



A Tampa Tradition

WATERFRONT WEDDINGS AND EVENTS



Rusty Pelican

Wedding Ceremony Information

The Rusty Pelican Restaurant and Banquet Center offers you the perfect setting for your Wedding Ceremony or Vow Renewal. Performed Indoors or at our Beautiful Private Bayside Gazebo, Theatre style seating with chairs and a Coordinator to facilitate and orchestrate the Wedding Day.

❖ \$895 ❖

ADDITIONAL INFORMATION

Extended hours are available... Inquire for details.

No Room Rental Charges or Bartender Fee with the Wedding Bar Package.

No Food or Beverage may be brought onto or taken off premises.

(Exception of a Wedding Cake)

Children's and Vegetarian Menus are available.

Seating Charts, Place Cards, Favors, Centerpieces are the responsibility of the Host.

WITH A FULL PACKAGE RECEPTION

Complimentary Limousine Transportation to Your Wedding for the Bride.

(From our Partnering Hotels or a Nearby Church)

BAR

TRADITIONAL

Well Brand Cocktails,
Fine California Wines,
Budweiser, Bud Light, Miller Lite,
Heineken, Stella Artois, Corona

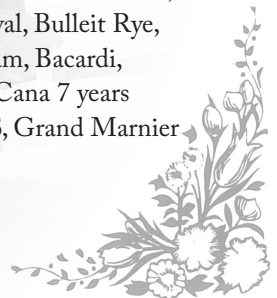
DELUXE

Call Brand Cocktails,
Fine California Wines,
Budweiser, Bud Light, Miller Lite,
Heineken, Stella Artois, Corona
Captain Morgan, Bacardi,
Dewar's White Label, Seagram's 7,
New Amsterdam Vodka and Gin,
Jim Beam, Evan Williams
E & J Brandy

PREMIUM

Premium Brand Cocktails,
Fine California Wines,
Budweiser, Bud Light, Miller Lite,
Heineken, Stella Artois, Corona
Grey Goose, Tito's, Patron Silver,
Johnnie Walker Black Label,
Crown Royal, Bulleit Rye,
Jim Beam, Bacardi,
Flor de Cana 7 years
Hennessy VS, Grand Marnier

Taxable Service Charge & State Sales Tax will be added to all pricing.





Traditional

FOUR HOUR WEDDING PACKAGE

*Individual Package Price Includes the Following:



THREE CONSECUTIVE HOUR OPEN BAR

Featuring Unlimited *Well* Brand Cocktails,
Imported & Domestic Beer, Wine, Assorted Soft Drinks
(Upgraded Bar Options Available)

RECEPTION COLD STATION

Imported and Domestic Cheeses with Gourmet Crackers
Sliced Seasonal Fruit Display

BUTLER SERVICE HOT HORS D'OEUVRES

Selection of Three Hot Hors d'Oeuvres
Based On Three Pieces Per Person

CHAMPAGNE TOAST

THREE COURSE SERVED MENU

(See Page 10 for Menu Description)

Entrée Selections

<i>Chicken Marsala</i> \$85	<i>Full Cut Filet Mignon</i> \$97
<i>Chicken Piccata</i> \$85	<i>Roast Prime Rib of Beef</i> \$92
<i>Southern Bourbon Chicken</i> \$85	<i>Grouper w/Crab Meat Stuffing</i> \$95
<i>Petite Filet & Salmon</i> \$93	<i>Petite Filet & Lobster</i> \$102
<i>Petite Filet & Chicken</i> \$92	<i>Broiled Salmon</i> \$93
<i>Chicken Marsala & Shrimp Scampi</i> \$90	

~OR~

ULTIMATE GRAND BUFFET \$95

(See page 9 for Menu Selections)

CUTTING & SERVING OF YOUR WEDDING CAKE

Freshly Brewed Coffee & Tea Service

Floor Length Table Linen & Napkins (White, Ivory, Black)

Chiavari Chairs with Cushions (a selection of colors)

Taxable Service Charge & State Sales Tax will be added to all pricing.



