

*Your meeting or event provides a sea of support for our conservation efforts.*

# Bay Spirit II Rates

*Food and Beverage Minimums apply and vary by event. Speak to your Event Sales Manager for more information. Based on availability, a one hour self-guided tour of The Florida Aquarium exhibits may be added to your event for an additional fee of \$800 up to 100 guests. Additional guests are \$12.95+ Per Person. (+ denotes 8.5% Sales Tax)*

## **BAY SPIRIT II CATAMARAN CHARTER**

**2 1/2 Hour Private Charter** **\$1,400.00**  
*(15 Minute Boarding Time & 15 Min Disembarkation Time)*

**December 2 1/2 Hour Private Charter** **\$1,600.00**

**Each additional hour** **\$400.00**

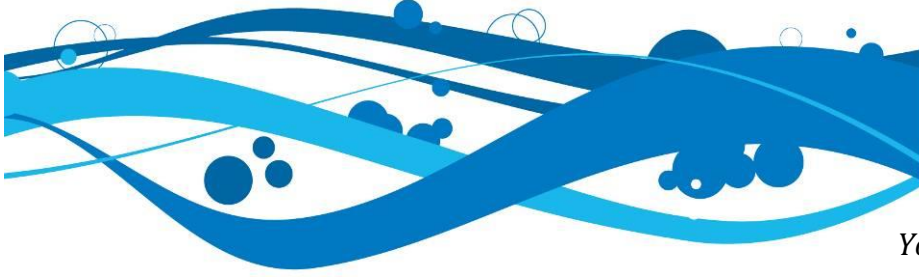
## **TCC DOCKING FEE**

**Pick Up from the Tampa Convention Center (TCC) & Drop Off at TCC** **\$350.00**  
*(In addition to 2 1/2 Hour Private Charter Fee)*

## **BAY SPIRIT II CATAMARAN DOCKSIDE PARTY**

**2 1/2 Hour Private Dockside Party** **\$700.00**  
*(15 Minute Boarding Time & 15 Min Disembarkation Time)*

**Each additional hour** **\$200.00**



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# Bay Spirit II Menus

All menu items are subject to 22% Administrative Fee and 8.5% Tax. Prices subject to change without notice.

## CONTINENTAL BREAKFAST OPTIONS

<b>Channelside Continental</b>	<b>\$11.00 per person</b>
Florida Orange Juice	
Assorted Breakfast Pastries, Seasonal Fresh Fruit Array	
Premium Coffee, Decaffeinated Coffee and TAZO®Tea	

<b>Healthy Start</b>	<b>\$14.00 per person</b>
Florida Orange Juice	
Assorted Yogurts, Granola and Seasonal Fresh Fruit Array	
Premium Coffee, Decaffeinated Coffee and TAZO®Tea	

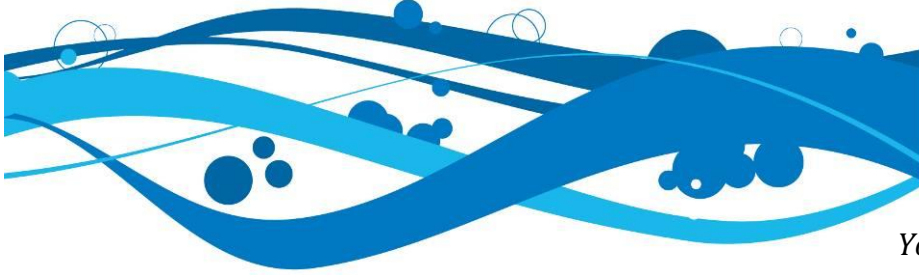
## SNACK PACKAGES

*15 guest minimum*

<b>Farmer's Market Crudites</b>	<b>\$12.00 per person</b>
Fresh and Marinated Vegetables Served with your choice of two dips, Assorted Crackers and Flatbreads Assorted Soft Drinks and Bottled Water	

<b>South of the Border</b>	<b>\$12.50 per person</b>
Tortilla Chips with Tomatillo Salsa, Pico Di Gallo, and Guacamole and Bean Dip Assorted Soft Drinks and Bottled Water	

<b>Charcuterie Board</b>	<b>\$15.00 per person</b>
Gourmet Cheese Board paired with Assorted Italian Meats, Seasonal Fruits Nuts, Honey, Lavosh, Assorted Soft Drinks and Bottled Water	



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## **BOXED LUNCH**

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*All Selections include Sun Chips, Whole Fresh Fruit and Fresh Baked Cookies*

