

wedding & special occasions



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therustypelicanatampa.com | [f](#) [@](#) / RustyPelicanTampa

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 White Garden Chairs.

\$1500

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, and centerpieces are the responsibility of the host.

Complimentary limousine transportation to your wedding for the Bride from our partnering hotels.



SPECIAL OCCASION PLATED PACKAGES

– SILVER

Includes House Black or White Linens and Napkins, & House Banquet Chairs. Choice of One Salad, One Plated Entrée Selection, Cider or Champagne Toast, Warm Rolls with Butter & Chef's Selected Dessert. Up To a Three-Hour Reservation Including Cocktail Hour and Reception.

\$55 Lunch / \$65 Dinner

Make it a Duet \$6

SALAD

House Salad

Mixed Greens, Tomato, Cucumber, Smoked Tomato Vinaigrette

Classic Caesar

Shaved Parmesan, Garlic Roasted Croutons, Crisp Capers

Wedge Salad

Iceberg, Ranch, Blue Cheese, Cherry Tomatoes, Bacon Lardon

ENTRÉE

Atlantic Salmon

Garlic Caper Butter Sauce, Butter Whipped Potatoes, Seasonal Vegetables

Upgrade To Crab-Stuffed Salmon +\$12

Roasted Chicken Breast

Blackened Organic Chicken, Truffle Creamed Corn, Roasted Root Vegetables

Stuffed Acorn Squash VG

Couscous, Seasonal Vegetables, Currants, Scallions, Green Tahini

Wine Braised Beef Short Rib

Butter Whipped Potatoes, Chef Seasonal Vegetable, Demi Glaze

Stuffed Grouper

Lump Crab & Shrimp, Herb Risotto, Basil Beurre Blanc

*This Package Allows for Up to A Three-Hour Reservation in Our Private Event Spaces. Additional Time for Your Reservation May Be Purchased, Contact Your Catering Sales Manager



SPECIAL OCCASION PLATED PACKAGES

– GOLD

Includes House Black or White Linens and Napkins, & House Banquet Chairs. Choice of One Salad, Two Plated Entrée Selections, Two Butler Passed Appetizers Cider or Champagne Toast, Warm Rolls with Butter & Chef's Selected Dessert. Up To a Three-Hour Reservation Including Cocktail Hour and Reception.

\$65 Lunch / \$75 Dinner

Make it a Duet \$6 / Make It a Buffet \$10 Per Person

SALAD

House Salad

Mixed Greens, Tomato, Cucumber, Smoked Tomato Vinaigrette

Classic Caesar

Shaved Parmesan, Garlic Roasted Croutons, Crisp Capers

Wedge Salad

Iceberg, Ranch, Blue Cheese, Cherry Tomatoes, Bacon Lardon

ENTRÉE

Atlantic Salmon

Garlic Caper Butter Sauce, Butter Whipped Potatoes, Seasonal Vegetables

Upgrade To Crab-Stuffed Salmon +\$12

Roasted Chicken Breast

Blackened Organic Chicken, Truffle Creamed Corn, Roasted Root Vegetables

Stuffed Acorn Squash VG

Couscous, Seasonal Vegetables, Currants, Scallions, Green Tahini

Wine Braised Beef Short Rib

Butter Whipped Potatoes, Chef Seasonal Vegetable, Demi Glaze

Stuffed Grouper

Lump Crab & Shrimp, Herb Risotto, Basil Beurre Blanc

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SPECIAL OCCASION PLATED PACKAGES

– PLATINUM

Includes Chiavari Chairs, Floor Length Linen and Napkin in A Variety of Colors and Finishes. Choice of One Salad, Three Plated Entrée Selections, Four Butler Passed Appetizers, Cider or Champagne Toast, Warm Rolls with Butter & Specialty Custom Cake*. Dance Floor Included. Up To a Four-Hour Reservation Including Cocktail Hour and Reception.

