



Pelican PreserveSM

SPECIAL EVENT DINNER MENUS

The Club at Pelican Preserve
9802 Pelican Preserve Blvd.
Fort Myers, FL 33913
(239) 985-1706

Pelican Preserve Town Center
10561 Veneto Drive
Fort Myers, FL 33913
(239) 985-1705

Beverage & Bar

Beverage Function Sales Policy

All liquor is supplied by Pelican Preserve. At the conclusion of a function, charges will be made on a basis of drink consumption.

Consumption Bar - Per Drink Pricing Available Upon Request

Draft beer, domestic, import, house wine, well brands, call brands, premium brands, super premium, cordials, soda, bottled water

By The Hour

Includes your choice of well, call or premium brand liquors, bottled beer, house wine, juice and assorted sodas, charged per person in one-hour increments. At the end of the allocated event time, should additional liquor service be requested it will be charged per drink.

	First Hour	Each Additional Hour
Club	\$14	\$6
Call	\$15	\$9
Premium	\$17	\$13

Three-Hour Standard Bar

\$18 per person

Includes Domestic, Draft Beer, House Wines and Assorted Soft Drinks. Add \$6 per person for each additional hour. Additional liquor: well \$6, call \$9, premium \$13.

Toasts

\$3 per person

Champagne, sparkling wine or sparkling cider

Soda Bar - Unlimited Soda for Four Hours

\$5 per person

A labor/setup fee of \$75 will apply per cash bar. Additional bar is \$250. All prices are subject to a 20% gratuity and 6% sales tax.

Hors D'Oeuvres & Displays

Reception Trays & Displays (price based per person)

Domestic and Imported Cheese Display, Gourmet Crackers	\$4.50
Seasonal Fresh Fruit Display	\$3.75
Combination Cheese and Fresh Fruit Display	\$6.25
Fresh Vegetable Crudités Display, Ranch and Bleu Cheese Dip	\$3.00
Tri-Colored Tortilla Chips with Salsa and Guacamole Dips	\$2.25
Antipasto Display	\$5.50
<i>Italian Meats, Cheeses, Grilled Vegetables, Olives, Giardiniera, Roasted Peppers, Artichokes, Sliced French Bread</i>	

Chilled Seafood Displays (price per 100 pieces)

Jumbo Gulf Shrimp, Cocktail Sauce and Lemon	\$350
Fresh Shucked Oysters on the Half Shell, Cocktail Sauce and Lemon	\$200
Assorted Sushi Rolls (no raw seafood), Wasabi, Soy and Pickled Ginger	\$400
Sliced Smoked Scottish Salmon, Classical Garniture (serves approx. 50)	\$250 per side
Poached Atlantic Salmon Medallions	\$400
<i>Garnished with Dill Cream Cheese and Red Onion Marmalade</i>	

Spoons (price per 25 pieces)

Chilled Caprese Salad, Fresh Mozzarella, Tomato, Basil Vinaigrette	\$75
Sweet Italian Sausage, Oven Dried Tomato, Roasted Garlic Fondue	\$75
Warm Lobster, Creamy Parmesan Polenta, Truffle Butter	\$130
Seared Mini Crab Cake, Tomato and Basil Aioli	\$90
Seared Scallops, Bacon-Tomato Vinaigrette, Fresh Chive	\$90
Sesame Crusted Ahi Tuna, Sweet Soy Rice and Wasabi Mayonnaise	\$100
Braised Beef Short Ribs, Crispy Polenta, Smoked Bleu Cheese	\$90

Cold Hors D'Oeuvres (price per 100 pieces)

