



TEXAS STATE AQUARIUM®

CATERING **MENU**

DAYTIME
MENUS

RISE & SHINE BREAKFAST

Service for up to 2 Hours
Requires a Minimum Order of 25 Guests

INCLUDES:

Coffee & Hot Teas | Filtered Water | Orange Juice

SEASONAL CONTINENTAL

\$13 PER PERSON

Assorted Breakfast Pastries | Organic, Fresh Sliced Fruit

HEALTHY START CONTINENTAL

\$17 PER PERSON

Assorted Breakfast Pastries | Organic Whole Fruit | Granola | Organic Yogurt

COMPLETE BUFFET BREAKFAST

\$23 PER PERSON

Assorted Breakfast Pastries | Assorted Cereals & Milk

Roasted Breakfast Potatoes | Scrambled Eggs

Choice Of:

Applewood-Smoked Bacon **-or-** Breakfast Sausage

ADD-ONS

Applewood-Smoked Bacon \$5 per person

Assorted Bagels & Organic Cream Cheese Spreads \$4 per person

Assorted Muffins \$3 per person

Breakfast Burritos \$10 per person

Choice of: Chorizo -or- Fire Roasted Corn & Black Bean

Brioche Cinnamon French Toast \$9 per person

Build-Your-Own Yogurt Parfait \$8 per person

Includes: Granola | Organic Yogurt

Ham Breakfast Quiche \$52 per quiche (SRV 8)

Organic, Seasonal Fruit Salad \$6 per person

Roasted Breakfast Potatoes \$5 per person

Vegetarian Breakfast Quiche \$52 per quiche (SRV 8)

Vegetarian Frittata \$9 per person

Seasonal Vegetables | California White Cheddar

BRUNCH BARS

UP TO (2) HOURS OF SERVICE

BLOODY MARY BAR | \$16 PER PERSON

Standard Vodka | Bloody Mary Mix | Celery | Pepperoncini Peppers

Green Olives | Tabasco | Celery Salt | Lemons & Limes

MIMOSA BAR | \$14 PER PERSON

Standard Sparkling | Oranges | Raspberries | Assorted Juice Mixers

See 'Bar Services' for Bars & Bartender Pricing

Vegetarian options are available as protein substitutes upon request.
Due to the seasonal nature of our sustainable practices, items & prices are subject to change.
Prices are subject to a 22% service charge and sales tax.

BISTRO LUNCH

FOR GROUPS OF (75) GUESTS OR FEWER

V - Vegetarian / GF - Gluten Free

ADULT BOXED LUNCHES

\$17 PER PERSON

Drop-Off Service | Requires a Minimum Order of 20 Guests

EACH BOX LUNCH WILL INCLUDE THE FOLLOWING:

(1) Salad **-or-** (1) Sandwich per Guest:

Up to Two Salads or Sandwich Selections per Event

Kettle Chips | Chocolate Chip Cookie | Organic Whole Fruit | Canned Water

SALAD & SANDWICH BUFFET

\$20 PER PERSON

Service for up to 2 Hours | Requires a Minimum Order of 20 Guests

INCLUDES:

Kettle Chips | Chocolate Chip Cookies | Filtered Water | Infused Water

20 Guests | Select (1) Salad and (2) Sandwiches

21 Guests or More | Select (2) Salads and (3) Sandwiches

SALADS

PASTA SALAD (V)

Artichokes | Sun-Dried Tomatoes | Black Olives

QUINOA SALAD (GF, V)

Baby Kale | Cotija Cheese | Fire Roasted Corn & Black Beans | Cumin-Lime Dressing

CAESAR SALAD

Romaine | Croutons | Parmesan | Caesar Dressing

CHEF'S CHOICE SEASONAL SALAD

SANDWICHES

ROASTED TURKEY BREAST

Garlic Aioli | Arugula | Sun-Dried Tomatoes | White Cheddar

CHICKEN SALAD

Shaved Fennel | Grapes | Celery | Arugula | Cajun Creole Mustard

GRILLED VEGETABLE (GF,V)

