

# Banneret News

**AQUARIUM**

AN UNDERWATER DINING ADVENTURE

**AQUARIUM**

AN UNDERWATER DINING ADVENTURE®

KEMAH, TEXAS

#11 KEMAH BOARDWALK • KEMAH, TX 77565 • 281.334.9010

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# Breakfast Selections

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## **Continental Breakfast**

Selection of Muffins, Danishes, Coffee Cakes, and Croissants served with Preserves, Butter, Assorted Chilled Juices, Freshly Brewed Regular and Decaffeinated Coffee

**\$14.00 per guest**

with Sliced Fresh Seasonal Fruit

**\$15.00 per guest**

with Greek Yogurt Bar

**\$17.00 per guest**

with Sliced Fresh Fruit

and Breakfast Tacos

**20.00 per guest**

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## **Breakfast Buffet**

Selection of Muffins, Danishes, Coffee Cakes, and Croissants served with Preserves, Butter, Sliced Fruit, Choice of Hash Browns or Country Fried Potatoes, Bacon/Sausage, Scrambled Eggs, French Toast with Maple Syrup, Assorted Chilled Juices, Freshly Brewed Regular and Decaffeinated Coffee

**\$26.00 per guest**

## **Bagels & Lox Station**

Whipped Cream Cheese, Capers, Tomato, Arugula, Sliced Sweet Red Onion with Assorted Bagels

**19.00 per guest**

## **Crepe Station**

Made-to-Order Crepes with assorted toppings, including Fresh Fruit, Jams, Chocolate, Nutella, and Whipped Cream

**\$15.00 per guest**

## **Fit & Healthy Buffet**

Seasonal Sliced Fruit, Greek Yogurt Parfaits, Scrambled Egg Whites, Chicken Sausage, Turkey Bacon, Country Potatoes, English Muffins, Croissants served with Preserves, Butter, Protein Bars

**\$25.00 per guest**

## **Biscuit Station**

Bacon, Turkey Sausage, Ham, Eggs, Peppers, Onions, Tomatoes, Country Gravy

**\$12.00 per guest**

Prices subject to 20% service charge plus applicable sales tax.



# Breakfast Selections

(Continued)

## Plated Breakfast

Choice of the following entrées:  
Scrambled Eggs, Peppered Bacon,  
and Sausage Links or  
Eggs Benedict with Hollandaise  
and Grilled Asparagus  
Served with Home-style Potatoes,  
Onions and Peppers

**\$22.00 per guest**

## Smoked Salmon

Bagels, Cream Cheese,  
Onion, Capers, Tomatoes

**\$20.00 per guest**

## Belgian Waffle Station

Fresh Berries, Vermont Maple Syrup,  
Fresh Whipped Cream,  
Strawberry Sauce

**\$13.00 per guest**

## Omelet Station

Ham, Bacon, Onion, Mushroom,  
Tomato, Spinach, Sweet Peppers,  
Scallion, Salsa, Cheddar and  
Jack Cheese, Fresh Eggs, Egg Whites,  
and Egg Beaters available

**\$14.00 per guest**

## Selection of Breakfast Tacos

Egg, Ham and Cheese  
Egg, Sausage and Cheese  
Egg, Chorizo and Cheese  
Egg, Potato and Cheese  
Egg, Bean and Cheese

**\$3.75 each**

## Fresh Bakery Items

Assorted Breakfast Pastries  
**\$25.00 per dozen**

Assorted Fresh Donuts  
**\$26.00 per dozen**

Bagels with Cream Cheese  
**\$26.00 per dozen**

Prices subject to 20% service charge plus applicable sales tax.



