



## Breakfast Buffet

*Minimum of 20 Guests*

All breakfasts are served with Freshly Brewed Coffee, Hot Tea, and Assorted Juices

### **The Café**

Scrambled Eggs, Bacon, Sausage or Ham, (choice of one)  
Hash browns, Assorted Danish and Muffins

### **The Back Deck Buffet**

Scrambled Eggs, Bacon or Sausage, Buttered Grits or Home Fries,  
Sliced Fresh Fruit, Assorted Cold Cereal with Milk, Fresh Baked Muffins

### **The Pelican Breakfast Buffet**

Scrambled Eggs, O' Brien Potatoes, Bacon and Sausage, Cheese Grits,  
Biscuits with Sausage Gravy, Assorted Muffins and Croissants  
Fresh Fruit Medley,

### **The Healthy Breakfast Buffet**

Scrambled Eggs, Turkey Bacon and Sausage, Oven Roasted Potatoes,  
Assorted Fruit Yogurt, Seasonal Fresh Fruit,  
Bran Muffins, Bagels with Low-Fat Cream Cheese

### **Brunch Buffet**

Scrambled Eggs, O' Brien Potatoes, Bacon and Sausage,  
Grilled Fresh Catch, Carved Honey Glazed Ham,  
Quiche, Stir Fry Vegetables, Pasta Salad, Fruit Salad,  
Assorted Muffins, Danish, and Croissants

**All menus are available at Market Price.**

**Please consult our Sales Department for current prices and custom menus options.**

Prices do not include 20% service charge and 6% sales tax





## Breaks

### Morning Coffee Break

Freshly Brewed Coffee, Hot Tea, Assorted Muffins

### Bagel Break

Fresh Assorted Juices, Assorted Bagels with Cream Cheese, Fresh Fruit, Assorted Muffins, Preserves & Jellies, Freshly Brewed Coffee and Hot Tea

### Afternoon Coffee Break

Freshly Brewed Coffee, Assorted Sodas, and Freshly Baked Cookies

### Additional Selections

Freshly Baked Muffins	Freshly Brewed Coffee	Chilled Assorted Juices - Per Pitcher*
Assorted Danish	Freshly Brewed Tea	Milk- Per Pitcher*
Baked Croissants	Hot Chocolate	Soft Drinks – 12 oz. Can
Cinnamon Rolls	Fruit Punch	Bottled Water 16oz
Bagels with Cream Cheese		
Freshly Baked Cookies (large)		
Freshly Baked Brownies		
Pretzels, Potatoes Chips, Corn Chips- Per Bag		
Sliced Fruit Per Person		
Vegetable Tray Per Person		<i>* Pitchers are 60 oz.</i>

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## Lunch Buffets

*Minimum of 20 Guest for Buffet*

### Light and Lean Buffet

Tossed Salad, Pasta Salad or Cole Slaw (*choice of one*), Fresh Vegetables with Dip, Grilled Chicken & Fish, Steamed Vegetables, Roasted Potatoes, Dessert, Coffee and Tea

### Deli Lunch Buffet

Chicken Salad or Shrimp Salad (*choice of one*), Pasta Salad, Sliced Roast Beef, Ham, Turkey, Assorted Cheese, Lettuce, Tomato, Onion, Pickle, Fresh Bread, Assorted Cookies, Coffee and Tea

### Panhandle Seafood Buffet

Assorted Side Dishes, Fried Popcorn Shrimp, Cajun Crawfish Tails, Grilled Fresh Catch, Hushpuppies, Rolls, Dessert, Coffee and Tea

### Barbecue Chicken Buffet

Tossed Salad or Pasta Salad (*choice of one*), Cole Slaw, Baked Beans, Corn on the Cob, Green Beans, Barbecue Chicken Breast, Corn Muffins, Rolls, Dessert, Coffee and Tea

### Pasta Pasta Buffet

Tossed Green Salad, Garden Pasta Salad, Spaghetti Marinara, Spaghetti with Meatballs, Fettuccini Alfredo, Steamed Vegetables, Garlic Bread, Dessert, Coffee and Tea

### American Buffet

Potato Salad, Cole Slaw, Delicious Hamburgers and Hot Dogs Served with all the trimmings, Dessert Coffee and Tea

