

# Special Occasion Menus



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SPECIALTY EVENTS

— Rusty Pelican Miami —

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**RUSTY PELICAN**  
WATERFRONT RESTAURANT • LOUNGE • EVENTS

# THE WEDDING PACKAGES

## THE RUSTY PELICAN BALLROOMS

Our Oceanfront Ballrooms reflect elegance and warmth representative of the perfect moment in time where the day meets the night; where the clarity of Miami's turquoise water is being touched by a perfect glimpse of sunset radiance. Enjoy true island ambiance, just a short distance from Miami's cosmopolitan city center.

### LUMINOUS PACKAGE

This delightful package offers Four (4) hours of exquisite food and beverage service for you and your guests to enjoy. Greet your guests with a glass of wine from your Beer and Wine Bar. In addition you will have Celebration Toast, Tableside Wine service and an Elegant Three Course Meal with a Designer Butter Cream Cake, selection of chiavari chairs, premium linens, napkins, glass chargers and parlor changing room

### RADIANCE PACKAGE

This elegant package offers Four (4) hours of exquisite food and beverage service for you and your guests to enjoy. Greet your guests with cocktails from your Deluxe Open Bar, Celebration Toast, Tableside Wine Service, and an Elegant Three Course Meal with a Designer Butter Cream Cake, selection of chiavari chairs, premium linens, napkins, glass chargers and parlor changing room

### BRILLIANCE PACKAGE

Our Signature Package offers Five (5) hours of exquisite food and beverage service for you and your guests to enjoy. Welcome your guests with your selection of a Signature Drink, Deluxe Open Bar, Celebration Toast, Tableside Wine Service, and an Elegant Three Course Meal with a Designer Butter Cream Cake, selection of chiavari chairs, premium linens, napkins, glass chargers and parlor changing room

### GOOD MORNING SUNSHINE

Amaze your guests with our Good Morning Breakfast Wedding Package. Greet them to a beautiful day with your choice of Welcome Brunch Drink from your Three Hours and Thirty Minutes of Consecutive Bar Service. With a savory Reception Display, Sparkling Wine Toast, Gourmet Breakfast Service with a Designer Butter Cream Cake, selection of chiavari chairs, premium linens, napkins, glass chargers and parlor changing room

# LUMINOUS PACKAGE

This delightful package offers Four (4) hours of exquisite food and beverage service for you and your guests to enjoy. Greet your guests with a glass of wine from your Beer and Wine Bar. In addition you will have Celebration Toast, Tableside Wine service and an Elegant Three Course Meal with a Designer Butter Cream Cake, selection of chiavari chairs, premium linens, napkins, glass chargers and parlor changing room.

## WELCOME RECEPTION

Butler Passed Bites  
Selection of Four

- Tomato Mozzarella and Olive Skewer**
- Pork Loin Crostini** with apple cilantro chutney
- Yuca Barrels** mango jalapeño mayo
- Filet Crostini** horseradish cream
- Homemade Beef Empanadas** garlic aioli
- Artichoke and Manchego Cheese Tart**
- Arancini** ground lamb

## SALAD

Choice of one

- Baby Kale Caesar Salad** croutons
- The Pelican** mesclun greens, cucumber, teardrop tomatoes, fried plantain, grain mustard aioli
- Almond Crusted Goat Cheese Salad** tomato relish, raspberry vinaigrette

## ENTRÉES

Pre-selected  
choice of one

- All Entrée Services include fresh baked dinner rolls, freshly brewed coffee and selection of herbal teas*
- Free Range Chicken Breast** sherry demi-glace or tropical papaya salsa served with roasted garlic mashed potato, and haricot verts
  - Pan Seared Salmon** served with mashed potato, grilled asparagus, caper beurre blanc
  - Braised Short Rib** red wine, sage demi and roasted pepper soffrito served with garlic mashed potato & glazed baby carrots
  - Marinated Pork Tenderloin Loin** served with smashed fingerling potatoes, haricot verts, corn relish bbq sauce
  - Grilled Swordfish** served with coconut orzo, haricot verts, passion fruit beurre blanc
  - Grilled Filet Mignon** wild mushroom demi served with smoked pomme puree and grilled asparagus
  - Manhattan Steak** au poivre served with sweet potato & bacon succotash & haricot verts
  - Duet of Petite Filet Mignon with choice of 4oz Lobster Tail or Herb Lemon Grouper or Grilled Scallops** dauphinoise potato, haricot verts, demi-glace

## DESSERT

- Designer Buttercream Wedding Cake** by one of our Preferred Vendors

## BEVERAGES

4 Hours of  
Consecutive Service

- Wine** Red and White House Wine
- Imported & Domestic Beers**
- Assorted Sodas and Juices**
- Sparkling Wine Toast**



# RADIANCE PACKAGE

This delightful package offers Four (4) hours of exquisite food and beverage service for you and your guests to enjoy. Greet your guests with a glass of wine from your Deluxe Open Bar. In addition you will have Celebration Toast, Tableside Wine Service, and an Elegant Three Course Meal with a Designer Butter Cream Cake, selection of chiavari chairs, premium linens, napkins, glass chargers and parlor changing room.

