

“A Promise Made to Keep” Beachside Weddings

What a perfect location for the event of your lifetime... to share with your family and friends! The Pelican Beach Resort features a casual elegance which is both luxurious yet informal.

Our unique resort offers a spectacular setting for every aspect your wedding will entail... the engagement party, bridal luncheon, bridal shower, rehearsal dinner, best wishes brunch, guest accommodations, ceremony, reception and wedding night. Our personalized service will guide your dream into the reality of your very special wedding day...

Imagine saying “I Do” in the sand as the waves crash to the shore... or a candlelight promise underneath your very own oceanfront gazebo.

A variety of packages have been designed to accommodate even the most discriminate palates! We pride ourselves on the quality of the cuisine and personalized service we commit to each and every bride and groom we have the honor to host...

In addition, our Professional Sales Team has the expertise to assist you with the complete design of your event. Your day will arrive and you can relax with the confidence your perfect wedding that you have dreamed of, has now become a reality...

*“A Promise Made to Keep”
Oceanfront Weddings*

Weddings at the Pelican Beach Resort require 20 overnight guest suites per night for both Friday and Saturday...

*The Pelican Beach Resort specializes in intimate weddings of up to **sixty five** with a fifty guest minimum. Your special guests will receive service fit for royalty...*

All weddings are subject to a facilities fee of \$3,500

Imagine your perfect ceremony on the white sandy beaches of our oceanfront resort or on our penthouse observation deck overlooking the clear blue Atlantic Seas or in our beautifully appointed Victorian Ballroom.

Make it the most memorable affair!!!!

All Wedding Packages Include:

Four hour full open bar with Premium brand liquors:

Absolut and Grey Goose Vodka, Beefeater and Tanqueray Gin, Bacardi, Mount Gay and Malibu Rum, Johnny Walker Black Scotch, Crown Royal and Jack Daniel's Whiskey, Cuervo Gold Tequila, Peach Schnapps, Melon Liqueur, Amaretto, Kahlua, Amaretto Di Saronna, Baileys, assorted mixers and garnishes. Budweiser, Miller Lite, Buckler, Heineken, Amstel Light and Corona beers. Selection of California wines. Assorted sodas and juices

Cocktail hour gourmet hors d'oeuvres

Traditional house champagne toast

Exquisitely prepared entrees, both served and buffet style

White glove service throughout your event

Premium white linen

Decorated tables for gifts and your wedding cake

Professional wedding specialist to plan, arrange and coordinate your every desire



All pricing subject to a 21% taxable service charge and Florida sales tax

All pricing is subject to change

Pelican Grand Beach Resort

2000 North Ocean Boulevard, Fort Lauderdale, Florida, 33305~Telephone: 954-568-9431

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

Hors d'oeuvre Selections

Butler Passed

(Please select four 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*



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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, Vine Ripened Tomato, Gorgonzola Cheese, Onions and 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 and Served with Parmesan Cheese and Garlic Croutons

Baby Mixed Greens

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



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Entrees

(Please select three from the following, all entrées served with Chef's starch and vegetable creation)

*Citrus Honey Chicken Breast Sautéed Cutlets of Chicken with a Honey lemon
Buerre Blanc*

\$126.00

Chicken Portofino

*Sautéed with Portobello Mushrooms, Eggplant,
Proscuitto Ham and Tomatoes Finished with a Herb Demi*

\$130.00

Pistachio Encrusted Mahi Mahi

Drizzled with a Vanilla Bean Sauce

\$135.00

Twin Center Cut Cumin Rubbed Pork Chops Grilled

And Served with a Port Wine Demi

\$135.00

*Salmon Mediterranean Fresh Salmon Filet Seared with Fine Herbs, Artichoke
Hearts, Kalamata Olives and Tomatoes*

\$135.00

16 oz Rib Eye Premium Select Beef Hand Carved

Grilled To Order Then Brushed with Cilantro Lime Butter

\$155.00

*Twin Tournedos of Filet Mignon Layered with a Boursin Cheese Stuffed Portobello
and Drizzled with a Herbed Demi*

\$155.00

*Duo of Shrimp and Scallop Skewered with Peppers and Onions Glazed with a
Sweet Chili Pepper Sauce*

\$155.00

Jumbo 9 oz Rock Lobster Tail Stuffed with Crab and Broiled

Served with Drawn Butter

\$160.00

*Combination of Petite Filet Mignon Grilled with Boursin Cheese Paired with a
Duo of Crab Stuffed Shrimp Broiled to Perfection*

\$165.00

Various vegetarian selections are also available...

