

# 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