\$95 Lunch / \$110 Dinner

Make it a Duet \$6 / Make It a Buffet \$15 Per Person

SALAD

House Salad

Mixed Greens, Tomato, Cucumber, Smoked Tomato Vinaigrette

Classic Caesar

Shaved Parmesan, Garlic Roasted Croutons, Crisp Capers

Wedge Salad

Iceberg, Ranch, Blue Cheese, Cherry Tomatoes, Bacon Lardon

ENTRÉE

Atlantic Salmon

Garlic Caper Butter Sauce, Butter Whipped Potatoes, Seasonal Vegetables

Upgrade To Crab-Stuffed Salmon +\$12

Roasted Chicken Breast

Blackened Organic Chicken, Truffle Creamed Corn, Roasted Root Vegetables

Stuffed Acorn Squash VG

Couscous, Seasonal Vegetables, Currants, Scallions, Green Tahini

Wine Braised Beef Short Rib

Butter Whipped Potatoes, Chef Seasonal Vegetable, Demi Glaze

Stuffed Grouper

Lump Crab & Shrimp, Herb Risotto, Basil Beurre Blanc

Seabass +\$16

Black Thai Rice, Grilled Broccolini, and Sweet Chili Sauce

8oz Filet Mignon +\$16

Butter Whipped Potatoes, Chef's Seasonal Vegetables and Finished with a Demi Glaze

*\$5 Per Guest Cake Credit with our one of our Preferred Cake Vendors toward your specialty cake

*Additional Time for Your Reservation May Be Purchased, Contact Your Catering Sales Manager

SPECIAL OCCASION PLATED PACKAGES

– PLATINUM PLUS PACKAGE

Includes Chiavari Chairs, Floor Length Linen and Napkin in A Variety of Colors and Finishes. Choice of One Salad, Three Plated Entrée Selections, Four Butler Passed Appetizers, Cider or Champagne Toast, Warm Rolls with Butter & Specialty Custom Cake*. Dance Floor Included. A Four-Hour Deluxe Brand Liquor Bar with Bar Staff. Up To a Four-Hour Reservation Including Cocktail Hour and Reception.

\$110 Lunch / \$140 Dinner

Make it a Duet \$6 / Make It a Buffet \$15 Per Person

SALAD

House Salad

Mixed Greens, Tomato, Cucumber, Smoked Tomato Vinaigrette

Classic Caesar

Shaved Parmesan, Garlic Roasted Croutons, Crisp Capers

Wedge Salad

Iceberg, Ranch, Blue Cheese, Cherry Tomatoes, Bacon Lardon

ENTRÉE

Atlantic Salmon

Garlic Caper Butter Sauce, Butter Whipped Potatoes, Seasonal Vegetables

Upgrade To Crab-Stuffed Salmon +\$12

Roasted Chicken Breast

Blackened Organic Chicken, Truffle Creamed Corn, Roasted Root Vegetables

Stuffed Acorn Squash VG

Couscous, Seasonal Vegetables, Currants, Scallions, Green Tahini

Wine Braised Beef Short Rib

Butter Whipped Potatoes, Chef Seasonal Vegetable, Demi Glaze

Stuffed Grouper

Lump Crab & Shrimp, Herb Risotto, Basil Beurre Blanc

Seabass +\$16

Black Thai Rice, Grilled Broccolini, and Sweet Chili Sauce

8oz Filet Mignon +\$16

Butter Whipped Potatoes, Chef's Seasonal Vegetables and Finished with a Demi Glaze

*\$5 Per Guest Cake Credit with our one of our Preferred Cake Vendors toward your specialty cake

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SPECIAL OCCASIONS BRUNCH BUFFET

25 Guest Minimum; Event Must Conclude By 3pm.

Includes Chiavari Chairs, Dance Floor, Floor Length Linen and Napkin in A Variety of Colors and Finishes, Champagne Toast, Hot Tea, Freshly Brewed Coffee, Orange Juice & Cranberry Juice.

