

A Tampa Tradition

WATERFRONT WEDDINGS AND EVENTS



WEDDING CEREMONY INFORMATION

The Rusty Pelican Restaurant and Banquet Center offers you the perfect setting for your Wedding Ceremony or Vow Renewal. Performed indoors or at our Beautiful Private Bayside Gazebo, Theatre style seating with chairs and a Coordinator to facilitate and orchestrate the Wedding Day. \$1,000

Additional Information

Extended hours are available... Inquire for details.

No room rental charges or bartender fee with the Wedding Bar Package.

No food or beverage may be brought onto or taken off premises (exception of a wedding cake).

Children's and vegetarian menus are available.

Seating charts, place cards, favors, centerpieces are the responsibility of the host.

Complimentary limousine transportation to your wedding for the Bride from our partnering hotels.



TRADITIONAL PACKAGE – PLATED

INCLUDES

Three Consecutive Hours Hosted Well Brand Bar well brand cocktails, fine california wines, bud, bud lite, miller lite, coors lite, corona, stella artois, soda

Champagne Toast

Coffee & Tea Service

Cutting And Serving Of Your Wedding Cake

Floor Length Table Linen & Napkins white, ivory or black

Chiavari Chairs With Cushions a selection of colors

HORS D'OEUVRES

DISPLAYED

Imported & Domestic Cheeses with Gourmet Crackers

Sliced Seasonal Fruit Display

BUTLER PASSED Select 3

Caribbean Chicken Brochettes

Mini Chicken Cordon Bleu

Frank en Croute

Asian Pork Pot Stickers

Antipasto Skewer

Swedish or Italian Meatballs

Fried Ravioli with Marinara Sauce

Tomato Caprese Skewers

Spring Rolls

Beef Empanadas

Fried Mac & Cheese Croquette

Bacon Wrapped Scallops

Coconut Fried Shrimp

Spanakopita with yogurt sauce

Raspberry Brie en Croute

SALAD

House Salad with two dressings

PLATED ENTRÉES

All entrées include: chef's choice of seasonal vegetables, freshly baked rolls and butter

Chicken Marsala topped with a marsala mushroom sauce 85

Chicken Piccata topped with a lemon butter sauce 85

Chicken Southern Bourbon topped with a sweet and savory bourbon sauce 85

Full Cut Filet Mignon charbroiled to perfection 97

Roast Prime Rib of Beef with au jus 92

Petite Filet & Salmon topped with a lemon caper sauce 93

Petite Filet & Chicken choice of one sauce 92

Chicken Marsala & Shrimp Scampi joined for a savory taste 90

Broiled Salmon topped with dill beurre blanc sauce 93

Grouper with Crab Meat Stuffing finished with hollandaise sauce 94

Petite Filet & Lobster crowned with an herb butter 102

TRADITIONAL BUFFET

All Buffet Meals served with our Chef's Choice Seasonal Vegetables, Fresh Baked Rolls & Butter

INCLUDES

Three Consecutive Hours Hosted Well Brand Bar well brand cocktails, fine california wines, bud, bud lite, miller lite, coors lite, corona, stella artois, soda

Champagne Toast

Coffee & Tea Service

Cutting And Serving Of Your Wedding Cake

Floor Length Table Linen & Napkins white, ivory or black

Chiavari Chairs With Cushions a selection of colors

HORS D'OEUVRES

DISPLAYED

Imported & Domestic Cheeses with Gourmet Crackers

Sliced Seasonal Fruit Display

BUTLER PASSED

 Select 3

Caribbean Chicken Brochettes

Mini Chicken Cordon Bleu

Frank en Croute

Asian Pork Pot Stickers

Antipasto Skewer

Swedish or Italian Meatballs

Fried Ravioli with Marinara Sauce

Tomato Caprese Skewers

Spring Rolls

Beef Empanadas

Fried Mac & Cheese Croquette

Bacon Wrapped Scallops

Coconut Fried Shrimp

Spanakopita with yogurt sauce

Raspberry Brie en Croute

SALADS

Choice of two

House Salad with two dressings

Classic Caesar Salad

Mesculin Salad with feta cheese

Pasta Salad

Marinated Cucumbers & Tomatoes

Shrimp & Pasta Salad

Grand Fruit Compote

SIDES

Choice of two

Truffle Scented Roasted Potatoes

Rusty Pelican Mashed Potatoes

Bow Tie Scampi Pasta

Herb Vegetable Rice Pilaf

MAIN COURSE

Choice of three

Chicken Marsala

Chicken Southern Bourbon

Chicken Piccata

Blackened Chicken with roasted peppers & tomatoes

Blackened Beef with corn pepper sauce

Carved Flat Iron Steak

London Broil

Roasted Pork Loin

Pasta Pomodoro

Shrimp Mediterranean

Mahi-Mahi

Broiled Salmon topped with dill beurre blanc sauce

Lemon Basil Grouper

Grilled Chicken Alfredo with penne

Paella choice of chicken or seafood

95 per person

DELUXE PACKAGE – PLATED

INCLUDES

Four Consecutive Hour Hosted Call Brand Bar wine service with dinner, call brand cocktails, fine california wines, bud, bud light, miller lite, coors lite, heineken, stella artois, corona, soda

