

Pelican Grand
BEACH RESORT
FORT LAUDERDALE, FLORIDA

WEDDING

CATERING PACKAGE



PELICANBEACH.COM | SALES & MARKETING 954.556.7620 | FORT LAUDERDALE, FL

NOBLE HOUSE
HOTELS & RESORTS

pelican grand wedding ceremony

The Pelican Grand offers breathtaking views for both wedding ceremonies and receptions. We invite you to experience the premier choice among Fort Lauderdale hotels on the beach, complete with its own private stretch of paradise.

T H E B E A C H

A beach wedding offers romance beyond fairy tales. Imagine exchanging vows as the sun rises and slowly sets over sparkling waters and then dancing the night away in an elegant ballroom.

T H E A T L A N T I C T E R R A C E

Located on our second floor complete with Spanish terracotta tile and breathtaking views of the water. It is the ideal location for a ceremony or a cocktail reception.

T H E A T L A N T I C B A L L R O O M

Features floor-to-ceiling windows overlooking the ocean along with crystal chandeliers and warm intimate lighting. This ballroom will accommodate up to 65 guests for a wedding reception.

T H E O C E A N V I E W T E R R A C E

Located on the rooftop and offers panoramic views of the ocean and Fort Lauderdale beaches. This is an ideal location for wedding ceremonies followed by a cocktail reception while your guests enjoy the unique views and sounds of the ocean.

T H E O C E A N V I E W B A L L R O O M

Features wraparound floor-to-ceiling windows and a balcony overlooking the ocean. This ballroom can accommodate up to 100 guests for a wedding reception and is the premium location in Fort Lauderdale to host a wedding reception with incredible views of the water and sandy beaches.

C E R E M O N Y I N C L U D E S T H E F O L L O W I N G

Oceanfront outdoor location

White garden chairs

Gift & guest book table

Bottled water station

\$2,700

PELICAN GRAND WEDDING PACKAGE INCLUDES THE FOLLOWING:

- Five hour unlimited premium name brand open bar reception
 - First hour bar cocktail reception
 - Four hour bar during the reception
- Five butler passed hors d'oeuvres
- One display hors d'oeuvre
- Traditional champagne toast
- Table-side wine service during dinner
- Choice of plated, buffet, or action stations for dinner
- Wedding cake
- Professional wedding specialist to assist in pre-planning your catering details
- Round or royal tables
- Floor length linens, your selection of colored napkins, silver chargers & beach theme centerpieces
- Complimentary oceanfront suite, for bridal couple, the evening of your wedding with a contracted food & beverage minimum of **\$8,000** or higher prior to banquet fee and taxes
- Guest room amenity for the bridal couple the evening of the wedding
- Contracted special guest room rate for your family & friends
- Our preferred vendors list

WEDDING PACKAGE
SELECTIONS

hors d'oeuvres

DISPLAY

SELECT ONE

fruit & cheese display

array of imported and domestic cheese, seasonal berries, freshly baked breads & crackers

vegetable crudité display

hand-carved fresh cut vegetables with an array of dipping sauces

baked brie display

imported brie wrapped in puff pastry and baked to a golden brown, served with sliced fresh seasonal fruits & sliced baguettes

mediterranean display

house made hummus, tzaziki, grape leaves, pita, assorted olives

BUTLER PASSED HORS D'OEUVRES

SELECT FIVE

chilled

shrimp cocktail shooters

tuna tartare on wonton crisp

smoked tenderloin bruschetta with herb cheese

tomato bruschetta

tomato caprese skewers

seafood ceviche shooter with a plantain chip

summer rolls with crisp asian vegetables and sweet chili sauce

beef carpaccio with boursin cheese on a crostini with local

tomato jam

thai chicken salad in sesame cone

smoked salmon canapes on pumpernickel

hot

miniature crab cake

spanakopita with spinach & feta cheese

smoked chicken quesadilla

conch fritters with a calypso sauce

coconut crusted shrimp with a thai chili sauce

crisp vegetable roll with sriracha ponzu

skewered chicken with guava tamarind glaze

corn arepas with mango pulled bbq pork

bacon wrapped scallops

churrasco skewers with truffle chimichurri



Prices are subject to the prevailing 25% banquet fee and applicable Florida sales tax of 7%.

