Private Events

G G ' S W A T E R F R O N T

2026



6 0 6 N O C E A N D R I V E
H O L L Y W O O D , F L

We Care HOSPITALITY | Tiki Tiki | La Tub

RECCOMENDED CAPACITY:
COCKTAIL RECEPTION UP TO **125**
SEATS UP TO **110**

s u n s e t r o o m

our most popular space, the sunset room, is an exclusive setting designed for your most important occasions.

this beautifully designed private room is bathed in natural light, offering unparalleled waterfront views and breathtaking sunsets. The room is complete with a sleek, fully stocked bar and a dedicated bartender to serve your guests.

this refined atmosphere blends genuine luxury with inviting comfort, making it perfect for everything from intimate gatherings and significant celebrations to high-stakes corporate events.

paired with our impeccable food and a tailored beverage program, this space promises a truly unforgettable event of impeccable food, drinks, and ambiance.

Audio & Visual - Available upon request

****CAPACITIES ARE RECOMMENDED |
STANDING CAPACITIES VARY ON SPACE |
ACCOMMODATIONS CAN BE ADJUSTED UPON REQUEST**









RECCOMENDED CAPACITY:
COCKTAIL RECEPTION UP TO **85**
SEATS UP TO **60**

s e a b r e e z e t e r r a c e

step into an open-air oasis of relaxed luxury on our Seabreeze Terrace. This exclusive waterfront setting offers more than just a view; it's a full sensory experience where the gentle sound of the bay and the soft coastal breezes create a perfect backdrop for any gathering.

our chefs work with you to design a tailored menu of exquisite gourmet cuisine, while our mixologists craft signature cocktails to complement your meal. This is a place where every element, from the impeccable service to the breathtaking scenery, blends seamlessly to transform your celebration into a truly unique and cherished memory.

**CAPACITIES ARE RECOMMENDED | STANDING CAPACITIES VARY ON SPACE | ACCOMMODATIONS CAN BE ADJUSTED UPON REQUEST



RECCOMENDED CAPACITY:
SEATS UP TO **22**



w a t e r ' s e d g e

dine directly on the water and experience South Florida at its finest.

our semi-private waterfront space offers a truly immersive dining experience with panoramic bay views and gentle coastal breezes.

perfect for intimate gatherings of up to 22 guests, it provides an elevated setting for a memorable meal.

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STANDING CAPACITIES VARY ON SPACE |
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RECCOMENDED CAPACITY:
COCKTAIL RECEPTION UP TO **40**

b a r l o u n g e

the bar lounge is the premier setting for a vibrant and sophisticated cocktail reception.

designed for socializing, this space offers a dynamic yet exclusive atmosphere, where guests can connect and celebrate in style. Featuring a sleek, fully stocked bar and inviting, comfortable seating, it provides the perfect backdrop for guests to mix and mingle freely.

the open layout and chic decor create a lively ambiance that is ideal for corporate mixers, birthday celebrations, or any event where the goal is to enjoy an engaging and unforgettable night for up to 40 guests.



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ACCOMMODATIONS CAN BE ADJUSTED UPON REQUEST

RECCOMENDED CAPACITY:
SHARED CAPACITY UP TO **22**
SEATS UP TO **47**

in the mix

enjoy the best of both worlds with the In The Mix space. Situated within our vibrant main dining room, this area provides a sense of privacy while still feeling connected to the energy of the restaurant.

its flexible layout is ideal for a wide range of private events and gatherings.

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ACCOMMODATIONS CAN BE ADJUSTED UPON REQUEST







RECCOMENDED CAPACITY:
SEATS UP TO **12**

the cellar

the cellar offers a semi-private and elevated dining experience. Surrounded by our curated collection of fine wines, this intimate space is perfect for those seeking a distinct experience away from the main dining room.

ideal for private tastings, business dinners, or special occasions, it comfortably accommodates up to 12 guests.



