



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 reception to corporate dinners.

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

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

Executive Chef: David Bishop

Cors d'Oeuvres

Available as stationary or butler passed.

\$5 each



Crab Beignets

Shrimp Arancine with Lemon Mayo

Bay Scallop Ceviche with Tortilla Chips

Grilled Bacon Wrapped Scallop with Chipotle Mayo

Fig & Goat Cheese Flatbread

Roasted Pork Loin, Cornbread Crostini, Tomato Chutney

Mini Bud & Alley's Crab Cakes

Caprese Salad Skewers

Endive Cup with Herbed Goat Cheese

Mini Reuben Sandwiches

Bourbon Chicken & Boursin Cheese in Pastry

Tuna Poke with Wonton Crisps & Seaweed Salad

Fried Shrimp & Grit Cake with Smoked Bacon

Smoked Salmon, Olive Relish, Mascarpone, Grilled Flatbread

Brie & Raspberry En Croute

Chicken Quesadilla Trumpets

Pig in a Blanket

Fried Chicken & Waffles with Tupelo Honey Butter

Strolling Dinner



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

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

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

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

Sides

Creamy Grits

Mashed Potatoes

Pecan Wild Rice

Macaroni & Cheese

Basmati Rice

Cheese Tortellini

Fried Okra

Sweet Corn Succotash

Green Beans

Boiled New Potatoes

Black Eyed Peas

Sweet Potato Mash

Collard Greens

Brussels Sprouts

Broccoli & Shallots

Strolling Dinner



Entrées

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

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 Pork 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

Bar



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

Estimates

DRINKS

Wine - \$12 per glass on average

Beer - \$5.50 per bottle on average

Cocktails - \$9 per drink on average

Bar Options

ON CONSUMPTION

Estimate provide by Venue Coordinator

PACKAGE PRICING

Bud & Alley's selections

\$45 per person

Authorized Vendors



FLORIST

Bella Flora
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
Paul Johnson 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 Venue Manager. Venue Manager has the right to deny client request.

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

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/strolling dinner 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 or via package pricing. 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 2% 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.)
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 via rental company.

Guidelines



10. 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, 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 having 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.









