



## *Special Events*



## *Welcome to Bud & Alley's Waterfront Restaurant*

Along the 19 miles of sparkling, white sand beaches of Scenic Highway 30A, it is rare that a restaurant can make the claim of actually being beachfront on the Gulf of Mexico. For over 30 years Bud & Alley's Waterfront Restaurant has proudly held this position in Seaside, Florida and earned the honor of being one of the finest restaurants and inspired event venues on the Emerald Coast.

Bud & Alley's has an outstanding reputation for delivering superior service and award-winning Southern coastal cuisine. A full-service event venue, Bud & Alley's hosts everything from wedding receptions to corporate dinners.

The Bud & Alley's Special Events team is dedicated to making your special event a memorable one.

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*Venue Coordinator:*  
*Kathryn Kenner DeCoux*  
kathryn@budandalleys.com  
850-830-9275

# Guidelines



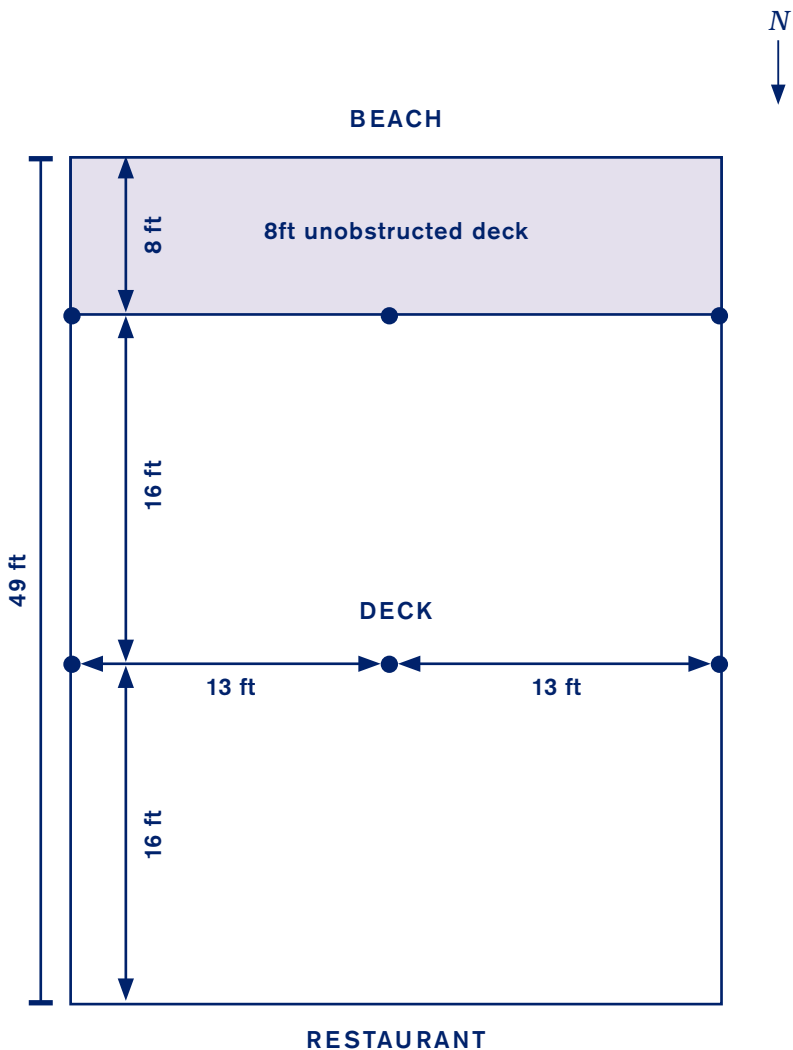
1. Bud & Alley's can accommodate a maximum of 75 guests for a seated plated function with a pre-selected menu. We can accommodate 30–100 seated guests with a buffet/strolling dinner selection. We can also accommodate larger groups (max of 150 guests) without equivalent seating. The space is rented for a total of 4 hours. \_\_\_\_ (Initial)
2. The back 8ft of the deck must remain open and free of obstructions. This portion of the deck is maintained by Seaside. We can request permission of this space, if needed. If approved, a \$2000 usage fee will apply. \_\_\_\_ (Initial)  
*See included Deck Guidelines diagram*
3. Wine, beer and liquor are purchased through Bud & Alley's and charged per individual drink consumption or via package pricing. Alcohol may not be brought in by a guest or client. \_\_\_\_ (Initial)
4. We reserve the right to refuse alcoholic beverages to any guest under the age of 21. All guests must have valid identification to purchase or consume alcoholic beverages. Bud & Alley's does not accept paper ID's. Bar service ends 15 minutes prior to event end. \_\_\_\_ (Initial)
5. A credit card authorization form and non-refundable \$3500.00 initial deposit will be required to guarantee any reservation at Bud & Alley's Main Restaurant. This is a taxable event. \_\_\_\_ (Initial)
6. A confirmation agreement must be signed and returned at time of contracting for your event. Food, beverages, tax, and gratuities will be based on actual consumption. \_\_\_\_ (Initial)
7. 25% of food & beverage will be charged as the gratuity. \_\_\_\_ (Initial)
8. A 2.5% 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 arts related public events throughout the year.) \_\_\_\_ (Initial)
9. If entertainment is arranged for an event, there is a sound ordinance level that will be checked before and during the event. Also, all amplified music (band or DJ) must stop performing at 10 p.m. All bands, performers and DJ's must meet with management for a sound check before performing at any special event. We are able to provide additional microphone/AV/Slideshow for events at \$500.00 for the equipment and a sound technician. We are able to provide a microphone for events at \$300.00 for the equipment and a sound technician. All bands and DJs must be approved by Venue Coordinator.  
\_\_\_\_ (Initial)