*All Selections include Assorted Soft Drinks or Bottled Water*

**Maximum of (2) Box Lunch Choices Per Group**

*(3) or More Selections Will Require a \$3.00 Per Person Up Charge*

**Florida Fresh Garden Wrap**

**\$15.00 per person**

Herb Tortilla stuffed with Grilled Zucchini and Yellow Squash, Portabello, Red Peppers, Spinach, Roma Tomatoes, Mozzarella Cheese, and Sundried Tomato Pesto

**Key West Chicken Wrap**

**\$15.00 per person**

Grilled Chicken Breast, Vine Ripe Tomato, Key Lime Slaw, Avocado, wrapped in an Herb Tortilla

**Roast Turkey and Gouda**

**\$18.00 per person**

Roast Turkey, Gouda, Red Leaf Lettuce, Vine Ripe Tomato, Bermuda Onion and Sun-Dried Cranberry Mayonnaise on Russian Rye Bread

**Croissant Club**

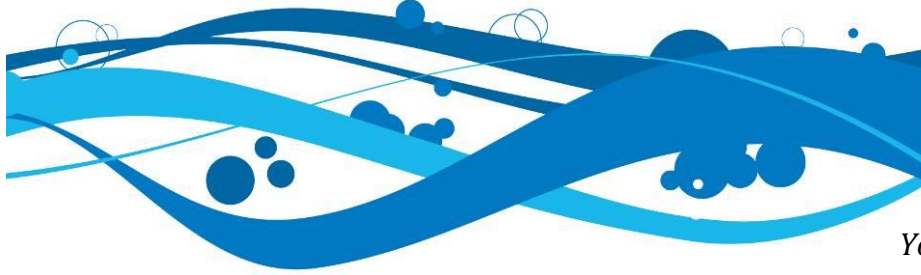
**\$18.00 per person**

Roast Turkey, Hickory Smoked Ham, Applewood Bacon Swiss Cheese, Leaf Lettuce, Roma Tomatoes  
On a Fresh Bakery Croissant

**Roast Beef and Cheddar**

**\$18.00 per person**

Roast Beef with Aged Cheddar, Red Onion Marmalade, Roma Tomatoes and Arugula on a Ciabetta Bread



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## Hors d'oeuvres - COLD

*50 piece minimum. Max of (3) Choices. All passed items require butler at \$125 per 100 guests.*

<b>Tropical Fruit Skewers</b> with Raspberry Dipping Sauce	\$150 per 50 pieces
<b>Traditional Bruschetta</b> Roma Tomatoes, Basil, Garlic & Balsamic Reduction	\$150 per 50 pieces
<b>Curry Chicken Phyllo Bites</b>	\$150 per 50 pieces
<b>Chef Selection of Assorted Tartlets</b>	\$150 per 50 pieces
<b>Goat Cheese Crostini</b> with Spicy Red Pepper Jelly	\$150 per 50 pieces
<b>Lightly Seared Ahi Tuna</b> on a Crispy Wonton	\$175 per 50 pieces
<b>Chilled Beef Tenderloin</b> with Horseradish Cream Crostini	\$225 per 50 pieces
<b>Jumbo Shrimp Cocktail Shooters</b> with Cocktail Sauce and Lemon Wedges	\$225 per 50 pieces

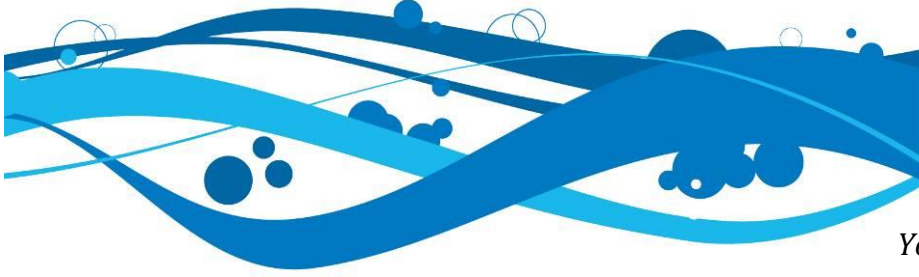
## Hors d' oeuvres - HOT

*50 piece minimum. Max of (3) Choices. All passed items require butler at \$125 per 100 guests.*

