



# WEDDING PACKAGES



“To Have & to Hold” memories from Your Day Forward.

We at Boca Lago Golf & Country Club extend our congratulations on your engagement.

Boca Lago is the ideal setting for your memory-making. With a varied choice of indoors  
Nestled on 225 acres of lush and vibrant fairways, shimmering lakes and natural preserves,  
and outdoor locations, your wedding - albeit large or micro - will be all "yours"  
from arrivals to farewells.

**Jen Marden – Director of Private Events**

Contact our Private Event Team at 561-869-8834 or [Jen.Marden@BocaLago.com](mailto:Jen.Marden@BocaLago.com)

Boca Lago Golf & Country Club provides simple, yet unique, elegant, festive, formal, trend-setting, or traditional affairs for your next event. Our on-site event specialists will personally assist you in planning the wedding of your dreams. From detailed timelines, coordination with vendors and all the small details that make your day forever memorable! Our culinary team is proud to present an array of packages for you. Special requests and custom menus are welcomed.

### **OUR PACKAGES INCLUDE:**

Complimentary Room at Hilton Boca Raton Suites the night of the wedding

Complimentary Bridal Suite at Clubhouse

Ceremony and alternative locations

Silver Chivari Chairs

Linens and Colored Napkins

White Dance Floor

5-Hour Open Bar & Champagne Toast

Three-Course Plated Dinner

or

Buffet Dinner

(no outside food and beverage)

Custom Wedding Cake

Table Numbers

Charger Plates

2 Signature Drinks

"Day of" Event Coordinator



All Fees are subject to 7% sales tax and 22% service charge. All pricing is subject to change at any time prior to contract execution with a client

# *Boca Lago Silver Package*

## **5 HOUR CALL BRAND OPEN BAR**

Dewar's Scotch – Jack Daniel's Whiskey – Tanqueray Gin – Jose Cuervo Gold  
Tequila – Titos Vodka – Bacardi Superior Rum

All bars include: appropriate mixers and garnishes.

A selection of Domestic and Imported Beers.

Selection of Visa Point Wine and Coastal Wine,  
Cabernet, Pinot Grigio, Chardonnay, Merlot,  
Champagne Toast

## **BUTLER-PASSED HORS D'OEUVRES**

Choice of three from hors d' oeuvres selection

## **PLATED DINNER**

### **Salad**

(Select one)

#### *Boca Lago Signature Salad*

Fresh Garden Greens, Cucumber, Grape  
Tomatoes, Carrots, Red Onion, Balsamic  
Vinaigrette

#### *Caesar Salad*

Crisp Romaine, Herb Garlic Croutons,  
Parmesan Reggiano Cheese,  
Tossed in a Rich Caesar  
Dressing

Warm House Rolls and Butter

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# *Boca Lago Silver Package*

## **Entrée (Pre-selected or Combo)**

*French Chicken Breast, Pan-Roasted*

Sauce Selections: Mushroom Marsala, Lemon Piccata , Country Herb Roasted

Served with Appropriate Accompaniments

or

*Cedar Planked Fresh Salmon*

Sauce Selections: Tropical Salsa, Creole, Mustard Dill Cream or Lemon Basil Beurre Blanc

Served with

Appropriate Accompaniments

## **CHOICE OF ACCOMPANIMENTS**

(Select One)

Whipped Potato

Whipped Sweet Potato

Rice Pilaf

(Select One)

Asparagus

Baby Carrots

Chef's Fresh Seasonal Vegetables



## **DESSERT**

Boca Lago Wedding  
Cake

**\$145.00 per person**

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# *Boca Lago Gold Package*

## **5 HOUR CALL BRAND OPEN BAR**

Dewar's Scotch – Jack Daniel's Whiskey -Tanqueray Gin – Jose Cuervo Gold Tequila –  
Titos Vodka – Bacardi Superior Rum  
All bars include: appropriate mixers and garnishes.

