Weddings that show the depths of your love
Room Rentals are 4 1/2 hours, inclusive of the Wedding Ceremony, Cocktail Hour, and Reception.

ALL WEDDING CEREMONIES ARE HELD IN THE BREATHTAKING CORAL REEF ROOM

A one-hour rehearsal is included as part of your wedding package. The rehearsal will be held from 5:00 PM – 6:00 PM the week of your wedding and space is based on availability during that week.
Every wedding ceremony is held in the Coral Reef Room. Reception spaces include three breathtaking options. For options to accommodate over 150 guests, please speak to your Sales and Events Representative. An additional hour may be added onto the reception for $400.

UP TO 150 GUESTS :: ROOF TOP TERRACE

UP TO 150 GUESTS :: FIRST FLOOR LOBBY

UP TO 80 GUESTS :: CORAL REEF

*Capacity guidelines are subject to change based on CDC, State, and Local guidelines at the time of the event.
7:00 PM Ceremony in the Coral Reef Room
7:30 PM Cocktail Hour in 2nd Floor Lobby
8:30 PM - 11:30 PM Reception in Coral Reef Room and Waves of Wonder Gallery

An unforgettable setting featuring views of our half million-gallon floor-to-ceiling coral reef habitat.

Up to 80 guests

*Capacity guidelines are subject to change based on CDC, State, and Local guidelines at the time of the event.
ENJOY THE BREATHTAKING VIEW OF DOWNTOWN TAMPA AND SPARKMAN CHANNEL WHILE DINING AND DANCING UNDER THE STARS.

6:00 PM Ceremony in the Coral Reef Room
6:30 PM Cocktail Hour on Rooftop Terrace
7:30 PM - 10:30 PM Reception on Rooftop Terrace

80 - 150 GUESTS

*Capacity guidelines are subject to change based on CDC, State, and Local guidelines at the time of the event.
ENJOY AN EVENING IN THE AQUARIUM WITH YOUR GUESTS WITH YOUR RECEPTION IN THE FIRST FLOOR LOBBY. ACCESS TO THE CORAL REEF HABITATS ALL EVENING.

UP TO 150 GUESTS

7:00 PM  Ceremony in the Coral Reef Room
7:30 PM  Cocktail Hour in First Floor Lobby
8:30 PM - 11:30 PM  Reception in First Floor Lobby

*Capacity guidelines are subject to change based on CDC, State, and Local guidelines at the time of the event.
Small Animal Encounters
Duration: 20-minutes
Small animal encounters may include a juvenile American alligator, bird of prey, spiny-tailed iguana or whistling duck.
Animals may be available for hands-on touch experiences solely at the discretion of The Florida Aquarium’s animal care professional.

$250

Sloth Meet and Greet
Duration: 20-minutes
Our southern two-toed sloth will undoubtedly leave a lasting impression on your guests.

$400

Stingray Touch Habitat
Guests may have the opportunity to feel the velvety smooth skin of a stingray at our Stingray Beach touch experience. An educator will be available to answer guests’ questions.

$225

Bubble Curtain First Kiss
Share your first kiss in front of a wall of beautiful bubbles! These bubbles will magically fill the Coral Reef and wow your guests.

$250
The Florida Aquarium’s wedding packages are designed to be both unique and inclusive, in order to provide you with a smooth planning process and an unforgettable wedding day. The items listed below are included in your food and beverage package.

- Four Hour Hosted Bar
- Cocktail Hour with Hors d’oeuvres Display
- Decorative Votive Candles for Cocktail Tables
- Banquet Tables and Chairs
- Tables with Floor Length Black or White Table Linens
- Black or White Napkins
- Champagne Greet or Sparkling Cider Toast
- Cake Cutting Service
- Assorted Dinner Rolls and Butter

*Food and beverage selections subject to change based not only on availability, but also the safety and health of event guests and event staff. Please contact your Aquarium Event Member with any questions.*
All menu prices are subject to 22% taxable administrative fee and 7.5% sales tax. Service staff included for (4 ½) Hours – $35.00 per staff member per hour apply for additional service time.