\$55 Per Person

\$60 Per Person with One Hour of Mimosas

\$70 Per Person with Two Hours of Mimosas

\$80 Per Person with Two Hours of Mimosas & Bloody Mary's

\$90 Per Person with Three Hours of Deluxe Hosted Bar, Mimosas, and Bloody Mary's

BAKERS STATION

Imported & Domestic Cheeses with Gourmet Crackers

Sliced Seasonal Fruit

Muffins, Croissants, Bagels, and Assorted Danishes

BREAKFAST ESSENTIALS

Fluffy Scrambled Eggs

Sausage Links (Pork or Turkey)

Crispy Bacon (Pork or Turkey)

Breakfast Potatoes

BRUNCH MAIN COURSES

Select Two

Buttermilk Pancakes

Belgian Waffles

French Toast Sticks

Chicken & Waffle Sliders

Classic Eggs Benedict

Classic Biscuits & Gravy

Atlantic Salmon

Southern Bourbon Glazed Chicken Breast

Mojo Roasted Pork

Fruity Pebble Pancakes +\$4

Carved Flat Iron Steak +\$4

Mahi Mahi +\$3

Crab Cake Benedict +\$10

Smoked Salmon +\$12

Hangover Hash +\$14

Lobster Benedict +\$15

Braised Short rib +\$8

Stuffed grouper +\$10

Stuffed Acorn Squash VG*

*Allow for Up to A Three-Hour Reservation in Our Private Event Spaces. Additional Time for Your Reservation May Be Purchased, Connect Your Catering Sales Manager



BUTLER PASSED APPETIZER SELECTIONS

Priced Per Piece
(25 Piece minimum)

Veggie Spring Rolls (4)

Coconut Shrimp (5)

Raspberry Brie en Croustade (4)

Veggie Crudit  Shooter & Hummus (5)

Goat Cheese Crostini (4)

Asian Pork Pot Stickers (4)

Chimichurri Beef Skewers (6)

Beef Empanadas (4)

Marinated Chicken Skewer (4)

Bacon Wrapped Scallops (5)

Antipasto Skewer (5)

Crab Croquettes (6)

Conch Fritters (5)

Tomato Bruschetta (4)

Caprese Skewers (4)

Cuban Sliders (5)

Salmon Tartare Spoon (6)

Ceviche Spoon (5)

Tuna Poke in a Sesame Cones (6)

KIDS MEALS \$30

Served with Fries, Fresh Veggies, or Fruit

Mac and Cheese

Chicken Tenders

Sliders

VENDOR MEALS \$30

MINGLING STATIONS AND DISPLAYS

Add one of our Mingling Stations as an enhancement to your package or A La Carte (Two Station Minimum)

Seasonal Market Table \$13

Selection Of Artisanal Cheese, Fresh and Dried Fruit, Roasted and Salted Nuts, Marinated Olives, Fancy Cut Crudites, Seasonal Spreads, House Made Pickles, Fresh Breads, Crackers and Breadsticks

Mediterranean Mezze \$14

Marinated Chicken Skewers, Vegetable Skewers, Cucumber Tomato and Feta Salad, Quinoa Tabbouleh, Shredded Carrot Salad, Olives, Artichokes, Hummus, Tzatziki, Roasted Red Pepper Dip, Crackers, Breadsticks, and Pita Points

Pasta Station \$18 (Attendant Required)

Rigatoni And Penne Pastas Tossed with your Choice of Chicken Breast, Italian Sausage Crumbles, Shrimp, Fresh Vegetables, Parmesan, and Your Choice of Two Sauces: Pomodoro, Wild Mushroom Cream, or Basil Pesto

Seoul Food \$18

Chicken Wings, Gamja Corn Dogs, Scallion Pancakes, Chicken Mandu Dumplings, Cabbage, Cucumber and Carrot Kimchi, Pickled Daikon, Korean Potato Salad, Sesame Scallion Sauce

Raw Bar \$MKT

Oysters On the Half Shell, Shrimp Cocktail, Classic Ceviche, Cocktail Sauce, Remoulade, Mignonette, Lemon, Tabasco, Fancy Cut Crudites

