

Siletz Bay

Wedding & Events Information

Thank you for considering the Pelican Brewing for your very special occasion~!

**All our Wedding & Event Packages Include:**

 Catering Services

Corkage fees

Tables, Chairs, House Linens, Flatware, China and Glassware

Cake Cutting Service

Professional Serving Staff

Setup

Cleanup

Wedding Reception & Events Package

The Wedding & Event Packages start at $90 per person

(Please note that each package price is subject to a 20% service charge.)

A minimum of 40 guests is required on Holidays, Fridays, Saturdays, and Sundays.

A minimum of 20 guests is required for Mondays through Thursdays.

All prices are subject to change. Any pricing changes made will be provided to you

within 45 days’ time.

Wedding & Event Packages

**All prices are subject to change at any time. Any pricing changes made will be provided to you within 45 days’ time.** **Each attendee is required to have a coded place card with the entrée meal selection.**

**\*All prices are per person and subject to a 20% service charge
\*Menu tasting available for Haystack Package only**

Kiwanda Package

Choice of one Stationed appetizer

Choice of two Passed Hors d’oeuvres

Choice of two Entrées

Choice of Caesar salad or house salad

Fresh Baked Bread

Non-alcoholic beverages – soda, tea, coffee, and water

*~ Plated $125 per person*

Haystack Package

Choice of two Stationed appetizers

Choice of three Passed Hors d’oeuvres

Choice of three Entrées

Choice of Caesar salad or house salad

Fresh Baked Bread

Non-alcoholic beverages – soda, tea, coffee, and water
Special Haystack Menu Available

*~ Plated $160 per person*

Pelican Package

No Stationed appetizers or Hors d’oeuvres
Choice of Caesar salad or house salad
Choice of two Entrées - listed blow

Fresh Baked Bread

Non-alcoholic beverages – soda, tea, coffee, and water
*~ Plated $90 per person*

Pelican Package Menu

**Choice of 1 salad for all**:

House salad of mixed greens, toasted almonds, Kiwanda Cream Ale soaked craisins, and Parmesan cheese tossed in your choice of dressing.

**OR**:

Caesar salad with romaine lettuce, parmesan cheese, and croutons tossed in house-made Caesar dressing

**Choice of 2 Entrées for all:**

**Smoked Half Chicken**

Sea’N Red Ale brined chicken smoked with applewood, served with Tillamook® cheddar smashed potatoes, coleslaw, and Tsunami Stout BBQ Sauce.  **OR:**

**14-Hour Slow Smoked Tri-Tip**\*:

Applewood smoked, dry rubbed tri-tip, served with Tillamook® cheddar smashed potatoes, coleslaw, Tsunami Stout BBQ sauce and crispy onions.

**OR:**

**Fish & Chips**Three pieces of wild caught Pacific Cod, lightly breaded with Kiwanda Cream Ale and panko, served with beer-battered fries, coleslaw, and tartar sauce.

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Salmon and Burgers can be cooked to order, and Tri-Tip is prepared medium rare.

The “Just for Kids” Package

Choice of 1 children’s menu entree

# Unlimited sodas or lemonade

~ Plated $30 per person

Vendor Meals

1 Entrée from Pub Menu

# Unlimited non-alcoholic beverages

~ Plated $50 per vendor

 Catering Menu

Entrée Choices

For Kiwanda & Haystack Package

**White Wine Linguine with Prawns**

*Linguine pasta tossed with grilled zucchini, blistered tomato, roasted garlic, wild arugula & red chili flakes, topped with extra virgin olive oil and parmigiana and five prawns*

**Pasilla Chile and Coriander Crusted Ahi**

*With pesto mashed potatoes, seasonal vegetable and a basil oil*

**Fish and Chips**

*Three pieces of wild caught Pacific Cod, lightly breaded with Kiwanda Cream Ale and panko, served with beer-battered fries, coleslaw, and tartar sauce.*

**White Wine Vegetarian Linguine**

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

**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*

**Herb Brined Pork Loin**

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

**Flat Iron Steak**

# *With Head Out Hefe béernaise sauce, roasted red skin potatoes and seasonal vegetable*

**Salmon Saltimbocca**

*Sage and panko crusted salmon, served with seasonal vegetable and Head Out Hefe lemon herb sauce*