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## Box Lunches

### Sandwiches

All sandwiches are served with Bag of Chips,  
Cookies and Soft Drink on a Hoagie Roll:

**Lean Ham and Turkey with Cheese**  
**Roast Beef and Cheese**  
**Shrimp Salad**

### Salad

All salads served with Crackers, Cookie, and Soft Drink:

**Grilled Chicken Caesar**  
**Garden Salad with Ham**  
(Choice of dressing ranch or vinaigrette)

### Deli Tray (To Go Only)

Assorted Cold Meats, Pasta Salad, Chicken Salad,  
Assorted Cheeses, served with Assorted Rolls

### Pasta Salad

Medium – *Serves approximately 10 people*  
Large – *Serves approximately 20 people*  
Extra Large – *Serves approximately 30 people*

### Desserts

Key Lime Pie (8 slices)  
Cheese Cakes (12 slices)

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## Luncheon Menu

*Minimum of 20 Guests*

### Plated Luncheons

Plated Lunches are recommended for parties of 60 people or less.  
All lunches are served with tossed garden salad, roll, dessert, coffee and tea

#### **Roast Beef & Gravy**

Served with Garlic Mashed Potatoes,  
Steamed Vegetables

#### **Shrimp Stir Fry**

Served with Steamed Rice

#### **Grilled Chicken**

Served with Mushroom Rice Pilaf, Mixed  
Fresh Vegetables

#### **Grilled Fresh Catch**

Topped with a light Lemon Buerre Blanc,  
served with Roasted Potatoes and Fresh Green  
Beans

#### **Parmesan Chicken**

Served with Angel Hair Pasta topped with  
Marinara Sauce, Sautéed Seasonal  
Vegetables

### Salads

Served with Fresh Fruit, Roll, Dessert, Coffee and Tea

#### **Grilled Chicken Caesar**

#### **Seafood Salad**

Scallops, Shrimp & Crawfish seasoned and  
sautéed and served over Caesar  
Or Mixed Baby Greens

#### **Salad Plate**

Chicken Salad, Shrimp Salad, Pasta Salad  
served with Mixed Greens and  
Tomato Slices

### Sandwiches

Served with Pasta Salad, Fruit, Dessert, Coffee and Tea

#### **Roast Beef with Swiss Cheese**

served on a Hoagie Roll

#### **Shrimp Salad**

served on a Croissant

#### **Ham with American Cheese**

served on a Hoagie Roll

#### **Fresh Tuna Salad**

served on a Croissant

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## Hors D'Oeuvres

### Hot

*100 Pieces*

Hot or Teriyaki Chicken  
Wings

Mini Crab Cakes

Mini Beef Wellingtons

Mini Quiche

Mini Crawfish Pies

Vegetable Spring Rolls  
with Dipping Sauce

Scallops Wrapped  
in Bacon

Coconut Fried Shrimp

Crab Stuffed  
Mushrooms

Spanakopita

Asparagus Wrapped  
in Phyllo

Crab Spring Rolls

Roasted Corn & Crab  
Bon Bons with  
Jalapeno Dill Tartar

Fajita Chicken Strips  
with Salsa

Chicken Satay  
with Peanut Dipping  
Sauce

Spinach and Artichoke  
Dip with Tortillas

### Cold

*100 pieces*

Cheese Ball with  
Almonds  
*(Feeds 15-20 guests)*

Black Bean Salsa  
with Freshly Fried  
Tortillas

Blackened  
Gulf Fish Dip  
with Assorted Crackers

Peel and Eat Shrimp  
with Cocktail Sauce

Peeled Jumbo Boiled  
Shrimp

Fresh Mozzarella  
with Basil and Tomato

Prosciutto Wrapped  
Melons

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## Dinner Buffet

*Minimum of 20 guests for Buffet*

### Elegant Buffet

Caesar Salad or Artichoke, Tomato & Feta Salad (*Choice of one*), Pasta Salad, Cheese and Fruit Display, Roasted Prime Rib of Beef (with Carver), Grilled Fresh Catch with a Lemon Buerre Blanc, Stuffed Chicken Breast Florentine, Roasted Rosemary Potatoes, Chefs Choice of Vegetable, Dinner Rolls, Assorted Deserts, Coffee and Ice Tea