# Guidelines



10. Bud & Alley's is an open-air venue. Covered Pergola with louvered flaps that can be open or closed. See pictures. \_\_\_\_ (Initial)
11. Exclusive seating of any function at Bud & Alley's Main Restaurant has a required Area Usage Fee of \$6,000. Areas included are the Gazebo, Herb Deck, and Sun Deck. \_\_\_\_ (Initial)  
Included items are as follows:
  - *Glassware/Stemware*
  - *White Plates for Cocktail Hour, Salads, Entrees, & Dessert*
  - *Standard Silverware*
  - *Linen Napkins- White w/ Blue Stripes*
  - *Complimentary Cutting & Serving of the Cake*
  - *On-site Venue Coordinator*
  - *1 Security guard to insure privacy*
  - *On-site Kitchen*
  - *Custom Round Bar in Gazebo*
12. Custom lighting, chairs, tables, linens, linen napkins, and other specialty items can be rented through a local Florist or Rental Company.  
Please see the Authorized Vendor list. \_\_\_\_ (Initial)
13. Client is required to utilize Authorized Vendors. The use of an alternate vendor must be approved by Event Manager and is subject to denial.  
Additional fees may incur. \_\_\_\_ (Initial)
14. Sparklers, Chinese Lanterns, and Confetti are prohibited. \_\_\_\_ (Initial)

# Deck Guidelines



Signature

Date

*Executive Chef: David Bishop*

## *Kors d'Oeuvres*

*Available as stationary or butler passed.*

\$5 each



Mini Crab Cake Sliders

Shrimp Arancini with Lemon Mayo

Fried Shrimp Springroll

Grilled Bacon Wrapped Scallop with Chipotle Mayo

Fig & Goat Cheese Flatbread

Braised Pork Belly, Cornbread Crostini, Tomato Chutney

Mini Crab Cakes

Mini Vegetable Lasagna

Fried Kimchi & Tofu Wontons

Shrimp Casino Skewers

Bourbon Chicken & Boursin Cheese in Pastry

Tuna Poke Spoons

Fried Shrimp & Grit Cake

Smoked Salmon, Cucumber, & Mascarpone Skewers

Brie & Raspberry Puff Pastry

Chicken, Jalapeno Cheddar, & Bacon Skewers

Mini Coney Island Dogs in Pastry

Nashville Hot Chicken & Waffle Skewers

Pimento Mac-n-Cheese Fritters

Fried Mushroom Cap with Boursin Cheese

# Strolling Dinner



- 1 Salad choice, 3 Side selections, 2 Entrées . . . \$65 per guest  
1 Salad choice, 4 Side selections, 3 Entrées . . . \$75 per guest  
1 Salad choice, 6 Side selections, 3 Entrées . . . \$85 per guest  
1 Salad Choice, 6 Side selections, 4 Entrees . . . \$95 per guest