Champagne Toast

Coffee & Tea Service

Cutting And Serving Of Your Wedding Cake

Floor Length Table Linen & Napkins white, ivory or black

Chiavari Chairs With Cushions a selection of colors

HORS D'OEUVRES

DISPLAYED

Imported & Domestic Cheeses with Gourmet Crackers

Sliced Seasonal Fruit Display

BUTLER PASSED Select 4

Caribbean Chicken Brochettes

Mini Chicken Cordon Bleu

Frank en Croute

Asian Pork Pot Stickers

Antipasto Skewer

Swedish or Italian Meatballs

Fried Ravioli with Marinara Sauce

Tomato Caprese Skewers

Spring Rolls

Beef Empanadas

Fried Mac & Cheese Croquette

Bacon Wrapped Scallops

Coconut Fried Shrimp

Spanakopita with yogurt sauce

Raspberry Brie en Croute

SALAD

Choice of one

House Salad with two dressings

PLATED ENTRÉES

Choice of one

All entrées include: chef's choice of seasonal vegetables, freshly baked rolls and butter

Chicken Marsala topped with a marsala mushroom sauce 97

Chicken Piccata topped with a lemon butter sauce 97

Chicken Southern Bourbon topped with a sweet and savory bourbon sauce 97

Full Cut Filet Mignon charbroiled to perfection 111

Roast Prime Rib of Beef with au jus 104

Petite Filet & Salmon topped with a lemon caper sauce 105

Petite Filet & Chicken choice of one sauce 104

Chicken Marsala & Shrimp Scampi joined for a savory taste 102

Broiled Salmon topped with dill beurre blanc sauce 105

Grouper with Crab Meat Stuffing finished with hollandaise sauce 108

Petite Filet & Lobster crowned with an herb butter 115

DELUXE GRAND BUFFET

All Buffet Meals served with our Chef's Choice Seasonal Vegetables, Fresh Baked Rolls & Butter

INCLUDES

Four Consecutive Hour Hosted Call Brand Bar wine service with dinner, call brand cocktails, fine california wines, bud, bud light, miller lite, coors lite, heineken, stella artois, corona, soda

Champagne Toast

Coffee & Tea Service

Wine Service with Dinner

Cutting And Serving Of Your Wedding Cake

Floor Length Table Linen & Napkins white, ivory or black

Chiavari Chairs With Cushions a selection of colors

HORS D'OEUVRES

DISPLAYED

Imported & Domestic Cheeses with Gourmet Crackers

Sliced Seasonal Fruit Display

BUTLER PASSED Select 4

Caribbean Chicken Brochettes

Mini Chicken Cordon Bleu

Frank en Croute

Asian Pork Pot Stickers

Antipasto Skewer

Swedish or Italian Meatballs

Fried Ravioli with Marinara Sauce

Tomato Caprese Skewers

Spring Rolls

Beef Empanadas

Fried Mac & Cheese Croquette

Bacon Wrapped Scallops

Coconut Fried Shrimp

Spanakopita with yogurt sauce

Raspberry Brie en Croute

SALADS

Choice of two

House Salad with two dressings

Classic Caesar Salad

Mesculin Salad with feta cheese

Pasta Salad

Marinated Cucumbers & Tomatoes

Shrimp & Pasta Salad

Grand Fruit Compote

SIDES

Choice of one

Truffle Scented Roasted Potatoes

Rusty Pelican Mashed Potatoes

Bow Tie Scampi Pasta

Herb Vegetable Rice Pilaf

MAIN COURSE

Dinner buffet- select three
Lunch buffet - select two

Chicken Marsala

Chicken Southern Bourbon

Chicken Piccata

Blackened Chicken with roasted peppers & tomatoes

Blackened Beef with corn pepper sauce

Carved Flat Iron Steak

London Broil

Roasted Pork Loin

Pasta Pomodoro

Shrimp Mediterranean

Mahi-Mahi

Broiled Salmon topped with dill beurre blanc sauce

Lemon Basil Grouper

Grilled Chicken Alfredo with penne

Paella choice of chicken or seafood

107 per person

813.281.1943 | specialtyevents.com | www.rustypellicantampa.com | rptampacatering@srcmail.com

Subject to current sales tax and taxable service charge. Menu items subject to change based on seasonal availability.

