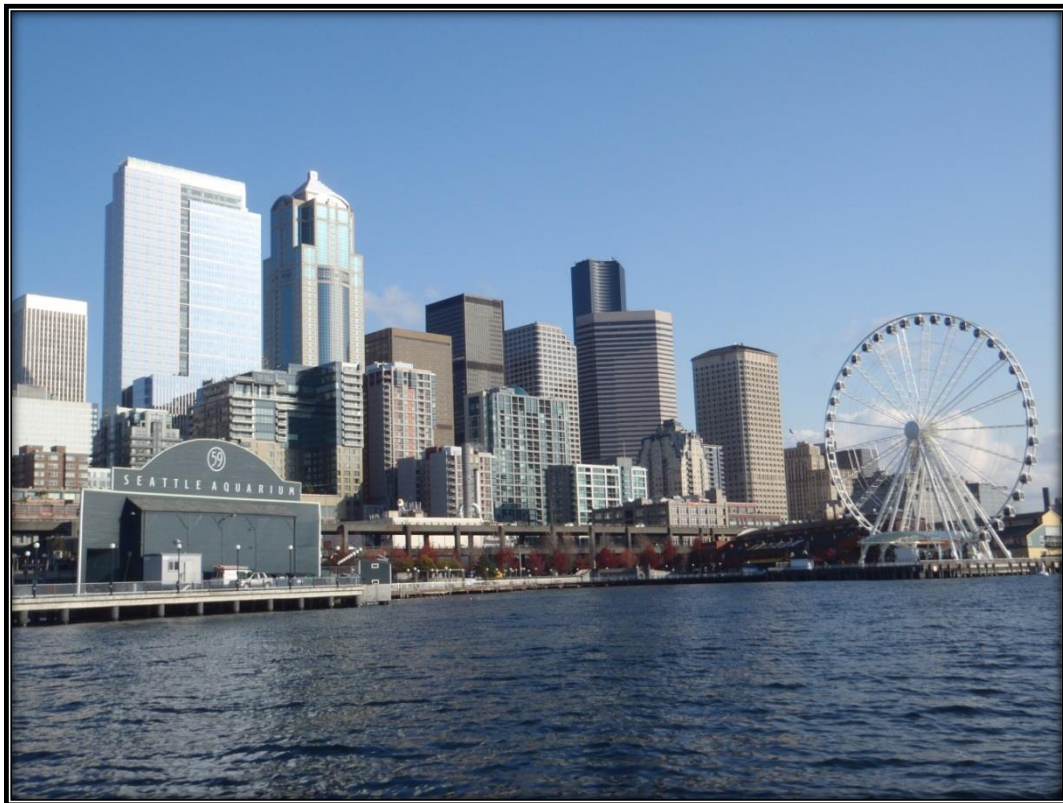
We believe in using fresh, local and sustainable ingredients to highlight the best the Pacific Northwest has to offer.

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 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.



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SOCIAL HOUR TRAY PASS

Beachers Mac N Cheese Fritter Lollypops

White Cheddar | Parmesan
VEGETARIAN

Roasted Beets Tasting Spoon

Pine Nut | Balsamic Pearl
VEGAN | GF

Mason Jar Bread Pudding

Candied Pecans | Braised Currants | Salted Carmel
VEGETARIAN

Wild Mushrooms Crisp

Truffle Oil | Honey Infused Goat Cheese | Grilled
Baguette
VEGETARIAN

Tomato Bisque

Brioche Grilled Cheese | Seville Orange Marmalade
VEGETARIAN

Petite Seared Ahi Taco

Crispy Wonton | Wasabi Crème Fraiche | Micro
Cilantro

Smokey BBQ Chicken Skewer

GLUTEN FREE | DAIRY FREE

Dungeness Crab Cakes

Caper Aioli | Lemon Preserve | Pea Tendrils

Seared Salmon Belly Tasting Spoon

Citrus Slaw | Shaved Fennel
Gluten Free | Dairy Free

Pan Seared Scallop Tasting Spoon

Sweet Onion Bacon Jam | Apple Crisp
GLUTEN FREE | DAIRY FREE

Citrus Braised Short Rib Tasting Fork

Crispy Yukon | Parsley Root Crème
GLUTEN FREE

Beef Meatball Skewer

Spiced Marinara | Fried Parsley | Shaved Parmesan

Honey Cured Duck Breast

Pickled Blue Berry | Frissee Salad | Batard Crisp
DAIRY FREE

Apple Brine Chicken Skewer

Pistachio Gremolata | Balsamic Syrup
GLUTEN FREE | DAIRY FREE



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SOCIAL STATIONS

The Cheese Board

Local Cheese | Honey Comb | Marcona Almonds
Market Fruit | Grilled Baguettes
VEGETARIAN

Pikes Place Bruschetta Bar

Heirloom Tomato | Basil | Elephant Garlic
Roasted Cauliflower | Kale | Pine Nuts
Kalamata Olives | Capers | Shallots
Artichoke | Lemon Preserve | Parsley
VEGAN

Walk Away Buratta Bar

Slow Roasted Tomato | Pea Tendrils | Marcona Almonds
Arugula Pesto | Focaccia Crisp
VEGETARIAN

Seattle Market Fare

Warm Potato Leek Soup | Wild Mushroom Tartlets
Roasted Seasonal Produce | Sherry Gastrique
VEGETARIAN

