



2017 BIG PELICAN RENTAL RATES & CATERING MENU

The Big Pelican is our 55' Pontoon Boat that cruises on Pelican Lake, MN.

It is perfect for just a Cruise, Cocktail Party or Full Meal.

The boat has one restroom on board and a full sound system.

Boat Rental Rates: Includes Captain

Before 4pm: \$300 for the 1st Hour and \$175 for Each Additional Hour

After 4pm: \$350 for the 1st Hour and \$200 for Each Additional Hour

Boat Capacity

Boat Ride Only: 50 People

Cocktails or Meal: 40 People

The "Meter" is running on the boat from the time you reserve it until the boat returns to the Fair Hills dock. If you desire to be picked up at another location on the lake, you will be charged from the time the boat leaves Fair Hills to the time the boat returns.

Final Head Count is due 2 weeks prior to cruise date.

Bar Options

We have several options for bars on the boat. Each cruise is specifically set up for the individual group. We have a full liquor license and will be able to accommodate all requests for your event.

Attended Bar: \$15 per hour Rate for Bartender

Your bar will be stocked with bottles of pop, water & juice. As well as domestic & premium bottled beer, rail & premium liquors, wine and all of the mixers. The bar can be Cash, Tickets, or Master Billed, whichever you may choose.

Counted Coolers: Charged Only for Beverages Consumed

We will stock the boat with coolers of bottled pop, water & juice, beer and/or wine. Your guest may help themselves and the consumed beverages will be master billed.

Drink Prices: (taxes included in price)

Bottled Pop, Water & Juice - \$2.25

Beer - \$5.00 and Up

Wine - \$6.00 and Up

Mixed Drinks - \$5.00 and Up

Lemonade (2 Gal) - \$20

Coffee (3.5 L Air Pot) - \$17

HORS D'OEUVRES

ALL ORDERS ARE FOR APPROXIMATELY 25 PORTIONS

~ C O L D ~

MIXED NUTS \$35/bowl

CHIPS AND SALSA \$25/bowl

SPINACH DIP WITH RYE BREAD CUBES \$30/tray

FRESH MOZZARELLA WITH TOMATO & BASIL ON SOURDOUGH CROUTON \$50/25 pieces

SMOKED SALMON WITH DILL ON PUMPERNICKEL \$40/25 pieces

GUACAMOLE DIP WITH TORTILLA CHIPS \$25/bowl

GORGONZOLA AND TOASTED WALNUT BRUSCHETTA \$40/25 pieces

FRESH VEGETABLE TRAY AND DIP \$50/tray

CHEESE AND CRACKER TRAY WITH DRIED FRUIT \$50/tray

SHRIMP COCKTAIL Market Price

GARDETTOS \$30/bowl

FRESH GARDEN VEGETABLE BRUSCHETTA \$45/25 pieces

ANTIPASTO SKEWERS \$45/25 pieces

CHEESE AND OLIVE STUFFED SALAMI \$25/25 pieces

~ H O T ~

ARTICHOKE DIP WITH RYE BREAD & CRACKERS \$35/tray

SWEDISH COCKTAIL MEATBALLS \$45/25 pieces

MOZZARELLA STICKS WITH MARINARA SAUCE \$40/25 pieces

MUSHROOM CAPS WITH SPINACH, ROASTED PINE NUTS & ASIAGO CHEESE \$45/25 pieces

MARGARITA DIP WITH CHIPS \$50/tray

COCKTAIL WIENERS \$50/75 pieces

CHICKEN DRUMMIES \$60/50 pieces

BACON WRAPPED SCALLOPS \$50/25 pieces

**SESAME CRUSTED CHICKEN SKEWER WITH GINGER SOY SAUCE \$65/25 pieces

**COCONUT SHRIMP SKEWERS WITH SWEET & SOUR SAUCE Market price

ROASTED MUSHROOM AND TOMATO TARTLETS \$45/25 pieces

***Available Without Skewer From June 15 – August 31*

All Hors D'Oeuvres selections are due 2 weeks prior to your cruise.

Any substitutions and/or additions after that date are subject availability and change fee.

BUFFETS

SANDWICH BAR \$13 PER PERSON

Your choice of breads. ham & turkey, cheddar, pepper jack & swiss cheeses. Served with pasta or potato salad, chips, assorted condiments and chef's choice of dessert.

ITALIAN PASTA \$20 PER PERSON

Your choice of veggie or meat lasagna, spaghetti noodles with alfredo or meat sauce. Served with garlic toast, 7-layer salad, seasonal vegetables and chef's choice of dessert.

ALL AMERICAN PICNIC \$19 PER PERSON

Your choice of two: hamburgers, hotdogs, brats, or chicken breast. Served with buns, pasta salad, chips, assorted toppings and condiments, homemade baked beans, watermelon and chef's choice of dessert.

BUILD YOUR OWN FAJITAS \$21 PER PERSON

Shredded beef and chicken with lettuce, tomato, black olives, sour cream, salsa, guacamole and tortillas. Served with grilled onions, Spanish rice and refried beans. Chef's choice of dessert.

STEAK ON THE LAKE \$25* PER PERSON

Your choice of grilled steak or chicken breast served with baked potato, choice of salad, seasonal vegetable, dinner rolls with butter and chef's choice of dessert.

**Requires total count 1 week in advance.*

LUNCHESES TO GO

SACK LUNCH \$10 PER SACK

Ham or turkey sandwich with cheese on whole grain or brown bread. Served with chips, apple, carrots and a cookie.

Box Lunch \$12 PER BOX

Ham or turkey sandwich on a croissant with cheese, lettuce and tomato. Served with pasta salad, grapes and a dessert bar.

All menu selections are due 2 weeks prior to your cruise date.

Any substitutions and/or additions after that date are subject to availability and a change fee.

Please let us know if you have any dietary restrictions or allergies in your group.

You will be billed for total number of people on boat, provided it does not go below 10% of guaranteed final head count submitted 2 weeks prior to cruise.

All Food & Beverage is subject to a 15% Service Charge and 7.375% Minnesota Sales Tax.

To reserve the boat, a \$100 deposit and rental form is required to confirm your cruise date.