



*Pelican Grand*  
BEACH RESORT

## *Grand Weddings*

*“Where nothing comes between you and the beach”*

*What a perfect location for the event of your lifetime...  
Imagine saying “I Do” in the sand as the waves crash to the shore...  
or a candlelight promise underneath your very own oceanfront gazebo.  
It is rare to find a more romantic backdrop than our  
enchanting oceanfront setting.*

*The Pelican Grand offers a unique venue for every aspect of your wedding...  
the engagement party, bridal luncheon, bridal shower,  
rehearsal dinner, guest accommodations, ceremony,  
reception, and best wishes brunch.*

*Our Professional Sales Team has the expertise to assist you with the  
complete design of your event. We specialize in intimate weddings  
of up to 120 guests.*



## *All Wedding Packages Include:*

*Four Hour Reception*

*One hour Premium open bar during the cocktail hour  
with butler passed gourmet hors d'oeuvres and a chilled display*

*Three hour Premium open bar during the dinner reception*

*Traditional champagne toast*

*Exquisitely prepared entrees served or buffet style*

*Premium white linens, silver chargers and white garden chairs*

*Decorated tables for gifts and your wedding cake*

*Professional wedding specialist on-site to assist in planning  
and detailing your catering needs.*

*On-site Coordinators, Decorators and other vendors are available.  
Our Preferred Vendors list is offered upon request.*

*Brigitte Hofmann, Director of Catering  
2000 North Ocean Boulevard, Fort Lauderdale, FL 33305  
954-556-7547 / bhofmann@pelicanbeach.com  
www.pelicanbeach.com*



### **On Display**

*Elegant Display of Imported and Domestic Cheeses with Fresh Baked Breads, Crackers, Crisp, Fresh Cut Vegetables, Dipping Sauces and Fresh Sliced Tropical Fruits*

### **Butler Passed Hors d'oeuvres Selections**

*(Please select five from the following chilled and hot selections)*

#### **Chilled:**

*Genoa Salami Cornet Filled with Dijonaise Cream on a Marbled Crostini  
Smoked Salmon Cornets Filled with Dill Cheese on Rye Rounds  
Creamy Port Wine Cheese Hand Piped onto Toasted Points  
French Style Boursin Cheese Piped onto Rounds and Sprinkled with Pecans  
Chilled Pork Tenderloin with Mango Chutney on Rye  
Dry Bay Scallops with a Basil Cream on Pumpnickel Rounds  
Smoked Tenderloin Bruschetta with Herb Cheese  
Cherry tomatoes filled with Salmon Mousse  
Belgium Endive with Boursin Cheese Mousse and Walnuts  
\*\*Crab Martini's can be added for an additional \$10.00 per person*

#### **Hot:**

*Spanakopitas Grecian Triangles  
Miniature Assorted Cheese Quiche  
Smoked Chicken Quesadilla  
Miniature Beef Tenderloin Tips Wellington  
Seafood Stuffed Mushroom Caps  
Bacon Wrapped Scallops  
Conch Fritters with a Calypso Sauce  
Miniature Maryland Crab Cakes  
Coconut Crusted Shrimp with Mango Sauce  
Oriental Spring Rolls with Duck Sauce  
Hawaiian Pineapple and Chicken Kabobs  
Sesame Soy Marinated Beef Kabobs  
Kosher Cocktail Franks in Puff Pastry  
Mixed Grilled Vegetable Skewers  
Macadamia Crusted Chicken Tenders with a Coconut Rum Glaze*

*All pricing subject to a 22% taxable service charge and Florida sales tax  
All pricing is subject to change*



### ***Appetizers***

*(Please select one from the following)*

*Island Style Pineapple Bowl filled with Tropical Fresh Fruits and Berries then drizzled with Raspberry Dream Sauce*

*A Trio of Coconut Crusted Shrimp with Sweet Chili Spiced Sauce Served on a Bed of Caribbean Vegetable Slaw*