Chopped Vegetable and Ranch Cream Cheese Pizzas	\$200
Assorted Finger Sandwiches to include Chicken, Tuna and Egg Salad	\$200
Melon Wrapped in Prosciutto Ham	\$200
Deviled Eggs Classic-Style with Fresh Herbs	\$175
Jumbo Gulf Shrimp, Cocktail Sauce and Lemon	\$350
Antipasto Skewers	\$275
Pesto Bruschetta with Marinated Tomato	\$175
Grilled Chicken & Goat Cheese Bruschetta with Balsamic Glaze	\$225
Caprese Bruschetta with Fresh Mozzarella and Basil	\$225
English Cucumber Topped with Gorgonzola and Dried Cranberry	\$200
Herb-Cheese Polenta with Roasted Peppers and Tomatoes	\$250
Marinated Shrimp on Belgian Endive, Herb Oil	\$250
Roast Beef Roulade Canape, Cornichons, Creamed Horseradish	\$225
Vegetable Sushi Rolls & California Rolls, Wasabi-Soy Sauce	\$325
Smoked Salmon & Lemon Scented Dill Cream Cheese Canape	\$300
Tropical Fruit Skewers	\$250
Asparagus wrapped in Smoked Ham, Dijon Dip	\$250

Hot Hors D'Oeuvres (price per 100 pieces)

Seared Mini Crab and Whitefish Cakes, Citrus-Herb Butter Sauce	\$275
Barbecued Pulled Pork Crostini	\$250
Crispy Artichoke Hearts, Goat Cheese Mousse, Parmesan Batter	\$275
Crispy Jumbo Coconut Shrimp, Plum Sauce	\$275
Mini Beef Wellington with Mushroom Duxelle	\$325
Crispy Asian Vegetable Spring Roll, Plum Dipping Sauce	\$200
Chicken Satay Skewers Thai-Peanut Dipping Sauce	\$250
Assorted Mini Quiche	\$175
Bacon-Wrapped Sea Scallops	\$300
Crispy Breaded Chicken Drumsticks, Jalapeno-Ranch Dip	\$175
Oysters Rockefeller, Creamy Spinach with Bacon, Hollandaise Sauce	\$300
Spanikopita, Spinach and Feta Cheese in Phyllo Dough	\$200
Swedish Meatballs	\$200
Italian Sausage Stuffed Mushrooms, Garlic Butter Drizzle	\$225
Smoked Chicken Quesadilla Cornucopia	\$250
Potstickers, Steamed or Pan Seared, Chili-Garlic Sauce	\$175
Beef Yakatori Skewers, Sweet Soy Glaze, Scallion & Shitake Mushroom	\$350
Baked Brie Cheese and Raspberry in a Pastry Purse	\$300
Beef Empanadas, Mexican Seasoned Ground Beef in Flaky Pastry	\$200
Crispy Boom Boom Jumbo Shrimp	\$300
Tiki Island Wonton Shrimp, Sweet Chili Dipping Sauce	\$225
Broccoli and Cheddar Bites	\$175
Italian Sausage Wrapped in Puff Pastry, Marinara Dipping Sauce	\$200
Crabmeat Stuffed Mushroom, Lemon Butter Sauce	\$300
Mini Chicago Style Pizza	\$200
Thai Chicken Eggroll, Sweet Chili Dipping Sauce	\$250
Smoked Bacon Wrapped Shrimp, Mango Barbecued Glaze	\$300
Crispy Sesame Chicken, Spicy Peanut Sauce	\$250
Buffalo Chicken Wings, Celery and Bleu Cheese	\$150

Plated Dinner

\$2.50 per person set up fee. All prices are subject to a 20% gratuity and 6% sales tax.

Salad Selections

(Select one)

Mixed Baby Wild Green Salad, Tomato, Cucumbers & Carrots, Buttermilk Ranch
and Balsamic Vinaigrette
Tossed Classic Caesar Salad, Garlic Croutons & Parmesan Cheese

Vegetable Options

(Select one)

Seasonal Vegetable Medley with Herb Butter
Steamed Green Beans with Toasted Almonds
Fresh Broccoli with a Red Pepper Butter
Sautéed Zucchini and Yellow Squash, Garlic and Parmesan
Vegetable Ratatouille Provençal
Steamed Asparagus with Red Pepper Julienne (Add \$1)
Hard Carved "Tourne" Vegetables (Add \$2)
Roasted Baby Vegetables with Mushrooms (Add \$2)
Hand-Tied Carrot and Asparagus Bundles (Add \$2)

Starch Options

(Select one)