Carving Station \$22 Each (Attendant Required)*

Served with Warm Rolls and Butter

Herb Crusted Prime Rib with Horseradish Cream

Whole Snapper with Pickled Onion, Chimichurri, and Chipotle Aioli

Brined Roasted Heritage Turkey with Natural Jus Plus Grilled Smoked Sausages

The Slider Shack \$19

Select any Two Sliders: Sirloin with Cheese, Pulled Pork, Fried Chicken, or Impossible Burger. Everything Spiced Pigs in A Blanket, French Fry Cones, House-Made Assorted Pickles, Ketchup, Yellow Mustard, Mayo, and Garlic Aioli

Rusty's Brunch Me! Station \$16

Mini Fruity Pebble Pancakes or Waffles, Chicken and Waffle Sliders, Scrambled Eggs, Your Choice of Bacon or Sausage, and Crispy Tots with Warm Syrup and Specialty Butters

The Sweet Tooth \$13

Assorted Cookies, Brownie Bites, And Cheesecake Bites Served with Whole Or 2% Milk

South of the Border \$15

Your Choice of Char-Grilled Flank Steak, Birria Chicken, or Dos Equis Braised Pork Carnitas Street Tacos, Fresh Tortilla Chips, Smoked Tomatillo Salsa, Salsa Macha, served with your Choice of Corn or Flour Tortillas

Snack Break \$12

Assorted Granola Bars, Candy Bars, Trail Mix, and Chips/Pretzels

*Chef or Carving Attendant: \$250

** All Breakfast, Lunch, and Build Your Own Buffet Menu Allow for Up to A Three-Hour Reservation in Our Private Event Spaces. Additional Time for Your Reservation May Be Purchased, Contact Your Catering Sales Manager**

HOSTED BAR PACKAGES

All hosted bars include Beer, House Wine and Soft Drinks. Price per guest.

PREMIER BEVERAGE PACKAGE

Vodka: Ketel One Vodka, Grey Goose Vodka

Gin: Tanqueray Gin, Hendrick's Gin

Rum: Bacardi Superior Rum, Bacardi 8 Rum, Malibu Rum, Captain Morgan Rum

Tequila / Mezcal: Don Julio Blanco Tequila, Patron Silver Tequila, Codigo Silver Tequila, Illegal Joven Mezcal

Bourbon / Rye: Buffalo Trace Bourbon, Bulleit Rye

Scotch / Whiskey: Traveller Whiskey, Glenfiddich 12Y Scotch, Glenlivet Founder's Scotch, Black Label Scotch

Cognac: Hennessy VS Cognac

House Cabernet Sauvignon, Chardonnay, Pinot Noir and Sauvignon Blanc

Imported and Domestic Beers

Soda, Coffee, Tea

Two Hours 36 per person | Additional Hours 16 per person

DELUXE BEVERAGE PACKAGE

Vodka: Absolut Vodka, New Amsterdam Vodka

Gin: New Amsterdam Gin, Tanqueray Gin

Rum: Bacardi Superior Rum, Captain Morgan Rum, Malibu Rum

Tequila: Corazon Silver Tequila, Milagro Silver Tequila

Bourbon: Jim Beam Bourbon, Benchmark Bourbon

Scotch / Whiskey: Traveller Whiskey, Dewar's White Label Scotch, Monkey Shoulder Scotch

House Cabernet Sauvignon, Chardonnay, Pinot Noir and Sauvignon Blanc

Imported and Domestic Beers

Soda, Coffee, Tea

Two Hours 34 per person | Additional Hours 15 per person

BEER AND WINE

House Cabernet Sauvignon, Chardonnay, Pinot Noir and Sauvignon Blanc

Imported and Domestic Beers

Soda, Coffee, Tea

Two Hours 28 per person | Additional Hours 11 per person

UNLIMITED SIGNATURE MIMOSAS

Two Hours 26 per person | Additional Hours 12 per person

Flavors: Watermelon Lime, Cucumber Mint, Mango Tajín, Signature Orange

NON-ALCOHOLIC & SOFT BAR PACKAGE

Unlimited Coca-Cola Products and Juices

Two Hours 8 per person | Additional Hours 5 per person

ON CONSUMPTION

Bartender fee required, 250 for two hours. Additional fees may apply for extended hours.

