



Weddings

Boca Dunes Golf & Country Club

www.bocadunes.com

1400 Country Club Dr.
Boca Raton, FL 33428
(561) 451-1600 EXT 116
tracy@bocadunes.com

Welcome to the Boca Dunes Golf & Country Club

where your wedding dreams begin

included in all packages

Expansive lobby area for cocktail hour with outdoor terrace providing ample seating and cafe lighting

Two nicely appointed main ballrooms that can accommodate guest counts from 50-200

Silver Chiavari Chairs with a white cushion

White or black floor length tablecloths

Vast array of colored napkins

Chiffon lite ceiling over dance floor in each ballroom

Champagne Toast

Bridal Suite & Grooms Lounge
Available for an additional \$200.00



Introduction to our wedding menus

TRADITIONAL

Four hour house brand bar
Six Butler passed hors d'oeuvres
Champagne toast
Buffet dinner
Salad * Chicken * Pasta
Fresh vegetable* rice or potato
Complimentary cake cutting

STARTING AT \$72.95pp

CLASSIC

Five hour open bar house brands
Six butler passed
Three elegant displays
Champagne toast
Plated dinner
Salad * Chicken * Fish
Tiered wedding cake

STARTING AT \$89.95pp

ELEGANT

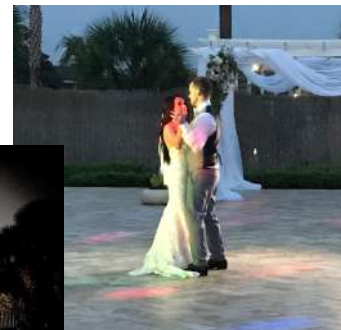
Five hour open bar call brands
Six butler passed
Three elegant displays
Plated dinner
Champagne toast
Salad * Beef * Chicken * Fish
Tiered wedding cake & dessert trays

STARTING AT \$117.95

ULTIMATE

Champagne Welcome
Open bar call & premium brands
Six butler passed, three cold displays
One elegant station
Champagne toast * wine service
Salad * Beef * Chicken * Fish
Viennese dessert table * Wedding Cake *
Cappicunio Cart
Ceremony & full vendor package

\$225.95pp



ALL PRICES ARE PLUS TAX AND SERVICE FEES *
PRICES SUBJECT TO CHANGE WITHOUT NOTICE

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Tying the Knot

When it comes to saying I DO we have you covered. From our private outdoor garden with a lush tropical backdrop to our indoor chapel style set up draped in white chiffon. We are ready to make sure that your day goes off without a hitch!

**CEREMONY PRICING STARTING AT
\$650.00**



Garden Ceremony



Inside Chapel Set up

Wedding packages detailed

TRADITIONAL

Four Hour Event

Open bar house brands

4 Hours of bar
includes cocktail hour
house brand liquor & wines,
domestic beers, soft drinks & juices

Butlerd Hors d'Oeuvres

Selection of six from tier one & two

Champagne toast

BUFFET DINNER

Garden or Caesar Salad

Main Entree's

Chicken & Pasta
Chefs fresh vegetable
Choice of rice or potato
Herbed Breadsticks

Coffee & Cake Service

Self serve coffee station to include:
regular, decaf & herbal teas
Client to provide Wedding Cake
we will cut, serve & display at no
charge

Food & Beverage package \$72.95pp++

\$5284.00 -50pp / \$7762.00-75pp
\$10,240.00-100pp

*Complete package to include: food,
beverage, ceremony, disc jockey,
photography, centerpiece &
charger plate*

\$9200.00 - 50PP @ \$132.95PP
\$11,680.00 - 75PP @ \$112.95PP
\$14,157.00- 100PP @ \$102.95PP

CLASSIC

Five Hour Event

Open bar house brands

5 Hours of bar
includes cocktail hour
house brand liquor & wines,
domestic beers, soft drinks & juices

Butler Passed Hors d'Oeuvre Cold Display Table

Selection of six from tier one & two
Three Displays

Champagne toast

PLATED DINNER

Choice of Salad

Main Entree's

Guests Choice of:
Chicken or Fish
Chefs fresh vegetable
Choice of rice or potato
Herbed Breadsticks