## WELCOME RECEPTION

Butler Passed Bites  
(Selection of 5)

**Tomato Mozzarella and Olive Skewer**

**Pork Loin Crostini** with apple  
cilantro chutney

**Yuca Barrels** mango jalapeño mayo

**Filet Crostini** horseradish cream

**Homemade Beef Empanadas**

garlic aioli

**Artichoke and Manchego Cheese Tart**

**Arancini** ground lamb

**Vegetable Salmon Roll** sweet soy  
reduction

## SALAD

Choice of one

**Baby Kale Caesar Salad** croutons

**Almond Crusted Goat Cheese Salad** tomato relish, raspberry vinaigrette

**Burrata Salad** grilled peach, baby tomato, pickled fennel, pistachio  
and balsamic emulsion

**The Pelican** mesclun greens, cucumber, teardrop tomatoes, fried plantain, grain  
mustard aioli

## ENTRÉES

Pre-selected  
choice of one

*All Entrée Services include fresh baked dinner rolls, freshly brewed coffee and  
selection of herbal teas*

**Free Range Chicken Breast** sherry  
demi-glace or tropical papaya salsa  
served with roasted garlic mashed  
potato and haricot verts

**Pan Seared Salmon** served with  
mashed potato, grilled asparagus,  
caper beurre blanc

**Marinated Pork Tenderloin Loin**  
served with smashed fingerling  
potatoes, haricot verts, corn  
relish bbq sauce

**Grilled Bistro Steak** mojito chimichurri  
served with smashed fingerling  
potatoes, sautéed baby spinach

**Grilled Swordfish** served with coconut  
orzo, haricot verts, passion fruit beurre  
blanc

**Manhattan Steak** au poivre served  
with sweet potato & bacon succotash &  
haricot verts

**Braised Short Rib** red wine, sage  
demi and roasted pepper soffritto served  
with garlic mashed potato & glazed  
baby carrots

**Grilled Filet Mignon** wild mushroom  
demi served with smoked pomme puree  
and grilled asparagus

**Duet of Petite Filet Mignon with  
choice of 4oz Lobster Tail or  
Herb Lemon Grouper or Grilled  
Scallops** dauphinoise potato,  
haricot verts, demi-glace

## DESSERT

**Designer Buttercream Wedding Cake** by one of our Preferred Vendors

## BEVERAGES

4 Hours of  
Consecutive Service

**Deluxe Open Bar** Stoli, Finlandia, Bacardi Superior, Soul Cachaca,  
Captain Morgan, St George Gin, Bombay Dry, Dobel Silver, Monkey Shoulder,  
Dewar's White Label, Seagram's VO & Seagram's 7, Imported and Domestic Beers,  
House Chardonnay And Cabernet Sauvignon, Non Alcoholic Beverages

# BRILLIANCE PACKAGE

Our Signature Package offers Five (5) hours of exquisite food and beverage service for you and your guests to enjoy. Welcome your guests with your selection of a Signature Drink, Deluxe Open Bar, Celebration Toast, Tableside Wine Service, and an Elegant Three Course Meal with a Designer Butter Cream Cake, selection of chiavari chairs, premium linens, napkins, glass chargers and parlor changing room

## WELCOME RECEPTION

Butler Passed Bites  
(Selection of 6)

- Tomato Mozzarella and Olive Skewer**
- Pork Loin Crostini** with apple cilantro chutney
- Arancini** ground lamb
- Yuca Barrels** mango jalapeño mayo
- Filet Crostini** horseradish cream
- Homemade Beef Empanadas** garlic aioli
- Artichoke and Manchego Cheese Tart**
- Vegetable Salmon** sweet soy reduction
- Shrimp Cocktail** ancho chili cocktail sauce
- Mini Short-Rib Tacos** pico de gallo
- Tuna Tacos** guacamole
- Goat Cheese and Wild Mushroom Tart** caramelized onions

## SALAD AND APPETIZER

Choice of one

- Lobster Crudo** cucumber, yuzu dressing
- Crab Cake** grilled corn, chives peppers, chipotle aioli
- Baby Kale Caesar Salad** croutons
- Burrata Salad** grilled peach, baby tomato, pickled fennel, pistachio and balsamic emulsion
- The Pelican** mesclun greens, cucumber, teardrop tomatoes, fried plantain, grain mustard aioli
- Almond Crusted Goat Cheese Salad** tomato relish, raspberry vinaigrette
- The Rusty** heirloom tomatoes, hearts of palm, avocado, vanilla jalapeño dressing
- Corvina Ceviche** sweet potatoes, choclo, lime juice, onion, aji amarillo, cilantro

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# BRILLIANCE PACKAGE (CONT.)