\$125.00



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Buffet Dinner Selections

Floribbean Luau

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 Chaffing 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

\$125.00 per person



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Oceanfront Buffet

*Baby Mixed Garden
Greens with Balsamic Vinaigrette Dressings,
Vine Ripened Tomatoes, Cucumbers & Carrots with Homemade Croutons*

*Chopped Pelican Style Salad
Of Crisp Ice burg 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 Tossed in a
Basil Vinaigrette and accompanied with Crisp Garlic and Herb Crostini*

Served in Fine Silver Chaffing Dishes

*Chicken Portofino with Grilled Eggplant, Portobello Mushrooms and Proscuitto Ham
Salmon Mediterranean with Artichoke Hearts, Kalamata Olives, Roma Tomatoes and
Cut Basil Finished in a white Wine Sauce*

*Harvest Fresh Vegetable Lasagna with Layers of Fresh vegetables Vine Ripened
Tomatoes and Freshly Grated Parmesan Cheeses*

*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
Bakery Fresh Breads and Sweet Cream Butter Accompanied*

\$140.00 per person



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Grande Buffet

Garden Fresh Salads

*Mixed Baby Greens with Balsamic Vinaigrette and House Ranch Dressings
Layered Salad Bar with a Symphony of Accompanists to Include Carrots, Cucumbers,
Cheeses, Croutons, Crispy Bacon, Cherry Tomatoes, Garbanzo Beans, Diced Eggs,
Radishes, Select Imported Olives*

A Mélange of House Made Salads of:

*Marinated Cucumbers and Tomato Salad, Jarlsburg 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
Maryland Crab Cakes Paired with Fresh Fried Calamari Tossed in Sweet & Spicy Chili
Sauce*

Served in Fine Silver Chaffing Dishes

*Pistachio Crusted Mahi Mahi Filets 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 in Bow Tie with Roasted Red Pepper Cream
Escalloped 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
Bakery Fresh Rolls and Sweet Cream Butters*

\$160.00 per person



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Sunrise Champagne Brunch

*Two hours of unlimited champagne, mimosas
freshly squeezed Florida fruit juices and spicy hot bloody Mary's*

On Display

*Traditional Smoked Salmon Lox with all the Accompanists
Fresh Bagels with Flavored Cream Cheeses
A Mélange of Freshly Sliced Tropical Fruits and Berries
Assorted Freshly Baked Pastries and Sweetbreads
With 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 cheese, Pico d
Gallo Salsa, jalapeno peppers,*

Buffet Dishes

*Freshly Made Brioche Frenched Toast and Griddle Cakes
Warm Maple Syrup and Sweet Cream Butter
Maple Kissed Apple Bacon and Sausage Links
Crispy Home Fried Potatoes
Eggs Benedict with Buttery Hollandaise Sauce*

Dessert:

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

\$59.95

Per person



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Additional Charges

*Valet Parking is mandatory and will be charged accordingly;
Pelican Grand Beach Resort does not offer self parking.*

*One Bartender is assigned per 65 guests at a rate of \$100.00++
An additional bartender may be added for \$150 ++*

*Vendor and Children's Meals (Under age 10)
\$25.00 ++*

Pelican Grand Beach Resort provides green fabric banquet chairs or white premium folding chairs. If you choose to upgrade to Chivari Chairs and additional fee for both set up and rental will apply.

*Pelican Grand Beach Resort provides White Linens,
Upgraded Specialty Linens may be ordered upon request.
Additional fees may apply.*

Menus and Pricing are subject to change.



Pelican Grand
BEACH RESORT

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