



2017-2018 PROM GUIDELINES

All guests that enter the Aquarium **WILL** be included in the final guest guarantee counts and will be charged accordingly.

Please refer to Adventure Aquarium Standards and Invoice for More Information

All food will be served between 8:00pm and 10:00pm only. Please coordinate timing with your photographers in order to not interrupt food service.

ALL Doors Close at 9:00pm.

Please Refer to Adventure Aquarium Guidelines for More Information

Sales Tax Exempt Certificates **must** be presented at Contract signing.

All Payments for Catering are Due in Full 3 Business Days Prior to the Event

NO Backpacks

NO Oversized Purses

NO Alcohol

All Personal Items are Subject to Search

I Have Read and Understand the Guidelines Put Forth by The Adventure Aquarium and ARAMARK Corporation. Please sign and Date Below.

Event Coordinator

School:

Event Date:

School Principal





~Italian Market~

(2 Hour Maximum Duration)

(Dessert out Until Conclusion of Event)

Salad

*Traditional Caesar Salad with Herb Croutons
and Shredded Parmesan
Garlic Breadsticks*

Entrees (Choose 2)

*Pan Seared Chicken Piccata
Grilled Chicken Marsala
Classic Chicken Parmesan
Penne Vodka Cream*

*Pasta Purse in a Red Pepper, Mascarpone Blush
Italian Sausage with Peppers and Onions
Meatball Marinara*

Sides (Choose 2)

*Italian Vegetable Blend
Green Beans with Butter Rum glaze
Garlic Roasted Broccoli and Cauliflower
Smashed Red Bliss Potato
Yukon Mashed Potato
Rosemary Roasted Red Bliss Potatoes*

Dessert

*Cookies and Brownies or
Ice cream sundae bar**
Assorted Sodas and Bottled Water all Night***

\$49.00 per person

\$100.00 Soda Attendant Fee (1 person per 100 guests)*

*** \$100.00 per Sundae Bar attendant (staffed one per 100 guests)*

*~All Prices Subject to 21% Admin Charge and 7% New Jersey Tax. ~
Room Rental Rates will apply.*

Valid Through June 2018





~ Ben Franklin ~

*(2 Hour Maximum Duration)
(Dessert out Until Conclusion of Event)*

Salad (Choose 1)

*Garden Salad with Shredded Carrots & Cabbage, and Baby Tomatoes.
Ranch and Balsamic Dressings*

*Traditional Caesar Salad with Herbed Croutons and Shredded Parmesan
Garlic Bread Sticks*

Your Choice of (3) Two Entrees

Stuffed European Chicken Breast with Manchego and Asparagus in a Port Wine Demi-Glace

*Herb Crusted Chicken Breast with Sautéed Local Wild Mushrooms
Madeira Demi-Glace*

Grilled Teriyaki Salmon Fillets

Broiled Mahi Mahi with Mango Salsa

*Wild Mushroom Ravioli with Truffle Cream
Penne Vodka Cream*

Braised Short Rib with a Smoky Orange BBQ Glaze

Balsamic Fired Grilled Flank Steak with Pan Jus

Carving Station (Choose One)

Oven Roasted Turkey Breast with Whole Grain Dijon and Mango Chutney

Slow Cooked Herb Crusted Eye Round of Beef with Beef Jus and Horseradish Cream

Your Choice of (2) Sides

Roast Asparagus with Lemon Pepper

Green Beans with Butter Rum glaze

Garlic Roasted Broccoli and Cauliflower

Smashed Red Bliss Potato

Yukon Mashed Potato

Rosemary Roasted Red Bliss Potatoes

Orange Honey Glazed Baby Carrots

Classic Rice Pilaf

Dessert

Cookies and Brownies or

*Ice cream sundae bar***

*Assorted Sodas and Bottled Water all Night***

\$54.00 per person

\$100.00 Soda Attendant Fee (1 person per 100 guests)*

*** \$100.00 per Sundae Bar attendant (staffed one per 100 guests)*

*~All Prices Subject to 21% Admin Charge and 7% New Jersey Tax. ~
Room Rental Rates will apply.*

Valid Through June 2018

Events & Catering • 856-365-3300 ext. 7375
events@adventureaquarium.com





~ International ~

Maximum Service 350 guests

(2 Hour Maximum Duration)

(Dessert out Until Conclusion of Event)

Garden State

*Garden Salad with Shredded Carrots & Cabbage, and Baby Tomatoes.
Ranch and Balsamic Dressings*

*Traditional Caesar Salad with Herbed Croutons and Shredded Parmesan
Garlic Bread Sticks*

Mexico

Chicken Fajitas with Soft Flour Tortillas

*Diced Tomatoes, Shredded Lettuce, Monterey Jack Cheese, Pico De Gallo, Sour Cream
and Guacamole*

Italy

Penne Marinara

Pasta Purse with Red Pepper Mascarpone

Asia

*Cheese Steak, Buffalo Chicken and Vegetable Spring Rolls
with a Selection of Dipping Sauces*

Continental Europe

Assorted Pastries and Miniature Desserts

*Assorted Sodas and Bottled Water all Night***

\$58.00 per person

****\$100.00 Soda Attendant Fee*** (1 person per 100 guests)**

~All Prices Subject to 21% Admin Charge and 7% New Jersey Tax. ~

Room Rental Rates will apply.

