

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 ARAMARK Standards and Adventure Aquarium 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 Principal

School:

Event Date:

2010/2011 Prom Menu

~ South Philly Extravaganza ~

(2 Hour Maximum Duration)

(Dessert out Until Conclusion of Event)

Traditional Caesar Salad with Croutons and Parmesan Crisp

*Assorted Hoagies: Italian, Turkey, and Roast Beef, Olive Oil, Lettuce, Tomatoes, Spices,
with Onions and Hot Peppers on the Side*

Assorted Potato Chips

Chicken Tenders with Honey Mustard and Barbeque Sauces

Seasoned French Fries

Assorted Pizzas to Include: Cheese, Vegetable, and Pepperoni

Dessert

Freshly Baked Cookies and Brownies and Soft Pretzels

*Assorted Sodas and Bottled Water all Night***

\$39.00 per person

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

~All Prices Subject to 20% Service Charge and 7% New Jersey Tax. ~

Valid Through June 2011

2010/2011 Prom Menu

Italian

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

Salad

Classic Caesar Salad Served with Parmesan Crisp and Herbed Croutons

Garlic Breadsticks

Entrees (Choose 3)

*Chicken Picatta, Marsala or
Parmesan*

Herb Rubbed Roast Beef with Aus Jus

*Stuffed Shells with Marinara and Meatballs on the Side
or*

Penne Pasta with Alfredo Cream Sauce

Sides (Choose 2)

Oven Roasted Seasonal Vegetables

Fresh Harvest Classic Green Beans

Garlic Mashed Potatoes

Roasted Red Skin Potatoes

Dessert

Assorted Cookies, Brownies and Blondies

\$45.00 per person

*Assorted Sodas and Bottled Water all Night***

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

~All Prices Subject to 20% Service Charge and 7% New Jersey Tax. ~

Valid Through June 2011

2010/2011 Prom Menu

~ AMERICAN ~

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

Salad

*Classic Caesar Salad with Herbed Croutons and Parmesan Shavings
Garlic Bread Sticks*

Your Choice of (2) Two Entrees

*Wild Mushroom and Herb Chicken, Wild Mushroom Sauce
Grilled Marinated Flank Steak, Merlot Wine Reduction
Sirloin Steak Tips with Shallots and Mushrooms, Burgundy Sauce
Penne Pasta with Grilled Chicken, Cream Sauce, and Broccoli*

Your Choice of (2) Sides

*Oven Roasted Seasonal Vegetables
Fresh Harvest Classic Green Beans
Roasted New Potatoes
Garlic Mashed Potatoes
Wild Rice Pilaf*

Assorted Cookies and Brownies

\$47.00 per person

*Assorted Sodas and Bottled Water all Night***

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

~All Prices Subject to 20% Service Charge and 7% New Jersey Tax. ~

Valid Through June 2011

2010/2011 Prom Menu

~ AROUND THE WORLD ~

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

New Jersey the Garden State

*Tossed Garden Salad
Caesar Salad
Fresh Vegetable Crudites with Dips
Fresh Sliced Fruit Display
Garlic Bread Sticks*

Mexico

*Chicken or Beef Fajitas with flour tortillas
Taco Meat
Crispy Tortilla Shells
Chopped Tomatoes, Shredded Lettuce and Cheddar Cheese with Pico D'Gallo and Sour
Cream*

Italy

*Penne Pasta with Marinara Sauce
Cheese Tortellini with Alfredo Sauce
Crushed Red Pepper and Grated Cheese*

Asia

*Chinese Vegetable Stir Fry with Choice of Baby Shrimp or Chicken
Harvest Rice*

France

Assorted Miniature Pastries

\$50.00 per person

*Assorted Sodas and Bottled Water all Night***

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

~All Prices Subject to 20% Service Charge and 7% New Jersey Tax. ~

Valid Through June 2011

2010/2011 Prom Menu

~ Grand Buffet~

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

Salad bar

*Tossed Garden Salad
Caesar Salad
Fresh Sliced Fruit Display
Garlic Bread Sticks*

Entrees

*Chicken Piccata
Penne Pasta with choice of sauce
Garlic Mashed Potatoes
Green Beans*

Chef's Carvery
Roast Prime Rib of Beef*

Dessert

Ice cream sundae bar with vanilla and chocolate ice cream and assorted candy and nut toppings with whipped cream and assorted sauces

\$52.00 per person

*Assorted Sodas and Bottled Water all Night***

**\$100.00 carver fee (1 carver per 100 guests)*

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

~All Prices Subject to 20% Service Charge and 7% New Jersey Tax. ~

Valid Through June 2011

Enhancements

Hot or Cold Hors D'oeuvres

Chocolate Fountain

Ice sculptures

Ice cream sundae bars

Candy Buffet

Sparkling Cider toast

Frozen Slushie Machines