

Wedding packages



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.

Wedding packages



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

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Wedding package:

“Otter” love plated dinner

Two-course meal
\$115 per person



Wine, beer and soft drink bar

Spirits: \$10 per person

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-scent
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

Menu key

DF: dairy free | GF: gluten free | V: vegetarian | VG: vegan

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Wedding package:

"Seahearts" plated dinner

Two-course meal
\$120 per person



Wine, beer and soft drink bar

Spirits: \$10 per person

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-scent
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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Wedding package:

"Sealed" with a kiss plated dinner

Two-course meal
\$132 per person



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 rolls and butter, freshly brewed regular and decaffeinated coffee and hot tea

Two Entrée Buffet \$125 per person

Three Entrée Buffet \$135 per person



Wine, beer and soft drink bar

Spirits: \$10 per person

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)

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-crust pork loin | apricot demi (GF)

Roasted beef sirloin | wild mushroom demi |
crispy shallots

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)

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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AZURA
PHOTOGRAPHY

Tray-passed hors d'oeuvres

Beecher's mac 'n cheese fritter lollypops (V)
White cheddar | Parmesan

Roasted beet tasting spoon (V | GF)
Pesto chimichurri | balsamic pearl

Mason jar bread pudding (V)
Candied pecans | braised currants |
salted caramel

Wild mushroom 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 potatoes | parsley root crème

Beef meatball skewer
Spiced marinara | fried parsley |
shaved Parmesan

Honey-cured duck breast (DF)
Pickled blueberry | frisée salad | batard crisp

Apple-brine chicken skewer (DF | GF)
Pistachio gremolata | balsamic syrup

Smoky BBQ chicken skewer (DF | GF)

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Menu enhancements

Display hors d'oeuvres

\$16 per person

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

\$14 per person

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

\$10 per person

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

Yuzo-scented sea scallops

Roasted corn polenta | blistered heirloom tomatoes | pickled shallots



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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

\$10—three hours
\$6 additional hour

Wine and beer bar

Includes wine, beer and soft drinks

\$6 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.

Full bar with signature drink

Includes liquor, wine, beer and soft drinks plus a choice of one signature drink

\$15—three hours
\$6 additional hour

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Wine list

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

Red wine:

Jack Red, red blend
Columbia Valley, WA

Sustain, merlot
Columbia Valley, WA

Huntsman, cabernet sauvignon
Columbia Valley, WA

Basel Cellars Claret, red blend
Columbia Valley, WA

White wine:

Sustain, pinot gris
Columbia Valley, WA

The Originals, chardonnay
Columbia Valley, WA

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 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

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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

\$2,500 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 11pm. 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.

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.



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 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.

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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 habitats or cause damage to the property.

Administrative fee & sales tax

All food, beverages and rental items subject to current administrative fees and applicable sales tax.

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 options are available. See sales manager for more details.

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