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## ENTRÉES

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Pre-selected  
choice of one

*All Entrée Services include fresh baked dinner rolls, freshly brewed coffee and selection of herbal teas*

**Free Range Chicken Breast** sherry demi-glace or tropical papaya salsa served with roasted garlic mashed potato, and haricot verts

**Pan Seared Salmon** served with mashed potato, grilled asparagus, caper beurre blanc

**Grilled Bistro Steak** mojito chimichurri served with smashed fingerling potatoes, sautéed baby spinach

**Marinated Pork Tenderloin Loin** served with smashed fingerling potatoes, haricot verts, corn relish bbq sauce

**Grilled Swordfish** served with coconut orzo, haricot verts, passion fruit beurre blanc

**Sunflower Seed Crusted Halibut** goat cheese peruvian potatoes, wild mushrooms, sea beans, red pepper coulis

**Braised Short Rib** red wine, sage demi and roasted pepper soffrito served with garlic mashed potato & glazed baby carrots

**Manhattan Steak** au poivre served with sweet potato & bacon succotash & haricot verts

**Grilled Filet Mignon** wild mushroom demi served with smoked pomme puree and grilled asparagus

**Duet of Petite Filet Mignon with choice of 4oz Lobster Tail or Herb Lemon Grouper or Grilled Scallops** dauphinoise potato, haricot verts, demi-glace

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## DESSERT

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**Designer Fondant Wedding Cake** by one of our Preferred Vendors

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## BEVERAGES

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5 Hours of  
Consecutive Service

**Deluxe Open Bar** Stoli, Finlandia, Bacardi Superior, Soul Cachaca, Captain Morgan, St George Gin, Bombay dry, Dobel Silver, Monkey Shoulder, Dewar's white Label, Seagram's VO & Seagram's 7, Imported and Domestic Beers, House Chardonnay and Cabernet Sauvignon, Non Alcoholic Beverages

# GOOD MORNING SUNSHINE

Amaze your guests with our Good Morning Breakfast Wedding Package. Greet them to a beautiful day with your choice of Welcome Brunch Drink from your Three Hours and Thirty Minutes of Consecutive Bar Service. With a savory Reception Display, Sparkling Wine Toast, Gourmet Breakfast Service, Elegant Buttercream Wedding Cake, Choice of House White or Ivory Linen and Chiavari Chairs.

## WELCOME RECEPTION

30 Minute Service

**House Smoked Salmon**  
**Mini Bagels** flavored and plain cream cheese  
**Tomato**  
**Onion and Capers**

## BREAKFAST TABLE

Buffet to be open for a period of 2 Hours

**Sliced Seasonal & Tropical Fruits Display**  
**Yogurt Parfaits**  
**Breakfast Pastries** croissants, muffins, danishes, pastelitos and pan de bono  
**Sweet Butter and Preserves**  
**Applewood Smoked Bacon**  
**Traditional Sausage**  
**Yukon Gold Roasted Potatoes** pico de gallo

*Choice of:*

**Brioche French Toast** warm vanilla maple syrup and toasted walnuts  
**Buttermilk Pancakes** rum scented maple syrup

**Chef Prepared Omelets and Eggs Station\*** ham, sausage, bacon, cheddar and swiss cheeses, peppers, tomatoes, mushrooms, onions, pico de gallo, spinach and olives

*\*A Chef Fee will apply for every 50 guests.*

## DESSERT

**Designer Buttercream Wedding Cake** by one of our Preferred Vendors

## BEVERAGES

Guests to be greeted with choice of Mimosa, Bellini or House Sparkling Wine. Open Bar service to include: Mimosas, Bellinis, Bloody Mary's, Sparkling Wine, Imported and Domestic Beers and Non Alcoholic Beverages

*90 per person*

# GOOD MORNING SUNSHINE

## BREAKFAST ENHANCEMENTS

### CARVING STATION

Serves 15 guests

**Roasted NY Sirloin** pink peppercorn sauce, horseradish cream

**Citrus Marinated Salmon** caper lime tartar sauce

**Coconut Crusted Mahi-Mahi** mango salsa

**Herb Marinated Pork Loin** guava barbeque sauce

*\*A Chef Fee will apply for every \$50 guests.*

### UPGRADE BEVERAGE SERVICE

#### Deluxe Brands

Stoli, Finlandia, Bacardi Superior, Soul Cachaca, Captain Morgan, St George Gin, Bombay dry, Dobel Silver, Monkey Shoulder, Dewar's white Label, Seagram's VO & Seagram's 7, Imported and Domestic Beers, House Chardonnay and Cabernet Sauvignon, Non Alcoholic Beverages