Valid Through June 2018

Events & Catering • 856-365-3300 ext. 7375

events@adventureaquarium.com





~ The Philadelphia ~

(2 Hour Maximum Duration)

(Dessert out Until Conclusion of Event)

Salad

*Currents House Salad ~ Seasonal Blends of Greens, Heirloom Tomatoes,
English Cucumbers, Julienne Carrots, Red Cabbage*

Rustic Croutons with Choice of Two Dressings

*Traditional Caesar Salad with Herbed Croutons and Shredded Parmesan
Garlic Bread Sticks*

Carving (Choose One)

Herb Cured Prime Rib with Au Jus and Caramelized Horseradish Cream

*Smoked Pork Loin Stuffed with Spinach, Chevre and Red Pepper with Rosemary
Pan Jus*

Oven Roasted Turkey Breast with Whole Grain Dijon and Mango Chutney

Entrees

Pan Seared Chicken Picatta

Pasta Purse with Red Pepper Mascarpone

Wild Mushroom Ravioli with Truffle Cream

Garlic Roasted Broccoli and Cauliflower

Yukon Mashed Potato

Dessert

Cookies and Brownies or

*Ice cream sundae bar***

*Assorted Sodas and Bottled Water all Night***

\$64.00 per person

\$100.00 Soda Attendant Fee (1 person per 100 guests)*

*** \$100.00 per Sundae Bar attendant (staffed one per 100 guests)*

*~All Prices Subject to 21% Admin Charge and 7% New Jersey Tax. ~
Room Rental Rates will apply.*

Valid Through June 2018

Events & Catering • 856-365-3300 ext. 7375

events@adventureaquarium.com





Enhancements

(See Sales Manager for more details)

Mocktail Hour with Hot and/or Cold Hors D'oeuvres

Mocktail Station

Create Your Own Prom Signature Beverage

Retro Cupcake Station

Red Velvet Cake with Chocolate Truffle Center with Cream Cheese Buttermilk Frosting

Dark Chocolate Cake with Bittersweet Truffle Center and Chocolate Frosting

Buttery Vanilla Cake Filled With Vanilla Bean Cream with a Buttery Vanilla Frosting

Rich Chocolate Cake Filled With Peanut Butter-Chocolate Truffle Center with Fluffy Peanut Butter Icing

\$9.00 per Person

~All prices subject to 7% tax and 21% Admin Charge~

Candy Station Display

Note: All Unused Candy Will Be Discarded

Assortment of Classic and What's-New Candies Arranged In Tiered Glass Containers with Scoops and Bags for Guests to Serve Themselves

Standard to the Station:

Chocolate Covered Raisins, Traditional Gummy Bears, Assorted Swedish Fish, Skittles

Choice of Four Additional:

Butterscotch, M&Ms', Malted Balls, Chocolate Kisses, Tootsies Rolls Assorted Dumdum's, Smarties, Pixie Sticks, Rock Candy, Twizzlers and Sour Patch Kids

\$14.00 per person

\$150.00 Set-Up Fee

~All prices subject to 7% tax and 21% Admin Charge~





Enhancements Continued

Flavored Popcorn Station

*Arranged in Tiered Containers with the following seasonings:
Butter, Smoked Sea Salt, Truffle, Cheese and Chocolate Drizzle*

\$5.50 per Person

\$100.00 Attendant

~All prices subject to 7% tax and 21% Admin Charge~

Water Ice Station

*Cool Your Guest Off with Philadelphia Style Water Ice
Cherry, Lemon, Mango and Rainbow Fruity Flavors*

\$6.00 per Person

\$150.00 Attendant

~All prices subject to 7% tax and 21% Admin Charge~

Cotton Candy Cloud Station

*Fluff up Your Next Event with Clouds of Fun
Our Attendant Will Make it on site at Your Event
Blue Raspberry and Pink Vanilla Flavors*

\$6.00 per Person

\$150.00 Attendant

~All prices subject to 7% tax and 21% Admin Charge~

Chocolate Fountain Station

*Choice of one: Dark, Milk or Semi-Sweet Chocolate
Dippers to include: Strawberries, Bananas, Pineapples, Cherries,
Marshmallows, Pretzel Rods, Oreo, Graham Crackers, Sugar,
Vanilla & Strawberry Wafers and Chocolate Chip cookies*

Equipment Rental \$700.00 per 150 guests

Dippers: \$3.50 per person

~All prices subject to 7% tax and 21% Admin Charge~

Valid Through June 2018