*Maryland Crab Cakes zested with Red Pepper Coulis & Tri- Mustard Sauce*

*Fresh Mozzarella and Vine Ripened Tomato with Select Basil Served with Balsamic Vinaigrette*

*Seared Ahi Tuna over a bed of Asian Marinated Vegetable Salad with a Soy Sesame Ginger Sauce and Seaweed Kettle*

### ***Salads***

*(Please select one from the following. Served with warm dinner rolls and butter)*

#### ***Crisp Green Salad***

*Crisp Iceberg Lettuce, Vine Ripened Tomato, Gorgonzola Cheese, Onions, Bell Peppers and Fresh Chopped Bacon Served with Classic Ranch and Balsamic Vinaigrette Dressings*

#### ***Classic Caesar Salad***

*Hearts of Romaine Tossed in a Classical Caesar Dressing Served with Parmesan Cheese and Garlic Croutons*

#### ***Baby Mixed Greens Salad***

*Radicchio, Endive, Carrots and Fresh Citrus Sections with Mangoes and Toasted Coconut Flakes. Drizzled with a Creamy Pomegranate Yogurt Dressing*

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### **Entrees**

*(Please select up to two entrees. All entrées served with Chef's starch & vegetable creation)*

*Citrus Honey Cutlets of Chicken with a Honey Lemon Buerre Blanc*  
\$132.00

*Chicken Portofino sautéed with Portobello Mushrooms, Eggplant,  
Prosciutto Ham and Tomatoes. Finished with a Herb Demi-glace*  
\$136.00

*Pistachio Encrusted Mahi Mahi drizzled with a Vanilla Bean Sauce*  
\$142.00

*Twin Center Cut Pork Chops rubbed with Cumin and grilled*  
*Served with a Port Wine Demi-glace*  
\$142.00

*Salmon Mediterranean Fillet seared with Fine Herbs, Artichoke Hearts,  
Kalamata Olives and Tomatoes*  
\$142.00

*16 oz Hand Carved Rib Eye Premium Select Beef*  
*Brushed with Cilantro Lime Butter*  
\$163.00

*Twin Tournedos of Filet Mignon layered with a Boursin Cheese-Stuffed Portobello  
and drizzled with a Herbed Demi-glace*  
\$163.00

*Duo of Shrimp and Scallop skewered with Peppers and Onions*  
*Glazed with a Sweet Chili Pepper Sauce*  
\$163.00

*Jumbo 9 oz Broiled Rock Lobster Tail Stuffed with Crab*  
*Served with Drawn Butter*  
\$168.00

*Combination of Grilled Petite Filet Mignon with Boursin Cheese  
paired with a Duo of Crab Stuffed Shrimp Broiled to perfection*  
\$173.00

*Various vegetarian selections are also available*  
\$130.00

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## Buffet Dinner Selections

### *Floribbean Buffet*

*Island Luau Style Salads of:  
Baby Mixed Greens with Mango Pineapple Vinaigrette,  
Island Coconut Coleslaw  
Creamy Trio Potato Salad*

*Sweet and Crispy Plantain Chips with a Mango Papaya Salsa  
Crispy Fried Bananas with Mango Sweet Cream  
Baskets of Fresh Coconut Muffins with Sweet Cream Honey Butter*

#### *Served In Fine Silver Chafing Dishes*

*Sweet Plantains  
Seasoned Island Rice with Black Beans*

*Mojo Marinated Pork Chops with Island Rum Apple Compote or  
Island Skirt Steak, garnished with Mandarin Oranges*

*Macadamia & Coconut crusted Chicken Breast served in sweet Coconut Gravy*

*Pistachio Crusted Mahi Mahi drizzled with a Vanilla Beurre Blanc Sauce*

*Key Largo Blend of Fresh Vegetables in a Savory Butter*

*\$130.00 per person*

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## Oceanfront Buffet

*Baby Mixed Garden Greens with Vine Ripened Tomatoes, Cucumbers, Carrots and Homemade Croutons. Served with Balsamic Vinaigrette Dressing*

*Chopped Pelican Style Salad of Crisp Iceberg Lettuce with Bacon, Tomatoes, Gorgonzola Bleu Cheese, Red Onions and Ranch Style Dressing*

