

A World of Possibilities...

At MOSI, our catering and culinary team will work with you to select the cuisine that suits your taste buds, budget and the theme of your wedding. Choose from any of our wedding packages which feature savory hors d'oeuvres, elegant plated entrees, strolling buffet stations, carving stations, and interactive cooking stations. We can also create a custom package for you to capture the unique style and theme of your wedding.

Your wedding deserves a memorable location, let our experienced staff plan your special day!

Event Spaces

*Auditorium/Visiting Exhibits Gallery
250 – 500 banquet, 1000 reception*

*Butterfly Classroom
25 banquet*

*Founders Hall
150 banquet*

*Grand Lobby
300 banquet, 700 reception*

*Ritual Observatory
200 banquet, 400 reception*

*Science Works Theater
90 banquet*

*Top of the Dome
100 reception*

All Wedding Packages Include
Packages based on 50 guest minimum

- ~Banquet and Reception Tables with Floor Length Linens~*
(Solid Polyester Linens, choice of color)
- ~China, Silver, Glassware~*
- ~Cake, Gift, Place card, and DJ Tables~*
- ~Complimentary Parking~*
- ~Access to all permanent exhibits during your event~*
~Cake Cutting~
- ~Menu Tasting for two~*

Open Bar

~Up to 3 hours of service~

Includes liquor, beer, wine, soft drinks, bottled water,
all mixers and garnishes

Butler Passed Canapés

~Pre-select three~

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

Champagne Toast

Champagne or Sparkling Cider

Buffet Dinner

~Served for two hours~

~Served with Chef's selection of Seasonal Vegetable and Starch, Rolls and Butter, Iced Tea and Brewed Coffee~

Buffet Salad

~Pre-Select one~

Mixed Green Salad

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

Caesar Salad

*Crispy Homemade Croutons over
Mixed Greens with
Creamy Caesar Dressing*

Fruit Salad

Grapes, Strawberries, Pineapple, Mandarin Oranges

Pasta Salad

*Penne Rigate, Sundried Tomatoes,
Artichokes, with a Parmesan Tuscan
Vinaigrette*

Tomato Mozzarella Salad

*Tomato and Mozzarella Slices
Drizzled with a Balsamic
Vinaigrette*

Buffet Entrée

~Pre-select two~

Grilled Chicken Breast with Sun-Dried Tomatoes and Goat Cheese

Mediterranean Chicken Breast with a Lemon Reduction

Garlic Roasted Pork Tenderloin with a Béarnaise Sauce

Sirloin Tips in a Balsamic Cabernet Reduction

Braised Beef Brisket Served with a Smoked Apple Sauce

Classic Lasagna with a Sweet Basil Sauce

Mushroom Ravioli with a Parmesan Butter Sauce

Salmon with Lemon Dill Sauce

Panko Crusted Citrus Flounder

Plated Dinner

~Served with Chef's selection of Seasonal Vegetable and Starch, Rolls and Butter, Iced Tea and Brewed Coffee~

Plated Salad

~Pre-Select one~

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

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

Caesar Salad
*Crispy Homemade Croutons over
Mixed Greens with
Creamy Caesar Dressing*

Tomato Mozzarella Salad
With Balsamic Vinaigrette

Plated Entrée Course

~Pre-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*

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

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

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

Wedding Enhancements

Solid Chair Sashes

A Variety of Colors Available

Intermezzo

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

Signature Wedding Cocktails

Wedding Cake Cocktail

Gin, Amaretto, Orange Juice, Pineapple Juice, White Crème de Cacao

The Something Blue

White Wine, Hypnotic, Ginger Ale

Chocolate Kiss Martini

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

Create Your Own Signature Cocktail

*This is your wedding after all, share with your guests a cocktail that illustrates
you and your fiancé's unique style!*

22% 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