Herb-Roasted New Potatoes
Buttered Parsley Red Potatoes
Vegetable-Herb Rice Pilaf
Fresh Whipped Potatoes (Classic, Roasted Garlic, Gorgonzola, Herbed, or Horseradish)
Casablanca Rice
Saffron Yellow Rice
Cous-Cous with Herbs
Ditalini Pasta Risotto
Potatoes Au Gratin
Twice Baked Stuffed Potato with Cheddar, Bacon and Chives (Add \$1)
Classic Risotto Milanese (Add \$2)
Wild Mushroom Risotto (Add \$2)

Chicken Entrée (see page 8) \$34

Pork Entrée (see page 8) \$34

Seafood Entrée (see page 8) \$37

Beef/Lamb/Veal (see page 9) pricing listed

Entrée Duets (see page 9) pricing listed

Coffee/Tea/Water Service

Plated Entrée Choices

Chicken Entrées

Sautéed Chicken Breast “Scampi Style”
Blackened Chicken Breast, Gorgonzola Cream Sauce
Seared Chicken Scallopini, Roasted Mushrooms, Marsala Wine Sauce
Grilled Marinated Chicken Breast, Herbed Garlic Cream
Teriyaki Glazed Chicken Breast, Coconut-Ginger Sauce
Italian Marinated Spiedini-Style Chicken Breast, Parmesan-Panko Gratin, Trebbiano Basil Sauce
Bronzed Chicken Breast, Tropical Fruit Salsa, Touch of Lemon Butter
Roasted Chicken Breast Florentine, Caramelized Shallot Cream
Sautéed Chicken Breast Piccata, Lemon and Caper Butter Sauce
Tortilla Crusted Chicken Breast, Tomatillo Sauce
Seared Cilantro-Lime Chicken Breast, Queso Fresco Cheese, Roasted Poblano Pepper Sauce
Grilled Airline Chicken Breast Topped with a Shrimp and Artichoke Salsa, Roasted Red Pepper Coulis (Add \$2)
Crispy Panko-Crusted Chicken Cutlet, Artichoke and Sun-Dried Tomato Compote, Pesto Broth
Roasted Chicken Roulade with Roasted Peppers and Spinach, Pesto Chardonnay Cream (Add \$1)
Roasted Chicken Roulade with shrimp and Sun-Dried Tomatoes, Parmesan-Herb Butter Sauce (Add \$2)
Airline Chicken Breast Caprese, Fresh Mozzarella and Tomato, Lemon-Basil Butter (Add \$2)

Pork Entrées

Sliced Roasted Tuscan Porkloin with Garlic and Rosemary, Wild Mushroom Sauce
Mojo Marinated Grilled Boneless Pork Chops, Smoked Sweet Onion Citrus Sauce
Chipotle-Honey Glazed Pork Medallions, Mango-Cilantro Salsa
Stuffed Boneless Pork Chops with Tarragon Pesto and Apples, Kentucky Bourbon Sauce (Add \$1)
Seared Pork Scallopini, Roasted Mushrooms, Marsala Wine Sauce
Bronzed Pork Loin Medallions, Tropical Fruit Salsa, Touch of sherry Butter
Sliced Cilantro-Lime Pork Loin, Queso Fresco Cheese, Roasted Poblano Pepper Sauce
Roasted and Sliced Porkloin Stuffed with Spinach, Apples and Mushrooms, Calvados Sauce (Add \$1)

Seafood Entrées

Seafood prices may vary based on market conditions.