Tiered Wedding Cake

Coffee Service

Self serve coffee station to include:
regular, decaf & herbal teas

Food & Beverage package \$89.95pp+

\$6394.00 -50pp / \$9427.00-75pp
\$12,461.00-100pp

*Complete package to include: food,
beverage, ceremony, disc jockey,
photography, centerpiece &
charger plate*

\$10,310.00 - 50PP @ \$149.95PP
\$13,345.00 - 75PP @ \$129.95PP
\$16,376.00 -100PP @ \$119.95PP

ELEGANT

Five Hour Event

Open bar call brands

5 Hours of bar
includes cocktail hour
call liquor, house wines, domestic &
imported beers, soft drinks & juices

Butler Passed Hors d'Oeuvre Cold Display Table

Selection of six from tier one & two
Three Displays

Champagne toast

PLATED DINNER

Choice of Salad

Main Entree's

Guests Choice of:
Chicken, Fish & Beef
Chefs fresh vegetable
Choice of rice or potato
Herbed Breadsticks

Tiered Wedding Cake

Dessert Trays

Coffee Service

Self serve coffee station to include:
regular, decaf & herbal teas

Food & Beverage package \$117.95pp++

\$8222.00 -50pp / \$12,169.00-75pp
\$16115.00-100pp

*Complete package to include: food,
beverage, ceremony, disc jockey,
photography, centerpiece &
charger plate*

\$12,138.00 - 50PP @ \$177.95
\$16,085.00 - 75PP @ \$157.95PP
\$20,000.00- 100PP @ \$147.95PP

COMPLETE PACKAGE PRICING INCLUDES

Ceremony

Choice of Garden or Inside

Disc Jockey:

Coverage to include: ceremony, cocktail hour & reception

Photography Package

five hours of coverage all rights to pictures on line

Table Decor

Choice of in house candle centerpiece & charger plate.

All per person prices are plus tax & service fees

**Total prices are inclusive * Prices subject to
change without notice**

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The Ultimate

Welcome Reception

*Prior to ceremony upon guest arrival
Champagne bubbly bar with signature mocktail*

Open bar

*Premium & call liquor
California wines,
domestic & imported beers,
soft drinks & juices*

Butler Passed Hors d'Oeuvre

Selection of six

Cold Display Table

Selection of three

Elegant Station

Selection of one

Champagne Toast & Wine Service

PLATED DINNER

Choice of Salad

*Beef, Chicken or Fish
Chefs fresh vegetable
Choice of rice or potato
Herbed Breadsticks*

Cappicuno Coffee Cart

Tiered Wedding Cake

Viennese Dessert Table

A variety of cakes, pies, petite fours, cupcakes & shooters

Upgraded Decor Package

Choice of colored tablecloth, napkin & charger. Silver chiavari chairs with a white cushion.

Ceremony

Garden Ceremony with silver chiavari chairs, white chiffon on arbor with white 3' lanterns down the isle. Inside back up available

Violin Soloist

for ceremony & cocktail hour

Disc Jockey:

Coverage to include: ceremony, cocktail hour & reception

Photography & Video Package

five hours of coverage all rights to pictures on line

Table & Chair Decor

Tall candle centerpiece. Choice of charger plate and chair sash for each guest

\$28,575.00 - 100pp @ \$212.95pp - 100pp

\$22,800.00 - 75pp @\$225.95pp

Prices subject to change without notice.