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STANDING CAPACITIES VARY ON SPACE |
ACCOMMODATIONS CAN BE ADJUSTED UPON REQUEST

THE EXPERIENCE

signature seated

a **plated-style** service—a multi-course meal. Whether it's a wedding, gala, or corporate affair, our plated dinners offer a seamless blend of fine dining and personal attention.

available in sunset room, seabreeze terrace, water's edge, in the mix, the cellar

gather and share

our **family-style** service—where beautifully plated dishes are served to the table and shared just like at home. Guests enjoy a variety of chef-crafted entrees and sides, that are passed and enjoyed.

available in sunset room, seabreeze terrace, water's edge, in the mix, the cellar

chef's table

a **buffet-style** dinner that encourages mingling and satisfies every palate. our buffet service will offer a wide selection of chef-prepared dishes—allowing guests to choose exactly what they love.

available in sunset room, seabreeze terrace with a MINIMUM of 20 guests

coastal bites

a **cocktail-style** dining experience that features artfully arranged boards and stations. Guests can nibble, mingle, and return for more at their own pace, creating a relaxed and interactive atmosphere.

available in sunset room, seabreeze terrace, in the mix, bar lounge water's edge

package details

all private events includes soda, drip coffee, hot tea and iced tea

All pricing is subject to change without notice and may vary based on event size, requirements, and availability. Food and beverage minimums may apply.

+$10 per person for buffet style
+$10 per person for grab & go style

PLUS TAX & GRATUITY

*taxable 22% service charge plus 7% state tax are applied to food and beverage. Prices are subject to change.

THE MENUS

lunch & brunch

fresh-baked ciabatta
house-made hummus, butter

starters - select 1

for the table

pow! pow! shrimp
sweet and spicy chili sauce, asian slaw

burrata and proscuitto di parma
local mozzarita burrata, seasonal tomatoes, basil, extra virgin olive oil
gluten free

seasonal fruit
local honey drizzle, chantilly cream
vegan & gluten free

sweet pea guacamole
cilantro, pickled red onion, tortilla chips
vegan

zucchini baba ganoush
roasted tomatoes, fennel pollen, crunchy seeds, fresh za'atar pita
vegan

salads - select 1

individual

caesar salad
romaine hearts, parmigiano-reggiano, garlic-herb croutons
gluten free *without croutons

baby gem and. red oakleaf
fresh herbs, crispy seeds, asparagus, grilled green beans, dijon vinaigrette
vegan, gluten free & dairy free

eggs and entrees - select 3

individual

caramelized brioche french toast
berry compote, white chocolate chantilly, crème anglaise, candied lemon, fresh mint, maple syrup
vegetarian

avocado toast
sunny egg, avocado, grilled sourdough, heirloom tomato, feta, field greens
vegetarian

gruyere and leek frittata
breakfast potatoes, baby gem and red oakleaf salad
vegetarian & gluten free

classic eggs benedict
buttermilk biscuit, millionaire bacon, spinach, poached eggs, hollandaise, breakfast potatoes
***add house-cured salmon +$4**
***add lump crab +$8**

short rib hash
sunny egg, breakfast potatoes, peppers, onions, chimichurri
gluten free

faroe island salmon
happy fried rice, nori, seasonal mushroom, yuzu emulsion
gluten free

roasted airline chicken
whipped potato, broccolini, natural rosemary 'jus'
gluten free

eggplant bolognese
wild mushroom, 22-month d.o.p. parmigiano-reggiano
vegetarian, vegan without cheese

tuna poke bowl
brown rice, gyoza crisps, seaweed salad, cucumber, scallion, avocado, wasabi mayo, ponzu vinaigrette
dairy free

braised beef short rib +$10/pp
stout ale reduction, whipped potato, baby carrot

desserts - select 1

individual

key lime pie
graham cracker and macadamia nut crust

chocolate mousse cake
berry compote

bananas foster bread pudding
brioche, rum butterscotch, chocolate

vanilla bean crème brûlée
dulce de leche, toasted pecan, chantilly cream
gluten free

dessert trio +$5/pp
chef's selection

additional dessert selection +$4/pp





$60 per person

+$10 per person for buffet style OR grab & go style

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

THE MENUS

diamond

fresh-baked ciabatta
house-made hummus, butter

starters - select 2
for the table

pow! pow! shrimp
sweet & spicy chili sauce, asian slaw

burrata and proscuitto di parma
local mozzarita burrata, seasonal fruit, basil, extra virgin olive oil
***gluten free**

mini ahi tuna tacos*
avocado mousse, spicy mayo, soy ginger, wasabi cream

wild mushroom arancini
pecorino romano, truffle aioli
vegetarian

filet mignon bites
sweet soy glaze, haricots verts

salads - select 1
individual

caesar salad
romaine hearts, parmigiano-reggiano, garlic-herb croutons
gluten free *without croutons

baby gem and red oakleaf
fresh herbs, crispy seeds, asparagus, grilled green beans, dijon vinaigrette
vegan, gluten free & dairy free

entrees - select 3
individual

faroe island salmon
happy fried rice, nori, seasonal mushroom, yuzu emulsion
gluten free

eggplant bolognese
wild mushroom, 22-month d.o.p. parmigiano-reggiano
vegetarian, vegan without cheese