A selection of Domestic and Imported Beers.  
Selection of Visa Point Wine and Coastal Wine,  
Cabernet, Pinot Grigio, Chardonnay, Merlot,  
Champagne Toast

## **BUTLER-PASSED HORS D'OEUVRES**

Choice of three from hors d' oeuvres section

### **DISPLAY**

(Select One)

#### *Mediterranean*

Hummus & Olive tapenade Served with  
Carrot, Celery & Cucumbers Spice Pita Chips

#### *Vegetable & Cheese Crudité*

Carrots, Celery, Bell Peppers, Broccoli,  
Cauliflower, Grape Tomatoes Cubed Cheddar,  
Swiss & Pepper Jack Cheese  
Ranch, Blue Cheese, and Balsamic Dressings

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# *Boca Lago Gold Package*

## **PLATED DINNER**

### **Salad**

(Select One)

#### *Boca Lago Signature Salad*

Fresh Garden Greens, Cucumber, Grape Tomatoes,  
Carrots, Red Onion, Balsamic Vinaigrette

#### *Port Poached Pear Salad*

Wedge of Boston Bibb Lettuce, Almonds, Gorgonzola,  
Drizzled with Raspberry Vinaigrette

#### Caesar Salad

Crisp Romaine, Herb Garlic Croutons,  
Parmesan Reggiano Cheese,  
Tossed in a Rich Caesar  
Dressing

Warm Parker House Rolls and Butter

### **Entrée**

(Select Two)

#### *Frenched Chicken Breast, Pan-Roasted*

Sauce Selections: Marsala, Piccata, Creole, Country Herb Roasted

#### *Cedar Planked Fresh Salmon*

or

#### *Mahi-Mahi*

Sauce Selections: Tropical Salsa, Mustard Dill Cream, Citrus Beurre Blanc

#### *6 oz. Filet Mignon*

Sauce Selections: Roasted Shallot Bordelaise, Mushroom Demi Glace,  
Chimichurri

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# *Boca Lago Gold Package*

## CHOICE OF ACCOMPANIMENTS

(Select One)

Whipped Potato  
Whipped Sweet Potato  
Rice Pilaf

(Select One)

Baby Carrots  
Green Beans  
Chef's Seasonal Vegetables  
Grilled Asparagus

## DESSERT

Boca Lago Wedding  
Cake

**\$165.00 per person**



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# *Boca Lago Platinum Package*

## **5 HOUR PREMIUM BRAND OPEN BAR**

Johnnie Walker Black Label Scotch – Knob Creek Bourbon – Hennessy Cognac – Hendrick's Gin – Patron Silver Tequila – Grey Goose Vodka – Captain Morgan Rum

All bars include: appropriate mixers and garnishes.

A selection of Domestic and Imported Beers.

Selection of Visa Point Wine and Coastal Wine  
Cabernet, Pinot Grigio, Chardonnay, Merlot,  
Champagne Toast

## **BUTLER-PASSED HORS D'OEUVRES**

Choice of five from hors d' oeuvres selection

## **DISPLAY**

(Select one)

### *Elevated Cheese Selections*

Please inquire for Chef's Selections,  
House Made Chutneys, Relishes and Sauces  
Seasonal Local Berries and Figs

### *Mediterranean*

Hummus & Olive tapenade Served with  
Carrot, Celery & Cucumbers Spice Pita Chips

### *Vegetable Crudité*

Carrots, Celery, Bell Peppers, Broccoli, Cauliflower, Grape Tomatoes  
Cubed Cheddar, Swiss & Pepper Jack Cheese  
Ranch, Blue Cheese, and Balsamic Dressings

# *Boca Lago Platinum Package*

## **PLATED DINNER**

### **Salad**

(Select one)

#### *Caprese Salad*

Vine Ripened Tomatoes, Fresh Buffalo Mozzarella, Basil Oil and Balsamic Reduction, Accompanied with Mixed Greens and Cucumber Garnish

#### *Port Poached Pear Salad*

Wedge of Boston Bibb Lettuce, Toasted Almonds, Gorgonzola Drizzled with Raspberry Vinaigrette

Warm Parker House Rolls and Butter

### **Entrees**

(Select Three)

#### *Frenched Chicken Breast, Pan-Roasted*

Sauce Selections:

Marsala, Piccata, Creole, Country Herb Roasted

#### *Mahi-Mahi*

or

#### *Salmon*

Sauce Selections:

Tropical Salsa, Mustard Dill Cream, Lemon Basil Beurre Blanc

#### *8 oz. Filet Mignon or*

*Prime Rib w/ Au jus*

Sauce Selections:

