



LET GALUPPI'S BRING YOUR SPECIAL DAY TO LIFE. OUR TALENTED EVENT STAFF WILL GO ABOVE AND BEYOND TO MAKE YOUR EVENT MEMORABLE FOR YEARS TO COME.

GRANT AND LAUREN GALUPPI Proprietors

ALICIA CESTA General Manager

DEBORHA VITAL Event Controller

DEBRA WALLACE Event Coordinator MELANIE FOLSOM Event Coordinator

LISA MIMNAUGH Event Manager



EST. 2004

Welcome







We want to personally thank you for considering Galuppi's to host your special occasion. Galuppi's offers extraordinarily beautiful panoramic views overlooking lakes, bridges, fountains and Pompano Beach golf course. Depending on the time of day for your event our views would also afford a view of spectacular sunsets. Menu options to suit any taste are available with a professional service staff to tend to your every wish. Your event expert will guide you through choosing a menu tailored to fit your vision, as well as your budget. Combine all of this and your event is destined to be a most memorable occasion. Galuppi's Pompano has been one of South Florida's premier wedding and event destinations for years. People near and far have raved about Galuppi's delectable cuisine, stunning golf course views, elegant and adaptable venue spaces and our staff's impeccable attention to detail.

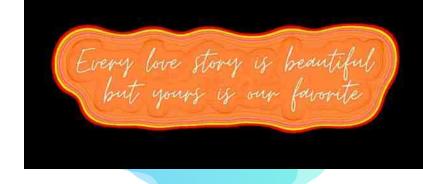






Galuppis

YOUR Event



LET OUR TEAM HELP YOU CREATE YOUR ULTIMATE VISION AND EXECUTE EACH DETAIL....

DINING ROOM | TERRAGE | DECK | GARDEN | PERGOLAS

Perfect setting for weddings, showers, special occasions, and corporate events

All of our spaces are bright, airy and offer full advantage of the spectacular views of the golf course and remarkable sunsets, with the capacity for private parties from 25 to over 300 guests

Some offering private entranceways and facilities

Our Deck, Terrace & Gardens offer a wonderful alternative to host an outdoor cocktail reception or dinner party "under the stars"



1103 N Federal Hwy, Pompano Beach, FL Events@Galuppis.com www

WEDDING

Every love story is beautiful but yours is our favorite

SAVE THE DATE AND LEAVE THE START OF YOUR HAPPILY EVER AFTER TO US

CEREMONY FEE INCLUDES

Customizable ceremony site on the terrace and set up of white folding chairs
Private entranceway and bathroom facilities
Fruit and cucumber-infused water refreshment station
Access to bridal suite (with reservation)

up to 50 guests \$1250 | 50 to 100 guests \$1500 | 100 or more guests \$1750



1103 N Federal Hwy, Pompano Beach, FL Events@Galuppis.com 954.785.0226 www.Galuppis.com

TERRACE, Gardens & DECK



ELEGANT SPACE FOR YOUR COCKTAIL HOUR UNDER THE STARS

- Private entranceway and bathroom facilities for guests
- Prime views of sunsets overlooking the golf course
- Fruit and cucumber-infused water refreshment station
- Terrace Set up of cocktail or dining tables, chairs, and linen
- Deck Set up (with reservation dependent on pricing & availability)
- Access to private suite (with reservation)
- Private bar/refreshments station set up (with reservation)
- Ask your event coordinator about our Welcome Champagne or Hors d'Oeuvres Wall







Galuppis

BRIDAL

Suite



- Private entranceway for your Bridal Party
- Access to private room before and during your wedding event
- Private bathroom facilities for wedding party before and during reception
- View of terrace / ceremony site
- Access to multiple locations for on-site, picturesque first looks, wedding party photos and much more