 **Steak and Prawns**

*Flat iron steak and three prawns in garlic butter with seasonal vegetable, garlic mashed potatoes, and Updrift IPA béernaise sauce*

 **Grilled Salmon**

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

**14-Hour Slow Smoked Tri-Tip\****Applewood smoked, dry rubbed tri-tip, served with Tillamook® cheddar smashed potatoes, coleslaw, Tsunami Stout BBQ sauce and crispy onions***Smoked Half Chicken**

*Sea’N Red Ale brined chicken smoked with applewood, served with Tillamook® cheddar smashed potatoes, coleslaw, and Tsunami Stout BBQ Sauce. Made fresh daily, while supplies last*

Catering Menu

Entrée Choices

For Haystack only

*~Potato side and seasonal vegetable option can be changed upon request for all entrees below*

**Filet & Lobster**

*With Head Out Hefe béernaise sauce, fingerling potatoes and seasonal vegetable*

**6oz Prime Rib of Beef**

*Prepared medium rare, garlic mashed potatoes, seasonal vegetable, au jus, and creamy horseradish*

**Filet Oscar**

*With Head Out Hefe béernaise sauce, garlic mashed potatoes and seasonal vegetable*

**Halibut Oscar**

*With Head Out Hefe béernaise sauce, roasted red skin potatoes and seasonal vegetable*

**Cioppino**

*With* *Spicy Kiwanda Cream Ale seafood broth with prawns, clams, Dungeness crab, fresh fish,*

*and fresh herbs, served with grilled bread*

**Dungeness Whole Crab**

*With garlic butter, roasted red skin potatoes, seasonal vegetable, and grilled bread*

**Children’s Selections**

**Hamburger or Cheeseburger**

*Traditional burger served with or without Tillamook cheddar cheese. Served with fries or side salad*

**Chicken Tender**

*One chicken strip with house made BBQ dipping sauce or ranch dressing, served with fries or side salad*

**Kids Pasta**

*Pasta tossed with your choice of butter, Tillamook cheddar cheese sauce, or marinara sauce*

**Fish and Chips**

*One piece of Alaskan cod, crispy fried and served with fries*

Catering Menu

Hors d’oeuvres Choices

**STATIONED SELECTIONS:**

 **Seasonal Fruit Platter***Assortment of fresh cut fruits*

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

# Charcuterie Platter

*Chef’s inspired assortment of cured meats, local cheese, pickled vegetables, fruit, nuts, honey, house made marmalade, and an assortment of crackers and sliced bread*

**Oysters on the Half Shell**

*Served with mignonette and lemon wedges**~Available for Haystack Package only*

**PASSED SELECTIONS:**

**Roasted Red Pepper and Goat Cheese Croquettes**

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

**Tomato & Basil Bruschetta**

*Diced tomatoes, roasted garlic, shallots, and basil mounded on a crispy crostini,*

 *finished with fresh lemon zest and balsamic reduction*

# Fresh Mozzarella with Roasted Tomato

*Fresh mozzarella skewered with herb-marinated heirloom cherry tomatoes and fresh basil*

**Smoked Salmon Mousse**

*Creamy salmon mousse served on top of a crispy crostini*

**Shrimp Cocktail with Chipotle Sauce**

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

**Miniature Smoked Tri-tip Cups**

*Diced house-smoked tri-tip mixed with shallot and capers, served in a fresh-baked phyllo cup, and topped with melted brie cheese*

**Asparagus Wrapped with Prosciutto**

*Topped with Head Out Hefe béernaise sauce*

**Soy Lime Marinated Chicken Satay**

*With Tsunami Stout Sesame Oil*

**Soy Lime Marinated Beef Satay**

*With Peanut Sauce*

**Prosciutto Stuffed Mushrooms**

*Large white mushrooms stuffed with seasonal marinated roasted tomatoes, provolone cheese, and finished with fresh herbs*

**Vegan Stuffed Mushrooms**

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

*and finished with fresh herbs*

**Seared Scallop “Lollipops”**

*Jumbo sea scallops, seared and finished with Updrift IPA béernaise sauce
~Available for Haystack Package only*