**Choice of (1) Display:**

**Farmer’s Market**
Fresh and Marinated Vegetables, Assorted Crackers and Flatbreads, with a Spring Herb Dip

**Florida Fruit Sunburst**
Chef’s Selection of Seasonal and Local Fruits, with a Raspberry Yogurt Dip

* Food and beverage selections subject to change based not only on availability, but also the safety and health of event guests and event staff. Please contact your Aquarium Event Member with any questions.
CUSTOMIZE YOUR COCKTAIL HOUR WITH ADDITIONAL HORS D’OEUVRES, DISPLAYS, AND CHEF ACTION STATIONS

All passed items require butler service at $75 per butler. Butlers – one (1) per 50 people

**ADDITIONAL HORS D’OEUVRES**

**SELECT ANY (3) FOR $15 PER PERSON**
(Based on 3 pieces per person)

**Cold Hors d’oeuvres**
- Roasted Garlic Brushed Crostini with Tomato and Micro Salad
- Goat Cheese Crostini with Raspberry and Walnut
- Roasted Tenderloin with Tomato Horseradish Jam on Rosemary Focaccia
- Chilled Shrimp with Cucumber and Lime
- Chilled Crab Dip in Phyllo Cups
- Tzatziki Chicken in Phyllo Bites

**SELECT ANY (6) FOR $24 PER PERSON**
(Based on 6 pieces per person)

**Hot Hors d’oeuvres**
- Vegetable Empanada with Cilantro Cream
- Bacon Wrapped Brussel Sprouts
- Sweet and Spicy Meatballs
- Vegetable Spring Rolls with Sweet Chili Sauce
- Coconut Breaded Shrimp with Orange Ginger Sauce
- Chicken and Vegetable Skewers
- Pork Belly, Apple and Onion Tartlet
- Bacon Wrapped Scallops

*Food and beverage selections subject to change based not only on availability, but also the safety and health of event guests and event staff. Please contact your Aquarium Event Member with any questions.
HORS D’OEUVRES DISPLAYS

Cheese Display
Imported and Domestic Cheeses, Grapes, Jams, Crackers and Bread
Enhance your Cheese Display with Assorted Cured Meats for $5.00 per person

Charcuterie and Antipasto
Meats and Salamis, Marinated Vegetables, Olives, Mustards and Crackers
Enhance your Display with Assorted Cheeses for $3.00 per person

Shrimp Cocktail
Cocktail Sauce, Pineapple Habanero Sauce, Caper Remoulade and Lemons
Price based on (4) pieces per person

Spoon Display
Strawberry and Balsamic with Goat Cheese and Toasted Almonds; Watermelon, Feta and Mint (seasonal); Lump Crab with Mango Jalapeno Relish; Seared Scallops with Carrot Orange Coulis; Sugar Torched Figs with Walnut Pesto and Gorgonzola (seasonal); Mojo Pork with Pickled Red Onion and Plantain Chips
Price based on 60 pieces total

$350 per display for 100 guests
$400 per display for 100 guests
$500 per display for 100 guests
Choose 3 at $200
Choose 5 at $250

All menu prices are subject to 22% taxable administrative fee and 7.5% sales tax.

*Food and beverage selections subject to change based not only on availability, but also the safety and health of event guests and event staff. Please contact your Aquarium Event Member with any questions.
All menu prices are subject to 22% taxable administrative fee and 7.5% sales tax. All stations require a chef attendant at $125 per 100 guests.