# Box Lunches

**\$17.00 per guest**

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## **Club Sandwich**

Turkey, Bacon, Cheddar Cheese, Swiss Cheese, Lettuce, Tomato

Apple  
Potato Chips  
Pasta Salad  
Cookie or Brownie  
Canned Soft Drinks or Bottled Water

## **Roasted Turkey and Provolone Cheese Sandwich**

Apple  
Potato Chips  
Pasta Salad  
Cookie or Brownie  
Canned Soft Drinks or Bottled Water

## **Ham and American Cheese Sandwich**

Sliced Ham, American Cheese, Lettuce, Tomato  
Apple  
Potato Chips  
Pasta Salad  
Cookie or Brownie  
Canned Soft Drinks or Bottled Water

## **Chicken Salad Sandwich**

Traditional Chicken Salad on Sourdough Bread  
Apple  
Potato Chips  
Pasta Salad  
Cookie or Brownie  
Canned Soft Drinks or Bottled Water

Prices subject to 20% service charge plus applicable sales tax.



# Picnic Packages

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## **GUPPY PICNIC PACKAGE**

Grilled Burgers with all the fixings

(Veggie Burgers available upon request)

Hot Dogs with all the fixings

### **Choice of One of the Following Side Dishes:**

Fruit Salad, Coleslaw, Potato Salad, Baked Beans,

Mac-N-Cheese or Mixed Green Salad with a Variety of Dressings

### **Package Includes:**

Kettle Chips

### **Choice of One of the Following:**

Variety of Frozen Treats, Assorted Cookies, Brownies, or S'mores

Served with Lemonade and Freshly Brewed Iced Tea

**\$24.00 per adult • \$14.00 per child (ages 3-10)**  
**(ages 2 and under FREE)**

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## **SHARK ATTACK PICNIC PACKAGE**

### **Choice of 3 of the Following Entrées:**

Grilled Burgers with all the fixings

(Veggie Burgers available upon request)

Hot Dogs with all the fixings

Bratwursts

BBQ Chicken Sandwiches

### **Choice of One of the Following Side Dishes:**

Fruit Salad, Coleslaw, Potato Salad, Baked Beans,

Mac-N-Cheese or Mixed Green Salad with a Variety of Dressings

### **Package Includes:**

Kettle Chips

### **Choice of One of the Following:**

Variety of Frozen Treats, Assorted Cookies, Brownies, or S'mores

Served with Lemonade and Freshly Brewed Iced Tea

**Soda \$2.50 per can**

**\$32.00 per adult • \$17.00 per child (ages 3-10)**  
**(ages 2 and under FREE)**

Prices subject to 20% service charge plus applicable sales tax.



# Snacks

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Snack Bars  
**\$3.50 each**

Granola Bars  
**\$3.50 each**

Sliced Fresh Fruit  
**\$4.50 per guest**

Whole Fresh Fruit  
**\$4.50 each**

Chips with Salsa  
**\$25.00 per quart**

Chips with Guacamole  
**\$37.00 per quart**

Individual Bags of Chips or Popcorn  
**\$2.75 each**

Mixed Nuts  
**\$34.00 per quart**

# Beverages

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Freshly Brewed Coffee,  
Decaffeinated Coffee,  
Iced Tea, and Herbal Teas  
**\$30.00 per gallon**

Assortment of Regular and Diet Soft  
Drinks, Punch, and Lemonade  
**\$5.00 per guest  
for 4-hour package**

Sports Drinks  
**\$3.50 each**

Bottled Water  
**\$2.50 each**

Individual Tea Bags  
**\$2.50 each**

Individual Cartons of Milk  
or Chocolate Milk  
**\$2.50 each**

Chilled Orange, Cranberry,  
Grapefruit, or Apple Juice  
**\$40.00 per gallon**

Tropical Fruit Punch  
**\$35.00 per gallon**

Individual Juices  
**\$4.00 each**

Prices subject to 20% service charge plus applicable sales tax.



# Plated Lunch

All entrées include a Choice of Salad, Vegetable, Starch, Dessert, Assorted Breads, Iced Tea, and Coffee.