plated dinner

FRESHLY BREWED COFFEE, DECAFFEINATED & HERBAL TEA BLENDS

SALAD

SELECT ONE

SALADS SERVED WITH WARM DINNER ROLLS & BUTTER

classic caesar

hearts of romaine, classical caesar dressing, parmesan cheese, focaccia croutons

baby mixed greens

radicchio, endive, carrots and fresh citrus sections with mangos and jicama, drizzled key lime vinaigrette

wedge salad

iceberg wedge, candied bacon, maytag blue cheese, grape tomatoes, cucumbers, house made jalapeño ranch

burrata mozzarella

tomato, thai basil, balsamic drizzle with arugula

ENTRÉES

SELECT THREE

Tofu Stir-fry

\$170

quinoa and roasted vegetables

seasonal mushroom stuffed chicken breast

\$185

black truffle smashed potatoes, pan jus moral reduction

slow roasted french chicken

\$185

garlic mashed potatoes, au jus chicken sauce

charred flatiron steak

\$195

garlic whipped potatoes, espagnole sauce

pan seared scottish salmon plancha

\$195

mashed oven roasted sweet potatoes, roasted baby vegetables, lemon beurre blanc sauce

pistachio crusted mahi mahi

\$195

garlic whipped mashed potatoes in a warm vanilla bean cream sauce

florida grouper

\$205

dusted in black trumpet mushrooms, red wine butter sauce

12 oz grilled wagyu new york strip

\$210

double baked potato, gremolata green beans, peppercorn sauce

8 oz filet mignon

\$215

truffle mac n cheese casserole, roasted asparagus, vidalia onion confit with a cabernet sauvignon périgord reduction

D U E T E N T R É E S

braised boneless short ribs & oven roasted grouper

\$230

mashed potatoes and pickled red onions

petite filet & gulf jumbo shrimp

\$235

roasted fingerling potatoes, truffle red wine sauce

wagyu filet & sea bass

\$240

truffle yukon gold potatoes, roasted asparagus, pomegranate demi glaze

6oz filet with 5oz lobster tail

MP

truffle mac n cheese casserole, chef choice of roasted vegetables, red wine sauce with drawn butter

4-12 years old

\$59 / CHILD

fruit cup, chicken tenders, french fries, unlimited juices & soda

vendor's meal

\$79 / VENDOR

chef's choice of vendor entrée

buffet dinner

\$220

FRESHLY BREWED COFFEE, DECAFFEINATED & HERBAL TEA BLENDS

SALADS

SELECT TWO

classic caesar

hearts of romaine, classical caesar dressing, parmesan cheese, focaccia croutons

baby mixed greens

radicchio, endive, carrots and fresh citrus sections with mangos and jicama, drizzled with a key lime vinaigrette

sherry marinated baby mushroom

button mushrooms with arugula & roasted peppers

marinated petite mozzarella

teardrop tomatoes & petite mozzarella, basil vinaigrette, crisp garlic and herb crostini

marinated cucumber & tomato

mediterranean marinated cucumbers with tomatoes

ENTRÉES

SELECT TWO

citrus & herb marinated chicken breast

mango tomatillo relish

pistachio encrusted mahi mahi

vanilla bean cream sauce

grilled atlantic salmon

melted leeks, meyer lemon & caper sauce

herbed flatiron steak

espagnole sauce

island skirt steak

onion mojo

ACCOMPANIMENTS

SELECT TWO

fresh vegetables with savory butter

grilled asparagus spears with artichoke salsa

sweet plantains

seasoned island rice with black beans

steamed saffron rice pilaf

roasted red bliss potatoes with garlic & fine herbs



reception stations

\$250

FRESHLY BREWED COFFEE, DECAFFEINATED & HERBAL TEA BLENDS
 CARVING STATION REQUIRES AN ATTENDANT AT \$225

baby mixed greens

INCLUDED WITH RECEPTION STATION

radicchio, endive, carrots fresh citrus sections, mango, jicama,
 key lime vinaigrette

SELECT FOUR STATIONS

pasta station

SERVED WITH ITALIAN BREAD STICKS

cheese agnolotti with classic pomodoro sauce, farfalle pasta
 with alfredo sauce, rigatoni with pesto sauce and fresh grated
 parmesan cheese

ENHANCEMENTS

\$5 grilled chicken

\$8 shrimp

latin station

avocado creme
 churrasco steak
 cheese arepas
 yuca with onion mojo
 beef empanadas

asian express station

SERVED WITH SPRING ROLLS AND ASIAN SAUCES

chicken and beef teriyaki stir fry
 asian vegetables
 fried rice

carving station

SELECT TWO

honey baked virginia ham
 herb roasted turkey
 prime rib
 all served with warm dinner rolls and butter
 table side

ceviche station

marinated white fish
 fresh lime, red onion, cilantro, habanero, avocado

antipasto station

array of italian meats and cheeses, olives, pepperoncini, artichokes
 crusty italian bread

sliders station

mini burger sliders with cheese, onion, pickles,
 chipotle mayonnaise
 mini cuban sandwiches
 seared ahi tuna slider, sesame crostini, napa slaw