Sun-Dried Tomato Hummus | Grilled Zucchini | Portobello Mushroom

ADD-ONS

ASSORTED CANNED SODAS \$5 PER PERSON

BOTTLED ICED TEA **-OR-** LEMONADE \$5 PER PERSON

ADDITIONAL SALAD SELECTION \$6 PER PERSON

ADDITIONAL SANDWICH SELECTION \$8 PER PERSON

VEGETARIAN ADD-ONS

ASSORTED GRILLED VEGETABLES \$12 PER PERSON

AVOCADO \$4 PER PERSON / CHICKPEAS \$2 PER PERSON

HUMMUS SPREAD \$4 PER PERSON / TOFU \$2 PER PERSON

Minimum Food Quantity Must Match the Guest Guarantee

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LUNCH BUFFETS

Service for up to 2 Hours

Requires a Minimum Order of 25 Guests | Pricing is per Person

V - Vegetarian | GF - Gluten Free

INCLUDES:

Filtered Water | Infused Water | Unsweetened Iced Tea

Add Lemonade for \$3 per person

TEXAS FAJITAS \$18

ANCHO RUBBED SKIRT STEAK

CITRUS MARINATED CHICKEN BREAST

CILANTRO RICE (GF, V) | REFRIED BEANS (GF, V)

SAUTÉED PEPPERS & ONIONS (GF, V)

SERVED WITH GUACAMOLE | SALSA | SOUR CREAM

SWEET CORN CAKE

CHOPSTICKS \$29

BEEF & BROCCOLI | TERIYAKI CHICKEN

CHICKEN POT STICKERS | VEGETABLE SPRING ROLLS (V)

FRIED TOFU VEGETABLE STIR FRY (V)

VEGETABLE FRIED RICE (V)

GREEN TEA COOKIES

SALAD TRIO \$29

CAESAR SALAD

Romaine | Croutons | Parmesan | Caesar Dressing

GREEK SALAD (V)

Mixed Greens | Feta Cheese | Olives | Tomatoes | Red Wine Vinaigrette

ORZO PASTA SALAD

Garlic Poached Texas Shrimp | Roasted Seasonal Vegetables | House Vinaigrette

CHOCOLATE CHIP COOKIES

TEXAS PROUD BBQ \$32

DRY RUBBED BBQ CHICKEN | SMOKED BEEF BRISKET

COLESLAW | POTATO SALAD | RANCHERO BEANS

SERVED WITH JALAPEÑOS | TEXAS TOAST | ONIONS | BBQ SAUCE

CORN BREAD | PRETZEL FUDGE BROWNIES

FRESH PASTA BAR \$29

BLACK GARLIC CAESAR SALAD

Romaine | Croutons | Parmesan | Caesar Dressing

BOW TIE, FETTUCCINI & PENNE PASTA

MARINARA & ALFREDO SAUCE

GRILLED CHICKEN & ITALIAN SAUSAGE

Substitute Pesto Chicken, Fennel Sausage, or Blackened Shrimp for \$6 PER PERSON

Toppings Include:

Marinated Tomato, Mushrooms, Spinach, Roasted red peppers,

Caramelized Onions, Fire roasted Artichokes

GARLIC BREAD | TIRAMISU PARFAIT

ADD-ONS

ASSORTED CANNED SODAS \$5 PER CAN

LEMONADE STATION \$3 PER PERSON

GLUTEN FREE COOKIES \$4 PER PERSON

BREAD & BUTTER \$3 PER PERSON

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BREAK TIME SNACKS & BEVERAGES

NON-ALCOHOLIC BEVERAGE PACKAGES

Half-Day Service for up to (3) Hours | Full Day Service for up to (6) Hours

INFUSED AQUA FRESCA

Select (2):