Caribbean Seasoned Grilled Mahi Mahi, Mango & Roasted Poblano Salsa
Seared Jumbo Shrimp, Crab & Whitefish Cakes, Sherry Cream Sauce
Fresh Tilapia Fillet Florentine, Served Blackened or Sautéed, White Wine Lemon Butter
Bronzed Trigger Fish, Roasted Red Pepper Cream Sauce
Macadamia Crusted Yellow Tail Snapper, Banana-Rum Butter Sauce (Add \$2)
Shrimp Stuffed Lemon Sole, Fresh Dill Sauce (Add \$1)
Tilapia Provencal, Light Tomato White Wine & Garlic Broth
Pan Seared Fresh Whitefish Fillet, Grilled Pineapple Salsa
Jumbo Shrimp Scampi Skewer, Roasted Tomato & Garlic Butter (Add \$2)
Salmon Scallopini Picatta, Lemon Caper Sauce
Sautéed Sea Bass, Artichokes & Sun-Dried Tomatoes, Basil Coriander Sauce (Add \$2)
Lemon Pepper Seared Salmon Fillet, Tomato Vin Blanc Sauce
Sesame Crusted Yellowfin Tuna, Soy-Ginger Butter Sauce
Grilled Atlantic Salmon, Pinot Noir Barbecued Glaze, Hazelnut Butter
Fresh Florida Grouper, Served Grilled or Sautéed or Blackened, Pomegranate Buerre Blanc (Add \$2)

Beef, Lamb and Veal

New York Strip Steak Au Poivre, Red Wine Truffle Essence	\$42
Garlic Marinated Grilled Rib Eye, Caramelized Shallot Demi and Fried Leeks	\$41
Dijon-Herb Rubbed Grilled Filet Mignon, Cabernet Demi with Gorgonzola Cheese	\$47
Aged Center-Cut Top Sirloin "Baseball" Steak, Tender & Flavorful, Mushroom Red Wine Sauce	\$34
Twin Tournedos of Beef Tenderloin, Roasted Shallots, Shiitake Mushrooms and Zinfandel Sauce	\$45
Grilled Double Lamb Chops, Rosemary & Dried Cherry Sauce	\$48
Sautéed Veal Scallopini, Artichokes & Sun-Dried Tomatoes, Lemon Butter Sauce	\$42
Veal Saltimbocca, Prosciutto & Sage, White Wine Demi Cream	\$42
Grilled Florentine Stuffed Veal Chop, Porcini Mushroom Sauce	\$48

Entrée Duets

Seared Citrus Shrimp & Grilled Petit Filet Mignon	\$43
Champagne Basil Butter & Cabernet Red Wine Demi	
Grilled Chicken Breast & Sautéed Lump Crab Cake	\$39
Roasted Pepper Coulis	
Herb Crusted Sea Bass & Seared Petit Filet Mignon	\$46
Twin Mustard Sauces	
Seared Chicken Breast & Fillet of Salmon	\$36
Pomegranate Beurre Blanc Sauce	
Char-Broiled Top Sirloin & Teriyaki Chicken Breast	\$37
Garlic-Soy Demi Glace Cream with Lime	

Buffet “Premium” Reception and Dinner Package

\$70 per person, based on 50 or more guests. All prices are subject to a 20% gratuity and 6% sales tax

Bar Arrangements

Three-hour open bar featuring: draft beer, house wines, soft drinks, coffee and tea. Add well liquors at \$5.00 per person per hour for extra hours over the three hours.

Welcome Reception

Combination Display of Domestic and Imported Cheeses with Gourmet Crackers and Fresh Florida Fruit & Berries. Add a Vegetable Crudités Display with Ranch Dip for \$2.50 per person (optional).

Passed Hors D’ Oeuvres

(Choice of two. Based on one per guest each.)

Deviled Eggs Classic-Style with Fresh Herbs
Crispy Artichoke Hearts, Goat Cheese Mousse, Parmesan Batter
Chicken Satay Skewers Thai-Peanut Dipping Sauce
Crispy Asian Vegetable Spring Roll, Plum Dipping Sauce
Assorted Mini Quiche
Swedish Meatballs
Smoked Chicken Quesadilla Cornucopia
Tiki Island Wonton Shrimp, Sweet Chili Dipping Sauce
Mini Chicago Style Pizza
Spanikopita, Spinach and Feta Cheese in Phyllo Dough

Fresh Baked Rolls & Butter

Salads

(Select two)

Mixed Baby Wild Green Salad, Tomato, Cucumbers & Carrots, Buttermilk Ranch and Balsamic Vinaigrette
Tossed Classic Caesar Salad, Garlic Croutons & Parmesan Cheese
Grecian Salad, Romaine, Red Onion, Tomato, Olives, Cucumbers, Oregano-Feta Cheese Vinaigrette
Marinated Garden Pasta Salad

Carving Station

(Select one)

Apricot Glazed Smoked Pitt Ham, Spicy Mustard Sauce
Caribbean Spiced Pork Loin, Grilled Pineapple Salsa
Slow Roasted Top Sirloin of Beef with Horseradish Sauce
Upgrade to Roasted Prime Rib with Horseradish Sauce & Garlic Au Jus for \$6 per person

Entrées

Select two entrées: choose one chicken and one pork or seafood. (see page 13)

Side Items

Select one starch and one vegetable. Add \$3 for additional.

