





## LET GALUPPI'S BRING YOUR SPECIAL EVENT 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



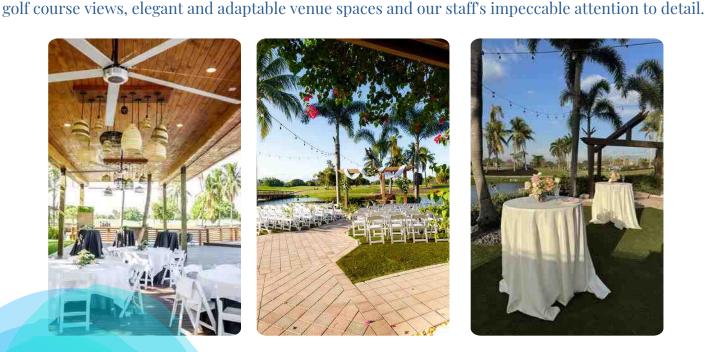




We want to personally thank you for considering Galuppi's to host your special occasion. Galuppi's offers extraordinarily beautiful panoramic views overlooking lakes, bridges, fountains and the Pompano Beach golf course. Depending on the time of day for your event our views would also afford a view of 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







## Event



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

DINING ROOM | TERRAGE | DECK | GARDEN | PERGOLAS

Perfect setting for showers, special occasions, holiday parties & 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"



# TERRACE Gardens & DECK



## ELEGANT SPACE FOR SPECIAL OCCASIONS UNDER THE STARS

- Set up of cocktail or dining tables, chairs, and linen
- Private entranceway and bathroom facilities for guests
- Prime views of sunsets overlooking the golf course
- Fruit and cucumber-infused water refreshment station
- 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







### PRIVATE

## Where Great Things Happen

## Suite

#### WHERE GREAT THINGS HAPPEN

- Private entrance for guests
- Access to use the private meeting room for up to 20 people with full service or as a staging room for event (with reservation & fee)
- Access to private bathroom facilities for guests
- Views of sunsets overlooking the rolling golf course hills



Where Great Things Happen

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#### TIER ONE

\$4.99 Per Person

**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 Frites
Spicy Mayo

Bruschetta Crostini

Jalapeño **Popper** Cups

#### TIER TWO

\$5.99 Per Person

Sesame-Seared Tuna Skewers

Coconut Shrimp

Orange-Ginger Marmalade

**Shrimp Cocktail Bites** 

Spring Rolls

Mandarin Sauce

Crudité Cups

**Shrimp Wonton** Bites with Chipotle Sauce

Filet Mignon Pesto Crostini Red Onion Jam

**Ceviche Shooters** 

Mexican Street Corn Crudité

#### TIER THREE

\$7.99 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

4 Hors d'Oeuvres minimum unless accompanied by entrée selection

## THE MENU Gocktail Party

Where Great Things Happen

DISPLAYED HORS D'OF

Accompanied with Lunch or Dinner Option

\$129.99++ Per Platter Each Selection
\*\*Platter Parties are Subject to Room Charges/Minimums\*\*

TIER ONE

Luncheon Platter Party | \$26.99++ Per Person Dinner Platter Party \$29.99++ Per Person

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

Platters are refilled for 1.5 hours

**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** 

Platter parties 50 or fewer people - 4 choices Platter parties 51 or more people - 6 choices TIER TWO

\$2.99++ 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

Display Wall

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

### CARVING STATION

Per Person with Lunch or Dinner

A La Cart Selection

Turkey
Blackened, Herb-crusted, or Citrus Glazed

\$5.99++

\$7.99++

Honey Baked Ham

\$5.99++

\$7.99++

Honey Glaze & Assorted Mustards

\$8.99++

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Herb-crusted Prime Rib
With Horsey Sauce and Hot Au Jus

ф0.99

\$10.99++

with fibriscy sauce and fibrial jus

\$7.99++

\$10.99++

Herb-crusted Pork Loin

Sauce

4200)

Roasted Shallot Jus or Mushroom Marsala Sauce -Ca

-Carving Stations are subject to a \$150 Chef Attendant Fee -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

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954.785.0226 www.Galuppis.com