Citrus | Cucumber-Mint | Very Berry

Half-Day \$5 per person | Full Day \$10 per person

COFFEE & HOT TEA PACKAGE

Regular Coffee | Hot Herbal Teas | Filtered Water

Decaf Coffee Available Upon Request

Half-Day \$6 per person | Full Day \$12 per person

COMPLETE BEVERAGE PACKAGE

Regular Coffee | Hot Herbal Teas | Filtered Water

Assorted Canned Sodas | Iced Tea

Decaf Coffee Available Upon Request

Half-Day \$12 per person | Full Day \$22 per person

SNACK BOARDS

Service for up to 2 Hours | Pricing is per Person

Requires a Minimum Order of 10 Guests

HEALTHY CHOICE | \$10

Seasonal Raw Vegetable Platter

Served with Herb Dip & Hummus | Crackers

ANTIPASTO PLATTER | \$15

Marinated Artichoke Hearts & Olives

Grilled Vegetables & Portobello Mushrooms

Fresh Mozzarella | Salami | Crostini

ARTISANAL CHEESE BOARD | \$17

Selection of Local Cheeses | Dried Fruit

Crackers | Nuts | Local Honey

HUMMUS BAR | \$18

Marinated Artichokes | Olives | Roasted Red Bell Peppers

Served with Roasted Garlic Hummus | Warm Pita | Tortilla Chips

NACHO BAR | \$18

Chipotle Chicken | Chorizo | White Queso | Tortilla Chips

Black Beans | Cilantro | Pico de Gallo | Sour Cream

ADD-ONS

WHOLE FRUIT \$3 PER PERSON

ICED TEA \$5 PER PERSON

KETTLE CHIPS \$4 PER PERSON

LEMONADE \$5 PER PERSON

CANNED WATER \$3 PER PERSON

COOKIES \$5 PER PERSON

FUDGE BROWNIES \$5 PER PERSON

GRANOLA BARS \$5 PER PERSON

POPCORN \$5 PER PERSON

TRAIL MIX \$5 PER PERSON

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EVENING
MENUS

APPETIZER RECEPTION

Tray Passed Service for up to 1 Hour | Stationed Service for up to 1.5 Hours

Additional Passer Fee of \$75 per (1) Passer

(1) Passer Required per 50 Guests

Food Quantities Must Match Guest Guarantee | Minimum Order of (25) Pieces per Item
Recommended Quantity of (2) Pieces per Guest, per Item

V - Vegetarian | GF - Gluten Free

MEAT

Bacon Wrapped Scallops GF

Toasted Guajillo Aioli
\$7 passed | \$12 stationed

Beef & Cilantro Empanadas

Chipotle-Lime Aioli
\$4 passed | \$10 stationed

Chicken n' Waffles

Candied Jalapeños | Sage Maple Syrup
\$5 passed | \$10 stationed

Pulled Pork

Barbecue | Crispy Shallot | Pickled Slaw | Crostini
\$4 passed | \$10 stationed

Short Rib Tostada GF

Cotija Cheese | Pickled Onion | Sweet Potato Purée
\$5 passed | \$11 stationed

Steak Tartare GF

Prime Filet of Beef | Capers | Egg | Garlic Aioli | Fried Herb Potato
\$5 passed | \$11 stationed

VEGETARIAN

Butternut Squash Burrata Bite

Pepita Gremolata | Crostini
\$4 passed | \$10 stationed

Caramelized Onion & Goat Feta Cheese Bite

\$4 passed | \$10 stationed

Fried Green Tomatoes GF

Pimento Cheese | Hot Sauce
\$3 passed | \$9 stationed

Fried Zucchini Fritter

Red Bell Pepper Aioli
\$4 passed | \$10 stationed

Pickled Deviled Egg GF

Green Tomato Relish
\$5 passed | \$11 stationed

Tex-Mex Bruschetta

Cilantro | Cotija Cheese | Grilled Corn | Chipotle Aioli | Baguette
\$3 passed | \$9 stationed

Wild Mushroom Tart

Goat-Chèvre Mousse
\$4 passed | \$10 stationed

SEAFOOD

Crab Rangoon Tostada

Chive | Charred Jalapeño | Sweet & Sour Relish
\$7 passed | \$12 stationed

Crunchy Gulf Shrimp "Roll"

Avocado Purée | Panko | Chili Aioli | Seaweed | Crostini
\$7 passed | \$12 stationed

Gulf Shrimp Ceviche GF

Avocado Mousse | Tortilla
\$7 passed | \$12 stationed

Oyster-on-the-Half Shell GF

Cilantro | Lime | Chilis | Mezcal
Market Price

Smoked Gulf Redfish Dip

Cilantro | Pickled Onion | Crostini
\$6 passed | \$11 stationed

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STROLLING RECEPTION

Service for up to 2 Hours
Requires a Minimum Selection of (3) Stations
Requires a Minimum Order of 25 Guests

V - Vegetarian / GF - Gluten Free

SLIDER BAR* | \$7 per person

Select Two:

Beef & Cheese - Caramelized Onions | Charred Chili Aioli
Barbecue Pulled Pork - Roasted Garlic Aioli | Creamy Slaw
Crispy Falafel - Argula | Tzatziki | Harissa Aioli V