**Pasilla Chile & Coffee Crusted Ahi**

*With mango-pineapple salsa
~Available for Haystack Package only*

**Crab Stuffed Prawns**

*Finished with béernaise sauce
~Available for Haystack Package only*

# Miniature Crab Cakes

*Finished Kiwanda Cream Ale aioli and fresh herb lemon zest*

*~Available for Haystack Package only*

# Smoked Salmon Cakes

*Finished Kiwanda Cream Ale aioli and fresh herb lemon zest*

*~Available for Haystack Package only*

|  |  |
| --- | --- |
|  |  |

**Pelican Brewing Company has won many awards from around the world for our amazing beers that were born at the beach!**

**A few recent awards:**

Kiwanda Cream Ale – Gold – 2019 Best of Craft Beer Awards

Kiwanda Cream Ale – Gold – 2019 International Beer Awards

Tsunami Stout – Gold Medal – 2019 Australia International Beer Awards

Sea’N Red Irish-Style Red Ale – Silver - 2019 – Intentional Beer Cup

Updrift IPA – Silver – 2020 – Great American Beer Festival

Kiwanda Cream Ale – Silver – 2021 – Oregon Beer Awards

Kiwanda Cream Ale – Silver – 2021 – North American Beer Awards

Sea’N Red Irish-Style Red Ale – Silver – 2021 – North American Beer Awards
Kiwanda Cream Ale- Gold – 2022 – World Beer Cup

**Pelican Brewing Company Core Beer Option Samples**

|  |
| --- |
|  |

**Kiwanda Pre-Prohibition Cream Ale**

Inspired by one of America's traditional 19th century beer styles, Kiwanda Cream Ale is pale gold with a fruity, floral hop aroma. A sweet malty flavor and a smooth dry finish round out this tasty, refreshing brew!

5.4% ABV 25 IBU

**Updrift IPA**

Drifting against the current, Updrift moves against the grain of predictable flavor, bringing a bright clean hop aroma chock full of tropical, stone fruit and zesty citrus. Underpinned by a foundation of toasty malt, the punchy assertive hops rise upward in a crescendo of flavor, leading to a clean hoppy finish.

7.1% ABV 70 IBU

**Sea’N Red Irish-Style Red Ale**

This red ale has a beautiful dark copper color! This smooth, richly flavored beer has a malt aroma reminiscent of toffee, caramel, and cocoa with a subtle floral bouquet. The lush aroma gives way to a full, rounded malty flavor with a toasty biscuit-like character and notes of caramel. A smooth, well-balanced finish both satisfies and quenches.

5.4% ABV 25 IBU

**Tsunami Export Stout**

Like the force of nature, it is named for, Tsunami Stout will bowl you over with its jet-black color and dark seductive aroma. Roasted malts and un-malted barley give this full-bodied brew its dense creamy head and distinct dark chocolate and cappuccino flavors that swell to a clean, rounded malty finish.

7% ABV 45 IBU

For a complete list of our current beer offerings and awards, visit our website at <http://pelicanbrewing.com/beer/>

**Frequently Asked Questions**

**WHO WILL BE MY MAIN CONTACT FOR MY EVENT AND WHO DO I CONTACT WITH ANY QUESTIONS?**

All questions about our facility, menu options and the availability of the banquet room should be directed to our Event Manager. They will work with you directly to establish a detailed timeline for the day of the event, assist in providing outside vendor information, and help plan the wedding of your dreams. The Event Manager can be reached at 503-965-3674 and via email at Events@pelicanbrewing.com. If you would like to add a day of venue coordinator, we would have the service available for and additional fee.

**TELL ME MORE ABOUT YOUR BANQUET ROOM. HOW MANY GUESTS CAN YOU ACCOMMODATE?**

Seaview Room has 952 square feet of beautifully engineered event space. The room is 34’ x 28’ with floor to ceiling views of Siletz Bay, as well as a large gas fireplace, small outside balcony and with a large tv for meetings and other viewings. We host parties from 20-45 guests, depending on the room layout. Once you have finalized your head count, we can work together to determine a room layout that works best for you and your occasion, so that you, your guests, and our staff can move comfortably and safely around the room.

Phil’s Landing has 874 square feet for your event, in an amazing upper portion looking over the restaurant below and out to the Siletz Bay. We host parties from 20-48 guests, depending on the room layout. Once you have finalized your head count, we can work together to determine a room layout that works best for you and your occasion, so that you, your guests, and our staff can move comfortably and safely around the room.

