Imagine saying “I do” overlooking the sweeping views of Elliott Bay, with the majestic Olympic Mountains just beyond. Or exchanging your vows in front of the Window on Washington Waters, with warm wood beams soaring overhead and hundreds of fish and invertebrates as your witnesses.

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

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

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

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**Wedding packages**

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**The following items are included in your wedding package:**

- Hosted wine, beer and soft drink bar
- Spirits included in select packages
  (Bar begins after ceremony and continues through dinner reception)
- Tray-passed hors d'oeuvres
- Plated entrée or buffet dinner options
- Complimentary cake-cutting
- Coffee and hot tea service
- Floor-length linens, tables, chairs, flatware 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
**Wedding package:**

“Otter” love plated dinner

Two-course meal

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**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

- **Watercress Salad**
  Shaved parsnip | roasted grapes | orange-scented candied walnuts | pesto vinaigrette

- **Caesar salad**
  Shaved Parmesan | house-made croutons

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

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

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

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

- **Olive-oil-poached Northwest cod**
  Roasted herb potatoes | slow-cooked tomatoes | chimichurri

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

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

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

“Seahearts” plated dinner

Two-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

Watercress Salad
Shaved parsnip | roasted grapes | orange-scented candied walnuts | pesto vinaigrette

Local greens salad
Shaved watermelon radish | grilled artichoke | goat cheese | roasted asparagus | Dijon vinaigrette

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

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

Olive-oil-poached Northwest cod
Roasted herb potatoes | slow-cooked tomatoes | chimichurri

Wild 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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ph. (206) 693-6215; events@seattleaquarium.org; SeattleAquarium.org
Wedding package:
“Sealed” with a kiss plated dinner
Two-course meal

Spirits, 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

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

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

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

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

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

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

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Buffet wedding package:

“Fintastic” love story

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 greens salad | cranberry | pecan | cider vinaigrette (VG | GF)

Slow-roasted cauliflower salad | arugula | pine nuts | yogurt cucumber vinaigrette (V | GF)

Grilled artichoke salad | pickled onions | watercress | lemon poppyseed dressing (V | GF)

Butter lettuce salad | candied walnuts | apple compote | sherry vinaigrette (VG | GF)

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

Sides
(Select two)

Roasted heirloom fingerlings (DF | GF)

Fontina polenta (GF)

Garlic confit mashed potatoes (GF)

Crispy Brussels sprouts (V | GF)

Sautéed green beans (V | GF)

Petite roasted carrots (V | GF)

Grilled asparagus (V | GF)

Main dish
(Select two or three)

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

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

Stuffed porchetta | grilled apple | goat cheese | berry jam (GF)

Parsley-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
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### Tray-passed hors d’oeuvres

<table>
<thead>
<tr>
<th>Beecher’s mac ’n cheese fritter lollipops (V)</th>
<th>White cheddar</th>
<th>Parmesan</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Roasted beet tasting spoon (V) (GF)</strong></td>
<td>Pesto chimichurri</td>
<td>balsamic pearl</td>
</tr>
<tr>
<td><strong>Mason jar bread pudding (V)</strong></td>
<td>Candied pecans</td>
<td>braised currants</td>
</tr>
<tr>
<td><strong>Wild mushroom crisp (V)</strong></td>
<td>Truffle oil</td>
<td>honey-infused goat cheese</td>
</tr>
<tr>
<td><strong>Tomato bisque (V)</strong></td>
<td>Brioche grilled cheese</td>
<td>Seville orange marmalade</td>
</tr>
<tr>
<td><strong>Petite seared ahi taco</strong></td>
<td>Crispy wonton</td>
<td>wasabi crème fraîche</td>
</tr>
<tr>
<td><strong>Seared salmon belly tasting spoon (DF) (GF)</strong></td>
<td>Citrus slaw</td>
<td>shaved fennel</td>
</tr>
<tr>
<td><strong>Dungeness crab cakes</strong></td>
<td>Caper aioli</td>
<td>lemon preserve</td>
</tr>
<tr>
<td><strong>Pan-seared scallop tasting spoon (DF) (GF)</strong></td>
<td>Sweet onion bacon jam</td>
<td>apple crisp</td>
</tr>
<tr>
<td><strong>Citrus-braised short rib tasting fork (GF)</strong></td>
<td>Crispy Yukon potatoes</td>
<td>parsley root crème</td>
</tr>
<tr>
<td><strong>Beef meatball skewer</strong></td>
<td>Spiced marinara</td>
<td>fried parsley</td>
</tr>
<tr>
<td><strong>Honey-cured duck breast (DF)</strong></td>
<td>Pickled blueberry</td>
<td>frisée salad</td>
</tr>
<tr>
<td><strong>Apple-brine chicken skewer (DF) (GF)</strong></td>
<td>Pistachio gremolata</td>
<td>balsamic syrup</td>
</tr>
<tr>
<td><strong>Smoky BBQ chicken skewer (DF) (GF)</strong></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
## Menu enhancements