Northwest Salmon Table

Hot Smoked Salmon | Sugar Cured Salmon | Capers
Shaved Red Onion | Dill Crème Fraiche | Toasted Brioche



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DINNER STATIONS

A variety of small plates to enhance your event

Polenta Plates

Mascarpone Polenta | Sautéed Wild Mushrooms
Beef Meatballs | Grill Brick Chicken
(Server Attendant Required, 1 per 100 guests, \$75)

Pier 59

Mussels | Clams | Pickled Shallots | Parsley | Caper Beurre Blanc
Citrus Cured Salmon
Butter Poached Fingerlings | Rosemary
Crispy Brussel 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, 1 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 Butte | Pine Nuts
Parmesan
(Action Station; Chef Attendant Required, 1 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 Cheese Cake | Opera Cake

Crème Brulee Bar

Madagascar Vanilla Bean | Berries | Sugar Cookie | Warm Spiced Ganache
(Action Station; Chef Attendant Required, 1 per 100 guests, \$125)

Donut Station

Chocolate and Plain Donut Holes | Chocolate, Caramel and Raspberry Sauce | Whipped Cream | Sprinkles

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PLATED DINNER

APPETIZER COURSE

Create a four-course meal, select one option

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 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



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ENTRÉE COURSE

Herb Roasted Chicken

Roasted Garlic Mashed Potatoes | Heirloom Petite Carrots
Chard 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 Buerre 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 Brussel 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 (V)

Garlic Confit | Quinoa | Sautéed Spinach

Roasted Root Vegetable Stack (V)

Grilled Asparagus Crème | Balsamic Syrup

Braised Portabella (V|VG)

Garlic Confit | Quinoa | Sautéed Spinach

DESSERT COURSE

Select one dessert

Madagascar Crème Brulee

Chocolate Sumapaz

Lemon Meringue Tart

COFFEE & HOT TEA SERVICE

included with plated dinner

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

All plated dinners are served with choice of salad, rolls and butter, dessert selection, coffee and hot tea service.
Choice of up to 2 entrée selections plus vegetarian available per event. Meal indication cards required.
Additional entrees included upon chef approval and added charge.

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DINNER SPREAD

Minimum of 75 guests

Starters

Choice of Two

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 (V|GF)
Endive Salad | Frisee | Gorgonzola Roasted Pears | Champagne Vignette (V|GF)

Entrée

Choice of Two

Apple Brine Bone in chicken | Cranberry Relish (DF|GF)
Pan Seared Chicken | Oven Roasted Tomato (DF|GF)
Slow Roasted Turkey | Pan Gravy | Rosemary
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 Salmon | Maple Mustard Crème (GF)
Northwest Cod | Lemon Preserve | Shaved Fennel (DF|GF)
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 Brussel Sprouts (V|GF)
Sautéed Green Beans (V|GF)
Petite Roasted Carrots (V|GF)
Grilled Asparagus (V|GF)

Dessert, Coffee & 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

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

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

NON-ALCOHOLIC AND MIXERS:

Coke, Diet Coke, Sprite, Soda, Tonic, Ginger Ale, Ginger Beer,
Orange Juice, Pineapple, Grapefruit, Cranberry, 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.

Availability and Seasonality:

All listed Beer, Wine and Liquor selections are based on availability and seasons.

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BAR PRESENTATION

CONSUMPTION BAR PRICING

\$250 set up fee for each consumption bar

HOSTED BY CLIENT

Beer	\$7
Wine Selections	\$8
Mixed Cocktails	\$9
Signature Drink	\$10
Assorted Soft Drink	\$3

CASH PAID BY GUEST

Beer	\$8
Wine Selections	\$9
Mixed Cocktails	\$10
Signature Drink	\$11
Assorted Soft Drink	\$3

CASH BAR

\$250 set up charge for each cash bar
\$250 per bartender

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

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

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 City of Seattle Risk Management Division as additional insured.

FOOD & 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 program 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 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 and a \$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 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 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.

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SEATTLE AQUARIUM POLICIES (CONTINUED):

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 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 event 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 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 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. Fees start at \$400. See Sales Manager for more detail



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SEATTLE AQUARIUM AV OPTIONS:



Audio/Visual Pricing Sheet

Basic AV package
(included with room)

- Elkl projector with 16'x 14' screen**
- Windows 7 PC with Office**
- Wooden oak lectern**
- Sony DVD player**
- Sennheiser Ew300 G3 microphone**



Uplighting option 1 \$1,500.00

- Puget Sound Hall**
LED floodlights overhead illuminate the entire room in your desired color
- Wave Wall**
RGB LED bars uplighting wave wall
- Window on Washington Waters**
RGB LED bars uplighting exhibit
- Underwater Dome**
Motion LED water effect lights
- Additional lights throughout facility*
- LED pars and pin spots at your desired locations*
- Lighting control system: DMX Wi Fi**

Uplighting option 2 \$750.00

- Wave Wall**
RGB LED bars uplighting wave wall
- Window on Washington Waters**
RGB LED bars uplighting exhibit

Additional AV equipment

- Outdoor sound system with microphone \$350.00**
Two Mackie speakers, mixing board and microphone
- Stationary spotlight and stand . . \$180.00**
- Gobo projected LED light \$180.00**
- Additional Mackie speakers with stands \$120.00**
- Additional wireless microphones \$100.00**
- Hand-held, lapel or earpiece available. Choose from Sennheiser EW300 G3 or Countryman microphones.*

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