## Salads

### Field Greens

Grape Tomatoes, Cucumbers, Carrots,  
Raspberry Vinaigrette, Creamy Herb Dressing

### Classic Caesar Salad

Crisp Hearts of Romaine, Garlic Croutons, Shaved Parmesan

### Baby Spinach Leaves

Glazed Pecans, Strawberries, Feta Cheese, Raspberry Vinaigrette

### Caprese Salad

Heirloom Tomatoes, Fresh Mozzarella, Fresh Basil,  
Balsamic Glaze, Olive Oil

## Entrées

### Grilled Chicken Breast

Herb Oil and Cilantro Rice  
**\$23.00 per guest**

### Parmesan Crusted Tilapia

Pan Fried Panko-Parmesan Breaded Tilapia  
**\$23.00 per guest**

### Grilled Shrimp Scampi

Olive Oil, Lemon, Parsley, Garlic,  
Linguine Pasta  
**\$23.00 per guest**

### Southern Fried Fish

Cornmeal Breaded White Fish, Crispy Fried  
**\$23.00 per guest**

### Chicken Marsala

Classic Red Wine Reduction and Mushroom Sauce  
**\$23.00 per guest**

### Chicken Piccata

Capers and Lemon Butter Sauce  
**\$23.00 per guest**

### Vegetable Rigatoni Pasta

Summer Vegetables, Garlic, Spinach,  
Mushrooms, Marinara Sauce, Parmesan Cheese  
**\$23.00 per guest**

### Citrus Ahi Tuna Salad\*

Marinated Ahi Tuna, Mango, Strawberries, Grapes,  
Roasted Pepitas, Tortilla Strips, Lime Honey Vinaigrette  
**\$23.00 per guest**

\* CAUTION: These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.

Prices subject to 20% service charge plus applicable sales tax.



# Plated Lunch (Continued)

All entrées include a Choice of Salad, Vegetable, Starch, Dessert, Assorted Breads, Iced Tea, and Coffee.

## Child's Plate (10 years and under)

**Grilled Chicken | Chicken Tenders | Mac-N-Cheese**

Salad or Fresh Fruit

Fries or Steamed Broccoli

**\$20.00 per guest**

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## Starches

**Basmati Rice Pilaf**

**Jasmine Rice**

**Roasted Red Potatoes**

**Wild Mushroom Risotto**

**Garlic Pasta**

**Red Skin Mashed Potatoes**

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## Vegetables

**Steamed Broccoli**

**Green Beans**

**Broccolini**

**Maple Glazed Carrots**

**Creamed Corn**

**Roasted Root Vegetables**

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## Desserts

**Crème Brûlée**

**New York Cheesecake**

**Caramel Brownie**

**Apple Crumble**

Prices subject to 20% service charge plus applicable sales tax.



# Buffets

Each buffet includes a Choice of Salad, Assorted Breads, Iced Tea, and Coffee  
(Minimum 50 guests)

## The Captains Tier 1 **\$32.00 per guest**

Two Entrées | Two Sides | One Dessert

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## The Captains Tier 2 **\$35.00 per guest**

Two Entrées | Three Sides | One Dessert

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## The Captains Tier 3 **\$40.00 per guest**

Three Entrées | Three Sides | One Dessert

Prices subject to 20% service charge plus applicable sales tax.



# Buffets (Continued)

Each buffet includes a House and Caesar Salad, Assorted Breads, Iced Tea, and Coffee (Minimum 50 guests)

## Entrées

<b>Grilled Chicken</b>	<b>Grilled or Fried Shrimp</b> \$4.00 upcharge
<b>Citrus Blackened Tilapia</b>	<b>Herbed Atlantic Salmon</b> \$5.00 upcharge
<b>Chicken Parmesan</b>	<b>Grilled Mahi Mahi</b> \$5.00 upcharge
<b>Chicken Tenders</b>	<b>Top Sirloin</b> \$7.00 upcharge
<b>Grilled Pork Chop</b>	
<b>Southern Fried Fish</b>	
<b>Stuffed Flounder</b>	
<b>Shrimp or Chicken Fettuccine</b>	