**HOW MUCH TIME IS ALLOTTED FOR MY EVENT OR RECEPTION?**

We only host one event per day in our banquet room; the room will be available from 12:00pm until 10:00pm. All of your guests need to leave our event space by 10pm ending the celebration at 9:30pm. The best way to flow your guests out of the space in time is to have a grand sendoff planned or host an offsite afterparty.

**HOW MUCH BEER WILL BE ORDERED?**

We have two keg sizes. Depending on your group’s size, we can determine how much to order for your event. Your bar should include approximately 2 pints of beer per adult guest in the beer selections you have chosen. Any leftover beer in the kegs, is not allowed to leave the premises due to OLCC regulations. Our Event Manager can help you best estimate on what would be the best amount to provide at your event. Below are the guidelines of the keg service we provide – please note pricing is subject to change:

*½ Barrel = 124 pints = $475-$525 per keg*

***1/6*** *Barrel = 40 pints = $275-$300 per keg*

**DO YOU SERVE WINE AND LIQUOR ALSO?**

Pelican Brewing offers a wide variety of wines and champagne available to serve your guests in addition to our award-winning beers. The price of wine or champagne is not included in any of the package options provided. However, we would be happy to draft an estimate for any wine, champagne or liquor needs your party may have. You may also bring in your own wine and champagne, as corkage fees are included with our wedding packages. Absolutely **no** outside beer or liquor may be brought into the Pelican or consumed on site per our OLCC liquor license requirements. If you would like to include cocktails at your event, we charge on a per drink consumption, which start at $12 per cocktail. We can set up a limited cocktail menu at the reception and keep an open tab, which must be paid at the end of the evening along with a 20% service charge.

**WHAT ALCOHOL RESTRICTIONS ARE THERE?**

We have a strict age 21 and over consumption policy and underage drinking will not be tolerated. Please come prepared and let your guests know that they may be asked to show proper identification. We retain the right to refuse service to anyone who doesn’t have the proper identification, or to anyone showing obvious signs of intoxication. All alcohol must also be consumed in the banquet room or patio areas only. No alcohol or glassware is to be carried onto the sand or away from our establishment at any time.

**WHAT IS THE BANQUET GRATUITY AND HOW WILL THE BANQUET STAFF DRESS FOR MY SPECIAL EVENT?**

The Pelican Brewing staff will be wearing black pants and a white button up shirt with a black apron. There is a 20% service charge added to the package cost and any additional food & beverage charges.

**IS SMOKING ALLOWED AT YOUR FACILITY?**

No. The entire Pelican Brewing – Siletz Bay is a smoke free establishment.

**WHAT TYPE OF OVERNIGHT ACCOMODATIONS DOES THE PELICAN HAVE? Most of my guests will be traveling to Siletz Bay from other locations.**

We have several sister companies who can accommodate both you and your guests in Pacific City. Depending on your group’s needs, we highly recommend the following locations:

Headlands Coastal Lodge & Spa ([www.headlandslodge.com](http://www.headlandslodge.com) / 503-483-3000) this is the newest luxury hotel along the coast! They feature 33 oceanfront carefully appointed guest rooms featuring a cast iron soaking tub and private balconies. This property also offers 2 – 3 bedroom oceanfront cottages. If you want to experience luxury and comfort, you will definitely want to check this place out!

Inn at Cape Kiwanda ([www.InnAtCapeKiwanda.com](http://www.innatcapekiwanda.com/) / 503-965-7001) located just across the street from the Pelican. There are 33 ocean view rooms to choose from. Each room offers a variety of custom amenities, as well as a spectacular private balcony to view the nearby beach and the endless Pacific Ocean.

Hart’s Camp ([www.hartscamp.com](http://www.hartscamp.com) / 503-965-7001) Located behind the Inn at Cape Kiwanda, this new location features vintage and new Airstreams that you can rent by the night. Each campsite closes off from one another and includes a campfire ring, BBQ grill, and an outdoor shower! If your family and friends love glamping, they can rent neighboring sites and open the large barn-style doors to have one large campsite!

Cape Kiwanda Rv Park (<https://www.capekiwandarvresort.com> 503-965-6230) Perfectly situated amidst the magical and rugged natural beauty of Oregon's North Coast, yet tucked away, our Cabins, Cottages, RV and Van sites offer an ideal home base for your coastal getaway. Bring the whole family, including the doggie, plan a reunion with friends, or run away to the coast with your favorite person. Our endless beaches, dramatic capes, forested trails, and scenic coastal routes are yours to discover.

