



Weddings

Cocktails.

Hors d'oeuvres.

Entrees.

Champagne.

Cake.

Good caterers
make great food.

Great ones make
sweet memories.



2012 WEDDING PACKAGES

At the Virginia Aquarium & Marine Science Center, your wedding celebration will become the first of many unforgettable memories together. Our experienced event planners will assist you with every decision and our staff will attend to every detail with professional, impeccable service. Our unique exhibit galleries set the stage for exquisite culinary creations so you and your guests can celebrate your special day.

Select from our three wedding packages which represent a variety of creative selections designed and prepared by our executive chef. We can customize alternative menus for your guests with specific needs. Create your perfect wedding celebration from the many amenities and endless possibilities the Virginia Aquarium & Marine Science Center has to offer.

All packages include

- One hour cocktail and hors d'oeuvres reception
- Complimentary champagne toast
- Select dinner buffet, three-course served, or station reception
- Uninterrupted open bar
- Twenty percent staffing charge and applicable sales taxes
- House linens, napkins, china, place settings
- Gift and cake tables
- Entertainment power
- Votive candles
- Cake cutting

Packages are all inclusive for receptions of 75 guests or more,
Prices are guaranteed thru 2012 with proper deposit.



PLANNING YOUR WEDDING

EVENT PLANNING

Sodexo is the exclusive caterer for the Virginia Aquarium & Marine Science Center. We look forward to making your wedding memorable. The following information will assist in creating a successful event for you and your guests.

- All event spaces are reserved on a first-come, first served basis.
- To reserve a date, please call the 757-385-0306. A tentative date will be held up to 14 days without a deposit.
- A non-refundable deposit of 25% of the estimated food and beverage total and a signed contract is required to confirm your reservation of the food and beverage ordered for the date of the event.
- Deposit requirements, menu prices and service charges are subject to change.

All clients will sign separate contracts with the Virginia Aquarium and Sodexo.

MENU

Our event coordinator is at your service to assist you and meet your needs. We offer three menu packages with a variety of menu options. There is a \$5,000 minimum on wedding reception packages. For Seated dinners you may offer your guests a choice of two entrees. Any additional entrees may be offered for an additional charge of \$10 per person. Vendor and children's meals are available. Please inquire with your event coordinator. No outside food or beverage is permitted into the Aquarium.

EVENT ORDER

A Banquet Event Order will be submitted for your approval at least four weeks prior to the function. It is the client's responsibility to review all arrangements, notify your event coordinator of any changes, and return the signed agreement at least three weeks prior to the date of the function.

GUARANTEED ATTENDANCE

A final attendance guarantee must be provided by 12 noon five business days prior to the event. This guarantee is not subject to reduction. Increase of guarantee will be dependent upon increased number and approval of the chef. If a guarantee is not received five business days prior to the event, the estimated count will be used as the final guarantee. We will prepare for 2% above the guarantee, and you will be charged whichever is greater, the guarantee or the number of actual guests served.

DECORATIONS

Decorations, posters, signs, or displays brought into the Aquarium must be approved before the event. Items may not be attached to walls, in order to prevent damage to fixtures or exhibits.

STAFFING CHARGE

Wedding package pricing is all-inclusive. Additional food or beverage purchases will be subject to a 20% staffing charge and applicable taxes. The staffing charge is not a gratuity but covers the labor expenses for staffing your event and may exceed our actual labor cost. Additional line item labor charges may apply.

PAYMENT

Sodexo accepts payments by money order, personal or corporate check.

No event or function may take place without the following terms of payment:

- **Deposit:** 25% of the estimated revenue due with signed contract.
- **Final Guarantee Balance:** Due by 12 noon, five business days prior to the event with final guarantee.
- **Any Remaining Balance:** Due the evening of the event, prior to leaving the Aquarium, (i.e. consumption bar).



DINNER BUFFET WEDDING PACKAGE

The Dinner Buffet Wedding Package includes: 3 hour of open beer and wine bar, 6 tray passed hors d'oeuvres, one stationary hors d'oeuvres, champagne toast, choice of one dinner buffet.

