

Bud & Alley's Waterfront Restaurant



For nearly 30 years, Bud & Alley's Waterfront Restaurant has been the ultimate beachfront venue for hosting inspired special events on the sparkling, white sand beaches of Seaside, Florida.

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

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

Venue Coordinator:
Kathryn Kenner
kathryn@budandalleys.com
850-217-4535

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 30-200 seated guests with a buffet selection. We can also accommodate larger groups (max of 250 guests) without equivalent seating.

2. Wine, Beer and Liquor are purchased through Bud & Alley's and charged per individual drink consumption. Alcohol may not be brought in by a guest or client.

3. 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.

4. 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.

5. 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.

6. 25% of food & beverage will be charged as the gratuity.

7. 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.)

8. 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.

9. Bud & Alley's is an open-air venue. A tent can be put up at the client's request.

10. Exclusive seating of any function at Bud & Alley's Main Restaurant has a required Area Usage Fee of \$5,500.00. Areas included are the Gazebo, Herb Deck, Sun Deck, & Beach Walkover. Included items are as follows:

- Glassware/Stemware
- White Plates for Cocktail Hour, Salads, Entrees, & Dessert
- Standard Silverware
- Linen Napkins- White or White w/ Blue Stripes
- Complimentary Cutting & Serving of the Cake
- White Padded Event Chairs
- Assorted Inventory of Event Tables- please see attached inventory listing
- On-site Venue Coordinator
- 1 Security guard to insure privacy
- Overhead Bistro lighting
- On-site kitchen

11. Ceremony:

- For intimate weddings of 50 people or less, we offer our beautiful beachside Gazebo for ceremonies. An area usage fee of \$500.00 is applied. Please note that an Outside Wedding Coordinator is REQUIRED when your wedding ceremony with Bud & Alley's. Included items are as follows:
 - Wedding Ceremony Venue Space (for up to 50 people)
 - White Padded Event Chairs for Ceremony
 - Chair Set-up/Break Down

12. Custom lighting, chairs, tables, glassware, stemware, silverware, linens, linen napkins, and other specialty items can be rented through a local Florist or Rental Company. Please see the Authorized Vendor list.

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.

14. Sparklers, Chinese Lanterns, and Confetti are prohibited.

Executive Chef: David Bishop

Hors d'Oeuvres

Available as stationary or butler passed. Priced Per Each.

Crab Beignets \$5.00

Shrimp Arancine with Lemon Mayo \$2.00

Bay Scallop Ceviche with Tortilla Chips \$3.00

Grilled Bacon Wrapped Scallop with Chipotle Mayo \$3.50

Fig & Goat Cheese Flatbread \$3.00

Roasted Pork Loin, Cornbread Crostini, Tomato Chutney \$2.00

Mini Bud & Alley's Crab Cakes \$5.00

Caprese Salad Skewers \$2.00

Endive Cup with Herbed Goat Cheese \$3.00

Mini Reuben Sandwiches \$3.00

Bourbon Chicken & Boursin Cheese in Pastry \$3.25

Tuna Poke with Wonton Crisps & Seaweed Salad \$4.00

Fried Shrimp & Grit Cake with Smoked Bacon \$3.00

Smoked Salmon, Olive Relish, Mascarpone, Grilled Flatbread \$2.50

Brie & Raspberry En Croute \$3.75

Chicken Quesadilla Trumpets \$2.00

Pig in a Blanket \$2.00

Fried Chicken & Waffles with Tupelo Honey Butter \$4.00

Bacon Wrapped Quail, Roasted Corn Salsa, BBQ Molasses \$4.00

Strolling Dinner

1 Salad choice, 3 Entrees, 4 Side selections \$65 per guest

1 Salad choice, 3 Entrees, 6 Side selections \$75 per guest

1 Salad choice, 4 Entrees, 6 Side selections \$85 per guest

Plated Salads

Classic Caesar Salad

Shredded Parmesan, Croutons, Caesar Dressing

Local Arugula

Shaved Pecorino, Extra Virgin Olive Oil & Fresh Lemon

Spinach Salad

Crimini Mushrooms, Boiled Egg & Warm Bacon Vinaigrette

Mixed Greens

Cucumber, Tomato, Goat Cheese, Walnuts & Sherry Vinaigrette

Entrees

· CHICKEN & PORK ·

Grilled Free Range Chicken Breast with Roasted Tomatoes and Olives

Paneed Chicken Breast with Capers and Lemon

Braised Pork Shank with Shitakes & Cipollini Onions

Grilled Pork Tenderloin with Brandied Dijon Cream

· SEAFOOD ·

Bud & Alley's Crab Cakes with Lemon Butter

Grilled or Blackened Gulf Grouper or Red Snapper

Grilled Diver Scallops with Brown Butter Vinaigrette

Fried Carolina Catfish with House Made Tartar Sauce

Grilled Shrimp with Smoked Bacon/Tomato Butter

· BEEF & LAMB ·

Grilled Beef Tenderloin with Gorgonzola Butter

Braised Short Ribs

Grilled Double Lamb Chops with Olive Tapenade

Braised Lamb Shanks with Salsa Verde

· SIDES ·

Creamy Grits

Mashed Potatoes

Pecan Wild Rice

Macaroni & Cheese

Basmati Rice

Cheese Tortellini

Fried Okra

Sweet Corn Succotash

Green Beans

Olive & Mint Couscous

Boiled New Potatoes

Black Eyed Peas

Sweet Potato Mash

Collard Greens

Brussels Sprouts

Broccoli & Shallots

Plated Dinner

Available for up to 75 Guests

1 Salad Choice & 3 Entrée Choices \$50-\$65 per guest
Menu items will be chosen off the current seasonal menu.
Items below are **examples** only.

Plated Salads

Choose 1

Local Arugula

Shaved Pecorino, Extra Virgin Olive Oil & Fresh Lemon

Mixed Greens

Cucumber, Tomato, Goat Cheese, Walnuts & Sherry Vinaigrette

Plated Entrees

Choose up to 3

Bud & Alley's Crab Cakes

Lemon Butter & Mixed Greens

Grilled Gulf Grouper

Sweet Corn Succotash, Basmati Rice, & Lemon Aioli

Grilled Beef Tenderloin

Mashed Potatoes, Grilled Asparagus, Gorgonzola Butter

Roasted Chicken Breast

New Potatoes, Green Beans, Green Peppercorn Sauce

Roasted Salmon

Green Lentils, Bitter Greens, Mustard Vinaigrette

The Bar

- All alcohol is charge based upon consumption
 - All guests must have a valid ID
- Bar service ends 15 minutes before the event end time
 - No outside alcohol may be brought in

Estimated costs of drinks:

Wine- \$12 per glass on average

Beer- \$5.50 per bottle on average

Cocktails- \$9 per drink on average

Estimated consumption:

1 drink per hour per person

Bar options:

Open Bar- 3-4 wine choices, 3-4 beer choices, 6 liquor choices

Wine & Beer Bar- 3-4 wine choices & 3-4 beer choices

Limited Bar- Signature drinks for cocktail hour then wine & beer only

Bud & Alley's Inventory

- (6) 60" Round Tables
- (1) 48" Round Table
- (4) 8'ft Rectangular Tables
- (4) 6'ft Rectangular Tables
- (4) Round 30" High Top Tables
- (200) White, Padded Event Chairs

Authorized Vendors

Florist

Bella Flora
Events by Nouveau
Fisher's Flowers
Florals By The Sea
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
Pure 7 Studios
preferred only

Bakers

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

Wedding Planners

Defining Moments
It's a Shore Thing
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 Event Manager. Event Manager has the right to deny client request.