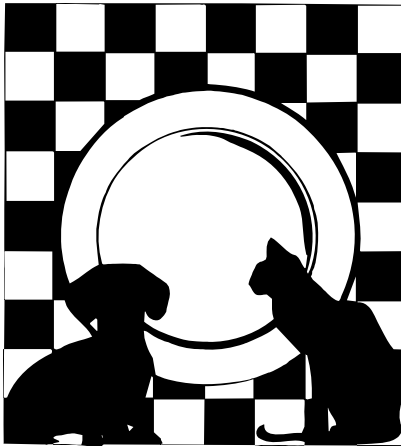


BUD & ALLEY'S



RESTAURANT
SEASIDE FLORIDA

***Special Event Guidelines
2010-2011***

Parties over 50 Guests

For 23 years we have been specializing in amazing events on the Gulf in Seaside. Whether you are booking a bridal luncheon, rehearsal dinner, wedding reception, or a corporate function, we can create a unique and unforgettable experience tailored for your needs. We have always been known for our outstanding service and award winning menus. We look forward to making your event an exciting and memorable day.

Please contact our Event Coordinators for reservations:

Kim Estes or Chelsey Seawell

Phone: (850) 231-0008 Fax: (850) 231-0062

kim@budandalleys.com

or

chelsey@budandalleys.com

BUD & ALLEY'S RESTAURANT
SPECIAL EVENT GUIDELINES

1. *We can accommodate a maximum of 40 guests for sit down functions including set menus. For any buffet function, we can accommodate a minimum of 50 guests and a maximum of 130 guests. (We can accommodate larger groups without equivalent seating.)*
2. *You will receive a confirmation agreement to be signed and returned 14 days in advance of the event. This document guarantees the number of guests attending the event. You will be charged for food for the number of guests on the agreement, no less.*
3. *A Credit Card Authorization form and deposit will be required to guarantee reservation.*
4. *Our buffet is priced between \$55.00 and \$75.00 per guest depending on the number of buffet items you select. Hors d oeuvres only buffet is priced at \$45.00 per guest.*
5. *Wines and Champagne are charged on a per bottle basis. The Client is only charged for what is opened. Cocktails and beer are charged per drink and per bottle. If you have a special bottle of wine from your cellar we will apply a \$20 per bottle corkage fee. No liquor or beer may be brought in by the client.*
6. *We will add a 1% Arts and Entertainment Fee and a 7% Walton County Sales tax to the final bill. Arts and Entertainment is assessed by the Seaside Merchants Association to provide free cultural and art related events throughout the year.*
7. *A 25% Service Charge will be applied to the food and beverage total.*
8. *There will be a \$500.00 set up and cleaning fee for parties located in the Herb Garden and Gazebo.*
9. *If a tent is needed for any event, a standard tent will be rented and the cost will be passed on to the client. The cost of a 20 X 30 tent with cathedral sides and lights is \$750.00. If you have entertainment, we will rent a tent to cover the stage and the cost of the 15 x 15 tent is \$250.00.*
10. *We reserve the right to refuse alcoholic beverages to any guest and any guest under 21 years of age. All guests consuming alcoholic beverages are required to have valid identification.*
11. *Prices subject to change. Space is subject to availability.*
12. *For a client wishing exclusive use of any seating area there is an Area Usage Fee. Please see the minimum for each area below. (However, for groups 40 guests or less, the fee may be waived if the group reserves their dinner at 8:30 or later in the evening.)*

	<i>20 or less</i>	<i>30 – 50</i>	<i>More than 50</i>
<i>Main Porch</i>	<i>n/a</i>	<i>\$2,000.00</i>	<i>n/a</i>
<i>Garden Porch</i>	<i>\$2,000.00</i>	<i>\$1,000.00 (max 35)</i>	<i>n/a</i>
<i>Herb Garden</i>	<i>n/a</i>	<i>\$2,000.00</i>	<i>\$2,000.00</i>
<i>Gazebo</i>	<i>\$2,000.00</i>	<i>\$2,000.00</i>	<i>\$2,000.00</i>
<i>Garden Deck</i>	<i>\$1,500.00</i>	<i>\$1,500.00</i>	<i>n/a</i>

Hors d'Oeuvres

Peel and Eat Shrimp with Cocktail Sauce

Smoked Tuna Dip with Lavosh Crackers

Traditional Kobe Beef Tartar and Toast Points

Fried Blue Crab Claws with Cocktail Sauce and Remoulade

*Canapé - Endive & Duexelle Salad,
Cucumber and Salmon Tartar*

Peppered Seared Tuna, Seaweed Salad, Wasabi Mayo and Ponzu

Marinated and Grilled Quail with Pomegranate Molasses

*Antipasto Platter- Baby Artichokes, Roasted Peppers, Grilled Eggplant, Kalamata Olives, Oven Dried Tomatoes, Fresh
Marinated Mozzarella, Pecan Pesto, Grilled Lemon*

Taste of Greece- Hummus, Baba Ghanoush with Grilled Pita Bread

Skewered Shrimp with Romesco

Asian Chicken Satay with Peanut Sauce

Grilled Flank Steak Skewers and Salsa Verde

Spoonfuls of Wild Mushroom Risotto

Spoonfuls of Truffle Potatoes and Country Ham

Shrimp Arancini, Risotto Stuffed with Shrimp and Lemon Mayo

Crostini Choices:

