

Pelican Grand
BEACH RESORT
A NOBLE HOUSE RESORT

GRAND

Weddings



pelicanbeach.com | 954.568.9431 | 2000 North Ocean Boulevard, Fort Lauderdale, FL

NOBLE HOUSE
HOTELS & RESORTS

PREMIUM

WEDDING PACKAGE

- 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
- Tableside wine service during dinner
- Exquisitely prepared entrees served or buffet style
- Premium white linens, silver chargers and white banquet chairs
- Tables for gifts and your wedding cake
- Professional wedding specialist on-site to assist in planning and detailing your catering needs
- Our Preferred Vendors List is offered upon request
- Complimentary guestroom for Bride and Groom the evening of the wedding (restrictions apply)
- Reduced Room Rates for guests

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

Please select five from the following chilled and hot selections

CHILLED

Cedar-Smoked Scottish Salmon
caper-chive aioli, dill, brioche toasts

Beef Tenderloin Bruschetta
herbed cheese, tomato, basil, balsamic

Gluten-Free Grain Cakes
goat cheese, green curry aioli

Pesto Chicken Salad Tartlets
garden oregano

Sushi-Grade Tuna Tartar
brown sugar soy, crispy wonton, cilantro

Green Garbanzo
olive oil, parmesan, crispy ciabatta

HOT

Breaded Artichoke & Goat Cheese Croquettes

Wild Mushroom in a Flaky Filo Purse

Mushroom & Taleggio Cheese Risotto Balls

Edamame-Corn Quesadilla

Breaded Coconut Shrimp
wasabi-avocado ranch

Shrimp Casino

Bacon-Wrapped Diver Scallop

Chicken-Pistachio Pinwheel
asparagus

Indian Spiced Chicken Masala Satay

Down South Springrolls
collard greens, tasso ham

Andouille Sausage Cheese Puffs

Brisket & Manchego Empanada

Mini Short Rib & Fontina Panini

Coconut Crusted Shrimp
thai chili sauce

APPETIZERS

Please select one

Seared Ahi Tuna

asian marinated vegetable salad,
soy sesame ginger sauce, seaweed kettle

Katafi-Wrapped Gulf Shrimp

baby arugula, sun-dried tomato pesto

Blue Crab Cake

bell pepper slaw, chipotle aioli

Truffled Mushroom Tart

cave-aged gruyere cheese

SALADS

All served with warm dinner rolls and butter

Please select one

Spinach & Cucumber Salad

pickled red onion, walnuts, lemon-pancetta vinaigrette

Classic Caesar Salad

hearts of romaine, classical caesar dressing,
parmesan cheese, focaccia croutons

Baby Mixed Greens

watermelon radish, bermuda onions, english cucumber,
chardonnay vinaigrette

Burrata Mozzarella

tomatoes, thai basil, balsamic drizzle, pistachios

ENTRÉES

*All entrées are served with chef's starch and vegetable creation.
Please select up to two*

Slow-Roasted Frenched Chicken Breast / 160
fontina mornay

Wild Mushroom Truffle Stuffed Chicken Breast / 160
leeks

Pistachio Encrusted Mahi Mahi / 170
vanilla bean sauce

Grilled Atlantic Salmon / 170
shaved fennel, tangerine, basil butter broth

Black Trumpet Mushroom Dusted Florida Grouper / 175
red wine butter sauce

Charred Flatiron Steak / 165
sauce espagnole

Braised Short Ribs / 175
natural au jus

12 oz. Hand Carved Rib Eye Premium Select Beef / 175
cilantro lime butter

8^{oz.} Filet Mignon Layered / 180
boursin cheese, portobello mushroom, herbed demi-glace

Jumbo 9^{oz.} Broiled Rock Lobster Tail / 195
drawn butter

Combination of Grilled 6^{oz.} Petite Filet Mignon &
5^{oz.} Broiled Rock Lobster Tail / 205

Eggplant Roulade / 140
arugula, roasted red pepper, charred asparagus, goat cheese

FLORIBBEAN BUFFET

————— \$175 PER PERSON —————

Leafy Green Salad

avocado, hearts of palm, tangerine vinaigrette

Cilantro Lime Coleslaw

Creamy Trio Potato Salad

Baskets of Fresh Coconut Muffins

sweet cream honey butter

Sweet Plantains

Seasoned Island Rice

black beans

Island Skirt Steak

onion mojo

Citrus & Herb Marinated Chicken Breast

mango tomatillo relish

Pistachio Encrusted Mahi Mahi

vanilla bean butter sauce

Key Largo Blend of Fresh Vegetables in a Savory Butter

BEVERAGES

Offered with all buffet selections.

