

LET US MAKE YOUR CELEBRATION AN ADVENTURE

A wedding is a tradition that never goes out of style.

Our Catering Sales Team is dedicated to guiding you through the process from menu planning to the small details that make your day a reflection of you and your partner.

Our experienced culinary and service teams are dedicated to making your dreams a reality.

FIVE HOUR WEDDING CELEBRATIONS

FIVE HOUR OPEN BAR

Featuring House Brand Cocktails
Signature Drink

COCKTAIL HOUR

Cheese & Crudité Station
Six Passed Hors d'oeuvres

THREE COURSE SERVED or BUFFET DINNER

Including Dessert or Three Tier Signature Wedding Cake

CHAMPAGNE TOAST

HOUSE LINENS AND FURNISHINGS

COMPLIMENTARY EVENING GUEST PARKING

EVENT STAFFING

Bridal Host to assist you from arrival to departure
Dedicated Event Captain along with experienced Bartenders, Chefs and Service Staff

SERVICE CHARGES AND SALES TAX

Room Rental Fees and Food and Beverage Minimums will be based on space.
Pricing will be provided by your Catering Sales Manager

COCKTAIL HOUR

HORS D'OEUVRES DISPLAY

VEGETABLE CRUDITÉS

Ranch and Red Pepper Hummus Dips

CHEESE DISPLAY

Chef's Selection of Cheeses
Garnished with Fresh and Dried Fruits
Assorted Crackers and Rustic Breads

BUTLER PASSED HORS D' OEUVRES

◆Select Six◆

ROASTED GOLDEN BEET AND FETA SKEWERS

with Basil Aioli

GUACAMOLE BOATS

with Pico de Gallo and Tortilla Chips

VEGETABLE SPRING ROLLS

Sweet Chili Dipping Sauce

CURRIED CHICKEN SALAD

with Celery Hearts and Golden Raisins in Cucumber Cup

CHICKEN AND WAFFLES

with Bourbon Maple Syrup

BACON WRAPPED SEA SCALLOPS

Roasted Jalapeño and Cilantro Aioli

SHIRMP CEVICHE WITH PLANTAIN CHIPS

CHEF'S ROAST BEEF COIN

with Glazed Carrot Coin
on Buttermilk Potato and Pea Mash

ARGENTINE BEEF EMPANADAS

Chimichurri Aioli

CHEESESTEAK SPRING ROLLS

Chipotle Ketchup

SPANAKOPITA

CARAMELIZED ONION AND FIG TARTS

Balsamic Glaze

PHYLLO CUPS

Filled with Celery Root Purée, Mission Figs
and Amish Bleu Cheese

SAFFRON, PEA AND PARMESAN ARANCINI

Sweet Tomato Chutney

BUFFALO CHICKEN SKEWERS

with Celery and Bleu Cheese Drizzle

CHICKEN TINGA

with Mini Tostadas and Avocado Mousse

MINI CRAB CAKES

Lemon Tarragon Aioli

SHRIMP COCKTAIL SHOOTERS

Classic Cocktail Sauce and Lemon
or Creole Remoulade and Lime

MINI GRILLED BRIE SANDWICHES

with Green Apple and Bacon

HOUSE-MADE FRANKS EN CROÛTE

Dijon Mustard

THREE COURSE SERVED DINNER PACKAGE

SALAD COURSE

◆ Select One ◆

CURRENTS HOUSE SALAD

Seasonal Greens, Heirloom Tomatoes, Julienne Carrots,
English Cucumbers, Shredded Red Cabbage
Served with Ranch and Balsamic Dressings

ZUCCHINI CARPACCIO

Baby Leeks, Marinated Feta, Frisée
Herb and Lemon Vinaigrette

CAESAR SALAD

Crisp Romaine, Rustic Croutons, Shaved Parmesan
Creamy Caesar Dressing

CURRENTS CLASSIC

Mixed Greens, Cherries, Toasted Almonds, Manchego
Champagne Honey Thyme Vinaigrette

CURRENTS WEDGE SALAD

Romaine and Iceberg Lettuce with Bacon
Shaved Celery Hearts, Radish and Peas
Buttermilk Bleu Cheese Dressing

SUMMER SALAD

Romaine, Escarole, Baby Kale and Arugula
Asparagus, Zucchini, Green Beans, Parmesan
Green Goddess Dressing