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## Sides

<b>Steamed Broccoli</b>	<b>Basmati Rice Pilaf</b>
<b>Broccolini</b>	<b>Jasmine Rice</b>
<b>Green Beans</b>	<b>Wild Mushroom Risotto</b>
<b>Maple Glazed Carrots</b>	<b>Garlic Pasta</b>
<b>Creamed Corn</b>	<b>Whipped Yukon Gold Potatoes</b>
<b>Roasted Root Vegetables</b>	<b>Roasted Red Potatoes</b>
<b>Mixed Grilled Vegetable Medley</b>	<b>Roasted Fingerling Potatoes</b>
<b>Roasted Brussel Sprouts</b>	<b>Brown Sugar Glazed</b>
<b>Balsamic Glaze</b>	<b>Sweet Potatoes</b>

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## Desserts

<b>Strawberry Short Cake</b>	<b>Raspberry Mousse</b>
<b>New York Cheesecake</b>	<b>Apple Crumble</b>
<b>Caramel Brownie</b>	<b>Chocolate Shark Attack</b>

Prices subject to 20% service charge plus applicable sales tax.



# Buffets

Each buffet includes Assorted Breads, Iced Tea and Coffee (Minimum 50 guests)

## Classic Deli Buffet \$33.00 per guest

**Choice of Soup**

**Fresh Fruit Display**

**Muffaletta Sandwich**

**California Club Sandwich**

**Shrimp Tortilla Wrap**

**Condiments**

**Assorted Chips**

**Cobb Salad and Potato Salad**

**Assorted Desserts**

Prices subject to 20% service charge plus applicable sales tax.



# Plated Dinner

All entrées include a Choice of Salad, Vegetable, Starch, Dessert, Assorted Breads, Iced Tea, and Coffee.

## Soup

Served by the Cup

Roasted Jalapeño Soup

**\$6.00 per guest**

Roasted Tomato and Bacon Soup

**\$6.00 per guest**

Chicken Tortilla Soup

**\$6.00 per guest**

## Salads

### Field Greens

Grape Tomatoes, Cucumbers, Carrots,  
Raspberry Vinaigrette, Creamy Herb Dressing

### Classic Caesar Salad

Crisp Hearts of Romaine, Garlic Croutons, Shaved Parmesan

### Baby Spinach Leaves

Glazed Pecans, Strawberries, Feta Cheese, Raspberry Vinaigrette

### Wedge Salad

Blue Cheese Dressing, Red Onion, Tomatoes, Bacon

## Entrées

### Herb-Crusted Salmon

Lemon Beurre Blanc Sauce

**\$38.00 per guest**

### Monterey Chicken

Poblano Peppers, Onions, Mushrooms, Jack Cheese

**\$31.00 per guest**

### Grilled Vegetable Stack

Portobello Mushroom, Onion, Tomato, Zucchini, Yellow Squash  
and Eggplant. Served over Risotto topped with Balsamic Reduction