Freshly Brewed Regular & Decaffeinated Coffee

Hot & Iced Tea

OCEANFRONT BUFFET

— \$180 PER PERSON —

Baby Mixed Garden Greens

vine-ripened tomatoes, cucumbers, carrots, ciabatta croutons,
balsamic vinaigrette dressing

Bahamian Mixed Bean & Corn Salad

roasted red peppers

Marinated Mozzarella Salad

teardrop tomatoes & petite mozzarella, basil vinaigrette,
crisp garlic & herb crostini

Herbed Chicken Breast

honey-lemon beurre blanc

Grilled Atlantic Salmon

melted leeks, meyer lemon, capers

Flatiron Steak

blood orange mojo

White and Wild Rice Pilaf

Roasted Red Bliss Potatoes

garlic, fine herbs

Fresh Steamed Asparagus Spears

savory hollandaise sauce

Bakery Fresh Breads & Sweet Cream Butter

BEVERAGES

Offered with all buffet selections.

Freshly Brewed Regular & Decaffeinated Coffee

Hot & Iced Tea

PARADISE BUFFET

————— \$195 PER PERSON —————

Mixed Baby Greens Salad with Salad Bar
carrots, cucumbers, cheeses, croutons, crispy bacon, cherry tomatoes,
garbanzo beans, diced eggs, radishes, imported olives,
balsamic vinaigrette & ranch dressing

Marinated Cucumbers & Tomato Salad

Creamy Tropical Fruit Salad
shaved coconut

Chilled Poached Shrimp
spicy cocktail sauce

Crab Cakes
piquillo aioli

Pistachio Encrusted Mahi Mahi Fillets
sweet vanilla bean butter

Hand-Carved New York Strip Steak
forest mushrooms

Wild Mushroom Truffle Stuffed Chicken Breast
leeks

Twice Baked Red Bliss Potatoes

Steamed Saffron Rice Pilaf

Grilled Asparagus Spears
artichoke salsa

Bakery Fresh Rolls & Sweet Cream Butter

BEVERAGES

Offered with all buffet selections.

Freshly Brewed Regular & Decaffeinated Coffee

Hot & Iced Tea

RECEPTION STATIONS

Choose four stations / 185 per person
Choose five stations / 215 per person

VIETNAMESE STEAMED BUN STATION

Chef attendant required @ \$150 per chef

Steamed Buns Filled to Order with Selections of:

Mekong Curried Shrimp

Soy-Glazed Pulled Pork

Spicy Gluten-Free Braised Vegetable

Included Condiment Sauces:

Honey Sriracha

Kimchee Dijon

Brown Sugar Soy

Black Pepper Caramel

SLIDERS STATION

Mini Cuban Sandwiches

Bacon-Cheddar Burgers

Prime Rib Quesadillas

Jerked Rare Tuna

jamaican slaw

Vanilla-Sweet Potato Fries

SPANISH PAELLA STATION

Chef attendant required @ \$150 per chef

Chorizo, Mussels, Shrimp, Chicken & Clams Cooked
portuguese saffron, valencia rice

PASTA STATION

Chef attendant required @ \$150 per chef

Cheese Agnolotti
marinara sauce

Farfalle Pasta
alfredo sauce, chicken

Assorted Vegetables

Fresh Grated Parmesan

Cheese & Italian Bread Sticks

ADD Shrimp / 8 per person

All pricing subject to a 24% taxable service charge and Florida sales tax. All pricing is subject to change.

SALAD STATION

Mesclun Greens, Romaine Hearts, Maytag Blue

Dried Cranberries

Crumbled Goat Cheese, Shaved Parmesan

Diced Hickory Ham

Pickled Red Onions

Dried Apricots, Candied Pecans &
Walnuts, Focaccia Croutons

Toasted Pepitas, Alfalfa Sprouts, Cucumbers,
Grape Tomatoes

Balsamic, Ranch, Roasted Shallot Vinaigrette

HAND ROLLED SUSHI STATION

Spicy Tuna Roll

yellowfin tuna, sriracha, toasted sesame, wakame

California Roll

lump crab meat, cucumber, avocado, masago

Veggie Roll

cucumber, sprouts, carrot, shiitake mushroom

Seared Salmon Roll

cream cheese, asparagus, red pepper

CARVING STATIONS

Chef attendant required @ \$150 per chef

Smoked Virginia Ham

apricot-dijon glaze

Slow-Roasted Prime Rib

rosemary horseradish sauce

Herb-Rubbed Beef Tenderloin

szechuan au poivre sauce

Baked Whole Caribbean Red Snapper

ginger chimichurri

ENHANCEMENTS

SEAFOOD DISPLAY / 600

100 pieces

Assortment of Jumbo Shrimp Cocktail

East Coast Oysters on the Half Shell

Jonah Crab Claws

Marinated Greenlip Mussels

key lime cocktail sauce, cabernet sauvignon mignonette,
herbed dijon sauce, horseradish sauce, tabasco, lemons & limes