mashed potato martini bar

SERVED IN MARTINI GLASSES

whipped yukon gold potatoes and sweet potatoes garnished
 with choice of:
 crispy pancetta, chives, toasted garlic, shredded monterey
 jack & cheddar cheeses, sour cream, whipped butter cream,
 cinnamon and sugar

premium bar

FOUR HOUR BAR INCLUDES:

premium brand

ketel one
nolet's gin
captain morgan spiced rum
captain morgan coconut
johnny walker black scotch
crown royal whiskey
jack daniel's bourbon
patrón tequila
peach schnapps
midori melon liquor
amaretto di saronno
kahlúa
bailey's irish cream
triple sec
blue curacao
sour apple pucker

beer

bud light
heineken & heineken 0
yuengling
corona

wine

two vines chardonnay
alto vento pinot grigio
two vines cabernet
charles krug merlot
mionetto prosecco brut
mionetto prosecco rosé

non-alcoholic

assorted soft drinks
bottled waters
natural juices

EACH ADDITIONAL HOUR IS \$15 PER PERSON PER HOUR

Additional Bartender Fee \$225

Please note shots are not permitted at function.



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reception enhancements

ATTENDANT FEE IS \$175 PER ATTENDANT & REQUIRED FOR ALL DISPLAYS

sushi boat

\$800 / 100 PIECES

assortment of surf and turf rolls, spicy tuna rolls, california rolls, veggie rolls, seared salmon rolls served with ginger, wasabi and soy sauce

seafood display

MARKET PRICE

jumbo shrimp, clams, & oysters on the half shell, baby lobster served on ice
cocktail sauce & horseradish

flatbread station

\$36 / PERSON

SELECT THREE

mozzarella, tomato and basil
smoked salmon, basil aioli, heirloom tomatoes
prosciutto, mozzarella, baby arugula, balsamic reduction
grilled vegetables, shaved reggiano
bbq chicken, arugula, roasted garlic

slider station

\$36 / PERSON

mini burger sliders with cheese, onion, pickles, chipotle mayonnaise
mini cuban sandwiches
seared ahi tuna slider with sesame & napa slaw
accompanied with homemade sweet potato fries

antipasto station

\$24 / PERSON

bountiful array of italian meats and cheeses, olives, pepperoncinis, artichokes, crusty italian bread

viennese table

\$24/ PERSON

profiteroles, éclairs, cannolis, tortes, pies, fruit tarts, chocolate-dipped strawberries

