



*Pelican Grand*  
BEACH RESORT  
A NOBLE HOUSE RESORT

*Wedding*  
package

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

NOBLE HOUSE  
HOTELS & RESORTS

## pelican grand wedding package

### INCLUDES THE FOLLOWING

four hour open bar during cocktail hour & reception  
featuring premium brands liquor, beer, wine and soft drinks

five butler passed hors d'oeuvres

displayed hors d'oeuvres

traditional champagne toast

tableside wine service during dinner

choice of plated, buffet, or stations style dinner menu

wedding cake enhancement  
chocolate covered strawberries on each cake plate

premium poly linens, silver chargers, white banquet chairs

bartender, chef attendant, cake cutting services

room upgrade for wedding couple  
throughout stay, for room booked at Pelican Grand Beach Resort





## displayed hors d'oeuvres

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array of imported and domestic cheeses

freshly baked breads & crackers

fresh cut vegetables and dipping sauces

## butler passed hors d'oeuvres

SELECT FIVE

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### CHILLED

smoked tenderloin  
bruschetta with herb cheese

wild rice cakes with goat cheese  
and granny smith apples

summer rolls with crisp asian  
vegetables and sweet chili sauce

beef carpaccio with boursin cheese  
on a crostini with local tomato jam

thai chicken salad in sesame cone

smoked salmon canapes on pumpkinnickel

### HOT

spanakopita grecian triangles

smoked chicken quesadilla

conch fritters with a calypso sauce

coconut crusted shrimp with thai chili sauce

crisp vegetable roll with sriracha ponzu

sugarcane skewered chicken  
with guava tamarind glaze

corn arepas with mango bbq pork

mixed grilled vegetable skewers

seafood stuffed mushroom caps

bacon wrapped scallops

miniature crab cakes



## plated dinner

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### SALADS

PLEASE SELECT ONE

spinach & cucumber salad  
picked 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  
tomato, thai basil, balsamic drizzle, pistachios

# ENTRÉES

PLEASE SELECT TWO

ALL ENTRÉES SERVED WITH SEASONAL VEGETABLES, WARM DINNER ROLLS AND BUTTER,  
FRESH BREWED COFFEE, DECAFFEINATED COFFEE, HERBAL TEA BLENDS

ENTRÉE PRE-COUNTS ARE REQUIRED SEVEN BUSINESS DAYS PRIOR TO THE EVENT

slow roasted frenched chicken breast / 160

wild mushroom truffle stuffed chicken  
breast with leeks / 160

pistachio encrusted mahi mahi / 170  
vanilla bean sauce

grilled atlantic salmon / 170  
melted leeks, meyer lemon and capers

florida grouper / 175  
black trumpet mushrooms, red wine butter sauce

charred flatiron steak / 165  
espagnole sauce

12 oz. hand carved rib eye / 175  
premium select, cilantro lime butter

8oz filet mignon / 185  
boursin cheese, portobello mushroom, herbed demi glaze

jumbo 9oz broiled rock lobster tail / 195  
drawn butter

6oz petite filet mignon &  
5oz broiled rock lobster tail / 205

eggplant roulade / 140

# buffet dinner options

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SERVED WITH WARM DINNER ROLLS AND BUTTER, FRESH BREWED COFFEE,  
DECAFFEINATED COFFEE, HERBAL TEA BLENDS

## SALADS

PLEASE SELECT TWO

classic caesar salad  
parmesan cheese and garlic croutons

baby mixed garden greens  
vine ripened tomatoes, cucumbers, carrots,  
homemade croutons, balsamic vinaigrette dressing

sherry marinated baby mushroom salad  
arugula & roasted peppers

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

marinated cucumbers & tomato salad

## ENTRÉES

PLEASE SELECT TWO

citrus & herb marinated chicken breast  
mango tomatillo relish

wild mushroom truffle stuffed  
chicken breast with leeks

pistachio crusted mahi mahi  
vanilla bean butter sauce

grilled atlantic salmon  
melted leeks, meyer lemon and capers

herbed flatiron steak  
guava tamarind glaze

island skirt steak  
onion mojo

## ACCOMPANIMENTS

PLEASE SELECT TWO

fresh vegetables  
savory butter

grilled asparagus spears  
artichoke salsa

sweet plantains

seasoned island rice with black beans

steamed saffron rice pilaf

roasted red bliss potatoes  
garlic & fine herbs





Prices are subject to the prevailing service charge and applicable Florida sales tax.