TACO TRUCK | \$23 per person

Chef Attended

Chipotle Skirt Steak | Stewed Chicken Tinga
Avocado Salad | Salsa Fresco | Refried Black Beans | Corn Tortillas

ITALIAN COUNTRY SIDE* | \$23 per person

Select Two:

Cavatelli Pasta

Bacon | Braised Kale | Sage | Butternut Squash Cream

Orecchiette Pasta V

Blistered Tomatoes | Peas | Roasted Red Bell Peppers | Spinach
Zucchini | Alfredo Sauce

Penne Pasta

Roasted Chicken | Caramelized Onions | Mushrooms | Torn Basil
Parmesan Cheese | Marinara Sauce

GULF COAST | \$28 per person

Chef Attended

Fried Catfish | Pickled Okra Relish & Coleslaw
Crab & Corn Cobb Salad Hushpuppies

SEAFOOD RAW BAR* | Market Price

Chef's Choice of Assorted Chilled Seafood
including Clams, Oysters, and Shrimp

Cocktail Sauce | Mignonette | Lemon | Tabasco Sauce

CARVING STATIONS

Chef Attended | Includes House Rolls & Butter

Herb-Crusted Turkey Breast - Cranberry Chutney | Pan Sauce
\$21 per person

Whole Roasted Gulf Sea Bass Fillet - Chive | Lemons | Remoulade
\$21 per person

Chile-Lime Hanger Steak - Cilantro | Guacamole | Pico de Gallo
\$24 per person

Garlic Studded Prime Rib - Horseradish Cream | Au Jus
\$36 per person

Coffee & Chile Guajillo Crusted Beef Tenderloin - Green Tomato Salsa
Guajillo Demi
Market Price

CARVING STATION ADD-ONS:

Garlic Whipped Potatoes | \$12 per person

Roasted Fingerling Potatoes | \$12 per person

Seasonal Succotash | \$12 per person

Seasonal Vegetable Sauté | \$12 per person

ADDITIONAL CHEF FEE OF \$150 PER (1) CHEF

(1) CHEF REQUIRED PER 100 GUESTS

* DENOTES CHEF ATTENDANT OPTIONAL

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STROLLING DINNER BUFFETS

Service for up to 2 Hours
Requires a Minimum of Order of 25 Guests

V - Vegetarian / GF - Gluten Free

INCLUDES:

Filtered Water | Bread & Butter | Unsweetened Iced Tea

(2) Salads | (2) Accompaniments | (2) Entrées | (3) Mini Desserts
\$95 per adult | \$60 per child

(3) Salads | (3) Accompaniments | (3) Entrées | (3) Mini Desserts
\$110 per adult | \$70 per child

SALADS

BLACK GARLIC CAESAR SALAD *V*

Romaine | Croutons | Parmesan | Caesar Dressing

BEET & QUINOA SALAD *GF, V*

Arugula | Pickled Red Onions | Toasted Almonds | Honey Vinaigrette

GEM LETTUCE SALAD *GF, V*

Caramelized Onions | Cucumbers | Pickled Mustard Seeds
Shaved Radishes | Buttermilk Ranch Dressing

GRILLED PEAR SALAD *GF, V*

Hearty Greens | Endive | Candied Walnuts | Dried Cranberries
PT. Reyes Bay Blue Cheese | Cider Vinaigrette

ROASTED BUTTERNUT SQUASH SALAD *GF, V*

Arugula | Fresh Goat-Feta Cheese | Farro
Fried Brussels Sprout Leaves | Pistachios | Champagne Vinaigrette

ACCOMPANIMENTS

EGGPLANT CAPONATA

SWEET POTATO-BACON HASH

HERB-ROASTED FINGERLING POTATOES

WARM WILD RICE SALAD

ROASTED BRUSSELS SPROUTS

WHIPPED MASHED POTATOES

ENTRÉES

SAINT ARNOLD SHORT RIBS *GF*

Caramelized Onions | Brussels Sprout Leaves | Herb Gremolata

PETITE SIRLOIN *GF*

Bacon Jam | Charred Asparagus | Red Wine Demi

CIDER-BRAISED PORK *GF*

Pearl Onions | Potatoes | Roasted Wild Mushrooms

PAN-SEARED CHICKEN BREAST *GF*

Butternut Squash Purée | Roasted Squashes

BLACKENED GULF SHRIMP *GF*

Andouille Sausage Grits | Corn Maque Choux

ROASTED RED DRUM *GF*

Creamed Spinach | Creole Beurre Blanc

WINTER SQUASH LASAGNA *V*

Seasonal Squashes | Sautéed Kale | Mozzarella & Ricotta Cheese
Butternut Squash Purée | Walnut Gremolata