**\$31.00 per guest**

### Gnocchi with Porcini Mushrooms

Dry White Wine, Brown Butter, Fresh Rosemary, Thyme

**\$31.00 per guest**

### Southern Fried Fish

Cornmeal Breaded White Fish, Crispy Fried

**\$31.00**

### Citrus Tilapia and Shrimp

Pan Seared Tilapia, Orange Pico de Gallo

**\$31.00**

### Coconut Shrimp

Coconut Breaded Fried Shrimp and Served with Plum Sauce

**\$31.00**

### Ahi Tuna and Citrus Rice

Blackened Tuna, Lemon Rice

**\$38.00**

### Tilapia New Orleans

Shrimp, Scallops, Crawfish, Mushrooms, Creamy Cajun Sauce

**\$38.00**

### Tilapia and Shrimp Fresca

Parmesan Crusted Tilapia and Shrimp, Pan Fried

**\$38.00**

### Top Sirloin

Certified Angus Beef® Sirloin

**\$38.00**

### Sautéed Red Fish with Crab Meat

Topped with Avocado Pico

**\$38.00**

### Grilled Mahi Mahi and Shrimp

Topped with Lemon Butter

**\$42.00**

### Blackened Red Snapper

Topped with Pico de Gallo

**\$42.00**

### Chicken and Shrimp Bianco

Served over Spinach, Topped with White Wine Sauce

**\$42.00**

### Top Sirloin and Grilled Shrimp

Certified Angus Beef® Sirloin, Grilled Shrimp

**\$42.00**

Prices subject to 20% service charge plus applicable sales tax.



# Plated Dinner (Continued)

All entrées include a Choice of Salad, Vegetable, Starch, Dessert, Assorted Breads, Iced Tea, and Coffee.

## Child's Plate (10 years and under)

**Grilled Chicken | Chicken Tenders | Mac-N-Cheese**  
Salad or Fresh Fruit  
Fries or Steamed Broccoli  
**\$20.00 per guest**

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## Starches

<b>Basmati Rice Pilaf</b>	<b>Roasted Red Potatoes</b>
<b>Jasmine Rice</b>	<b>Roasted Fingerling Potatoes</b>
<b>Wild Mushroom Risotto</b>	<b>Brown Sugar Glazed Sweet Potatoes</b>
<b>Garlic Pasta</b>	
<b>Whipped Yukon Gold Potatoes</b>	

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## Vegetables

<b>Steamed Broccoli</b>	<b>Creamed Corn</b>
<b>Broccolini</b>	<b>Roasted Root Vegetables</b>
<b>Green Beans</b>	<b>Mixed Grilled Vegetable Medley</b>
<b>Maple Glazed Carrots</b>	<b>Roasted Brussel Sprouts</b>
	<b>Balsamic Glaze</b>

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## Dessert

<b>Strawberry Shortcake</b>	<b>Raspberry Mousse</b>
<b>New York Cheesecake</b>	<b>Apple Crumble</b>
<b>Caramel Brownie</b>	<b>Chocolate Shark Attack</b>

Prices subject to 20% service charge plus applicable sales tax.



# Cold Hors D'oeuvres

Butler Passed for a Maximum of One (1) Hour  
(Minimum 50 pieces ordered per item)

## **Bruschetta and Mozzarella Cheese**

Marinated Tomatoes, Fresh Mozzarella Cheese, Balsamic Glaze

**\$2.20 per piece**

## **Shrimp Salad Canapes**

Topped with Roasted Red Peppers on a Sliced Baguette

**\$2.70 per piece**

## **Hawaiian Chicken Salad Canapes**

Topped with Pineapple on a Crostini

**\$2.50 per piece**

## **Southwest Chicken**

on a Toasted Tortilla

**\$2.50 per piece**

## **Zucchini Fritters**

Feta Cheese and Yogurt Sauce

**\$2.70 per piece**

## **Ahi Tuna**

on a Wonton Crisp

**\$3.40 per piece**

## **Shrimp Cocktail**

Spicy Cocktail Sauce, served in a Shooter Glass

**\$3.20 per piece**

Prices subject to 20% service charge plus applicable sales tax.