BEER AND WINE BAR

Select House Chardonnay, Select House Cabernet Sauvignon,
Michelob Ultra, Bud Light, Land Shark, Seasonal Brew
Assorted Sodas and Juices

TRAY PASSED HORS D'OEUVRES (please select six)

HOT

Mini Crab Cakes with Remoulade Sauce
Vegetable Egg Roll and Ponzu Dipping Sauce
Hawaiian Chicken Kabobs
Thai Pork Satay with Fresh Cilantro and Roasted Pineapple Chili Dip
Monterey Jack Cheese Quesadillas with Roasted Peppers and Guacamole Dip

COLD

Beef Tenderloin Bruschetta with Roasted Garlic Aioli and Sun-Dried Tomato Spread
Seared Rare Local Tuna on Fresh Cucumber with Soy Honey and Wasabi
Stuffed Cherry Tomato with Crispy Pancetta, Romaine Heart and Basil Aioli
Inca inspired Shrimp Drizzled with Tequila and Lime with Pumpkin Seed Dip
Honey-poached Pear and Bleu Cheese Tartlet with Scallions and Crumbled Cashews

STATIONARY HORS D'OEUVRES (please select one)

MAC AND CHEESE STATION

Classic Elbow Macaroni in a Cheddar Cheese Sauce
Orzo Pasta in a Fontina Cheese Sauce
Apple Wood Bacon, Caramelized Onion, Chives, Sautéed Mushrooms,
Roasted Corn, English Peas, Sun-Dried Tomatoes and Bacon Bits

SATAY STATION

Soy-Honey Beef Skewers
Lemongrass Scented Shrimp
Sesame Grilled Vegetables
Peanut, Spicy Teriyaki and Ginger Sesame Soy Dips

BRUSCHETTA STATION

Diced Tenderloin tossed with Fire Roasted Tomatoes
Spinach and Artichoke Spread
Tomato and Mozzarella
Olive Tapenade
Herbed Olive Oils and Parmesan Reggiano
Toasted Crostini, Italian, and Focaccia Breads

CHAMPAGNE TOAST

Select House Sparkling Wine

DINNER BUFFET (please select one)

THE LIGHT HOUSE

Baby Mixed Greens with Toasted Almonds, Craisins and a Champagne Vinaigrette
BBQ Glazed Salmon
Chicken Breast Tossed with Penne Pasta, Spinach Fresh Vegetables and a Basil Cream
Roasted Garlic Mashed Potatoes
Sautéed Haricot Verts
Dinner Rolls and Butter

MEDITERRANEAN

Tossed Caesar Salad with Herb Croutons and Shaved Parmesan Cheese
Olive Oil-Seared Chicken with Mixed Mushrooms and Herbs in White Wine Sauce
Pink Bay Shrimp and Mahi-Mahi with Asparagus Tips over Penne Pasta and Saffron Cream Sauce
Sautéed Vegetables with Garlic and Olive Oil Topped with Manchego Cheese
Blue Cheese Polenta
Dinner Rolls and Butter

SOUTHERN HOSPITALITY

Fresh Baby Spinach with Julienne of Sweet Red Onion, Sweet Strawberries and a Balsamic Reduction
Blackened Catfish
Slow Cooked Pork Roast with Carolina BBQ sauce
Southern Style Dirty Rice
Collard Greens
Coleslaw
Dinner Rolls and Butter

SOUTH OF THE BORDER

Caesar Salad with Roasted Corn, Spicy Croutons, Cucumber, Tomato,
and Queso Blanco with Cilantro Vinaigrette
Arroz Con Pollo (Chicken in Saffron Rice)
Beef or Carnitas (Pork) Fajita Station with Sautéed Peppers, Onions, Shredded Lettuce, Guacamole
and Diced Tomatoes, Salsa Verde and Salsa Reinano
Spanish Rice with Sweet Onions, Roasted Peppers and Vine Ripe Tomatoes
Warm Black Beans with Green Onions, Diced Red and Yellow Peppers

PACIFIC RIM BISTRO

Chopped Napa Cabbage tossed with Carrots, Snow Peas,
Mirin Spiked Cucumbers, Crispy Noodles and Honey Sesame Dressing
Kung Pao Chicken
Ginger Beef with Snow Peas
House Fried Rice
Fresh Edamame with Sea Salt

FRENCH QUARTER

Spinach Salad with Baby Potatoes, Hard Boiled Eggs and Sherry Bacon Vinaigrette
Poulet Roti (Roasted Chicken with a Mushroom Demi Glaze)
Crawfish and Andouille Sausage Gumbo with Sourdough Bread
Pommes de Terre au Gratin (Potatoes Au Gratin)
Vegetable Ratatouille
Red Beans and Rice
Dinner Rolls and Butter

Regular Coffee, Decaffeinated Coffee and Assorted Teas
Served with Sugar, Equal, Sweet & Low, Splenda, Half and Half

Custom Wedding Cake may be sliced and served or boxed for your guests to take home.

\$85 PER PERSON ALL INCLUSIVE FOR THREE HOURS
Wedding packages are for a minimum of 75 guests

ALL FOOD AND BEVERAGE IS SUBJECT TO 20% STAFFING CHARGE AND APPLICABLE VIRGINIA STATE TAXES.



