



1103 North Federal Highway * Pompano Beach, FL * 33062
Tel (954) 785-0226 * Fax (954) 785-0227

CLIENT INFORMATION

WELCOME

GALUPPI'S ON THE GREEN RESTAURANT, PATIO BAR, & BANQUET FACILITY OFFERS EXTRAORDINARY BEAUTIFUL PANORAMIC VIEWS OVERLOOKING THE LAKES, BRIDGES, FOUNTAINS AND THE POMPANO BEACH GOLF COURSE. DEPENDING ON THE TIME OF DAY FOR YOUR EVENT OUR VIEWS WOULD ALSO AFFORD A VIEW OF A SPECTACULAR SUNSET. DELECTABLE MENU OPTIONS TO SUIT ANY TASTE, AND A PROFESSIONAL SERVICE STAFF TO TEND TO YOUR EVERY WISH. YOUR CATERING EXPERT WILL GUIDE YOU THROUGH CHOOSING A MENU TAILORED TO FIT YOUR VISION, AS WELL AS YOUR BUDGET. COMBINE ALL OF THIS AND YOUR FUNCTION IS DESTINED TO BE A MOST MEMORABLE OCCASION!

ROOM ACCOMMODATIONS

THE PERFECT SETTING FOR WEDDINGS, SHOWERS, CORPORATE EVENTS, AND SPECIAL OCCASIONS, OUR VENUE HAS RECENTLY UNDERGONE A COMPLETE REMODEL, OFFERING EXPANDED ROOMS THAT HAVE THE CAPACITY FOR PRIVATE PARTIES FROM 25 TO OVER 200 GUESTS. OUR BANQUET ROOMS ARE BRIGHT AND AIRY, TAKING FULL ADVANTAGE OF THE GREAT VIEWS OF THE GOLF COURSE. OUR PACKAGES INCLUDE SET-UP AND BREAKDOWN OF ROUND TABLES SEATING 6, 8, OR 10 GUESTS, FLOOR LENGTH LINENS WITH OVERLAYS, CHAIR COVERS WITH SASHES, LINEN NAPKINS, ELEGANT WHITE CHINA, AND CANDLELIGHT FOR ALL TABLES.

SEMI-PRIVATE ROOM ACCOMMODATIONS

FOR SMALLER GROUPS RANGING FROM 15 TO 30 PEOPLE, WE OFFER SEMI-PRIVATE ROOMS. TUCKED AWAY IN THE CORNER OF OUR PINES BANQUET ROOM BETWEEN THE WINDOWS, PLANTERS AND PARTITION YOU WILL FEEL THE SECLUSION FOR YOUR SPECIAL EVENT. PLEASE REFER TO [WWW.GALUPPI.COM](http://www.galuppi.com) FOR MORE PICTURES OF DIFFERENT ROOM LAYOUTS.

MENUS

THANK YOU FOR YOUR INTEREST IN GALUPPI'S ON THE GREEN. THE FOLLOWING PAGES INCLUDE DELICIOUS SELECTIONS PREPARED BY OUR TALENTED CHEF. YOU WILL ALSO FIND "PACKAGES" THAT OFFER EVERYTHING FROM FOOD & BAR SERVICE TO DISC JOCKEYS. WE WOULD BE MOST HAPPY TO CUSTOMIZE ANY MENU OR PACKAGE TO SUIT YOUR TASTE. IF YOU WOULD LIKE A SAMPLING OF OUR CUSINE, PLEASE FEEL FREE TO CONTACT US TO SCHEDULE A TASTING.

MELANIE FOLSOM AND CECILIA O' BRIEN
CATERING COORDINATORS

AARON BENDER
EXECUTIVE CHEF

PAT AND GRANT GALUPPI
PROPRIETORS



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THE COCKTAIL HOUR

PASSED HORS D'OEUVRES

- FILET MIGNON ON A PESTO CROSTINI WITH RED ONION JAM
- SESAME SEARED TUNA SKEWERS
- BRUSCHETTA WITH FRESH TOMATOES AND BASIL
- BEEF SATAY WITH GINGER LIME SAUCE
- ENDIVE SPEARS WITH CHICKEN, WALNUTS AND BLUE CHEESE
- MINI STACK OF ROASTED PORTABELLA, TOMATO, & MOZZARELLA
- MINI CRAB CAKES WITH DILL CAPER SAUCE
- CHICKEN SATAY WITH PEANUT DIPPING SAUCE
- COCONUT SHRIMP WITH ORANGE-GINGER MARMALADE
- MINI BEEF OR CHICKEN EMPANADAS WITH TOMATILLO SALSA
- SMOKY CHICKEN QUESADILLAS WITH SPICY SOUR CREAM
- GRILLED ASPARAGUS PUFFS WITH HOLLANDAISE SAUCE
- CRISPY SAGE CHICKEN WITH GRAND MARNIER DIPPING SAUCE
- BACON WRAPPED SCALLOPS WITH GUAVA BBQ SAUCE
- PORK MEDALLIONS WITH ROASTED CORN SALSA
- GRILLED BABY LAMB CHOPS WITH HOMEMADE MINT JELLY (ADD \$5.00 PP)

