Pelican
events & catering

Pelican Events & Catering

CREATING MOUTH WATERING MEMORIES

Our Unique Approach

Creative Menu

Our team specializes in crafting menus that are tailored to your specific needs and preferences. From elegant sit-down dinners to casual buffets, we've got you covered.

Dedicated Team

Our team works closely with clients to create customized menus that fit their vision and budget, including corporate events, weddings, and private parties.

Highest Quality

We are committed to unmatched quality by utilizing locally sourced produce and the freshest ingredients, resulting in exceptional taste and culinary excellence.

Terms and Conditions

Elevate Your Event with Pelican Events & Catering

Let our team transform your corporate gathering into an unforgettable experience. With our exceptional service and exquisite cuisine, we ensure every detail surpasses your expectations.

All Corporate packages will be prepared on disposable platters and include serving equipment
25 guest minimum order
Disposable cutlery, plates, and napkins - $3.00 per person
China and Linen Service - $3.95 per person
Chafing dishes for the buffet will be charged at $30.00 each as required

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Event Coordination Services

Your dedicated coordinator will assist with every step of your booking process to ensure a seamless experience.

Additional Rentals & Services
Essential Equipment Rentals

Includes all necessary china, glassware, cutlery, and equipment for flawless execution.

Floor-Length Linens (72x144) – White or Black ~ $14.00 each (for head table, gift table, cake table, and food service tables)
Lap-Length Linens (90x90) – White or Black ~ $14.00 each (for guest tables)
Round Floor-Length Linens (120") – White or Black ~ $18.00 each (for guest tables)
Linen Napkins – $1.00 each (basic, available in your choice of color) Custom colors and floor-length satin upgrades available. Consult with your event coordinator.
Host/Manager – $400.00 per event A professional event manager ensures smooth operations throughout your event.
Service Staff and Chef – $32.50/hour per staff Uniformed professionals available from set-up through 10 PM.
Late Night Staff – $35.50/hour per staff Staffing for late-night service billed separately based on requirements.
Green Site Fee – $1,500.00 For outdoor or backyard venues without an industrial kitchen. Includes pop-up kitchen setup, propane equipment, and waste management. Costs may vary based on event specifics.

HST and 15% facility fee will be added.Customization available upon request.

Corporate

Our Team works closely with Corporate clients to create customized Menus to fit their vision & budget for the team meetings, conferences, product launches & special events.

Breakfast
Lunch
Dinner
Afternoon Tea
Corporate Meal Boxes/Holiday Special combs

Corporate Breakfast Menu

Cold Breakfast

Cool Mornings Delight – $11.95 per person
Start your day with the perfect light touch!
Freshly brewed coffee and tea
Assorted homemade mini muffins and buttery croissants
Individual fruit yogurts
Served with preserves and creamy butter

Continental Bliss – $15.95 per person
A breakfast that feels like a European getaway.
Freshly brewed coffee and tea
Assorted homemade mini croissants and delectable breakfast loaves
Individual fruit yogurts
A refreshing fresh fruit salad
Served with preserves and butter

HOT BREAKFAST OPTIONS

Morning Sunrise Feast – $24.50 per person
Fuel your day with a hearty and comforting selection.
Freshly brewed coffee and tea
A selection of chilled juices
Assorted homemade mini croissants, served with preserves and butter
Plain scrambled eggs
Flavourful breakfast sausage
Crispy home-fried potatoes, served with ketchup
A delightful blueberry parfait

True North Breakfast – $26.50 per person
Celebrate Canadian mornings with this indulgent spread.
Freshly brewed coffee and tea
Egg muffins with melted cheese
Savory mini vegetable quiche
Crisp bacon and juicy sausage
Assorted homemade mini muffins and croissants, served with preserves and butter
A vibrant fresh fruit platter
Individual fruit yogurts

Corporate Lunch Menu

Luncheons

Tuscan Harvest Feast

Traditional Caesar Salad with crispy croutons and creamy garlic dressing
Hearty meat lasagna layered with rich tomato sauce and mozzarella, penne pasta tossed with roasted vegetables in a tangy tomato sauce (Vegetarian option), and golden garlic bread.
Finish with a classic Italian cannoli.

$30.50 per person

Fusion Sizzle Spread

Choice of one salad: garden tossed salad with house dressing, Thai noodle salad, or zesty mango slaw. Savor chicken or beef stir fry, jasmine rice, and seasonal stir fry vegetables. Conclude your meal with a decadent Caramel Royale.

$32.50 per person

Mediterranean Soiree

Greek Salad paired with chicken or pork souvlaki served with creamy tzatziki sauce
Mediterranean rice infused with red onions, black olives, and parsley, garlic pita bread, red skin potato wedges, and roasted vegetables
End with a sweet and flaky baklava.