ESCAROLE AND FRISÉE SALAD

Poached Shrimp and Lump Crab
Golden Beets, Radish, Shaved Shallots, Fresh Herbs,
Pickled Fresno Chili
Lemon Dijon Vinaigrette
Add \$4 per person

ENTRÉE COURSE

◆ Select Two ◆

Entrée Selection Guarantee will be Provided in Advance

If Entrée Guarantee is not Provided, Additional \$10 per person will be Added

PAN ROASTED BREAST OF CHICKEN

Sweet Corn, Zucchini Hash, Citrus Beurre Blanc

ROASTED BREAST OF CHICKEN

Lemon Rosemary Potatoes and Leeks
Roasted Red Grape Au Jus

SEASONAL FISH

Braised Endive, Marinated Sweet Peppers
Fingerling Potatoes, Herb Beurre Blanc

CRAB CAKE

Gribiche, Asparagus, Roasted Artichokes
Frisée Herb Salad

STUFFED ROASTED BREAST OF CHICKEN

with Tomato, Basil and Mozzarella
Served over Eggplant Caponata, Fresh Basil Oil

ROASTED SALMON

Sweet Corn Puree, Purple Peruvian Potatoes
Leeks and Gremolata

ROASTED SWORDFISH

Creamy Eggplant Potato Puree, Watercress
Heirloom Tomato and Olive Relish

BRAISED BEEF SHORT RIBS

Creamy Parmesan Polenta and Pepporonata

GRILLED FILET MIGNON

Sweet Creamed Corn, Heirloom Cherry Tomatoes and Watercress

THREE COURSE SERVED DINNER PACKAGE CONTINUED

VEGETARIAN SELECTION

◆ Select One ◆

ROASTED MUSHROOM AND SWEET PEA RISOTTO

Topped with Shaved Parmesan

SUMMER BARLEY RISOTTO

Corn, Heirloom Tomatoes, Asparagus and Arugula

OVEN ROASTED TOMATO

Stuffed with Sweet Pea and Asparagus Couscous
On Wilted Spinach and Roasted Peppers
Parsley Pistou

TOASTED ISRAELI COUSCOUS

Dried Apricots, Pistachios, Arugula, Haricot Vert
Pickled Shallots
Champagne Honey–Thyme Vinaigrette

BASIL MARINATED TOFU

Served over Summer Ratatouille

DINNER ROLLS SERVED WITH BUTTER

DESSERT COURSE

Served with Coffee, Decaffeinated Coffee, Hot Tea

◆ Select One ◆

S'MORES STATION

Toast Your Own Marshmallows to Create a Classic

SUNDAE BAR

Chocolate and Vanilla Ice Creams
Chocolate, Caramel and Raspberry Sauces
Walnuts, Crushed Oreo's, M&M's, Reese's Pieces
Swedish Fish, Sprinkles
Whipped Cream, Maraschino Cherries

ITALIAN PASTRIES

Eclairs, Cream Puffs, Italian Cream Cannoli
Cheese Cannoli with Chocolate Chips
Sfogliatella

BUTTLER PASSED DESSERTS

House-baked Rocky Road Brownies
Chocolate Chip Cookies
Served with Shots of Chocolate Milk

BOOZY BERRIES

Chocolate Dipped Strawberries
Infused with Grand Marnier, Spiced Rum
Coconut Tequila

DELUXE COFFEE STATION

Shaved Chocolate, Whipped Cream, Flavored Syrups
Rock Candy Stirrers, Assorted Biscotti

THREE TIER WEDDING CAKE

Buttercream Icing

THREE COURSE SERVED DINNER PACKAGE

\$150 per guest

\$35 per child • \$45 per vendor

Pricing Includes 21% Administrative Fee and Sales Tax (Unless Otherwise Noted)

BUFFET DINNER PACKAGE

SALAD

◆ Select One ◆

CURRENTS HOUSE SALAD

Seasonal Greens, Heirloom Tomatoes, Julienne Carrots, English Cucumbers, Shredded Red Cabbage with Ranch and Balsamic Dressings

CURRENTS CLASSIC

Mixed Greens, Cherries, Toasted Almonds, Manchego Tossed with Champagne Honey Thyme Vinaigrette

CURRENTS WEDGE SALAD

Romaine and Iceberg Lettuce with Bacon Shaved Celery Hearts, Radish and Peas Buttermilk Bleu Cheese Dressing

CHICKPEA SALAD

Heirloom Tomatoes, Sweet Corn, Fennel, Asparagus, Baby Kale Feta Cheese and Basil Vinaigrette

