

CATERING MENUS



PELICAN BEACH RESORT & CONFERENCE CENTER
DESTIN, FLORIDA

Toll-Free (800) 431-9281 | conference@pelican-beach.com

1002 HIGHWAY 98 EAST | DESTIN, FLORIDA | (850) 654-1425 | WWW.PELICAN-BEACH.COM

Welcome

Enjoy one of the best catering and event venues in Destin! Located directly on the beach and in the heart of the Destin, Florida resort area, the Resorts of Pelican Beach is a special location for your special event!

Our team of catering and culinary professionals will work with you to personalize the menu to make your event unique and special, a just for you moment. Whether it is for breakfast, luncheon, dinner, cocktails or light refreshments, rest assured we will make the occasion one in which you and your guests will long remember!

Let our professional Pelican Beach Catering and Events team plan and provide all of your customized food and beverage needs to fit your event theme, daily agenda and budget.

Breakfast Buffet

Minimum of 20 Guests

All breakfasts are served with Freshly Brewed Coffee, Hot Tea, and Assorted Juices

The Café

Scrambled Eggs, Bacon, Sausage or Ham, (choice of one), Breakfast Potatoes, Assorted Danish, Biscuits and Muffins

\$14.95

The Back Deck Buffet

Scrambled Eggs, Bacon or Sausage, Buttered Grits or Breakfast Potatoes, Sliced Fresh Fruit, Assorted Cold Cereal with Milk, Fresh Baked Muffins

\$16.95

The Southern Breakfast Buffet

Scrambled Eggs, Biscuits with Southern Style Gravy, Fried Chicken and Waffles, Stone Ground Grits with butter and Fresh Fruit and Assorted Muffins.

\$18.95

Add Ons:

Breakfast sandwiches \$3.00 each

Egg, Bacon/Sausage, Cheese – Biscuit, Toast, Croissants

Salmon Lox \$4.00/person

Smoked Salmon Platter, Bagels, Chive Cream Cheese, Purple Onion, Hard Boiled Egg, Capers, Fresh Dill

Omelet Bar (station charge \$50.00 hour) \$4.00/person

Build your Omelets Scrambled Eggs

Ham, Onion, Mushrooms, Bacon, Bell pepper, Jalapeno, Sausage, Tomato, Cheese Blend

Bloody Mary Bar \$8.00

Premium Vodka, House Made Bloody Mary Mix

Mimosa Bar \$6.00

Champagne and OJ, Peach Nectar, Pineapple Juice, Cranberry Juice, Fresh Fruit, Peach, Strawberry, Blackberry, Raspberry, Oranges

Brunch Buffet

Eggs Benedict- Poached Egg, English Muffin, Sliced Ham, House Hollandaise, Pan Fried Fresh Catch with Fruit Salsa, Breakfast Potatoes, French Toast with Berry Syrup, Cheese Grits, Veggie of the Day, Assorted Muffins, Danish and Croissants

\$28.95

Add On:

Beignets \$3.50/ person

Fresh topped with Powdered Sugar

Berry Sauce- Strawberry, Blueberry, Blackberry, Raspberry

The Healthy Breakfast Buffet

Scrambled Eggs, Turkey Bacon and Sausage, Oven Roasted Potatoes, Assorted Fruit Yogurt, Seasonal Fresh Fruit, Bran Muffins, Bagels with Low-Fat Cream Cheese

\$18.95

Breaks

Morning Coffee Break

Freshly Brewed Coffee, Hot Tea, Assorted Muffins
\$6.95

Bagel Break

Fresh Assorted Juices, Assorted Bagels with Cream Cheese, Fresh Fruit,
Assorted Muffins, Preserves & Jellies, Freshly Brewed Coffee and Hot Tea
\$10.95

Afternoon Coffee Break

Freshly Brewed Coffee, Assorted Sodas, Assorted Chips and Freshly Baked Cookies
\$8.95

Additional Selections

Freshly Baked Muffins \$20.00/dozen

Assorted Danish \$24.00/dozen

Baked Croissants \$26.00/dozen

Cinnamon Rolls \$25.00/dozen

Bagels with Cream Cheese \$22.00/dozen

Freshly Baked Cookies (large) \$17.00/dozen

Freshly Baked Brownies \$17.00/dozen

Pretzels, Potatoes Chips, Corn Chips - Per Bag
\$1.50/Ea.