<b>Assorted Pot Stickers</b>	\$150 per 50 pieces
<b>Adobo Chicken Quesadilla</b>	\$150 per 50 pieces
<b>Chicken Cordon Bleu Puff</b>	\$150 per 50 pieces
<b>Brie, Raspberry and Walnut in Phyllo</b>	\$175 per 50 pieces
<b>Sweet Onion, Bacon and Gruyere Tartlet</b>	\$175 per 50 pieces
<b>Bacon Wrapped Brussle Sprouts</b>	\$175 per 50 pieces
<b>Barbeque Pork en Crouete</b>	\$175 per 50 pieces
<b>Malibu Coconut Shrimp</b> with Pina Colada Sauce	\$200 per 50 pieces

## PLATTERS & DISPLAYS

<b>Farmer's Market Crudites</b>	<b>\$9.50 per person</b>
Fresh and Marinated Vegetables Served with your choice of Two Dips, Assorted Crackers and Flatbreads	
<b>Seasonal Sliced Fresh Fruit and Berries</b>	<b>\$9.50 per person</b>
Served with your choice of Dip	
<b>Gourmet Cheese Display</b>	<b>\$11.00 per person</b>
Gourmet Imported and Domestic Cheese with Accountrements	
<b>Charcuterie Board</b>	<b>\$14.00 per person</b>
Domestic and Imported Meats, Pickled Vegetables, Olives, Mustards, Assorted Crackers	
<b>Bruschetta Trio</b>	<b>\$12.00 per person</b>
Traditional with Roma Tomato, Basil, Garlic and Balsamic Reduction	
Avocado with Cracked Black Pepper and Smoked Sea Salt	
Ricotta with Roasted Asparagus	



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## RECEPTION PACKAGES

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\* Requires chef attendant at \$125.00 per 100 guests.

\* Please note, dinner style seating is unavailable on the Bay Spirit II

### **The All American**

**\$36.00 per person**

#### **\*Gourmet Slider Assortment**

BBQ Brisket : BBQ Brisket Served with Southern Style Coleslaw

Lobster : Buttered Lobster with Garlic Aioli

Buffalo Chicken: Buffalo Chicken with Blue Cheese Crumbles

#### **Assorted Homemade Potato Chips**

Sea Salt, Parmesan-Garlic and Barbecue Served With Buttermilk Ranch and French Onion Dips

#### **\*Mac and Cheese Bar - Pick (2) Sauces:**

Seafood, Veggie, Buffalo Chicken, Spinach and Artichoke, or Four Cheese

#### **Farmers Market Crudite**

Fresh and Marinated Vegetables Served with Spring Herb Dip and Roasted Red Pepper Hummus, Assorted Crackers and Flatbreads

### **Taste of Tampa**

**\$38.00 per person**

#### **\*Assorted Taco Station**

Mahi Taco with Habenero Aioli and Cilantro Lime Slaw

Pork Carnita with Roasted Corn and Black Bean Relish

Roasted Cauliflower Taco with Lime Aioli and Roasted Chickpeas

#### **\*Mojo Chicken & Yellow Rice**

Cuban Style Chicken, Yellow Rice & Black Beans with Assortment of Hot Sauce

**Cubana Ensalada** - Iceberg Lettuce, Hickory Smoked Ham, Green Olives, Swiss Cheese, Plum

Tomatoes, Avocado with a Oregano Vinaigrette

#### **Mini Pressed Cuban Sandwiches**

### **Gulf Coast Cuisine**

**\$42.00 per person**

#### **\*Sustainable Local Fish**

Served with Mango Avocado Salsa and Coconut Rice

#### **Tropical Fruit Display**

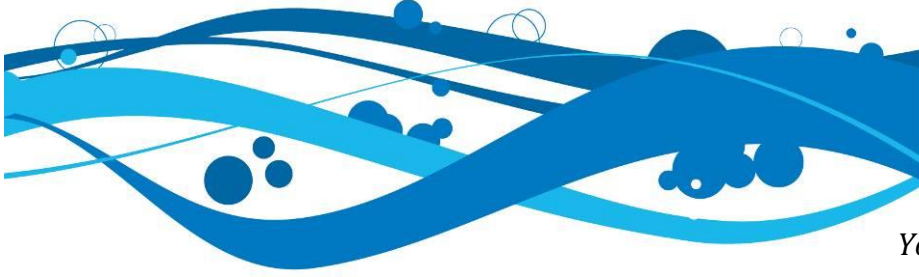
Fresh Assortment of Tropical Fruit Served with Guava Cream Cheese and Passionfruit Yogurt Dips