**Potato Bar**
Yukon Gold Mashed Potatoes  
Wedge Fries and  
Sweet Tater Puffs

**Topping Bar Includes:**
Black Bean and Roasted Corn, Shredded Cheeses, Sour Cream, Bleu Cheese Crumbles, Butter, Green Onions, Chopped Bacon, Caramel Sauce, Cinnamon Sugar and Marshmallows

$10 per person

**Hand Carved Mahi Mahi Tacos**
Cilantro Lime Slaw, Roasted Habanero Aioli  
and Warm Tortillas

$12 per person

**Walk the Plank Mac and Cheese Bar (Pick 2)**

Pasta Served with Choice of Sauce:
– Spinach and Artichoke Parmesan Cream  
– Buffalo Chicken with Bleu Cheese Crumbles  
– Seafood: Lobster, Shrimp, Scallops and Crab  
– Basil Pesto

$15 per person

*Food and beverage selections subject to change based not only on availability, but also the safety and health of event guests and event staff. Please contact your Aquarium Event Member with any questions.*
**CHOICE OF (1) SALAD:**

**Channelside Salad**
Mixed Greens, Grape Tomatoes, Cucumbers, Carrots, Red Onions, Citrus Vinaigrette

**Classic Caesar Salad**
Romaine, Herbed Croutons, Shaved Parmesan, Caesar Dressing

**Spinach Salad**
Baby Spinach, Dried Cranberries, Spiced Walnuts, Crumbled Bleu Cheese, Raspberry Vinaigrette

**Wedge Salad**
Iceberg Lettuce, Bacon, Tomatoes, Chives, Spring Herb Dressing

**Tuscan Kale Salad**
Baby Kale, Parmesan, Toasted Almonds, Creamy Lemon Dressing

*Food and beverage selections subject to change based not only on availability, but also the safety and health of event guests and event staff. Please contact your Aquarium Event Member with any questions.*
All menu prices are subject to 22% taxable administrative fee and 7.5% sales tax. Gluten Free Options available upon request.

**Bruschetta Chicken**
Baby Heirloom Tomatoes, Fresh Mozzarella, and Basil with Balsamic, Roasted Garlic Couscous and Broccolini

**Roasted Salmon**
Creamy Lemon Dill with Wild Rice and Asparagus

**Citrus Glazed Salmon**
with Basmati Rice and Ginger Carrots

- **$115 per person**

**Seared Beef Tenderloin**
Cabernet Demi with Potato Au Gratin and Squash Medley

- **$130 per person**

**Short Rib**
Marsala with Herbed Polenta and Greens

- **$120 per person**

**Filet & Shrimp**
Hand Cut Tenderloin and Sautéed Shrimp with Herbed Butter with Bleu Cheese Risotto and Asparagus

- **$145 per person**

**Grouper & Filet**
Herbed Compound Butter Parmesan Risotto and Broccolini

- **$155 per person**

- **Choice of One (1) Starch:**
  - Roasted Garlic Couscous
  - Sweet Potatoes
  - Ricotta Mashed Potatoes
  - Basmati Rice
  - Roasted Fingerling Potatoes
  - Potato au Gratin

- **Choice of One (1) Vegetable:**
  - Broccolini
  - French Beans
  - Braised Greens
  - Asparagus
  - Baby Carrots
  - Squash Medley

*Suggested pairings. For 3 or more options, there will be an additional charge of $5.00 per person.*

*Food and beverage selections subject to change based not only on availability, but also the safety and health of event guests and event staff. Please contact your Aquarium Event Member with any questions.*
## Buffet Options

**Italian**
- Caesar Salad
- Fresh Mozzarella and Tomato Salad
- Chicken with Prosciutto and Dijon Cream
- Tomato Basil Pasta
- Roasted Ratatouille
- Breadsticks

$100 per person

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**Channelside**
- Tropical Iceberg Salad
- Seasonal Fruit Salad with Toasted Coconut
- Roasted Pineapple Chicken
- Pork Loin with Tomato Chimichurri
- Jerk Mahi with Mango Salsa
- Cilantro Lime Rice
- Seasonal Vegetables

$110 per person

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**American**
- Mixed Greens Salad
- Wedge Salad
- Braised Short Ribs
- Salmon with Bourbon Glaze
- Rice Pilaf
- Zucchini Squash Medley

$115 per person

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**Water Street**
- Greek Salad
- Artichoke and Sundried Tomato Salad
- Chicken with Spinach and Tomato
- Salmon with Herbed White Wine
- Salt Crusted Prime Rib*
- Garlic Smashed Potatoes
- Fresh Seasonal Vegetables

$120 per person

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*Food and beverage selections subject to change based not only on availability, but also the safety and health of event guests and event staff. Please contact your Aquarium Event Member with any questions.*
CREATE YOUR OWN

All menu prices are subject to 22% taxable administrative fee and 7.5% sales tax.