Deluxe

FOUR HOUR WEDDING PACKAGE

*Individual Package Price Includes the Following:



FOUR CONSECUTIVE HOUR OPEN BAR

Featuring Unlimited *Call* Brand Cocktails,
Imported & Domestic Beer, Wine, Assorted Soft Drinks
(Upgraded Bar Options Available)

RECEPTION COLD STATION

Imported and Domestic Cheeses with Gourmet Crackers
Sliced Seasonal Fruit Display

BUTLER SERVICE HOT HORS d'OEUVRES

Selection of Four Hot Hors d'Oeuvres
Based On Four Pieces Per Person

CHAMPAGNE TOAST

WINE SERVICE WITH DINNER

THREE COURSE SERVED MENU

(See Page 10 for Menu Description)

Entrée Selections

<i>Chicken Marsala</i> \$97	<i>Full Cut Filet Mignon</i> \$111
<i>Chicken Piccata</i> \$97	<i>Roast Prime Rib of Beef</i> \$104
<i>Southern Bourbon Chicken</i> \$97	<i>Grouper w/Crab Meat Stuffing</i> \$108
<i>Petite Filet & Salmon</i> \$105	<i>Petite Filet & Lobster</i> \$115
<i>Petite Filet & Chicken</i> \$104	<i>Broiled Salmon</i> \$105
<i>Chicken Marsala & Shrimp Scampi</i> \$102	

~OR~

ULTIMATE GRAND BUFFET \$107

(See page 9 for Menu Selections)

CUTTING & SERVING OF YOUR WEDDING CAKE

Freshly Brewed Coffee & Tea Service

Floor Length Table Linen & Napkins (White, Ivory, Black)

Chiavari Chairs with Cushions (a selection of colors)

Taxable Service Charge & State Sales Tax will be added to all pricing.



Premier

FOUR HOUR WEDDING PACKAGE

*Individual Package Price Includes the Following:



FOUR CONSECUTIVE HOUR OPEN BAR

Featuring Unlimited *Premium* Brand Cocktails,
Imported & Domestic Beer, Wine, Assorted Soft Drinks

(Upgraded Bar Options Available)

RECEPTION COLD STATION

Imported and Domestic Cheeses with Gourmet Crackers
Sliced Seasonal Fruit Display

BUTLER SERVICE HOT HORS d'OEUVRES

Selection of Five Hot Hors d'Oeuvres

Based On Five Pieces Per Person

Rusty Pelican Seafood Raw Bar

CHAMPAGNE TOAST WITH CHOCOLATE COVERED STRAWBERRIES

WINE SERVICE WITH DINNER

THREE COURSE SERVED MENU

(See Page 10 for Menu Description)

Entrée Selections

Chicken Marsala \$113

Chicken Piccata \$113

Southern Bourbon Chicken \$113

Petite Filet & Salmon \$121

Petite Filet & Chicken \$120

Chicken Marsala & Shrimp Scampi \$118 ~OR~

Full Cut Filet Mignon \$124

Roast Prime Rib of Beef \$120

Grouper w/Crab Meat Stuffing \$122

Petite Fillet & Lobster \$131

Broiled Salmon \$119

ULTIMATE GRAND BUFFET \$122

(See page 9 for Menu Selections)

CUTTING & SERVING OF YOUR WEDDING CAKE

Freshly Brewed Coffee & Tea Service

Floor Length Table Linen & Napkins (White, Ivory, Black)

Chiavari Chairs with Cushions (a selection of colors)

Taxable Service Charge & State Sales Tax will be added to all pricing.



Wedding Brunch

FOUR HOUR WEDDING PACKAGE

*Individual Package Price Includes the Following:



CELEBRATE WITH ONE HOUR OF CHAMPAGNE, MIMOSAS AND ORANGE JUICE
(Upgraded Bar Options Available)

HORS d'OEUVRES HOUR DISPLAY

Imported and Domestic Cheeses with Gourmet Crackers
Sliced Seasonal Fruit Display

BAKER'S STATION

Muffins, Croissants, Bagels, Assorted Danish

BREAKFAST

Fluffy Scrambled Eggs, Crisp Bacon, Sausage Links, Breakfast Potatoes

SALAD COURSE

(Select Two)

Garden Greens w/Assorted Dressings, Classic Caesar Salad
Mesclun Salad with Feta Cheese, Pasta Salad, Shrimp & Pasta Salad
Marinated Cucumbers & Tomatoes, Asian Cashew Chicken Salad