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## Salads

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### Classic Caesar Salad

*shredded Parmesan, croutons, Caesar dressing*

### Local Arugula

*shaved Pecorino, extra virgin olive oil & fresh lemon*

### Spinach Salad

*Crimini mushrooms, shaved red onion, creamy bacon dressing*

### Mixed Greens

*cucumber, tomato, goat cheese, walnuts & sherry vinaigrette*

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## Sides

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Creamy Grits

Mashed Potatoes

Sweet Potato Mash

Pecan Wild Rice

Basmati Rice

Cauliflower Rice

Macaroni & Cheese

Cheese Tortellini

Fried Okra

Sweet Corn Succotash

Green Beans

Collard Greens

Brussels Sprouts

Broccoli & Shallots

# Strolling Dinner



## Entrées

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### CHICKEN

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Grilled Free Range Chicken Breast  
*with roasted tomatoes basil, and olives*

Paneed Chicken Breast  
*with capers and lemon*

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### SEAFOOD & PASTA

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Bud & Alley's Crab Cakes  
*with lemon butter*

Grilled or Blackened Gulf Grouper or Red Snapper

Grilled Diver Scallops  
*with shiitakes & roasted red peppers*

Grilled Shrimp  
*with smoked bacon/tomato butter*

Seafood or Veggie Stuffed Pasta Shells  
*with Marinara*

Vegetable Lasagna

Lobster Mac & Cheese

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### BEEF & LAMB

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Grilled Beef Tenderloin  
*with veal demi glace*

Braised Short Ribs

Grilled Double Lamb Chops  
*with Salsa Verde*



# Plated Dinner

Available for up to 75 Guests.



Plated Dinner: \$50-\$65 per guest  
Menu items will be chosen off the current seasonal menu.

Items below are examples only.

Duo Entrée or "Pre-Order"

## Plated Salads

Local Arugula

*shaved Pecorino, extra virgin olive oil & fresh lemon*

Mixed Greens

*cucumber, tomato, goat cheese, walnuts & sherry vinaigrette*

## Plated Entrées

Bud & Alley's Crab Cakes

*with lemon butter*

Grilled Gulf Grouper

*sweet corn succotash, basmati rice, & lemon aioli*

Grilled Beef Tenderloin

*mashed potatoes, grilled asparagus, gorgonzola butter*

Paneed Chicken Breast

*new potatoes, green beans, green peppercorn sauce*

Roasted Salmon

*green lentils, bitter greens, mustard vinaigrette*



- All guests must have a valid ID
- No outside alcohol may be brought in

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## *Estimates*

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### **DRINKS**

Wine - \$14 per glass on average

Beer - \$5.50 per bottle on average

Cocktails - \$10 per drink on average

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## *Bar Options*

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### **ON CONSUMPTION**

Estimate provided by Venue Coordinator

### **PACKAGE PRICING**

Bud & Alley's house selections

\$85 per person

# *Alcohol Beverage Selection*



## **BEER**

Bud Light  
Coors Light  
Miller Lite  
Michelob Ultra  
Corona Light  
30A Blonde  
Grayton IPA  
Pacifico  
Peroni

## **WINE**

Cabernet  
Chardonnay  
Pinot Grigio  
Pinot Noir  
Rose  
Prosecco

*\*Brands vary seasonally\**

## **VODKA**

Titos  
Absolut  
Stoli  
Ketel One

## **WHISKEY/BOURBON**

Jack Daniels  
Jim Beam  
Crown Royal  
Makers Mark

## **GIN**

Tanqueray  
Bombay  
Beefeater

## **RUM**

Bacardi  
Coconut Rum  
Sailor Jerrys

# Authorized Vendors



## FLORIST

Bella Flora  
Fisher's Flowers  
Florals By The Sea  
Forget Me Knot  
Myrtie Blue

## RENTALS

H&M Event Rentals  
The Big Day Rentals  
Showtime Events  
Tents of Northwest Florida

## DJ'S/BANDS/BOOKING

Companies  
BBoy Productions  
Gulf Talent  
Rock the House  
Music Garden  
*\*preferred only\**

## PHOTOGRAPHERS

Amanda Suanne  
Darris Hartman Photography  
HBB Photography  
Paul Johnson Photography  
Pure 7 Studios  
*\*preferred only\**