# Hot Hors D'oeuvres

Butler Passed for a Maximum of One (1) Hour  
(Minimum 50 pieces ordered per item)

**Bacon Wrapped Scallop**  
**\$4.40 per piece**

**Pot Stickers**  
with Soy Lime Dipping Sauce  
**\$3.00 per piece**

**Seafood Stuffed Mushroom**  
**\$3.20 per piece**

**Chicken or Beef Satay**  
with Spicy Peanut Sauce  
**Chicken \$2.30 per piece**  
**Beef \$3.00 per piece**

**Crab Cake**  
with Roasted Red Pepper Coulis  
**\$4.40 per piece**

**Bacon Wrapped Shrimp**  
**\$4.00 per piece**

**Brie Cheese**  
with Cranberry  
**\$3.50 per piece**

**Beef Wellington**  
**\$4.40 per piece**

**Spinach and Cheese Turnover**  
**\$2.60 per piece**

**Flatbreads**  
with Chicken  
**\$2.50 per piece**

**Flatbreads**  
with assorted Vegetarian toppings  
**\$2.30 per piece**

Prices subject to 20% service charge plus applicable sales tax.



# Aquarium Kemah Displays

## Domestic and International Cheese Display

Imported Cheese, Fresh Seasonal Fruits, Berries,  
Sun-Dried Fruits, Nuts, Sliced Bread, Crackers

**\$135.00 per display (Serves 40)**

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## Vegetable Crudités

with Ranch and Creamy Avocado Dips

**\$150.00 per display (Serves 50)**

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## Antipasto Display

Italian Meats and Cheeses, Marinated and Grilled Vegetables,  
Olives, and Artisan Bread

**\$9.00 per person**

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## Smoked Salmon Display

Smoked Salmon, Capers, Red Onion, Chopped Egg,  
Cream Cheese, Lemon, Chives, Mini Bagels

**\$300.00 per display (Serves 20)**

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## Fresh Fruit Display

Sliced Seasonal Fruit and Berries

**\$120.00 per display (Serves 40)**

Prices subject to 20% service charge plus applicable sales tax.



# The Carving Board

One (1) Carver per 100 Guests Required

**\$75.00 per Carver for the First Two (2) Hours | \$35.00 for each additional hour**

## Steamship Round

Served with Horseradish Cream, Dijon Mustard, Petite Rolls

**\$950.00 per display (Serves Approx. 175-200)**

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## Whole Porchetta

Served with Meyer Lemon Sauce and Petite Rolls

**\$500 per display (Serves Approx. 30)**

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## Mustard-Crusted Leg of Lamb

with Grilled Naan Bread and Curry Aioli

**\$500 per display (Serves 30)**

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## Slow Cooked Brisket

with Crispy Onions and Jalapeño Cornbread

**\$350.00 per display (Serves 20)**

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## Prime Rib

Served with Horseradish Cream, Dijon Mustard, Petite Rolls

**\$650.00 per display (Serves Approx. 30)**

## Roasted Turkey (Semi-boneless)

Served with Cranberry Relish and Glazed Biscuits

**\$225.00 per display (Serves Approx. 20)**

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## Bacon Wrapped Pork Loin with Fresh Herbs (Semi-boneless)

Served with Rosemary Biscuits, Softened Brie,  
Seasonal Chutney, and Whole Grain Mustard

**\$250.00 per display (Serves Approx. 50)**

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## Herb Crusted Salmon

Served with Garlic Aioli and Béarnaise Sauce

**\$350.00 per display (Serves Approx. 50)**

Prices subject to 20% service charge plus applicable sales tax.



# Catering Amenities and Upgrades

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## Parks

All Day Ride Pass

**\$19.99 per person**

Stingray Reef Admission	<b>\$4.00 per person</b>
Face Painter	<b>\$175.00 per hour</b>
Caricature Artist	<b>\$200.00 per hour</b>

## Linen

Standard Linen	<b>Complimentary</b>
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## Marine Biology Department

Diver for Cylindrical Tank	<b>\$350.00 per hour</b>
Diver with Custom Logo Sign	<b>\$450.00 per hour</b>
Diver in Seasonal Costume	<b>\$450.00 per hour</b>
Diver in Seasonal Costume with Custom Sign	<b>\$550.00 per hour</b>

## Miscellaneous

Dance Floor	<b>\$100.00</b>
Audio Visual	<b>See Sales Associate for Pricing</b>
Furniture Removal Fee	<b>\$500.00</b>
Furniture Reposition Fee	<b>\$200.00</b>
Wedding Ceremony Chair Fee	<b>\$200.00 minimum for up to 100 Chairs</b> <b>\$1.00 per chair for additional chair(s)</b>

Prices subject to 20% service charge plus applicable sales tax.



