

ICON CULINARY



801-263-4040
www.iconculinary.com

**EXCLUSIVE CATERING PARTNER
OF**



LOVELAND LIVING PLANET
AQUARIUM™

GENERAL INFORMATION

THE FOLLOWING INFORMATION IS DESIGNED TO ASSIST IN THE PLANNING OF YOUR FUNCTION WITH ICON CULINARY WHILE AT LOVELAND LIVING PLANET AQUARIUM.

PLEASE CONSULT WITH YOUR CATERING AND EVENT PLANNER FOR MORE INFORMATION.

ALCOHOL

Icon culinary has been granted an "On-premise Banquet License" from the Utah Department of Alcoholic Beverage Control and will abide by all their rules and regulations. No outside alcohol may be brought into or out of the function. Food must be consumed during the event and must be a private event not for the public. Special permits may need to be obtained from Draper City and the DABC. There is a setup fee for all alcohol sales. Please consult your Event Planner with any questions you may have.

AUDIO-VISUAL EQUIPMENT

A complete state of the art line of equipment is available to you in-house. Your Event Planner will gladly advise you and reserve the basic equipment you may need for your event. For extensive setup needs, we have preferred professionals that can provide a quote and provide services and equipment.

BILLING

Complete payment must be made one week in advance of your event. A deposit, along with a signed contract, will be needed to reserve a date and time at the Aquarium. Prices are subject to change.

FOOD & BEVERAGE

All menus should be finalized two weeks before the function to enable proper ordering and preparation of the menus. All food and beverage consumed at Loveland Living Planet Aquarium must be supplied by Icon Culinary. Due to health regulations, no leftover food or beverages can be taken from the premises.

GUARANTEE OF ATTENDANCE

To ensure your function is a success, you will need to notify the Event Planner of the number of expected guests one week before the function. Once given, this guarantee is not subject to reduction, should fewer attend. We will provide seating for an additional three percent beyond the guaranteed number. If no guarantee is received, we will assume the guarantee will be your expected count.

SECURITY

Icon Culinary will not assume responsibility for the damage or loss of any merchandise or articles left at the Aquarium before or following the function. Arrangements may be made in advance for security as an additional cost for exhibits, merchandise or articles set-up for display before the planned event.

STATE TAX AND SERVICE CHARGE

The following menu prices are subject to a 22 percent service charge and the current sales tax on food and beverage and audiovisual. The menus are provided on a per-person basis unless otherwise stated.

PRICES

Food and Beverage and audio-visual prices will not be guaranteed earlier than six months before the scheduled event.

HORS D'OEUVRES & PLATTERS

À LA CARTE HORS D'OEUVRES

Tomato Basil Bruschetta on baguette

Sausage Stuffed Mushrooms

Meatballs with Dipping Sauce

Traditional Hot or BBQ Chicken Wings

Smoked Salmon Cucumber Canapé's

Grilled Vegetables with Balsamic Reduction

Siracha broiled Pork Belly

Chicken Skewers with Sweet Chili Sauce

Mediterranean salad skewer with Balsamic syrup

Vegetable Curry Samosas

Edamame Pot Stickers with Ginger Soy Dipping Sauce

Caribbean Coconut Shrimp with Thai Chili Sauce

Kahlua pork Empanadas with Pineapple Salsa

FOOD PLATTERS – SERVES 12 PEOPLE

Sliced Fresh Fruit Tray

Vegetable Tray

Fruit & Cheese Tray

Meat & Cheese Tray

BREAKFAST

BREAKFAST INCLUDES COFFEE AND WATER SERVICE

CONTINENTAL BREAKFAST

Assorted Muffins and Danish • Sliced Fresh Fruit
Vanilla Yogurt with Granola and Fresh Berries • Choice of Two Juices

CROISSANT BREAKFAST

Croissant Sandwich with Scrambled Eggs • Cheddar Cheese • Sliced Fresh Fruit
• Choice of One Breakfast Meat • Choice of Two Juices

BREAKFAST BUFFET

Scrambled Eggs • Hash Browns • Sliced Fresh Fruit • Yogurt with Granola & Fresh Berries
Choice of Breakfast Meat • Choice of French Toast or Pancakes with Maple Syrup or Berry
Jam

BREAKFAST BUFFET OPTIONS AND ADD-ONS

- MUST BE ORDERED WITH BREAKFAST BUFFET -

BREAKFAST MEAT OPTIONS

Ham • Bacon • Sausage Patties

JUICE OPTIONS

Apple • Cranberry • Fresh Orange Juice

SCRAMBLED EGG TOPPINGS

Select Two: Diced Tomato Mushrooms • Green Onions • Cheddar Cheese

BAKED GOODS TRAY

Assorted Muffins & Danish Pastry Tray and Coffffffffee Cake Tray
Serves 12

SLICED FRESH FRUIT TRAY

Serves 12

PLATED LUNCH AND DINNER

SELECTIONS & OPTIONS

BLUE WATER

Choice of 1 Seafood, Meat, or Chicken Option
1-Starch Option
1-Vegetable Option
Choice of Mixed Greens or Caesar Salad
Choice of 1 Dessert Option

REEF MIXED GRILL

Choice of 2 Seafood, Meat, or Chicken Options
1-Starch Option
1-Vegetable Option
Choice of Mixed Greens or Caesar Salad
Choice of 1 Dessert Option

PLATED LUNCH & DINNER OPTIONS

~ SEAFOOD OPTIONS ~

Teriyaki Shrimp • Sweet Chili Shrimp • Grilled Salmon

~ MEAT OPTIONS ~

Grilled Sirloin Steak • Honey Roasted Pork Loin
Prime Rib* or Beef Tenderloin*
(*Extra)

