



MOSI

Special Events

Ceremony Information

Complimentary Ceremony Rehearsal

Rental of Ceremony Space

Setup and Teardown of Space

White Padded Chairs

With a Reception Package: \$10.00 per Person

Ceremony Space Only: A Flat Room Rental Fee Applies

20% Service Fee and 7% Sales Tax will be added to Final Billing Charges

For additional information, please contact MOSI's Special Events Department at 813-987-6065 or catering@mosi.org

Planetarium Wedding Package

(Up to Four Hours, 50 Guest Minimum)

Personal Wedding Consultant
Wedding Reception Location
Round Tables, can seat 10
Chairs
Solid Linen
Solid Chair Covers
China, Glassware, Silverware
Traditional Buffet
Complimentary Tasting for up to 2 People
Cake Cutting Service

Catering Includes:

One Hour Hosted Beer and Wine Bar

Beautifully Displayed International and Domestic Cheese Display
Garnished with Fresh Seasonal Fruits
Served with Assorted Crackers

Choice of Salad
Two Buffet Entrees from Tier One
Choice of Two Sides
Rolls and Butter
Iced Tea, Water, and Coffee

\$57.25 per Adult
\$37.25 per Child Under 13

20% Service Fee and 7% Sales Tax will be added to Final Billing Charges

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Amazing You Wedding Package

(Up to Four Hours, 50 Person Minimum)

Personal Wedding Consultant
Wedding Reception Location
Round Tables, can seat 10
Chairs
Solid Linen
Solid Chair Covers
China, Glassware, Silverware
Traditional Buffet
Complimentary Tasting for up to 2 People
Cake Cutting Service

Catering Includes:

Two- Hour Hosted Beer and Wine Bar
Complimentary Champagne Toast

Beautifully Displayed International and Domestic Cheese Display
Garnished with Fresh Seasonal Fruits
Served with Assorted Crackers

Choice of Two Butler Passed Hors D'oeuvres

Choice of Salad
Two Buffet Entrees from Tier Two
Two Sides
Rolls and Butter
Iced Tea, Water, and Coffee

\$82.95 per Adult
\$62.95 per Child Under 13

20% Service Fee and 7% Sales Tax will be added to Final Billing Charges

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IMAX[®] Dome Wedding Package

(Up to Four Hours, 50 Person Minimum)

Personal Wedding Consultant
Wedding Reception Location
Round Tables, can seat 10
Chairs
Solid Linen, Solid Chair Covers, and Sashes
China, Glassware, Silverware
Stationed Buffet
Complimentary Tasting for up to 2 People

Catering Includes:

Two Hour Hosted Full Bar
Complimentary Champagne Toast
Cocktail Rounds

Beautifully Displayed International and Domestic Cheese Display
Garnished with Fresh Seasonal Fruits Served with Assorted Crackers
Or

Tapas Display
Grilled Vegetables, To Include Mushrooms, Eggplant, Artichoke Hearts,
Roasted Red & Yellow Peppers, Zucchini and Leek
Served with Hummus and Pita Points

Choice of Three Butler Passed Hors D'oeuvres
Choice of Two Special Attraction Stations
Choice of One Carving Station (Roast Beef, Turkey, or Ham)
Three Sides
Rolls and Butter
Iced Tea, Water, and Coffee

Wedding Cake with Cake Cutting Service

\$132.95 per Adult
\$102.95 per Child Under 13

20% Service Fee and 7% Sales Tax will be added to Final Billing Charges

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Hors D'oeuvres Options

Sour cream Potato Bites	Fresh Tomato Bruschetta Canapés
Vegetarian Spring Rolls	Antipasto Skewers
Chicken Satay with Peanut Sauce	Assorted Deli Pinwheels
Sweet Heat Chicken Bites	Cheesy Crab Dip with Crostinis
Spinach Pie Triangles	Grouper Bites with Caribbean Salsa
Curry Chicken Salad in Filo Cup	

Buffet Salad Options

Mixed Green Salad	Pasta Salad
Caesar Salad	Potato Salad
Fruit Salad	Tomato Mozzarella Salad

Buffet Entrée Options

TIER ONE

Tuscan Parmesan Crusted Chicken Breast
Chicken Cordon Bleu
Chicken Marsala
Roast Beef with Caramelized Shallots
Pistachio Crusted Grouper
Caribbean Mahi Mahi
Baked Ziti
Mojo Cuban Pork
Pasta Primavera

TIER TWO

Grilled Chicken Breast with sun-dried tomatoes and goat cheese
Mediterranean Chicken Breast
Garlic Roasted Pork Tenderloins
Sirloin Tips
Braised Beef Brisket
Classic Lasagna
Mushroom Ravioli
Salmon with Lemon Dill Sauce
Panko Crusted Citrus Flounder