\$3.00 PER PERSON, PER HOUR, FOR EACH SELECTION

DISPLAYED HORS D'OEUVRES

- FRESH VEGETABLE CRUDITE WITH DIPPING SAUCE
- CHEESE & CRACKER PLATTER
- FRUIT PLATTER
- SWEDISH MEATBALLS
- SHRIMP COCKTAIL (MARKET PRICE)
- BUFFALO STYLE CHICKEN WINGS WITH BLUE CHEESE
- SPINACH ARTICHOKE DIP WITH TRI-COLORED TORTILLA CHIPS
- NACHOS
- BRUSCHETTA
- BAKED ZITI
- PENNE ALA VODKA

\$75.00 PER PLATTER, EACH SELECTION FEEDS 20/30 PEOPLE

CARVING STATIONS

- TURKEY \$3.50/PP WITH PACKAGE / \$5.00 SINGLE SELECTION
- HONEY BAKED HAM \$3.50/PP WITH PACKAGE / \$5.00 SINGLE SELECTION
- PRIME RIB WITH HORSEY SAUCE AND HOT AUS JUS \$5.00/PP WITH PACKAGE / \$9.00 SINGLE SELECTION
- BEEF TENDERLOIN \$5.00/PP WITH PACKAGE / \$9.00 SINGLE SELECTION
- PASTA STATION \$ 6.95/PP WITH PACKAGE / \$8.95 SINGLE SELECTION
 - PENNE - SPAGHETTI
 - ALFREDO – MARINARA – VODKA SAUCES
 - CHICKEN – SAUSAGE – MINI SHRIMP
 - ONIONS – PEPPERS – MUSHROOMS

CHEF ATTENDANT (\$75.00)

MINIMUM OF 75 PPL

(PLEASE REMEMBER TO ADD SERVICE CHARGE & SALES TAX)



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SERVED LUNCHEON
(3 HOUR FUNCTION)

(CHOICE OF: TWO COURSE OR THREE COURSE)

PASSED OR STATIONARY HORS D'OEUVRES
(SELECTIONS ON PAGE 2)

SALADS

CAESAR SALAD WITH SHAVED PARMESAN & CROUTONS
MIXED GREENS WITH TOMATOES & CUCUMBERS, SERVED WITH BALSAMIC VINAIGRETTE DRESSING
MIXED BABY GREENS WITH BLUE CHEESE CRUMBLES, WALNUTS, & GRANNY SMITH APPLES TOSSED WITH BALSAMIC VINAIGRETTE (ADD 1.95)
CAPRESE SALAD -SLICED TOMATOES, FRESH MOZZARELLA, BASIL IN BALSAMIC VINAIGRETTE DRESSING(ADD 1.95)

ENTREES

GRILLED MARINATED CHICKEN BREAST TOPPED WITH MANGO SALSA WITH RICE & SEASONAL VEGETABLES
CHICKEN MARSALA SAUTEED WITH A MUSHROOM MARSALA SAUCE SERVED WITH WHIPPED POTATO & SEASONAL VEGETABLES
GRILLED MAHI WITH ARTICHOKE RISOTTO AND ASPARAGUS
POLENTA DUSTED TILAPIA WITH RICE PILAF AND SEASONAL VEGETABLES
BEEF BRISKET WITH DEMI GLACE SERVED WITH WHIPPED POTATOES AND SEASONAL VEGETABLES
GINGER-SOY MARINATED SIRLOIN WITH WHIPPED POTATOES AND SEASONAL VEGETABLE
PAN-SEARED PETITE FILET MIGNON IN A RED WINE SAUCE WITH WHIPPED POTATOES AND SEASONAL VEGETABLES (ADD 2.95)

DESSERTS

INDIVIDUAL KEY LIME OR CHEESECAKE PARFAIT
BREAD PUDDING
CHOCOLATE TURTLE BROWNIES
CHOCOLATE MOUSSE (ADD 1.95)
SEASONAL BERRIES WITH SABAYON (ADD 1.95)

