



NATIONAL
MARINE
AQUARIUM



Weddings...



*Make your special day
unforgettable...*



On behalf of The National Marine Aquarium, we would like to congratulate you on your engagement!

Planning your wedding can be an exciting time for both of you to share. Here at the National Marine Aquarium, we are fully aware of how much there is to do. So let us take some of the stress away by helping you to organise the perfect reception and evening party. Our experienced team understands that attention to detail is paramount in ensuring your perfect day is just that. Choose from one of our three magnificent locations and finish the night in our Horizons Bar & Lounge, overlooking the harbour and Plymouth Sound, while dancing the night away.

Eddystone Reef

The dramatic backdrop of our Eddystone Reef exhibit creates a shimmering deep blue palette in which to create an evening for all to remember. This electrifying space is the perfect venue to offer a unique twist on your event. With the added touch of magic offered by the marine life surrounding your evening, any occasion becomes a special one.

Shark Tunnel

One of the Aquarium's more intimate spaces, with a spectacular, curved ceiling giving views of the tank that houses some of our most exciting creatures. Enjoy your event, surrounded by Sand Tiger Sharks and the graceful movement of our Southern Stingrays. This is an ideal space for your more intimate dining requirements.

Horizons

A light and spacious area which manages to be airy, but at the same time intimate, with a curved shape to echo the shoreline below. This space perfectly complements wedding receptions.



Recommended wedding packages.

We have a selection of wedding packages to suit your needs:

The Bronze Package (Minimum of 40 guests).....£45.00 per person

- A glass of sparkling wine, Buck's Fizz or soft drink on arrival
- Evening finger buffet from Menu Three
- Complimentary venue hire
- Seasonal flower in long stem vase for the table centres
- Evening entertainment from our resident DJ

The Silver Package (Minimum of 40 guests).....£60.00 per person

- A glass of sparkling wine, Buck's Fizz or soft drink on arrival
- A three-course meal from our menu selection
- A glass of champagne for the toast/speeches
- Complimentary venue hire
- Chair covers and sashes - choice of sash colours
- Seasonal flower in long stem vase for the table centres
- Evening entertainment from our resident DJ

The Gold Package (Minimum of 40 guests).....£75.00 per person

- A glass of champagne on arrival
- Half a bottle of house wine or soft drink with the meal
- A three-course meal from our menu selection
- A glass of champagne for the toast/speeches
- Complimentary venue hire
- Chair covers and sashes - choice of sash colours
- Evening entertainment from our resident DJ
- Upgraded bespoke flowers in long stem vase for the table centres
- A complimentary annual membership for the bride and groom

Bespoke wedding reception packages are available on request, please contact a member of our team to discuss your options.

Plymouth at it's finest...





We offer a wide selection of locally sourced cuisine...

The National Marine Aquarium is committed to bringing you and your guests the highest standards of food, beverages and service.

We are proud to offer a wide selection of locally sourced food and we are happy to create a customised menu to fit your needs.

Starters

- Soup of the season
- Baby Cornish goat's cheese with a toasted pine nut salad and basil dressing
- British crayfish and Atlantic prawn timbale, with a chive and lime mayonnaise
- Smoked chicken, cos lettuce, parmesan shavings, bacon lardons and croutons
- Duck and fig terrine, toasted brioche with a Devon tomato chutney
- Wild boar roulade, air-dried Devon ham, vegetable crisps with a Cumberland sauce
- Smoked South Devon mackerel pâté with horseradish, watercress and melba toast
- Quenelles of Plymouth crab, with cracked black pepper and lemon

All served with a crusty bread roll and butter

Mains

- Slow-roast belly of West Country pork, with an apple jus
- Confit of duck leg with redcurrant sauce
- Supreme of corn-fed chicken wrapped in Serrano ham with a fricassee of wild mushrooms
- Locally caught fish from the market, with beurre blanc
- Fish, fresh from the market, with a caper Provençale
- Baked Somerset Brie and beetroot tart
- Caramelised red onion and goat's cheese flan

All served with seasonal vegetables and potatoes

Desserts

- Something Chocolate, with caramel and raspberries
- Vanilla crème brûlée
- Tarte au citron with crème Anglaise
- Profiteroles with Drambuie chocolate sauce
- Baked vanilla cheesecake and strawberries
- Fresh fruit salad





Buffet menus

Menu 1.....£8.95 per person

A selection of hand-cut sandwiches, for example; free range egg mayonnaise, British ham and mixed leaves and Barbican crab with lemon crème fraîche
Baby leaf mixed salad
Local quiche (V)
Piri-piri chicken
Cocktail pasties (V)
Hand-cut crisps

Menu 2.....£10.95 per person

A selection of hand-cut sandwiches, for example; free range egg mayonnaise, British ham and mixed leaves and Barbican crab with lemon crème fraîche
Baby leaf mixed salad
Local quiche (V)
Piri-piri chicken
Cocktail pasties (V)
Duck and hoisin spring rolls
Seasoned wedges and dips

Menu 3.....£12.95 per person

A selection of hand-cut sandwiches, for example; free range egg mayonnaise, British ham and mixed leaves and Barbican crab with lemon crème fraîche
Baby leaf mixed salad
Local quiche (V)
Piri-piri chicken
Cocktail pasties (V)
British mini chicken and bacon pies
Smoked salmon cream cheese blinis
Home-made pasta salad, red onion coleslaw & vegetable couscous
Local meat platters
Buttered new potatoes and chives

*An extensive array of
delicious local delights...*



Spectacular food...



