

Wedding Guide



NEW YORK ZOOS & AQUARIUM
EVENTS & CATERING

Your New York Aquarium Wedding Experience

SITUATED BY THE SEA in the famed Coney Island, you and your loved ones will greet sea lions, sip cocktails with sharks and celebrate while enjoying amazing ocean views. With a wide variety of indoor and outdoor event spaces for both your ceremony and reception, the entire park becomes your underwater oasis.



Your Experience



COCKTAIL HOUR

With multiple options for your cocktail hour, options include: meandering above Glover's Reef, an impressive 167,000-gallon exhibit, while enjoy beachfront views; sipping cocktails along-side the sea lions, otters and penguins; mingling atop our rooftop bar; or immersing your guests into an unforgettable underwater experience within Ocean Wonders: Sharks!

RECEPTION

Once inside of Ocean Wonders: Sharks!, guests will be able to enjoy some of the most beautiful coral while observing nature's most colorful and awe inspiring underwater life. Guests will also be able to get nose-to-nose with sand sharks while dining and dancing the night away.



Your Wedding Reception

CAVA TOAST

COCKTAIL HOUR FOLLOWED BY FOUR HOUR RECEPTION

SIX BUTLER PASSED HORS D'OEUVRES

HARVEST STATION

PASTA STATION

COCKTAIL-STYLE DINNER RECEPTION

WEDDING CAKE FROM BUTTERFLY BAKESHOP

— INCLUDES —

Choice of In House Table Cloths & Napkins

Tables, Chairs, Flatware, Glassware, Chinaware, etc.

Banquet Manager, Floor Captain, Bartenders & Servers

Bridal Suite

Complimentary Parking

One-year WCS Membership for the Wedding Couple

Cocktail Hour

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COLD

Beef Tenderloin Crostini
Caramelized Onions • Horseradish Crème

Smoked Salmon Points
Marble Rye • Caper Dust

Mini Lobster Tacos + \$4.00
Avocado Purée • Pickled Onions GF

Mini Chicken Tinga Taco
Scallion Crème • Cheddar Cheese GF

Classic Deviled Eggs GF, V

Tuna Tartare + \$4.00
Sesame Glaze • Wasabi Edible Spoon GF

Eggplant Caponata Cone V

Greek “Caprese” Skewer
Feta • Cucumber • Roasted Red Pepper
Oregano Vinaigrette GF, V

Caprese Skewer
Fresh Mozzarella • Cherry Tomatoes • Basil Pesto
GF, V

Bruschetta
Parmesan • Basil Edible Spoon V

INCLUDED COCKTAIL STATIONS

The Grazing Table

Assorted Cheeses, Hummus, Sundried Tomato Spread, White Bean Dip, Olives, Marinated Artichokes, Warm Spinach Dip, Crudite

Pasta Station

Fresh Caserecce and Penne Pastas, Choice of Two Sauces, Caesar Salad, Herbed Focaccia

HOT

Coney Island Frank
Sauerkraut • Mustard

Chicken Meatball with Fontina & Spinach

Mini Pulled Pork Slider
Cabbage Slaw

Pastrami Spring Roll
Thousand Island Dressing

Bulgogi Beef Wonton
Hoisin Sauce

Chili Glazed Pork Belly
Sesame Crust GF

Mini Blue Crab Cake + \$4.00
Lemon Remoulade

Duck Ravioli
Cherry Glaze

Spanakopita V

Tomato Soup Shooter
Mini Grilled Cheese V

French Onion Soup Boule

Edamame Dumpling
Sweet Chili Sauce V

Chorizo Empanada

Bacon Wrapped Short Rib
Gorgonzola GF

Paella Arancini
Roasted Garlic Aioli GF

GF – Gluten Free • V – Vegetarian • VG – Vegan

Dinner Selections

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COCKTAIL-STYLE DINNER STATIONS

please select three

Meatball Table

All Beef Italian Meatball · Marinara
Parmesan Cheese · Fresh Basil
Chicken, Fontina, & Spinach Meatball · Green Onion
Vegan Swedish Meatballs · Mushrooms · Fresh Herbs **VG**
Herb Focaccia Bread