Galuppis

BRIDAL

Every love story is beautiful but yours is our favorite

Suite

LIGHT BITES

Serves 4-7 people

Cheese & Fruit Board | Charcuterie | Pinwheel Sandwiches
49 69 39

REFRESHEMNTS

Champagne / Mimosas / Bellinis

Mumm | Taittinger | Veuve Clicquot
49 69 89

Wine

Ask about our selection







Galuppis

1103 N Federal Hwy, Pompano Beach, FL Events@Galuppis.com ww

Gocktail Hour



BUTLER-PASSED HORS D'OEUVRES

TIER ONE

Included

Beef Satay with Spicy BBQ

Chicken Satay with Peanut Sauce

Mini Beef or Chicken Empanadas Tomato Salsa

Smoky Chicken Taquitos
Drizzled with Spicy Sour Cream

Caprese Salad Bites Tomato, Mozzarella, Basil, Balsamic Dressing

Mango-Pineapple **Stuffed Cucumbers**

Jacket Potatoes

Cajun FritesSpicy Mayo

Bruschetta Crostini

Jalapeño **Popper** Cups

TIER TWO

Additional \$1.99 per selection, per person

Sesame-Seared Tuna
Skewers

Coconut Shrimp
Orange-Ginger Marmalade

Shrimp Cocktail Bites

Spring RollsMandarin Sauce

Crudité Cups

Shrimp Wonton Bites with Chipotle Sauce

Filet Mignon Pesto Crostini Red Onion Jam

Ceviche Shooters

Mexican Street Corn Crudité

TIER THREE

Additional \$2.99 per selection, per person

Smoked Salmon Bites
Dill Sour Cream

Bacon-wrapped Scallops
BBO Sauce

Truffle Frites with Truffle Mayo & Parmesan

Prime Bites with Horsey Sauce

Lollipop Lamb Chops

All of our
Hors d' Oeuvres
are 100% handcrafted



Gocktail Hour



DISPLAYED HORS D'OEUVRES

TIER ONE

Included

Fresh Fruit & Vegetable Crudité

board

Dipping Sauce

Spinach & Artichoke Dip

Assorted Cheese Board Cheddar, Colby, Pepper Jack

Southwestern Egg Rolls

Spicy Chicken Taquitos with Spicy Sour Cream

Crescent Dogs

Meatballs

Danish, Sweet and Spicy BBQ or Teriyaki

Risotto Spheres

Marinara

Battered Macaroni & Cheese Spheres

Cajun Frites & Spicy Mayo

Italian Sub Pinwheels

Bruschetta Crostini

Mini Chicken or Beef **Empanadas**

TIER TWO

Additional \$2.99 per selection, per person

Peel & Eat Shrimp

Seared Ahi Tuna Board

Wasabi Cream sauce & Soy Sauce

Mini **Sliders** Pulled Pork, Burger or Chicken

Charcuterie Board*
Assorted Cheeses, Meats, Fruits, & Nuts

Doughnut Wall*
Assorted Gourmet doughnuts

CARVING STATION

A Chef Attendant Fee of \$150 with apply

Turkey

Blackened, Herb-Crusted, or Citrus-Glazed

Honey Baked Ham

Honey Glaze & Assorted Mustards

Herb-crusted Prime Rib

Horsey Sauce & Hot Au Jus

Herb-crusted Pork Loin

Roasted Shallot Jus or Mushroom Marsala Sauce

Display Wall

Ask your event coordinator about our display wall features to create a photogenic and memorable moment for your guests



-Carving Stations are Subject to a \$150 Chef Attendant fee *Select Items will have an additional charge





Let us create a customized stationed event for you!

Displayed options are a great addition to any buffet luncheon or dinner, and create a moving space for your event



*Seafood Station Subject to MKT Pricing

Raw Oysters on the half shell, Ahi Tuna or Steamed and Peeled Shrimp

Vodka Cocktail Sauce, Lemon, Habanero, Garlic Clarified Butter, Tabasco, Horseradish Sauce, Crackers



Cheese Tortellini and Penne Pasta

Alla Vodka | Garlic & Herb Butter | Basil Marinara

Baby Spinach, Onions, Peppers, Mushrooms, Sun-Dried Tomatoes, Crumbled Italian Sausage, Crumbled Chorizo Sausage, Andouille Sausage, Cracked Black Pepper, Shaved Parmesan, Garlic Toast



Chicken, Mahi, Beef, Grilled Thai Skirt Steak*, or Shrimp*

Grilled Peppers & Onions, Black Beans & Rice

Warm Flour & Corn Tortillas, House Guacamole with Cilantro & Lime, Pico De Gallo, Salsa, Sour Cream, Diced Tomatoes, Shredded Cheese, Shredded Lettuce, Black Olives, Pickled Jalapeños