# Bars By Consumption

	Standard Host Bar	Standard Cash Bar	Premium Host Bar	Premium Cash Bar*
Spirits	\$8.00	\$10.25	\$9.00	\$11.00
Wines	\$7.50	\$ 9.00	\$8.50	\$10.25
Beer	\$5.50	\$ 6.75	\$5.50	\$ 6.75
Imported Beer	\$6.50	\$ 7.75	\$6.50	\$ 7.75
Mineral Water	\$4.25	\$ 5.25	\$4.25	\$ 5.25
Soft Drinks	\$3.00	\$ 3.75	\$3.00	\$ 3.75

# Open Bar

	Standard Beer and Wine	Standard Full Bar	Premium Full Bar	Deluxe Full Bar
Two Hours	\$20.00	\$25.00	\$29.00	\$33.00
Three Hours	\$25.00	\$30.00	\$35.00	\$40.00
Additional Hours	\$ 5.00	\$ 7.00	\$ 7.00	\$ 8.00

\$100.00 Bartender Fee per Bar

Bartender Fee Waived if Revenue Exceeds \$500.00 per Bar

Cashier Required on All Cash Bars @ \$20 per Hour (minimum of Three (3) Hours)

Additional brands available - See Sales Associate

\*Standard pour only

Prices subject to 20% service charge plus applicable sales tax.



# Bar Selections

All Packages Include Assorted Soft Drinks and Bottled Water

## Standard

### SPIRITS

Deep Eddy Vodka  
Bombay Gin  
Bacardi Superior Rum  
Sauza Silver Tequila  
Jim Beam Bourbon  
Johnnie Walker Red Label Scotch

### BEER

#### (Choose four)

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Corona Extra  
Heineken  
Shiner Bock

### WINE

#### Red (Choose one)

Mirassou Merlot, Pinot Noir,  
Cabernet Sauvignon

#### White (Choose one)

Mirassou Sauvignon Blanc,  
Chardonnay

#### Blush

Beringer White Zinfandel

#### Sparkling

Kenwood Sparkling

## Premium

### SPIRITS

Tito's Handmade Vodka  
Tanqueray Gin  
Bacardi Superior Rum  
Cazadores Silver Tequila  
Jack Daniels Whiskey  
Johnnie Walker Red Label Scotch

### BEER

#### (Choose four)

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Corona Extra  
Heineken  
Shiner Bock

### WINE

#### Red (Choose one)

Beringer Founder's Estate Merlot,  
Pinot Noir, Cabernet Sauvignon

#### White (Choose one)

Beringer Founder's Estate Sauvignon Blanc,  
Chardonnay

#### Blush

Beringer White Zinfandel

#### Sparkling

Kenwood Sparkling

## Premium

### SPIRITS

Ketel One Vodka  
Bombay Sapphire Gin  
Bacardi Superior Rum  
Cazadores Silver Tequila  
Maker's Mark Bourbon  
Johnnie Walker Black Label Scotch  
Crown Royal Whiskey

### BEER

#### (Choose four)

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Corona Extra  
Heineken  
Shiner Bock

### WINE

#### Red (Choose one)

Sterling Vintner's Collection Merlot,  
Pinot Noir, Cabernet Sauvignon

#### White (Choose one)

Sterling Vintner's Collection  
Sauvignon Blanc, Chardonnay

#### Blush

Beringer White Zinfandel

#### Sparkling

Kenwood Sparkling

Prices subject to 20% service charge plus applicable sales tax.