roasted airline chicken
whipped potato, broccolini, natural rosemary 'jus'
gluten free

braised beef short rib
roasted carrot, whipped potato, stout ale reduction

florida swordfish ragú
calamarata, tomato ragú, white wine

florida grouper +$7/pp
tomato risotto, saffron sauce, fennel marmalade

desserts - select 1
individual

key lime pie
graham cracker and macadamia nut crust

chocolate mousse cake
berry compote

bananas foster bread pudding
brioche, rum butterscotch, chocolate

vanilla bean crème brûlée
dulce de leche, toasted pecan, chantilly cream
gluten free

dessert trio +$5/pp
chef's selection

additional dessert selection +$4/pp

$90 per person

+$10 per person for buffet style OR grab & go style

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THE MENUS

celebration

fresh-baked ciabatta
house-made hummus, butter

passed hors d'oeuvres - select 4

please select 4 passed hors d'oeuvres from page 12

starters - select 1

for the table

pow! pow! shrimp
sweet and spicy chili sauce, asian slaw

burrata and prosciutto di parma
local mozzarita burrata, seasonal fruit, basil, extra virgin olive oil
gluten free

mini ahi tuna tacos*
avocado mousse, spicy mayo, soy ginger, wasabi cream

wild mushroom arancini
pecorino romano, truffle aioli
vegetarian

filet mignon bites
sweet soy glaze, haricotS verts

yellowfin tuna crudo*
pineapple aguachile, avocado, puffed rice, chili, cilantro

salads - select 1

individual

caesar salad
romaine hearts, parmigiano-reggiano, garlic-herb croutons
gluten free *without croutons

baby gem and red oakleaf
fresh herbs, crispy seeds, asparagus, grilled green beans, dijon vinaigrette
vegan, gluten free & dairy free

entrees - select 3

individual

faroe island salmon
happy fried rice, nori, seasonal mushroom, yuzu emulsion
gluten free

florida grouper
tomato risotto, saffron sauce, fennel marmalade

roasted airline chicken
whipped potato, broccolini, natural rosemary 'jus'
gluten free

grilled filet mignon
asparagus, whipped potato, demi-glace
gluten free

eggplant bolognese
wild mushroom, 22-month d.o.p. parmigiano-reggiano
vegetarian, vegan without cheese

lobster ravioli
butter poached half maine lobster, lobster cream sauce, sherry, basil

chilean sea bass +$7/pp
dashi bok choy, king trumpet mushrooms, jasmine rice, sweet soy
gluten free & dairy free

desserts - select 1

individual

key lime pie
graham cracker & macadamia nut crust

chocolate mousse cake
berry compote

bananas foster bread pudding
brioche, rum butterscotch, chocolate

vanilla bean crème brûlée
dulce de leche, toasted pecan, chantilly cream
gluten free

dessert trio +$5/pp
chef's selection

additional dessert selection +$4/pp







$110 per person

+$10 per person for buffet style OR grab & go style

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THE MENUS

passed hors d'oeuvres

a total of four passed hors d'oeuvres are included in celebration menu or can be added to any menu

the garden

tomato and cucumber gazpacho
with basil and mint, served chilled
vegan, gluten free & dairy free

tomato 'tarte tatin'
slow-roasted tomato, honey, garlic confit, crostini
vegetarian & dairy free

vegetable spring roll
nam chim dipping sauce
vegetarian & dairy free

wild mushroom arancini
pecorino romano, truffle aioli
vegetarian

premium selections

**prices of premium items are based off of current market price

shrimp cocktail
house cocktail sauce, horseradish
gluten free & dairy free

lobster cones
tarragon aioli, celery

filet mignon skewers
horseradish crema, au jus
gluten free

beef short rib tart
burrata, chimichurri

the sea

mini ahi tuna tacos*
avocado mousse, spicy mayo, soy ginger, wasabi cream

smoked salmon *
cucumber medallion, boursin, pickled red onion, dill
gluten free

lump crab and avocado 'toast'
herb remoulade, buttered brioche
dairy free

ceviche shooters*
mahi, citrus, chilis, cilantro
gluten free

florida grouper bites
curry spice, house tartar

the pasture

italian meatballs
marinara, pecorino, basil
gluten free

grilled chicken skewers
miso brown butter, scallion
gluten free

bacon wrapped dates
goat cheese, maple, walnut
gluten free

beef wellington canape
wild mushroom, gruyere, demi-glace

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THE MENUS

food enhancements

ENHANCEMENTS CAN BE ADDED TO ALL MENUS

bites and platters

crudo and ceviche assortment*
hand cut fresh seasonal fish, hawaiian poke sauce, meyer lemon-chili marinade, cucumber, scallions, avocado

