

*Pelican Grand*  
BEACH RESORT  
FORT LAUDERDALE, FLORIDA

# TEEN

## CATERING PACKAGE



# pelican grand teen package

The Pelican Grand Beach Resort offers breathtaking views for all special occasions. Experience the premiere choice of Fort Lauderdale hotels on the beach, complete with a private stretch of paradise.

## **THE ATLANTIC TERRACE**

Featuring exquisite Spanish terracotta tile, this second-floor venue offers incredible views of the water.

## **THE ATLANTIC BALLROOM**

Accommodating up to 65 guests, this ballroom features floor-to-ceiling windows overlooking the ocean with crystal chandeliers that cast the room with warm light.

## **THE OCEANVIEW TERRACE**

Located on the rooftop and offering unstoppable views of the Atlantic Ocean and beach below, this terrace is the ideal location for smaller gatherings or in-between moments.

## **THE OCEANVIEW BALLROOM**

This premium ballroom offers wrap-around floor-to-ceiling windows and can accommodate up to 100 guests. This showstopping venue is the perfect place for celebrations and features incredible views of the water and sandy beach.

## **CEREMONY FEE/ROOM RENTAL FEE INCLUDES THE FOLLOWING**

Accent tables

White banquet chairs

Bottled water station

**\$2,000**

# pelican grand teen catering package

- Choice of reception offerings
- Five butler-passed hors d'oeuvres
- One display hors d'oeuvres
- Buffet station or plated dinner
- Entrees
- Viennese table
- Four hour premium bar & mocktail bar
- One hour cocktail
- Three hour reception
- Professional specialist to assist in pre-planning your catering detail
- Round or royal tables
- Table linens in selected color
- Silver chargers
- Complimentary oceanfront suite the night of the event  
*With a contracted food and beverage minimum of \$7,000 or higher prior to fees*
- Special room rates for guests
- Access to preferred vendors list

*Buffets and stations require an attendant fee of \$175 per attendant, minimum four (4).  
All teen functions require a minimum of two (2) security officers, one for lobby arrival and one for within the venue.  
The hotel reserves the right to hire a preferred security provider.*

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



## DISPLAY HORS D'OEUVRES

SELECT ONE

### fruit & cheese display

array of imported and domestic cheeses, seasonal berries, fresh-baked breads & crackers

### vegetable crudité display

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

### antipasto display

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

### mediterranean display

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

## BUTLER PASSED HORS D'OEUVRES

SELECT FIVE

### chilled

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 a sesame cone

smoked salmon canapes on pumpernickel

### hot

spanakopita grecian triangle

smoked chicken quesadilla

coconut-crusting shrimp with thai chili sauce

crisp vegetable roll with sriracha ponzu

skewered chicken with guava-tamarind glaze

corn arepas with mango-barbecue pulled pork

pigs in a blanket

churrasco skewers with truffle chimichurri



# 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

### butternut squash ravioli

\$155

roasted corn succotash

### seasonal mushroom stuffed chicken breast

\$170

black truffle smashed potatoes, pan jus moral reduction

### slow roasted french chicken

\$170

garlic mashed potatoes, au jus chicken sauce

### charred flatiron steak

\$180

garlic whipped potatoes, espagnole sauce

### pan seared scottish salmon plancha

\$180

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

### pistachio crusted mahi mahi

\$180

garlic whipped mashed potatoes in a warm vanilla bean cream sauce

### florida grouper

\$195

dusted in black trumpet mushrooms, red wine butter sauce

### 12 oz grilled wagyu new york strip

\$200

double baked potato, gremolata green beans, peppercorn sauce

### 8 oz filet mignon

\$205

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

### 4-12 years old

\$59 / child

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

### vendor's meal

\$75 / vendor

chef's choice of vendor entrée



# buffet stations

\$205 PER ADULT | \$105 PER TEEN

SELECT ONE

## THE CARIBBEAN DINNER BUFFET

### island mixed greens

carrot curls, roma tomatoes, cucumbers, sweet peppers, plantain chips

### selection of dressing

jalapeño ranch, balsamic vinaigrette

### heirloom tomato

avocado, hearts of palm, onion, citrus vinaigrette

### spiced grilled mahi -mahi

mango salsa

### garlic roasted chicken

### mashed sweet plantains

### rice and beans

### shrimp skewers

### seasonal vegetables

## SUNSET DINNER BUFFET

### baby spring mix salad

endives, carrots, sprouts, tomatoes, pine nuts

### selection of dressing

sherry vinaigrette, tomato vinaigrette, citrus vinaigrette

### sesame seared tuna loin

seaweed, cucumbers, yuzu vinaigrette

### pan seared chilean seabass

wilted greens, shitake mushrooms, soy ginger dressing

### korean bbq chicken

### sirloin beef

roasted artichokes, heirloom tomato & olives

### steam garden mini vegetable mélange

### mixed grain blend

dried figs, apricots & pine nuts



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# reception stations

\$215 PER ADULT | \$115 PER TEEN

SELECT FOUR STATIONS

## baby mixed greens

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

## LATIN STATION

served with avocado creme

churrasco steak

cheese arepas or rice bean

yucca with onion mojo

beef empanadas

## DIM SUM

vegetable spring roll

pork siu mai

vegetable dumplings

chicken dumplings

served with ginger, soy sauce, spicy chilli oil, sweet chilli sauce

## SLIDERS STATION

(SELECT THREE)

mini burger sliders

cheese, onion, pickles, chipotle mayonnaise

mini cuban sandwiches

mini chicken parm

bbq pulled pork, creamy cole slaw

sweet potato fries or regular fries

## CARVING STATION

(SELECT TWO)

served with warm dinner rolls and butter table side

honey glazed salmon

herb roasted turkey

prime rib

## MASHED POTATO MARTINI BAR

served in martini glasses

whipped yukon gold potatoes & sweet potatoes

garnished with choice of:

crispy pancetta, chives, toasted garlic, shredded monterey jack & cheddar cheeses, sour cream, whipped butter cream, cinnamon, sugar

## MAC N CHEESE & PASTA BAR

(SELECT TWO)

traditional mac n cheese

vermont and fontina cheese

cheese agnolotti

chicken alfredo

rigatoni

truffle, artichoke in pesto

## FLAT BREAD STATION

mozzarella, tomato & basil

grilled vegetables, shaved reggiano

bbq chicken, arugula, roasted garlic

# enhancements

## 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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