*Sherried Baby Mushroom Salad with Roasted Peppers*

*Marinated Mozzarella Salad of Teardrop Tomatoes & Petite Mozzarella with a Basil Vinaigrette. Accompanied with Crisp Garlic and Herb Crostini*

### Served in Fine Silver Chafing Dishes

*Chicken Portofino with grilled Eggplant, Portobello Mushrooms and Prosciutto Ham*

*Salmon Mediterranean with Artichoke Hearts, Kalamata Olives, Roma Tomatoes and Fresh-cut Basil. Finished in a White Wine Sauce*

*Harvest Fresh Vegetable Lasagna with layers of Fresh Vegetables, Vine-ripened Tomatoes and Freshly Grated Parmesan Cheese*

*Pinwheels of Beef Roulade Rolled and Stuffed with Spinach, Sun Dried Tomatoes and Pignoli Nuts. Served with a Chasseur Sauce*

*Forest Mushroom Risotto Cakes with Parmesan Cheese Crisps*

*Roasted Red Bliss Potatoes with Garlic and Fine Herbs*

*Fresh Steamed Asparagus Spears with savory Hollandaise Sauce*

*Bakery Fresh Breads and Sweet Cream Butter*

*\$147.00 per person*

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## *Paradise Buffet*

*Mixed Baby Greens Salad with Salad Bar of Carrots, Cucumbers, Cheeses, Croutons,  
Crispy Bacon, Cherry Tomatoes, Garbanzo Beans, Diced Eggs, Radishes,  
Select Imported Olives, Balsamic Vinaigrette and Ranch Dressing  
Marinated Cucumbers and Tomato Salad / Jarlsberg Green Bean Salad  
Creamy Tropical Fruit Salad with Coconut / Marinated Mushroom Salad  
Roasted Vegetable Pasta Salad / Mozzarella and Tomato Salad with Crostini  
Cocktail Crab Claws with Tri Mustard Dipping Sauce  
Chilled Champagne Poached Shrimp with Spicy Cocktail Sauce  
Maryland Crab Cakes and Fresh Fried Calamari with Sweet & Spicy Chili Sauce*

### *Served in Fine Silver Chafing Dishes*

*Pistachio Crusted Mahi Mahi Fillets with a Sweet Vanilla Bean Burre Blanc  
Hand-carved Smoked Beef Tenderloin Filet with Forest Mushrooms  
Chicken Florentine with Caramelized Onions and Mushroom Dijon Sauce  
Seared Sea Scallops tossed with Bow-Tie Pasta and Roasted Red Pepper Cream  
Escaloped Chef's Potatoes with Boursin Cheese and Fine Herbs  
Savory Seasoned Rice with Fresh Vegetables and Herbs  
Grilled Fresh Picked Asparagus Spears with Citrus Hollandaise Sauce  
Bakery Fresh Rolls and Sweet Cream Butter*

*\$165.00 per person*

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## Reception Stations Menus

(Minimum of 5 stations)

*Seafood Display/ \$500.00 per 100 pieces*  
*Jumbo Shrimp, Clams and Oysters on the Half Shell served on ice with*  
*Cocktail Sauce and Horseradish Sauce*  
*with Ice Carving - \$400.00 and up*

*Sushi Display/ \$500.00 per 100 pieces*  
*An assortment of fresh Sushi, California Rolls and Sashimi*  
*Served with Ginger, Wasabi and Soy Sauce*

*Shrimp Display/ \$475.00 per 100 pieces*  
*Jumbo Shrimp served on ice with Cocktail Sauce*

*Oriental Express Station/ \$16.00 per person*  
*Chicken and Beef Teriyaki stir fried with Oriental Vegetables and Fried Rice.*  
*Served with Spring Rolls and Oriental Sauces.*

*Sliders Station / \$14.00 per person*  
*Mini Burger Sliders with Cheese, Onion, Pickle and Chipotle Mayo*  
*Pulled BBQ Chicken Biscuit Sliders*  
*Crab Cake Sliders with Spiced Mustard*  
*Accompanied with Homemade Sweet Potato Fries*

