



2236 CR 30A Seaside, Florida 32459 850.231.5900

Bud & Alley's Restaurant
Special Event Guidelines
2011-2012

Parties of 50 guests or greater

For over 25 years, Bud and Alley's Restaurant has been specializing in amazing special events on the Gulf in Seaside, Florida. Whether you are booking a luncheon, dinner, wedding reception or a corporate function, we can create a unique and unforgettable experience tailored for your needs. Bud and Alley's Restaurant has an outstanding reputation for superior service and award winning menus.

Please contact our Events Coordinator for reservations:

Toni Ferguson

850.217.4535

toni@budandalleys.com

Bud and Alley's Restaurant Special Event Guidelines

1. We can accommodate a maximum of 50 guests for a seated function with a pre-selected menu. We can accommodate 50-130 guests with a buffet selection. We can also accommodate larger groups without equivalent seating.
2. A credit card authorization form and non-refundable deposit will be required to guarantee any reservation.
3. A confirmation agreement must be signed and returned 14 days prior to reserved event. This document will guarantee the number of guests attending the event and will finalize the menu costs. The food charges will be based on this agreement, no less. Beverages, Service Charges, Tax, and Gratuity will be based on actual consumption.
4. A 1% Arts and Entertainment Fee and a 7% Walton County Sales Tax will be charged to the final bill. (The Arts and Entertainment is assessed by the Seaside Merchants Association to provide free cultural and art related public events throughout the year.)
5. A 20% Gratuity (or set-price per server based on size of party) will be applied to the final total.
6. Wines and Champagne are purchased on a per bottle basis for large parties. Cocktails and beer are charged per individual drink consumption. A \$20 corkage fee will be applied to any wine or champagne brought in to our restaurant. Liquor or beer may not be brought in by the client.
7. We reserve the right to refuse alcoholic beverages to any guest and any guest under 21 years of age. All guests must have valid identification to purchase or consume alcoholic beverages.
8. If tent rentals or linen/chair rentals are needed for an event, the cost will be passed on to the client. These costs will be included in the confirmation agreement prior to the event. (Standard tent rentals with lights for outdoor seating range from \$250-\$750 based on the amount of area reserved.)
9. If entertainment is arranged for an event, there is a sound ordinance level of 60 decibels that will be checked before and during the event. Also, all amplified music (whether band or DJ) must stop performing at 10:00 PM.

10. Exclusive seating of any function has a required Area Usage Fee:

| | 20 or less | 30-50 | 50-plus |
|--------------|------------|---------------------|------------|
| Main Porch | n/a | \$2,000.00 | n/a |
| Garden Porch | \$2,000.00 | \$1,000.00 (max 30) | n/a |
| Herb Garden | n/a | \$2,000.00 | \$2,000.00 |
| Gazebo | \$2,000.00 | \$2,000.00 | \$2,000.00 |
| Garden Deck | \$1,500.00 | \$1,500.00 | n/a |

Prices subject to change. Space is subject to availability.

Hors d'Oeuvres

The hors d'oeuvres menu choices may be featured before the meal or served as the exclusive food selection for cocktail parties or receptions.

Priced 50 servings per tray

Smoked Tuna Dip with Lavosh Crackers, \$150
Chickpea Hummus with Pita Bread, \$50
Fried Blue Crab Claws, Cocktail sauce and Remoulade, \$180

Priced 50 pieces per tray

Spoonfuls of Truffle Potatoes and Country Ham, \$20
Spoonfuls of Wild Mushroom Risotto, \$30
Shrimp Arancini, Risotto-Stuffed with Shrimp & Lemon Mayo, \$30
Boiled Shrimp, Cocktail Sauce, \$35
Vegetable Spring Rolls, Ponzu Dipping Sauce \$40
Grilled Flank Steak Skewers, Salsa Verde, \$40
Grilled Bacon Wrapped Scallops, Chipotle Mayo, \$130
Peppered Seared Tuna Loin, Seaweed Salad, Wasabi Mayo, \$180
Traditional Kobe Beef Tartar, Toast Points \$250

Crostini: 50 pieces per tray, \$100

Oven Dried Tomato, Fresh Mozzarella, and Basil
Goat Cheese and Tapenade
House Cured Gravlax and Horseradish Cream
Roasted Red Peppers and Basil
White Bean with Prosciutto
Roasted Pork on Cornbread Crostini with Tomato Chutney

BUFFET MENU OPTIONS

1 Salad Choice, 3 Entrees \$55.00 per guest

1 Salad Choice, 4 Entrees \$75.00 per guest

Dessert options are priced individually at \$9.00 each

Salads

- Classic Caesar Salad
- Spinach Salad with Crimini Mushrooms, Red Onions, and Warm Bacon Vinaigrette
- Mixed Greens with Cucumber, Tomato, Goat Cheese, Walnuts and Sherry Vinaigrette

Entrees

Pasta

- Penne Bolognese
- Linguine with Clams, Mussels or Shrimp with Lemon, Capers and Fresh Herbs
- Cheese Tortellini, Oven Roasted Tomatoes, Basil and Shaved Parmesan Reggiano
- Orecchiette with Wild Mushroom Confit, Leeks, Lemon Zest and Pecorino Cheese

Seafood

- Grilled Grouper, Herbed Basmati Rice, Haricot Verts and Lemon Butter
- Grilled Shrimp with Creamy Grits, Tasso Cream and Sugar Snap Peas
- Seared Scallops with Grilled Corn & Black Bean Relish, Vidalia Onions, Cilantro and Pea Puree

Chicken

- Grilled Free Range Chicken with Sweet Corn Pudding, Sauteed Mushrooms and Smoked Tomato Butter
- Chicken Scaloppine with Creamy Grits, Sugar Snap Peas, White Wine Butter and Capers

Beef

- Grilled 6 oz. Filet with Whipped Yukon Gold Potatoes, Grilled Squash and Shitake Butter Sauce
- Braised Short Ribs with Glazed Root Vegetables
- Prime Rib with Dollar rolls, Au Jus and Horseradish Sauce

Dessert

- Key Lime Pie
- Tiramisu
- Cheesecake
- Chocolate Torte
- Berry Cobbler
- Chocolate Mousse



***Bud & Alley's Restaurant
Photos of Dining Areas
and our Special Events***

Indoor and Outdoor Dining
in Seaside, Florida with an
exceptional view of the
beautiful Gulf of Mexico.





Wedding Rehearsal
Dinner and Wedding
Reception in Herb
Garden, Gazebo and
Herb Deck with tent
rentals.