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 & Peeled Shrimp

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



#### Cheese Tortellini & 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

### TACO BAR \*Choose Two

#### 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

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\*Select Items will have an additional charge -Select Stations are subject to a \$150 Chef Attendant fee -Due to economic uncertainty, prices are subject to change ++ Please remember service charge (taxable) and sales tax





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 (add 1.99++pp)
Caprese Salad\* - Sliced Tomatoes, Fresh Mozzarella, Basil, Balsamic Vinaigrette Dressing (add 2.99++pp)
Summer Salad\* - Mixed Baby Greens, Strawberries, Candied Almonds, Blueberries,
Goat Cheese, Sweet Avocado Dressing (add 2.99++pp)

#### 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
Beef Brisket with Mushroom Gravy | Filet Mignon\*- Red Wine Demi-glace Sauce (+6.99)
Chicken Piccatta | Chicken Marsala | NY Strip\* with Garlic Herb Butter (+2.99)
Garlic & Crushed Herbed Pork Chops | Roasted & Seasoned Quarter Chicken
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 | Grilled Asparagus | Brussels Sprouts Roasted with Bacon & Onions Wild Vegetable Medley | Cheddar Broccoli

**DESSERTS** Choice of One

 ${\bf Individual}\; {\bf Key}\; {\bf Lime}\; {\bf Parfait}\;\; |\;\; {\bf Cheese cake}\; {\bf Parfait}\;\;$ 

**Bread Pudding** with Jack Daniels Bourbon Sauce | Chocolate Turtle **Brownies** New York **Cheesecake\*** - Raspberry Sauce (add 2.99++pp)

**Served Duet Plated Dinner-** 38.99++ per person

Combination = 2 entrées per guest - all guests receive the same entrée

**Served Plated Dinner choices** - 40.99<sup>++</sup> per

person

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
(100 or more guests +3.00 pp)

**Served Duet Plated Lunch -** 30.99++ per person

Combination = 2 entrées per guest - all guests receive the same entrée

**Served Plated Lunch choices** - 32.99++ per

person

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
(100 or more guests +3.00 pp)

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Where Great Things Happen

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 (add 1.99++)

Caprese Salad\* - Sliced Tomatoes, Fresh Mozzarella, Basil in

Balsamic Vinaigrette Dressing (add 2.99++)

Summer Salad\*- Mixed Baby Greens, Strawberries, Candied Almonds, Blueberries, Goat Cheese, Sweet Avocado Dressing (add 2.99++)

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

#### PASTA Choice of One

Penne alla Vodka | Penne Marinara | Penne Primavera | Baked Ziti

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

#### VEGETABLE Choice of One

**Brussels Sprouts** Roasted with Bacon ℰ Onions Wild **Vegetable** Medley | **Broccoli** Cheese Casserole

#### DESSERTS Choice of One

Individual Key Lime Parfait | Cheesecake Parfait **Bread Pudding** with Jack Daniels Bourbon Sauce | Chocolate Turtle **Brownies** New York Cheesecake\* - Raspberry Sauce (add 2.99++pp)

#### **Dinner Buffet**

36.99<sup>++</sup> per person

#### **Dinner Buffet Upgrade**

44.99<sup>++</sup> per person Choice of 2 Stationary Hors d'Oeuvres Prime Rib Carving Station

#### **Lunch Buffet**

29.99++ per person

#### **Lunch Buffet Upgrade**

36.99<sup>++</sup> per person Choice of 2 Stationary Hors d'Oeuvres Prime Rib Carving Station

-Carving Stations are subject to a \$150 Chef Attendant fee -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

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## Where Great Things Happen

#### ENTREE

Pulled Pork
Pulled BBQ Chicken
Grilled BBQ Chicken
Grilled Chicken Fajita Style
Chicken Teriyaki
Sliders (Pulled Pork, BBQ Pulled Chicken or Beef)
BBQ Ribs\*
Vegan Teriyaki Bowl

### SIDES

Southern Style Potato Salad Coleslaw House-made Pasta Salad Baked Beans Mexican Street Corn Salad Zesty Macaroni Salad



