

Pelican Grand
BEACH RESORT
FORT LAUDERDALE, FLORIDA

WEDDING

CATERING PACKAGE



PELICANBEACH.COM | 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.

THE BEACH

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.

THE ATLANTIC TERRACE

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.

THE ATLANTIC BALLROOM

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.

THE OCEANVIEW TERRACE

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.

THE OCEANVIEW BALLROOM

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.

CEREMONY INCLUDES THE FOLLOWING

Golden circle arch

Oceanfront outdoor location

White garden chairs

Gift & guest book table

Fruit-infused water station

\$2,300

PELICAN GRAND WEDDING PACKAGE INCLUDES THE FOLLOWING:

- Four hour unlimited premium name brand open bar reception
 - First hour bar cocktail reception
 - Three hour bar during the reception
- Five butler passed hors d'oeuvres
- One display hors d'oeuvre
- Traditional champagne toast
- Tableside wine service during dinner
- Choice of plated, family style, 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 **\$7,000** or higher prior to service charge 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

Tray passed & displayed hors d'oeuvres, buffet & action stations are subject to approval based on current Broward County mandates

WEDDING PACKAGE
SELECTIONS

hors d'oeuvres

DISPLAY

SELECT ONE

fruit & cheese display

array of imported and domestic cheese, seasonal berries with 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

BUTLER PASSED HORS D'OEUVRES

SELECT FIVE

chilled

smoked tenderloin bruschetta with herb cheese

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 pumpnickel

hot

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 siracha ponzu

skewered chicken with guava tamarind glaze

corn arepas with mango pulled bbq pork

bacon wrapped scallops

churrasco skewers with truffle chimichurri

Tray Passed & Displayed Hors D'oeuvres, are subject to approval based on Current Broward County Mandates



