



Continental Breakfasts

(Minimum of 25 Guests, Priced Per Guest* All Breakfast includes Coffee and juice)

Express

Assorted Breakfast Bakeries to include Danishes, Muffins and Scones. **\$8.00 per person**

The Marsh

Assorted Breakfast Bakeries to include Danishes, Muffins, Scones, Fresh Fruit, Yogurt, and Sausage Egg and Cheese Biscuit. **\$12.00**

Boxed Breakfast

Orange juice, Yogurt, Muffin, Sausage Egg and Cheese Biscuit, Fresh Whole Fruit, and Granola Bar. **\$11.00**

Full Monty

Assorted Breakfast Bakeries including:
Danish, Muffins, Breakfast Breads, and Scones.
Bagels, Assorted Bread
Jellies, Honey, Cream Cheese
Fresh Fruit
Scrambled Eggs
Breakfast Potatoes
Sausage Links
Apple Wood Smoked Bacon. **\$17.00 per person**

Deli style lunch buffet

Chef's Choice Soup
Fruit Salad
Pasta Salad or Potato Salad
Tuna Salad
Chicken Salad
Egg Salad
Whole Wheat, Rye, and White Breads
Deli Board to include, Ham, Turkey, and Roast Beef
Sliced assorted Cheeses
Lettuce, Tomato, Onion, and Pickles.
Horseradish Cream, Mustard, and Ketchup
Cookies and Brownies **\$19.00 per person**

BBQ

Spring Green Salad, Tomatoes, Carrots & Cucumbers; Balsamic, and Ranch dressings
Red Skin Potato Salad
Baked Beans
Corn on the Cob
Mac & Cheese
Grilled Chicken Breasts
Chargrilled Hamburgers, Kobe Hot Dogs, and Bratwurst
Sliced Cheeses
Display of Lettuce, Tomatoes, Red Onion & Pickles
Freshly Baked Cookies & Brownies. **\$24.00 per person**

Buffet Options

Our Food and Beverage team will create a customized event menu with your selections priced per guest. A minimum of 25 guests is required for all buffets, carving & sauté stations

Salads (Choice of two)

Caesar Salad
Spring Green Salad, Tomatoes, Carrots, Cucumbers, Red Onion & Olives; Choice of Dressing
Marinated Cucumbers, Tomato & Onion Salad
Fresh Tropical Fruit Salad
Traditional Cole Slaw
Broccoli
Red Potato Salad
Homemade Pasta Salad

Starch & Vegetable Accompaniments (Choice of two)

Creamy Mashed Potatoes
Roasted Red Bliss Potatoes
Roasted Sweet Potatoes
Whipped Sweet Potatoes
Ancient Grain Pilaf
Wild Rice Pilaf
Seasonal Vegetable Medley
Country Style Green Beans
Broccoli, Carrots and Sunburst Squash
Asian Stir-Fried Vegetables

Entrees minimum of 2 (or 1 plus a carving or sauté station)

Chicken with Champagne Sauce **\$10.00 per person**
Chicken Breast, Dijonnaise Sauce **\$10.00 per person**
Chicken Marsala, Mushroom-Marsala Wine Sauce **\$10.00 per person**
Pineapple Glazed Chicken **\$10.00 per person**
Grilled Chicken with Lemon Dill au jus **\$10.00 per person**
New England Style Baked Cod **\$12.00 per person**
Baked Cod in Saffron Sauce **\$12.00 per person**
Miso Glazed Salmon **\$12.00 per person**

Chilean Sea Bass **\$15.00**
Salmon Picatta **\$12.00**
Mediterranean Style: Branzino **\$12.00** / Salmon **\$12.00** / Chilean Sea Bass **\$15.00**
All American Pot Roast **\$12.00**
Red Wine Braised Short ribs **\$12.00**
Pork Shanks Braised with Apples and Brandy **\$11.00**

Sauté Stations

All sauté stations require a chef attendant fee of **\$75** and are priced **per guest**. Prices based on accompaniment to additional buffet or hors d'oeuvres selections.

