

A bride and groom are captured in a romantic moment, kissing on the lips. They stand in a field of tall, golden-brown grass. The groom is on the left, wearing a dark grey suit, a white shirt, and a purple tie. The bride is on the right, wearing a white, ruffled wedding dress and a veil. She holds a bouquet of purple and white flowers. In the background, a large rock formation is visible under a cloudy sky.

WEDDINGS
PELICAN
BREWING COMPANY
PACIFIC CITY, OREGON

Photo Credit: Imago Dei Photography



CHEERS!

Congratulations on your recent decision to tie the knot! We know there are a lot of options out there when you make the next big decision in life... where to spend your special day. We appreciate you taking the time to consider Pelican Pub & Brewery on the beach at Cape Kiwanda as a possible location for your wedding. Among all of the options you have to choose from, there is only one place that combines world class beers and ales with a romantic beachfront setting.

Besides the natural beauty and beer that surrounds you in Pacific City, OR, we also offer the finest in hospitality. This includes a boutique hotel, beachfront cottages, and several unique vacation rentals to suit your needs. Contact our Event Coordinator with any questions or to set up a personal tour and start planning today at 503.965.3674 or events@pelicanbrewing.com.

WEDDINGS PELICAN BREWING COMPANY

WEDDING & EVENT PACKAGES

All wedding and event packages include a custom Pelican Pub & Brewery bar designed to service the needs of your group. In-house cake cutting services, table linens with your choice of napkin color. All corkage fees and assorted sodas are also included.

OUR WEDDING & EVENT PACKAGES INCLUDE:

- Custom Pelican Pub & Brewery Bar Set Up
- Proportionate Group Hors d'oeuvre Reception (Depending on Package Selection)
- Meal Selection (Buffet and Plated Options Available)
- Miscellaneous Corkage Fees
- Tables, Chairs, House Linens, Flatware, China and Glassware
- Cake Cutting and Service
- Professional Serving Staff

(PLEASE NOTE THAT EACH PACKAGE PRICE IS SUBJECT TO AN 18% SERVICE CHARGE)



Photo Credit: Imago Dei Photography



ENTRÉE CHOICES

Buffet options will include the side accompaniments as listed below

PESTO RISOTTO WITH PRAWNS

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

PASILLA CHILE AND CORIANDER CRUSTED AHI

With basil mashed potatoes and a spicy cumin oil

STUFFED SOLE

With crab and brie and orange beurre blanc on steamed rice

TARRAGON & BUTTER ROASTED CHICKEN

Airline breast with tarragon pan jus and roasted red potatoes

HERB BRINED BONE IN PORK LOIN

With garlic mashed potatoes, caramelized onion and Kiwanda Cream Ale jus

FLAT IRON STEAK

With sauce Puttanesca, roasted red skin potatoes and vegetable

8OZ PRIME RIB

Prepared medium rare, baked potato and steamed vegetable

NAPOLEON OF POLENTA

With sun-dried tomatoes, pesto, Boursin cheese, sliced almonds & tomato ragout

CHICKEN & BEEF

Airline chicken breast, beef medallions, garlic mashed potatoes, roasted garlic demi with vegetable

STEAK AND PRAWNS

Flat iron steak and three prawns with steamed vegetable & garlic mashed potatoes

HORS D'OEUVRES CHOICES

Stationed Selections:

TILLAMOOK CHEESE TRAY

With four assorted locally produced Tillamook™ cheeses and gourmet crackers

ANTIPASTI PLATTER

Tapenade, pesto, roasted garlic, roasted red peppers, pepperoncini, olives, marinated mushrooms & crostini

ASSORTED MEAT TRAY

Pastrami, smoked turkey, roast beef, prosciutto, dry salami, martini onions with sliced bread, dill aioli, stone-ground mustard and Dijon mustard



Photo Credit: Katy Weaver Photography

HORS D'OEUVRES CHOICES

Butler Passed Selections:

NEW POTATOES WITH BOURSIN CHEESE AND CHIVES

Baby red potatoes piped with Boursin cheese & garnished with chives

TOMATO & BASIL BRUSCHETTA

Diced tomatoes, roasted garlic, red onion & basil, finished with Agramato lemon oil & mounded on a crispy crostini

FRESH MOZZARELLA WITH SUN-DRIED TOMATO

Large diced fresh mozzarella skewered with hydrated sun-dried tomatoes

PROSCIUTTO-WRAPPED MELON BALLS

Thinly sliced prosciutto ham wrapped around honeydew & cantaloupe, served on a skewer