plated dinner

FRESHLY BREWED COFFEE, DECAFFEINATED, AND 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 FIVE

butternut squash ravioli

\$140

roasted corn succotash

seasonal mushroom stuffed chicken breast

\$160

black truffle smashed potatoes, pan jus moral reduction

slow roasted french chicken

\$160

garlic mashed potatoes, au jus chicken sauce

charred flatiron steak

\$165

garlic whipped potatoes, espagnole sauce

pan seared scottish salmon plancha

\$170

mashed oven roasted sweet potatoes, roasted baby vegetables, smoked tomato sauce

pistachio crusted mahi mahi

\$175

garlic whipped mashed potatoes in a warm vanilla bean cream sauce

12 oz grilled wagyu new york strip

\$185

double baked potato, gremolata green beans, peppercorn sauce

florida grouper

\$180

dusted in black trumpet mushrooms, red wine butter sauce

8 oz filet mignon

\$190

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

DUET ENTRÉES

braised boneless short ribs & oven roasted grouper

\$210

mashed potatoes and pickled red onions

petite filet & gulf jumbo shrimp

\$215

roasted fingerling potatoes, truffle red wine sauce

wagyu filet & seabass

\$220

truffle yukon gold potatoes, roasted asparagus, pomegranate demi glaze

4-12 years old

\$52 / CHILD

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

vendor's meal

\$65 / VENDOR

chef's choice of vendor entrée

family style, or buffet dinner

\$190

BUFFET & ACTION STATIONS ARE SUBJECT TO APPROVAL BASED ON CURRENT BROWARD COUNTY MANDATES

SERVED WITH WARM DINNER ROLLS & BUTTER

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

savory butter

grilled asparagus spears

artichoke salsa

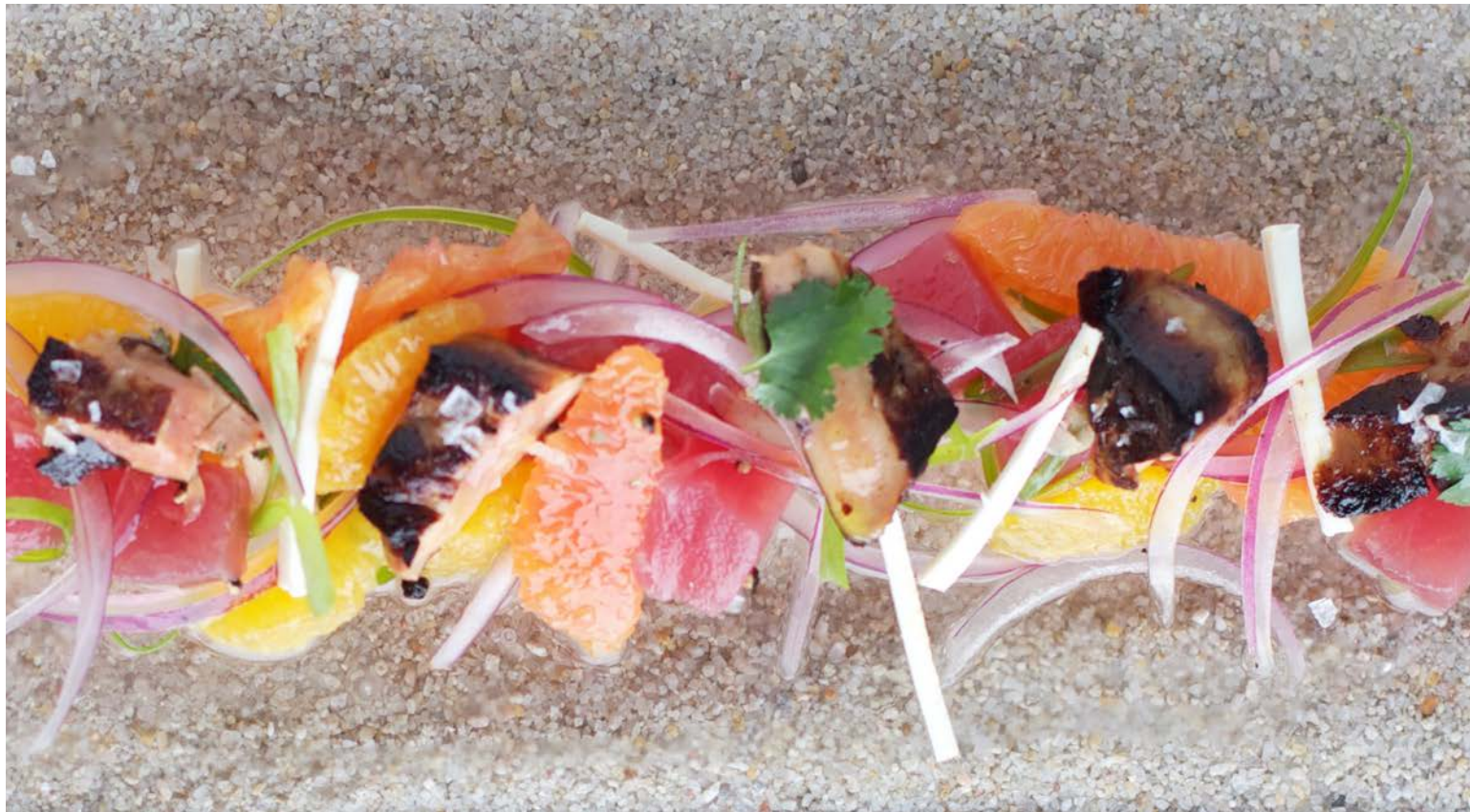
sweet plantains

seasoned island rice with black beans

steamed saffron rice pilaf

roasted red bliss potatoes

garlic & fine herbs



reception stations

\$205

FRESHLY BREWED COFFEE, DECAFFEINATED & HERBAL TEA BLENDS
ATTENDANT FEE IS \$175.00 PER ATTENDANT

SELECT THREE STATIONS

pasta station

SERVED WITH ITALIAN BREAD STICKS

cheese agnolotti with marinara sauce
farfalla pasta with alfredo sauce chicken and assorted
vegetables, fresh grated parmesan cheese
CHEF ATTENDANT REQUIRED

latin station

avocado creme churrasco arepas yucca
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 house salad warm dinner rolls and butter
table side
CHEF ATTENDANT REQUIRED

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

kettle one
nolet gin
captain morgan rum
cruzan rum
johnny walker black scotch
crown royal whiskey
jack daniel's bourbon
roca patrón tequila
peach schnapps
midori melon liquor
amaretto di saronno
kahlua
bailey's irish cream yuengling

beer

bud light
heineken
corona

other

selection of california wines
chandon champagne

non-alcoholic

assorted soft drinks
bottled waters
natural juices

EACH ADDITIONAL HOUR IS \$15 PER PERSON PER HOUR

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



reception enhancements

ATTENDANT FEE IS \$175 PER ATTENDANT

sushi boat

\$700 / 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

\$700 / 100 PIECES

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

paella station

\$35 / PERSON

CHEF ATTENDANT REQUIRED

saffron rice
chorizo sausage, chicken, mussels, shrimp, clams

slider station

\$25 / 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

\$18 / PERSON

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

viennese table

\$18 / PERSON

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

served with specialty coffees, whipped cream, shaved chocolate, cinnamon

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