### Beach Luau

Tropical Fruit Salad or Pasta Salad (*Choice of one*), Tossed Baby Green Salad with Mandarin Oranges and Walnuts served with a Sesame Ginger Vinagrette, Pineapple Rice Pilaf, Green Beans with Toasted Almonds, Grilled Fresh Catch with a Mango Salsa, Jamaican Jerk Pork Loin, Dinner Rolls, Assorted Dessert, Coffee and Ice Tea

### Shrimp Boil

Tossed Garden Salad, Cole Slaw or Pasta Salad (*choice of one*), Cajun Spiced Boiled New Potatoes and Corn on the Cob, Beer Boiled "Peel –N- Eat Shrimp, Dinner Rolls, Assorted Dessert, Coffee and Ice Tea

### Seafood Buffet

Fresh Garden Salad, Potato Salad, Cole Slaw, Grilled Fresh Catch, Shrimp Skewers, Fried Crab Claws, Sautéed Vegetables, Roasted Rosemary Potatoes, Hushpuppies, Dinner Rolls, Assorted Dessert, Coffee and Ice Tea

### Beach Cookout

Potato Salad, Cole Slaw, Baked Beans, Corn on the Cob, Hamburgers and Grilled Fresh Catch, with all the trimmings, Kaiser Buns, Assorted Dessert, Coffee and Ice Tea

### Southern Buffet

Macaroni Salad, Cole Slaw, Green Beans, Au gratin Potatoes, BQQ Ribs, Fried Chicken, Dinner Rolls, Corn Muffins, Peach Cobbler, Coffee and Ice Tea

### Pelican Buffet

Baby Green Tossed Salad or Garden Pasta Salad (*Choice of one*), Garlic Mashed Potatoes, Vegetable Medley, Beef Inside Round (with carver), Baked Chicken, Dinner Rolls, Assorted Desserts, Coffee and Ice Tea

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## Dinner Entrees

*Plated dinner are recommended for parties of 50 or less*

All entrées include our house salad served with balsamic vinaigrette, dinner rolls, dessert, coffee and tea

### Surf & Turf

Grilled Filet Mignon, Lobster Tail, Served with Steamed Asparagus, and Rosemary Roasted Potatoes

### Gulf Shrimp & Sirloin

Four Stuffed Gulf Shrimp, 8oz Grilled Sirloin Steak, Served with Rosemary Roasted Potatoes and Fresh Vegetable Medley

### Grilled Fresh Catch

Grilled Fresh Catch topped with Lump Crabmeat in a Butter sauce, Served with Herb Risotto and Steamed Broccoli

### Pecan Crusted Chicken Breast

Pecan Crusted Chicken Breast topped with a Bourbon Sauce, Served with Rice Pilaf and Fresh Vegetable Medley

### Roasted Prime Rib

Slow Roasted Prime Rib topped with Au Jus, Served with Garlic Mash Potatoes, Fresh Green Beans

### Roasted Pork Loin

Roasted Pork Loin topped with a Glaze, served with Wild Mushroom Risotto and Fresh Green Beans

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## Spirits

### Open Bar – by Consumption

House Brands	Call Brands
Premium Brands	Cordials

House Wine: Merlot, Cabernet Sauvignon, Chardonnay  
 Domestic Beer: Bud, Bud Light, Miller Light  
 Import Beer: Heineken, Corona

### Cash Bar – Guest Charged Per Drink

House Brand	Call Brands
Premium Brands	Cordials
House Wine	Domestic Beer
Import Beer	Soft Drinks

### Call Brands

Canadian Club or VO	Beefeaters or Seagram's
Jack Daniels	Bacardi or Captain Morgan's
Dewar's	Smirnoff Vodka
House Wine	Domestic Beer

### Premium Brands

Crown Royal	Courvoisier
Chivas Regal	Jose Cuervo
Makers Mark	Bombay Gin
Absolute Vodka or Stolichnaya	Southern Comfort
Import Beer: Heineken, Corona	

### Coffee Station with Cordials

Choice of three:	
Amaretto	Bailey's Irish Cream
Grand Marnier	Kahlua
Frangelico	

*A \$15.00 per hour bartending fee will be charged for each bar.  
 The fee will be waived if liquor sales exceed \$350.00.*

