



## 2017 EXCLUSIVE WEDDING PACKAGE

### Our Exclusive Wedding Packages includes:

5 Hours Countinous 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](mailto:Info@Pelicanbaytci.com) to reserve)

\* Valid from January 2017 till December 2017 / Beach or Off Location catering will incur a \$1000 fee / Price subject to change to any duty changes



## 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 Station

#### Wild Mushroom Risotto

with Arugula Salad

#### Penne Arrabiata

with Shaved Parmesan

**Additional \$10.00 per guest**

## BEVERAGE SERVICE

### PREMIUM LIQUORS

Gilbey's Gin  
Smirnoff Vodka  
Canadian Club Whiskey  
Bambarra Rum  
Dewar's White 12-Year Scotch  
Topaz 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

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**

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  
\$178 per guest

### **Seared Salmon Fillet**

Sticky Coconut Rice, Sweet Soy Mirin, Seasonal Vegetables  
\$168 per guest

### **Lemon Grass U-8 Jumbo Shrimps & Scallops**

Basmati Rice Pilaf, Thai Green Curry Vegetables  
\$182 per guest

### **Pan-fried Caicos Grouper**

Roasted Corn Potato Mash, Grilled Squash and Brown Butter Cream  
\$168 per guest

### **Colorado Rack of Lamb**

Creamy Potato Mash, Vegetable Bundle and Sherry Mushroom Sauce  
\$180 per guest

### **Black Angus Beef Tenderloin**

Double Baked Crushed Potatoes, Creamed Spinach, Merlot Jus  
\$178 per guest

### **Jerk Corn Fed Chicken Breast**

Pigeon Peas and Rice, Ratatouille and Sweet Plantain  
\$163 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  
\$158 per guest

### **Herb Petite Filet Mignon and Teriyaki Glazed Salmon**

Yukon Potato Mash, Seasonal Vegetable, Merlot Jus  
\$185 per guest

### **Chicken Asparagus Roulade & Seared Grouper**

Basmati Pilaf, Vegetable Bundle and Roasted Pimento Cream  
\$178 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**

**Farewell Breakfast & Brunch**

**Please ask for suggestions**

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**Looking forward to welcome you to Pelican Bay Restaurant and Bar**