Buffet Side Options

Angel Hair Pasta with Marinara Sauce	Glazed Baby Carrots	Sautéed Mushrooms and Onions
Asparagus	Green Beans	Sautéed Spinach
Black Beans and Rice	Oven Roasted Red Potatoes	Sweet Potato Soufflé
Broccoli	Plantains	Tuscan Orzo
Sweet White Corn	Rice Pilaf	Vegetable Medley
Garlic Infused Mashed Potatoes	Roasted Apple Orzo	Wild Rice

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Special Attraction Stations

Salad Station

Crisp Leaf Lettuce, Cucumber, Tomato,
Red Onion, Shredded Cheese, Black
Olives, Peppercini Peppers, & Croutons
Assorted Dressings

OR

Crisp Romaine with Parmesan Cheese,
Herb Croutons with Classic Caesar
Dressing

Pasta Station

Made to Order

Penne & Bow-Tie Pastas
Alfredo and Tomato Basil Sauces
Ingredients to Include:
Sausage, Chicken, Mushrooms,
Spinach, Black Olives, Artichokes
& Fresh Grated Italian Cheese

Add Shrimp @ \$3.50 per person
Add Vodka Sauce @ \$1.50 per person

Asian Grill

Chicken Teriyaki and Beef Strips
Snow Peas, Stir Fried Vegetables,
Fried Rice, Lo Mein Noodles

Mashed Potato Bar

Toppings to Include:

Cheddar Cheese, Scallions, Bacon
Bits, Sautéed Mushrooms, Butter &
Sour Cream

Fajita Station

Marinated Steak, Chicken, & Ground
Beef, Guacamole, Pico de Gallo, Sour
Cream, Tomato, Lettuce, Cheddar
Cheese, Flour Tortillas & Taco Shells
Chips, Salsa, Queso

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MOSI Premier Wedding Package

(Up to Four Hours, 50 Person Minimum)

Personal Wedding Consultant
Wedding Reception Location, up to four hours
Round Tables, Chairs
Solid linens including Chair Covers & Sashes
China, Glassware, Silverware
Complimentary Cake Cutting
Complimentary Champagne Toast; Complimentary Bottle of Wine at each Table
Four-Hour Hosted Full Bar

First Hour to include Butler Passed Hors D'oeuvres

Butler Passed Hors D'oeuvres

(Select Three)

Pear and Brie Phyllo Cups
House Gourmet Chips Display
Roma Tomato with Goat Cheese Canapés
Rare Ahi Tuna with Potato Crisp and Wasabi
Tequila Lime Shrimp atop a Toasted Crustini
Filet of Beef, Crisp Shallots on Garlic Crouton
Crisp Chicken Wonton with Apricot Chutney

Plated Salad Course

(Select One)

Tomato Mozzarella Salad
With Balsamic Vinaigrette

Tampa Salad
Mixed Greens with Cheese, Ham, Tomato, Green
Olives in a Herb Vinaigrette

Mixed Greens
Topped with Crumbled Blue Cheese,
Cherry Tomatoes, Cucumbers,
Croutons, and Champagne Vinaigrette

Caesar Salad
Crispy Homemade Croutons with
Creamy Caesar Dressing

Plated Entrée Course

(Select one)

Chicken Apple Almond
Tender Breast of Chicken,
Baked in an Apple-Almond Sauce
Accompanied by a Roasted Apple Orzo
And Fresh Green Beans

Oak Grilled Salmon
Served with a Honey Glaze
Served with a Wild Mushroom Orzo
And Fresh Asparagus

Filet Mignon
Served with a Classic Béarnaise Sauce
Accompanied by Steamed Broccoli and
Creamy Mashed Potatoes

Stuffed Ravioli
Sun-dried Tomato, Spinach, and Cheese
Filled Ravioli
Served with a Vodka Tomato Cream Sauce

Coffee, Tea, and Water

\$104.95 per person
\$84.95 per Child Under 13

22% Service Fee and 7% Sales Tax will be added to Final Billing Charges

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Package Enhancements

Solid Chair Sashes

\$1.50 per chair

Intermezzo

Add a Refreshing Light Sorbet to Precede your Entrée
Your Choice of Lemon, Mango, Raspberry, or Orange

\$2.00 per person

Butler Passed Beverage Options

Available during Cocktail reception

Champagne- **\$3.00 per person**

Wedding Cake Cocktail- **\$5.00 per person**

The Something Blue- **\$5.00 per person**

White Wine, Hypnotic, Ginger Ale

Chocolate Kiss Martini- **\$6.00 per person**

*Raspberry Vodka, White Crème de Cacao,
Topped with Chocolate Truffle*

Create Your Own Signature Cocktail

\$6.00 per person

Dinner Wine Service

\$30.00 per Bottle, 5 glasses per bottle

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