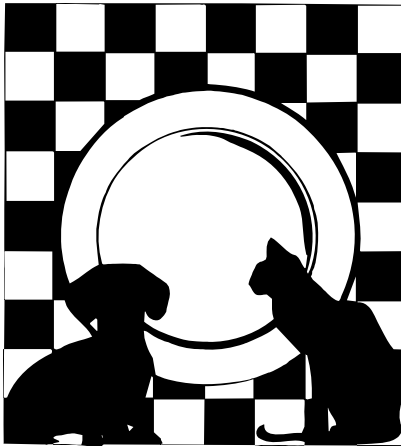


BUD & ALLEY'S



RESTAURANT
SEASIDE FLORIDA

***Special Event Guidelines
2009-2010***

Parties 50 or less

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. *A Credit Card Authorization form and deposit will be required to guarantee reservation.*
2. *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.*
3. *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.*
4. *A 20% Service Charge or Fixed Service Charge (whichever is greater) will be applied to the food and beverage total. The Fixed Service Charge for events during the day is \$125 per server. For events in the evening, the Fixed Service Charge is \$200 per server.*
5. *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.*
6. *Prices subject to change. Space is subject to availability.*
7. *There will be a \$100.00 administrative fee added to final bill.*
8. *One check with gratuity will be presented. Separate checks are not allowed.*
9. *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> |

Note: Event Planning and Design by a licensed interior designer is available at Bud & Alley's. Please contact Chelsey Seawell for design possibilities and upgrade options for your special event.

Salads - \$8.00 Each

Caesar Salad

Mixed Greens with Cucumbers, Tomatoes, Feta Cheese and Champagne or Balsamic Vinaigrette

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

Appetizers

Peel and Eat Gulf Shrimp with Cocktail Sauce and Remoulade \$15.00

Smoked Tuna Dip with Lavosh Crackers \$11.00

Fried Blue Crab Claws with Cocktail Sauce and Remoulade \$14.00

Bud & Alley's BBQ Shrimp \$15.00

Grilled Flank Steak Skewers with Salsa Verde \$7.00

Baked Oysters Rockefeller \$11.00

Fried Oysters with Remoulade \$10.00

Fried Shrimp with Cocktail Sauce and Lemon \$12.00

Hummus with Pita Bread \$8.00

Entrees

Pasta

Penne Bolognese \$28.00

Linguine with Clams, Mussels or Shrimp with Lemon, Capers and Fresh Herbs \$30.00

Shrimp and Tortellini with Oven Roasted Tomatoes, Basil and Shaved Parmesan Reggiano \$30.00

Braised Lamb Shanks with Orecchiette Pasta, Eggplant, Oven Roasted Tomatoes and Gremolata \$29.00

Seafood

Simple Grilled Fish served with Steamed Potatoes, Haricot Verts, Lemon, Chive and EV Olive Oil \$32.00

1# Tuna with Virgin Sauce, Asparagus, Basmati Rice and Kalamata Olives \$33.00

Seared Diver Scallops on Grilled Grits, Brown Butter Vinaigrette and Tiny Croutons \$33.00

Grilled Shrimp Skewers with Spicy Tomato Butter, Low Country Red Rice and Haricot Verts \$30.00

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

Entrees Continued

Beef

Grilled Filet, NY Strip or Ribeye with Steak Fries, Arugula and Gorgonzola Butter \$35.00
Other Sauces- Horseradish Cream, Green Peppercorn Sauce

Braised Beef Short Ribs in Red Wine, Horseradish Mashed, Glazed Root Vegetables \$30.00

Pork

Pork Tenderloin with Bourbon Molasses, Rosemary Roasted Potatoes and Collard Greens \$28.00

Oven Roasted Pork Chop with Venetian Spinach, Creamy Grits and Tomato Chutney \$28.00

Veal

Braised Veal Shank with Wild Mushroom Risotto, Glazed Carrots and Cipollini Onions \$30.00

Tuscan Grilled Veal Chop with Arugula Salad, Shaved Parmesan and Truffle Oil \$30.00

Chicken

Grilled Free Range Chicken with Lemon, Thyme and Shallots, Served with Wild Mushroom Risotto \$28.00

Pan Roasted Free Range Chicken Paillard with Truffle Vinaigrette, Asparagus and Roasted Potatoes \$28.00

Chicken Scaloppini with Creamy Grits, White Wine Butter Sauce and Capers \$28.00

Roasted Young Chicken Poussion with Balsamic, Asparagus and Roasted Steak Fries \$28.00

Dessert - \$8.00 Each

Key Lime Pie

Tiramisu

Cheesecake

Chocolate Torte

Berry Cobbler

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