INCLUDES FRESH BREWED COFFEE, DECAF, HOT AND ICED TEAS

2 COURSE CHOICE OF : SALAD AND ENTRÉE OR ENTRÉE AND DESSERT

SERVED 2 COURSE COMBINATION PLATED LUNCH \$18.95 PP

SERVED 2 COURSE PLATED LUNCH \$19.95 PP

3 COURSE : SALAD, ENTRÉE AND DESSERT

SERVED 3 COURSE COMBINATION PLATED LUNCH \$19.95 PP

SERVED 3 COURSE PLATED LUNCH \$20.95 PP

ADDITIONAL HOUR OF ROOM ADD 1.95 PP

(PLEASE REMEMBER TO ADD SERVICE CHARGE & SALES TAX)



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SERVED "DINNER" MENU (4 HOUR FUNCTION)

(CHOICE OF: TWO COURSE OR THREE COURSE)

PASSED OR STATIONARY HORS D'OEUVRES

(SEE SELECTIONS ON PAGE 2)

APPETIZERS

SPECIAL LUMP CRAB CAKES WITH COLD MUSTARD SAUCE
BEEF TENDERLOIN ON PESTO CROSTINI WITH RED ONION JAM
JUMBO SHRIMP COCKTAIL - COCONUT SHRIMP WITH ORANGE-GINGER MARMALADE
SESAME SEARED TUNA SKEWERS

SALAD

TRADITIONAL CAESAR SALAD
CRISP GARDEN SALAD WITH TOMATOES, CUCUMBERS & CROUTONS WITH BUTTERMILK RANCH
MIXED BABY GREENS WITH BLUE CHEESE CRUMBLES, WALNUTS & GRANNY SMITH APPLES WITH BALSAMIC VINAIGRETTE (ADD 1.95)
PORTABELLA STACK WITH VINE-RIPENED TOMATOES, FRESH MOZZARELLA AND BALSAMIC VINAIGRETTE (ADD 1.95)

ENTRÉES – DUET / COMBINATION PLATED

FEATURING CHOICE OF 2 MAIN ENTREES

GRILLED MAHI • CHICKEN MARSALA • GINGER SOY MARINATED SIRLOIN
POLENTA DUSTED TILAPIA WITH MANGO SALSA • BALSAMIC GLAZED CHICKEN
FILET MIGNON IN A RED WINE SAUCE (ADD 4.95 PP)

STARCH

CHOICE OF 1

RICE PILAF • WHIPPED POTATOES

VEGETABLE

SEASONAL VEGETABLES

DESSERTS

CHOCOLATE MOUSSE - BERRIES W/ SABAYON - BREAD PUDDING
NEW YORK CHEESECAKE W/ RASPBERRY SAUCE - TIRAMISU

INCLUDES FRESH BREWED COFFEE, DECAF, HOT AND ICED TEAS

3 COURSE : APPETIZER, ENTRÉE, DESSERT OR SALAD, ENTRÉE, DESSERT

SERVED 3 COURSE COMBINATION PLATED DINNER \$24.95 PP

SERVED 3 COURSE PLATED DINNER \$27.95 PP

4 COURSE : APPETIZER, SALAD, ENTRÉE AND DESSERT

SERVED 4 COURSE COMBINATION PLATED DINNER \$28.95 PP

SERVED 4 COURSE PLATED DINNER \$31.95 PP

ADDITIONAL HOUR OF ROOM ADD 1.95 PP
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BUFFET LUNCH & DINNER FUNCTIONS

(3 HOUR FUNCTION)

FRESH BAKED BREAD WITH BUTTER & FRESH VEGETABLE MEDLEY

PASSED OR STATIONARY HORS D'OEUVRES

(SEE SELECTIONS ON PAGE 2)

CHOOSE ONE SALAD:

CRISP GARDEN SALAD - WITH CROUTONS, TOMATOES, CUCUMBERS AND RED ONIONS

BABY GREENS SALAD - WITH TOMATOES, BLACK OLIVES AND ONIONS

MIXED BABY GREENS WITH BLUE CHEESE, WALNUTS, & GRANNY SMITH APPLES, TOSSED WITH BALSAMIC VINAIGRETTE (ADD 1.95 PP)

CAPRESE SALAD - SLICED TOMATOES, FRESH MOZZARELLA, BASIL IN BALSAMIC VINAIGRETTE (ADD 1.95)

CHOOSE ONE STARCH

PENNE PASTA A LA VODKA

PENNE WITH MARINARA

PASTA PRIMAVERA

OVEN ROASTED POTATOES

WHIPPED POTATOES

RICE PILAF

CHEF'S RISSOTTO (ADD .95)

CHOOSE TWO ENTRÉES:

POLENTA DUSTED TILAPIA - HAND CARVED PORK LOIN - CHICKEN MARSALA

BONELESS BREAST OF CHICKEN WITH BALSAMIC DRIZZLE - GRILLED MAHI

BEEF BRISKET WITH MUSHROOM SAUCE

PRIME RIB (ADD 4.95 PP)

