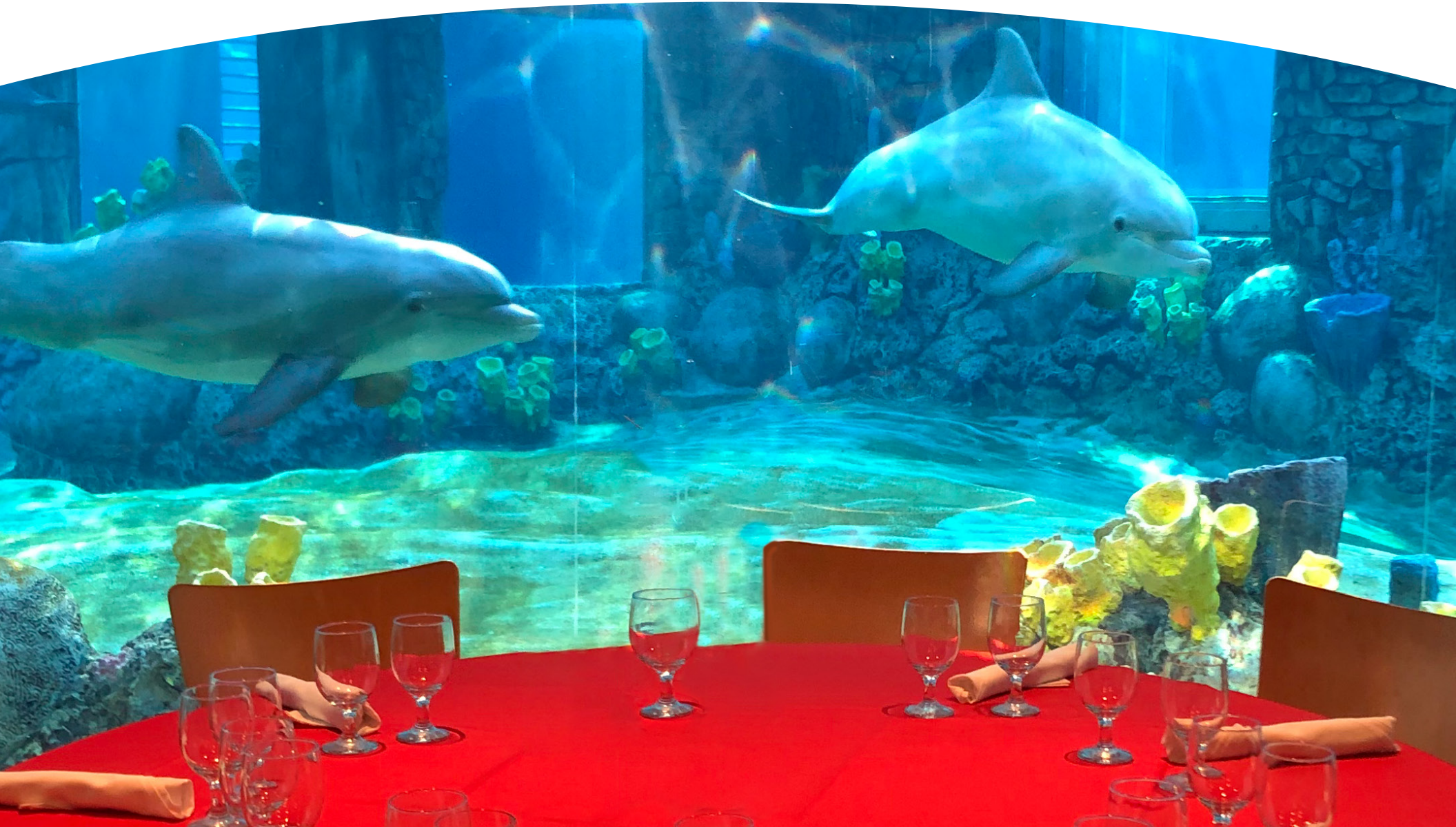




Breakfast Menu



Continental Breakfast Buffet

Display of Sliced Seasonal Fresh Fruits, Melons and Berries
Assortment of Mini Muffins and Petite Cheese and Fruit Danishes
Assortment of Fresh Bagels served with Cream Cheese
Freshly Brewed Coffee (regular and decaf)
Chilled Orange Juice and Apple Juice

\$22

SeaWorld's Sunrise Breakfast Buffet

Display of Sliced Seasonal Fresh Fruits, Melons and Berries
Assortment of Mini Muffins and Petite Cheese and Fruit Danishes
Farm Fresh Fluffy Scrambled Eggs
Country Style Breakfast Potatoes
French Toast with Cinnamon-Apple Compote
Country Link Sausage and Crispy Bacon
Freshly Brewed Coffee (regular and decaf)
Chilled Orange Juice and Apple Juice