## BAKERS

Angelino Cakes  
Bake My Day  
Confections on the Coast  
Publix  
Sweet for Sirten

## WEDDING PLANNERS

Arden Sanders Events  
Kiss the Bride  
Peach & Pearl Events  
Rachelle Youd  
Savior Faire  
Shelby Peaden Events

*\*The use of a vendor not listed above must be pre-approved by Venue Manager. Venue Manager has the right to deny client request.\**



## BUD & ALLEY'S RESERVATION CONTRACT

1. A non-refundable deposit of \$3500.00 will be required to reserve the space and date of the event. This can be paid by check, Visa, MasterCard, or American Express. Payment is due upon receipt of contract.
2. The venue fee for Bud & Alley's is \$6000.00 Item #1 is applied to the venue fee.
3. Final menu & guest count is due 14 days prior to the event.  
Guest count as of today: \_\_\_\_\_ .
4. Bud & Alley's is an outdoor venue with minimal coverage and holds no responsibility for the acts of God/ inclement weather. Indoor space will not be provided if inclement weather should occur. There will be no refunds by Bud & Alley's for any amounts paid in the event of inclement weather.
5. Sound check must be performed prior to the event with special event manager. There is a sound ordinance level that will be checked before and during the event. Bud & Alley's and client shall both be bound by approval decisions made by Seaside Community Development Corporation. Bud & Alley's reserves the right to control the volume.

Type of amplified music requested :

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Signature of Coordinator when contract is executed:

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6. No outside food or beverage may be brought in to any event with the exception of desserts subject to Bud & Alley's approval.
  7. Staffing quantity is non-negotiable. Staffing is 25% of food and beverage total. No exceptions.
  8. Final payment will be due at the close of the event. Final payment can be paid by Visa, MasterCard, or American Express. If paid by check, a notarized statement from the client's credit institution confirming available funds must be provided or by certified bank/cashier's check.

## BUD & ALLEY'S RESERVATION CONTRACT

9. The space may be reserved for a total of 4 hours not including set-up and break-down. All events must be finished by 10:00pm to comply with county ordinance. All vendors must have breakdown completed by 12:00am on the night of the event.
10. All rental costs are the responsibility of the client. All rentals must be approved by management. All rentals must be set up and removed on the day of the event.
11. Bud & Alley's reserves the right to refuse alcohol to anyone under the legal age of 21 or anyone without a valid ID. Bud & Alley's does not accept paper ID's. IDs are required for alcoholic beverage consumption.
12. All applicable taxes will be charged to the client. The State of Florida charges a 7% tax on the total paid by client for services provided by Bud & Alley's. In addition, the Town of Seaside, Florida, charges an additional Arts & Entertainment fee of 2% of amounts paid by client for services provided by Bud & Alley's.
13. Bud & Alley's requires the use of an Authorized Vendor from our list. The use of a non-authorized vendor must be approved by Event Manager and is subject to denial. Additional fees to be paid to Bud & Alley's might incur via approval of outside vendor.

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Renter Signature

## BUD & ALLEY'S RESERVATION CONTRACT

Bride's Name: \_\_\_\_\_

Groom's Name: \_\_\_\_\_

Address: \_\_\_\_\_

Email: \_\_\_\_\_

Phone: \_\_\_\_\_

Renter's Name: \_\_\_\_\_

Address: \_\_\_\_\_

Email: \_\_\_\_\_

Phone: \_\_\_\_\_

Event Date and Time: \_\_\_\_\_

Event Type: \_\_\_\_\_

Estimated Guest Count: \_\_\_\_\_

Vendors: \_\_\_\_\_

\_\_\_\_\_

Name on Credit Card: \_\_\_\_\_

Credit Card Number: \_\_\_\_\_

Amex ☐ Visa ☐ MasterCard ☐ CVV: \_\_\_\_\_ Exp Date: \_\_\_\_\_

Amount: \_\_\_\_\_

**This is an authorization/confirmation for Bud & Alley's to charge this credit card.**

**I HAVE REVIEWED THIS CREDIT CARD AUTHORIZATION/CONFIRMATION CONTRACT  
AND AGREE TO ADHERE TO ALL POLICIES STATED.**

Renter Printed Name: \_\_\_\_\_

Authorized Signature: \_\_\_\_\_

Date: \_\_\_\_\_

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