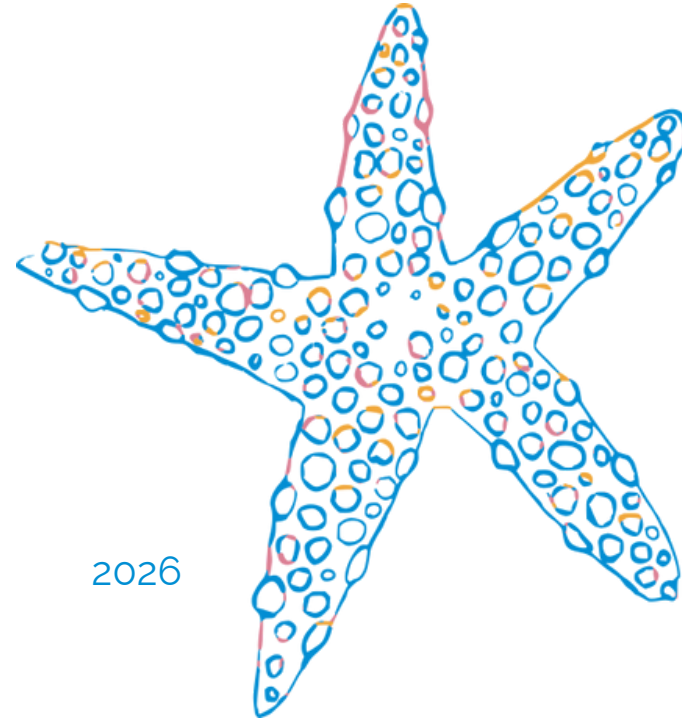


Private Events

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

RECOMMENDED CAPACITY:
COCKTAIL RECEPTION UP TO **125**
SEATS UP TO **100**

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.

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





RECCOMENDED CAPACITY:
COCKTAIL RECEPTION UP TO **75**
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**



RECOMMENDED 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.



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

RECOMMENDED CAPACITY:
SHARED CAPACITY UP TO 22
SEATS UP TO 42

i n t h e m i x

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.

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





RECOMMENDED CAPACITY:
COCKTAIL RECEPTION UP TO 60

bar lounge

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 60 guests.





RECOMMENDED 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.

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



THE EXPERIENCE



s i g n a t u r e s e a t e d

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

g a t h e r a n d s h a r e

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

c h e f ' s t a b l e

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 30 guests

c o a s t a l b i t e s

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, waterfront lounge, water's edge, in the mix, the cellar

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

tomato 'tarte tatin'

slow-roasted tomato, honey, garlic confit, crostini
vegetarian

vegetable spring roll

nam chim dipping sauce
vegetarian

wild mushroom arancini

pecorino romano, truffle aioli
vegetarian / gluten free

premium selections

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

shrimp cocktail

house cocktail sauce, horseradish
gluten 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

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

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

*TAXABLE 22% SERVICE CHARGE PLUS 7% STATE TAX ARE APPLIED TO FOOD AND BEVERAGE. PRICES ARE SUBJECT TO CHANGE.

THE MENUS

l u n c h & b r u n c h

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

seasonal fruit

local honey drizzle, chantilly cream
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

baby gem and. red oakleaf

fresh herbs, crispy seeds, asparagus, grilled green
beans, dijon vinaigrette
vegetarian

eggs and entrees - select 3

individual

seasonal french toast bake

compote, chantilly cream, maple syrup
vegetarian

avocado toast

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

gruyere and leek frittata

breakfast potatoes, baby gem and red oakleaf salad

salmon benedict*

buttermilk biscuit, spinach, poached eggs,
hollandaise, house-cured salmon, breakfast potatoes

millionaire benedict +\$6/pp

jumbo lump crab, poached farm-fresh eggs,
buttermilk biscuit, house cured-bacon, bearnaise
sauce

short rib and eggs +\$6/pp

sunny eggs, breakfast potatoes, chimichurri,
multigrain toast

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

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 PLUS TAX & GRATUITY

+\$10 per person for buffet style (30 guest minimum)

INCLUDES SODA, DRIP COFFEE, HOT TEA AND ICED TEA

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THE MENUS



d i a m o n d

fresh-baked ciabatta
house-made hummus, butter

starters - select 2

for the table

pow! pow! shrimp

sweet & spicy chili sauce, asian slaw

burrata and prosciutto di parma

local mozzarita burrata, seasonal fruit,
basil, extra virgin olive oil

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

baby gem and red oakleaf

fresh herbs, crispy seeds, asparagus, grilled
green beans, dijon vinaigrette
vegetarian

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

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 cake, 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 PLUS TAX & GRATUITY

+\$10 per person for buffet style (30 guest minimum)

INCLUDES SODA, DRIP COFFEE, HOT TEA AND ICED TEA

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YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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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 9

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

mini ahi tuna tacos*

avocado mousse, spicy mayo, soy ginger, wasabi cream

wild mushroom arancini

pecorino romano, truffle aioli
gluten free / 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

baby gem and. red oakleaf

fresh herbs, crispy seeds, asparagus, grilled green beans, dijon vinaigrette
vegetarian

entrees - select 3

individual

faroe island salmon

happy fried rice, nori, seasonal mushroom, yuzu emulsion
gluten free

florida grouper

tomato risotto cake, 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

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

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

\$110 per person PLUS TAX & GRATUITY

+\$10 per person for buffet style (30 guest minimum)

INCLUDES SODA, DRIP COFFEE, HOT TEA AND ICED TEA

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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

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

crudite platter

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

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 carving station

enjoy a personal chef attendant carving prime beef, au jus, horseradish sauce, dinner rolls

seafood risotto station

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

***CHEF'S SHOWCASE ENHANCEMENTS REQUIRE A MINIMUM OF 30 GUESTS TO BOOK AND ARE ONLY AVAILABLE IN THE SUNSET ROOM & SEABREEZE TERRACE**

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.

pancake live action station

watch our chefs flip fluffy buttermilk pancakes

hot off the griddle, served with classic toppings and warm maple syrup.

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
chardonnay | sycamore lane, ca
pinot grigio | sycamore lane, ca
rose | barton and guestier, france
cabernet sauvignon | sycamore lane, ca

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
chardonnay | la crema, ca
pinot grigio | ruffino, italy
rose | barton and guestier, france
pinot noir | rodney strong, ca
cabernet | josh cellars, napa valley, ca

premium bar

liquor

vodka

titos, ketel one, grey goose

gin

bombay sapphire, hendricks, tanqueray

tequila

espolon, don julio, 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
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

\$35 per person PLUS TAX & GRATUITY

\$15 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.

\$48 per person PLUS TAX & GRATUITY

\$20 PER PERSON FOR EACH ADDITIONAL HOUR

\$55 per person PLUS TAX & GRATUITY

\$22 PER PERSON FOR EACH ADDITIONAL HOUR

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THE MENUS



b e v e r a g e e n h a n c e m e n t s

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.

signature bar enhancements require a minimum of 30 guests to book and are only available in the sunset room & seabreeze terrace

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.

****PRICES ARE AVAILABLE UPON REQUEST**

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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.