MINI DESSERTS

ALMOND RUM CLOUD CAKE

ASSORTED DESSERT BITES

CRÈME BRÛLÉE *GF*

FLOURLESS CHOCOLATE TORTE *GF*

LEMON MERINGUE TART

PANNA COTTA *GF*

STRAWBERRY SHORTCAKE

VEGAN CHOCOLATE PUDDING *GF*

ADD-ONS

ADDITIONAL SALAD \$12 PER PERSON

ADDITIONAL ENTRÉE \$18 PER PERSON

ADDITIONAL ACCOMPANIMENT \$10 PER PERSON

ADDITIONAL DESSERT \$6 PER PERSON

COFFEE & ASSORTED HOT TEA \$4 PER PERSON

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PLATED DINNER

Requires a minimum order of 25 guests

INCLUDES:

Filtered Water | Bread & Butter | Unsweetened Iced Tea

3-COURSE DINNER

(1) Salad -or- Starter | (2) Pre-Selected Entrées | (1) Dessert
\$120 per person

4-COURSE DINNER

(1) Starter | (1) Salad | (2) Pre-Selected Entrées | (1) Dessert
\$130 per person

STARTERS

BUTTERNUT SQUASH SOUP *V*

Roasted Apples | Pepita Gremolata

SMOKED STURGEON

Roasted Scallop Consommé | Wild Mushrooms

WILD MUSHROOM TART *V*

Caramelized Onion | Mushroom Duxelle | Marin French Camembert Cheese

SALADS

BRUSSELS SPROUT LEAVES & ARUGULA SALAD *GF, V*

Goat-Feta Cheese | Pickled Red Onion | Toasted Almonds
Winter Squashes | Apple Cider Vinaigrette

GRILLED APPLE SALAD *GF, V*

Baby Kale | Candied Walnuts | Dried Cranberries
Pt. Reyes Bay Blue Cheese | Honey Vinaigrette

GEM LETTUCE SALAD *GF, V*

Bacon Lardons | Crispy Shallots | Roasted Radishes | Spiced Hazelnuts
Parmesan Cheese-Ranch Dressing

ENTRÉES

PAN-SEARED CHICKEN BREAST *GF*

Braised Greens | Poached Salsify | Roasted Sweet Potatoes | Pan Sauce

GRILLED BEEF FILET

Confit Mushrooms & Tomatoes | Brown Butter Mashed Potatoes | Roasted Heirloom Carrots

PAN-SEARED RED DRUM *GF*

Asparagus | Cauliflower Purée | Roasted Root Vegetable Hash | Beurre Blanc

SAINT ARNOLD SLOW BRAISED SHORT RIBS *GF*

Brussels Sprout Leaves | Honey-Glazed Carrots | Parsnip Purée
Roasted Butternut Squash Risotto | Red Wine Demi

CHICKEN PICCATA

Lemon Caper Sauce | Parmesan Risotto | Garlic Roasted Green Beans

ACHIOTE PORK TENDERLOIN

Pineapple Pepper Relish | Black Bean Purée | Charred Elote Salad

WILD MUSHROOM RISOTTO *V*

Braised Kale | Confit Portobello Mushrooms | Roasted Butternut Squash

DESSERTS

CHOCOLATE MOUSSE CAKE

Seasonal Berries | Shaved Chocolate

FRENCH APPLE TART

Salted Caramel

KAHLÚA FLOURLESS CHOCOLATE TORTE *GF*

Raspberry Sauce

ORANGE CRÈME BRÛLÉE *GF*

Candied Citrus | Seasonal Berries

SWEET POTATO-MAPLE CHEESECAKE

Candied Hazelnuts

CHOCOLATE PUDDING *GF, Vegan*

Raspberries

ADD-ONS

COFFEE AND HOT TEA \$4 PER PERSON

UPGRADE ENTRÉE SELECTION TO DUO \$15 PER PERSON

CUSTOM MENUS AVAILABLE UPON REQUEST

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BAR SERVICES

All Bar Services Include Clear, Compostable Cups
Upgrade to China - Please Inquire

CONSUMPTION BAR

Consumption Bar is Settled Post Event

*Requires a Minimum Spend of \$500 per Bar
\$150 per Bartender up to (2) Hours of Service*

STANDARD

Domestic Beer - \$7
Craft/Imported Beer - \$9
Wine - \$7
Standard Liquor - \$9
Soft Drinks - \$4

PREMIUM

Domestic Beer - \$7
Craft/Imported Beer - \$9
Wine - \$7
Premium Liquor - \$11
Soft Drinks - \$4

CASH BAR

Guests Purchase Their Own Beverages

*Requires a Minimum Spend of \$500 per Bar
\$150 per Bartender up to (2) Hours of Service*

Cash Prices Includes Sales Tax

STANDARD

Domestic Beer - \$8
Craft/Imported Beer - \$10
Wine - \$8
Standard Liquor - \$10
Soft Drinks - \$5

PREMIUM

Domestic Beer - \$8
Craft/Imported Beer - \$10
Wine - \$8
Premium Liquor - \$12
Soft Drinks - \$5

HOSTED BAR

The Cost for Bar Services and Drinks are Paid in Advance by Host

All Packages are Based on (2) Hours of Service

All Bartender Fees Are Included

BEER & WINE BAR | \$18 PER PERSON

ADDITIONAL \$3 PER PERSON, PER ADDITIONAL HOUR OF SERVICE

Assorted Domestic & Craft Beers | Standard Red & White Wines | Filtered Water

STANDARD BAR | \$27 PER PERSON

ADDITIONAL \$5 PER PERSON, PER ADDITIONAL HOUR OF SERVICE

Assorted Domestic & Craft Beers | Red & White Wines

Standard Spirits | Basic Mixers & Assorted Canned Sodas | Filtered Water

PREMIUM BAR | \$32 PER PERSON

ADDITIONAL \$7 PER PERSON, PER ADDITIONAL HOUR OF SERVICE

Assorted Domestic & Craft Beers | Red & White Wines

Premium Spirits | Basic Mixers & Assorted Canned Sodas | Filtered Water

Champagne or Signature Cocktails
are available when pre-arranged for
an additional charge

BARTENDER FEE

REQUIRED FOR CONSUMPTION & CASH BARS

(1) Bartender per 75 Guests
Pricing Excludes Service Charge & Sales Tax

Host Bar Packages are Based on (2) Hours

EVENT INFORMATION

As the exclusive caterer, we strive to provide excellent hospitality and quality culinary creations. We engage our guests in a socially valuable experience through our partnerships with Texas State Aquarium, The Seafood Watch Program (supporting ocean-friendly seafood), and partnering with local purveyors to provide a menu with local & seasonal products.

MENUS

Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period while here on-site at Texas State Aquarium. Should you have something different in mind for your catering menu, we are happy to work with our chefs to propose a custom menu that meets your needs - please inquire with your Sales Manager for more information.

FOOD GUARANTEES

Final guest count is to be advised no later than Ten (10) business days prior to the event date. The final bill will reflect the guarantee or the number served, whichever is greater. If no final guarantee is received, we will consider the estimated guest count indicated on your Banquet Event Order to be your guaranteed number of guests. The guarantee is not subject to reduction after the above deadline. Last minute orders are gladly accepted, but please note due to the need to expedite staffing, orders, and preparations, a late fee may be applied, and availability of certain menu items may be limited.

FOOD SERVICE REGULATIONS

Food & Beverage cannot be removed from the premises by any party other than the catering department. As a standard, all buffets are served for a 2-hour period, but may be extended on advance request. Please see your Sales Manager for pricing.

CONTRACT & DEPOSIT

A signed contract detailing all arrangements must be received by SSA Group, LLC, prior to the event date. A deposit equal to 50% is due at the time of signing the contract. Deposit payments may be made by cash, credit card, personal check, cashier's check or money order. All deposits made are included in the final invoice.

FINAL PAYMENT

Final payment is due after the final guest count is received, before the event date. Any additional fees incurred on the day of the event will be applied to the final invoice, and payment is due upon receipt.

CANCELLATION

Guests must provide written notice prior to canceling this agreement. If such written notice is received by Texas State Aquarium: (90) days to (31) days prior to the date of the event, 50% of the total estimated revenue will be due to Texas State Aquarium. Thirty (30) days prior to the date of the event, the guest is responsible for paying the total estimated revenue to Texas State Aquarium.