Street Tacos

select two proteins

Roasted Gold Tilefish **GF** · Pulled Tinga
Chicken **GF** · Marinated Skirt Steak **GF**
Carnitas **GF** · Mesquite Portobello **GF**
Fresh Tomato · Pickled Onion · Sour
Cream · Guacamole · Queso Blanco
Hard Corn Tortilla Shells · Soft Flour Tortillas
Rice & Beans **GF, V**
Black Bean & Corn Salsa **GF, VG**
Fresh Corn Tortilla Chips **GF, VG**

Mac 'n Cheese

Cheddar Mac & Cheese
Toppings
Pulled Tinga Chicken · Shredded Beef Short Rib
Diced Bacon · Blue cheese · Franks Red Hot · Sautéed
Onions · Toasted Bread Crumbs

Sushi Bar Display

Assorted Traditional Sushi Rolls
Vegetable Rolls
Wasabi · Pickled Ginger · Soy Sauce

Slider Station

Cheeseburger · Lettuce · Tomato · Special Sauce · Potato Bun
Pulled Pork · Coleslaw · Potato Bun
Black Bean · Spicy Relish · Lettuce · Tomato **V**
House Made Potato Chips

Carving Station

select one

Whole Roasted Beef Tenderloin **GF**
Smashed Sweet Potato · Butter · Brown Sugar
Demi-Glace **GF**
Dinner Rolls

Sage Roasted Turkey Breast **GF**
Shaved Brussels Sprouts · Mashed Potatoes
Cranberry Relish · Pan Gravy **GF**
Dinner Roll

“Pernil” Style Roasted Pork Shoulder **GF**
Rice · Beans
Dinner Roll

Oven Seared Portobello Mushrooms **V**
Caramelized Onions **V**
Sherry-Shallot Reduction **V**
Dinner Roll

WEDDING CAKE SLICED AND SERVED TO ALL GUESTS

Birds & Beans coffee, assorted tea included
Dessert station enhancements available

Beverage Selections

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OPEN BAR

INCLUDED IN WEDDING PACKAGE

BEER:

Bud Light & Coney Island Mermaid Pilsner

WHITE WINE:

Peter Yealands Sauvignon Blanc & Bottega Vinaia Estate Pinot Grigio

RED WINE:

Sterling Vineyards Cabernet Vintner's Collection & Portillo Pinot Noir

ALCOHOL:

Tito's Vodka, Ravo Vodka, Drumshanbo Gunpowder Irish Gin, Bribon 100% Blue Agave Blanco, Bacardi Silver Rum, Captain Morgan Spiced Rum, Malibu Rum, Jack Daniels Tennessee Whiskey, Makers Mark Bourbon, Jameson Irish Whiskey, Dewars Single Malt Scotch, Johnny Walker Black Label Blended Scotch, Triple Sec, Bitters, Dry Vermouth & Sweet Vermouth

NON-ALCOHOLIC:

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Orange Juice, Cranberry Juice, Pineapple Juice, Grapefruit Juice, Sour Mix, Sparkling Water & Spring Water

UPGRADE TO A FULL PREMIUM BAR FOR \$15.00 PER GUEST

PREMIUM BAR

BEER:

Bud Light, Coney Island Mermaid Pilsner,
Six Point Bengali IPA & Lagunitas Sumpin' Easy Ale

WHITE WINE:

Peter Yealands Sauvignon Blanc, Bottega Vinaia Estate Pinot Grigio, & Rodney Strong Chalk Hill Chardonnay

RED WINE:

Sterling Vineyards Cabernet Vintner's Collection, Portillo Pinot Noir,
Bertani Valpolicella & Rocca delle Macie Chianti Classico

OTHER:

Vanderpump Rose & Chic Barcelona Cava

ALCOHOL:

Tito's Vodka, Ravo Vodka, Grey Goose Vodka, Drumshanbo Gunpowder Irish Gin, Bombay Sapphire Gin, Bribon 100% Blue Agave Blanco, Casamigos Silver Tequila, Bacardi Silver Rum, Malibu Rum, Captain Morgan Spiced Rum, Jack Daniels Tennessee Whiskey, Makers Mark Bourbon, Woodford Reserve Bourbon, Jameson Irish Whiskey, Dewars Single Malt Scotch, Johnnie Walker Black Label Blended Scotch, Macallan 12-year Single Malt Scotch, Triple Sec, Bitters, Dry Vermouth & Sweet Vermouth

NON-ALCOHOLIC:

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Orange Juice, Cranberry Juice, Pineapple Juice, Grapefruit Juice, Sour Mix, Sparkling Water & Spring Water