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## Weddings

### Reception Station

The following are not intended as individual dinner selections

#### **Pasta Station**

Choice of two: Pasta Penne, Tri- Colored Rotelle, or Bow Tie Served with Marinara, Alfredo and Parmesan Cheese  
Charged Per Person

#### **Roasted Prime Rib**

Carved and served with fresh Baked Rolls, Cream Horseradish Sauce, Dijon Mustard and Mayonnaise  
(Serves 75-100 guests)

#### **Southwestern Shrimp**

Fresh Shrimp Sautéed in Southwestern Spices Roasted Red Peppers, Onion and Corn Served over Smoked Gouda Grits  
Charged Per Person

#### **Slow Roasted Turkey**

Served with fresh baked rolls, Mayonnaise and Ground Mustard  
(Serves 35-50 guests)

#### **Steamship Round of Beef**

Carved and served with fresh Baked Rolls, Creamy Horseradish Sauce, Dijon Mustard and Mayonnaise  
(Serves 125-150 guests)

#### **Roasted Rosemary Pork Loin**

Served with fresh baked rolls, Mango Chutney  
(Serves 35-55 guests)

#### **Top Round of Beef**

Carved and served with fresh Baked Rolls, Creamy Horseradish Sauce, Dijon Mustard and Mayonnaise  
(Serves 75-100 guests)

#### **Bourbon Glazed Whole Ham**

Served with fresh baked Rolls and Stone Ground Mustard and Mayonnaise  
(Serves 100-125 guests)

All Stations have a 40.00 per hour Chef Fee





## Weddings - continued

### Displays

The following are not intended for individual dinner selections

#### **Gourmet Cheese Display**

Garnished with Fresh Fruit and served with Assorted Crackers and Breads

#### **Antipasto Display**

Assorted Salami, Cheese, Peppers, Artichoke Hearts, and Olives

#### **Marinated Vegetable Display**

Marinated Fresh Seasonal Vegetables

#### **Chocolate Fondue**

Served with fresh Strawberries and Pound Cake

#### **Fresh Fruit Display**

Assorted Seasonal Fruit

#### **Baked Brie**

Baked Brie in a Puff Pastry, topped with Honey and Walnuts

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## Menu Prices

Enclosed for your consideration are suggested menu selections. We would be more than happy to discuss alternative recommendations. All quoted prices are subject to change due to the fluctuation of prices. We cannot make a firm commitment until 90 days prior to the function. Please note that the prices quoted do not include 20% service charge and 6% Florida State sales tax, which are applicable to all foods and beverages. All menus will be considered final 14 days prior to the event.

## Menu Selection

Your menus should be selected and submitted to the Sales Department a minimum of four weeks prior to your event. All food & beverage services are available exclusively through our food and beverage department (No outside caterers or self-catering permitted).

## Number of Guarantee

Food and beverage require a guarantee of the final attendance. The guarantee should be given to our office no later than 96 hours (Monday-Friday) prior to the day of the event. If the number should increase or decrease dramatically please let us know as soon as possible. We will prepare 5% over the guarantee count. These numbers represent the minimum guarantee for the function and may not be lowered. All charges will be based on the guaranteed number or the number actually served whichever is greater. If a guarantee number is not received 96 hours prior to the event the number stated on the contract will be our binding guarantee. Should you require an overset exceeding 5% of the guarantee number, a labor charge will apply.

## Outdoor Functions

All outdoor functions will have an alternate backup location assigned. Pelican Beach resort reserves the right to make the decision to move outdoor functions to an alternate location based on current weather conditions, to include rain, temperature and wind.

## Service Charges

An additional fee will apply to all food and beverage functions held at locations other than the conference center.

Terrace Meeting Room @ \$150.00  
Dolphin Meeting Room @ \$100.00  
Beachside Deck / Beach Bar @ \$250.00 to \$500.00





## **Deposit and Payment**

We require a 25% non-refundable deposit at the time of the confirmation of your function unless prior credit has been established. The balance is due the day of the function.

## **Cancellation**

Notice of cancellation must be made to the director of sales (850) 837-0339 ext. 506 or (800) 431-9281. We will accept cancellations up to 8 days prior to your function. If cancellation is not made by this time it will be necessary to charge the full amount of the contract.

## **Tax Exempt**

If your group is taxed exempt, from paying Florida tax, please provide us with a copy of your Florida Certificate of Exemption.