Pasta Station \$10.00 per person

Chicken and Shrimp
Marinara and Alfredo Sauces
Penne, Angel Hair, and Orecchiette Pasta, Mushrooms, Peppers, Broccoli, Red Onion, Spinach, Diced Tomato, Peas, Crushed Red Pepper, Shaved Parmesan Reggiano, Chopped Garlic, Crushed Red Pepper

Stir fry Station \$10.00 per person

Chicken and Shrimp,
Pad Thai Noodles, Rice, Green Onion, Bean Sprouts, Shitake Mushrooms, Bell Pepper, Broccoli, Match Stick Carrot, Peanuts, Cashews, Water Chestnuts, Bamboos Shoots, Spinach, Basil, Fresh Ginger, Garlic, Sesame Oil....etc.
Orange Ginger Sauce and Stir Fry Sauce

Carving Station

All carving stations require a chef attendant fee of **\$75** and are priced **per guest**. Prices based on accompaniment to additional buffet or hors d'oeuvres selections.

Roasted Beef Tenderloin, Natural jus' **\$13.00 additional per person**
Roasted Turkey Breast, Cranberry Sauce, Gravy **\$7.00 additional per person**
Apple and Sage Stuffed Pork Loin, Natural jus' **\$ 7 .00 additional per person**
Carved Rack of Lamb, Mint Jelly, Natural jus' **\$15.00 additional per person**
Glazed Ham, Mustard Sauce **\$7.00 additional per person**
Grilled Flank Steak, Chimichurri Sauce \$7.00 additional per person
Prime Rib, Horseradish Cream Sauce, and Natural jus' **\$11.00 additional per person**

Plated Dinner Menu

Plated dinners may require a **minimum of 25 guests**. Appetizers & desserts are priced **per guest**. Entrées are priced **per guest** and include choice of Salad, Starch & Vegetable accompaniment, Rolls & Butter & Coffee & Tea.

Appetizers (stationed or passed)

- Coconut Shrimp Skewers, Mango Sauce **(\$3.00 per person)**
- Smoked Salmon Crostini **(\$2.00 per person)**
- Assorted Bruschetta (Tomato, Olive Tapenade, Chipotle Pineapple) **(\$1.25 per person)**
- Imported Prosciutto with Melon **(\$2.00 per person)**
- Beef / Chicken Wellington **(\$2.75 per person)**

- Raspberries and Brie en crouete **(\$2.75 per person)**
- Mini Crab Cakes, Mustard Sauce **(\$1.75 per person)**
- Vegetarian Spring Rolls **(\$1.00 per person)**
- Shrimp Maui Spring Rolls **(\$2.75 per person)**
- Chicken Satay **(\$2.50 per person)**
- Gazpacho Shooters with Lobster Skewers **(\$2.00 per person)**
- Spanakopita **(\$1.75 per person)**
- Bacon Wrapped Almond Stuffed Dates **(\$2.75 per person)**
- Assorted Mini Quiche **(1.65 per person)**
- Tuna Tartar Crostini **(\$2.00 per person)**

Salads (Included in entrée price)

Baby Mixed Greens, Grape Tomatoes, Cucumber, Carrot, and Shaved Red Onion. Balsamic Vinaigrette.
Caesar Salad, Romaine Lettuce, Creamy Caesar Dressing, Shaved Parmesan and House Made Croutons

Specialty Salads (Additional \$5 per person)

- Arugula, Creamy Feta Cheese, Shaved Red Onion, and Citrus Vinaigrette
- Greek Salad. Romaine, Tomato, Bell Peppers, Red Onion, Feta Cheese. Greek Feta Dressing
- Beet and Goat Cheese Salad. Roasted beets, served with Mixed Greens, Pecans, Goat Cheese, and Shaved Onion.
Star Anise Vinaigrette
- Roasted Portobello Mushroom, Baby Mixed Greens, Grape Tomatoes Candied Pecans, Pickled Red Onion. Balsamic
Reduction and Extra Virgin Olive Oil.
- Arugula, Grape Tomatoes, Crispy Prosciutto, Pine Nuts, Walnut, and Shaved Parmesan. Lemon Vinaigrette.
- Baby Mixed Greens, Strawberries, Blue Berries, Mandarin Orange Segments, Candied Pecans, and Grape Tomatoes.
Mango Vinaigrette.
- Capers Salad. Fresh Mozzarella, Roma Tomatoes, and Fresh Basil Finished with Extra Virgin Olive Oil and Balsamic
Reduction.

Plated Entrée Selections

Entrées are priced **per guest** and include choice of Salad, Starch & Vegetable accompaniment, Rolls & Butter & Coffee Service. Desserts are priced separately.

Beef, Lamb & Veal

- Grilled 6oz Beef Tenderloin, Green Peppercorn Sauce. **(\$31.00 per person)**
- Grilled 12oz New York Strip, with Butter Braised Button Mushrooms and natural jus' **(\$33.00 per person)**
- Mustard Ecrusted Double Lamb Chops, Port Wine Reduction. **(\$26.00 per person)**
- Veal Scaloppini Marsala **(\$24.00 per person)**
- Grilled 6oz Filet of Beef Tenderloin, Béarnaise Sauce **(\$31.00 per person)**
- Veal Tenderloin, Button Mushrooms and finished Madeira Infused Glace. **(\$31.00 per person)**
- Veal Parmesan **(\$22.00 per person)**

Chicken, Pork, Duck

Pan Seared Duck Breast, Cherry Port Wine Glace **(\$18.00 per person)**

Chicken Marsala-Picatta or Madeira **(\$17.00 per person)**

Chicken Parmesan **(\$17.00 per person)**

Cumin Dusted Grilled Pork Tenderloin, Sangria Reduction **(\$17.00 per person)**

Roasted Maple Glazed ½ Chicken **(\$17.00 per person)**

Apple and Sage Stuffed Bone in Pork Chop, natural jus' **(\$17.00 per person)**

Chicken Saltimbocca **(\$17.00 per person)**

Fish & Shellfish

Miso Glazed Chilean Sea Bass **(\$28.00 per person)**

Pan Seared pecan Ecrusted Red Snapper, Caper Butter **(\$26.00 per person)**

Giant Shrimps Scampi, Traditional Scampi Sauce **(\$29.00 per person)**

Pan Seared Grouper, Picatta Sauce **(\$26.00)**

Broiled Twin Lobster Tails, Drawn Butter / Vanilla Buerre Blanc **(\$40.00 per person)**

Grilled Salmon with Roasted Yellow Pepper Coulis **(\$20.00 per person)**

Pan Seared Divers Scallops Herb Ecrusted and finished with a Saffron Beurre Blanc **(\$22.00 per person)**

Braised black cod, macadamia crust and coconut- lemon grass Sauce **(\$21.00 per person)**

Pan Seared Hong Kong style Yellow Fin Tuna- Scallions and Sweet Soy Reduction **(\$26.00 per person)**

Branzino, - Meyer Lemon infused Extra Virgin Olive Oil **(\$26.00 per person)**

Surf and turf

Grilled Petite Filet of Beef Tenderloin paired with a 4oz Lobster Tail- Demi Glace and Drawn Butter
(\$28.00 per person)

Vegan

Eggplant Parmesan **(\$17.00 per person)**

Mushroom, Asparagus, Grape Tomatoes, Onions, and Farro **(\$17.00 per person)**

Roasted Portobello Mushroom Stuffed with Vegetable Laced Couscous **(\$17.00 per person)**

Grilled and Smoked Marinated Mixed Vegetables- Fennel Tomato Broth **(\$17.00 per person)**

Starch Accompaniments choice of one (included in entrée price)

Mixed Ancient Grain Pilaf

Rosemary Roasted Red Bliss Potatoes

Parmesan and Roasted Red Pepper Polenta Cakes

Wild Rice Pilaf

Wild Mushroom Risotto

Bacon Laced Potatoes Au Gratin

Vegetable Laced Farro

Vegetable Accompaniments choice of one (included in entrée price)

Medley of Fresh Seasonal Vegetables

Roasted Root Vegetables

Green Beans Almandine

Roasted Tomato with Steamed Asparagus

Garlic sautéed Broccolini and Carrots

Baby Bok Choy and Carrots

Plated Desserts

Desserts are priced per guest.

Key Lime Pie- **(\$6.00 per person)**

Linzortorte- **(\$6.00 per person)**

Molten Lava Cake - **(\$6.00 per person)**

Kahlua Tiramisu-**(\$6.00 per person)**

New York Style Cheesecake-**(\$6.00 per person)**

Chocolate Decadence-**(\$6.00 per person)**

Olive Oil Cake with Fresh Ricotta-**(\$6.00 per person)** Symphony of Fruits-**(\$6.00 per person)**

Bar Rates and Additional Information

Consumption Bar

This is an open bar is stocked with your choice of liquor package, house red & white wines, domestic & imported beers and all appropriate mixers. Specialty wines, beers or liquors may be added to the bar at additional cost . All billing will be based on actual consumption at the conclusion of the event.

PREMIUM BRANDS

Vodka: Grey Goose, Chopin, Belvedere, Zyr, and Ketel One

Gin: Bombay Sapphire & Tanqueray

Tequila: Patron Silver

Rum: Myers & Mount Gay

Scotch: Chivas Regal

Whiskey: Crown Royal

Bourbon: Makers Mark

\$ 9.50 Mixed \$10.50 Rocks \$11.50 Up

HOUSE WINES

\$ 7.00

DOMESTIC BEER Budweiser, Bud Light, Coors Light, Miller Light, Michelob Ultra, Sam Adams, O'Doul's

\$ 3.75

IMPORTED BEERS Amstel Light, Heineken, Heineken Light, Corona, Corona Light, Guinness, Stella Artois

\$4.75

CALL BRANDS

Vodka: Absolut, Tito's, Stolichnaya

Gin: Beefeater

Rum: Captain Morgan

Scotch: Dewar's, Johnny Walker Black Label, Famous Grouse

Whiskey: Seagram's 7 & VO

Bourbon: Jack Daniels

Tequila: Jose Cuervo 1800

\$ 8.00 Mixed \$9.00 Rocks \$10.00 Up

HOUSE WINES

\$ 7.00

DOMESTIC BEER Budweiser, Bud Light, Coors Light, Miller Light, Michelob Ultra, Sam Adams, O'Doul's

\$ 3.75

IMPORTED BEERS Amstel Light, Heineken, Heineken Light, Corona, Corona Light, Guinness, Stella Artois

\$4.75

WELL BRANDS

Vodka: Smirnoff Gin: Gordon's

Rum: Bacardi

Scotch: J & B

Whiskey: Canadian Club

Bourbon: Jack Daniels

Tequila: Cuervo

\$7.50 Mixed \$8.50 Rocks \$9.50 Up

HOUSE WINES

\$ 7.00

DOMESTIC BEER Budweiser, Bud Light, Coors Light, Miller Light, Michelob Ultra, Sam Adams, O'Doul's

\$ 3.75

IMPORTED BEERS Amstel Light, Heineken, Heineken Light, Corona, Corona Light, Guinness, Stella Artois

\$4.75

SOFT DRINKS

Coke, Diet Coke, Sprite, Ginger ale, Tonic, Club Soda, Orange Juice, Cranberry Juice, Grapefruit Juice, Lemonade **\$2.50**

Hourly Bar

This is an open bar is stocked with your choice of liquor package, house red & white wines, domestic & imported beers and all appropriate mixers. The pricing below is based on a four hour bar minimum, and is not possible to have an hourly bar for one hour. This bar package is charged for all adult guests. Should additional bar Service be requested at the end of the allocated event time, additional charges would apply.

PREMIUM BAR

\$22 per person for first hour/ \$11 per person for each additional hour

(\$52 per person for a four hour event)

CALL BRAND BAR

\$20 per person for first hour/ \$10 per person for each additional hour

(\$47 per person for a four hour event)

WELL BRAND BAR

\$18 per person for first hour/ \$9 per person for each additional hour

(\$42 per person for a four hour event)

WINES

A variety of wines are available by the bottle or the glass for your event.

Additional Information

If a special wine, liquor or beer is desired for your event and is not currently on our beverage list, arrangements must be made at least one month prior to the event. Additional fees will apply. An open consumption bar may be used in combination with a cash bar if requested (e.g. open bar for cocktail hour only).

Corkage Fee Applied on wine not purchased through club: **\$15.00 per botte**

Sparkling Wine Toast **\$5 per guest**

Fee for Additional Bar \$150

Alcohol prices & available brands are subject to change without notice. The sale & Service of all alcoholic beverages is regulated by the state of Florida. Pelican Marsh Golf Club is responsible for the legal & safe dispensing of alcohol; therefore, no outside alcohol may be brought onto Pelican Marsh Golf Club property. As Pelican Marsh Golf Club promotes responsible alcohol consumption, requests for shots will not be granted.

Management will monitor alcohol consumption and reserves the right to refuse bar Service to anyone at any time.

ROOM USE

The Private Dining Room can accommodate up to **24 people** for a seated event and can be configured to accommodate intimate luncheons, business meetings & private dinners.

Private Dining Room Rental: **\$300**

The Sunset Terrace can accommodate up to **65 people** for a seated event and can be configured to accommodate a variety of cocktail parties, luncheons, and dinner events.

Sunset Terrace Rental: **\$300**

The Main Dining Room can accommodate up to **120 people** for a seated event and can be configured to accommodate a variety of events from breakfasts, luncheons, cocktail parties, and dinners.

Main Dining Room Rental: **\$300**

The Grill Room and Terrace can accommodate up to **100 people** for a variety of events from breakfasts, luncheons, cocktail parties, and dinners.

Grill Room including Bar and Terrace Rental: **\$300.**

All room rentals are subject to availability. Our Grill Room and Dining Room are available only when regular dining Service is not scheduled in those areas.

Additional Fees & Information

Event Labor Fee **\$200**

Dance Floor Fee **\$150**

Chef Attendant Fee **\$75 per Attendant**

Podium & Microphone **\$25**

LCD Projector & Screen **\$100**

Conference Phone **\$25**

Configure Main Dining Room for All Round Tables: **\$300.**

Wedding Ceremony at Pelican Marsh Golf Club

A wedding ceremony at Pelican Marsh Golf Club would take place on the lawn behind the clubhouse and features gorgeous views of our golf course.

Ceremony Site Fee, Set Up & White Wooden Folding Chairs **(Based on 80 Guests) \$850.00**

Valet Parking

Valet Parking is billed at a rate of **\$150.00 per valet.** A minimum of **1 valet per 75 attendees** is recommended.

Event Décor

Tablecloths in ivory, black or white and napkins in a variety of colors are included at no additional cost. Votive candles and table lamps are also included. Any additional event décor is the responsibility of the event host and must be removed immediately following the function's conclusion.

Dress Code

All guests are required to adhere to the club dress code.

Men: Shirts with collars & sleeves; slacks or Bermuda-length shorts

Women: Dresses, skirts, slacks or Bermuda-length shorts

Event Guidelines

All menu prices are subject to **6% Florida sales tax & 20% gratuity.** All food and beverages consumed on property must be purchased through Pelican Marsh Golf Club. All event dates are subject to availability and are confirmed with a signed, executed contract plus a non-refundable **\$500 deposit.**

All menus must be finalized at least three weeks prior to the event. A final guaranteed headcount must be provided no later than five days prior to the event. This is the minimum amount of guests that you will be billed for.

All plated events with multiple entrée options also require a final count for each type of entrée prior to the event date.

Event Billing

Payment in full by member charge, check, cash or credit card (Visa, MasterCard or American Express) is required no later than the date of the event.