*Antipasto/ \$14.00 per person*  
*Bountiful array of Italian Meats & Cheeses, Olives, Pepperoncinis,*  
*Artichokes and Crusty Italian Bread*

*Mexican Fajita Station/ \$13.00 per person*  
*Marinated Chicken and Beef with Sautéed Onions, Peppers and Soft Flour Tortillas.*  
*Served with Empanadas, Tortilla Chips, Sour Cream, Cheddar Cheese,*  
*Shredded Lettuce, Guacamole and Salsa.*

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## Reception Stations Menus

(Minimum of 5 stations)

*Pasta Station/ \$12.00 per person*

*Penne Pasta with Alfredo Sauce and Linguini Pasta with Olive Oil, Garlic and Basil.  
Served with Chicken and Assorted Vegetables.*

*Fresh grated Parmesan Cheese and Italian Bread Sticks.*

*Add shrimp.....\$6.00 per person*

### *Carving Stations*

*(Requires a minimum of 15 people and includes assorted miniature rolls and condiments)*

*Honey Baked Virginia Ham/ \$10.00 per person*

*Herb Roasted Turkey/ \$10.00 per person*

*Steamship Round of Beef / \$12.00 per person*

*Prime Rib/ \$15.00 per person (50 or more people)*

*Mashed Potato Martini Bar/ \$9.00 per person*

*Whipped Yukon Gold Potatoes and Sweet Potatoes garnished with your choice of:  
Crispy Pancetta, chives, Toasted Garlic, Shredded Monterey Jack & Cheddar Cheeses,  
Sour Cream, Whipped Butter Cream, Cinnamon and Sugar. Served in Martini glasses.*

*Salad Station/ \$9.00 per person*

*Mixed Garden Salad with Assorted Dressings, Seafood Pasta Salad,  
Potato Salad and fresh French Bread.*

*Viennese Table/ \$16.00 per person*

*Indulgences such as French Pastries, Tortes, Pies, Petite Fours, and Chocolate-dipped  
Strawberries Served with Specialty Coffees, Whipped Cream, Shaved Chocolate and  
Cinnamon*

*Cheesecake Display/ \$15.00 per person*

*Display of assorted Cheesecakes with Toppings*

*\*Chef attended stations - \$100.00++ per Chef*

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## Sunrise Champagne Brunch

*Three hours of unlimited Champagne, Mimosas,  
freshly squeezed Florida Fruit Juices and spicy hot Bloody Marys*

### On Display

*Traditional Smoked Salmon Lox with all the Accompaniments  
Fresh Bagels with Flavored Cream Cheeses  
A Mélange of Freshly Sliced Tropical Fruits and Berries  
Assorted Freshly Baked Pastries and Sweetbreads  
Fruit Jams and Preserves*

### Omelet Station

*(With Chef Attendant)*

*Farm fresh Whole Eggs, Egg Whites, Hickory Ham, Bacon, Smoked Salmon, Tomatoes,  
Onions, Spinach, Mushrooms, Green Peppers, Monterey Jack & Cheddar Cheeses,  
Pico de Gallo Salsa, and Jalapeno Peppers*

### Buffet Dishes

*Chicken Breast with a Honey Lemon Buerre Blanc Sauce  
Eggs Benedict with Buttery Hollandaise Sauce  
Freshly Made Brioche French Toast and Griddle Cakes  
Warm Maple Syrup and Sweet Cream Butter  
Maple Kissed Apple Bacon and Sausage Links  
Crispy Home Fried Potatoes  
Chef's Choice of Fresh Vegetable*

### Dessert:

*A Decadent display of French and Italian Pastries, and Petite Fours  
Silver Tray Service of Fine Columbian Flavored Coffees  
and Imported English Teas*

