



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 Wedding Package Includes:

Five Hours of Deluxe Open Bar
Selection of Six Butler Passed Hors D'Oeuvres
Champagne Toast
Wine Service with Dinner
Plated Two Course Meal
Classic Fondant Wedding Cake

Biscayne Romance

Menu

PASSED BITES

(Please Select Six)

Mini Short Rib Taco, Pico de Gallo
Chicken Sliders, Sweet Chili Mayo
Pork Belly Skewer, Apple & Blood Orange Glaze
Filet Crostini, Oven Roasted Horseradish Cream
Homemade Beef Empanadas, Garlic Aioli
Fried Oyster, Spicy Tamarind Glaze
Mini Crab Cakes, Chipotle Aioli
Asian Shrimp Ceviche, Crispy Wonton
Chilled Coconut Shrimp 'Cotton Candy'

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
Artichoke and Manchego Cheese Tart
Arancini, Arborio Rice Balls with Ground Lamb
Robiola & Coppa Grissini

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)

- Artichoke & Pee-Wee Potato Salad**, Arugula & Blood Orange Vinaigrette
Candied Almond Crusted Goat Cheese Salad, Tomato Relish, Amaretto Vinaigrette
Scallop Tiradito, Passion Fruit Vinaigrette
Burrata Cheese, Heirloom Tomato, Blanched Haricots Vert, Olive Oil, Micro Arugula
Golden Baby Beet Salad, Teardrop Tomato, Arugula, Passion Fruit Vinaigrette
Lobster Crudo, Cucumbers, Yuzu Dressing
Pan Seared Sea Scallop, Carrot Puree, Sunflower Seeds, Corn Beurre Blanc Pan seared
Caesar Salad, Parmesan Custard, Chiffonade Romaine, Cheese Crisp Caesar salad
Wild Mushroom Cappuccino Soup, Porcini Dust

ENTRÉE

(Please Select One)

- | | |
|---|--|
| Free Range Chicken Breast
Garlic Mash Sherry Demi \$129 per person | Roasted Lamb Chop
Caramelized Shallot Mash, Lemon Fava Beans,
Mint Natural Jus \$138 per person |
| Grilled NY Strip Steak
Asparagus, Plantain Hash, Smoked Bacon and
Gouda, Snow Peas \$141 per person | Grilled Filet Mignon
Dauphinoise Potato Napoleon Gratin,
Wild Mushroom Sauce \$140 per person |
| Oven Roasted Grouper
Sweet & Sour Tomato Confit, Candied Lemon
Preserve, Sweet Potato Puree \$134 per person | Grilled Veal Chop
Fingerling Herb Potatoes,
Baby Carrots \$141 per person |
| Pan Seared Black Sea Bass
Green & White Asparagus,
Cinnamon Broth \$133 per person | Filet Mignon and Lobster Tail
Pee Wee Potatoes,
Roasted Asparagus \$160 per person |

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

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

BEVERAGE SERVICE

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

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

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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 Pice	\$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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