## Breakfast 7 am to 11 am Monday - Friday Only

Where Great Things Happpen

#### CONTINENTAL BREAKFAST

10.99++ Per Person

Orange Juice | Coffee| Hot Tea | Sodas Danishes | Bagels | Cream Cheese | Assorted Jellies

#### BUFFET BREAKFAST

14.99<sup>++</sup> per person

Orange Juice | Coffee| Hot Tea | Sodas Fruit | Danishes| Bagels | Cream Cheese | Assorted Jellies Scrambled Eggs | Home Fries

Bacon or Sausage Links (+3.99 per person)

Omelet & Waffle Station (+5.99 per person) (Chef Attendant Required)

#### FULL BRUNGH BUFFET

29.99<sup>++</sup> per person

Orange Juice | Coffee| Hot Tea | Sodas
Fruit | Danishes | Bagels | Cream Cheese | Assorted Jellies
Scrambled Eggs | Home Fries | Bacon or Sausage Links
Chef Choice Entree | House Salad
Brownies | Cookies
Omelet & Waffle Station
(Chef Attendant Required)

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-Omelet & Waffle Station Subject to a \$150 Chef Attendant fee -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

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## Private Brunch Event 3HOUR BUFFET

10am to 3pm

44.99++ per person Minimum 40 people

#### DISPLAYED HORS D'OEUVRES

Choice of One - Page 8

#### 3 HOUR BRUNCH LUNCHEON - PRIVATE ROOM

**Danishes** | **Home Fries** | **Bacon** OR **Sausage** Links Seasonal **Vegetables** | Assorted **Fruit** | **Brownies** | Assorted **Cookies** 

Smoked Salmon\* Station- Capers, Tomatoes, Cucumbers,
Onions
(+4.99 per person)

Omelet Station | Waffle Station (+4.99 per person (Add 150.00++ For Station Attendant)

#### SALAD CHOICE

Choice of One

Garden Salad | Caesar Salad | Apple Walnut Salad\* (add 1.99) Caprese Salad\*(add 2.99) | Summer Salad\* (add 2.99)

#### ENTREE

**Chef Choice** 

#### COCKTAIL & BEVERAGE SERVICE

#### 2 Hours Unlimited

Mimosa | Bloody Mary's | Bellinis | Wine Sodas | Tea | Coffee (Add 150.00++ Private Bartender)









-Omelet & Waffle Station Subject to a \$150 Chef Attendant fee -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

### Semi-Private Sunday Brunch Even

## Where Great Things Happen

#### Our brunch is open to the public.

Although we are open to the public, we can offer semiprivate rooms or spaces for your event.

Our semi-private rooms and spaces are for a **20 minimum - 40 person maximum** 

Please consult your catering specialist for availability of any special requests or additions to your event

#### OPTION A

\$42.99++

semi - private area three hours

#### **Sunday Brunch Offerings**

Two hour open Mimosas, Bellinis, Bloody Mary Freshly brewed coffee, hot tea, soda & iced tea

#### OPTION B

\$35.99++

semi - private area three hours

#### **Sunday Brunch Offerings**

For purchase - Mimosas, Bellinis, Bloody Marys Included - Freshly brewed coffee, hot tea, soda & iced tea

#### PLEASE NOTE

A private brunch event is not available during our Sunday Brunch Buffet unless a guarantee of 40 or more guests, and pricing and location availability will vary





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## Luncheon OPTIONS

## Where Great Things Happen

#### OPTION ONE

three-hour luncheon reception

\$60.99++

per person (minimum 30)

#### **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







four-hour reception

\$80.99++

per person

#### **Buffet or Duet Plated Served Dinner**

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



-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



## Dinner OPTIONS

## Where Great Things Happen

#### OPTION THREE

four-hour reception

\$100.99++

per person

**Buffet with Two Entrée Selection** 

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#### **Prime Rib Carving Station**

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

Page 6 Menu Selection

Four Hour Call Brand Open bar

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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

-Galuppi's reserves the right to withhold room spend or guest count minimums
++ Please remember service charge (taxable) and sales tax

-Due to economic uncertainty, prices are subject to change

### REHEARSAI

## Dinner

#### PRIVATE

three-hour reception suffet

\$55.99++

per person (minimum 40)