BOURSIN CHEESE ON CUCUMBER MEDALLIONS

Belgian endive leaves piped with creamy salmon mousse

SHRIMP COCKTAIL WITH CHIPOTLE SAUCE

Pasilla Chile & Coffee Crusted Ahi

With mango-pineapple salsa

STEAK TARTAR ON BAGUETTE CROUTES

Small diced Filet Mignon mixed with onions, capers, lemon zest & served with baguette crostini

ASPARAGUS WRAPPED WITH PROSCIUTTO HAM

Kiwanda Cream Ale & Citrus Marinated

CHICKEN SATAY

With sweet soy Ponzu

SOY-LIME MARINATED BEEF SATAY

With peanut sauce

LAMB & ARTICHOKE HEART SPIEDINI

Tender pieces of lamb seasoned with cumin, chillies, & pepper. Skewered with quartered artichoke hearts & grilled to perfection

PROSCIUTTO STUFFED MUSHROOMS

With sun-dried tomatoes and provolone

MINIATURE CRAB CAKES

With citrus habañero aioli



Photo Credit: Imago Dei Photography



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PELICAN BREWING COMPANY

The Pelican Pub & Brewery and Head Brewer, Darron Welch were named World Beer Cup® 2014 Champion Small Brewery and Brewmaster of the year.

PELICAN PUB & BREWERY BEER OPTIONS

KIWANDA 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!

UMBRELLA IPA

This IPA is sure to ruffle some feathers and send true hop-heads looking for cover. To get us through the rainy days in the Pacific Northwest, we've brewed a New-World India Pale Ale using exclusively Australian grown Ella hops. The use of Ella hops offers an aroma that is filled with gooseberry and bright fruit. The fresh and zippy Ella hops are nicely balanced by a clean and light pale malt character. We've liberally dry hopped Umbrella twice to add to its distinct and complex flavors.

BEAK BREAKER DOUBLE IPA

This is our newest homage to aromatic innovation. With massive additions to Mosaic, Citra, and Centennial Hops, this beer delivers a bright citrus-tropical aroma of ruby red grapefruit and sweet pine, blasting your olfactory sense... enough to break your beak!

TSUNAMI STOUT

It'll bowl you over with its midnight-black color and rich dark-roasted aroma. Specially blended hops combined with flaked non-malted barley give this brew a full body and a dense creamy head. All elements combine in a solid, lingering finish.

For more information about our brewery and our many featured beers; including additional seasonal ales and specialty brews, please visit our website at www.PelicanBrewing.com or call for more information!



★ ★ ★ ★ ★
2014 WORLD BEER CUP®
CHAMPION
SMALL BREWING CO.



Photo Credit: Imago Dei Photography

WHERE IS THE LOCATION OF THE PELICAN PUB & BREWERY?

The Pelican Pub & Brewery is located between Tillamook and Lincoln City in the beautiful and picturesque town of Pacific City located right off the shores of the Oregon Coast. Pacific City is just off Highway 101 and less than two hours from Portland. Our banquet room sits right on the sand with phenomenal views of Haystack Rock, Cape Kiwanda and the Pacific Ocean. We have indoor seating, patio areas and beach front access available for banquet use.

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 Coordinator. They will work with you directly to establish a detailed time line for the day of the event, assist in providing floral or other outside vendor information for use in the setup of the banquet room and more. The Event Coordinator can be reached at 503-965-3674 and via email at Events@PelicanBrewing.com

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

Our banquet room has 1150 square feet of beautifully engineered banquet space. The room is 31' x 43' with floor to ceiling views of Haystack Rock and the Cape, a large gas fireplace with an impressive brick 7' mantelpiece and lots of rich wood trim. We typically host parties from 12-90, depending on the room layout. Pelican Room can also be divided into two smaller rooms with projection screens available in both rooms. Each smaller room will comfortably seat 40 people. Once we have finalized your head count, we can work together to determine a room layout that works best for your occasion. You and your guests, and our staff can move comfortably and safely around the room. We can also set up additional tables on our patio and on the beach (weather permitting), or under our tent to accommodate larger groups.

CAN I HAVE MY SPECIAL EVENT OR WEDDING ON THE BEACH IN THE SAND?

Absolutely! The Pelican Pub & Brewery owns a portion of the beach directly in front of the Pub. This area can be utilized exclusively for your private party. We can even arrange to have bonfires made for you!

DO YOU HAVE A TENT AND OUTDOOR CHAIRS THAT MY GUESTS AND I CAN USE?

Definitely! In fact, we have a 20' x 40' white tent with clear sides, so you can potentially shelter your guests from the elements, but still be able to look upon the ocean waves as they collide against the rugged Cape and grace our sandy shores. We also have 100 white, classic-looking vinyl chairs with comfortable padded seats on hand as well. The tent will not be set up during weather conditions that pose a threat or during high winds.