$34.50 per person

The Esence of India

Choice of one Salad:Aloo Chana Chaat / Potato Papdi Chaat
Chicken Biryani / Veg Biryani served with Cucumber Raita and Salan
Achari or Malai Chi Kebab ser ved with Mint chutney/ Paneer Tikka [vegetarian]
End with Sweet Gulab Jamun or Ras Malai

$29.50 per person

Working Luncheons (Hot and Cold)

Deli Delight

Homemade soup of the day served with crackers or garden greens with house dressing. Includes assorted deli sandwiches (based on 1 per person): ham and cheese, roast beef, oven-roasted turkey, and creamy egg salad.
Fresh fruit salad for dessert.

$24.95 per person

Deluxe Sandwich Affair

Homemade soup of the day served with crackers or garden greens with house dressing. Choose three deluxe sandwich options (based on 1 per person) from our A-la-Carte section. Indulge in a moist Carrot Grove Cakefor dessert.
Want wraps instead? Add $1.00 per person.

Corporate Dinner Menu

Plated Corporate Dinner – Starting at $42.95 per person (Chicken Entrée)
A sophisticated three-course dining experience tailored to your preferences.

First Course – A Selection of One Salad
Classic Caesar Salad
Garden Greens with Seasonal Vegetables and House Dressing
Summer Berry Salad with Blue Cheese Vinaigrette
Roasted Fennel & Nectarine Arugula Salad with Lemon Herb Dressing
Spinach & Endive Salad with Roasted Pears, Cranberries, and Lemon Garlic Dressing
Watercress & Frisée Salad with Grilled Peaches, Pickled Grapes, and Quebec Goat Cheese

Main Course – A Selection of One Entrée
Herb Chicken Breast with Red Wine Sauce
Fontina-Stuffed Chicken Breast with Spinach and Caramelized Onions
Flank Steak with Baby Tomatoes, Goat Cheese, and Worcestershire Butter
Baked Black Cod with Sundried Tomato Cream
Grilled Salmon with Dill Saffron Citrus Glaze

Sides – Select One Starch and One Vegetable
Starch Options: Roasted Sweet Potatoes, Fingerling Potatoes, Garlic Mashed Potatoes, Wild and Long-Grain Rice
Vegetable Options: Green Bean Bundles, Seasonal Vegetables, Braised Root Vegetables

Dessert – A Selection of One
Royal Blueberry Indulgence
Lux Crème Brûlée
Tropical Sunset Panna Cotta.
Carmine Apple Elegance
Chocolate Fudge Tart
Key Lime Avocado Tart (GF)

Corporate Dinner Menu

Corporate Buffet Dinner – $54.95 per person
An exquisite buffet dining experience designed to impress.

Starter
A selection of fresh artisan breads, breadsticks, and flatbreads accompanied by a vibrant vegetable platter with a creamy dip.

Salads – Select Two
Classic Caesar Salad: Crisp romaine lettuce tossed with oven-baked croutons, freshly grated parmesan cheese, and our signature creamy garlic dressing.
Garden Greens: A medley of fresh tomatoes, cucumbers, Bermuda onions, and bell peppers, served with a house-made vinaigrette.
Pommery Potato Salad: Red-skinned potatoes combined with green onions and a tangy balsamic dressing for a flavorful twist.
Navy Bean Salad: A hearty blend of navy beans, artichokes, green olives, parsley, and roasted red pepper dressing.
Wheatberry Salad: Nutty wheatberries paired with dried fruits and a light apple cider vinaigrette.
Cauliflower Tabouleh: A modern take on tabouleh featuring crumbled cauliflower, feta cheese, and heirloom tomatoes.

Main Course – Select Two Entrées
Herb Chicken Supreme: Tender chicken breast infused with fresh herbs and served with a natural jus for a classic flavor profile.
Fontina-Stuffed Chicken Breast: Juicy chicken breast filled with creamy fontina cheese, spinach, and caramelized onions, baked to perfection.
Flank Steak: Grilled flank steak topped with chard baby tomatoes, tangy goat cheese, and finished with a rich Worcestershire butter.
Baked Black Cod: A delicate fillet of black cod baked with a sundried tomato and parsley cream sauce.
Grilled Salmon: Fresh salmon grilled to perfection and drizzled with a dill saffron citrus glaze.
Penne Pasta: Al dente penne pasta tossed in your choice of sauce, complemented by grilled seasonal vegetables.

Corporate Dinner Menu

Enhance your buffet with a carving station featuring AAA Beef, Pork, or Turkey ~ $15.95 per person.