seafood dip trio platter
house smoked fish dip, crab dip, seafood salad, baby carrots, celery, herb flatbread

crudite platter
chef's assortment of seasonal vegetables, baba ganoush, hummus, blue cheese dip, crackers, herb flatbread

charcuterie cheese and salumi platter
chef's assortment of artisan domestic and international cheeses, handcrafted cured meats, marinated olives, toasted baguette, seasonal fruit, honey, selection of breads, crackers and jams

sliders with fresh cut fries
angus beef sliders, aged white cheddar, onion marmalade, garlic aioli

additional selection 1 - filet mignon, arugula, horseradish aioli

additional selection 2 - crab cake, bib lettuce, remoulade

moules frites
mussels in a white wine sauce with fresh cut french fries

bites and platters cont.

faroe island salmon
faroe island salmon, happy fried rice, nori, seasonal mushroom, yuzu emulsion

turner lamb chops
herb crusted lamb chops, polenta, broccolini, whipped potato

braised beef short rib
stout ale reduction, whipped potato, baby carrot, broccolini

chef's showcase

seafood and raw bar*
seasonal fresh oyster selection, fresh ceviche, tuna poke, shrimp cocktail, with cocktail sauce, mustard sauce, mignonette, lemons
add stone crab claws at market price (October-may)

prime rib/tomahawk/filet mignon carving
enjoy a personal chef attendant carving prime beef, au jus, horseradish sauce, dinner rolls

seafood/vegetable risotto
choices of shrimp and scallop, milanese saffron sauce, cherry tomatoes, wild mushrooms, onions, braised tuscan kale, roasted carrots

brunch action stations

omelette bar
customize your perfect omelette, cooked to order with farm-fresh eggs and a wide variety of vegetables, cheeses, and meats.

smoked salmon tower
atlantic smoked salmon paired with cucumber, vine-ripened tomatoes, red onion, hard-boiled eggs, capers, and a variety of cream cheese, house-made smoked salmon rillettes, artisan crackers, and fresh New York Bagels
+ **add caviar supplement, market price**

custom cakes

custom cakes
our in-house pastry chef creates custom cakes designed to match your vision and occasion. From elegant wedding designs to playful birthday creations,

custom takeaways
assortment of in house pastry chef inspired dessert selections, perfect choice for takeaways.

brown butter chocolate chip cookies

mini brownie bites
gluten free

chocolate covered strawberries

**PRICES ARE AVAILABLE UPON REQUEST

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THE DRINKS

BEVERAGE PACKAGES ARE PRICED FOR 2 HOURS PER PERSON

beer and wine

domestic and import beer and house wine

beer
budweiser
bud light
corona
miller lite
stella artois
coors light
heineken
yuengling
michelob ultra
heineken 0.0%

wine
prosecco | mionetto, italy
pinot grigio | ruffino, "lumina", italy
sauvignon blanc | joel gott, ca
chardonnay | benziger, ca
rose | barton and guestier, france
pinot noir | barton and gustier, france
cabernet sauvignon | josh cellars, ca

$35 per person PLUS TAX & GRATUITY

$15 PER PERSON FOR EACH ADDITIONAL HOUR

full bar

liquor
vodka
absolut, svedka
gin
tinkermans
tequila
sauza blue
rum
captain morgan, cruzan
bourbon and whiskey
jim beam, jack daniels
scotch
dewar's, johnny walker black

beer
budweiser
bud light
corona
miller lite
stella artois
coors light
heineken
yuengling
michelob ultra
heineken 0.0%
add craft beer +$5

wine
prosecco | mionetto, italy
pinot grigio | ruffino, italy
sauvignon blanc | joel gott, ca
chardonnay | la crema, ca
rose | barton and guestier, france
pinot noir | barton and gustier, france
cabernet | josh cellars, ca

$48 per person PLUS TAX & GRATUITY

$20 PER PERSON FOR EACH ADDITIONAL HOUR

premium bar

liquor
vodka
titos, ketel one, grey goose
gin
bombay sapphire, hendricks, tanqueray
tequila
espolon blanco & reposado, don Julio blanco, patron blanco
rum
bacardi, mt. gay, flor de cana
bourbon and whiskey
jack daniel's, makers mark, woodford reserve
scotch
johnny walker black, chivas regal

beer
budweiser
bud light
corona
miller lite
stella artois
coors light
heineken
yuengling
michelob ultra
heineken 0.0%
add craft beer +$5

wine
prosecco | mionetto, italy
pinot grigio | santa margherita, italy
sauvignon blanc | kim crawford, new zealand
chardonnay | napa cellars, napa valley, ca
rose | fleur de prairie, "côtes de provence," france
pinot noir | belle glas clark and telephone, ca
cabernet | napa cellars, napa valley, ca