CHOICE OF (2) ENTRÉES
$125 PER PERSON

CHOICE OF (3) ENTRÉES
$130 PER PERSON

SALADS - CHOICE OF (2)

Channelside Salad
Mixed Greens, Grape Tomatoes, Cucumbers, Carrots, Red Onions, Citrus Vinaigrette

Classic Caesar Salad
Romaine, Herbed Croutons, Shaved Parmesan, Caesar Dressing

Spinach Salad
Baby Spinach, Dried Cranberries, Spiced Walnuts, Crumbled Bleu Cheese, Raspberry Vinaigrette

Wedge Salad
Iceberg, Bacon, Tomatoes, Chives, Spring Herb Dressing

Tuscan Kale Salad
Baby Kale, Parmesan, Toasted Almonds, Creamy Lemon Dressing

SIDES - CHOICE OF (2)

Rice Pilaf
Cilantro Lime Cauliflower Rice
Roasted Herb Potatoes
Boursin Mashed Potatoes
Garlic Couscous
Glazed Baby Carrots
Green Beans with Almonds
Roasted Brussel Sprouts
Steamed Broccoli
Chef’s Fresh Seasonal Vegetables

* Food and beverage selections subject to change based not only on availability, but also the safety and health of event guests and event staff. Please contact your Aquarium Event Member with any questions.
Custom Buffet

CREATE YOUR OWN

All menu prices are subject to 22% taxable administrative fee and 7.5% sales tax.

**CHOICE OF (2) ENTRÉES**  $125 PER PERSON

**CHOICE OF (3) ENTRÉES**  $130 PER PERSON

**ENTRÉES**

Chicken Cacciatore

Spinach Artichoke Chicken

Flank Steak with Chimichurri

Roasted Tenderloin with Cipollini Onions

Caribbean Mahi with Pineapple and Mango Relish

Salmon with Lemon Dill and Fried Capers

Pork Loin with Corn Succotash

Cheese Tortellini with Tomato Ragout

Salt Crusted Prime Rib*

*Requires Carver – one (1) Carver per 100 Guests - $125.00 per carver

* Food and beverage selections subject to change based not only on availability, but also the safety and health of event guests and event staff. Please contact your Aquarium Event Member with any questions.
All menu prices are subject to 22% taxable administrative fee and 7.5% sales tax.

**CHOICE OF (2) ACTION STATIONS AND (2) ADDITIONAL ENHANCEMENTS**

**$100 PER PERSON**

### ACTION STATION - CHOICE OF (2)

All stations require a chef attendant at $125 per 100 guests.

#### Sliders - Choose (3)
- Angus Slider: Lettuce, Tomato, and house made Ketchup
- Blackened Grouper: Pineapple Aioli
- BBQ Brisket: Apple Slaw
- Nashville Hot Chicken: Dill Pickle
- Cuban: Ham, Carnitas Pork, Swiss Cheese, Cuban Mayonnaise

**Additional charge of $2.00 pp**

#### Macaroni & Cheese - Choose (2) Sauces
- Four Cheese: Parmesan, Cheddar, Cream Cheese, Mozzarella
- Spinach Artichoke
- Buffalo Chicken topped with Bleu Cheese Crumbles
- Seafood: Shrimp, Scallops, and Mussels
- Basil Pesto
- Loaded: Bacon, Shredded Cheddar, Green Onion, Sour Cream

#### Potato Bar
- Criss Cut, Baked Potato, and Sweet Potato Puffs topped with your choice of Shredded Lettuce, Tomato, Black Olives, Bacon, Shredded Cheese, Sour Cream, Salsa, Bacon, Bleu Cheese, Ranch, Butter, Green Onion, Cinnamon Sugar, Marshmallow Fluff, Caramel