MAIN COURSE

Accompanied with Chef's Farm Fresh Vegetables

POULTRY

(Select Two)

SEAFOOD

Chicken Marsala
Chicken Piccata
Southern Bourbon Chicken

Mahi Mahi
Broiled Salmon
Lemon Basil Grouper

CLASSICS

Grilled Chicken Alfredo with Penne
Shrimp Mediterranean
Pasta Pomodoro
Paella

MEAT

Blackened Beef w/Corn & Pepper Sauce
Carved Flat Iron Steak, London Broil
Asian Stir Fry (Beef or Chicken)
Roasted Pork Loin

CUTTING & SERVING OF YOUR WEDDING CAKE

Freshly Brewed Coffee & Tea Service

Floor Length Table Linen & Napkins (White, Ivory, Black)

Chiavari Chairs with Cushions (a selection of colors)

\$56.95 per person (A minimum of 50 guests guaranteed)

Brunch Package Reception Hours from 10:30 a.m. to 2:30 p.m.

Taxable Service Charge & State Sales Tax will be added to all pricing.



Wedding Luncheon

FOUR HOUR WEDDING PACKAGE

*Individual Package Price Includes the Following:



TWO CONSECUTIVE HOUR OPEN BAR

Featuring Unlimited *Well* Brand Cocktails,
Domestic Beer, Wine, Assorted Soft Drinks
(Upgraded Bar Options Available)

RECEPTION COLD STATION

Imported and Domestic Cheeses with Gourmet Crackers
Sliced Seasonal Fruit Display

CHAMPAGNE TOAST

THREE COURSE PLATED MENU

(See Page 10 for Menu Description)

Entrée Selections

<i>Chicken Marsala</i> \$65	<i>Petite Filet & Chicken</i> \$74
<i>Chicken Piccata</i> \$65	<i>Roast Prime Rib of Beef</i> \$71
<i>Southern Bourbon Chicken</i> \$65	<i>Grouper w/Crab Meat Stuffing</i> \$74
<i>Petite Filet & Salmon</i> \$75	<i>Broiled Salmon</i> \$72

~OR~

ULTIMATE GRAND BUFFET \$75

(See page 9 for Menu Selections)

CUTTING & SERVING OF YOUR WEDDING CAKE

Freshly Brewed Coffee & Tea Service

Floor Length Table Linen & Napkins (White, Ivory, Black)

Chiavari Chairs with Cushions (a selection of colors)

Luncheon Package Reception Hours from 11:00 a.m. to 3:00 p.m.

THE RUSTY PELICAN

“FROM THIS DAY FORWARD”

**PROMISES THAT YOUR BEAUTIFUL WEDDING
MEMORIES WILL TRULY LAST A LIFETIME**

Taxable Service Charge & State Sales Tax will be added to all pricing.



HORS d'OEUVRES

SELECTIONS

Caribbean Chicken Brochettes

Mini Chicken Cordon Bleu

Franks en Croute

Asian Pork Pot Stickers

Antipasto Skewer

Swedish ~or~ Italian Meatballs

Fried Ravioli with Marinara Sauce

Spring Rolls

Beef Empanadas

Fried Mac & Cheese with Lobster Cream Sauce

Bacon Wrapped Scallops

Coconut Fried Shrimp

Spanikopita with Yogurt Dip

ADDITIONAL HORS d'OEUVRES

(100 pieces)

OYSTERS \$175

MINI CRAB CAKES \$350

MINI BEEF WELLINGTON \$300

SUSHI \$240

JUMBO GULF SHRIMP \$290

SPICY AHI TUNA \$350

Taxable Service Charge & State Sales Tax will be added to all pricing.