# reception stations

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CHOOSE FOUR STATIONS / 205 PER PERSON

90 MINUTE SERVICE

## SALAD STATION

mixed baby greens, carrots, cucumbers,  
cheeses, croutons, crispy bacon, cherry tomatoes,  
garbanzo beans, diced eggs, radishes,  
select imported olives  
balsamic vinaigrette, ranch

## CEVICHE STATION

marinated white fish, fresh lime, red onion,  
cilantro, habanero, avocado

## ANTIPASTO STATION

array of italian meats and cheeses, olives,  
pepperoncini, artichokes, crusty italian bread

## SLIDERS STATION

mini burger sliders with cheese, onion,  
pickles, chipotle mayonnaise  
mini cuban sandwiches  
seared ahi tuna slider, sesame crostini, napa slaw

## MASHED POTATO MARTINI BAR

whipped yukon gold potatoes and sweet potatoes  
garnished with choice of: crispy pancetta, chives,  
toasted garlic, shredded monterey jack & cheddar  
cheeses, sour cream, whipped butter cream,  
cinnamon and sugar; served in martini glasses

## PASTA STATION

CHEF ATTENDED

cheese agnolotti with marinara sauce  
farfalla pasta with alfredo sauce  
chicken and assorted vegetables  
fresh grated parmesan cheese  
italian bread sticks

## LATIN STATION

churrasco, arepas, yucca and onion mojo,  
beef empanadas and avocado creme

## ASIAN EXPRESS STATION

chicken and beef teriyaki stir fry with asian  
vegetables and fried rice served with  
spring rolls and asian sauces

## CARVING STATIONS

CHEF ATTENDED

honey baked virginia ham  
herb roasted turkey  
prime rib

## HOSTED BAR

AVAILABLE FOR FOUR HOURS

### NEW BRAND LIQUOR SELECTIONS

sobieski vodka, castillo rum, sauza gold tequila, gordon's gin, jim beam whiskey, canadian club whiskey, johnnie walker red single malt scotch

### PREMIUM BRAND LIQUOR SELECTIONS

ADD 10 PER PERSON

ketel one vodka, bacardi superior rum, captain morgan spiced rum, cruzan coconut rum, patron roca tequila, nolet's gin, jack daniels whiskey, crown royal whiskey, johnnie walker single malt scotch

### ALL BARS INCLUDE

CHAMPAGNE TOAST

ASSORTED DOMESTIC AND IMPORTED BEERS

HOUSE RED WINE, WHITE WINE AND PROSECCO

ASSORTED SOFT DRINKS, MIXERS AND BOTTLED WATER



# enhancements

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## **FRESH FRUITS DISPLAY**

**10 PER PERSON**

tropical display of sliced fresh seasonal  
fruits and berries

## **BAKED BRIE DISPLAY**

**15 PER PERSON**

imported brie wrapped in puff pastry and baked  
to a golden brown  
sliced fresh fruits and sliced baguettes

## **PAELLA STATION**

**25 PER PERSON**

**CHEF ATTENDED**

saffron rice with chorizo sausage, chicken,  
mussels, shrimp and clams

## **VIENNESE TABLE**

**16 PER PERSON**

profiteroles, éclairs, cannolis, tortes, pies,  
fruit tarts, chocolate-dipped strawberries

specialty coffees, whipped cream,  
shaved chocolate and cinnamon

## **SPECIALTY COFFEE STATION**

**12 PER PERSON**

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





# wedding planner policy

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To ensure a flawless event, Pelican Grand Beach Resort requires every client to hire a certified wedding planner from Pelican's Preferred Partners list.

A list of qualified wedding planners is provided below.

If a wedding planner is not hired by the client, then Pelican Grand will hire one on your behalf for day of services and a wedding planner fee of \$3000 will be added to your master bill.

## **YOUR SPECIAL DAY BY JONI**

yourspecialdaybyjoni.com  
joni@yourspecialdaybyjoni.com  
561.756.6760

## **JACKIE BRESSLER EVENTS**

jackiebresslerevents.com  
info@jackiebresslerevents.com  
561.922.5776

## **SIMPLY COUTURE WEDDINGS**

simplycoutureweddings.com  
teresa@simplycoutureweddings.com  
561.310.6756

## **BLUE ORCHID EVENTS**

blue-orchid-events.com  
abby@blue-orchid-events.com  
248.840.4204

## **KEITH WILLARD EVENTS**

keithwillardevents.com  
754.214.3537

## **MIA SANTINI**

merakicreationsinc.com  
mia@merakicreationsinc.com

# additional information

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## **SITE FEE - 2500**

Solid Polyester Linens in various colors with matching napkins

White folding chairs for the ceremony and modern white chairs for dinner

Dinner Tables - 60" rounds (6-8 guests) or 72" rounds (8-10 guests), or 6' Royal (Rectangular) tables (8-10 guests), as well as sweetheart tables, cocktail rounds, and any additional tables you need for the cake, place cards, favors, etc.

All dinnerware, silverware and glassware

Silver chargers for dinner

Table numbers for dinner tables

Cake cutting utensils

Water station at the ceremony

Ceremony back-up space in case of inclement weather

## **ITEMS WE DO NOT PROVIDE**

**MAY BE RENTED FROM A VENDOR ON OUR VALUED PARTNERS LIST**

Chiavari chairs

Candles and/or centerpieces for dinner tables

Aisle runner

Archway/Trellis

Cake or cupcake stands

## **ITEMS WE DO NOT ALLOW ON PROPERTY**

Sparklers

Glitter

Confetti

Smoke/Fog machines

Bubble machines

Lantern/Balloon releases



## **FOOD AND BEVERAGE MINIMUMS**

Pelican Grand Beach Resort offers the most premier wedding location in Ft. Lauderdale Beach. 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 site fees or rental items and all food and beverage charges are subject to a 24% service charge and a 7% sales tax.