CARVED BEEF TENDERLOIN (ADD 4.95 PP)

(PLEASE ADD 1.95 PER EXTRA ENTRÉE SELECTION)

(PLEASE ADD 75.00 CHEF FEE PER 50 PPL FOR PRIME RIB AND TENDERLOIN SELECTIONS)

CHOICE OF ONE DESSERT:

INDIVIDUAL KEY LIME PARFAIT • TURTLE BROWNIE

BREAD PUDDING WITH JACK DANIELS BOURBON SAUCE

NEW YORK STYLE CHEESE CAKE (ADD 1.95 PP)

CHOCOLATE COVERED STRAWBERRIES (ADD 1.95 PP)

FRESH BREWED COFFEE, DECAF, HOT AND ICED TEAS

LUNCH \$15.95 PP DINNER \$23.95 PP

ADDITIONAL HOUR OF ROOM ADD 1.95 PP

(PLEASE REMEMBER TO ADD SERVICE CHARGE & SALES TAX)

40 PERSON MINIMUM FOR BUFFET PACKAGE



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“BRUNCH” EVENTS

EVERY SUNDAY MORNING FROM 10 AM TILL 2 PM WE OFFER A SUNDAY BRUNCH FEATURING EGGS TO ORDER, OMELETS TO ORDER, A BELGIUM WAFFLE STATION, PEEL AND EAT SHRIMP, CARVING STATIONS, BACON, SAUSAGE, FRESH FRUIT, BEEF BRISKET AND MUCH MORE

OUR BRUNCH IS OPEN TO THE PUBLIC

ALTHOUGH WE ARE OPEN TO THE PUBLIC, WE OFFER SEMI PRIVATE ROOMS FOR YOUR EVENT. OUR SEMI PRIVATE ROOMS ACCOMMODATE UP TO 50 PEOPLE AND GENERALLY HAVE WINDOW VIEWS. ALSO AVAILABLE ARE CHAIR COVERS, CHAMPAGNE TOASTS AND MIMOSAS

PLEASE CONSULT YOUR CATERING SPECIALIST FOR AVAILABILITY OF ANY SPECIAL REQUESTS

PRIVATE BABY OR BRIDAL SHOWER

3 HOUR LUNCHEON – PRIVATE ROOM

2 PLATTERS OF CHOICE

FULL LUNCH / BRUNCH BUFFET

2 HOURS – MIMOSAS, BLOODY MARY’S AND WINE

IVORY LINEN AND IVORY CHAIR COVERS WITH PINK OR BLUE NAPKINS AND SASHES

COCKTAIL BEVERAGE SERVICE IN ROOM

BEVERAGE SERVICE – FRESHLY BREWED COFFEE, DECAF, HOT TEA, SODA AND ICED TEA

\$29.95 PP

MINIMUM OF 30 PEOPLE

(PLEASE ADD 75.00 CHEF FEE FOR CARVING, OMELETTE OR WAFFLE STATIONS)

SEMI - PRIVATE BABY OR BRIDAL SHOWER

3 HOUR LUNCHEON – SEMI PRIVATE ROOM

2 PLATTERS OF CHOICE

FULL LUNCH / BRUNCH BUFFET

2 HOURS – MIMOSAS, BLOODY MARY’S AND WINE

IVORY LINEN AND IVORY CHAIR COVERS WITH PINK OR BLUE NAPKINS AND SASHES

COCKTAIL BEVERAGE SERVICE IN ROOM

BEVERAGE SERVICE – FRESHLY BREWED COFFEE, DECAF, HOT TEA, SODA AND ICED TEA

Ask for a Semi-Private Discount if available

MINIMUM OF 20 PEOPLE 30 MAXIMUM

(PLEASE ADD 75.00 CHEF FEE FOR CARVING, OMELETTE OR WAFFLE STATIONS)

(PLEASE REMEMBER TO ADD SERVICE CHARGE & SALES TAX TO ABOVE PACKAGES)



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BANQUET BREAKFAST MENU

CONTINENTAL BREAKFAST \$ 6.00 PP

O J, COFFEE, DECAF, HOT TEA
FRUIT, YOGURT, ASSORTMENT OF BREADS
DANISH AND BAGELS WITH CREAM CHEESE

BUFFET BREAKFAST WITHOUT MEAT \$9.00 PP

O J, COFFEE, DECAF, HOT TEA
FRUIT, YOGURT, ASSORTMENT OF BREADS
DANISH AND BAGELS WITH CREAM CHEESE
SCRAMBLED EGGS AND HOME FRIES

