

Your Wedding Celebration

Thank you for considering the new Rusty Pelican for your memorable celebration.

Our Wedding Package serves as a starting point for the planning of your special day. Should you prefer, we will be delighted to design a package based on your wishes and needs.

OUR BUFFET WEDDING PACKAGE INCLUDES:

Deluxe Open Bar

Selection Butler Passed Hors D'Oeuvres

Champagne Toast

Classic Fondant Wedding Cake





RUSTY PELICAN

WATERFRONT RESTAURANT • LOUNGE • EVENTS

Mediterranean Affair

Minimum 50 Guests Required

Menu

PASSED BITES

(Please Select Four)

Pork Loin Crostini, Apple Cilantro Chutney

Artichoke and Manchego Cheese Tart

Tomato, Mozzarella & Olive Skewer

Yucca Barrels, Mango Jalapeno Mayo

Arancini, Arborio Rice Balls with Ground Lamb

Robiola & Coppa Grissini

Goat Cheese and Wild Mushroom Tart, with Caramelized Onions

BUFFET

Green Lentil Soup

Greek Salad

Tomatoes, Cucumbers, Red Onion, Feta, Olives

Ahi Tuna Nicoise Salad

Haricots Vert, Red Onion, Purple Potatoes,
Kalamata Olives, Aged sherry vinaigrette

Pan-Seared Fillet of Branzino

Tomato-Olive Tapenade

Grilled Chicken Breast

Lemon Aioli

Marinated Grilled Vegetables

Saffron Rice

Assorted Breads & Rolls

Pita, Lavash, Focaccia & Baguettes

DESSERT

Designer Fondant Wedding Cake

Custom Designed Cake with your choice of one of our preferred vendors

Freshly Brewed Coffee and Selection of Herbal Teas

BEVERAGE SERVICE

Four Hours Hosted Deluxe Open Bar

Champagne Toast

\$120 per person

All selections are served with Artisan Breads, Freshly Brewed Coffee and Selection of Herbal Teas.

A 22% service fee and 8% sales tax will apply to all food and beverage prices.

02/2012



RUSTY PELICAN

WATERFRONT RESTAURANT • LOUNGE • EVENTS

Caribbean Romance

Minimum 50 Guests Required

Menu

PASSED BITES

(Please Select Four)

Mini Crab Cakes, Chipotle Aioli
Asian Shrimp Ceviche, Crispy Wonton
Tuna Tataki, Mint-Jicama Slaw, Asian Spoon
Vegetable Salmon Roll, Sweet Soy Reduction
Foie Gras & Goat Cheese Empanadas

Sea Scallop Tiradito, Passion Fruit Dressing
Sugar Cane Black Grouper Skewer,
Cilantro Mint Chimichurri
Pork Belly Skewer, Apple & Blood Orange Glaze
Artichoke & Manchego Cheese Tart

BUFFET

Tomato, Coconut & Shrimp Chowder

Wild Snapper Ceviche

Baby Octopus Salad

Limes, Peppers, Red Onions, Cilantro,
Teardrop Tomatoes

Crab Cakes

Chipotle Aioli

Watermelon & Oyster Shooters

Bloody Mary Dressing

Pan Seared Red Snapper

Tropical Fruit, Exotic Spices

Grilled Churasco Steak

Asparagus Plantain Hash, Smoked Bacon,
Gouda & Warm Haricots Vert

Okra & Yuca Sauté

Caramelized Onions and Chives

DESSERT

Designer Fondant Wedding Cake

Custom Designed Cake with your choice of one of our preferred vendors
Freshly Brewed Coffee and Selection of Herbal Teas

BEVERAGE SERVICE

Five Hours Hosted Deluxe Open Bar

Champagne Toast

Wine Service with Dinner

\$152 per person

All selections are served with Artisan Breads, Freshly Brewed Coffee and Selection of Herbal Teas.

A 22% service fee and 8% sales tax will apply to all food and beverage prices.