Hot fork buffet.....£15.95 per person

Perfect for more substantial evening buffets, this menu contains some popular hot dishes designed by our Head Chef. Choose one of the pairings below to suit your needs.

Choose from:

- Curried chicken or aubergine and courgette curry, with coriander, toasted almonds and crème fraîche (mild)
- Coq au vin with bacon lardons and mushrooms
- Braised local beef bourguignon
- Pork or mushroom stroganoff
- Beef meatballs and a spicy Provençal sauce and penne pasta
- Vegetable or lamb tagine with sweet apricots and chickpeas

Can be served with two options from the selection below:

- Chotaa naan
- Pilaf rice
- Creamed mashed potatoes
- Buttered new potatoes with chives
- Garlic bread

Our locally sourced 'Best of the West' buffet

This buffet brings together the ultimate in Devon produce and creates a food spectacular! Presented as extravagant platters, the locally sourced menu provides an elegant and extensive array of delicious local delights.

- Roast meats with all the trimmings: sirloin or topside of beef, leg of lamb, glazed ham and pork leg
- National Marine Aquarium fruits de mer: mussels, brown crab, native prawns, crayfish, mackerel and trout
- Cheeses from the West Country, for example: Cornish Smuggler, Devon Blue, Cornish Yarg, Bath soft cheese, Ticklemore, or Little Ryding

Accompanied by a selection of luxury salads, hot buttered new potatoes and Locally baked breads.

This menu will be individually designed by our Head Chef to reflect the best of season's produce, as such, individual bespoke quotes are available on request.



Canapés

We offer hand-made canapés that will delight the taste buds of any guest. Served to your guests while they enjoy the sights and sounds of the surrounding marine life, canapés can add an exciting and less formal taster for your guests. Our canapé range offers the perfect accompaniment to a welcome drink.



Canapés selection

Choose from the following selection:

- West Country Cheddar cheese straws
- Smoked salmon and chive blinis
- Mini British chicken and ham pies
- Toasted Naan with chicken and coriander
- Barbican crab, piquant dressing in a pastry case
- Brioche with plum glazed duck and chutney
- Grilled British pork sausages with a sweet hickory glaze
- Smoked salmon, capers and dill mayonnaise
- Barbican crab, lemon and shallot en crouete
- Beetroot caviar and Cornish goat's cheese
- Bruschetta crostini
- Pesto and mozzarella en crouete



Why not accompany your canapés with wine or champagne?

Choice of five canapés per person.....	£6.00
Wine and choice of five canapés per person.....	£8.00
Champagne and choice of five canapés per person.....	£10.00

Platters

Our platters act as the perfect centrepiece to any buffet or event. The range has been created not only to complement the food, but to act as an exciting focal point for the evening. These platters display a range of delicious and specialist foods. They are generally suitable for 10 or 20 guests; however we can be flexible on numbers. Enjoy the best that the West Country has to offer!

Seasonal prices apply.

Canapés that will delight the taste buds of any guest.





Make your special day unforgettable...

Special additions



Private Tours

The Aquarium is unique in that it boasts a range of fantastic and exciting displays of marine life. Our specially trained hosts offer fascinating private tours, which can be tailored to suit the interests of your group. Whether formal or casual, the additional insight into the amazing marine creatures will give your guests added value at any event.



Decorations

As standard, all of our main event areas will include tables dressed with white linen cloths, with a pillar candle and a spray of seasonal flowers. Additional decorations, table favours, place cards and seating plans can be supplied by yourself and included within your event set-up. Our main dining spaces benefit from subdued mood lighting and relaxing background music. A wide range of additional decorations, theming and lighting package can be arranged on request, please contact us to discuss a bespoke quote.

Chair covers, including sashes.....£3.50 per chair



How your event supports us

When you host your event at the National Marine Aquarium, you'll not only have an unforgettable venue surrounded by fascinating creatures, but you will also be supporting marine conservation.

We're not just the nation's largest aquarium but also a charity. We educate over 30,000 students each year, we carry out conservation action programmes and we conduct innovative research. We also support a range of other organisations to carry out their conservation and education activities. From reconnecting people with seafood to engaging citizen scientists in mapping seagrass habitats, we're also working with Hotels in Mauritius on coral conservation, and supporting turtle tagging in the Caribbean. All of our work revolves around our mission to drive marine conservation through engagement. So, the weddings, music events and corporate functions we host help to support our work and our charitable aims.



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Thanks...

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