S|E

SPECIALTY EVENTS

—Rusty Pelican Tampa—

PREMIER PACKAGE – PLATED

INCLUDES

Four Consecutive Hour Hosted Premium Brand Bar premium liquor cocktails, fine california wines, bud, bud light, miller lite, coors lite, stella artois, heineken, corona, soda

Champagne Toast with chocolate dipped strawberries

Coffee & Tea Service

Cutting And Serving Of Your Wedding Cake

Floor Length Table Linen & Napkins white, ivory or black

Chiavari Chairs With Cushions a selection of colors

HORS D'OEUVRES

DISPLAYED

Imported & Domestic Cheeses with Gourmet Crackers

Sliced Seasonal Fruit Display

Rusty Pelican Raw Seafood Bar

BUTLER PASSED Select 5

Caribbean Chicken Brochettes

Mini Chicken Cordon Bleu

Frank en Croute

Asian Pork Pot Stickers

Antipasto Skewer

Swedish or Italian Meatballs

Fried Ravioli with Marinara Sauce

Tomato Caprese Skewers

Spring Rolls

Beef Empanadas

Fried Mac & Cheese Croquette

Bacon Wrapped Scallops

Coconut Fried Shrimp

Spanakopita with yogurt sauce

Raspberry Brie en Croute

SALAD

House Salad with two dressings

PLATED ENTRÉES

Choice of one

All entrées include: chef's choice of seasonal vegetables, freshly baked rolls and butter

Chicken Marsala topped with a marsala mushroom sauce 113

Chicken Piccata topped with a lemon butter sauce 113

Chicken Southern Bourbon topped with a sweet and savory bourbon sauce 113

Full Cut Filet Mignon charbroiled to perfection 124

Roast Prime Rib of Beef with au jus 120

Petite Filet & Salmon topped with a lemon caper sauce 121

Petite Filet & Chicken choice of one sauce 120

Chicken Marsala & Shrimp Scampi joined for a savory taste 118

Broiled Salmon topped with dill beurre blanc sauce 119

Grouper with Crab Meat Stuffing finished with hollandaise sauce 121

Petite Filet & Lobster crowned with an herb butter 131

PREMIER ULTIMATE BUFFET

All buffet meals served with our chef's choice seasonal vegetables, fresh baked rolls & butter

INCLUDES

Four Consecutive Hour Hosted Premium Brand Bar premium liquor cocktails, fine california wines, bud, bud light, miller lite, coors lite, stella artois, heineken, corona, soda