VEGAN SUBSTITUTIONS

*Choose Two

Entree - Stuffed Pepper with Seasoned Rice & Black Beans

Entree - Vegan Teriyaki Bowl

Side - European Cucumbers, Plant-based Cream Cheese with Craisins, Caramelized

Pecans

Side- Swiss Chard Salad Mixed with Greens, Strawberries Toasted Almonds, Craisins and Ginger-Soy Vinaigrette

Galuppis

-Stations are Subject to a \$150 Chef Attendant fee *Select Items will have an additional charge

1103 N Federal Hwy, Pompano Beach, FL Banquets@Galuppis.com

954.785.0226 www.Galuppis.com





Garden Salad - Tomatoes, Cucumbers, Red Onions, Balsamic Vinaigrette Dressing Caesar Salad - Romaine Lettuce, Shaved Parmesan Cheese, Croutons Apple Walnut Salad* - Mixed Baby Greens, Bleu Cheese Crumbles, Walnuts, Granny Smith Apples, Balsamic Vinaigrette Dressing Caprese Salad* - Sliced Tomatoes, Fresh Mozzarella, Basil, Balsamic Vinaigrette Dressing Summer Salad* - Mixed Baby Greens, Strawberries, Candied Almonds, Blueberries,

Goat Cheese, Sweet Avocado Dressing

DUET PLATED ENTREE Choice of Two

Grilled Salmon with Beurre Blanc Sauce, or Dill Caper Sauce Grilled Mahi with Choice of Mango Salsa, or Beurre Blanc Sauce Garlic & Crushed Herbed Pork Chops | Beef Brisket with Mushroom Gravy Filet Mignon* - Red Wine Demi-glace Sauce | Chicken Piccatta | Chicken Marsala Roasted & Seasoned Quarter Chicken | NY Strip* with Garlic Herb Butter Eggplant Parmesan | Chicken Parmesan

STARCH Choice of One

Garlic & Herb Roasted Potatoes | Loaded Mashed Potatoes Saffron Yellow Rice | Cilantro Jasmine Rice

VEGETABLE Choice of One

Asparagus Medley | **Asparagus** | **Brussels Sprouts** Roasted with Bacon & Onions Wild Vegetable Medley | Cheddar Broccoli

Choices Options will incur \$1.99 per person charge

Choice option - host will provide counts of each item prior to the event date (at final count) and each place setting with the designation of meal choice

*Select Items will have an additional charge

1103 N Federal Hwy, Pompano Beach, FL 954.785.0226 Events@Galuppis.com www.Galuppis.com



Garden Salad - Tomatoes, Cucumbers, Red Onions, Balsamic Vinaigrette Dressing
Caesar Salad - Romaine Lettuce, Shaved Parmesan Cheese, Croutons
Apple Walnut Salad* - Mixed Baby Greens with Bleu Cheese Crumbles, Walnuts,
Granny Smith Apples, Balsamic Vinaigrette Dressing
Caprese Salad* - Sliced Tomatoes, Fresh Mozzarella, Basil in Balsamic Vinaigrette Dressing
Summer Salad* - Mixed Baby Greens, Strawberries, Candied Almonds, Blueberries,

ENTREES Choice of Two

Grilled Salmon with Dill Caper Sauce | Chicken Piccatta
Mango Salsa Grilled Mahi | Beef Brisket with Mushroom Gravy
Lemon Garlic Parmesan Flounder
Chicken Marsala | Eggplant Parmesan | Chicken Parmesan

Goat Cheese, Sweet Avocado Dressing

PASTA Choice of One

Penne a la Vodka | Penne Marinara | Penne Primavera | Baked Ziti

STARCH Choice of One

Garlic & Herb Roasted Potatoes | Loaded Mashed Potatoes Saffron Yellow Rice | Cilantro Jasmine Rice

VEGETABLE Choice of One

Broccoli & Cheddar Casserole Brussels Sprouts Roasted with Bacon & Onions Wild Vegetable Medley

OPTIONAL CARVING STATION*

Prime Rib | Beef Tenderloin | Honey Baked Ham | Roasted Turkey Breast

Galuppis

-Stations are Subject to a \$150 Chef Attendant fee *Select Items will have an additional charge