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Friday/Sunday packages

SPECIAL COMPLETE

Five Hour Event

Open bar house brands

4 Hours of bar
includes cocktail hour
house brand liquor & wines, domestic
beers, soft drinks & juices

Butlerd Hors d'Oeuvres

Selection of six from tier one & two

Champagne toast

BUFFET DINNER

Garden or Caesar Salad

Main Entree's

Chicken, Fish & Pasta
Chefs fresh vegetable
Choice of rice or potato
Herbed Breadsticks

Coffee & Cake Service

Self serve coffee station to include:
regular, decaf & herbal teas
Client to provide Wedding Cake we
will cut, serve & display at no charge

*Complete package to include: food,
beverage, ceremony, disc jockey,
photography, centerpiece & charger plate*

\$9590.00 - 50 @ \$138.95
\$12,364.00 -75 @ \$119.95
\$14,810.00 - 100 @ \$107.95PP

YELLOW DIAMOND

Six Hour Event

Open bar call brands

5 Hours of bar
includes cocktail hour
call liquor, house wines, domestic &
imported beers, soft drinks & juices

Butler Passed Hors d'Oeuvre Cold Display Table

Selection of six from tier one & two
Three Displays

Champagne toast

PLATED DINNER

Choice of Salad

Main Entree's

Guests Choice of:
Beef, Chicken or Fish
Chefs fresh vegetable
Choice of rice or potato
Herbed Breadsticks

Sweet Finale

Tiered Wedding Cake
Dessert Trays

Coffee Service

Self serve coffee station to include:
regular, decaf & herbal teas

*Complete package to include: food, beverage,
ceremony, disc jockey, photography, centerpiece
& charger plate*

\$11,425.00 - 50 @\$166.95PP
\$15,000.00 - 75 @\$146.95PP
\$18,595.00 -100 @ \$136.95PP

COMPLETE PACKAGE INCLUDES

Décor Package

Floor length white or black tablecloths. Vast array of colored napkins. Silver chiavari chairs with a white cushion.

Ceremony

Choice of Garden or Inside

Disc Jockey:

Coverage to include: ceremony, cocktail hour & reception

Photography Package

five hours of coverage all rights to pictures on line

Table Décor

Choice of in house candle centerpiece & charger plate.

**All per person prices are plus tax & service fees.
Total price quoted is inclusive. Prices subject to
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BUTLER PASSED HORS D'OEUVRE SELECTIONS:

TIER ONE

- *Spanikopita * Beef Empanadas w/salsa
- *Boneless Chicken Wings Buffalo or BBQ
- *Sesame Chicken * Coconut Chicken
- *Mini Quiche * Asian Dumplings
- *S&S Meatballs * Panko Shrimp
- *Cocktail Franks en Croute
- *Mini Chicken Quesadilla's
- *Teriyaki Steak Sticks
- * Parmesan Encrusted Tortellini



TIER TWO

- *Crab Cakes * Conch Fritters
- *Salmon & Cream Cheese Canape
- *Vegan Spring Rolls * Crab Rangoon
- *Chicken Satay * Teriyaki Beef Skewers
- *Tomato & Mozzarella Crostini * Lobster Cakes
- *Stuffed Mushrooms w/Crabmeat or Florentine
- *Grilled Cheese Tomato Soup * Lobster Newburg * Blue Cheese Steak Bites * Ham & Cheese Tea Sandwiches * Pulled Pork Pastries * Taco Salad Cups * Loaded Tater Tots

SIGNATURE SELECTIONS

(priced per person++)

- *Mini Burgers & beer \$4.00
- *Lamb chops w/mint sauce \$9.00
- *Coconut Shrimp w/sweet chili \$2.00
- *Cajun Shrimp Skewers w/Margarita's \$3.00
- *Fried Calamari \$2.00 Truffle Mac & Cheese \$3.00
- Chicken Wonton Tacos \$1

BOARDS & DIP PLATTERS:

Mezzeboard

Hummus, tzatziki, feta drizzled with olive oil. Cucumbers, carrots, cherry tomatoes, olives, grapes, peppers, pita & lavosh

Shrimp & Crab Fondue

warm & creamy cheese fondue with pita, tortillas, pretzel bites & garlic crostini's

White Queso

velvety dip with side items to include tri-colored tortilla chips, pretzel bites, carrots & broccoli

Spinach & Artichoke

baked until bubbly served with pita, tri-colored tortillas & pumpernickel bread cubes

Charcuterie add \$4.00pp

a variety of Italian meats, cheeses, olives, peppers, cucumbers, crackers, lavosh garnished with dried & fresh fruit