Two Displayed Hors d 'Oeuvres (from Tier 1)

Page 7 Menu Selection

Two Hour Classic Brand Open bar \*Additional Bartender fee of \$150 will apply Champagne Toast

Cocktail and Beverage Service in the Room
Page 10-11 Menu Selection





Where Great Things Happen



#### SEMI-PRIVATE

three-hour reception buffet

**\$42.99**++

per person

Two Displayed Hors d 'Oeuvres (from Tier 1)
Page 7 Menu Selection

Cocktail and Beverage Service in the Room \*Additional Bartender fee of \$150 will apply Page 10-11 Menu Selection



## Bar or Bat Mitzvah

#### OPTION ONE A

#### four-hour luncheon or dinner reception

**\$45.99**++

Luncheon per person

\$50.99++

Dinner per person (40 person minimum)

#### **Ceremony (in room)**

Two Displayed Hors d 'Oeuvres
Page 7 Menu Selection

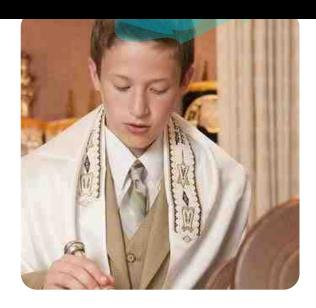
Three Hour Classic Brand Open Bar Buffet Options

Pages 10-11

Cocktail and Beverage Service in the Room



## Where Great Things Happen



#### OPTION ONE B

#### four-hour luncheon or dinner reception

\$35.99++

Luncheon per person

\$40.99++

Dinner per person (40 person minimum)

#### Ceremony (in room)

Two Displayed Hors d 'Oeuvres
Page 7 Menu Selection

Buffet Options

Pages 10-11

Cocktail and Beverage Service in the Room

## THE



#### OPEN BAR

		Gall Brands		Premium Brands
50 person minimum 1 Hour	\$18	Tanqueray, Tito's,	\$22	Includes all premium brands plus
2 Hours	\$24	Dewars, Jack Daniels, Bacardi, Captain Morgan, Casa Noble* Imported & Domestic Beer Seltzers Joel Gott & Kendall Jackson Wines Soft Drinks & Juices	\$28	Ketel One, Johnnie Walker, Crown Royal, Blue Whale Gin, WhistlePig 6yr, Casamigos* Craft, Imported, Domestic Beer & Seltzers Premium Wines
3 Hours	\$29		\$33	
4 Hours	\$34		\$39	
5 Hours	\$38		\$45	
	•			Soft Drinks & Juices

The above prices do not include frozen drinks, shots, or champagne splits | Above prices reflect cocktail service | Please Remember all pricing is ++

#### SPECIALTY DRINKS OR BAR

1 Hour	\$13	Mimosa or Bloody Mary Bar
2 Hours	<b>\$</b> 18	Make your own mimosa & bloody Mary bar set up with all the fixings
		Specialty Drink
3 Hours	\$23	Let us help you create your wedding drink of the day, with ingredients and name of your choosing
4 Hours	\$28	Tequila or Bourbon Bar*
5 Hours	\$33	Inquire about setting up a craft tequila or bourbon bar for your event.

#### Gocktail Service

All above pricing reflect served drinks from event staff

#### Private Bartender

Beverage station set up and Private Bartender

\*Bartender fee of \$150 will apply

\*REQUIRED for 50 persons or more
\*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



# DISPLA Wall



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

48-piece display wall

30 person minimum

Welcoming

Mimosas | Champagnes | Bellinis

4.99<sup>++</sup> per person





Appetizing

Hors d' Oeuvres | Light Snacks

Sweet Ending

Displayed Desserts



## PREFFEREI



Galuppi's works with an extensive list of well known local and prefer our friendly event coordinators for more information.



Misha Guseynov - 734.604.284 www.amweddings.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

Joshua 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 additional off list vendor fee of \$150 and WWW.marrymell.com will be required to provide insurance\* marrymellcaol.com



www.wonderlandbridal.com hello@wonderlandbridal.com



info@ottrl.com

\*outside vendors may inquire an

## THE Details



#### 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.



#### 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