Vegetable

Steamed Green Beans with Sea Salt and Garlic Butter
Seasonal Vegetable Medley with Herb Butter
Fresh Broccoli with a Red Pepper Butter
Sautéed Zucchini and Yellow Squash, Garlic and Parmesan
Vegetable Ratatouille Provencal
Broccoli Au Gratin

Starch

Herb-Roasted New Potatoes
Buttered Parsley Red Potatoes
Vegetable Rice Pilaf
Casablanca Rice
Roasted Garlic Whipped Potatoes
Ditalini Pasta Risotto
Potatoes Au Gratin

Soup Option

Add \$4 per person to include a fresh made soup to your buffet.

Tomato Bisque with Fresh Basil
Missouri Corn Chowder
Tuscan White Bean & Vegetable
New England Clam Chowder
Cream of Broccoli with cheddar
Roasted Chicken with Orzo and Spinach
Classic Minestrone
Italian Wedding Soup

Coffee/Tea/Water Service

Buffet “Traditional” Reception & Dinner Package

\$52 per person, based on 50 or more guests. A set up fee of \$1.50 per person applies.

Traditional Champagne Toast

Welcome Reception

Combination Display of Domestic and Imported Cheeses with Gourmet Crackers and Fresh Florida Fruit & Berries. Add a Vegetable Crudités Display with Ranch Dip for \$2.50 per person (optional).

Fresh Baked Rolls & Butter

Salads

(Select two)

Mixed Baby Wild Green Salad, Tomato, Cucumbers & Carrots, Buttermilk Ranch and Balsamic Vinaigrette

Tossed Classic Caesar Salad, Garlic Croutons & Parmesan Cheese

Grecian Salad, Romaine, Red Onion, Tomato, Olives, Cucumbers, Oregano-Feta Cheese Vinaigrette

Marinated Garden Pasta Salad

Soup Option

Add \$4 per person to include a fresh made soup to your buffet.

Tomato Bisque with Fresh Basil

Missouri Corn Chowder

Tuscan White Bean & Vegetable

New England Clam Chowder

Cream of Broccoli with cheddar

Roasted Chicken with Orzo and Spinach

Classic Minestrone

Italian Wedding Soup

Side Items

(Select one starch and one vegetable. Add \$3 for additional)

Vegetable

Steamed Green Beans with Sea Salt and Garlic Butter

Seasonal Vegetable Medley with Herb Butter

Fresh Broccoli with a Red Pepper Butter

Sautéed Zucchini and Yellow Squash, Garlic and Parmesan

Vegetable Ratatouille Provencal

Broccoli Au Gratin

Deluxe Starches

Cheese Tortellini Alfredo

Fettuccini with Pesto Cream and Parmesan

Penne Pasta with Sun-Dried Tomato Cream

Ditalini Pasta Risotto

Herb-Roasted New Potatoes

Buttered Parsley Red Potatoes

Vegetable Rice Pilaf

Potatoes Au Gratin

Creamy Garlic & Herb Whipped Potatoes

Carving Station

(Select one)

Apricot Glazed Smoked Pitt Ham, Spicy Mustard Sauce

Caribbean Spiced Pork Loin, Grilled Pineapple Salsa

Slow Roasted Top Sirloin of Beef with Horseradish Sauce

Upgrade to Roasted Prime Rib with Horseradish Sauce & Garlic Au Jus for \$6 per person

Buffet Dinner Package

\$33 per person, based on 50 or more guests. A set up fee of \$1.50 per person applies. All prices are subject to a 20% gratuity and 6% sales tax.