#### Pasta Bar
- Pastas with Alfredo or Marinara. Order with choice of chicken, Meatballs, Seasonal Vegetables, Pesto or Fresh Herbs

<table>
<thead>
<tr>
<th>ADDITIONAL ENHANCEMENTS - CHOICE OF (2)</th>
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<tbody>
<tr>
<td>- Fruit Platters with Raspberry Dip</td>
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<tr>
<td>- Crudité Platter with Spring Herb</td>
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<tr>
<td>- Channelside Salad with Citrus Vinaigrette</td>
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<tr>
<td>- House Made Chips - Salt and Pepper, Garlic Parmesan, BBQ</td>
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<tr>
<td>- Chef Selection of Assorted Small Bites</td>
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<tr>
<td>- Sweet Empanadas*</td>
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<tr>
<td>- Savory Empanadas*</td>
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<tr>
<td>- Assorted Dessert</td>
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*Additional charge of $1.00 pp*

*Food and beverage selections subject to change based not only on availability, but also the safety and health of event guests and event staff. Please contact your Aquarium Event Member with any questions.*
In-house catering personnel must dispense all beverages. Bartenders are staffed one (1) per 100 guests. A $125 per bartender fee will apply for a (4 ½) hour service. Additional service time will be charged at $35.00 per bartender per hour.

**DELUXE OPEN BAR**
(Included in Wedding Package)

**Mixed Drinks and Spirits**
Jim Beam, Bacardi, Tanqueray, Tito’s, Jose Cuervo Especial, Dewar’s

**Beers**
Bud Light, Miller Lite, Michelob Ultra, Yuengling, Stella, Corona, Sam Adams, Angry Orchard Cider

**Wines**
The Velvet Devil Merlot, Kung Fu Girl Riesling, Eve Chardonnay, Robert Mondavi Pinot Grigio, Mark West Pinot Noir, Woodbridge Cabernet Sauvignon, Riondo Prosecco

**Assorted Sodas and Juices**
Coke, Diet Coke, Sprite, Ginger Ale, Bottled Water
Orange Juice, Cranberry Juice, Pineapple Juice, Tonic Water, Club Soda

*To extend your bar package over (4) hours, add $8.00 per person per hour. To upgrade your bar package to premium brand liquor, add $11.00 per person.*
In-house catering personnel must dispense all beverages. Bartenders are staffed one (1) per 100 guests. A $125 per bartender fee will apply for a (4 ½) hour service. Additional service time will be charged at $35.00 per bartender per hour.

### CRAFT BEERS - $5.00 per person

Select (1) Brewery, (3) Beers from Chosen Brewery Will Be Featured at Your Wedding

- Coppertail Brewing
- Tampa Bay Brewing Company
- Bold City Brewing

### SIGNATURE DRINKS

- 3 Gallon - $350.00 (Accommodates 100 or less guests)
- 5 Gallon - $650.00 (Accommodates 160 or less guests)

**Blushing Whiskey Sour**
Irish Whiskey, Simple Lemon Syrup and Blackberries

**Wedding Sangria**
Blush Wine, Red Wine, Pineapple Juice, Fruit Punch, Lemons, Limes and Oranges

**Blue Shark**
Captain Morgan, Bacardi, Blue Curacao, Sweet and Sour and Grenadine; Garnish with a Blue Gummy Shark

*Food and beverage selections subject to change based not only on availability, but also the safety and health of event guests and event staff. Please contact your Aquarium Event Member with any questions.*
Available for children 12 and under and includes: 4 Hour Hosted Soda, Bottled Water and Juice Beverages; Assorted Rolls and Butter; plus a Milk and Cookie. All menu prices are subject to 22% taxable administrative fee and 7.5% sales tax. Gluten Free selections available upon request.