02/2012



RUSTY PELICAN

WATERFRONT RESTAURANT • LOUNGE • EVENTS

Adriatic Passion

Minimum 50 Guests Required

Menu

PASSED BITES

(Please Select Six)

Shrimp Cocktail, Ancho Chili Cocktail Sauce
Mini Short Rib Taco, Pico de Gallo
Chicken Sliders, Sweet Chili Mayo
Pork Belly Skewer, Apple & Blood Orange Glaze
Foie Gras & Goat Cheese Empanadas
Mini Crab Cakes, Chipotle Aioli

Chicken Sliders, Sweet Chili Mayo
Filet Crostini, Oven Roasted Horseradish Cream
Prosciutto Ham Croquetas
Homemade Beef Empanadas, Garlic Aioli
Fried Oyster, Spicy Tamarind Glaze
Goat Cheese & Wild Mushroom Tart,
Caramaelized Onions

BUFFET

Minestrone Genovese Soup
Plum Tomato and Mozzarella Salad
Fresh Basil Coulis
Mesclun Greens
Pancetta Crisps, Garlic Croutons, Crumbled
Manchego, Gorgonzola Cheese & Italian
Dressing

Sun Dried Tomato Foccacia
and Freshly Baked Grissini
Pan Fried Grouper
Capper Butter Sauce & Saffron Risotto
Pork Scallopini
Parma Ham and Sage, Natural Jus
Papardelle Pasta
Broccolini, Red Peppers, Olive Oil & Garlic

DESSERT

Designer Fondant Wedding Cake
Custom Designed Cake with your choice of one of our preferred vendors

Freshly Brewed Coffee and Selection of Herbal Teas

BEVERAGE SERVICE

Five Hours Hosted Deluxe Open Bar
Champagne Toast
Wine Service with Dinner

\$155 per person

All selections are served with Artisan Breads, Freshly Brewed Coffee and Selection of Herbal Teas.

A 22% service fee and 8% sales tax will apply to all food and beverage prices.

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RUSTY PELICAN

WATERFRONT RESTAURANT • LOUNGE • EVENTS

Menu Enhancements

ADD A MINGLING STATION

"THE MOZZARELLA"

Fresh Mozzarella made tableside and pulled to perfection with local Heirloom Tomatoes, Fresh Basil, American Charcuterie and Marinated Olives. A Chef Required. \$150 Chef Fee
\$16 per person

"VEGGI-TABLE"

Rainbow Cauliflower, Baby Carrots, Celery, Cucumber, Broccoli, Tear Drop Tomatoes served with Roasted Tomato, Cream Cheese, Humus, Wasabi Ranch
\$9 per person

"SAY CHEESE"

Assortment of International and Artisanal Domestic Cheeses with Dry Fruit, Nuts, Berries, Olives, Baguette, Focaccia and Pita
\$14 per person

"ANTIPASTO"

Grilled Mixed Vegetables, American Charcuterie, Humus, Olive Tapenade, Oven Cured Tomatoes, Hot Italian Sausage, Focaccia, Pita and Baguette
\$16 per person

"SUNSET SUNRISE"

Chicken Wontons, Shrimp Shumai, Vegetable Pot Stickers, Spring Rolls, Chilled Soba Noodle Salad with Sweet Chili, Hoisin, Duck, Soy Sauces
\$18 per person

"SUSHI DISPLAY"

Assortment of Sushi, Sashimi & Nigiri with Pickled Ginger and Soy
\$17 per person (6 pieces per person)

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WATERFRONT RESTAURANT • LOUNGE • EVENTS