Bordelaise, Chef's Butter, Veal demi-glace & Chimichurri

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# *Boca Lago Platinum Package*

## **CHOICE OF ACCOMPANIMENTS**

(Select One)

Whipped Potato

Potatoes Au Gratin, Whipped Sweet Potato, Rice Pilaf

(Select One)

Baby Carrots, Green Beans with Almonds,  
Chef's Seasonal, Grilled Asparagus

## **DESSERT**

Boca Lago Wedding Cake

**\$185.00 per person**



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# *Buffet Package*

## **5 HOUR CALL BRAND OPEN BAR**

Dewar's Scotch – Jack Daniel's Whiskey – Tanqueray Gin – Jose Cuervo Gold  
Tequila – Titos Vodka – Bacardi Superior Rum.

A selection of Domestic and Imported Beers.

Selection of Visa Point Wine and Coastal Wine,  
Cabernet, Pinot Grigio, Merlot, and Sauvignon Blanc

Champagne Toast

## **DISPLAY**

(Select One)

*Mediterranean*

Hummus & Olive tapenade Served with  
Carrot, Celery & Cucumbers Spice Pita Chips

*Vegetable & Cheese Crudité*

Carrots, Celery, Bell Peppers, Broccoli,  
Cauliflower, Grape Tomatoes Cubed Cheddar,  
Swiss & Pepper Jack Cheese  
Ranch, Blue Cheese, and Balsamic Dressings

## **BUTLER-PASSED HORS D'OEUVRES**

(Select three)

*Salad Bar*

Baby Greens & Romaine Lettuce, Assorted Toppings  
Assorted Dressings & Vinaigrettes

*Carving Station*

(Chef Attendant \$150)

Prime Rib of Beef, Au Jus, Steak Sauce, and Horseradish Crème

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# *Buffet Package*

Hot Silver Chafers  
(Select two)

Baked Salmon  
Grilled Tri Tip of Beef  
Mahi-Mahi  
Chicken Francaise  
Stuffed Chicken  
Chicken Piccata  
Veal Parmesan  
Veal Marsala  
Asian Beef or Chicken Stir Fry

## **CHOICE OF ACCOMPANIMENTS**

(Select One)

Whipped Potato  
Whipped Sweet Potato  
Rice Pilaf

(Select One)

Baby Carrots ,  
Green Beans with Almonds,  
Chef's Seasonal Vegetables ,  
Grilled Asparagus

## **DESSERT**

Boca Lago Wedding Cake

**\$180 per person**

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# *Butler Passed Hors D'oeuvres*

## **CHICKEN**

Lemongrass Pot Stickers  
Coconut Fried Chicken Bites with Apricot Sauce  
Tamale Chicken Verde  
Buffalo Chicken Spring Rolls  
Tandoori Chicken Skewers  
Nashville Hot Chicken & Waffle Mini's

## **BEEF**

Marinara Meatballs  
Franks-in-a-Blanket  
Beef Sliders  
Beef Wellington  
Beef Empanadas  
Beef Brisket Sliders  
Szechuan Beef Spring Roll

## **SEAFOOD**

Mini Crab Cakes  
Bacon Wrapped Scallops  
Shrimp Cocktail  
Crab-Stuffed Mushrooms  
Spicy Tuna on Sesame Crisp  
Salmon Oscar en croute

## **VEGETARIAN**

Caprese Skewers  
Vegetable Spring Roll, Spanakopita  
Mac-N-Cheese Bites  
Brie Raspberry En croute  
Mushroom Tartlets,  
Vegetable Potstickers

## **UPGRADED HORS' D'OEUVRES**

Peking Duck Spring Rolls: \$6.00  
Kobe Beef Mushroom & Swiss Sliders: \$6.00  
Crab Claws w/ cocktail sauce: \$8.00  
Lobster Lollipops: \$8.00



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# Custom Package Upgrades

## Displays (priced per person)

*Ice carving available upon request. Cost varies due to selection.*

*Sushi Display: \$18*

Assorted Sushi & Sashimi, Chef's Contemporary Rolls, Soy Sauce, Wasabi & Pickled Ginger

*Italian Antipasto Display: \$16*

Basil Caprese Salad, Dry Sliced Italian Meats, Assorted Cheeses, Marinated Artichokes, Anchovies, Caponata, Giardiniera, & Marinated Olives