Oven Dried Tomato, Fresh Mozzarella & Basil

Goat Cheese and Tapenade

House Cured Gravlax with Horseradish Cream

Roasted Red Peppers and Basil

Roasted Pork and Caramelized Onions

White Bean with Prosciutto

Roasted Pork on Cornbread Crostini with Tomato Chutney

Salads

Classic Caesar Salad

Hearts of Romaine with Stilton Cheese, Spicy Pecans, and Creamy Herb Dressing

Mixed Greens with Cucumber, Tomato, Mozzarella, and Champagne 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

Shrimp and Tortellini with Oven Roasted Tomatoes, Basil & Shaved Parmesan Reggiano

Braised Lamb Shanks and Orecchiette, Eggplant, Oven Roasted Tomato and Gremolata Aioli

Seafood

Simple Grilled Fish served with Steamed Potatoes, Haricot Verts, Lemon, Chive and EV Olive Oil

1# Tuna with Virgin Sauce, Asparagus, Basmati Rice and Kalamata Olives

Seared Diver Scallops on Grilled Grits, Brown Butter Vinaigrette and Tiny Croutons

Grilled Shrimp Skewers with Spicy Tomato Butter, Low Country Red Rice and Haricot Verts

Other Choices of Sauces for Fish- Citrus Salsa, Grilled Corn and Vidalia Onion Salsa, Tomato and Avocado Salsa, Romesco, Lemon Dill Butter, Chunky Tarter Sauce and Remoulade

Beef

Grilled Filet, NY Strip or Ribeye with Steak Fries, Arugula and Gorgonzola Butter

Other Sauces- Horseradish Cream, Green Peppercorn Sauce

Braised Beef Short Ribs in Red Wine, Horseradish Mashed, Glazed Root Vegetables

Beef or Lamb Carving Station with Dinner Rolls and Au Jus

Pork

Pork Tenderloin with Bourbon Molasses, Rosemary Roasted Potatoes and Collard Greens

Oven Roasted Pork Chop with Venetians Spinach, Creamy Grits and Tomato Chutney

Veal

Braised Veal Shank with Wild Mushroom Risotto, Glazed Carrots and Cipollini Onions

Chicken

Grilled Free Range Chicken with Lemon, Thyme and Shallots, Served with Wild Mushroom Risotto

Pan Roasted Free Range Chicken Paillard with Truffle Vinaigrette, Asparagus and Roasted Potatoes

Chicken Scaloppini with Creamy Grits, White Wine Butter Sauce and Capers

Roasted Young Chicken Poussion with Balsamic, Asparagus and Roasted Steak Fries

Dessert

Key Lime Pie, Tiramisu, Cheesecake, Chocolate Torte, Berry Cobbler, and Chocolate Mousse

Liquor

Vodka

<i>Absolut</i>	\$ 8.50
<i>Stoli</i>	\$ 8.50
<i>Belvedere</i>	\$ 9.00
<i>Grey Goose</i>	\$ 9.00
<i>Ketel One</i>	\$ 9.00

Gin

<i>Tangeray</i>	\$ 8.50
<i>Bombay</i>	\$ 8.50
<i>Bombay Sapphire</i>	\$ 9.00

Rum

<i>Bacardi</i>	\$ 8.50
<i>Captain Morgan</i>	\$ 8.50
<i>Mt. Gay</i>	\$ 8.50
<i>Meyers</i>	\$ 8.50

Tequila

<i>Cuervo</i>	\$ 8.50
<i>Sauza</i>	\$ 9.00
<i>Patron Silver</i>	\$ 9.00
<i>Patron Gold</i>	\$ 9.00

Whiskey

<i>Jack Daniels</i>	\$ 8.50
<i>Crown</i>	\$ 9.00
<i>Makers Mark</i>	\$ 9.00

Scotch

<i>Dewars</i>	\$ 8.50
<i>Johnny Walker Red or Black</i>	\$ 9.00
<i>Chivas</i>	\$ 9.00
<i>Glen Livet 12</i>	\$ 9.00
<i>Glen Livet 18</i>	\$ 9.00

Beer

<i>Coors Light</i>	\$ 4.25
<i>Miller Light</i>	\$ 4.25
<i>Budweiser</i>	\$ 4.25
<i>Bud Light</i>	\$ 4.25
<i>Michelob Ultra</i>	\$ 4.25
<i>Rolling Rock, Pennsylvania</i>	\$ 5.25
<i>Yuengling</i>	\$ 5.25
<i>Samuel Adams, Boston</i>	\$ 5.25
<i>Sierra Nevada Pale Ale, California</i>	\$ 5.25
<i>Corona, Mexico</i>	\$ 5.25
<i>Corona Light, Mexico</i>	\$ 5.25
<i>Heineken, Holland</i>	\$ 5.25
<i>Amstel Light, Holland</i>	\$ 5.25
<i>Red Stripe, Jamaica</i>	\$ 5.25
<i>Guinness Stout, Ireland</i>	\$ 5.25
<i>Kalik, Bahamas</i>	\$ 5.25
<i>Blue Moon, Tennessee</i>	\$ 5.25
<i>Stella Artois, Belgium</i>	\$ 5.25
<i>Peroni Nastro Azzurro, Italy</i>	\$ 5.25
<i>O'Douls</i>	\$ 5.25

Bottles of wine are available from the Wine List