## **CAPACITIES**

Our Oceanview Ballroom on the eleventh floor can accommodate a maximum of 120 seated with a dance area. Our Atlantic Ballroom on the first floor can accommodate a maximum of 80 seated with a dance area.

## **SPACE CONFIRMATION**

All dates are subject to approval from our Sales and Catering Department and will become definite upon receipt of deposit & signed catering contract.

## **WEDDING CAKES**

We do not include a wedding cake in our packages; however, we do not charge a cake cutting fee. In addition, we will provide some recommendations for local bakeries.

## **MENU TASTING**

We are happy to provide a menu tasting for the wedding couple after the event has become definite with our resort. 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 would incur a charge of \$100 per person. We require that you have your complete menu selected and recommend a tasting no sooner than 90 days prior to your event. So as not to interfere with our weddings and parties on the weekends, we host our tastings Mondays through Thursdays between 11am and 2pm, or between 4pm and 6pm. 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. Menus are subject to availability. At the tasting, you will enjoy six hors d’oeuvres, two salads, and three entrees. If a buffet or station menu is being served, the items provided at the menu tasting will be a sampling of what will be served at the actual wedding reception. Stations cannot be recre-ated in a tasting setting.

## **VENDOR AND CHILDREN’S MEALS**

We are happy to provide a discounted rate for your vendors and children attending your wedding. Children’s meals are \$45 per child (subject to service charge and tax) and include a fruit cup, fried chicken fingers & french fries. The charge for young adults (13-20) is the same as the adults, minus \$30 for the bar. Vendor meals will be provided at \$65 per person (subject to service charge and tax) and will be our chef’s choice of an entrée with unlimited soft drinks.

## **PARKING**

Overnight parking is \$35 per night for hotel guests. A discounted event parking fee is offered for \$14 per car. Should you wish to pay for your guests, we can add that to your bill or we can charge guests directly.

## **GUARANTEE & PLATED DINNER SELECTIONS**

The final attendance for events and final meal counts for plated dinners must be received no later than (5) business days prior to your function. This number will be considered your guarantee, not subject to reduction, and charges will be made accordingly. For plated dinners, each entrée selection must be clearly identified on the front of your guest place cards.

## **DEPOSIT SCHEDULE**

Deposits are based on the hotel space reserved and are non-refundable. Your event space will be held on a definite basis upon receipt of your first deposit (25% of your food and beverage and room rental combined) and signed catering contract. Other deposits will be determined by the Catering Sales Team and will be clearly stated in the catering contract. The estimated final balance for your event, based on actual food & beverage selections and all related costs is required 5 business days prior to your event.

## **VALUED PARTNERS**

A valued partners list will be provided to you with the confirmation of your wedding date. It lists the top vendors that reflect our quality of service. If you decide to hire someone not listed, they must be approved by your Catering Sales Manager. All vendors must have the appropriate insurance. Your vendors may arrive to set up two hours prior to the reception start time and will have one hour following the reception end time for break down. Should you require additional time, please speak with your Catering Manager regarding availability.

## **CEREMONY REHEARSAL**

Your wedding planner will be in charge of coordinating your wedding rehearsal. The rehearsals must be booked with the catering team a minimum of 30 days in advance and we cannot guarantee that the exact space will be available the day prior to your wedding. Because of this, we recommend that ceremony rehearsals are scheduled only Monday-Friday before 5pm. Please note, your catering manager's responsibility is on the day of your wedding and to ensure all hotel details are executed to perfection and they will not be available to attend the rehearsals.

## **VENDOR AND CHILDREN'S MEALS**

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## **NOISE ORDINANCE**

Due to hotel rooms being in close proximity to the ballrooms, we have a noise ordinance. This requires that all noise including, but not limited to, all forms of music and events cease by 11pm.

## **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 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.

## **GUEST ROOMS FOR WEDDING GUESTS**

Pelican Grand Beach Resort will offer your wedding guests a 25% discount off of the best available rate on our website ([pelicanbeach.com](http://pelicanbeach.com)). Once your contract is signed, your attendees will be able to book their reservations directly on line. A special code will be assigned to you for them to book online. With this, there is no deposit or commitment for rooms required from the bride and groom. The bride and groom will receive a complimentary upgrade to a one bedroom ocean front suite for the duration of their stay should they decide to reserve a room with us.

## **BRIDAL SUITE & GETTING READY ROOM**

We do not offer a bridal suite or a separate room for the bride and her bridal party to get ready in. However, if the bride is staying overnight at the hotel, the one bedroom suites are usually large enough to accommodate the bridal party to get ready in. Please note, check in time is at 4pm and an early check in is not guaranteed. Therefore, it is recommended that if the bride's suite is going to be used as a get-ready room, then it be reserved the night before the wedding also.