Sliced Fruit Per Person \$4.00/Per Person

Vegetable Tray Per Person \$4.00/Per Person

Freshly Brewed Coffee \$25.00/Gallon

Freshly Brewed Tea \$25.00/Gallon

Hot Chocolate \$22.00/Gallon

Fruit Punch \$18.00/Gallon

Chilled Assorted Juices - Per Pitcher*
\$12.00/Pitcher

Milk- Per Pitcher* \$9.00/Pitcher

Soft Drinks – 12 oz. Can \$2.00/Each

Bottled Water 16oz \$2.50/Ea.

* Pitchers are 60 oz.

Lunch Buffets

Minimum of 20 Guest for Buffet

Light and Lean Buffet

Tossed Salad or Pasta Salad (choice of one), Fresh Vegetables with Dip, Grilled Chicken & Fish, Steamed Vegetables, Roasted Potatoes, Fruit Salad with Honey Poppy Seed Dressing, Dessert, Coffee and Tea

\$19.95

Deli Lunch Buffet

Chicken Salad, Tuna Salad or Shrimp Salad (choice of one), Pasta Salad, Sliced Roast Beef, Ham, Turkey, Assorted Cheese, Lettuce, Tomato, Onion, Pickle, Fresh Bread, Assorted Cookies, Coffee and Tea

\$18.95

Panhandle Seafood Buffet

Shrimp Skewers- Tequila Lime, Hush Puppies, Maki Fruit Salsa, Cole Slaw (Cajun), Pesto Crab Claws, Baked Beans, Boiled Shrimp (peel n eat), Pasta Salad, Assorted Desserts, Coffee and Tea

\$20.95

Back Yard BBQ

Choose 2 of :3 Pulled Pork, BBQ Chicken, Ribs, Baked Beans, House BBQ, Corn on the Cob, Corn Bread, Tossed Salad, Slaw, Dessert, Coffee and Tea

\$20.95

Pasta Bar

Fettuccine/Linguini/Tortellini, Penne, Ceasar or Tossed Salad, Alfredo, Marinara, Garlic Butter, Meatball, Sausage, Shrimp, Chicken, Veg, Garlic Bread, Dessert, Coffee and Tea

\$18.95

American Buffet

Potato Salad, Cole Slaw, Delicious Hamburgers and Hot Dogs served with all the trimmings, Dessert Coffee and Tea

\$16.95

Taco/Fajitas Buffet

Chicken, Steak, Ground Beef, Tortillas (hard/soft), Pico de Gallo, Guacamole, Cheese, Cilantro, Lettuce, Onion, Bell Pepper, Limes, Chips, Salsa, Queso, Dessert Coffee and Tea

\$18.95

Slider Menu

Choose 3: Burger/Cheese Burger, Chicken Breast, Fish/Tartar, Shrimp Poboy, Meatball (Provolone marinara), Reuben, Crab Cake, Roasted Veg, Pasta Salad, Potato Salad, Assorted Desserts, Tea and Coffee

\$20.95/Additional slider \$5.00/person

Box Lunches

Sandwiches

All sandwiches are served with Bag of Chips, Fresh Fruit, Cookies and Soft Drink on a Hoagie Roll:

Lean Ham and Turkey with Cheese \$12.95

Roast Beef and Cheese \$13.95

Shrimp Salad \$14.95

Salad

All salads served with Crackers, Cookie, and Soft Drink:

Grilled Chicken Caesar \$12.95

Garden Salad \$12.95

Chicken Salad \$12.95

(Choice of dressing ranch or vinaigrette)

Deli Tray (To Go Only)

Assorted Cold Meats, Pasta Salad, Chicken Salad,

Assorted Cheeses, served with Assorted Rolls

\$15.00 per person

Pasta Salad

Medium – *Serves approximately 10 people* \$24.95/container

Large – *Serves approximately 20 people* \$39.95/container

Extra Large – *Serves approximately 30 people* \$49.95/container

Desserts

Key Lime Pie (8 slices) \$20

Cheese Cakes (12 slices) \$32

Luncheon Menu

Minimum of 20 Guests

Plated Luncheons

Plated Lunches are recommended for parties of 60 people or less.

