



2020 EXCLUSIVE WEDDING PACKAGE

Our Exclusive Wedding Packages includes:

- 4 Hours Continuous Premium Selection Beverage Service with a dedicated bartender
- Butler passed Hors d'oeuvres
- Full Linen Tables and Napkins
- Personalize Menu Card
- Selection of French Rolls and Butter
- Exclusive Four Course Dinner Menu
(1 Selected 1st Appetizer, 2nd Appetizer, 1 Entree and 1 Dessert)
- Freshly Brewed Coffee, Decaffeinated Coffee and Harney's and Son Tea Selection

(Kindly contact Murad at Info@Pelicanbaytci.com to reserve)

* Valid from January 2020 till December 2020 / Beach or Off Location catering will incur a \$1000 fee / Price subject to change to any duty changes



All prices subject to 12% sales tax , 10% service charge and 10% gratuities
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HORS D'OEUVRES SELECTION

Please select your choice of 3
(6pcs per person)

Vegetarian

Tomato Bruschetta on Crostini
Vegetable Spring Roll
Warm Mushroom Ragout on Crostini

Meat

Curried Beef Spring Rolls, Sweet Chili Dip
Thai Beef Salad on Crispy Wonton
Tropical Chicken Salad on Crostini
Chicken Satay, Peanut Chilly Dip
Thai Beef Satay, Chimichuri Dip
Stilton Stuffed Meatballs Marinara Dip

Seafood

South Caicos Conch Fritters, Island Cocktail Sauce
Daily Catch Fish Fingers, Tartar Sauce
Peruvian Snapper Chevice, Roasted Corn
Conch Chowder Shooters

DELUXE HORS D'OEUVRES

Caicos Lobster Dim Sum, Plum Sauce (Seasonal)
Mini Angus Beef Burger Caramelized Onion
Petite Beef Wellington
Tuna Tartar on Crispy wonton
Thai Crab Cakes, Cilantro Aioli
Coconut Fried Shrimp, Sweet Chilly Dip
Additional \$5 per item, per guest

LIVE COOKING STATION

Sautéed Lump Crab Cakes
Pineapple Vin Blanc Sauce
Additional \$12.00 per guest

TCI Conch Salad

Fresh Local Conch
Diced Tomatoes, Onion, Bell Peppers
Lime Juice, Orange Juice, Scotch Bonnet
Additional \$5.00 per guest

Tuscan Pasta Statio. Wild Mushroom Risotto

with Arugula Salad

Penne Arrabiata

with Shaved Parmesan

Additional \$10.00 per guest

BEVERAGE SERVICE

4 HOURS PREMIUM LIQUORS

Gilbey's Gin
Absolut Vodka
Canadian Club Whiskey
Bambarra Rum
Dewar's White 12-Year Scotch
Sauza Tequila
Corona, Heineken, Coors Light
Turks Head Lager & Turks Head Amber
Pelican Bay Bottled Water
Assorted Soft Drinks
Pelican Bay Selection of Red & White Wines

**Bar service extension will be \$15 per hour
should you wish to enhance your beverage selection**

DELUXE LIQUORS

Tanqueray Gin
Grey Goose Vodka
Canadian Club Whiskey
Bambarra Reserve Rum
Johnnie Walker Black Label Scotch
Patron Tequila
Turks Head Lager & Turks Head Amber
Bottled Sparkling & Still Water
Assorted Soft Drinks
Pelican Bay Selection of Red & White Wines
Additional \$20 per guest

Further enhancements

Service by bottle

Veuve Clicquot Champagne	\$105.00
Moet Chandon Imperial	\$95.00
Dom Perignon Vintage	\$250.00
Bambarra Trouvedor 15Y	\$145.00
Patron Silver	\$185.00
Johnnie Walker Black	\$200.00
Chivas Regal	\$150.00
Jack Daniels Bourbon	\$175.00
Glenmorangie Original	\$225.00
Graham's Six Grape Port	\$85.00
Grand Marnier	\$175.00
Amaretto Disaronno	\$140.00
Baileys Irish Cream	\$140.00
Campari	\$105.00
Chambord	\$105.00
Cointreau	\$125.00

