Special Events Menu

$75 per person Plated\*

20% Service Charge added to all food & beverage costs

Non-Alcoholic Beverages Included

**Pick one salad or soup for each guest:**

House salad – mixed greens tossed in berry peppercorn vinaigrette. Topped with almonds, parmesan cheese, and Kiwanda Cream Ale soaked craisins. Served with fresh baked bread.

-or-

Caesar Salad – romaine lettuce, parmesan cheese, and house-made croutons tossed in Caesar dressing. Served with fresh baked bread.

-or-

Clam Chowder- House made award winning clam chowder. Served with fresh baked bread. **Add $5 per person**

**Pick 2 entrée options to offer your guests:**

Risotto with Prawns

House-made pesto combined with creamy rich risotto and five prawns

Grilled Salmon

Lemon and herb cured, served with garlic mashed potatoes, seasonal vegetable and topped with Head Out Hefe Lemon Herb Sauce

Alaskan Cod Fish and Chips

Kiwanda Cream Ale and Panko crusted cod, served with housemade coleslaw, lemon wedge,

beer-battered fries and tartar sauce

Kiwanda Cream Ale Citrus Herb Brined Chicken Breast

Served with sweet potato mashed potatoes with pine nut and fresh basil, seasonal vegetable, and white wine cream sauce

Flat Iron Steak

With Updrift IPA béernaise sauce, roasted red skin potatoes and vegetable

Herb Brined Pork Loin

Stuffed with roasted apples, fresh herbs and garlic, served with mashed potato, seasonal vegetable and maple-bacon gastrique

White Wine Linguine - Vegetarian

Linguine pasta tossed with grilled zucchini, blistered tomato, roasted garlic, wild arugula & red chili flakes, topped with extra virgin olive oil and shaved parmesan

\*Entrée counts must be collected from guests and provided to chef at least 14 days in advance

\*Individual place cards coded with the entrée selection must be provided for each guest

A la carte Hors d’oeuvres- Optional

\*Minimum of 2 dozen per order

\*Pick 2 Hors D'oeuvres to offer your guests

Miniature Smoked Tri-tip Cups\* - $45 per dozen

Diced house smoked tri-tip mixed with shallot and capers,

served in a fresh-baked phyllo cup, topped with melted Brie Cheese

Lamb & Zucchini Spiedini\* - $50 per dozen

Tender pieces of lamb seasoned with cumin, chilies, and pepper skewered with quartered zucchini and grilled to perfection.

Roasted Red Pepper and Goat Cheese Croquettes\* - $45 per dozen

Crisp-fried potato dumplings, served with remoulade and fresh chives

Tomato & Basil Bruschetta\* - $35 per dozen

Diced tomatoes, roasted garlic, red onion, and basil mounded on a crispy crostino

and finished with lemon zest and balsamic reduction

Fresh Mozzarella with Roasted Tomato\* - $35 per dozen

Fresh mozzarella skewered with herb-marinated heirloom cherry tomatoes

Roasted Vegetable Skewers\* - $35 per dozen

Herb-marinated Portobello mushrooms, artichoke hearts, red peppers, and red onions, served with a sherry-balsamic reduction

Vegan Stuffed Mushrooms\* - $45 per dozen

Large white mushrooms stuffed with wild mushrooms, seasonal vegetables, vegan mozzarella cheese,

and fresh herbs

Prosciutto Stuffed Mushrooms\* - $45 per dozen

With sun-dried tomato and provolone

Shrimp Cocktail with Chipotle Sauce\*- $50 per dozen

Poached shrimp, dressed in chipotle cocktail glaze, served on a cucumber medallion, and finished with fresh cilantro

Seasonal Fruit Platter - $85

Tray is enough for 20-25 people

Crudités Platter - $85

Tray is enough for 20-25 people

An assortment of fresh vegetables served with house made ranch, house made hummus, Kiwanda Cream Ale aioli, and remoulade

Local Cheese Tray - $165

Tray is enough for 20-25 people

Locally produced with four assorted Local cheeses and gourmet crackers

**PELICAN BREWING 2024 ROOM RENTAL RATES**

The room rental rate applies to any exclusive-use events and to every extended use engagement. If you have a date in mind, please inquire about the room availability or alternative options. Guest minimum flexibility November-March.

 Fridays, Saturdays, Sundays Mondays-Thursdays

 60 guest minimum 40 guest minimum

January Weekends $1000 Room Rental Weekdays $500 Room Rental

February     Weekends $1000 Room Rental Weekdays $500 Room Rental

March               Weekends $2250 Room Rental Weekdays $1250 Room Rental

April                 Weekends $2250 Room Rental Weekdays $1750 Room Rental

May Weekends $3250 Room Rental Weekdays $2500 Room Rental

June   Weekends $3250 Room Rental    Weekdays $2750 Room Rental

July Unfortunately, we do not host private parties in July

In order to host an event in July, there would be a $25,000 minimum in place

August Unfortunately, we do not host private parties in August

In order to host an event in August, there would be a $25,000 minimum in place

September        Weekends $3250 Room Rental     Weekdays $2750 Room Rental

October             Weekends $3250 Room Rental Weekdays $2000 Room Rental

November          Weekends $1000 Room Rental Weekdays $500 Room Rental

December       Weekends $1000 Room Rental Weekdays $500 Room Rental