BUFFET BREAKFAST WITH MEAT \$12.00 PP

O J, COFFEE, DECAF, HOT TEA
FRUIT, YOGURT, ASSORTMENT OF BREADS
DANISH AND BAGELS WITH CREAM CHEESE
SCRAMBLED EGGS AND HOME FRIES
BACON OR SAUSAGE LINKS

BUFFET BREAKFAST WITH MEAT & WAFFLE & OMELET STATION \$14.00 PP

O J, COFFEE, DECAF, HOT TEA
FRUIT, YOGURT, BAGELS WITH CREAM CHEESE, ENGLISH MUFFINS WITH BUTTER & JELLIES
SCRAMBLED EGGS, HOME FRIES, BACON OR SAUSAGE LINKS
OMELET AND WAFFLE STATION (\$75.00 FOR CHEF ATTENDANT)

FULL BRUNCH BUFFET \$16.00 PP

O J, COFFEE, DECAF, HOT TEA
FRUIT, DANISH AND BAGELS WITH CREAM CHEESE
BROWNIES, COOKIES AND BISCUITS WITH GRAVY
OMELET AND WAFFLE STATION (\$75.00 FOR CHEF ATTENDANT)

MINIMUM OF 20 PEOPLE

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Luncheon Wedding Receptions

3 Hour Luncheon Reception

2 Course - Duet / Combination Plated Dinner

Option # 1

3 - Butlered Hors D' Oeuvres

Cocktail party

1 Hour House brand open bar

Champagne toast

Chair Cover w/coordinating sash

Floor length specialty table linens

Cocktail service in room

Beverage service - freshly brewed coffee, soda, & iced tea,

Cake Plating Fee Waived

30 ppl minimum

\$39.95 ++

4 Hour Luncheon Reception

3 Course - Duet / Combination Plated Dinner

Option #2

3- Butlered Hors D' Oeuvres

Cocktail party

3 Hour House & Name brand open bar

Champagne toast

Chair Cover w/coordinating sash

Floor length specialty table linens

Cocktail service in room

Beverage service - freshly brewed coffee, soda, & iced tea,

Custom Tiered Wedding Cake

50 ppl minimum

\$54.95 ++



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Dinner Wedding Receptions

4 Hour Dinner Reception

3 Course - Duet / Combination Plated Dinner

Option #3

3- Butlered Hors D' Oeuvres

Cocktail party

2 Hour House brand open bar

Champagne toast

Chair Cover w/coordinating sash

Floor length specialty table linens

Cocktail service in room

Beverage service - freshly brewed coffee, soda, & iced tea,

Cake Plating Fee Waived

50 ppl minimum

\$47.95 ++

4 Hour Dinner Reception

3 Course - Duet / Combination Plated Dinner

Option # 4

5 - Butlered Hors D' Oeuvres

Cocktail party

4 Hour House & Name brand open bar

Champagne toast

Chair Cover w/coordinating sash

Floor length specialty table linens

Cocktail service in room

Beverage service - freshly brewed coffee, soda, & iced tea,

Custom Tiered Wedding Cake

50 ppl minimum - \$59.95++

4 Hour Dinner Reception

2 Entrées and Prime Rib Carving Station – Dinner Buffet

Option # 5

5 - Butlered Hors D' Oeuvres

Cocktail party

4 Hour House & Name brand open bar

Champagne toast

Chair Cover w/coordinating sash

Floor length specialty table linens

Cocktail service in room

Beverage service - freshly brewed coffee, soda, & iced tea,

Custom Tiered Wedding Cake

50 ppl minimum - \$65.95++

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4 Hour Dinner Reception

3 Course - Duet / Combination Plated Dinner

Option # 6

5 - Butlered Hors D' Oeuvres
2 - Displayed Hors D' Oeuvres
Outdoor Cocktail party
Private Bar and Bartender
4 Hour Premium brand open bar
Champagne toast
Chair Cover w/coordinating sash
Floor length specialty table linens
Beverage service - freshly brewed coffee, soda, & iced tea,
Custom Tiered Wedding Cake
75 ppl minimum - \$72.95++

5 Hour Dinner Reception

3 Course - Duet / Combination Plated Dinner

Option # 7

5- Butlered Hors D' Oeuvres
2 - Displayed Hors D' Oeuvres
Outdoor Cocktail Party
Private Bar & Bartender
5 Hour Premium open bar
Ceiling Treatment
Champagne toast
Chair Cover w/coordinating sash
Floor length specialty table linens
Beverage service - freshly brewed coffee, soda, & iced tea,
Custom Tiered Wedding Cake with Dessert Station