Champagne Toast with chocolate dipped strawberry

Coffee & Tea Service

Cutting And Serving Of Your Wedding Cake

Floor Length Table Linen & Napkins white, ivory or black

Chiavari Chairs With Cushions a selection of colors

HORS D'OEUVRES

DISPLAYED

Imported & Domestic Cheeses with Gourmet Crackers

Sliced Seasonal Fruit Display
Rusty Pelican Raw Seafood Bar

BUTLER PASSED Select 5

Caribbean Chicken Brochettes

Mini Chicken Cordon Bleu

Frank en Croute

Asian Pork Pot Stickers

Antipasto Skewer

Swedish or Italian Meatballs

Fried Ravioli with Marinara Sauce

Tomato Caprese Skewers

Spring Rolls

Beef Empanadas

Fried Mac & Cheese Croquette

Bacon Wrapped Scallops

Coconut Fried Shrimp

Spanakopita with yogurt sauce

Raspberry Brie en Croute

SALADS

Select two

House Salad with two dressings

Classic Caesar Salad

Mesculin Salad with feta cheese

Pasta Salad

Marianated Cucumbers & Tomatoes

Shrimp & Pasta Salad

Grand Fruit Compote

SIDES

Select two

Truffle Scented Roasted Potatoes

Rusty Pelican Mashed Potatoes

Bow Tie Scampi Pasta

Herb Vegetable Rice Pilaf

MAIN COURSE

Select three

Chicken Marsala

Chicken Southern Bourbon

Chicken Piccata

Blackened Chicken with roasted peppers & tomatoes

Blackened Beef with corn pepper sauce

Carved Flat Iron Steak

London Broil

Roasted Pork Loin

Pasta Pomodoro

Shrimp & Scallop Alfredo Pasta

Mahi-Mahi

Broiled Salmon topped with dill beurre blanc sauce

Lemon Basil Grouper

Grilled Chicken Alfredo with penne

Paella choice of chicken or seafood

122 per person

WEDDING BRUNCH

50 Guest Minimum. Brunch Reception Hours from 10:30am to 2:30pm.

Celebrate with One Hour of Champagne, Mimosas and Orange Juice

INCLUDES

Cutting And Serving Of Your Wedding Cake

Coffee & Tea Service

Floor Length Table Linen & Napkins white, ivory or black

Chiavari Chairs With Cushions a selection of colors

HORS D'OEUVRES

DISPLAYED

Imported & Domestic Cheeses with Gourmet Crackers

Sliced Seasonal Fruit Display

BAKER'S STATION

Muffins

Croissants

Bagels

Assorted Danish

BREAKFAST

Fluffy Scrambled Eggs

Crispy Bacon

Sausage Links

Breakfast Potatoes

SALADS

Select two

Garden Green with assorted dressings

Classic Caesar Salad

Mesculin Salad with feta cheese

Pasta Salad

Shrimp & Pasta Salad

Marinated Cucumbers & Tomatoes

Asian Cashew Chicken Salad

MAIN COURSE

Select two

Chicken Marsala

Chicken Piccata

Southern Bourbon Chicken

Mahi Mahi

Broiled Salmon

Lemon Basil Grouper

Blackened Beef with corn
and pepper sauce

Carved Flat Iron Steak

London Broil

Asian Stir Fry beef or chicken

Roasted Pork Loin

Grilled Chicken Alfredo with penne

Shrimp & Scallop Alfredo Pasta

Pasta Pomodoro

Paella choice of chicken or seafood

56.95 per person

WEDDING PLATED LUNCHEON

All entrées include chef's choice of seasonal vegetables, freshly baked rolls and butter

INCLUDES

Two Consecutive Hour Open Bar featuring unlimited well brand cocktails, domestic beer, wine, assorted soft drinks (upgraded bar options available)

Champagne Toast

Coffee & Tea Service

Reception Cold Station imported and domestic cheeses with gourmet crackers sliced seasonal fruit display

Three Course Plated Menu

Cutting & Serving of Your Wedding Cake

Floor Length Table Linen & Napkins white, ivory, black

Chiavari Chairs with cushions (a selection of colors)

Luncheon Package Reception hours from 11:00 a.m. to 3:00 p.m.

HORS D'OEUVRES

DISPLAYED

Sliced Seasonal Fruit Display

SALADS

Select two

House Salad with Two Dressings

PLATED ENTRÉES

Chicken Marsala topped with a marsala mushroom sauce 65

Chicken Piccata topped with lemon butter caper sauce 65

Chicken Southern Bourbon topped with mushrooms 65

Roast Prime Rib of Beef with au jus 71

Petite Filet & Salmon topped with lemon butter sauce 75

Petite Filet & Chicken choice of one sauce 65

Grouper with Crab Meat Stuffing finished with lemon butter sauce 73

LUNCH ULTIMATE GRAND BUFFET

All buffet meals served with our chef's choice seasonal vegetables, fresh baked rolls & butter, coffee & tea service

INCLUDES

Two Consecutive Hour Hosted Well Brand Bar Well brand cocktails, fine california wines, bud light, miller lite, coors lite, heineken, stella artois, corona, soda

Champagne Toast

Coffee & Tea Service

Cutting And Serving Of Your Wedding Cake

Floor Length Table Linen & Napkins white, ivory or black

Chiavari Chairs With Cushions a selection of colors

SALADS

Select two

House Salad with two dressings

Classic Caesar Salad

Mesculin Salad with feta cheese

Pasta Salad

Marianated Cucumbers & Tomatoes

Shrimp & Pasta Salad

Grand Fruit compote

SIDES

Select two

Truffle Scented Roasted Potatoes

Rusty Pelican Mashed Potatoes

Bow Tie Scampi Pasta

Herb Vegetable Rice

MAIN COURSE

Select two

Chicken Marsala with marsala mushroom sauce

Chicken Southern Bourbon with bourbon sauce

Chicken Piccata with lemon butter caper sauce

Blackened Chicken demi glace

Blackened Beef demi glace

Carved Flat Iron Steak with shallot port wine sauce

London Broil with hunter sauce, mushrooms, shallots and tomatoes

Roasted Pork Loin with honey apple demi glace

Pasta Pomodoro roasted tomato and farm fresh vegetables

Shrimp & Scallop Alfredo Pasta

Grilled Chicken Alfredo with penne

Paella choice of chicken or seafood

75 per person

S|E

SPECIALTY EVENTS

— **Rusty Pelican Tampa** —

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