Sides – Select One Starch and Two Vegetables

Starch Options: Fingerling Potatoes roasted to golden perfection with a hint of seasoning; Garlic Mashed Potatoes, creamy and infused with roasted garlic for a savory flavor; Roasted Red Skin Potatoes, crispy on the outside and tender inside, seasoned with fresh herbs; Wild and Long-Grain Rice, a fragrant and fluffy blend of rice varieties.

Vegetable Options: Mixed Seasonal Vegetables, a colorful assortment of fresh vegetables lightly seasoned and steamed; Roasted Root Vegetables, caramelized to bring out earthy sweetness and flavor; Green Beans and Tomatoes, crisp green beans paired with sweet cherry tomatoes and a touch of garlic.

Desserts

Assorted Cakes: A delightful variety of moist and decadent cakes to satisfy every sweet tooth.

Pies and Tarts: Classic and seasonal pies and tarts crafted with the finest ingredients.

Includes freshly brewed coffee and tea.

Gluten-free, vegan, and vegetarian options available upon request.HST and a 15% facility fee will be added to all food and beverage prices.

With Pelican Events & Catering, every detail is thoughtfully curated to create an unforgettable corporate dining experience. Allow us to customize your menu to suit your unique preferences and elevate your event to new heights.

Allow the team at Pelican Events & Catering to make your corporate event memorable. Our exceptional service and cuisine will ensure that your expectations are met.

Event Coordinator

To assist with your booking process leading to your event.

Afternoon Tea Menu

Elegant Finger sandwiches

(Choice of 4 based on 4 pieces per person)

A creamy blend of egg, mayonnaise, and mustard, served on soft bread.
Cucumber and Watercress Delight
Crisp cucumber and peppery watercress on delicate bread, creating a refreshing bite.
Smoked Salmon & Cream Cheese Elegance
Silky cream cheese paired with smoky salmon for a luxurious flavor combination.
Savory Smoked Turkey
Thinly sliced smoked turkey, perfectly complemented with light seasoning.
Cheddar Ham & Cheese
Savory ham and sharp cheddar cheese, sandwiched between slices of fresh bread.
Chicken Salad Fusion
Tender chicken mixed with creamy dressing, celery, and herbs, creating a savory delight.
Aged Cheese & Grape Jelly
Aged cheese paired with sweet grape jelly, a perfect balance of savory and sweet.
Beef & Horseradish Kick
Thinly sliced beef with a spicy horseradish spread, creating a flavorful bite.

Homemade Scones
(1 piece per person)
Freshly baked, flaky scones served with rich clotted cream and a selection of assorted jams for a delightful treat.

SWEET Assorted Plater
(1.5 piece per person)
A variety of homemade French pastries, buttercake Symphony, cupcakes, cookies and tarts artfully designed by our Chef. These include light, flaky delights, perfect for any afternoon tea.

Elegant Tea Variety
Higgins & Burke
Bigelow A selection of fine teas for your enjoyment, providing the perfect pairing to your sweet and savoury treats.

Pricing and Additional Details
$29.95 Per Person

Holiday Special Combo's

Combo 1- Indian

Chicken Drumstick Biryani [One DrumStick]
Chicken korma Curry
Naan [1 small pc]
Achari tikka Kebab
Gulab jamun
Raita/salan
Pop
Price- $19.50

Vegetable Dum Biryani
Vegetable korma Curry
Naan [1 small pc]
Veg Falafal
Gulab jamun
Raita/salan
Pop
Price- $17.50

Combo 2- Hakka

Chicken Hakka noodles
Chicken chilli
Chicken Lollypop
Dessert
Sweet n Sour Sauce
Pop
Price- $18.50

Veg Hakka noodles
Paneer chilli
Veg Spring Roll
Dessert
Sweet n Sour Sauce
Pop
Price- $16.50

Combo 3 - Italian

Pasta basilaco chicken/vegl
Chicken parmesana [Appetizer]
Tiramisu
Garlic bread
Pop
Price- $18.50

Pasta basilaco Veg
Chicken parmesana [Appetizer]
Tiramisu
Garlic bread
Pop
Price- $16.50

Meals Boxes / holiday Speical

Combo 5 - Medditeranean

Rice with Coconut Gravy
Chicken Kebabs Skewers
Salad
Pastry
Pop
Price- $18.50

Rice with Coconut Gravy
Panner Skewers
Salad
Pastry
Pop
Price- $16.50

Combo 4 - Continental

Grilled Turkey
Mash potato
Qunioa Salad
Dessert
Pop
Price-21.50

for enquiry please contact

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