CAESAR SALAD

Crisp Romaine, Rustic Croutons, Shaved Parmesan Creamy Caesar Dressing

TOASTED ISRAELI COUSCOUS SALAD

Dried Apricots, Pistachios, Arugula, Haricot Vert and Pickled Shallots Champagne Honey–Thyme Vinaigrette

WINTER HARVEST SALAD

Roasted Butternut Squash, Candied Walnuts, Dried Figs, Shaved Radish and Parmesan Lemon-Poppy Seed Dressing

SERVED WITH DINNER ROLLS AND BUTTER

ENTRÉES

◆ Select Two ◆

HERB ROASTED PORK LOIN

Roasted Apple and Topped with Parsley Pistou

CRISPY FRENCHED CHICKEN BREAST

Wholegrain Mustard and Lemon Beurre Blanc

HORSERADISH & FRESH HERB CRUSTED SALMON

GRILLED FILET MIGNON AU POIVRE

Add \$6.00 per person

PECAN AND HERB CRUSTED TILAPIA

STEAMSHIP ROUND OF BEEF

Horseradish Crème and Rosemary Au Jus

RED CHILI & CUMIN MARINATED FLANK STEAK

Salsa Verde

RED WINE & ROSEMARY BRAISED SHORT RIBS

ROASTED CHICKEN BREAST

Roasted Corn and Sweet Pepper Gravy

STUFFED CHICKEN BREAST

Mozzarella and Roasted Tomato, Herb Beurre Rouge

OVEN ROASTED SALMON

Spicy Mango Lime Cilantro Relish

PRIME RIB OF BEEF

Creamy Horseradish and Rosemary Au Jus

CITRUS BRAISED SHORT RIBS

Cognac Demi-glace

SAGE ROASTED TURKEY BREAST

Caramelized Onion Gravy and Cranberry Relish or Heirloom Tomato Relish

BUFFET DINNER PACKAGE CONTINUED

VEGETARIAN SELECTION

◆ Select One ◆

ROASTED VEGETABLE NAPOLEON

THREE CHEESE PASTA PURSE
with Red Pepper Mascarpone Cream Sauce

PUMPKIN RAVIOLI (Seasonal)
with Sage Butter Sauce

FARFALLE TUSCAN AIOLI

Garlic Aioli, Sundried Tomato, Capers, Kalamata Olives
Parmesan Cheese

OVEN ROASTED PORTABELLA RAVIOLI

Truffle Parmesan Cream

ACCOMPANIMENTS

◆ Select Two ◆

SAUTÉED SEASONAL VEGETABLES

ROASTED PUMPKIN, ACORN & BUTTERNUT SQUASH
with Red Grapes and Sage

ROASTED SWEET POTATOES
Poblano Peppers, Charred Red Onion & Spiced Pecans

CAULIFLOWER AND BROCCOLI GRATIN
with Fontina Parmesan Cream

GLAZED FALL VEGETABLES
Carrots, Parsnips, Turnips, Celery Root and Radish

HONEY DILL BABY CARROTS

ROASTED LEMON ASPARAGUS (Seasonal)

WILD RICE PILAF
with Dried Cranberries, Baby Spinach
and Maple Candied Walnuts

HERB TOSSED FINGERLING POTATOES

BUTTERMILK MASHED POTATOES
Fried Shallots

BUFFET DINNER PACKAGE CONTINUED

DESSERT COURSE

Served with Coffee, Decaffeinated Coffee, Hot Tea

◆ Select One ◆

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Toast Your Own Marshmallows to Create a Classic

SUNDAE BAR

Chocolate and Vanilla Ice Creams

Chocolate, Caramel and Raspberry Sauces

Walnuts, Crushed Oreo's, M&M's, Reese's Pieces

Swedish Fish, Sprinkles

Whipped Cream, Maraschino Cherries

ITALIAN PASTRIES

Eclairs, Cream Puffs, Italian Cream Cannoli

Cheese Cannoli with Chocolate Chips

Sfogliatella

BUTTLER PASSED DESSERTS

House-baked Rocky Road Brownies

Chocolate Chip Cookies

Served with Shots of Chocolate Milk

BOOZY BERRIES

Chocolate Dipped Strawberries

Infused with Grand Marnier, Spiced Rum

Coconut Tequila

DELUXE COFFEE STATION

Shaved Chocolate, Whipped Cream, Flavored Syrups

Rock Candy Stirrers, Assorted Biscotti

THREE TIER WEDDING CAKE

Buttercream Icing

BUFFET DINNER PACKAGE

\$140 per guest

\$35 per child • \$45 per vendor

Pricing Includes 21% Administrative Fee and Sales Tax (Unless Otherwise Noted)