ADD Ice Carving / 500+

SUSHI BOAT DISPLAY / 500

100 pieces

An Assortment of
surf & turf rolls, spicy tuna rolls,
california rolls, veggie rolls, seared salmon rolls,
ginger, wasabi & soy sauce

SHRIMP DISPLAY / 500

100 pieces

Jumbo Shrimp Served on Ice
key lime cocktail sauce, tabasco, lemons & limes

IMPORTED & DOMESTIC CHEESE & DRIED FRUIT DISPLAY / 20 PER PERSON

EUROPEAN CHARCUTERIE DISPLAY / 21 PER PERSON

Cured Meats

Caper Berries

Whole Grain Dijon

Artisanal Breads & Crackers

VIENNESE TABLE / 21 PER PERSON

Assorted Cakes, Torts, Pies

Miniature Crème Brûlée

Valrhona Chocolate Mousse Verines

Fruit Tartlets

Chocolate-Dipped Strawberries

Specialty Coffees

Shaved Chocolate, Whipped Cream & Cinnamon Spice

BAKED BRIE DISPLAY / 17 PER PERSON

Imported Brie Wrapped in Puffed Pastry

Baked to Golden Brown,

Sliced Fresh Fruits & Sliced Baguettes

SPECIALTY COFFEE STATION / 15 PER PERSON

Specialty Coffee

nutmeg, cinnamon, shaved chocolate,
whipped cream, hazelnut, amaretto, white chocolate,
mocha, vanilla

SUNRISE CHAMPAGNE BRUNCH

— \$85 PER PERSON —

*Three hours of unlimited champagne, mimosas, spicy bloody mary's,
and freshly squeezed Florida Orange Juice.*

ON DISPLAY

Locally Smoked Scottish Salmon Display
traditional accoutrements

Brick Oven Bagels
assorted philly cream cheeses

A Mélange of Freshly Sliced Tropical Fruits & Berries
seasonal sliced fruit, berry display

House-Baked Fruit & Cheese Pastries

Gourmet Muffins & Croissants
sweet cream butter, bon maman fruit jams, marmalades

OMELET STATION

Chef attendant required @ \$150 per chef

Farm Fresh Whole Eggs

Egg Whites

Hickory Ham

Applewood-Smoked Bacon

Locally Smoked Scottish Salmon

Ripe Tomatoes, Spanish Onions, Baby Spinach,
Button Mushrooms, Bell Peppers, Monterey Jack

Cheddar Cheeses, Pico de Gallo Salsa & Pickled Jalapenos

BUFFET DISHES

CHOICE OF

Specialty Eggs Benedict
canadian bacon & smoked salmon, buttery hollandaise

Cinnamon Brioche French Toast
warm maple syrup

Applewood-Smoked Bacon

Country Sausage Links

Roasted Red Bliss Potatoes

Herbed Chicken Breast
honey-lemon beurre blanc

Chef's Choice of Fresh Vegetables

DESSERT

Assorted Cakes, Pies & Miniature Desserts

BEVERAGES

Iced Soft Drinks

Freshly Brewed Coffee & Decaf

Selection of Harney & Sons
Black, Green & Herbal Teas

REHEARSAL DINNER MENU

SOUTHERN COMFORT / 65

Chopped Green Tomato Salad
garden greens, cucumbers, sweet onion dressing

Cajun-Battered Fish & Cheesy Grits

Buttermilk Fried Chicken Breast
carolina barbeque sauce

Key West Shrimp Hushpuppies

Green Bean Succotash
smokey bacon, corn

Honey-Citrus Glazed Baby Carrots

Cheddar-Chive Cornbread

Pecan Pie

Mississippi Mud Pie Shots

Key Lime Pie Verines

Freshly Brewed Coffee & Decaf

Selection of Harney & Sons
Black, Green & Herbal Teas

Freshly Brewed Iced Tea

GRAZIE ITALIANO / 65

Classic Caesar
shaved parmesan, focaccia croutons, romaine

Fresh Mozzarella & Tomato Salad
baby arugula, leafy greens, balsamic reduction

Antipasto Platter
salami, mortadella di bologna, capicola, prosciutto, parmesan,
fontina cheese

Marinated Vegetable Platter
artichoke hearts, roasted red peppers, grilled zucchini, portobello
mushrooms, cherry peppers, sun-dried tomatoes,
marinated mixed olives

Farfalle Pasta
mushroom alfredo, fontina

Baked Rigatoni
meatballs, mild italian sausage, fresh mozzarella

Roasted Eggplant Parmesan
marinara

Garlic Bread Sticks

Tiramisu, Biscotti & Mini Panna Cotta

Freshly Brewed Coffee & Decaf

Selection of Harney & Sons
Black, Green & Herbal Teas

Freshly Brewed Iced Tea

FLORIBBEAN FEAST / 75

Leafy Green Salad
avocado, hearts of palm, tangerine vinaigrette

Smokey Ham Croquettes

Local Fish Ceviche
citrus, red onion, cilantro, crispy chips

Mini Cuban Sandwiches
roasted pork, jamon, swiss cheese

Haitian Roasted Pork Griot
braised chunks of roasted marinated pork shoulder,
spicy pikliz slaw