**PLEASE CHOOSE (1) SELECTION FOR ALL CHILDREN**

**PLATED DINNER:**
All Children’s Entrées include Fresh Fruit Salad Starter

- **Baked Chicken**
  Mashed Potatoes and Steamed Broccoli

- **Chicken Fingers**
  Wedge Fries and Green Peas and Carrots

- **Macaroni and Cheese**
  With Green Peas and Carrots

$32.95 per person

**BUFFET DINNER:**
Minimum of 15 Children for Buffet

- Fresh Fruit Salad
- Chicken Tenders
- Macaroni and Cheese
- Green Peas and Carrots
- Wedge Fries

$39.95 per person

*Food and beverage selections subject to change based on availability, but also the safety and health of event guests and event staff. Please contact your Aquarium Event Member with any questions.*
# Preferred Vendors

## Wedding Planning Services

**Days Remembered by ND**  
Natalia Day  
678-591-6475  
natalia@daysrememberedbynd.com

**Breezin Weddings**  
Jessie Soplinkski  
813-348-4998  
Jessie@breezin.com

**Blue Skies Events**  
Heather Tyler  
813-906-5848  
info@eventsbyblueskies.com

## Event Décor

**Savvy Event and Entertainment**  
Irene Caban  
813-922-1733  
irene@savvydmc.com

**Grand Events of Florida**  
Danielle Seaberg  
727-376-8770  
danielle@grandevent.com

**Express Urself Media**  
813-997-1117  
liz@expressurselfmedia.com

**LemonDrops**  
727-823-3432  
melanie@lemondropsfl.com

## Florists

**Marigold Flower Company**  
813-518-5551  
hello@marigoldflowerco.com

**Botanica Florist**  
813-831-0965  
info@botanicaflorist.com

**Buds Blooms & Beyond**  
813-818-9699  
service@budsbloomsandbeyond.com

**Apple Blossoms**  
813-985-6409  
scott@appleblossomstampa.com

**Jennie’s**  
813-417-1111  
paul@jennies.com

**By The Bay**  
727-433-2944  
Bythebayfloral@gmail.com

## Live Entertainment

**Classic Entertainment**  
Allen Arellano  
813-891-1440 ext. 210  
allen@classicentertainment.com

**Sunset Strings**  
Dan and Erica Muresan  
239-322-9856  
music@sunsetsstrings.com

**Phase 5 Band**  
Josh Walther  
813-728-4189  
info@phase5band.com
Preferred Vendors

**DJ Services**

DJ by CJ  
John Strandberg  
813-684-7748  
djbycj@verizon.net

Grant Hemond & Associates, Inc.  
Michelle Norman  
727-376-8770  
info@granthemond.com

Celebrations 24  
Dave Kanaska  
727-289-1684  
dave@celebrations24.com

Music on the Move Entertainment  
Jacob Smeaton  
813-661-2933  
info@amusiconthemovedj.com

Boone’s Professional Events  
727-455-7864  
jeff@boonesproevents.com

DJ Cory Barron & Co  
813-494-1276  
welcome@djcorybarron.com

**Videographers**

AStewart Graphics  
727-742-5340  
astewartgraphics@gmail.com

Viola Cinematic  
Jocelyn Karas  
813-318-1765  
jocelyn@violacinematic.com

Iyrus Weddings  
727-409-3295  
will@iyrusent.com

**Bakeries**

The Artistic Whisk  
Jovana Unietis  
727-560-5662  
theartisticwhisk@gmail.com

Hands on Sweets  
Chef Marie & Chef Carlos  
813-810-6007  
cakes@handsonsweets.com

Alessi Bakery  
813-879-4544  
Mmaggiore@alessibakeries.com

Publix Greenwise Hyde Park  
Tammy Thomas  
813-250-0129  
Events.1182@publix.com

**Officiants**

A Perfect Witness  
Jayne Alford  
813-928-2402  
jayne@aperfectwitness.com

Sensational Ceremonies  
Rev. Rick Lackore  
813-504-8728  
revrick@sensationalceremonies.com
Photographers
AStewart Graphics Photo & Video
Amy Stewart
727-742-5340
astewartgraphics@gmail.com

