

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 x 40-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

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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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 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
- Audio-visual (A/V) system, including projector, wireless handheld microphone, wood lectern and 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
- Hosted parking options available directly across the street from the Aquarium for easy guest access

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

January–November

Sunday–Thursday:

\$2,000 up to 200 guests, \$8 per person for each additional guest

\$7,500 food and beverage minimum

Friday–Saturday:

\$2,500 up to 200 guests, \$10 per person for each additional guest

\$10,000 food and beverage minimum

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

Additional charge applies for exceeding the three-hour time frame

December

Sunday–Thursday:

\$2,000 up to 200 guests, \$8 per person for each additional guest

\$7,500 food and beverage minimum

Friday and Saturday:

\$2,750 up to 200 guests, \$10 per person for each additional guest

\$20,000 food and beverage minimum

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.



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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 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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Social hour tray pass

4 selections, \$15 per person, 1 hour of service
2 selections, \$10 per person, 1 hour of service

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

Roasted beets tasting spoon ^(V | GF)
pine nut | 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 fraîche | Micro cilantro

Smokey barbecue chicken skewer ^(GF | DF)

Dungeness crab cakes
caper aioli | lemon preserve | pea tendrils

Seared salmon belly tasting spoon ^(GF | DF)
Citrus slaw | shaved fennel

Pan-seared scallop tasting spoon ^(GF | DF)
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 blueberry | frisée salad | batard crisp

Apple brine chicken skewer ^(GF | DF)
pistachio gremolata | balsamic syrup



Menu key

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

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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Social stations

\$18 per person, per station, 1 hour of service

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



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Dinner stations

A variety of small plates to enhance your event

Three stations, \$53 per person, two-hour service;
recommended for hors d'oeuvres reception

Four stations, \$68 per person, 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 \$10 per person

Per-person dinner pricing

Poultry selections: \$66
Seafood selections: \$68
Pork selection: \$64
Beef selections: \$72
Vegetarian selection: \$64



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

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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Plated dinner continued

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

Roasted-herb potatoes | slow-cooked tomatoes | chimichurri

Oven-roasted Northwest cod

Wild rice | crispy brussels 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 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



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Dinner spread

Minimum of 75 guests, \$86 per person

Starters

Choice of two

Local green salad (V | GF)

cranberry | pecan | cider vinaigrette

Slow-roasted cauliflower salad (V | GF)

arugula | pine nuts | yogurt cucumber vinaigrette

Grilled artichoke salad (V | GF)

pickled onions | watercress |
lemon poppyseed dressing

Butter lettuce salad (V | GF)

candied walnuts | apple compote |
sherry vinaigrette

Endive salad (V | GF)

frisée | gorgonzola roasted pears |
champagne vinaigrette

Entrée

Choice of Two, plus vegetarian

Apple brine bone-in chicken (DF | GF)

cranberry relish

Pan-seared chicken (DF | GF)

oven-roasted tomato

Slow-roasted turkey

pan gravy | rosemary

Stuffed porchetta (GF)

grilled apple | goat cheese | berry jam

Parsley-crust pork loin (GF)

apricot demi

Roasted beef sirloin

wild mushroom demi | crispy shallots

Dry-rubbed carved beef (GF)

cognac demi | honey-cured cipollini onion

Wild salmon (GF)

maple mustard crème

Northwest cod (DF | GF)

lemon preserve | shaved fennel

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 brussels sprouts (V | GF)

Sautéed green beans (V | GF)

Petite roasted carrots (V | GF)

Grilled asparagus (V | GF)

Dessert, coffee and 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

\$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, 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. 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.

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Bar presentation cont.

Consumption bar pricing

\$250 setup fee for each consumption bar

Hosted bar pricing

Beer	\$9
Wine selections	\$10
Mixed cocktails	\$12
Signature drink	\$14
Assorted soft drink	\$3

No-host bar

(Credit cards only)

Beer	\$10
Wine selections	\$12
Mixed cocktails	\$14
Signature drink	\$16
Assorted soft drink	\$3

No-host bar

\$250 setup charge for each 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 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

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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 subject to current administrative fees and 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 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.

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Audio/visual pricing

Basic av package

(Included with the room)

Projector with 16' x 14' screen

Wooden oak lectern

Wireless handheld microphone

Additional av equipment

Event Wi-Fi\$500.00

Audio System;

(mixer, 2 speakers, 1 wireless microphone)\$350.00

- Add speakers.....\$150.00/Speaker
- Add microphones..... \$100.00/Microphone
- Add subwoofers.....\$400.00/ 2 Subwoofers

Uplights.....\$960.00/ 12 Lights

RGB pin lights \$240.00/ 8 Lights

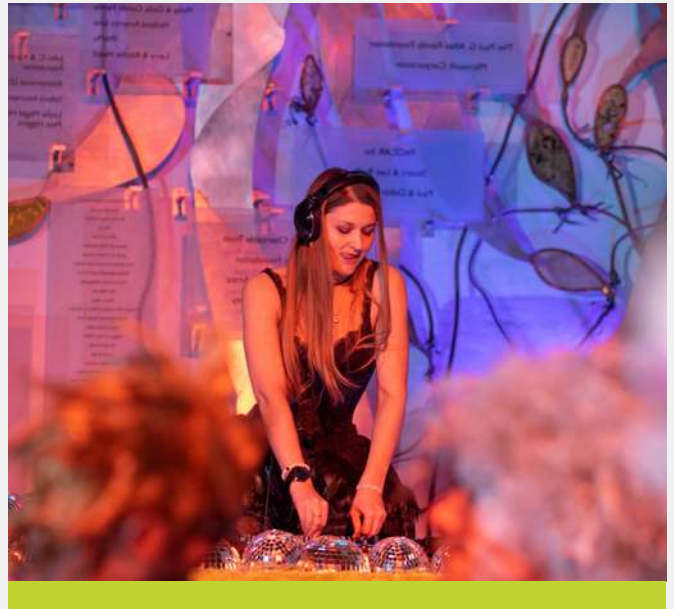
Spotlight.....\$180.00

Custom Gobo production with projection light.....\$350.00

Acrylic Podium\$100.00

Stage\$600.00

Lobby screen image display.....\$100.00



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