Freshly Baked Rolls & Butter

Salad Selections

(Select two)

Mixed Baby Wild Green Salad, Tomato, Cucumbers & Carrots, Buttermilk Ranch and Balsamic Vinaigrette

Tossed Classic Caesar Salad, Garlic Croutons & Parmesan Cheese

Grecian Salad, Romaine, Red Onion, Tomato, Olives, Cucumbers, Oregano-Feta Cheese Vinaigrette

Marinated Garden Pasta Salad

Creamy Carolina Cole Slaw

Fresh Made Red Potato Salad

Side Items

Select one starch and one vegetable. Add \$3 for additional.

Vegetable

Steamed Green Beans with Sea Salt and Garlic Butter

Seasonal Vegetable Medley with Herb Butter

Fresh Broccoli with a Red Pepper Butter

Sautéed Zucchini and Yellow Squash, Garlic and Parmesan

Vegetable Ratatouille Provencal

Broccoli Au Gratin

Starches

Herb-Roasted New Potatoes

Buttered Parsley Red Potatoes

Vegetable Rice Pilaf

Casablanca Rice

Roasted Garlic Whipped Potatoes

Potatoes Au Gratin

Ditalini Pasta Risotto

Soup Option

Add \$4 per person to include a fresh made soup to your buffet.

Tomato Bisque with Fresh Basil

Missouri Corn Chowder

Tuscan White Bean & Vegetable

New England Clam Chowder

Cream of Broccoli with cheddar

Roasted Chicken with Orzo and Spinach

Classic Minestrone

Italian Wedding Soup

Entrées

Select two items: choice of one chicken, one pork or seafood. (see page 13)

Coffee/Tea/Water Service

Buffet Dinner Entrée Options

Buffet dinner packages include two entrées. Select one chicken entrée and one pork or seafood. Add an extra entrée for \$5.

Chicken Entrées

Sautéed Chicken Breast “Scampi Style”

Blackened Chicken Breast, Gorgonzola Cream Sauce

Seared Chicken Scallopini, Roasted Mushrooms, Marsala Wine Sauce

Grilled Marinated Chicken Breast, Herbed Garlic Cream

Chicken Scallopini Topped with Smoked Bacon and Fontina Cheese, Light Pesto Cream

Teriyaki Glazed Chicken Breast, Coconut-Ginger Sauce

Italian Marinated Spiedini-Style Chicken Breast, Parmesan-Panko Gratin, Trebbiano Basil Sauce

Bronzed Chicken Breast, Tropical Fruit Salsa, Touch of Lemon Butter

Roasted Chicken Breast Florentine, Caramelized Shallot Cream

Pan Seared Chicken Breast, Herb Panko Gratin, Apricot-Pineapple Glaze

Sauteed Chicken Breast Piccata, Lemon and Caper Butter Sauce

Seared Cilantro-Lime Chicken Breast, Queso Fresco Cheese, Roasted Poblano Pepper Sauce

Crispy Panko-Crusted Chicken Cutlet, Artichoke and Sun-Dried Tomato Compote, Pesto Broth

Seared Chicken Breast Caprese, Fresh Mozzarella and Tomato, Lemon-Basil Butter (Add \$1)

Roasted Chicken Roulade with Roasted Peppers and Spinach, Pesto Chardonnay Cream (Add \$2)

Roasted Chicken Roulade with shrimp and Sun-Dried Tomatoes, Parmesan-Herb Butter Sauce (Add \$2)

Pork Entrées

Tuscan Roasted Pork Loin with Garlic and Rosemary, Wild Mushroom Sauce

Mojo Marinated Grilled Boneless Pork Chops, Smoked Sweet Onion Citrus Sauce

Chipotle-Honey Glazed Pork Loin, Mango-Cilantro Salsa

Seared Pork Scallopini, Roasted Mushrooms, Marsala Wine Sauce

Bronzed Pork Loin Medallions, Tropical Fruit Salsa, Touch of sherry Butter

Sliced Cilantro-Lime Pork Loin, Queso Fresco Cheese, Roasted Poblano Pepper Sauce

Roasted Pork Loin Stuffed with Spinach, Apples and Mushrooms, Calvados Sauce (Add \$1)

Roasted Pork Loin with a Smoked Bacon and Fontina Cheese Stuffing, Roasted Shallot Sauce (Add \$1)

Seafood Entrées

Seafood prices and availability may vary based on market conditions.

