



Created exclusively for the National Aquarium, Baltimore, MD **WEDDING CEREMONY AND RECEPTION IN PIER 3 7:30-11:30 P.M.**

PRICES

(Based on a minimum of 125 guests)

Menu: \$67.50 per guest

Bar: \$27 per guest

Service Personnel: \$3,540

(based on 125 to 150 guests)

Plus 6% tax and National Aquarium rental

- All fish selections sustainable
- Tables and house chairs included
- Standard solid linens and napkins, client choice of color, included
- Caterer's china, glass, silver, tabletop appointments and service equipment included
- Room provided for bridal party prior to the ceremony
- Option: 18'x18' dance floor for a rental fee of \$1,100

WEDDING CEREMONY 7:30-8 p.m.

TOUR & HORS D'OEUVRES 8-9 p.m.

CLASSIC DELUXE BAR

STATIONARY DISPLAYS

Jumbo Lump Baked Crab Fondue

hint of dry sherry and Old Bay served with sliced French bread rounds

Crudités Garden

carrots, celery sticks, cherry tomatoes and sugar snap peas displayed in glass cubes and served with roasted red pepper dip and spinach dip

Classic Crostini Bar

Mediterranean dips and spreads served with herb-toasted crostini and crispy pita chips

Tomato: mixture of chopped fresh tomatoes, basil, garlic and olive oil

Olivada: niçoise olive spread

Roasted Yellow and Red Pepper: chopped roasted red and yellow peppers and roasted onions, white wine vinaigrette

DINNER & DANCING 9-11:30 p.m.

CLASSIC DELUXE BAR

CHAMPAGNE TOAST

SERVED SALAD COURSE (Please select one)

Tropical Salad

mesclun greens topped with hearts of palm, thinly sliced papaya, mango and mandarin orange with white balsamic vinaigrette

Herbed Salad

oven-roasted tomatoes, basil, arugula and amethyst micro-greens; toasted goat cheese and basil-chive vinaigrette

Caesar Salad

romaine leaves, fresh parmesan, homemade croutons and Caesar dressing served in a parmesan frico cup

served with petite French rolls, pesto toast and petite buttermilk biscuits with butter rosettes

SERVED ENTRÉE COURSE (Please select one)

Menu I

Espresso-Barbecue-Rubbed Petite Filet Mignon: finely ground coffee beans, brown sugar, chili powder, sage and cayenne pepper

Marvesta Shrimp Scampi:

locally raised sustainable shrimp sautéed in white wine, olive oil, garlic and parsley butter

Bhutanese Red Rice

Sautéed Matchstick Vegetables sweet onions, red peppers, haricot verts and carrots

Menu II

Petite Filet Mignon with Porcini Mushroom Sauce: olive oil, brandy and crushed black peppercorns

Crispy Tilapia:

lemon onion relish

Simply Steamed Asparagus

Lyonnaise Red and Yukon Gold Potato Hash: caramelized grilled scallions, cayenne pepper, salt and pepper

Menu III

Grilled Sirloin of Beef: green, black and pink peppercorns and herb-infused olive oil with homemade onion rings

Asian Glazed Salmon: sesame seeds and shiitake mushrooms

Steamed Haricot Verts

Red-Skinned Mashed Potatoes

SWEET FINISH

Traditional Wedding Cake

European buttercream icing or American buttercream icing; designs of simple dots, basket weave, swags or vines with a fruit plate garnish

Brewed Decaffeinated Coffee and Hot Tea

half and half, 2% milk, sugar, Sweet'N Low, Splenda, lemon wedges

CLASSIC DELUXE BAR

Liquors

- Level Vodka
- Ketel One Vodka
- Bombay Sapphire Gin
- Dewar's White Label Scotch
- Crown Royal Whiskey
- Maker's Mark Bourbon
- Bacardi Rum
- Kahlua
- Dry and Sweet Vermouth
- Triple Sec

Beer and Wine

- Domestic and Imported Beers (Light and Regular)
- Monkey Bay Sauvignon Blanc
- 14 Hands Merlot
- Montevina White Zinfandel

Mixers and Non-alcoholic

- Pepsi
- Diet Pepsi
- Schweppes Ginger Ale
- Sierra Mist
- Schweppes Club Soda
- Schweppes Tonic
- Aquafina Water
- Ocean Spray Orange Juice
- Ocean Spray Grapefruit Juice
- Ocean Spray Cranberry Juice
- Bloody Mary Mix
- Rose's Lime Juice