$55 per person PLUS TAX & GRATUITY

$22 PER PERSON FOR EACH ADDITIONAL HOUR

GOVERNMENT WARNING: (1) YOU MUST BE 21 YEARS OF AGE OR OLDER TO PURCHASE OR CONSUME ALCOHOLIC BEVERAGES.(2) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (3) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

THE MENUS

beverage enhancements

ENHANCEMENTS CAN BE ADDED TO ALL MENUS

signature bars

margarita bar
handcrafted margaritas made to order with premium tequila, fresh-squeezed citrus, and a variety of fruit infusions and garnishes.

martini bar
a stylish selection of signature martinis, including bold Espresso, refreshing Cucumber Basil, and vibrant Watermelon Cosmo.

mimosa and bloody mary
classic brunch favorites: sparkling mimosas with fresh juices and fully dressed Bloody Marys with all the garnishes.

sommelier tasting

sommelier tasting menu
expertly curated by our sommelier, this collection highlights distinctive wines thoughtfully paired to complement each course, showcasing balance, character, and seasonal flavors.

signature cocktails

sommelier tasting menu
expertly curated by our sommelier, this collection highlights distinctive wines thoughtfully paired to complement each course, showcasing balance, character, and seasonal flavors.

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THE GUIDELINES

GG'S WATERFRONT POLICIES AND PROCEDURES

menu items and menu pricing

menu items and prices are subject to change based on availability

service charge and sales tax

a taxable 22% Service Charge plus 7% Sales tax are applied to food, beverage, rental and set-up (when applicable).

guarantee of attendance

to ensure the utmost freshness, we request selections are made final 7 days in advance with your event manager service manager to allow for proper ordering and preparation from our executive chef and team. Should this timeframe not be observed, we cannot guarantee menu contents or other necessary arrangements.

final guarantees of attendance

final guarantees are required by 5PM, 7 days prior to the event date. In the event that the guarantee is not given to the restaurant, the expected attendance number will be used as your guarantee. You will be billed for whichever is higher. You may increase your guarantee within the 72 hours, but you may not decrease it. The restaurant will prepare and set 3% over your guarantee for plated meals and 5% over your guarantee for buffets.

event durations and timing

our events are allotted 4 hours of service. We are happy to extend the additional times for additional charge. Please ask your meetings and special events manager for a personalized proposal.

food and beverage

all food and beverages served at functions associated with the event must be provided, prepared, and served by gg's waterfront, and must be consumed on restaurant premises.

alcoholic beverages

florida state liquor commission regulates the sale and service of alcoholic beverages. gg's waterfront is responsible for the administration of these regulations held on its premises. It is restaurant policy therefore, that liquor cannot be brought into the restaurant from outside sources. gg's waterfront reserves the right to refuse or discontinue service of alcoholic beverages at our discretion to ensure the responsible service of alcoholic beverages. All alcoholic beverages must be consumed in the function area, bar or restaurant in which they were purchased or served. All guests whom we believe to be less than 21 years of age must present one of the following acceptable forms of identification. Florida state law prohibits the serving of more than two alcoholic beverages to one person at any time. We reserve the right to stop serving anyone whom we have reason to believe is under the influence of alcohol or another controlled substance, nor will we serve any individual who we believe will give an alcoholic beverage to a minor, an intoxicated person, or a person without proper identification.

staffing

staffing ratio is 1 per every 15-20 guests for plated and buffet meal functions, There is a one time bartender fee of $250 for all events in the Sunset room for a personal bar attendant.

security

the restaurant cannot ensure the security of items left unattended in function rooms.

vendors

your event manager will provide you with the preferred list of vendors, however you are welcome to utilize your own outside vendor. Ask your event manager for additional details, as well as the load-in procedures.

set up and breakdown

the guest and or host of each event is responsible for any additional set up or tear down. This includes decor, table decorations, dj equipment, and florals. florals must arrive on property fully arranged in vases. should arrangements need to be made on site, there will be a set up/cleaning fee starting at $150.

our events are allotted 4 hours of service. We are happy to extend the additional times for additional charge. Please ask your meetings and special events manager for a personalized proposal.