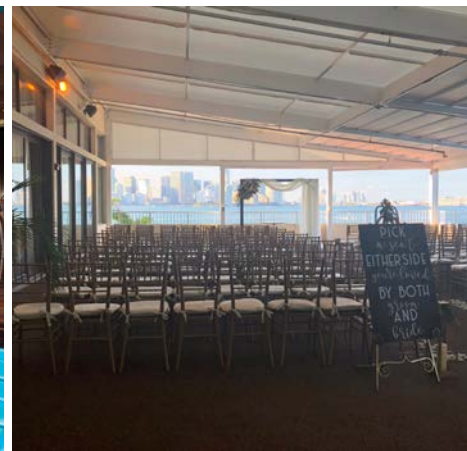


Special Occasion Menus



S | E SPECIALTY EVENTS — Rusty Pelican Miami —

3201 Rickenbacker Cwy., Key Biscayne, FL 33149 | 305.361.3818 | specialtyevents.com
therustypelican.com | [f / specialtyevnt](https://www.facebook.com/specialtyevnt) | [t / specialtyevnt](https://twitter.com/specialtyevnt) | [@ / specialtyevnt](https://www.instagram.com/specialtyevnt)


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 Buttercream Cake, selection of chiavari chairs, specialty linens, napkins, charger plates 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 Buttercream Cake, selection of chiavari chairs, specialty linens, napkins, charger plates 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 Fondant Cake, selection of chiavari chairs, specialty linens, napkins, charger plates 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 Buttercream Cake, selection of chiavari chairs, specialty linens, napkins 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 Buttercream Cake, selection of chiavari chairs, specialty linens, napkins, charger plates 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

Choice of one

10 per person
for choice of (2)
Entrées at tableside

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 haricots 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, haricots verts, corn relish, bbq sauce
Grilled Swordfish served with coconut orzo, haricots verts, passion fruit beurre blanc
Manhattan Steak au poivre served with sweet potato & bacon succotash & haricots 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, haricots 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 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 Buttercream Cake, selection of chiavari chairs, specialty linens, napkins, charger plates and parlor changing room

WELCOME RECEPTION

Butler Passed Bites
(Selection of five)

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

Choice of one

10 per person
for choice of (2)
Entrées at tableside

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

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

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

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

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

Manhattan Steak au poivre served
with sweet potato & bacon succotash &
haricots 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,
haricots verts, demi-glace

DESSERT

Designer Buttercream Wedding Cake by one of our Preferred Vendors

BEVERAGES

4 Hours of
Consecutive Service

Deluxe Open Bar Stolli, 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 Fondant Cake, selection of chiavari chairs, specialty linens, napkins, charger plates and parlor changing room

WELCOME RECEPTION

Butler Passed Bites
(Selection of six)

- 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 OR 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

Continued on next page...

BRILLIANCE PACKAGE (CONT.)

ENTRÉES

Choice of one

10 per person
for choice of (2)
Entrées at tableside

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 haricots 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, haricots verts, corn relish, bbq sauce

Grilled Swordfish served with coconut orzo, haricots 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 & haricots 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, haricots verts, demi-glace

DESSERT

Designer Fondant Wedding Cake by one of our Preferred Vendors

BEVERAGES

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

Signature Drink during cocktail hour

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 Buttercream Cake, selection of chiavari chairs, specialty linens, napkins and parlor changing room

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 one:

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

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 Potato Bar mashed potatoes, chili con carne, scallions, bacon bits, american cheese, sour cream and butter 10 per person
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 Gourmet 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 acrylic chiavari chairs Ghost chairs

Up Light package of six wireless LED lights twelve lights

Lounge Furniture Package

Flower Centerpieces elegant centerpieces

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)

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