\$27

*Additional Breakfast A la Carte Items and
Plated Breakfast Option Available Upon Request*



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 - Microphone, podium, and ambient music
 - Free parking day of event
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Lunch & Box Lunch Menus



SeaWorld Deli Board

Crudité Platter – Carrots, Zucchini, Broccoli with Ranch Dip
Deli-Style Sandwiches (make your own) – Sliced Roast Beef, Oven
Roasted Turkey, Baked Ham and Provolone Cheese
With Lettuce and Sliced Tomatoes served with Assortment of Rolls
Dijon Potato Salad
Individual Bags of Assorted Chips
Assorted Freshly Baked Cookies
Condiments: Mayonnaise and Mustard

\$25

*Soup or Baked Potato Bar can be added for additional \$6.00 per person
(choices upon request)*

Texas Lunch Buffet

Mixed Garden Salad with Assorted Dressings
Creamy Potato Salad
Pulled Pork BBQ Sandwiches
Smoked BBQ Chicken
Whole Kernel Buttered Corn
Baked Beans
Fresh Rolls and Butter
Warm Fruit Cobbler

\$32



SeaWorld® | Lunch Buffets

SeaWorld's Lunch Buffet

Mixed Garden Salad with Assorted Dressings
Chilled Seafood Pasta Salad of Baby Shrimp and Crab,
Mixed Vegetables with Pesto Ranch Dressing
Sliced Rosemary Encrusted Garlic Roast Beef with Red
Wine Demi Glaze
Herb Roasted Chicken
Wild Rice
Sauteed Seasonal Vegetable Medley
Herb Roasted Potatoes
Fresh Rolls and Butter
Freshly Baked Brownies and Cookies

\$36

Italian Luncheon Buffet

Mixed Field Greens with Assorted Dressing
Chilled Pasta Salad with Italian Dressing
Meatballs with Penne Pasta in Marinara Sauce
Cavatappi Pasta served with Creamy Basil Alfredo Sauce
Garlic Bread Sticks
From the Bakery – Chocolate Chip Cannoli's

\$34

Add Grilled Chicken \$4.00

Add Chicken Parmigiana \$6.00



Plated Lunch menus available upon request.

Optional Items Added to Breakfast or Lunch menu package

Breakout Session Refreshments Available Upon Request

Beverage Station: Coffee, Hot Tea, Assorted Coke Products and Bottled Water

1-4 hours \$10 per guest

5-8 hours \$14 per guest

Standard Boxed Lunch

\$17.99

25 ppl minimum, 75 ppl maximum

Turkey Croissant

sliced turkey breast, provolone cheese, leaf lettuce, tomato served on a freshly baked croissant

Turkey Wrap

sliced turkey breast, provolone cheese, leaf lettuce, tomato wrapped in a flour tortilla

Ham & Swiss on Brioche

sliced Virginia pit ham, Swiss cheese, leaf lettuce, tomato served on a brioche roll

Grilled Vegetable Wrap

zucchini, yellow squash, red pepper, onion, baby spinach, hummus wrapped in a flour tortilla



Premium Boxed Lunch

\$19.99

25 ppl minimum, 75 ppl maximum

Roast Beef & Cheddar on Brioche Roll

sliced roast beef, cheddar cheese, leaf lettuce, tomato, horseradish aioli served on a brioche roll

Grilled Chicken on a Croissant

grilled chicken breast, arugula, tomato, pickled red onion, lemon aioli served on a freshly baked croissant

Basil Chicken Salad Croissant

chicken breast, basil, mayonnaise, leaf lettuce, tomato, served on a freshly baked croissant

Southwest Chicken Wrap

Grilled chicken breast, leaf lettuce, coriander, tomato, bell peppers, cheddar cheese wrapped in a flour tortilla

Grilled Vegetable Sandwich

zucchini, yellow squash, red pepper, onion, baby spinach, portobella mushroom, hummus served on a country style roll

Tomato Caprese Sandwich

sliced tomatoes, fresh mozzarella, arugula, basil aioli served on a ciabatta roll



All box lunches come with the choice of two sides and appropriate condiments:

- Freshly Baked Cookie (Choice of 1) - Sugar, Chocolate Chip or Seasonal
- Potato Salad
- Potato Chips
- Pasta Salad
- Whole Fruit (Choice of 1) - Orange, Apple, or Grape Cluster
- Bottled Water