Life Long Studios
Buffy Feldman
727-491-3872
info@lifelongstudios.com

Limelight Photography
Michael & Rebecca Zoumberos
813-296-4290
rebecca@stepintothelimelight.com

Carrie Wildes Photography Art & Design
Carrie Wildes
813-480-0324
carrie@carriewildes.com

Photo Booths
Flipbook Creations
Chip Alyea
407-963-7886
info@flipbookcreations.com

Shutterbooth
Monique Turley
813-600-3636
monique@shutterbooth.com

Boone’s Professional Events
Jeff Boone
727-455-7867
jeff@boonesproevents.com

Classic Entertainment
Allen Arellano
813-891-1440 ext. 210
allen@classicentertainment.com
Service Policies

**GUEST COUNT**
Your final guarantee of attendance is due 10 days prior to the event. If guests exceed the guarantee, appropriate charges will be incurred.

**FOOD & BEVERAGE MINIMUM**
A room rental and food and beverage minimum requirement will apply to your event. The minimum is prior to administrative fee and sales tax. It is determined based upon the space you require (or desire). This minimum may vary based upon the day of the week and the date of interest.

**MENU**
Please note this menu includes recommendations and may be customized to the needs of each event.

Menu selections and final payment for all parties must be confirmed no less than 10 days prior to the event.

Our menus are subject to change and ingredients may vary based on seasonality or availability. In addition to our published menu suggestions, our catering and culinary team are specialists in creating customized solutions.

Let your imagination be your guide knowing that we understand special requests, budget wants and dietary requirements. Our goal is to deliver a memorable experience for each and every guest.

As the exclusive food and beverage provider at The Florida Aquarium, no outside food or beverage of any kind may be brought into or removed from the location by either you or your guests.

**STAFFING**
We pride ourselves in providing outstanding service. In order to do this, we reserve the right to add appropriate staffing charges to each event.

**CREDIT CARD**
Credit card information is required for all catering orders, regardless if final payment will be made by cash or check. To submit credit card information, please complete our payment agreement form and return with your signed contract and client agreement.

**ADMINISTRATIVE CHARGES AND TAXES**
All catering orders will be assessed the 22% administrative charge and 7.5% tax on food, beverage and administrative charge. The administrative charge is not intended to be a tip, gratuity or service charge for the benefit of service employees and no portion of this administrative charge is distributed to employees.

**SERVICE OF ALCOHOLIC BEVERAGES**
Florida Division of Alcoholic Beverages and Tobacco regulations prohibit any alcoholic beverages from being brought onto or removed from the Florida Aquarium property. Florida State Law prohibits the sole and/or consumption of alcoholic beverages by any person under the legal age of twenty-one (21). A valid picture I.D. is required for the purchase and/or consumption of alcohol if any guest appears to be forty (40) years of age or younger. In accordance with our practice of safe and responsible alcohol service, all bar service and alcoholic transactions will be contingent on manager’s discretion.

**VENDORS**
All personnel contracted by the client are required to be off of our preferred vendor list. In addition, all weddings do require the booking of a preferred wedding planner 6 months prior to their event date. Please speak with your Sales & Events Representative if you have any questions prior to booking.

**VENDOR MEALS**
For vendors that require meals, there is an additional charge of $32.95. All vendor meals must be confirmed 10 days prior to the event.
WE ARE TRULY GRATEFUL FOR YOUR SEA OF SUPPORT

You can feel really good about having your wedding at The Florida Aquarium. Proceeds from your wedding go towards our conservation efforts - from preserving and restoring corals to rescuing endangered sea turtles, saving threatened sand tiger sharks, and much more.

Additionally, we’d like to thank all the participating photographers who contributed their amazing photography.

Photographer List

AStewart Graphics
Limelight Photography
Lifelong Photography Studio
Carrie Wildes Photography Art & Design
Hippie Love Photography
Matt Marriott Photography