THREE COURSE SERVED WEDDING PACKAGE

The Three Course Wedding Package includes: 4 hours of open wine and beer bar, 6 tray passed hors d'oeuvres, one stationary hors d'oeuvres, champagne toast, salad and dinner

WINE AND BEER BAR

Select House Chardonnay, Select House Cabernet Sauvignon,
Michelob Ultra, Bud Light, Land Shark, and Seasonal Brew
Assorted Sodas and Juices

TRAY PASSED HORS D'OEUVRES (please select six)

HOT

Mini Crab Cakes with Remoulade Sauce
Vegetable Egg Roll and Ponzu Dipping Sauce
Hawaiian Chicken Kabobs
Thai Pork Satay with Fresh Cilantro and Roasted Pineapple Chili Dip
Monterey Jack Cheese Quesadillas with Roasted Peppers and Guacamole Dip

COLD

Beef Tenderloin Bruschetta with Roasted Garlic Aioli and Sun-Dried Tomato Spread
Seared Rare Local Tuna on Fresh Cucumber with Soy Honey and Wasabi
Stuffed Cherry Tomato with Crispy Pancetta, Romaine Heart and Basil Aioli
Inca inspired Shrimp Drizzled with Tequila and Lime with Pumpkin Seed Dip
Honey-Poached Pear and Bleu Cheese Tartlet with Scallions and Crumbled Cashews

Stationary HORS D'OEUVRES (please select one)

MAC AND CHEESE STATION

Classic Elbow Macaroni in a Cheddar Cheese Sauce
Orzo Pasta in a Fontina Cheese Sauce
Apple Wood Bacon, Caramelized Onion, Chives, Sautéed Mushrooms,
Roasted Corn, English Peas, Sun-Dried Tomatoes and Bacon Bits

SATAY STATION

Soy-Honey Beef Skewers
Lemongrass Scented Shrimp
Sesame Grilled Vegetables
Peanut, Spicy Teriyaki and Ginger Sesame Soy Dips

BRUSCHETTA STATION

Diced Tenderloin tossed with Fire Roasted Tomatoes
Spinach and Artichoke Spread
Tomato and Mozzarella
Olive Tapenade
Herbed Olive Oils and Parmesan Reggiano
Toasted Crostini, Italian, and Focaccia Breads

CHAMPAGNE TOAST

Select House Sparkling Wine

SALAD COURSE (please select one)

ROMAINE SALAD
Grape Tomatoes, Sliced Olives, Feta Cheese, Red Wine Vinaigrette

HEARTS OF ROMAINE WITH CAESAR DRESSING
Tossed with Fresh Parmesan, Garlic Croutons

BABY MIXED GREENS SALAD
Pears, Walnuts, Goat Cheese, Sweet Sherry Vinaigrette

CRISP ROMAINE AND TENDER FIELD GREENS
Candied Pecans, Crumbled Blue Cheese, Dried Craisins, Sherry Dijon Vinaigrette

DINNER ENTRÉES (please select one)

CRISPY SEARED SALMON
Sweet Pea Puree, Tomato Concasse and Roasted Squash
Smoked Tomato Butter

ATLANTIC MAHI-MAHI
Wild and White Rice Blend with Toasted Almonds
Edamame Basil Aioli Mirin Spiked Red Pepper Salad

TARRAGON AND CITRUS CHICKEN BREAST
Pine Nut Cous Cous, Fresh Asparagus

ROASTED PORK TENDERLOIN
Savory Bread Pudding with Fresh Herbs Baby Green Beans, Roasted Shallot Demi

PAN SEARED CHICKEN BREAST
Cheesy Spoon Bread, Fresh Grilled Veggies, Roasted Corn Demi

FILET OF BEEF
Cheddar Mashed Potatoes
Bacon Infused Brussels Sprouts
Red Wine Demi Glaze and Balsamic Reduction
ADD \$5 PER PERSON

DUET OF:

FRENCH CUT CHICKEN BREAST
SEARED DIVER SCALLOPS
Lemon Thyme Risotto
Roasted Corn and Pepper Relish

BLACK PEPPER CRUSTED FILET OF BEEF
SEARED JUMBO LUMP CRAB CAKE
Black Truffle Mashed Potato
Grilled Asparagus
Charred Tomato Butter

ADD \$10 PER PERSON

Assorted Dinner Rolls and Butter
Regular Coffee, Decaffeinated Coffee and Assorted Teas
Served with Sugar, Equal, Sweet & Low, Splenda, Half and Half

Custom Wedding Cake may be sliced and served or boxed for your guests to take home.

\$95 PER PERSON ALL INCLUSIVE FOR THREE HOURS
Wedding packages are for a minimum of 75 guests

ALL FOOD AND BEVERAGE IS SUBJECT TO 20% STAFFING CHARGE AND APPLICABLE VIRGINIA STATE TAXES.