*Chilled Seafood Display: \$24*

Shrimp & Oysters, Cocktail Sauce, Mustard Sauce & Lemon

## Dessert (priced per person)

*Chocolate Dipped Strawberry Display \$8*

*Ice Cream Bar: \$12*

Assorted Toppings

Warm Fudge & Caramel

*Gelato Bar: \$15*

Assorted Flavors

*Sweets Table: \$12*

Assorted Pastries, Petit Fours, Cookies & Brownies

## Carving Stations

*Roasted Turkey Breast: \$10*

Orange Cranberry Sauce & Pan Gravy

*Corned Beef & Pastrami: \$14*

Trio of Mustards & Fresh Deli Rye

*Roasted Pork Tenderloin: \$15*

Sundried Fruit Compote & Port Wine Reduction

*Prime Rib of Beef: \$18*

*Au Jus & Horseradish*

*New Zealand Rack of Lamb: \$19*

Dijon Maple Glaze, Lamb Jus Lie & Mint Preserve



# *Action Stations*

## *Pasta Station: \$15*

Al Dente Penne, Bowtie & Linguini Marinara, Alfredo, Olive Oil & Garlic, Steamed Shrimp, Meatballs, Chicken Breast, Italian Sausage & Assorted Vegetables *Wheat Pasta & Gluten Free Available Upon Request*

## *Taco Station: \$16*

Seasoned Beef & Chicken, Soft & Crispy Tortillas, Lettuce, Tomato, Salsa, Assorted Toppings Including: Roasted Corn, Cilantro, Chipotle Cream & Guacamole *Fish available upon request, add \$3.00*

## *Stir Fry Station \$15-\$19*

Steamed Jasmine Rice or Noodles, Fresh Ginger, Garlic & Scallions, Assorted Wok Vegetables, Chef's Asian Stir Fry Sauce  
*Chicken or Pork: \$17 • Shrimp or Steak: \$19*

## *Potato Bar: \$10*

Baked Russets & Sweet Potatoes, Sour Cream, Chives, Broccoli, Cheddar Cheese, Bacon Bits, Whipped Honey Maple Butter

## *Grilled Cheese Station: \$10*

Breads: White, Wheat, Rye, Sour Dough, Cheese: American, Brie, Cheddar, Pepper Jack, Provalone . Assorted Fixings

**(Chef Attendant Fee: \$150 per station)**

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# *Package Bar Selections*

## **CALL BRANDS**

Dewar's Scotch – Jack Daniel's Whiskey – Courvoisier Cognac – Tanqueray Gin –  
Jose Cuervo Gold Tequila – Titos Vodka – Bacardi Superior Rum

### PER PERSON

One Hour: \$30 | Two Hours: \$36 | Three Hours: \$40 | Four Hours: \$46  
Five Hours: \$54

## **PREMIUM BRANDS**

Johnnie Walker Black Label Scotch – Knob Creek Bourbon – Hennessy Cognac –  
Hendrick's Gin – Patron Silver Tequila – Grey Goose Vodka – Captain Morgan Rum

### PER PERSON

One Hour: \$32 | Two Hours: \$40 | Three Hours: \$46 | Four Hours: \$54 Five Hours: \$62

All bars include: appropriate mixers and garnishes.  
A selection of Domestic and Imported Beers.  
A Selection of Cabernet, Pinot Grigio, Chardonnay, Merlot

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# *Services and Fees*

Facility Fee- \$1,200

Administrative Fee- \$5 per person

Ceremony Fee- \$1,000

Includes Rehearsal of Ceremony, Water Station for Guests' Arrival, Ceremony alternative locations in the event of inclement weather, White Folding Chairs (set-up and teardown)

## **FEES AND SERVICES**

Attendants/Carvers \$150 each

Extended Function Time \$800 per hour (bar not included)

Valet- \$150 per Attendant

Please inquire about our preferred vendor list

## **CONCIERGE SERVICES**

Chivari Chairs \$8 each (alternative seat colors)

Chivari Chairs with Covers/Sashes \$10 each

Up-Lighting \$800 (15)