Caribbean Seasoned Grilled Mahi Mahi, Mango & Roasted Poblano Salsa

Seared Shrimp, Crab & Whitefish Cakes, Sherry Cream Sauce (Add \$2)

Fresh Tilapia Fillet Florentine, Served Blackened or Sautéed, White Wine Lemon Butter

Bronzed Trigger Fish, Roasted Red Pepper Cream Sauce

Pan Seared Cod Fillet, Served Sautéed or Blackened, Vodka Tomato Coulis

Macadamia Crusted Yellow Tail Snapper, Banana-Rum Butter Sauce (Add \$2)

Tilapia Provencal, Light Tomato White Wine & Garlic Broth

Pan Seared Fresh Whitefish Fillet, Grilled Pineapple Salsa

Salmon Scallopini Picatta, Lemon Caper Sauce (Add \$2)

Sautéed Sea Bass, Artichokes & Sun-Dried Tomatoes, Basil Coriander Sauce (Add \$2)

Sesame Crusted Yellowfin Tuna, Soy-Ginger Butter Sauce (Add \$1)

Fresh Florida Grouper, Served Grilled or Sautéed or Blackened, Pomegranate Buerre Blanc (Add \$3)

Chef-Attended Carving Stations

Accompanied with any buffet or hors d'oeuvres party. Price based per person. Minimum 50 guests. \$75 uniformed chef charge per 100 guests.

Herb-Roasted Whole Turkey	\$5
Served with Mini Rolls, Natural Gravy and Cranberry Sauce	
Smoked Boneless Turkey Breast	\$6
Served with Potato Rolls and Cranberry Sauce	
Slow Roasted Top Sirloin of Beef	\$6
Served with Mini Rolls and Horseradish Sauce	
Apricot Glazed Smoked Pitt Ham	\$6
Served with Mini Rolls and Spicy Mustard Sauce	
Caribbean-Spiced Pork Loin	\$7
Served with Mini Rolls and Grilled Pineapple Salsa	
Peppercorn-Crusted Beef Tenderloin	\$12
Served with Mini Rolls, Béarnaise and Horseradish Sauces	
Slow-Roasted Steamship of Beef	\$600 per steamship
Served with Mini Rolls and Horseradish Sauce. Serves up to 175.	
Roasted Whole New York Strip Loin	\$12
Served with Dinner Rolls, Horseradish Sauce & Roasted Garlic Aioli	
Stuffed Leg-of-Lamb Roast	\$8
Filled with Spinach, Mushrooms & Feta Cheese. Served with Dinner Rolls, Mint Jelly & Rosemary Aioli.	
Slow Roasted Prime Rib of Beef	\$12
Served with Dinner Rolls, Horseradish Sauce & Garlic Au Jus	

Special Setup & AV Equipment Fees

Theatre Room rental for two hours (Magnolia Room only)	\$75
Theatre-style seating (chairs only)	\$250
Stage (per piece)	\$25
Projector	\$150
Screen	\$50
Ceremony and Rehearsal	\$350

Pelican Preserve Event Policies

Catering Information, Procedures and Arrangements

Pelican Preserve's professional event coordinator is available to assist you throughout your entire ceremony and reception process. We are a full-service facility.

Menu Selections

To assure the availability of all chosen items, your menu selections should be submitted to the catering office no later than four weeks prior to your event date.

Meal Guarantees

A final guarantee of attendees must be submitted a minimum of one week prior to the date of your function. Guarantees not called in will be based on estimated attendance or actual attendance, whichever is greater.

Deposits

A \$500 deposit will be required to reserve your date and room arrangements. The deposit is refundable on a canceled event only when the reserved date has been rebooked.