Wedding Reception

Every love story is beautiful but yours is our favorite

OPTION ONE

three-hour luncheon reception

\$60.99++

per person

Buffet or Duet Plated Served Luncheon

Two Butler-passed Hors d 'Oeuvres (from Tier 1)

Page 6 Menu Selection

One Hour Call Brand Bar *Additional Bartender fee of \$150 will apply Champagne Toast

Cocktail and Beverage Service in the Room Cake Service

Page 9-11 Menu Selection





OPTION TWO

four-hour reception

\$80.99++

per person



Five Butler-passed Hors d 'Oeuvres (from Tier 1)

Page 6 Menu Selection

Four Hour Call Brand Open Bar Private Bar Set Up and Bartender Champagne Toast

Custom Tiered Specialty Cake & Cake Service
Page 9-11 Menu Selection



opis

-Due to economic uncertainty, prices are subject to change -Galuppi's reserves the right to withhold room spend or guest count minimums ++ Please remember service charge (taxable) and sales tax

Wedding Reception

OPTION THREE

four-hour reception

\$100.99++

per person

Buffet with Two Entrée Selection

Prime Rib Carving Station

Five Butler-passed Hors d 'Oeuvres (from Tier 1)

Page 6 Menu Selection

Four Hour Call Brand Open bar

E

Two Premium Brand Liquors Private Bar Set Up and Bartender Champagne Toast

Custom Tiered Specialty Cake & Cake Service
Page 10-11 Menu Selection









OPTION FOUR

five-hour reception

\$135.99++

per person

Buffet or Duet Plated Served Dinner

Five Butler-passed Hors d 'Oeuvres (from Tier 1)

Two Displayed Hors D' Oeuvres
Pages 6-7 Menu Selection

Five Hour Premium Brand Open Bar Private Bar Set Up and Bartender Champagne Toast

Custom Tiered Specialty Cake & Cake Service
Pages 9-11 Menu Selection

Galuppis

-Due to economic uncertainty, prices are subject to change -Galuppi's reserves the right to withhold room spend or guest count minimums ++ Please remember service charge (taxable) and sales tax

1103 N Federal Hwy, Pompano Beach, FL 954.785.0226 Events@Galuppis.com www.Galuppis.com

REHEARSAL

Dinner

Every love story is beautiful but yours is our favorite

PRIVATE

three-hour reception suffet

\$55.99++

per person (minimum 40)

Two Displayed Hors d 'Oeuvres (from Tier 1)

Page 9 Menu Selection

Two Hour Classic Brand Open bar

*Bartender fee of \$150 will apply

Champagne Toast

Cocktail and Beverage Service in the Room

Page 12 Menu Selection





SEMI-PRIVATE

three-hour reception buffet

\$42.99++

per person

Two Displayed Hors d 'Oeuvres (from Tier 1)

Page 9 Menu Selection

Cocktail and Beverage Service in the

Room

Page 12 Menu Selection

Galuppis

-Due to economic uncertainty, prices are subject to change -Galuppi's reserves the right to withhold room spend or guest count minimums ++ Please remember service charge (taxable) and sales tax

Severage SERVICE

Every love story is beautiful but yours is our favorite

CLASSIC

Includes House brand Vodka, Gin, Tequila, Scotch, Whiskey, Bourbon & Rum House Wines Domestic Beers & Seltzers Soft Drinks & Juices

CALL*

Tanqueray, Titos, Dewars,
Jack Daniels, Bacardi,
Captain Morgan, Casa
Noble
Imported & Domestic Beer
Seltzers
Joel Gott & Kendall Jackson
Wines
Soft Drinks & Juices

PREMIUM"

Includes all premium brands
plus Ketel One, Johnnie
Walker, Crown Royal,
Blue Whale Gin,
Whistle Pig 6yr, Casamigos,
Craft, Imported, Domestic
Beer & Seltzers
Premium Wines
Soft Drinks & Juices

*All listed brands are subject to substitution with similar branded items, depending on cost and availability in the market

TYPES OF BAR SERVICE

Gocktail Service

Served drinks from event staff in room or on terrace

Private Bartender*

Beverage station set up and Private

Bartender

*Bartender fee of \$150 will apply

*REQUIRED for 50 persons or more

Champagne Wall

Inquire about adding a champagne wall to your event

SPECIALTY DRINKS OR BAR

Mimosa or Bloody Mary Bar

Make your own mimosa or bloody Mary station served with all the fixings

Specialty Drink

Let us help you create your wedding drink of the day, with ingredients and name of your choosing