FIRST APPETIZER

Please select one first course appetizer

If you wish to have a choice of two there will be a \$5.00 supplement per person

Tomato and Mozzarella Stack

Buffalo Mozzarella, Arugula, Aged Balsamic

Ashland Farm Greens, Red and Yellow Cherry Tomatoes, Balsamic Dressing

Classic Caesar

Romaine Lettuce , Brown Butter Croutons, Shaved Parmesan

Vichyssoise Soup

Chilled Cream of Idaho Potato and Leek, topped with Tobacco Leek

SECOND APPETIZER

Please select one second course appetizer

If you wish to have a choice of two there will be a \$5.00 supplement per person

Roasted Tomato Goat Cheese Tart with Frisée

Aged Balsamic Reduction and Extra Virgin Olive Oil

Lobster Bisque (Seasonal)

South Caicos Creamy Lobster, served with a Lobster Wonton

Curried Beef Spring Roll

Cumin Ground Sirloin Served with Cilantro Honey Chili

Beef Carpaccio and Arugula Salad

Parmesan Crostini Twist, Caper-Mayonnaise Drizzle

Island Conch Chowder

Tender South Caicos Conch, Potatoes, Carrot, Celery, Onion, Finished with Fresh Herbs

ENTRÉE SELECTION

Please select one entree course

If you would like to have your guests be able to choose between two there would be an additional charge of \$12.00 per person on the highest of the two chosen entrees

Blackend Red Snapper

Yukon Gold Mashed Potatoes, Vegetable Bundle
\$168 per guest

Lime Cilantro Marinated South Caicos Lobster (Seasonal)

Zesty Cous-Cous and Grilled Vegetables
\$179 per guest

Seared Salmon Fillet

Sticky Coconut Rice, Sweet Soy Mirin, Seasonal Vegetables
\$169 per guest

Lemon Grass U-8 Jumbo Shrimps & Scallops

Basmati Rice Pilaf, Thai Green Curry Vegetables
\$183 per guest

Pan-fried Caicos Grouper

Roasted Corn Potato Mash, Grilled Squash and Brown Butter Cream
\$169 per guest

Colorado Rack of Lamb

Creamy Potato Mash, Vegetable Bundle and Sherry Mushroom Sauce
\$181 per guest

Black Angus Beef Tenderloin

Double Baked Crushed Potatoes, Creamed Spinach, Merlot Jus
\$179 per guest

Jerk Corn Fed Chicken Breast

Pigeon Peas and Rice, Ratatouille and Sweet Plantain
\$164 per guest

Veal Scallopini

Herbed Roasted Potato, Seasonal Vegetables, Lemon Caper Tomato Blanc
\$175 per guest

Tri-Mushroom Risotto

Parmesan Shavings, Truffle Oil and Zucchini Tempura
\$159 per guest

Herb Petite Filet Mignon and Teriyaki Glazed Salmon

Yukon Potato Mash, Seasonal Vegetable, Merlot Jus
\$186 per guest

Chicken Asparagus Roulade & Seared Grouper

Basmati Pilaf, Vegetable Bundle and Roasted Pimento Cream
\$179 per guest

DESSERT SELECTION

Dark Chocolate Tart
Served with Mascarpone Cream

Homemade Pineapple Strudel
Served with Coconut Cream Anglaise

New York Cheesecake

Warm Banana Loaf
Served with Vanilla Ice Cream

illy's Espresso Crème Brulee

Homemade Tiramisu

Welcome Reception Ideas ?

Please contact murad for suggestions

Farewell Breakfast & Brunch ?

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Looking forward to welcome you to Pelican Bay Restaurant and Bar