80 ppl minimum

\$89.95 ++

Add 4 hour DJ and Add 4 Hour Photography Package

80 ppl minimum

\$109.95 ++

4 Hour Dinner Reception

3 Course - Duet / Combination Plated Dinner

Option # 8

4 - Butlered Hors D' Oeuvres
Cocktail party
4 Hour Open Bar - House & Name brand
Champagne toast
Chair Cover w/coordinating sash
Floor length specialty table linens
Cocktail service in room
Beverage service - freshly brewed coffee, soda, & iced tea,
Custom Tiered Wedding Cake
4 Hour Photography package
4 Hour DJ with MC
Coordinating Center Pieces

75 ppl minimum

\$79.95 ++

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BEVERAGE SERVICE
OPEN BAR BY THE HOUR
(MINIMUM OF 50 GUESTS)

	HOUSE	CALL	PREMIUM
1 HOUR	\$ 9.00	\$11.00	\$13.00
2 HOURS	\$13.50	\$16.50	\$19.50
3 HOURS	\$18.00	\$22.00	\$26.00
4 HOURS	\$22.50	\$27.50	\$32.50
5 HOURS	\$26.00	\$33.00	\$39.00

WELL BAR INCLUDES: GIN, VODKA, SCOTCH, WHISKEY, BOURBON, RUM, TEQUILA, DOMESTIC BEERS, HOUSE WINES, SOFT DRINKS AND JUICES

CALL BRANDS INCLUDE: TANQUEREY, SKYY, SMIRNOFF, DEWARS, JACK DANIELS, CANADIAN CLUB, BACARDI, MEYER’S RUM, CAPTAIN MORGAN, CUERVO GOLD, IMPORTED AND DOMESTIC BEER, HOUSE WINES, SOFT DRINKS AND JUICES

PREMIUM BRANDS INCLUDE: KETEL ONE, JOHNNY WALKER, CROWN ROYAL, IMPORTED AND DOMESTIC BEER, WINES, SOFT DRINKS AND JUICES

**THE ABOVE PRICES DO NOT INCLUDE FROZEN DRINKS, SHOTS, OR CHAMPAGNE SPLITS!*

**ABOVE PRICES REFLECT WAITER/WAITRESS SERVICE...PRIVATE BAR IN ROOM ADDITIONAL \$75.00 FEE*

BEER AND WINE BAR

1 HOUR	\$ 8.50
2 HOURS	\$12.25
3 HOURS	\$16.00
4 HOURS	\$19.25
5 HOURS	\$22.50

HOUSE WINES INCLUDE:

CHARDONNAY, WHITE ZINFANDEL, CABERNET SAUVIGNON, MERLOT, & PINOT GRIGIO

OPEN PER CONSUMPTION BAR

GALUPPI’S OFFERS A “PER CONSUMPTION BAR” TO HOST OF PARTIES WHO WOULD LIKE TO LIMIT THE BAR HOST OF GUESTS CAN CAP THEIR BAR TAB’S TO GIVE THEM AN IDEA OF WHAT THE BAR TAB WILL BE THROUGHOUT THE NIGHT YOU WILL GET UPDATES FROM THE BANQUET CAPTAIN ON THE AMOUNT OF THE TAB

**ABOVE PRICES REFLECT WAITER/WAITRESS SERVICE...PRIVATE BAR IN ROOM ADDITIONAL \$75.00 FEE*

ALL PRICES ARE SUBJECT TO SERVICE CHARGE AND SALES TAX



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Corkage Fee Guidelines

- Corkage Fee is \$5.00 includes Sales tax and Service Charge. Corkage Fee is Calculated per Person in the Tournament.
- Corkage Fee is an extra \$1.95 if beverages are desired to be passed out before the golf tournament during registration. Bloody Mary and Mimosa Stations are allowed.
- All Beverages must be purchased from “Galuppi’s” at a wholesale price, plus 10% alcohol and sales taxes. Unless Donated
- Although a corkage fee is purchased, personal coolers are not allowed on the course. Please advise your guests that the consumption of ANY type of alcohol other than what is purchased through Galuppi’s is *strictly prohibited* and is a violation of Florida State liquor laws.
- Coolers and ice will be provided by “Galuppi’s”.
- Beverage Carts and servers will be provided by Galuppi’s. Beverages supplied must be delivered at least 24 hours prior to tournament, accompanied by proof of taxes paid.
- Tournament must pay a \$75 gratuity fee per beverage cart attendant. Attendants may be accompanied by volunteers, but attendants retain any and all gratuities. Attendants will be on roaming carts (number of carts depends on the number of players). If tournament requires stations, a set-up fee will apply. Per Florida Sate Law
- Beverage cart service will only be supplied during the tournament.
- Prepayment of all estimated costs will be due one week in advance of tournament.
- **WHOLESALE CASE PRICES:**

GATORADE	\$19.00
WATER	\$ 9.00
DOMESTIC BEER	\$19.00
IMPORT BEER	\$26.00
SODA	\$ 9.00

X: _____

(By signing above, you agree to all terms as outlined in the guidelines. Absolutely No Verbal Agreements)



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Commonly asked Questions

When booking a function large or small, many questions may come to mind, here are some of the more frequently asked questions.

