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Pacific City

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 60 guests is required on Holidays, Fridays, Saturdays, and Sundays.

A minimum of 40 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, 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 shaved 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 trio 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*

**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*

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**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**

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**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](mailto: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?**

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, as well as a large gas fireplace with an impressive brick 7’ mantelpiece and lots of rich wood trim. We host parties from 40-80 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.

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

Absolutely! Pelican Brewing owns a portion of the beach directly behind the Pub that we can rope off for your event. This area includes a small portion of the patio for cocktail tables and is the perfect spot for a toes-in-the-sand ceremony! We can even arrange to have a beach fire made for you pending any local burn bans.

**WHAT KINDS OF FEES ARE ASSOCIATED WITH USING THE BEACH AND CHAIRS FOR MY EVENT OR OUTDOOR WEDDING?**

Beach rental is $1500 and includes a portion of the patio that is perfect for cocktail tables, white wedding chairs, any necessary beach permits. Our team will handle the setting up and cleaning up of the ceremony chairs for you.

**WHAT IF IT RAINS?**

Look at is as an adventure! After all, it’s supposed to be good luck if it rains on your wedding day! However, the weather is ever changing in Oregon, but the key is to have a backup plan. There are a couple of options:

Umbrellas - In the Pacific Northwest, we are used to a little rain. You could provide umbrellas for your wedding guests as a wedding favor!

Rent a tent - There are only a select few rental companies that will set up a tent in the sand pending the weather conditions. If it is too windy, it is a safety hazard.

Indoors - Host the ceremony in the reception space, with your guests seated in their reception seats for the ceremony.

**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 banquet room 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. If you would like to continue the celebration later into the night, host a beach fire afterwards for your guests to enjoy! There is no open container law on our local beach, allowing you to have alcohol on the beach. Please check if there are any local burn bans in place before hosting a beach fire.

**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 – Pacific City is a smoke free establishment.

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

We have several sister companies who can accommodate both you and your guests. 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 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.

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

Beach Rental Fee - $1500 – Includes fenced off section of Pelican’s beach area, small portion of patio behind the banquet room for cocktail tables, white vinyl ceremony chairs, beach permits, and the setup and cleanup of the ceremony chairs.