*\$65.00 per person*

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## Rehearsal Dinner Menus

### **Mexican Fiesta**

Roasted Corn and Black Bean Salad  
Grilled Skirt Steak with Peppers  
Marinated Chicken Breast with Sweet Onions  
Mini Cheese Quesadillas with Cilantro Sour Cream  
Warm Flour Tortillas  
Santa Fe Yellow Rice  
Tri-colored Nacho Chips with Salsa Verde  
Freshly Shredded Lettuce, Onions, Tomatoes, Cheese and Sour Cream  
Pico de Gallo Salsa and Spicy Guacamole Dip  
Fried Cinnamon Crisps  
\$28.95 per person

### **Italian Buffet**

Antipasto Salad  
Penne Pasta with Marinara Sauce  
Italian Sausage and Meatballs  
Garlic Bread Sticks  
Florida Key Lime Pie or Mango Pie  
\$30.95 per person

### **Backyard Southern Bar-B-Que**

Garden Greens with Balsamic Vinaigrette and Ranch Dressings  
Cole Slaw and Baked Beans  
Island Chips made from Plantain and Malanga, served with a Mango Salsa  
Grilled Honey Bar-B-Que Chicken  
Pelican Burgers with Apple-Smoked Bacon and Swiss Cheese  
Jumbo All-Beef Hot Dogs  
Assorted Breads  
Assorted Fresh Toppings and Condiments  
Florida Key Lime Pie or Mango Pie  
\$35.95 per person



## Rehearsal Dinner Menus

### ***Island Delight***

*Garden Greens with Mango Vinaigrette Dressing and Cole Slaw  
Baked Beans and Corn on the Cob  
Island Chips made from Plantain and Malanga served with a Mango Salsa  
Corn Bread  
Fire-Roasted Chicken Wings with Jerk Bar-B-Que Glaze  
Slow-Roasted Bar-B-Que Ribs with a Guava Bar-B-Que Sauce  
Mojo Grilled Mahi-Mahi with a Pick-a-Peppa Tarter Sauce  
Slow-cooked Hand-pulled Bar-B-Que Pork Sandwiches  
Florida Key Lime Pie or Mango Pie  
\$39.95 per person*

### ***Floribbean Luau***

*Garden Greens with a Mango Vinaigrette Dressing  
Cole Slaw, Baked Beans, and Corn on the Cob  
Island Chips made from Plantain and Malanga served with a Mango Salsa  
Corn bread  
Rotisserie Bar-B-Que'd Half Chicken  
Slow-roasted Bar-B-Que Ribs with a Guava Bar-B-Que Sauce  
Island Spice Herb Marinated Shrimp Skewers  
Marinated Skirt Steak with Chimichuri Sauce  
Florida Key Pie or Mango Pie  
\$46.95 per person*

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## *Additional Information*

*All weddings are subject to a facilities fee and minimum catering revenue and guest accommodation requirements.*

*Guaranteed attendance figures are due from the Group ten (10) days prior to the event. Failure to submit guaranteed attendance figures ten (10) days prior to an event will result in the Client's contracted minimum attendance figure being the guarantee.*

*The Pelican Grand will prepare and set for 5% over the attendance number guaranteed by the Client.*

*Pelican Grand Beach Resort provides green fabric banquet chairs for indoor events or white premium folding chairs for outdoor events.*

*If you choose to upgrade to Chiavari chairs, additional fees will apply.*

*Pelican Grand Beach Resort provides white linens with all events.*

*Upgraded specialty linens may be ordered upon request. Additional fees will apply.*

*Due to Fort Lauderdale Noise Ordinance, all outdoor events must conclude by 11:00pm*

*If an outdoor event must be moved indoors due to weather, the decision must be made 4 hours before the event in conjunction with the Resort Event Planner.*

*Valet Parking is mandatory and will be charged accordingly.*

*Pelican Grand Beach Resort does not offer self-parking.*

*One Bartender is assigned per 75 guests at a rate of \$125.00++ per bartender for up to 4 hours. Each additional hour is \$25.00++ per bartender.*

*Vendor and Children's Meals (under age 10) - \$25.00 ++  
Children under age 4 - Complimentary*

*All menus and pricing are subject to change.*

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