**HOW DO I RESERVE A DATE FOR MY EVENT OR WEDDING AT PELICAN BREWING – PACIFIC CITY?**

Contact our Event Manager at 503-965-3674 or Events@pelicanbrewing.com, The Event Manager will finalize your contract and take your deposit. The deposit to book a wedding date is $1000.00. This deposit is non-refundable and will be applied to your final balance due. Complete payment for event services is due 30 days prior to the event and can be paid for by cash, check or credit card. If you have any additional questions or would like to request more information about Pelican Brewing, date availability, pricing information, local attractions, or outside vendor information, please contact the Event Manager. They would be happy to answer any of your questions or set up an appointment to show you around Pelican Brewing – Pacific City personally. If you haven’t visited Pacific City or Pelican Brewing before, you’re really missing out! Once you see our beautiful beach and our casual facilities for yourself, it’ll be hard to imagine hosting your next special event at any other location! Come visit us in Pacific City and see what all the fuss is about!

**PELICAN BREWING SILETZ BAY 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 minimums do not apply for weekdays starting November to March 15th on weekdays. Linens can be added to any event for $75.

North Patio rental for May-October is $2,000 with limited availability in July and August.

Seaview Room

 Fridays, Saturdays, Sundays Mondays-Thursdays

 35 guest minimum 20 guest minimum

January Weekends $450 Room Rental Weekdays $300 Room Rental

February Weekends $450 Room Rental Weekdays $300 Room Rental

March Weekends $450 Room Rental Weekdays $300 Room Rental

April Weekends $650 Room Rental Weekdays $450 Room Rental

May Weekends $650 Room Rental Weekdays $500 Room Rental

June Weekends $1500 Room Rental Weekdays $800 Room Rental

July \*Weekends $2500 Room Rental Weekdays $1500 Room Rental

August \*Weekends $2500 Room Rental Weekdays $1500 Room Rental

September Weekends $2500 Room Rental Weekdays $1250 Room Rental

October Weekends $650 Room Rental Weekdays $450 Room Rental

November Weekends $450 Room Rental Weekdays $250 Room Rental

December Weekends $450 Room Rental Weekdays $250 Room Rental

\*Weekend Dates in July and August are subject to limited availability

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.

Phil’s Landing

 Fridays, Saturdays, Sundays Mondays-Thursdays

 40 guest minimum 20 guest minimum

January Weekends $300 Room Rental Weekdays $200 Room Rental

February Weekends $300 Room Rental Weekdays $200 Room Rental

March Weekends $350 Room Rental Weekdays $250 Room Rental

April Weekends $500 Room Rental Weekdays $350 Room Rental

May Weekends $500 Room Rental Weekdays $350 Room Rental

June Weekends $1000 Room Rental Weekdays $750 Room Rental

July \*Weekends $1500 Room Rental \*Weekdays $1000 Room Rental

August \*Weekends $1500 Room Rental \*Weekdays $1000 Room Rental

September Weekends $1500 Room Rental Weekdays $1000 Room Rental

October Weekends $350 Room Rental Weekdays $250 Room Rental

November Weekends $300 Room Rental Weekdays $200 Room Rental

December Weekends $300 Room Rental Weekdays $200 Room Rental

\*Weekend Dates in July and August are subject to limited availability

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.

Seaview Room & Phil’s Landing

 Fridays, Saturdays, Sundays Mondays-Thursdays

 60 guest minimum 55 guest minimum

January Weekends $750 Room Rental Weekdays $500 Room Rental

February Weekends $750 Room Rental Weekdays $500 Room Rental

March Weekends $800 Room Rental Weekdays $550 Room Rental

April Weekends $1150 Room Rental Weekdays $800 Room Rental

May Weekends $1150 Room Rental Weekdays $850 Room Rental

June Weekends $3000 Room Rental Weekdays $1550 Room Rental

July \*Weekends $4000 Room Rental \*Weekdays $2500 Room Rental

August \*Weekends $4000 Room Rental \*Weekdays $2500 Room Rental

September Weekends $4000 Room Rental Weekdays $2250 Room Rental

October Weekends $1000 Room Rental Weekdays $700 Room Rental

November Weekends $750 Room Rental Weekdays $550 Room Rental

December Weekends $750 Room Rental Weekdays $550 Room Rental

\*Weekend Dates in July and August are subject to limited availability