Baked Mahi-Mahi
graprefruit mojo

Moros
black beans, rice

Sweet Plantains
maduros

Mini Tres Leches

Guava & Cream Cheese Pastelitos

Freshly Brewed Coffee & Decaf

Selection of Harney & Sons
Black, Green & Herbal Teas

ADDITIONAL INFORMATION

- 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.
- Due to Fort Lauderdale Noise Ordinance, all outdoor events must conclude by 10:00 pm.
- 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 \$150.00++ per bartender for up to 4 hours. Each additional hour is \$25.00++ per bartender.
- Vendor and Children's Meals (under age 10) are \$25.00++ each.

WEDDING COORDINATORS

To ensure a flawless event, Pelican Grand Beach Resort requires every client to hire a certified wedding planner. If a wedding planner is not selected from our suggested list, a waiver must be signed by the client in order to accept responsibility of set up and coordination for the wedding as the Pelican Grand will not be responsible for the setup of decor or coordination before, during and after the event.

SUGGESTED WEDDING PLANNER LIST

Event Bliss Design	Emily Sherman	954-463-9120	www.EventBlissDesign.com
Alore	Allie Irizarry/Anna Noriega	305-310-2573	www.eventsbyalore.com
Panache	Bobby Kyser	954-356-9377	www.Panachestyle.com
Peacock Marketing Group	Stacey Feldman	561-324-9972	www.peacockmarketinggroup.com

WHAT YOUR PELICAN GRAND CONTACT WILL DO FOR YOU

- Execute all contractual agreements between you and the hotel.
- Act as your primary hotel contact, available to answer all of your questions and communicate with other departments within the hotel.
- Correspond with you and assist in making the best decisions regarding food, beverage and setup.
- Oversee the set-up of all equipment the hotel provides.
- Help you with guest room arrangements & hotel details.
- Provide you an outline of your financial commitments and pre-payment schedule.
- Communicate all setup requirements of the ceremony and reception spaces, food preparation and other hotel operations to appropriate departments for execution.

A DAY OF WEDDING PLANNER SERVICES INCLUDE

(but are not limited to)

- Reviewing contracts with vendors.
- Creation of wedding day timeline.
- Coordinate the processional with the bride & wedding party (line up wedding party, assist bride & dress).
- Be the liaison with your family, bridal party, band/DJ, florist, photographer, and other vendors.
- Wedding party direction.
- Onsite coordination of wedding ceremony and reception.

ADDITIONAL INFORMATION

SERVICES OF A FULL WEDDING PLANNER WOULD INCLUDE THE ABOVE WITH THE ADDITIONAL SERVICES

- Ensure a flawless event and make planning, much easier.
- Serve as the main point of contact for wedding vendors and the bridal party.
- Distributes payments to wedding vendors.
- Manages the styling of décor and the timing of the ceremony and reception.
- Recommend and negotiate vendors.
- Assist with proper etiquette and protocol for invitations, family matters, ceremony and toasts.
- Deliver and arrange ceremony programs, place cards, centerpieces, favors & any personal items.
- Advocate for all details pertaining to your destination wedding weekend.

FREQUENTLY ASKED QUESTIONS

Facility Fee

Full Wedding Package (Ceremony on the beach or either Terraces /Cocktail hour on either Terraces & Reception in either Ballrooms)
\$2000

Food & Beverage Minimums

Food & Beverage minimums represent the “minimum” financial requirement we will propose to you according to your date and time of year. Food & Beverage minimums do not include the facility fee and are subject to a 24% taxable service charge and Florida sales tax.

Welcome Bags/Guest Amenities

Any gifts, welcome bags or amenities received by the front desk for guests of the wedding party are subject to a \$5.00 service charge per bag/item. Pelican Grand Beach Resort will not assume any responsibility for damages or loss of any merchandise left with the front desk.

Menu Tasting

We are happy to provide a menu tasting for the bride and groom after the event has become definite with our resort. A maximum of 2 people per tasting and at least one member of the to-be married couple must be in attendance at the menu tasting. Any additional guests present at the menu tasting will incur a charge of \$50 per person. Menu tastings can take place Tuesday-Friday from 11:00am until 3:00pm. We require that you have your complete menu selected and recommend a tasting no sooner than 6 months prior to your event. They must be booked with the catering team a minimum of 30 days in advance and dates are based on the availability of the catering and culinary teams. Not all stations can be recreated in a tasting setting.