Specialty Linens and Overlays \$27.50 and up

Place Cards \$2 each

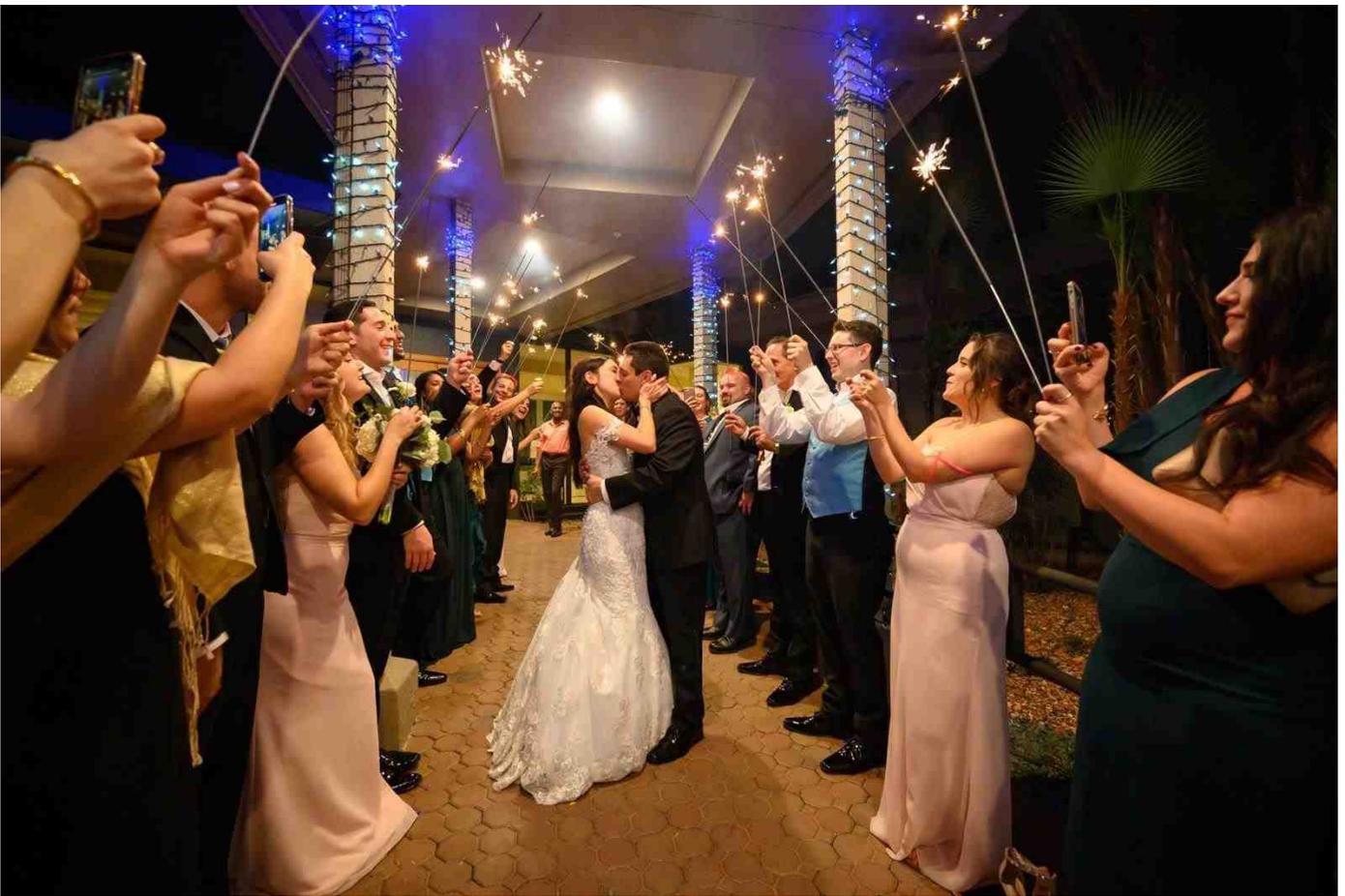
Stage for Sweetheart table: \$100

Glass Cylinders \$6 each

Glass Candy Jars \$5 each

Pre-Ceremony Welcome Champagne: \$5 per person

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Conveniently located in the heart of Boca Raton, with easy access from all major thoroughfares: Florida Turnpike, Sawgrass Expressway, I-95 and Federal Highway. Minutes from Delray Beach, Parkland, Coral Springs, Deerfield Beach, and Beyond.

Jen Marden – Director of Private Events

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