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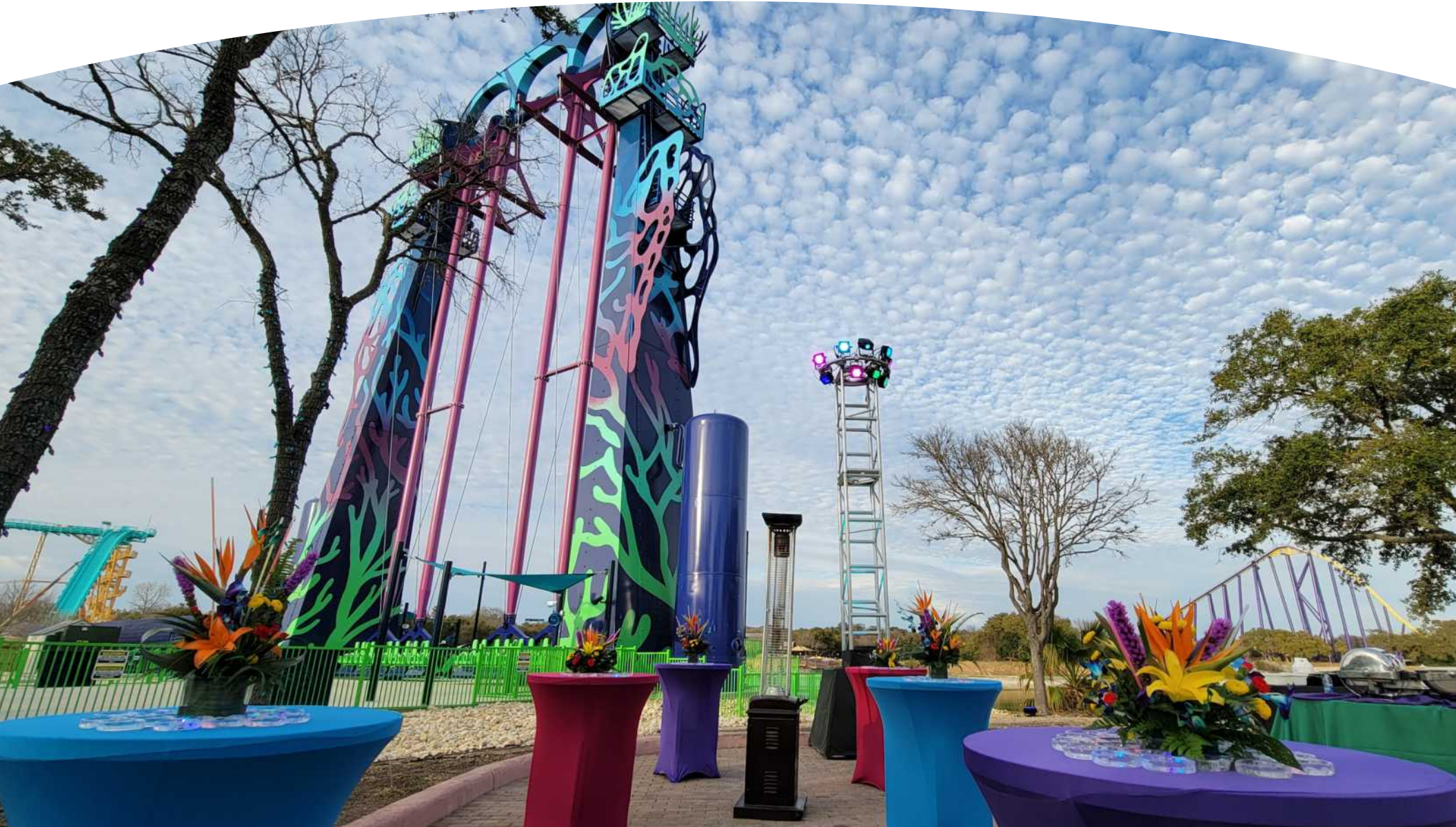
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Dinner & Reception Menus



Cold Displays

Vegetable Crudités Display

An assortment of Fresh, Seasonal Vegetables with Creamy Herb Dip International and Domestic

Cheese Display

Garnished with Grape Clusters, Seasonal Berries

Fresh Fruit Display

Cubed Melons, Pineapple and Seasonal Berries

Chips and Salsa

Corn tortilla chips served with a spicy tomato salsa

Cold Hors d'Oeuvres

Marinated Mushroom Caps

Prosciutto Wrapped Melon

Prosciutto Wrapped Asparagus

Bruschetta

Spinach and Crab Dip served chilled with Pita Chips



Hot Hors d'Oeuvres

Meatballs in a rich Peppercorn Sauce
Chicken and Black Bean Quesadillas
Vegetarian Black Bean & Corn Quesadillas
Spinach and Cheese Stuffed Mushroom Caps
Bacon Wrapped Chicken & Jalapeno with Ranch Dip
Coconut Chicken Skewers with Sweet Chili Sauce
Mini Egg Rolls w/ Sweet & Sour Sauce
Spinach and Crab Dip served with Pita Chips
Chicken Gyoza w/ Ginger-Soy Dipping Sauce