All lunches are served with tossed garden salad, roll, dessert, coffee and tea

Roast Beef & Gravy

Served with Garlic Mashed Potatoes, Steamed Vegetables

\$18.95

Grilled Chicken

Served with Mushroom Rice Pilaf, Mixed Fresh Vegetables

\$16.95

Parmesan Chicken

Served with Angel Hair Pasta topped with Marinara Sauce, Sautéed Seasonal Vegetables

\$15.95

Shrimp Stir Fry

Served with Steamed Rice

\$19.95

Grilled Fresh Catch

Topped with a light Lemon Buerre Blanc, served with Roasted Potatoes and Fresh Green Beans

\$18.95

Salads

Served with Fresh Fruit, Roll, Dessert, Coffee and Tea

Grilled Chicken Caesar

\$11.95

Seafood Salad

Scallops, Shrimp & Crawfish seasoned and sautéed and served over Caesar Or Mixed Baby Greens

\$15.95

Salad Plate

Chicken Salad, Shrimp Salad, Pasta Salad served with Mixed Greens and Tomato Slices

\$13.95

Luncheon Menu - continued

Minimum of 20 Guests

Sandwiches

Served with Pasta Salad, Fruit, Dessert, Coffee and Tea

Roast Beef with Swiss Cheese

served on a Hoagie Roll

\$11.95

Ham with American Cheese

served on a Hoagie Roll

\$9.95

Shrimp Salad

served on a Croissant

\$13.95

Fresh Tuna Salad

served on a Croissant

\$11.95

Hors D'Oeuvres

Hot

100 Pieces

Pelican Beach Shrimp
\$300.00

Scallops Wrapped in Bacon
\$300.00

Gouda Stuffed Shrimp, wrapped in Bacon with House BBQ

Coconut Fried Shrimp
\$275.00

Teriyaki Beef Skewers
\$200.00

Crab Stuffed Mushrooms
\$225.00

Baked Brie with Craberry Compote
\$100/30-35 people

Spanakopita
\$180.00

Hot or Teriyaki Chicken Wings
\$125.00

Asparagus Wrapped in Phyllo
\$200.00

Mini Crab Cakes
\$250.00

Chicken Satay with Peanut Dipping Sauce
\$120.00

Mini Quiche
\$125.00

Spinach and Artichoke Dip with Tortillas
\$150.00/50 people

Mrs. Wheats Meat Pies & Crawfish Pies
\$200.00

Crab Stuffed Shrimp
\$275.00

Vegetable Spring Rolls with Dipping Sauce
\$200.00

Loaded Potato Bites
\$175.00

Fried Risotto Ballswith Shitake Mushrooms
\$125.00

Grilled Teriyaki Bites
\$200.00

Hors D'Oeuvres - continued

Cold

100 Pieces

Baked Brie with Craberry Compote
\$100/30-35 people

Fresh Mozzarella with Basil and Tomato
\$125.00

Black Bean Salsa with Freshly Fried Tortillas
\$150.00

Caprese Skewers
\$150.00

House Salsa and Guacamole Platter
\$150/45-50 people

Smoked Salmon Mouse on Pita Chips
\$250.00

Gourmet Cheese Display & Fresh Fruit
\$150.00/30-35 people

Vegetable Crudite
\$100.00/30-35 people

Blackened Gulf Fish Dip with Assorted Crackers
\$260.00

Hummus with Pita and Fresh Vegetables
\$100.00/30-35 people

Peel and Eat Shrimp with Cocktail Sauce
Market Price

Peeled Jumbo Boiled Shrimp
Market Price

Dinner Buffet

Minimum of 20 guests for Buffet

Elegant Buffet

Caesar Salad or Spinach Salad, Cheese and Fruit Display, Roasted Prime Rib of Beef (with Carver), Grilled Fresh Catch with a Lemon Buerre Blanc, Stuffed Chicken Breast Florentine, Roasted Rosemary Potatoes, Chefs Choice of Vegetable, Dinner Rolls, Assorted Deserts, Coffee and Ice Tea
\$44.95

