



[www.BudandAlleys.com](http://www.BudandAlleys.com)

850.231.3113

**Bud and Alley's Pizza Bar  
Special Events Guidelines  
2011-2012**

**Please contact our Events Coordinator for reservations:**

**Toni Ferguson**

**850.217.4535**

**[toni@budandalleys.com](mailto:toni@budandalleys.com)**

## **Pizza Bar Restaurant Special Event Guidelines**

1. We can accommodate a maximum of 45 guests for the terrace and an additional 35 in the dining room. All events have buffet service for meal with pre-selected menu.
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 the 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 fee 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 bill.
6. Wines and champagnes are purchased on a per bottle basis for large parties. Cocktails, beer or glasses of wine are charged per individual drink consumption for smaller parties or open bar requests. A \$20 corkage fee will be applied to any wine or champagne brought in to the 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. One check including all fees and gratuity will be presented as a final bill. Separate checks are not allowed.
9. Exclusive seating will require an area usage fee of \$800 per section.
10. If linen or 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.

**Prices subject to change. Space is subject to availability.**

## **Pizza Bar Limited Buffet Menu**

### **ANTIPASTI**

#### **Cured Meats \$5.00 each**

Prosciutto Di Parma  
Sopressatta  
Genoa Salami  
Felino Salami  
Capicola

#### **Cheeses \$4.00 each**

Parmesan Reggiano  
Provolone  
Gorgonzola  
Fontina  
Fresh Mozzarella

*Antipasti platters are created with 2 choices of meats and 2 choices of cheeses.  
Served with grilled slices of bread for \$18.00 per platter*

### **SALADS**

#### **Mixed Greens**

with tomatoes, olives,  
fresh mozzarella, &  
balsamic vinaigrette

#### **Romaine**

with pancetta, boiled egg,  
crumbled gorgonzola  
& champagne vinaigrette

#### **Arugula**

with radicchio,  
shaved pecorino romano,  
& balsamic vinaigrette

*Salads may be served individual or family style. \$10 per person*

### **PIZZAS**

**Quattro Formaggi:** blend of four cheeses and tomato \$12

**Margherita:** fresh mozzarella, basil and tomato \$12

**Felino Salame:** felino salami, mozzarella and tomato \$14

**Roasted Fennel Sausage:** fennel sausage, mozzarella and tomato \$14

**Prosciutto di Parma:** prosciutto, mozzarella, tomato and fresh arugula \$14

**White Pizza:** ricotta, mozzarella, basil and heavy cream \$14

**Onion:** sweet onions, shallots, mozzarella and tomato \$13

**Funghi:** wild mushrooms, mozzarella, and tomato \$13

**San Marzano:** fresh arugula, shaved parmesan and tomato \$12

**Farmer's Market:** roasted vegetables, mozzarella, tomato and fresh arugula \$15

Buffet service should be limited to 4 pizza selections.

All pizzas are hand tossed and baked in our wood-burning oven.

The average pizza will satisfy 1-2 individuals depending on additional food choices.

**PIZZA BAR  
GULF FRONT  
TERRACE**