# Wines by the Bottle

## Sparkling

Chandon Brut, California  
La Marca Prosecco, Italy

**\$53.00**  
**\$39.00**

## Chardonnay

La Crema, Monterey County  
Ballard Lane, Central Coast

**\$47.00**  
**\$31.00**

## Cabernet Sauvignon

Jordan Vineyards, Alexander Valley  
J. Lohr 'Seven Oaks', Paso Robles  
The Dreaming Tree, Chile

**\$99.00**  
**\$39.00**  
**\$39.00**

## Pinot Noir

Sea Sun, California

**\$39.00**

## Pinot Gris/Pinot Grigio

Santa Margherita, Alto Adige Italy  
Prophecy, Delle Venezie

**\$51.00**  
**\$35.00**

## Sauvignon Blanc

Sterling 'Vinter's Collection', Central Coast  
Decoy by Duckhorn, Napa Valley

**\$29.00**  
**\$43.00**

## Merlot

Rodney Strong, Sonoma County

**\$43.00**

## Unique Reds

Antigal UNO Malbec, Mendoza  
7 Deadly Zins Zinfandel, Lodi

**\$38.00**  
**\$38.00**

## Interesting Whites & Rosé

Mirassou Moscato, California  
Ferrari-Carano Rose, Sonoma County

**\$31.00**  
**\$39.00**

Ask your sales associate about additional items and activities available.



# Banquet Policies

## **MENUS**

Our Banquet menus are merely guidelines to assist you in the development of your event. We will be happy to design events to satisfy your special needs.

## **SERVICE CHARGE AND TAX**

A 20% Service Charge will be added to all food, beverage, specialty items and services. Prices are subject to all local and state taxes. Prices are subject to change at any time.

## **GUARANTEES**

A final guarantee figure will be required five business days prior to your scheduled event. This guarantee is not subject to reduction. If a guarantee is not received, the original contracted attendance figure will be used as the final guarantee. Should your guarantee figure be exceeded, Aquarium Kemah will endeavor to serve all guests the same entrée. A 15% surcharge may apply to all meals added and/or served after the guarantee is received. Should you choose to have more than one entrée available, a final guarantee for each item is needed and an additional charge will apply.

## **FOOD SERVICE**

Aquarium Kemah must supply all food. No food or beverage can leave the premises without prior arrangement.

## **BEVERAGES**

All beverages must be supplied by Aquarium Kemah, and be in accordance with state and local laws.

## **RESPONSIBILITIES**

Aquarium Kemah does not assume responsibility for damage or loss of items left unattended. Please inform your guests of this policy.

## **DEPOSIT**

A non-refundable deposit will be required at the time of booking based on the contracted amount. The balance of the account will be due five business days prior to the scheduled event.

## **DECORATIONS**

Guests may provide decorations subject to approval. Aquarium Kemah is not responsible for loss or damage to any items brought into or left at the property by a guest. Any decorations provided by the facility are the property of Aquarium Kemah and may be charged to the guest should they be missing upon completion of the event. Clients are not permitted to bring unauthorized animals on property including decorative fish in unapproved vessels. All fish and vessels must be supplied by Aquarium Kemah.

## **AUDIO VISUAL EQUIPMENT**

The Nautilus Ballroom is equipped with access to advanced technology. For further information, please contact your sales associate.

## **ROOM RENTAL**

The room rental charge will be negotiated upon booking depending on space contracted and duration of event.

## **ENGINEERING**

Should your event require additional electrical power, lighting, or installation of banners or signs, please contact your sales associate for a schedule of charges.

## **COAT CHECK**

A coat check attendant may be arranged in advance at the scheduled rate.

## **SUBCONTRACTORS**

Aquarium Kemah will be happy to supply a list of florists, decorators, musicians, and photographers upon request. All subcontractors must abide by Aquarium Kemah policies, as well as meet local, state and federal safety regulations.