



# RUSTY PELICAN

WATERFRONT RESTAURANT • LOUNGE • EVENTS

## *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 Lunch Wedding Package Includes:**

Four Hours of Deluxe Open Bar  
Selection of Four Butler Passed Hors D'Oeuvres  
Champagne Toast  
Plated Two Course Meal  
Classic Fondant Wedding Cake

## *A Day to Remember*

Lunch Service – four hour event  
Package designed for events of 30 guests or more.  
Service may start as early as 11:00am.  
Events must end by 4:00pm.

## *Menu*

### **PASSED BITES**

(Please Select Four)

Pork Loin Crostini, Apple Cilantro Chutney  
Artichoke and Manchego Cheese Tart  
Yucca Barrels, Mango Jalapeno Mayo  
Arancini, Arborio Rice Balls with Ground Lamb  
Robiola & Coppa Grissini  
Mini Short Rib Taco, Pico de Gallo  
Chicken Slider, Sweet Chili Mayo  
Goat Cheese and Wild Mushroom Tart, Caramelized Onions  
Tomato, Mozzarella & Olive Skewer  
Prosciutto Ham Croquetas  
Homemade Beef Empanandas, Garlic Aioli

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



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## APPETIZER

(Please Select One)

**Tomato Gazpacho**, with Shrimp

**Wild Mushroom Cappuccino Soup**, Porcini Dust

**Caesar Salad**, Parmesan Custard, Chiffonade Romaine, Cheese Crisp

**Candied Almond Crusted Goat Cheese Salad**, Tomato Relish, Amaretto Vinaigrette

**Tomato & Mozzarella**, Arugula, Micro Basil, Balsamic Reduction

**Sea Bass Ceviche**, Sweet Potatoes, Choclo, Lime Juice, Aji Amarillo

## ENTRÉE

(Please Select One)

**Free Range Chicken Breast**

Garlic Mash Sherry Demi

\$102 per person

**Pan Seared Salmon**

Sweet Pea Veloute, Lentil Ragu, Roasted Pepperonata

\$104 per person

**Guava & Ancho Marinated Pork Loin**

Seared Polenta Cake

\$109 per person

**Pan Seared Red Snapper**

Coconut Orzo & Lemon Preserve

\$110 per person

**Grilled Filet Mignon**

Asparagus, Plantain Hash, Smoked Bacon and Gouda, Snow Peas

\$115 per person

## DESSERT

**Designer Fondant Wedding Cake**

Custom Designed Cake with you choice of one of our preferred vendors.

Freshly Brewed Coffee and Selection of Herbal Teas

\*Choice of entrée at time of service will incur a \$12 per guests surcharge based on the highest menu price selected

## BEVERAGE SERVICE

Four Hours Hosted Deluxe Open Bar

Champagne Toast

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## *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)

## *Add a Sweet Ending*

|                        |                 |
|------------------------|-----------------|
| Coconut Panna Cotta    | \$9 per person  |
| Goat Cheese Cheesecake | \$9 per person  |
| Chocolate Sabotage     | \$15 per person |
| Key Biscayne-Lime Pie  | \$9 per person  |

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## *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

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## *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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