WHAT KIND OF FEES ARE ASSOCIATED WITH USING THE BEACH, TENT AND CHAIRS FOR MY EVENT OR OUTDOOR WEDDING?

Beach rental is \$1000.00

Tent rental, set up and tear down is \$1000.00

White wedding chairs are \$5.00 per person

HOW MUCH TIME IS ALLOTTED FOR MY EVENT OR RECEPTION?

If your event is the only event scheduled for the banquet room that day, the room will be available from Noon -10:00pm. The setup of the tent usually takes two hours to complete the morning of the event, but will be finished as early as possible. For safety reasons, we will never attempt to set up the tent for any occasion if strong winds or weather advisories are in effect. If this becomes an issue on the day of your event, you will, of course, not be charged a tent rental fee.

WHAT DOES THE TERM 'BREWERY' MEAN IN THE NAME PELICAN PUB & BREWERY?

In 2014, the Pelican Pub & Brewery was named 'Champion Small Brewery' at the World Beer Cup awards!

What an amazing achievement! We have six house beers that are continuously brewed and available for year-round enjoyment. The brewery is always working on several seasonal and specialty beers as well. These are made available to the public as soon as they're ready. We also make our own home brewed and famous Pelican Pub Root Beer here, too. If you're interested in taking a tour of our brewery, we'd be happy to show you around! Just give us a call when you're ready, and we'll determine when the brewery will be available for tours.

HOW MUCH BEER WILL BE ORDERED?

We have several keg sizes. Depending on your group size, we can determine how much to order for your event. Your custom bar should include a minimum of 2 pints per adult guest in the beer selection or selections you have chosen. Below are the guidelines of the keg service we follow: ½ Barrel = 124 pints 1/6 Barrel = 40 pints

DO YOU SERVE WINE AND LIQUOR ALSO?

The Pelican Pub & Brewery has a wide variety of house 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. Liquor is priced on a per-drink consumption basis. Wine and champagne are available by the glass or by the bottle and vary in price depending on the brand and variety selected. You may bring in your own wine and champagne, if you prefer. Absolutely no outside beer or liquor may be brought into the Pelican Pub & Brewery or consumed on site per our OLCC liquor license requirements and due to insurance liability purposes.

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 is to be carried onto the sand or away from our establishment at any time.

IS SMOKING ALLOWED AT YOUR FACILITY?

No. The entire Pelican Pub & Brewery is a smoke free establishment.



WHAT TYPE OF OVERNIGHT ACCOMMODATIONS DOES THE PELICAN HAVE? MOST OF MY GUESTS WILL BE TRAVELING TO PACIFIC CITY FROM OTHER LOCATIONS.

We offer several lodging options to accommodate you and your guests. The Inn at Cape Kiwanda is located just across the street from the Pelican Pub & Brewery. The Inn offers 35 ocean view guestrooms, custom amenities, and private balconies. The Inn is great for couples and small families. Shorepine Vacation Rentals manages a diverse portfolio of vacation homes. Most within walking distance of the Pelican and can comfortably accommodate up to 14 guests. These homes are great for large families or multiple families staying together. The Cottages at Cape Kiwanda provide 18 luxury oceanfront suites, and offers the finest overnight accommodations on the Oregon Coast. Opening mid-summer 2017, The Kiwanda Lodge & Spa will offer 33 more luxury oceanfront rooms, a fine-dining restaurant, and spa. We look forward to working with you to find the perfect accommodations for your group.

CAN THE PELICAN PUB & BREWERY HOST A SPECIAL EVENT, DINNER OR A BRUNCH AS WELL?

Very likely! Just let us know as soon as possible what you're hoping to have arranged for your guests and how many people will be attending. We'll make every effort to see that it happens!

HOW WILL THE BANQUET STAFF DRESS FOR MY SPECIAL EVENT?

The Pelican Pub & Brewery staff will be wearing black pants and a custom white button up shirt with a color-coordinated apron.

HOW DO I RESERVE A DATE FOR MY EVENT OR WEDDING & RECEPTION AT THE PELICAN PUB & BREWERY?

Contact our Event Coordinator at 503-965-3674 or Events@PelicanBrewing.com. The Event Coordinator 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 the Pelican Pub & Brewery, room availability, pricing information, housing options, local attractions, or outside service providers and vendor information, please contact the Event Coordinator. They would be happy to speak with you over the phone or set up an appointment to show you around the Pelican Pub & Brewery personally. If you haven't visited Pacific City or the Pelican Pub & Brewery before, you're really missing out! Once you see our beautiful beach and our casual but sophisticated facilities for yourself, it'll be hard to imagine hosting your next special event at any other location!



Photo Credit: Imago Dei Photography



THANK YOU.