Food and Beverage Minimums

All minimums exclude set up fees and tax and gratuity

Magnolia Room

Monday-Thursday	\$2,000
Friday	\$4,000
Saturday	\$5,000
Sunday	\$3,000

Osprey Room

Monday-Thursday	\$2,000
Friday	\$5,000
Saturday	\$6,000
Sunday	\$4,000

Setup Fee

Events are subject to a \$100 fee per 50-100 guests, or \$200 per 100+ guests.

Room Time Allotment

Time allotment is four hours (this does not include the ceremony time). To add an additional hour to an event, a fee of \$150 per hour will be charged with advance notice. Pelican Preserve holds the right of refusal.

Deposits and Finalizations

A \$500 deposit is required to schedule your date. This will be credited to your balance at final payment before your event begins. Your deposit is refundable up to nine months before your date.

Final Payment

Your final payment is due in full one week prior to your event. Personal checks are not accepted for final payment. Cashier's checks, Visa® and Mastercard® are accepted.

Cake

A slicing and serving fee of \$1.50 per person is included and will apply to all wedding cakes and/or specialty desserts that are brought on-site for the event. This fee may be credited toward your final bill if our dessert is not required.

Decorations

Decorations are the sole responsibility of the client, including set-up and breakdown. We do ask that everything you set-up is taken down at the end of the event.

Ice Sculptures

Custom ice sculptures are available upon request

Signage

Pre-approved signs are permitted in the registration and private room areas.

Buffets

Buffet dinners are planned in accordance with your final count. The chef will prepare sufficient portions for your final guaranteed list of attendees. However, leftover items are not permitted to leave the premises.

Service Charges

A 20% service charge and 6% Florida sales tax will be applied to all food and beverage.

Loss or Damage

Pelican Preserve will not be responsible for any lost or damaged articles during or after your event. The host of the event is liable for any damages, theft or misconduct of all their guests.

Bar Fee

A labor/set-up fee of \$75 per cash bar will be applied to your final bill

Outdoor Events

All outdoor events will be assessed a set-up fee, in addition to any rental charges that may be incurred.

Valet Parking

Available upon request for \$165 per valet attendant per four hours.

Alcohol Service

Pelican Preserve promotes responsible alcohol service. Therefore, any requests for shots or double drinks will not be granted. We also reserve the right to refuse alcohol service to any person.

Pricing

Banquet pricing is subject to change.

Fire Alarm

If a fire alarm is pulled due to misconduct, a fee of \$250 will be applied. This fee is directly from the Fire Department.

Frequently Asked Questions

Details of the Osprey Room

- Square footage: 3,755
- The Osprey Room accommodates 220 guests with a 20' x 20' dance floor and up to 270 guests with no dance floor.
- Tables seat 8-10 people.

Details of the Magnolia Room

- Square footage: 2,700
- The Magnolia Room accommodates 150 guests with a large dance floor and up to 170 guests with no dance floor.
- Tables seat 8-10 people.
- Wood flooring.
- A Theater Room is located directly across from the Magnolia Room. It is available for \$75 if you would like to compile a DVD with pictures of your loved ones to play during the event.
- Pelican Preserve has a fabulous restaurant Destinations, located in Plaza del Sol Town Center that is available for rehearsal dinners, or small parties for up to 32 people.
- Final menu choices are due no later than one month before your event date.
- Final count of guests is due one week before your event, which is based on your guaranteed guest attendance.
- We accept Visa®, Mastercard® and Cashier's Checks.

Food and Beverage

- Children ages 4-10 are half the price of an adult meal for buffet only, unless it is plated.
- ID is required for alcohol service and shots are not available.
- Pelican Preserve is a full-service facility and does not allow outside food and beverage to be brought in, excluding wedding cakes.
- Alcohol will be confiscated if found.
- The cake-cutting fee is \$1.50 per person.

Miscellaneous Details

- Decorating the reception room is your responsibility and must be removed after the event.
- We provide you with a 90" x 90" white or cream linen cloth per each table, and colored linen napkins.
- The room is available to decorate on the day of your event as early as 7:30 a.m.
- You are able to decorate the night before if the room is not occupied, which will be determined one week prior to your event date. However, if a group books on short notice Pelican Preserve reserves the right to utilize the room.