DISPLAYED MASTERPIECES:

Crisp Crudités

an array of fresh vegetable's with house dip

Sliced tomato & mozzarella

platter with buffalo mozzarella & sliced plum tomatoes drizzled with balsamic glaze

Domestic cheese platter

assortment of cubed cheeses w/cracker display

Baked Brie

in puff pastry with raspberries & grapes

Fresh Fruit

seasonal sliced fresh fruit display



STATION UPGRADE

Pasta - \$5.00

two pastas & two sauces

Oriental Wok - \$6.00

fried rice * egg rolls
stir fry vegetables w/chicken

Fiesta Bar - \$6.00

create your own: tacos, fajitas & nachos
soft shells & tortillas, chicken, beef,
cheese, lettuce, jalapenos, peppers,
onions & salsa

Potato Bar - \$4.00

French fries, sweet potato fries & tater
tots. Toppings to include chili, cheese,
bacon bites, ketchup, mustard, ranch, hot
sauce, brown sugar aoli, garlic & chives.



warning: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

MENU SELECTIONS:

SALADS

GARDEN

Mixed baby greens, chopped romaine, shredded carrot, grape tomatoes w/balsamic & ranch on the side

CASEAR

Chopped romaine, parmesan cheese, garlic croutons & creamy caesar dressing
BOCA DUNES - ADD \$2.00pp

Mixed baby greens, chopped romaine, candied walnuts, gorgonzola cheese, mandarian orange slices with balsamic dressing

GARDEN SALAD STATION-BUFFET

Mixed baby greens, chopped romaine, side items to include:
shredded carrot, grape tomatoes
garlic croutons, parmesan cheese, beets, cucumbers w/balsamic & ranch on the side

OUR CHEF WILL PREPARE GLUTEN FREE, VEGETARIAN & VEGAN MEALS

PASTA

RIGATONI MARINARA

homemade marinara

BAKED ZITI

marinara, ricotta, mozzarella & parmesan
PASTA ALFREDO

creamy alfredo sauce and topped w/parmesan

PENNE ALA VODKA

creamy pink vodka sauce w/parmesan

PENNE PESTO

creamy pesto sauce.

PASTA PRIMAVERA

Sautéed fresh vegetables & herbs

in a light cream sauce over pasta

FARFALLE

Sun Dried Tomatoes & Broccoli Bow tie pasta with garlic & oil

BOLOGNASE

Classic Italian meat sauce marinara

MACARONI AU GRATIN

Haitian style Mac & Cheese made with

Creole spices, Mayo, & Carnation milk.

EGG PLANT ROLOTINI add

\$2.00pp
w/ricotta, mozzarella, parmesan & marinara

RICE OR POTATO

HERB ROASTED POTATOES

quarterd w/herbs & roasted

DUCHESS POTATOES

egg yolks, butter, piped & baked golden (above available as a *Sit Down only*

ROASTED GARLIC MASHED

Bakers & new red potatoes garlic & honey then mashed

RICE PILAF

garlic, herbs & chicken stock

DJON DJON RICE

Steamed rice/ pigeon peas black mushrooms,& authentic seasonings

WHITE & WILD RICE

blend of wild * white grains.

SPANISH RICE

blended with saffron, garlic, onions chicken stock

RICE & RED BEANS

Jasmine rice w/red beans.

Carribean spices & coconut milk.

CHIMICHURRI RICE

blended with cilantro, garlic and onions

VEGETABLE

The Chef will prepare a fresh seasonal vegetable to accompany your main entree

Chicken Entrees

FRANCAISE

lightly egg battered, boneless breast sauteed to golden brown, finished with lemon, butter & white wine

CHAMPAGNE

sauteed then topped w/champagne cream sauce

SCAMPI

sauteed finished in light garlic, lemon butter with confetti tomatoes.