More Menu Enhancements

APPETIZERS

Fennel Soup \$5 per person

Crispy Leeks, Paprika Oil

Lentil & Chorizo Soup \$5 per person

Pan Seared Sea Scallop \$9 per person

Carrot Puree, Sunflower Seeds, Corn Buree Blanc

Shrimp Ceviche \$9 per person

Yuzu & Lime

Hearts of Palm Salad \$7 per person

Grilled Corn, Asparagus, Cilantro, Tomato, Guava Vinaigrette

ENTREES

Grilled Veal Chop \$28 per person

Fingerling Herb Potatoes,

Baby Carrots, Veal Demi

Pan Seared Duck Breast \$24 per person

Apricot-Yuzu Glaze, Rainbow Cauliflower Puree

Homemade four Cheese Ravioli \$16 per person

Basil Pomodoro

Wild Mushroom Ravioli \$18 per person

Porcini Essence

Mussels, Clams & Shrimp Risotto

\$21 per person Garlic Parsley Oil

Pan Seared John Dory \$23 per person

Green & White Asparagus, Cinnamon Broth

ON A SIDE NOTE

Please Select One

Roasted Shallot Mashed Potato

Celeriac & Potato Puree

Sautéed Asparagus & Morels

Smashed Fingerling Herbed Potatoes

Garlic Rosemary Pomme Frites

Grilled Marinated Vegetables

\$5 per person

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RUSTY PELICAN

WATERFRONT RESTAURANT • LOUNGE • EVENTS

Upgrade your Beverage Service

Upgrade Beverage Package to Premium Brand Selection \$13 per person

Production Enhancements

All options may be added at an additional charge

UPLIGHT FOR PERIMETER OF THE ROOM

CHIVARI CHAIRS

LOUNGE FURNITURE

CHARGER PLATES

BLACK OR WHITE DANCE FLOOR

LINENS

Specialty Linen and Napkins

CIGAR ROLLER

PHOTOGRAPHY or VIDEOGRAPHY

Full Event Photography & Videography

ENTERTAINMENT

Band, Quartet, DJ and Trios

TRANSPORTATION

Limousines and Bus Transportation

FULL THEMED EVENT PRODUCTION Your Wedding Celebration

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RUSTY PELICAN

WATERFRONT RESTAURANT • LOUNGE • EVENTS

Beverage Service

Package includes:

Absolut, Tanqueray, Bacardi, Captain Morgan, Dewar's,
Jack Daniels, Canadian Club, Jose Cuervo
Domestic and Imported Beers
House Wines and Non-alcoholic Beverages

Upgrade your Beverage Service to Premium Open Bar

Upgrade Beverage Package to Premium Selection

Grey Goose, Bombay Sapphire, Atlantico and Bacardi Rums,
Jack Daniels, Johnny Walker Black, Crown Royal, Patron Silver

Domestic and Imported Beers

House Wines and Non-alcoholic Beverages

\$13 per person

Ceremony Fee

A charge of \$1,100 plus service charge and sales tax will apply.

Ceremony Sound System

Two Speakers with Stands

1 Wireless Lavalier Microphone

On Site Technician

\$425 plus tax

Deposit and Payments

A signed contract and a non-refundable deposit is required to secure the date.

An initial deposit of 25% of the estimated event value is required.

Prepayment of the event is due 7 days prior to the event date.

A credit card must be on file to accommodate any additional charges the day of the wedding.

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Final Guarantee

Final guarantee is due 7 days prior to the wedding date.

Floor Plan and Seating Arrangements

Final detailed seating arrangements and room set up is due 5 days prior to the wedding date.

Parking Arrangements

A valet parking rate of \$6 per vehicle is offered.

Self parking is also available at no cost.

Rate is subject to change.

Food Tasting

For all confirmed events of 60 guests or more, a complimentary tasting is offered. Tastings are scheduled Tuesday and Wednesdays between 1:00 pm and 4:00 pm four to six weeks prior to the wedding date.

Please coordinate date in advance with your Event Specialist.

Linens

Standard white or ivory floor length linen, overlay and napkin are available.

Should you prefer to enhance your event with Specialty linen, your Event Specialist will assist you with the selection and will provide pricing information.

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