Do you have a room charge?

No, we do not have a room charge. As long as the food and beverages are purchased from Galuppi's, the room is free of charge. We do have minimums with either guests or dollar figure, which are generally met when different packages are purchased. (ie. buffet or served functions.)

Can I bring my own caterer in?

No Food or beverages may not be brought into Galuppi's by the client or another vendor. Special circumstances may apply (Kosher meals or specialty cakes) must be arranged in advance.

How many people does your facility hold?

We have 2 rooms that can become 1 large room. The smaller room holds up to 80 people, the larger room holds up to 120 people and combined, they hold up to 210 people. (During special Private occasions such as Christmas,) we cater our inside lounge or our outside patio, those areas would be available for use during your event. We also offer semi private rooms that accommodate parties as small as 15 to 30 people.

How much are HORS D'OEUVRES?

\$3 per person, per Hors D' Oeuvres, per hour. Not to be confused with displayed hors D' Oeuvre's or platters which are \$75 per platter.

How much is the buffet vs. a served function?

Served luncheons start at \$18.95
Buffet luncheons start at \$15.95
Served Dinners start at \$26.95
Buffet Dinners start at \$23.95

Can you explain your special occasion and wedding packages?

Our packages start at 39.95 and basically combine Food, Open Bars, Chair Covers, Hors D' Oeuvres, Champagne Toasts and Cake together.

What is the difference between well, call or premium brands?

Well brands are generic names of vodka, gin, rum, etc

Call brands are Bacardi, Skyy, Jack Daniels etc.

Premiums brands are Grey Goose, Johnnie Walker and other top shelf liquors.

What is the difference between open, cash or tab bar?

Open bars are usually for more formal or appreciation functions, these are prepaid and your guests can order alcoholic beverages for free for the amount of hours purchased.

A cash bar is alcohol purchased by your guests on a cash basis

A tab bar is often suggested when some of the guests are under the age of 21 or a number of your guests will not drink alcoholic beverages, tab bars are often capped at a desired amount.

How much are your open bars?

Our open bars start at \$8.50 per person and gradually increase with the type of alcohol and amount of hours desired.

What other costs can I expect and what does the service fee include?

The service fee covers standard Galuppi's linen set up, ivory table cloths, burgundy napkins, the set-up and break-down of the room and the gratuities or labor for the event - there are no hidden costs. Some special requests like relocation of the dance floor, extra hours on an open bar, buffet or use of the room, private bartender etc. may incur an extra charge.



1103 North Federal Highway * Pompano Beach, FL * 33062
Tel (954) 785-0226 * Fax (954) 414-0499 * email: banquets@galuppis.com

Catering Agreement

In consideration of the reservation of the rooms referred to herein, and other good and valuable consideration, the receipt and adequacy of which is hereby acknowledged, client and Galuppi's catering hereby agrees to the following.

Date: _____ Contact: _____ Function Name: _____
Room: _____ Guests: _____ Phone: _____
Minimum: _____ Package: _____ Price Per Person: _____

Galuppi's estimates your function to be \$ _____ plus service charge and sales tax. An advance non-refundable deposit of \$ _____ is required by _____ which will be applied towards your total and will reserve your room and date. All remaining totals are due no later than 10 business days from event and must be paid by cash or cashiers check.

Based on weather conditions beyond Galuppi's control or an act of God, Galuppi's has the right to cancel a contracted event. Clients have 12 months to reschedule cancelled events on dates agreed upon by Galuppi's.