Shrimp Boil

Tossed Garden Salad, Cole Slaw or Pasta Salad (choice of one), Cajun Spiced Boiled New Potatoes, Andougie Sausage and Corn on the Cob, Beer Boiled "Peel –N- Eat Shrimp, Dinner Rolls, Assorted Dessert, Coffee and Ice Tea
\$38.95

Beach Luau (Choice of two Entrees)

Tropical Fruit Display, Tossed Baby Green Salad with Mandarin Oranges and Walnuts served with Sesame Ginger Vinaigrette. Hawaiian Chicken Skewers with Chicken, Pineapple and Onion in a Pineapple Teriyaki glaze. Grilled Fresh Catch with Mango Salsa, Roasted Jerk Pork Loin with Bourbon Glaze. Hawaiian Rice Pilaf, Fried Plantains, Green Beans with toasted Almonds. Rolls, Assorted Desserts and Tea.
\$40.95 Additional Whole Pig- Market Price

Beach Cookout Buffet

Choice of 3 side dishes: Baked Beans, Potato Salad, Pasta Salad, Cole Slaw. Cookout Sliders (choose 3): Burger Caramelized Onions and Swiss, Pulled Pork-House BBQ Sauce, Grilled Chicken – House BBQ Sauce, Grilled Fish- Jalapeño Dill Tarter, Roasted Veg- Zucchini, Squash, Mushroom, Tomato, Cheese, Hot Dogs/ Chili Dogs, Crab Cake Sliders with Remoulade. Served with Fresh sliced Watermelon, Assorted Desserts, Coffee
\$30.95

Southern Buffet

Potato Salad, 5 Cheese Mac n Cheese, Cole Slaw. Choice of 2 Entrees- BBQ Ribs, Fried Chicken, Fried Catch of the Day, or Pulled Pork. Southern Style Collards, Corn on Cobb, Served with Corn Bread and Biscuits. Bread Pudding with Bourbon Sauce and Sweet Tea.
\$37.95

Seafood Buffet

Fresh Garden Salad, Grilled Catch of the Day with Tropical Fruit Salsa, Marinated Shrimp Skewers, Seasoned Vegetable Melody, Roasted New Potatoes, Hushpuppies, Assorted Desserts and Tea.
Market Price

Pelican Buffet

Baby Green Tossed Salad or Ceasar Salad (Choice of one), Garlic Mashed Potatoes, Vegetable Medley, Beef Tenderloin (with carver), Baked Chicken, Dinner Rolls, Assorted Desserts, Coffee and Iiced Tea
\$41.95 Carver: \$75.00/hour

Dinner Entrees

Plated dinner are recommended for parties of 50 or less

All entrées include our house salad served with balsamic vinaigrette, dinner rolls, dessert, coffee and tea

Surf & Turf

Grilled Filet Mignon, Crab Stuffed Shrimp, Served with Steamed Asparagus, and Rosemary Roasted Potatoes

Market Price

Grilled Fresh Catch

Grilled Fresh Local Catch topped with Lump Crabmeat in a Butter sauce, Served with Herb Risotto and Sautéed Broccoli

Market Price

Bruschetta Airline Chicken Breast

Chicken Breast topped with fresh tomato bruschetta with a balsamic reduction, Served with Rice Pilaf and Fresh Vegetable Medley

\$32.95

Roasted Prime Rib

Slow Roasted Prime Rib topped with Au Jus, Served with Garlic Mash Potatoes, Fresh Green Beans

\$34.95

Roasted Pork Loin

Roasted Pork Loin topped with a Glaze, served with Wild Mushroom Risotto and Fresh Green Beans

\$28.95

Spirits

Open Bar – by Consumption

House Brands \$5.50 Call Brands \$7.00
Premium Brands \$9.00 Cordials \$6.50

House Wine: Merlot, Cabernet Sauvignon, Chardonnay \$6.00
Domestic Beer: Bud, Bud Light, Miller Light \$5.00
Import Beer: Heineken, Corona \$6.00

Cash Bar – Guest Charged Per Drink

House Brand \$5.50 Call Brands \$7.00
Premium Brands \$9.00 Cordials \$6.50
House Wine \$6.00 Domestic Beer \$5.00
Import Beer \$6.00 Soft Drinks \$1.50

Call Brands

Canadian Club or VO Beefeaters or Seagram's
Jack Daniels Bacardi or Captain Morgan's
Dewar's Smirnoff Vodka
House Wine Domestic Beer

Premium Brands

Crown Royal Courvoisier
Chivas Regal Jose Cuervo
Makers Mark Bombay Gin
Absolute Vodka or Stolichnaya Southern Comfort
Import Beer: Heineken, Corona

By The Gallon

Mimosas \$40 Rum Punch \$60
Margaritas \$60 Non-Alcohol \$30

Coffee Station with Cordials

Choice of three:
Amaretto Bailey's Irish Cream
Grand Marnier Kahlua
Frangelico
\$8.50/person

A \$25.00 per hour bartending fee will be charged for each bar. The fee will be waived if liquor sales exceed \$500.00

Menu Prices

Enclosed for your consideration are suggested menu selections. We would be more than happy to discuss alternative recommendations. All quoted prices are subject to change due to the fluctuation of food costs. We cannot make a firm commitment until 90 days prior to the function. Please note that the prices quoted do not include a twenty-two percent (22%) service charge and 6% sales tax. The entire service charge is distributed as a gratuity to Pelican Beach Management, Inc. employees. Service charges and taxes are subject to change. All menus will be considered final 14 days prior to the event.

Menu Selection

Your menus should be selected and submitted to the Sales Department a minimum of four weeks prior to your event. All food & beverage services are available exclusively through our food and beverage department. No outside caterers or self-catering permitted. Due to health regulations, food will not be packaged "to go".

Number of Guarantee

Food and beverage require a guarantee of the final attendance. The guarantee should be given to our office no later than fourteen (14) days prior to the day of the event. If the number should increase or decrease dramatically please let us know as soon as possible. We will prepare 5% over the guarantee count. These numbers represent the minimum guarantee for the function and may not be lowered. All charges will be based on the guaranteed number or the number actually served whichever is greater. If a guarantee number is not received 14 days prior to the event the number stated on the contract will be our binding guarantee. Should you require an overset exceeding 5% of the guarantee number, a labor charge will apply.

Outdoor Functions

All outdoor functions will have an alternate backup location assigned. Pelican Beach resort reserves the right to make the decision to move outdoor functions to an alternate location based on current weather conditions, to include rain, temperature and wind.

Service Charges

An additional fee will apply to all food and beverage functions held at locations other than the conference center.

Terrace Meeting Room \$200.00
Dolphin Meeting Room \$150.00
Beachside Deck / Beach Bar \$500.00

Deposit and Payment

We require payment in full 14 days prior to the event when the final head count is due. Open bars required a credit card guarantee to secure the account and will be billed at the conclusion of the event.

Cancellation

Notice of cancellation must be made to the director of sales (850) 837-0339 ext. 506 or (800) 431-9281. We will accept cancellations up to fourteen (14) days prior to your function. If cancellation is not made by this time it will be necessary to charge the full amount of the contract.

Tax Exempt

If your group is taxed exempt, from paying Florida tax, please provide us with a copy of your Florida Certificate of Exemption.

Service Charges

- A labor charge of \$225 per Chef, Bartender, Sommelier or Attendant will be added to the Banquet Event Order. Cash events require approval by Pelican Beach Management, LLC in advance of an event. Minimum costs will apply.

Pool/Deck Events

Due to the architectural nature of the pool(s) and deck(s), and for the safety of all guests, additional lighting may be required for an event. Lighting charges may be added to all client invoices as installed. Pelican Beach Management, LLC reserves the right to make the final decision to use indoor facilities in case of inclement weather on the day of the event. Lifeguard(s) are required for pool events at a charge of \$175 each.

Floor Plans

Floor plans may be submitted by Pelican Beach Management, LLC to the Okaloosa County Fire Department for events of one-hundred fifty (150) guests or more. These floor plans must be to scale and include all décor, audiovisual and room set-up requirements. Approval of the plans may be charged by the Okaloosa County Fire Department and billed to you on your Banquet Event Order.

Floor plans are final once approved by the Fire Department. No additional equipment, tables, or décor may be added. The Okaloosa County Fire Department will allow deletion of equipment, tables and décor from the final floor plan.

Audio Visual

Pelican Beach Management, LLC audio visual department is recommended for events requiring audiovisual equipment. Clients using outside vendors may be charged an accommodation fee for these services.