PRETZEL

pretzel breaded, sauteed then topped with creamy dijon

FLORENTINE

sauteed then topped with a spinach mornay

SUN DRIED TOMATO BASIL

sauteed topped w/sundred tomato basil cream

MARSALA

dusted in flour, sautéed finished in a rich marsala mushroom sauce

CHICKEN PICATA

flour dusted, sautéed w/garlic, butter, lemon wine & capers

CHICKEN PARMESAN

coated in Italian breadcrumbs, topped with mozzarella & marinara

CHICKEN CORDON BLEU

breaded, stuffed with ham & cheese

JERK

bone-in, marinated w/Caribbean spices topped with pineapple jerk

CREOLE

bone-in, Haitian style with fresh garlic & herbs with pickliz

Fish Entrees

STUFFED SOLE

crabmeat stuffed & baked to perfection

POTATO EN CRUSTED COD

coated with potato & herb baked to a golden brown

SUMMER HERBED COD

seasoned with fresh herbs, baked to a golden brown

TILAPIA

pecan en crusted * blackened* francaese * lemon parmesan

MAHI MAHI

herb encrusted or baked topped w/ pineapple salsa

SALMON

traditional dill *asian style w/honey soy or blackened

MARKET PRICE

Snapper or Grouper

BEEF OPTIONS

FILET MIGNON

medium to medium rare w/signature glaze

PRIME RIB

slow roasted until medium to medium rare w/natural au jus we will be happy to accommodate well done

LONDON BROIL

marinated, grilled to medium rare

w/mushroom demi glaze

BONELESS SHORT RIBS

slow roasted until tender in natural juices

CARVING PORK & TURKEY

PORK LOIN

teriyaki marinated or mustard en crusted

PIT HAM

glazed, topped with stone ground mustard

BONELESS TURKEY BREAST

roasted to a moist golden brown

warning: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Allow us to introduce our preferred vendors

MUSIC

ELITE ENTERTAINMENT

DISC JOCKEY
ELITE ENTERTAINMENT
Contact: Chris
Phone: 561-483-4888
Email: eliteentertainment.fl@gmail.com
www.eliteentertainment.us

MASTER MUSICIANS.INC

Ceremony Music
Contact: Julie
Phone: 561-245-5324
Email: julie@mastermusiciansinc.com
www.mastermusiciansinc.com

PHOTOGRAPHY & VIDEO

JOHNNY SIMMONS PHOTOGRAPHY

Contact Johnny
Phone (561) 201-0225
email:jdsimmonsphotography@yahoo.com

FLORIST

ROSE EVENTS

ROSE EVENTS & CREATIONS BY BLANCA
Phone: 954-972-1993
email: reventsbc creations@gmail.com
www.floralcreationsbyblanca.com

CAKE

CAKES BY DAMARIS

CAKE BY DAMARIS
Contact: Damaris
Phone: 786-859-6036
Email: amarzan29@yahoo.com

ELITE CAKE

ELITE CAKE
Contact: Michael Clarke
W: 954-450-7710
C: 561-565-7710
info@elitecake.com

GUEST ACCOMODATIONS

HILTON SUITES BOCA RATON

Phone: 561-852-4023
www.bocaratonsuites.hilton.com

HOLIDAY INN EXPRESS

Contact: Michelle Henry
Phone: 561.939.5561
mhenry@dhmhotels.com

HAIR & MAKE UP

ULTIMATE BRIDAL BEAUTY

Hair & Make Up
Contact: Jaye
Phone: 561-251-7081
Email: jaye@ultimatebridalbeauty.com
www.ultimatebridalbeauty.com

FORMALWEAR

TED BARRY TUXEDOS

Contact: Arian
Phone: 954-426-0025
Email: info@tbtux.com
www.tedbarrytuxedos.com

COFFEE CART & LIMO SERVICE

B&B CAPPUCCINO

Contact: Bennett
Phone: 954-439-4827
Email: bennett@bandbcappuccino.com
www.bandbcappuccino.com

OCEASINDE LIMO

OCEANSIDE LIMO TRANSPORTATION
Contact: Mark
Phone: 561-806-3333
Email: m.seymour@oceansidelt.com
www.oceansidelt.com

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