### Display hors d’oeuvres

**The cheese board**  
Local cheese | honeycomb | marcona almonds | market fruit | grilled baguettes

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

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

### Late-night snacks

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

**Crème brûlée bar**  
Madagascar vanilla bean | berries | sugar cookie | warm spiced ganache

**Chicken n’ biscuits**  
Chicken tenders | herbed buttermilk biscuit | tomato aioli | tater tots

**Mini beef burgers**  
Bacon | cheddar  
or  
wild mushrooms | Swiss

### Plated appetizers

**Dungeness crab cake**  
Preserved lemon | 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
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

<table>
<thead>
<tr>
<th>Full bar</th>
<th>Full bar with signature drink</th>
</tr>
</thead>
<tbody>
<tr>
<td>Upgrade to a fully stocked bar with a variety of liquor, wine, beer and soft drinks</td>
<td>Includes liquor, wine, beer and soft drinks plus a choice of one signature drink</td>
</tr>
</tbody>
</table>

$13—three hours
$6 additional hour

$17—three hours
$6 additional hour

<table>
<thead>
<tr>
<th>Wine and beer bar</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Includes wine, beer and soft drinks</td>
<td></td>
</tr>
</tbody>
</table>

$4 additional hour

We provide one bartender for every 100 guests

Additional bartenders available at $250

Tableside wine service not provided in bar packages.
Ask sales manager for wine by the bottle.
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**Wine list**

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

**Red wine:**
- 2016 Jack Red, red blend
  Columbia Valley, WA
- 2013 Sustain, merlot
  Columbia Valley, WA
- 2015 Huntsman, cabernet sauvignon
  Columbia Valley, WA
- 2013 Basel Cellars Claret, red blend
  Columbia Valley, WA

**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

**Rosé:**
- 2016 Acrobat rosé of pinot noir
  King Estate, Oregon

**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 rum, Cazadores tequila,
Batch 206 Log Cabin bourbon,
Crown Royal Dewar's White Label Scotch whiskey

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
General wedding information

**Facility fee: weddings**

<table>
<thead>
<tr>
<th><strong>Friday–Saturday weddings</strong></th>
<th><strong>Sunday–Thursday weddings</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>$3,000 up to 200 guests; $10 per person for each additional guest</td>
<td>$2,500 up to 200 guests; $8 per person for each additional guest</td>
</tr>
<tr>
<td>$10,000 package minimum</td>
<td>$7,500 package minimum</td>
</tr>
</tbody>
</table>

4.5 hours are allocated for wedding celebrations beginning as early as 6:30 pm and ending at 11 pm. 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.

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**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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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 10am (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 + $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.
Seattle Aquarium policies (continued)

**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 (p.S.T.) Seven (7) business days prior to the event. No more than two entrées 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 11pm. Any event extending past this timeframe is subject to approval and will incur a charge. Groups that are on the premises after 11pm will be charged a minimum late fee of $500. Access to contracted venue is one (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 entrées.

**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. Also provided at no additional charge: a room for 1.5 Hours prior to the start time and one hour of rehearsal time scheduled prior to the event date.

**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 animals, items not allowed at the Seattle Aquarium include but are not limited to: dead sea life used as décor (this includes sea shells, sand dollars, sea stars, etc.); Live fish; 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.

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

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

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