ADDITIONAL ARRANGEMENTS

WEDDING CEREMONY & REHEARSAL

Currents Ballroom or the Ocean Realm Theater may be reserved for your ceremony. Ceremony doors open 30 minutes prior to the ceremony for guest arrival and seating. The \$500 Ceremony Fee includes one hour space rental, house furnishings and linens. Specialty furnishings and extended ceremony time may be subject to additional fees.

A complimentary ceremony rehearsal is included in your ceremony fee.

Rehearsals are scheduled thirty to sixty days prior to your ceremony.

Rehearsal timing is based on availability of your ceremony space.

MEET A PENGUIN

Have an African Penguin at your cocktail hour. Your penguin would be on display for 45 minutes with an Adventure Aquarium Biologist to answer your guests' questions.

This \$500 experience must be booked no less than ninety days prior to your celebration.

COCKTAIL HOUR STROLLING ANIMAL

For an intimate interaction, have a Marine Specialist from the Center for Aquatic Sciences stroll among your guests while holding an animal from their program collection. Animals from the current collection include owls, turtles, horseshoe crabs, and American Alligators. This one hour experience must be booked sixty days in advance. Your Catering Sales Manager can provide availability and pricing.

ACCESS TO AQUARIUM EXHIBITS

Your guests will only be able to explore the space rented for your celebration. Aquarium exhibit space may be available for rental. Your Catering Sales Manager can provide availability and pricing.

ADDITIONAL INFORMATION

PARKING

Complimentary evening parking is available for your guests across the street from the Aquarium. Your Catering Event Manager will provide directions for your guests. Valet Parking can be arranged through World Class Parking at 215-441-9006 or paul@worldclassparking.com.

YOUNG ADULT & CHILDREN'S MEALS

Children's meals can be provided for children ages 2 to 12 years at an inclusive price of \$35 per child. The children's menu will be determined at your event tasting. Young Adults ages 13 to 20 years will be served the adult menu at the adult package price less \$20.

TASTINGS

We will host a complimentary tasting to assist you in menu selection. Up to six guests may attend the tasting. Tastings are scheduled three to four months prior to your event. Tasting guidelines will be provided after your celebration is booked.

OUTSIDE CATERING

Aramark is the exclusive caterer for the Adventure Aquarium. Outside catering is not permitted except for Celebration and Wedding Cakes. We are happy to work with you to create menus to accommodate special dietary requirements or preferences. Kosher meals can be ordered for your event at market pricing.

HOUSE LINENS AND FURNISHINGS

Package pricing includes a variety of solid color napkins and floor length table linens; china, glass and silver service; votive candles, 60 inch round tables that accommodate 8

to 10 guests, cocktail seating, dancefloor and tables for DJs, gifts and favors. Specialty furnishings and linens are available for an additional charge.

EVENT SET-UP & TEAR DOWN

Your five hour event package is in addition to set-up and tear down time. You are not responsible for event set-up and tear down unless otherwise specified. Set-up access time will vary depending on date and location. All questions should be directed to your Catering Sales Manager.

COAT CHECK

Complimentary Coat Check can be arranged for your event.

SMOKING

Adventure Aquarium is a smoke-free facility (including e-cigarettes). An outdoor smoking area will be available for your guests.

DÉCOR & WEDDING VENDORS

Event décor and entertainment cannot create a hazard or undue hardship to the animal collection or facility. The following items are not permitted: confetti, loose sand, dried sea life, live fish or animals, glitter, rice, bird seed and balloons. No items may be nailed, screwed or adhered to walls, floor or exhibits. Indoor pyrotechnics, bubble and smoke machines may not be used. All décor and entertainment materials must be removed immediately following your celebration.

You will be asked to provide contact information and scope of services for all your on-site providers. All vendors providing on-site services are subject to approval by Adventure Aquarium Events and Catering. New vendors may be required to provide proof of insurance and workers compensation.

All vendor questions regarding load-in and set-up, tear down and on site requirements should be directed to your Catering Sales Manager. Vendor Meals are provided at an inclusive cost of \$45 per meal.