RECEPTION STATION WEDDING PACKAGE

This Wedding Package includes: 3 hour of open beer and wine bar, 6 tray passed hors d'oeuvres, one stationary hors d'oeuvres, champagne toast, choice of one dinner buffet.

BEER AND WINE BAR

Select House Chardonnay, Select House Cabernet Sauvignon,
Michelob Ultra, Bud Light, Land Shark, Seasonal Brew
Assorted Sodas and Juices

TRAY PASSED HORS D'OEUVRES (please select six)

HOT

Mini Crab Cakes with Remoulade Sauce
Vegetable Egg Roll and Ponzu Dipping Sauce
Hawaiian Chicken Kabobs
Thai Pork Satay with Fresh Cilantro and Roasted Pineapple Chili Dip
Monterey Jack Cheese Quesadillas with Roasted Peppers and Guacamole Dip

COLD

Beef Tenderloin Bruschetta with Roasted Garlic Aioli and Sun-Dried Tomato Spread
Seared Rare Local Tuna on Fresh Cucumber with Soy Honey and Wasabi
Stuffed Cherry Tomato with Crispy Pancetta, Romaine Heart and Basil Aioli
Inca inspired Shrimp Drizzled with Tequila and Lime with Pumpkin Seed Dip
Honey-poached Pear and Bleu Cheese Tartlet with Scallions and Crumbled Cashews

STATIONARY HORS D'OEUVRES (please select one)

MAC AND CHEESE STATION

Classic Elbow Macaroni in a Cheddar Cheese Sauce
Orzo Pasta in a Fontina Cheese Sauce
Apple Wood Bacon, Caramelized Onion, Chives, Sautéed Mushrooms,
Roasted Corn, English Peas, Sun-Dried Tomatoes and Bacon Bits

SATAY STATION

Soy-Honey Beef Skewers
Lemongrass Scented Shrimp
Sesame Grilled Vegetables
Peanut, Spicy Teriyaki and Ginger Sesame Soy Dips

BRUSCHETTA STATION

Diced Tenderloin tossed with Fire Roasted Tomatoes
Spinach and Artichoke Spread
Tomato and Mozzarella
Olive Tapenade
Herbed Olive Oils and Parmesan Reggiano
Toasted Crostini, Italian, and Focaccia Breads

CHAMPAGNE TOAST

Select House Sparkling Wine

RECEPTION STATIONS (please select three)

CREOLE

Sunburst Salad with Craisins, Toasted Almonds, Crumbled Blue Cheese and a Raspberry Vinaigrette
Andouille Sausage and Shrimp Skewer with Creole Mustard
Cajun Crawfish Risotto Cakes
Vegetable Ratatouille

ASIAN

Teriyaki Glazed Tofu and Beef Satay
Sesame Chicken Salad with cashews
Stir Fry Vegetables
Asian Noodles with Sauté of Bok Choy, Snow Peas and Carrots

SOUTH OF THE BORDER

Spinach and Arugula Salad with Fire-Roasted Red Peppers, Corn Relish and Cilantro Pesto
Taco Station with Seasoned Ground Beef and Shredded Chicken
Hard Corn Taco Shells
Shredded Lettuce, Diced Red Onions, Diced Tomatoes, Sour Cream, and Guacamole
Refried Beans
Spanish Rice with Sweet Onion, Roasted Peppers and Diced Tomatoes

SOUTHERN

Green Bean and Tomato Salad tossed in Balsamic Vinaigrette
Mini Pulled Pork Sandwiches
Carolina Slaw
Baby Mac and Cheddar Cheese
Seasoned Collard Greens

COMFORT

Iceberg Wedges with Diced Tomatoes, Crisp Bacon and Crumbled Blue Cheese
Rotisserie Baked Chicken Quarters
Green Bean Casserole
Cheesy Mashed Potatoes

MEDITERRANEAN

Caesar Salad with Herb Croutons and Shaved Parmesan Cheese
Chicken Cacciatore over Ziti
Sautéed Assorted Vegetables with Garlic and Olive Oil and Manchego Cheese
Herb-Roasted Red Potatoes

NORTH EAST

New England Clam Chowder
Roasted Chicken Breast with Apple Cranberry Relish
Corn on the Cob in Buttery Broth
Boston Baked Beans
Cheddar Mashed Potatoes

Regular Coffee, Decaffeinated Coffee and Assorted Teas
Served with Sugar, Equal, Sweet & Low, Splenda, Half and Half

Custom Wedding Cake may be sliced and served or boxed for your guests to take home.

\$100 PER PERSON ALL INCLUSIVE FOR FOUR HOURS
Wedding packages are for a minimum of 75 guests

ALL FOOD AND BEVERAGE IS SUBJECT TO 20% STAFFING CHARGE AND APPLICABLE VIRGINIA STATE TAXES.

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