#### Premium Brands

Grey Goose, Tito's, Stoli, Habana Club Blanco, Brugal Rum 1888, Flor de caña 7, Sailor Jerry, Bombay Sapphire, St George Gin, Patron Silver, Creyente Mezcal, Dobel Silver, Johnnie Walker Black, Monkey Shoulder, Dewar's White Label, Elijah Graig, High West bourbon, High West Double Rye, Jack Daniels, Imported and domestic beers, House Chardonnay and Cabernet Sauvignon, Non Alcoholic Beverages



# ENHANCEMENTS

## LATE NIGHT SNACK STATION

**Mashed Potatoes Bar** mashed potatoes, chili con carne, scallions, bacon bits, american cheese, sour cream and butter

**Beef and Crispy Chicken Sliders and Pomme Frites Station**

**Miami “Munchies” Mini Cuban Fritas and Cuban Sandwiches**

**Grilled Cheese and Pbj Sandwiches**

**Churros and Hot Chocolate**

**Gourmet Doughnuts and Coffee**

**Classic Pop Corn, Caramel & Truffle Popcorn**

**Homemade Cookies and Milk**

**Gourmet Cappucino and Espresso Bar** (100 guest minimum)

## BEVERAGE PACKAGE OPTIONS

### UPGRADE OPTION

**Luminous Package** - Upgrade to:

*Deluxe Package*

*Premium Package*

**Radiance Package** - Upgrade to:

*Premium Package*

**Brilliance Package** - Upgrade to:

*Premium Package*

### ADDITIONAL HOURS

**Beer & Wine Bar**

**Deluxe Bar**

**Premium Bar**

## DECORATIONS

**Chairs** upgrade from chiavari chairs to ghost chairs

**Up Light** package of six wireless LED lights or twelve lights

**Lounge Furniture Package**

**Flower Centerpieces** elegant centerpieces starting at

## ENTERTAINMENT

**DJ** music starting for 4 hours

**Band Requirements** power drop and distribution box combo

## MINGLING TABLES

**The Ceviche & Tartare** fresh scallops, shrimp, salmon, tuna, corvina, sea bass and snapper served with your choice style of ceviche, tiradito or tartate with yuzu soy, passion fruit lemon and aji amarillo lime marinades

**Say Cheese** assortment of international and artisanal domestic and imported cheeses with dry fruit, nuts berries, olives, baguette, pita & foccacia

**Sushi Display** assortment of sushi, sashimi & nigiri with pickled ginger & soy

**Antipasto** grilled mixed vegetables, american charcuterie, humus, olive tapenade, oven cured tomatoes & cream cheese, hot italian sausage, pita, baguette & foccacia

**Raw Bar** seasonal oysters on the half shell, chilled poached shrimp, steamed mussels, alaskan king crab legs, yellowtail snapper ceviche, chilled spicy seasonal calamari salad

# ADDITIONAL SERVICES AND GUEST INFORMATION

## SPECIAL REQUEST

Kosher meals, vegan and vegetarian options available upon request, special advanced notice is required.

## CHILDREN MENU

(Kids up to 10 years old- pre-selection of one)

**Chicken Tenders** fries 30

**Spaghetti Pomodoro** fresh tomato basil sauce, parmesan cheese 30

*Includes: Fresh Fruit Cup, Soda or Juice*

## VENDOR MEALS

Chef's selection vendor meals 40

## TASTING

A complimentary tasting is included with our executive chef for the bride and groom for events of 60 or more guests. Tastings are scheduled Tuesday's through Thursday between the hours of 12:00pm and 4:00pm. All tastings require a minimum of two weeks' notice and are held 6 to 8 weeks prior to event. Tastings are for plated entrées selections only. Two complimentary presentations.

## REHEARSAL

Are available depending on space availability. Rehearsals are confirmed the week of the event only. A rehearsal fee of \$150 will apply for up to a 1 1/2 hour rehearsal. Additional fees may apply according to set-up needs.

## CEREMONY SITES

Indoor and outdoor site options are available starting at 1,100.

*Not inclusive of décor or officiant.*

## DEPOSITS AND PAYMENTS

A signed contract and non-refundable deposit is required to secure the date. Deposit minimum is 25% of the estimated value of the event. Additional payments are required based on reservation terms and agreements.

## FINAL GUEST GUARANTEE

Final guest attendance is due 15 days prior to the event date.

## PARKING ARRANGEMENTS

Valet services parking rate \$6 per vehicle (rate subject to change by independent valet company)  
Limited Self-Parking is available.

The Wedding compositions being presented serve as a starting point for the planning of your special day. Should you prefer, we will be delighted to design a custom package based on your wishes and needs.

**Contact our Special Events Office for your consultation with one of our highly experienced Event Specialist. Special Events 305-361-3818**