BRANDS SUBJECT TO AVAILABILITY

Pricing & Information

FEES

CEREMONY FEE: \$2,000

SITE FEE: \$5,000.00

CATERING AND BAR: \$185.00 per person

Pricing for Food & Beverage Does Not Include a 20% Administrative Fee or 8.875% NYC Sales Taxes

CAPACITY

Ocean Wonders: Sharks! can seat 90 guests

MINIMUM GUEST COUNT

FRIDAY/SUNDAY: 35

SATURDAY: 50

GENERAL INFORMATION

- The New York Aquarium staff is responsible for the venue, set-up, & food service for your event and are not responsible for the following: programs, ceremony procession, escort card table, gifts, favors etc
- All social events require an approved professional wedding planner or day of coordinator
- WCS requires supplemental event insurance and a certificate of insurance is required from all couples. Host and all vendors must have adequate Liability Insurance to include \$5,000,000 Umbrella, \$1,000,000 Worker's Compensation and \$1,000,000 Automobile for all vehicles making deliveries on property
- All vendors not on pre-approved list (page 9) must be approved by WCS
- Same day vendor delivery and pick up required
- Bridal Suite access starts at 4:00pm
- Complimentary Parking Available, after 3pm, in the main lot
- WCS does not offer individual tastings. Tasting events offered
- Pre-designated entree counts required 15 days prior to event
- Date held maximum of two weeks without deposit
- Children's Menu (3-12 years old): \$50.00
- Vendor Meals-Chef's Choice: \$75.00

Pre-Approved Vendors

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EVENT PLANNERS

Little Red Bean Productions
russell@littleredbeanproductions.com
646-828-9001
www.littleredbeanproductions.com

Veronica Joy Events
veronica@veronicajoyevents.com
201-925-2420
www.veronicajoyevents.com

Copper & Chloe
info@copperandchloe.com
908-783-5872
www.copperandchloe.com

Donna Anello Events
donna@donnaanelloevents.com
212-946-4817
www.donnaanellosignatureevents.com

PHOTOGRAPHY

Uplift Photography
jade@upliftphotography.com
347-991-9152
www.upliftphotography.com

Unique Lapin
sheena@uniquelapin.com
347-633-1773
www.uniquelapin.com

Calen Rose
hellocalenrose@gmail.com
617-285-8061
www.calenrose.com

Cody Raisig Photography
cody@codyraisig.com
720-771-6501
www.codyraisig.com

Andre Maier Photographer
andre@andremaier.com
212-388-2272
www.andremaier.com

DJ'S AND BANDS

Party Up Productions
partyup@partyupproductions.com
631-988-9579
www.partyupproductions.com

Sterling Strings NYC
sterlingstringsnyc@gmail.com
347-961-1437
www.sterlingstringsnyc.com

Jarrell Entertainment
info@jarrellentertainment.com
917-449-3435
www.jarrellentertainment.com

Partners In Sound Productions
anthony@pispgroup.com
718-967-7347
www.partnersinsound.com

Paris NY
516-867-7755
www.parisnewyorkband.com

DESSERTS

Butterfly Bakeshop
contact@butterflybakeshop.com
212-686-2253
www.butterflybakeshop.com

By the Way Bakery (Gluten Free)
914-478-0555
www.btwbakery.com

Dolce & Gelato
gino@dolceandgelato.com
1-844-Gelato1
www.dolceandgelato.com

Doughnuttery
info@doughnuttery.com
212-633-4359
www.doughnuttery.com

FLOWERS

Verde Flowers
info@verdeflowers.com
212-684-5204
www.verdeflowers.com

Anthony Brownie
ab@anthonybrownie.com
646-221-8901
www.anthonybrownie.com

Clores
orderflowers@cloresflowersandgifts.com
201-446-0542
www.cloresflowersandgifts.com

ADDITIONAL RENTALS

Something Different Party Rental
(Exclusive)
smile@sdpartyrental.com
973-742-1779
www.somethingdifferentparty.com

AUDIO VISUAL

ProSho
JR@prosho.com
718-227-2116
www.prosho.com

TRANSPORTATION

Golden Touch Transportation
customerservice@gttny.com
718-886-5204
www.goldentouchtransportation.com

US Bus Rentals
info@usbusrentals.com
866-952-8737
www.usbusrentals.com

CUSTOM INVITATIONS

Alpine Creative Group
steve@alpinecreativegroup.com
212-989-4198
www.alpinecreativegroup.com