Florida Clean Indoor Air Act

By Florida State Law, smoking is prohibited in indoor public spaces. As a result, all Pelican Beach Resort Meeting Rooms, Ballrooms and Public Promenades are designated as NON SMOKING. The Florida Clean Indoor Air Act does not provide exemption for private events; therefore, any person or groups using these areas do not have the option of waiving the no smoking regulation for a closed event.

Decorations/Displays/Resort Logo

Affixing any materials to the walls, floors, ceilings or furnishings is not permitted. Additional charges may be incurred for Pelican Beach Management, LLC to handle any banners, posters and signs. Displays, signs and/or decorations may not be used unless approved in advance by Pelican Beach Management, LLC. If approved, the client agrees to be responsible for any damage done to Pelican Beach Management, LLC property during the time the premises are under the client's control. This also includes any excessive cleanup made necessary by outside decorators or agencies during set-up or teardown. The cleanup fee for confetti cannons shall be \$1,000. The use of glitter in a confetti cannon is not permitted. If glitter is utilized, the cleanup fee will be reassessed. If an outside decorator/agency is approved and contracted, it is the responsibility of the client's organization to ensure the decorator provides the Okaloosa County Fire Department with all proper certification or fire retardant materials. The decorator must provide in advance such certificates and have in their possession at the time of set-up for presentation upon request by Pelican Beach Management, LLC and/or Okaloosa County Fire Department .

Liability and Indemnification

Group agrees to protect, indemnify, defend, and hold harmless Pelican Beach Management, LLC, its subsidiaries, affiliates, officers, employees, agents and contractors against all claims, losses, or damage to persons or property, government charges, fines and costs (including reasonable attorney's fees) arising out of or connected with the use of the facilities, including but not limited to the installation, removal, maintenance, occupancy or use of the premises, or any part thereof, by Group, or any guest, invitee or agent of the Group or any independent contractor hired by Group, except those claims arising out of sole negligence or willful misconduct of Pelican Beach Management, LLC. The Group, and any and all vendors or contractors utilized by the Group shall be required to obtain a certificate of insurance with a minimum general liability coverage of at least \$1,000,000 per occurrence; automobile liability insurance at a minimum \$1,000,000 per occurrence and statutory workers' compensation insurance (based on Nevada law). Group must name Pelican Beach Management, LLC, its subsidiaries, affiliates, officers, employees, agents, and contractors as additional insured as respect to the general liability. Certain circumstances may require more coverage, please consult with your catering manager to clarify the amount of coverage required.

Obligations

If our obligations under this Agreement are not met for any reason beyond our control, our failure is completely excused and we may cancel this Agreement by returning your deposit. The following is a partial list of events that, if they occur, would be considered beyond our control: strikes, labor disputes, accidents, government restrictions on travel, hotel operations, goods or supplies, acts of war and acts of God or similar unforeseen unanticipated events causing impossibility in our ability to perform. Location of event(s) not guaranteed and can be changed by Pelican Beach Management, LLC as needed. Every effort to minimize relocations will be made.

Advertising of Events

Organization/Client shall not use without Pelican Beach Management, LLC's prior written consent, the names, trademarks, service marks, art work, designs, or copyrighted materials of Pelican Beach Management, LLC, or its related subsidiary companies, in (a) any advertising, publicity, press release, client list, presentation, or promotions; (b) to express or to imply any endorsement of Pelican Beach Resort or its services, or (c) in any manner other than as expressly provided in these policies.

Merchandise for Sale

Any function with an admission charge or fee, or has merchandise for sale, must be approved and licensed with the Okaloosa County License Board. A copy of the certificate must be presented to the Catering office at least fourteen (14) days prior to the event.

Loss or Damage

Pelican Beach Management, LLC is not responsible for loss or damage to any property the organization or its guests bring to Pelican Beach Resort, before, during or after the use of the facilities.

Security

Client or Pelican Beach Management, LLC may require security for certain events. Only Pelican Beach Management, LLC security or an approved outside security firm may be used.

Shipping/Packages

There will be handling charges for incoming and outgoing packages. Each incoming package must be labeled with the name of the registered guest who is responsible for the handling charges.