#### **Spoon Display**

Ahi Tuna Poke, Watermelon with Feta & Mint, Lump Crab with Jalapeno Mango Relish

#### **\*Carved Flank Steak**

Served with Spice Roasted Corn, Cotija Cheese and Topped with Chimichurri



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## **BEVERAGE SERVICE**

*Aramark personnel must dispense all beverages. Bartenders are staffed one (1) per 100 guest . A \$125 per bartender fee will apply for a (4) hour service*

### **DELUXE BEER WINE AND SODA BAR - \$24.00 (3 Hours)**

*plus \$8 each additional hour*

Beer: Bud Light, Miller Lite, Michelob Ultra, Yuengling, Stella, Corona, Sam Adams, Angry Orchard Cider

Wines: the Velvet Devil Merlot, Kung Fu Girl Riesling, Eve Chardonnay, Robert Mondavi Pinot Grigio, Mark West Pinot Noir, Woodbridge Cabernet Sauvignon, Rionda Prosecco

Assorted Sodas and Juices: Coke, Diet Coke, Sprite, Ginger Ale, Bottled Water  
Orange Juice, Cranberry Juice, Pineapple Juice, Tonic Water, and Club Soda

### **BAY SPIRIT BAR - \$28.00 per person (3 Hours)**

*plus \$9 each additional hour*

Includes Deluxe Beer, Wine and Soda in addition to:

Deluxe Spirits: Cruzan Rum, New Amsterdam Vodka, Tanqueray Gin, Camarena Tequila, Jim Beam Bourbon, Dewars White Lable Scotch Whiskey, and Captain Morgan Spiced Rum

### **CORAL REEF BAR - \$34.00 per person (3 Hours)**

*plus \$10 for each additional hour*

Includes Deluxe Beer, Wine and Soda in addition to:

Premium Spirits: Grey Goose Vodka, Titos Vodka, Hendrick's Gin, Bacardi 8 Rum, Johnny Walker Black, Crown Royal, Patron Tequila, Jack Daniles Rye, Buffalo Trace Whiskey Bourbon,  
On the Rocks Cocktails- Cosmo, Jalapeno Marg, Old Fashion, Mai Tai

**\*Premium Liquors, Wines and Crafts Beer upgrades available starting at \$3.00 per person additional. Please speak with your Sales Manager for options.**

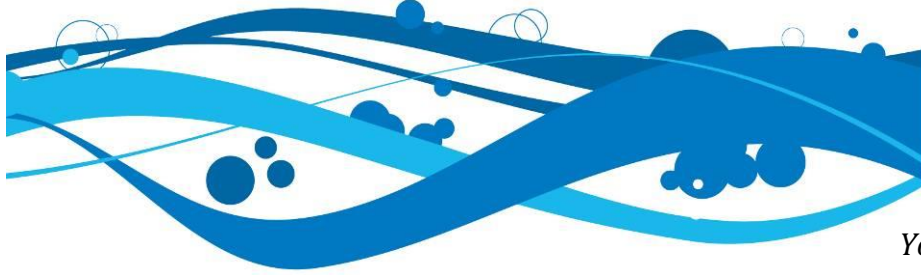
### **SIGNATURE DRINKS**

3 Gallon Cambros - \$350.00 (up to 100 Guests) or 5 Gallon Cambros - \$650.00 (125 or More Guests)

Black Bubbles: Black Raspberry Liqueur, Vodka, Champagne, and Lemon Juice

Wedding Sangria: Blush Wine, Red Wine, Pineapple Juice, Fruit Punch, Lemons, Limes, and Oranges

Blue Shark: Captain Morgan, Bacardi, Blue Curacao, Sweet and Sour, and Grenadine; Garnished with a Blue Gummy Shark



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## BEVERAGE SERVICE

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### HOSTED BAR (Consumption)

### CASH BAR (Includes Tax)

Premium Mixed Drink	\$9.00	\$9.00
Mixed Drink	\$7.00	\$7.00
Wines by the Glass	\$6.00	\$6.00
Imported/Micro-brews	\$6.00	\$6.00
Domestic Beer	\$5.00	\$5.00
Soft Drinks	\$3.00	\$3.00
Bottled Waters	\$3.00	\$3.00

### DRINK TICKETS

Mixed Drinks, Beer, Wine, & Soda	\$7.00
Beer, Wine, & Soda	\$6.50

### HOSTED SODA BAR (per person)

One Hour	\$6.50	Each Additional Hour	\$1.50
Children (3-12)	\$4.50	Each Additional Hour	\$1.50