gourmet mini donuts

\$12 / PERSON

MINIMUM ORDER OF 25 PER FLAVOR

toasted coconut rum

maple red velvet

nutella

key lime

salted caramels

guava dreas

samoas

tanned butter

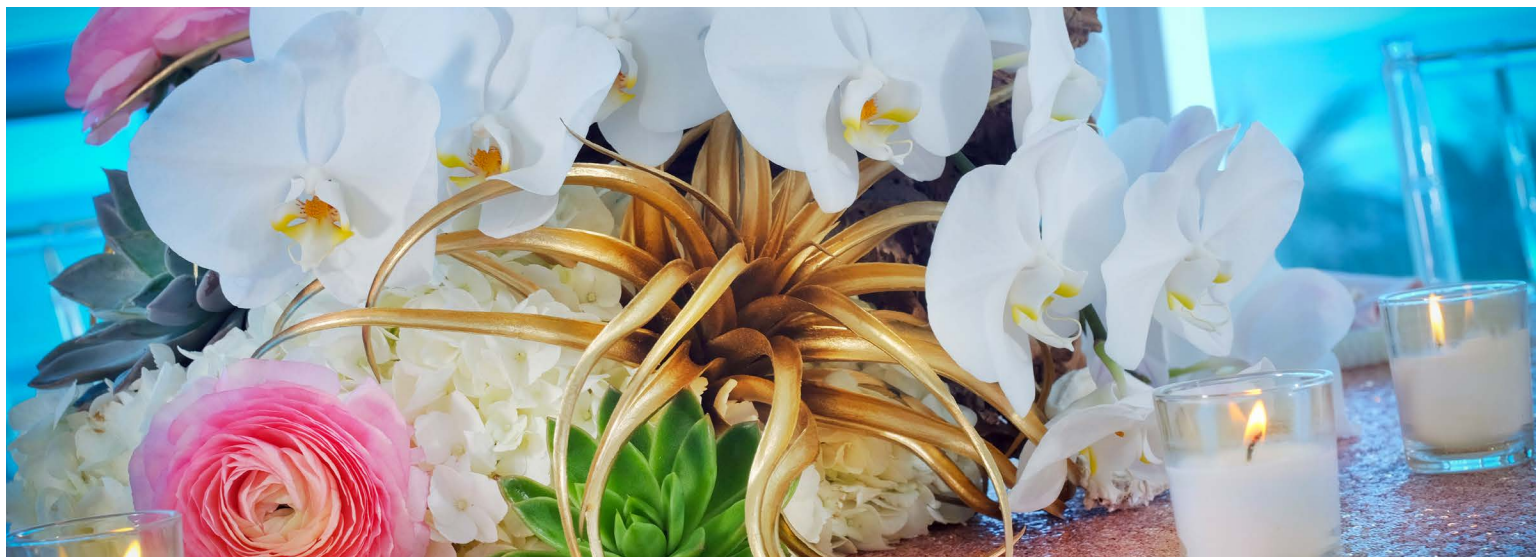
fiery chocolate

dulce de leche with heath

margarita

cuba libre cherry

s'mores



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bridal suite

LIGHT BITES BEFORE YOU SAY, 'I DO' | \$200 MINIMUM ORDER

The Bridal Suite is not included in your package price. Please inquire regarding Bridal Suite rates and options as they are date specific. To ensure your suite is available the day of your event you will be required to reserve for the night before your event date.

BREAKFAST BITES

individual bags of mixed nuts

\$9 EACH

assorted power bars

\$9 EACH

breakfast burritos

\$13 EACH

croissants

\$69 PER DOZEN

gourmet muffins

\$69 PER DOZEN

sliced seasonal fruit & berries

\$12 EACH

assorted breakfast pastries

\$69 PER DOZEN

house-baked fruit & cheese pastries

\$69 PER DOZEN

yogurt parfait

\$9 EACH

greek yogurt, fresh berries, granola

assorted bagels variety of brick oven-baked

bagels with plain and chive cream cheeses

\$69 PER DOZEN

croissants, pastries and bagels served with sweet butter,
fruit preserves, marmalade

ASSORTED MINI SANDWICHES & HOT BITES

\$96 PER DOZEN

HOT

cuban sliders

cured ham & manchego cheese

COLD

caprese

grilled roast turkey & brie

chicken salad on a mini croissant

ADDITIONAL \$6 PER DOZEN

MINI SALADS

\$12 EACH

greek salad

baby gem romaine lettuce, sliced cucumbers, tomatoes,
green bell pepper, red onion, olives, feta cheese

chop salad

baby gem romaine lettuce, watercress, tomato, avocado, radish,
corn, cucumber, black olives, citrus vinaigrette

CHEESE BOARDS

EACH BOARD SERVES 4

charcuterie & cheese board

\$48 EACH

local honeycomb, house-made pickles, mixed olives, chiles,
house-made blueberry jam

seasonal fruit & cheese board

\$48 EACH

brie herb boursin, porter cheese, spanish manchego, roquefort,
humboldt fog, house-made chutney, fresh & dried fruit,
assorted breads

crudite board

\$36 EACH

gourmet baby carrots, celery, jicama, broccoli, cauliflower,
heirloom tomatoes, avocado ranch, blue cheese dip, roasted
red pepper hummus

bridal suite beverages

juices

\$99 PER GALLON

orange, cranberry, grapefruit

regular & decaffeinated coffee

\$99 PER GALLON

strawberry lemonade

\$75 PER GALLON

assorted soft drinks

\$6 EACH

bottled flat or sparkling water

\$6 EACH

margarita

\$16 EACH

tequila, salt or sugar rim, fresh limes
traditional, strawberry, watermelon,
jalapeño-pineapple

cosmopolitan martini

\$16 EACH

lemon twist

espresso martini

\$16 EACH

coffee beans for garnishing

bourbon old-fashion

\$16 EACH

brandy cherries, bitters, orange peel
for garnishing

imported beer

\$9 EACH

domestic beer

\$8 EACH

assorted seltzers

\$12 EACH

local craft beer

\$14 EACH

SPARKLING WINE & MIMOSAS

INCLUDES ORANGE JUICE, CRANBERRY JUICE,
AND FRESH SEASONAL GARNISHES

mionetto brut prosecco

\$55 PER BOTTLE

chandon brut sparkling wine

\$67 PER BOTTLE

nicholas feuillatte brut

\$100 PER BOTTLE

veuve clicquot, yellow label, brut

\$140 PER BOTTLE

moet & chandon brut imperial

\$150 PER BOTTLE



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bridal suite rental must-haves

THE DRESS

\$175

clear temporary hooks
full length mirror
dress rack
steamer

HAIR & MAKE-UP ACCESSORIES

\$150

ring light
bar stool make-up chair
extension cords

STAY CONNECTED

multiple usb charging port
\$40
bluetooth speaker
\$50



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