~ CHICKEN OPTIONS ~

Lemon Herb Chicken • Grilled Chicken Teriyaki
Chicken Cordon Bleu • Blackened Chicken



~ STARCH OPTIONS ~

Rice Pilaf • Steamed Rice • Garlic Roasted Potatoes
Oven Roasted Yams • Mashed Potatoes
or Baked Potato

~ VEGETABLE OPTIONS ~

Steamed Broccoli & Cauliflower • Honey-Glazed
CarrotsButternut Squash & Broccoli
or Lemon Butter Asparagus



SALAD OPTIONS:

Potato • Macaroni • Pasta • Caesar • Mixed Greens • Southwest Quinoa Salad •
Cranberry Almond Couscous

SALAD DRESSING OPTIONS:

Ranch • Bleu Cheese • Balsamic Vinaigrette • Raspberry Vinaigrette

DESSERT OPTIONS:

Chocolate Tuxedo Cake • Mango Cream Cake • Cheesecake (With Topping)

BUFFETS

PIZZA & SALAD BUFFET

- Choice of Two Pizzas
- Choice of Two Salads
- Two Slices of Pizza per guest

SANDWICH BUFFET

Choice of Two Sandwich Meat Options

- Two Bread Options
- Two Salad Options
- Comes with Sliced Tomatoes, Fresh Lettuce, Cheddar Cheese and condiments

BAJA FAJITA BUFFET

Choice of 2 Meat Selections of Beef, Chicken or Pork

- Fajita Vegetables, Rice Pilaf, Black Beans with Flour Tortillas
- Choice of One Salad Selection (*toppings include Corn Chips, Sour Cream, Salsa and Cheddar-Jack*)

STIR FRY BUFFET

Choice of 2 Meat Selections of Teriyaki Beef, Chicken or Pork

- Stir Fry Vegetables
- Steamed White Rice
- Choice of 1 Salad Selection

ITALIAN PASTA BUFFET

Penne Pasta with Choice of Two Sauce Selections of Marinara, Alfredo or Creamy Pesto.

- Choice of Chicken or Shrimp
- Choice of One Salad Selection
- Parmesan Breadsticks

DELUXE SOUP & SALAD BUFFET

Choice of Two Soups and Two Salads



SOUP OPTIONS

Tomato Bisque • Clam Chowder • Broccoli & Cheese • Chicken Tortilla

SANDWICH MEAT OPTIONS

Bacon • Ham • Roast Beef • Turkey • Chicken Salad

SANDWICH BREAD OPTIONS

Country White • Wheat • Sourdough • Croissant

SALAD OPTIONS

Potato • Macaroni • Pasta • Caesar
• Mixed Greens • Cranberry Almond Couscous • Southwest Quinoa Salad

SALAD DRESSING OPTIONS

Ranch • Bleu Cheese • Balsamic Vinaigrette • Raspberry Vinaigrette

BUFFETS

CONTINUED

DELUXE BUFFET

Choice of two Seafood, Meat, or Chicken Selections
Two Starch Options
One Vegetable Option
Two Salad Options
Fresh Baked Rolls & Butter

GRAND GALA BUFFET

Walk around the Aquarium and enjoy the Customized Food Stations!

Carving Station with Choice of Two Meats
Stir Fry Station
Pasta Station
Two Salads
Fresh Fruit & Cheese Trays
Choice of Two Desserts

CARVING STATIONS

Choice of Roasted Beef Tenderloin, Bone Roasted Turkey Breast,
Honey-Broiled Pork Loin, Tri-Tip, & Baked Picnic Ham

Condiments:
Mayonnaise • Butter • Stone Ground Mustard
Served with Baked Rolls

DESSERTS FOR BUFFET OR À LA CARTE

Gourmet Cupcakes

Apple Tartlet

Banana Cream Tartlet

Bananas Foster (with vanilla ice cream)

Bread Pudding (with Whiskey Sauce)

Cheesecake with a Fresh Berry Glaze

Cherry or Fresh Berry Tartlet

Chocolate Tuxedo Cake

Mango Cream Cake

Strawberry Cream Cake

Vanilla Bean Panna Cotta with a Fresh Berry Glaze

Caramel Apple Tart with Cinnamon Cream

Blueberry Crumble Tart

Pear & Pistachio Tart

Assorted Cookies or Brownies

BREAK SELECTIONS

PRICE BASED ON A ONE HOUR SERVICE TIME, PER PERSON

SOUTH OF THE BORDER

Fresh Corn Chips with Guacamole, Salsa, Cheese Sauce

CHOCOLATE OVERLOAD

Hand-dipped caramels, Mint truffles, Dipped Almonds

MUNCHIE BREAK

Chocolate Covered Raisins, Dried Fruit Trail Mix, Roasted Almonds,
Snickers

ICE CREAM BREAK

Fat Boys and Fruit Bars

VEGGIES AND CHIPS

Potato Chips with Fresh cut Veggies with Ranch dip

BEVERAGES

Bottled Water, Coffffffffee, Canned Soda, Juice
Limeade

ALCOHOL BEVERAGE SERVICE

Premium bottled beer
Domestic bottle beer
House wine
House drink

Set up bar service not-refundable

Customized menus are available

Local and state taxes apply and a 22% service charge will be added to each party.

Price does not include room rental or set up fee when applicable.

Thank you for your business.



801-263-4040
www.iconculinary.com

CATERING SERVICES 2019