WEDDING ULTIMATE GRAND BUFFET SELECTIONS

A Minimum of 50 Guests Must Be Guaranteed

SALADS

(Select Two)

*House Salad w/Two Dressings
Classic Caesar Salad
Mesculin Salad w/Feta Cheese
Pasta Salad
Marinated Cucumbers & Tomatoes
Shrimp & Pasta Salad
Grand Fruit Compote*

MAIN COURSE SELECTION

(Dinner Buffet Select Three Entrées – Lunch Buffet Select Two Entrées)

POULTRY

*Chicken Marsala
Chicken Southern Bourbon
Chicken Piccata
Blackened Chicken
w/Roasted Peppers & Tomatoes*

CLASSICS

*Pasta Pomodoro
Shrimp Mediterranean
Grilled Chicken Alfredo with Penne
Paella*

MEAT

*Blackened Beef w/Corn & Pepper Sauce
Carved Flat Iron Steak
London Broil
Roasted Pork Loin*

SEAFOOD

*Mahi Mahi
Broiled Salmon
Lemon Basil Grouper*

ACCOMPANIMENTS

(Select Two)

*Crusted Cheese Potato, Rusty Pelican Mashed Potatoes,
Bow Tie Scampi Pasta, Herb Vegetable Rice*

*All Buffet Meals are served with our Chef's Choice Seasonal Vegetables,
Fresh Baked Rolls and Butter
Freshly Brewed Coffee & Tea Service*

Taxable Service Charge & State Sales Tax will be added to all pricing.



THREE COURSE SERVED MENU SELECTIONS

*Included is a House Salad, Chef's Farm Fresh Vegetables,
Fresh Baked Rolls & Butter*

*ALL MEALS ARE SERVED WITH A CHOICE OF :
Crusted Cheese Potato, Rusty Pelican Mashed Potatoes,
Bow Tie Scampi Pasta or Herb Vegetable Rice.*

ENTRÉE

(Please select one)

- Chicken Marsala*, Topped with a Marsala Mushroom Sauce
Southern Bourbon Chicken, Topped with Mushrooms & Fresh Asparagus
Chicken Piccata, with a Lemon Butter Sauce
Chicken Scallopini, Seasoned Marinated Mushrooms, Spinach & Fresh Rosemary
- Petite Filet & Salmon*, Topped with a Lemon Caper Sauce
Petite Filet & Chicken, One Choice of Sauce
Chicken Marsala & Shrimp Scampi, Joined for a Savory Taste
- Filet Mignon (The Finest Cut)*, Charbroiled to Perfection
Roast Prime Rib of Beef, with au Jus
- Grouper w/Crab Meat Stuffing*, Finished with Hollandaise Sauce
Petite Filet & Lobster, Crowned with an Herb Butter

DESSERT



CUTTING & SERVING OF YOUR WEDDING CAKE

Freshly Brewed Coffee & Tea Service

Taxable Service Charge & State Sales Tax will be added to all pricing.



ADDITIONAL MENU CONSIDERATIONS

ICE CARVING

Your Choice of a Variety of Designs \$275

CARVED MEAT STATIONS

(Chef Fee of \$55 for One Hour)

All Carving Stations Include Silver Dollar Rolls & Condiments

(Serves 25 guests)

TENDERLOIN OF BEEF \$275

ROAST LOIN OF PORK \$170

(Serves 50 Guests)

PRIME CASINO BEEF \$195

SOUTHERN BOURBON GLAZED HAM \$225

ROAST TURKEY \$145

DISPLAYS

(50 Guest Minimum)

\$8.95 per person

Build your Own!

MASHED POTATO MARTINI

Accompanied with Bacon Bits, Diced Ham, Sautéed Mushrooms, Chives, Shredded Cheese, Gravy, Butter & Sour Cream

MAC & CHEESE MARTINI

Accompanied with Ham, Mushrooms, Sun-Dried Tomatoes, Peas, Green Onions, Bacon Bits, Bread Crumbs

AFTER DINNER DISPLAYS

(Contact Your Sales Manager for Details)

CAPPUCCINO-EXPRESSO BAR

CHOCOLATE TABLE ~OR~ FOUNTAIN

VIENNESE PASTRY TABLE

Mini Pastries, Éclairs, Napoleons,
Cream Puffs Assorted Phyllo Pastries,
Cheese Cakes



BANANAS FOSTER – SAUTÉED TO ORDER

(\$55 Chef's Fee) \$5 per person

Sliced Bananas, Vanilla Ice Cream, Caramel Rum Sauce

SWEETS & TREATS

\$5 per person

Pretzels, Potato Chips, M&M's, Brownies, Cookies

Taxable Service Charge & State Sales Tax will be added to all pricing.





The Rusty Pelican

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Tampa, FL 33607
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therustypelicoptampa.com



SPECIALTY RESTAURANTS
CORPORATION