Tequila or Bourbon Bar

Inquire about setting up a craft tequila or bourbon bar for your event

*To ensure quick and efficient service on our deck, Galuppi's reserves the right to require a bartender for any future or current events booked

Galuppis

*Select Items will have an additional charge

1103 N Federal Hwy, Pompano Beach, FL 954.785.0226 Events@Galuppis.com www.Galuppis.com

DISPLAY Every love story is beautiful but yours is our favorite

Wall

Wow your guests with a variety of display options, from start to finish. Let your Coordinator help you decide.

48-piece display wall

Welcoming

Mimosas | Champagnes | Bellinis 4.99++ per person



Appetizing

Hors d' Oeuvres | Light Snacks

Sweet Ending

Displayed Desserts





PREFERRED

Every love story is beautiful but yours is our favorite

Galuppi's works with an extensive list of well known local and preferred vendors. Just ask one of our friendly event coordinators for more information.



Misha Guseynov - 734.604.284 www.qmweddings.com qualitymediafl@gmail.com



Flavio De Moura - 561.929.9919 www.flaviophotographystudios.com flaviostudios7@gmail.com



Rimas Vasiulis - 954.600.2055 www.rimasfilms.com rimasfilms@gmail.com



Audra Alvarez - 954-376-9312 practicallyperfectpro.com info@practicallyperfectpro.com



Rob Saka - 954.594-4725 https://jrproductionsfl.com jrproductionsfl@gmail.com

Ioshua Delasant - 561.371.2533 https://whitetieaffairs.com eventinfo@whitetieaffairs.com



Elena Oquist - 954.649.1321 https://www.ElegantEventsbyElena.com Elena@eleganteventsbyelena.com



Dania McKinson - 954.751.0833 https://www.amberandvineevents.com hello@amberandvineevents.com



Al Alafieri - (954)-347-2372 alafieri@myphoto.com Www.myphotoprinting.com



Nancy - 954.205.7769 NancysCakes@AOL.com facebook.com/nancyscakesfortlauderdale



Erica Soares 954.588.6240 www.bakeawishbywalter.com bakeawishbywalter@gmail.com



Carlos - 954.433.3445 www.ediblecreationscakes.com edbcreations@aol.com



Constance Rovetto - (201) 245-5671 marrymellcaol.com



hello@wonderlandbridal.com

rental linens 954.424.0076

www.overthetopinc.com info@ottrl.com

outside vendors may inquire an additional off list vendor fee of \$150 and will be required www.marrymell.com to provide insurance

THE Details

Every love story is beautiful but yours is our favorite

DIRECTIONS

Located on the Pompano Beach City Golf Course, centrally located between Fort Lauderdale and Boca Raton. Just minutes from a wide range of beautiful beach hotels, minutes drive for all your event guests.

From I-95, exit East Atlantic Blvd, drive towards Federal Hwy, Turn left to go north on Federal Hwy, once you are past NE 10th street, Galuppi's main entrance is the next left turn.

PARKING / VALET

Galuppi's partners with Intracoastal valet services. If you choose to provide valet parking for your event, our coordinators can organize this service contract for you.

REHEARSALS

Here at Galuppi's we believe practice makes perfect. Wedding rehearsals can easily be scheduled with your event coordinator.

Residence Inn Marriott 954.944.9536 1200 N Ocean Blvd, Pompano Beach 33062 MARRIOTT

PRIVATE SUITE

Weddings and event guests have access to private bathroom facilities throughout the event. As for events or weddings needing more space to prepare for the big day or event, Galuppi's offers a versatile private suite.

PREFERRED VENDORS

Galuppi's works with an extensive list of well-known local and preferred vendors. Just ask one of our friendly staff members for more information.

AIRPORTS

Located minutes from the beach and local hotels, Galuppi's is also an easy 18 miles north from Fort Lauderdale International airport., providing easy access for all your out of town guests.





Dariel Nunez 954.586.5027

dariel.nunez-santos@hilton.com 200 N Ocean Blvd. Pompano Beach, FL 33062

1103 N Federal Hwy, Pompano Beach, FL Events@Galuppis.com

954.785.0226 www.Galuppis.com