1 cold selections, 2 hot selections \$ 29/ 19.99**

2 cold selections, 3 hot selections \$ 34 / 24.99**

**If served with catered dinner package

*All reception packages based on 1 hour of service; \$9.00 each additional ½ hour per person

For passed hors d'oeuvres, \$10.00 each added per person



South of the Border

Black Bean and Corn Salad
Pico de Gallo, Guacamole, Grated Cheese and Sour Cream
Warm Flour Tortillas
Seasoned Grilled Fajitas and Beef Fajitas with Peppers and Onions
Cheese Enchiladas
Mexican Style Rice
Refried Beans
Margarita Cheesecake

\$33

Texas Hoedown

Fresh Garden Green Salad with Toppings
Chef Attended Carved SeaWorld's Signature Sliced BBQ Brisket
Smoked BBQ Chicken
Smoked Sausage
Potato Salad
Whole Kernel Buttered Corn
BBQ Baked Beans
Freshly Baked Jalapeno Cornbread
Warm Fruit Cobbler

\$39

Luau Dinner Buffet

Field Green Salad with Assortment of Dressings
Fruit Salad
Roasted Chicken with Tropical Sweet and Sour Sauce
Grilled Salmon with Pina Colada Sauce
Hawaiian Style Smoked Pork Loin with Orange Ginger Glaze
Fried Rice
Stir-Fried Vegetables
Pineapple Upside-Down Cake

\$45



International Buffet

Mixed Field of Greens and Dressings
Chilled Pasta Salad with Italian Dressing
Chef Carved Garlic Roasted Sirloin
Jamaican Style Jerked Pork Loin
Teriyaki Glazed Salmon
Wild Rice Pilaf
Grilled Vegetables
Roasted Red Potatoes
Dinner Rolls and Whipped Butter
Warm Bread Pudding with Bourbon Sauce

\$54

Northwest Passage Buffet

Mixed Garden Green Salad with Assorted Dressings
Marinated Cucumbers and Tomato Salad with Scallions
Chef Attended Roasted Sirloin with Garlic and Rosemary Crust
Roasted Chicken with Wild Mushrooms and Apples in Brandy Sauce
Grilled Salmon with Caramelized Onions and Vanilla Peppercorn Sauce
Oven Roasted Yukon Gold Potatoes
Wild Rice Pilaf
Country Style Roasted Vegetables
Dinner Rolls with Whipped Butter
Assorted Mini Desserts

\$61

All dinner buffets served with Iced Tea and Water



Salad Choice

Assorted Fresh Field Greens with Red & Yellow Pepper Confetti, Parmesan Asiago Cheese Wafer served with Balsamic Vinaigrette

Arugula with Fresh Greens Tossed with Fresh Strawberries Served with a Citrus Vinaigrette and Garnished with Toasted Almonds and Red Onions

Caesar Salad with Crisp Romaine Lettuce, Garlic Croutons and Creamy Caesar Dressing

Dessert Choice

Chocolate Supreme Cake

Tiramisu Cake

Key Lime Pie

Cheesecake with Fruit Topping



SeaWorld® | Plated Dinner Menus

California Combination

Breast of Chicken with Red Pepper Coulis
Grilled Shrimp with Basil Pistou
Cheddar Mashed Potatoes
Vegetable du Jour

\$54

Classic Combination

Filet Mignon with Black-Peppercorn Sauce
Blackened Salmon with Creole Cream Sauce
Traditional Creamy Mash
Vegetable du Jour

\$62

All-American Combination

Broiled Filet Mignon with Herb Infused Demi-Glaze
Gulf Shrimp with Lemon Garlic Butter
Herb Roasted Potatoes
Vegetable du Jour

\$65

*Each option comes with salad and dessert choice,
dinner rolls, butter, iced tea and water*



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Bar Packages



SeaWorld® | Bar Packages

Hosted bar service:

First Hour	\$28
2 hours	\$36
3 hours	\$43
4 hours	\$49

Hosted Beer, Wine Sodas service

First Hour	\$22
2 hours	\$29
3 hours	\$35
4 hours	\$40

Cash bar service:

\$250 per bar
1 bar per 50 guests

Prepaid Drink Ticket Pricing or Event Day Cash Bar Pricing:

Cocktails	\$12
Beer/Wine/Seltzers	\$10
Welcome Cocktail	\$11



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