- Galuppi's is not responsible for the storage, safekeeping, damage or loss of décor, merchandise, articles or equipment (i.e., floral stands, microphones, cameras, linens) supplied or utilized by your hired vendors. Any items used during the event MUST be picked up at the end of the event or they will be discarded.
- Absolutely no confetti of any sort will be permitted on the tables or as decoration.
- Your hired vendors will be provided with complimentary non-alcoholic beverages during your event. Under no circumstances will we allow any on-duty vendor to be served or purchase alcoholic beverages. Most hosts choose to serve meals to vendors working during the event. These meals should be arranged in advance.
- All outside vendors must provide a Certificate of Insurance for Workers Compensation and General Liability. Galuppi's on the Green must be listed as the certificate holder for the certificate to be valid.
- The start and ending times of your event can not change the day of event. Please allow for enough travel time between ceremony and reception if the ceremony is not at Galuppi's.
- Floor Plans are at the sole discretion of Galuppi's on the Green management
- Galuppi's complies with all Federal, State and Local laws regarding food and beverage service. No food or beverage will be brought in without prior approval. Any deviation from this policy must be agreed to in writing – no verbal agreement will be honored.
- *Positively no verbal agreements will be honored – all agreements must be in writing and signed by both parties.*
- Lessee agrees to be bound by and governed by reasonable rules and regulations of the management concerning behavior and conduct of the Lessee and guests in the leased premises. Management reserves the right to remove persons from leased premises that management deems objectionable without any responsibility therefore to lessee.
- The Lessor and Lessee are not liable for failure to complete any contracts due to strikes, accidents or other causes beyond their control. If affair cannot be rescheduled to mutually agreed upon date, full refund will be given.
- All tax-exempt agencies must have appropriate Florida Certificate and Designation Number for sales tax credit.
- A firm/final guarantee of attendance (final counts) must be given to Galuppi's catering department by noon 10 working days prior to your function.
- Final payments must be given 10 business days out from event and made in cash, cashier's check or other certified local funds.

By signing and initialing below, client agrees to terms and understands that deposits are non-refundable and are transferable only at the sole discretion of Galuppi's Restaurant.

Signature below also indicates acceptance of deposit due date requirements.

Deposit requirements are:

1st Deposit \$500.00 Date required: today - to hold date
Special Circumstances Deposit \$ for fundable within 10 days - if no damages to banquet facility)
2nd Deposit Date required: 3rd Deposit Date required:
4th Deposit Date required: 5th Deposit Date required:
6th Deposit Date required: 7th Deposit Date required:
8th Deposit Date required: 9th Deposit Date required:
10th Deposit Date required: 11th Deposit Date required:
Final Payment Date required:
(Due to our banking institution's guidelines we are unable to accept checks larger than \$2,000.00)

Final payments and counts must be given 10 business days out from event and made in cash, cashier's check or other certified local funds

- Initial I recognize that by signing this agreement and reserving the dates specified that I am committing to Galuppi's on the Green for the planned event and that my deposit is non-refundable.
Initial I acknowledge that Galuppi's on the Green has set these dates aside for the contracted event and changing them or canceling them will cause Galuppi's on the Green financial loss. My deposit will be retained by Galuppi's on the Green to help cover the damages caused by my cancellation or change.
Initial Due to Health Regulations, No Event Food will be permitted to leave premises.
Initial Outside Grounds Usage - Limited to Ceremonial Grounds Area and / or Galuppi's Patio Area
Initial Private Suite Area - Usage yes / no Time allotted start end
Initial Absolutely no confetti, poppers and / or streamers of any sort will be permitted on the tables or as decoration / party favors - All decorations will be removed at conclusion of event or they will be discarded
Initial No food is allowed from outside sources - If a cake is arranged for by customer there will be a cake plating fee of . No plates, forks, knives, etc will be provided if a cake plating fee is not paid.
Initial Per person rate - Adult rate Child (12 and under) Vendor
Initial Minimal Guarantee amount of attendance is on Date:
Initial Management reserves right to substitute alternative banquet room by notifying lessee prior to date of function if banquet is held for less than guarantee
Initial A firm/final guarantee of attendance must be given to Galuppi's catering department by noon 10 business days prior to your function. Final payment is based on the final count provided on this day. If attendance drops below this number no refund will be issued.
Initial In cases of overtime or additional charges incurred during the event, payment must be made for any charges on the day of the event at the conclusion of the event.
Initial Final payment must be given 10 business days out from event and made in cash, cashier's check or other certified local funds. In the event any money is due on day of event payment is required in cash or cashiers check only.

This agreement shall become effective between you and Galuppi's when signed by each party in the spaces below. It shall be constructed under the laws of the State of Florida and in the event litigation shall be commenced and maintained in the courts of Broward County, Florida. In the event Galuppi's on the Green, Inc. files suit for the collection of any sums arising out for your use of Galuppi's on the Green, Inc. facilities under the agreement, whether for meals, services or banquet facilities, Galuppi's on the Green, Inc. shall be entitled to recover reasonable attorneys fees and court costs, plus interest and attorneys fees and court costs at the appellate level.

You shall protect and hold harmless Galuppi's on the Green, Inc. from any and all claims for loss or damage against PG's on the Green, Inc. d/b/a Galuppi's on the Green, Inc. because of negligence on the part of you or your guests arising out of this contract or any acts or omissions. In the event that any term or condition of this agreement shall be unenforceable by law, the remaining terms and conditions of the agreement shall continue in full force and effort.

Galuppi's Representative: Client:
Date: Date: