



# Event Menus



Welcome to Boca Lago Country Club! Celebration Central.  
Our Culinary Staff is proud to present an array of menu options for your selection. We encourage any special requests as we are experts at designing menus for our client's Individual preferences.

Jen Marden: Director of Private Events



Boca Lago Golf & Country Club provides simple, yet unique, elegant, festive, formal, trend-setting or traditional affairs for your next event.

Our onsite event specialists will personally assist you in all planning stages of your event.

Our Professional Staff attends to every detail to ensure a memorable experience. We are committed to making your event a success!

Our Culinary Team is proud to present an array of packages and menu options for you. (Special requests are welcomed.)

**Corporate Events**  
**Association Meetings**  
**Tournaments/Showers**  
**Entertaining**  
**Retreats and Seminars**  
**Incredible Receptions**  
**Notable Charity Events**  
**Golf Outings**

All fees are subject to 7% sales tax and 22% service charge.  
All pricing is subject to change at anytime prior to contract execution.

TRAVIS DANIELS  
Event Planning & Catering

## **BREAKFAST SELECTIONS**

### **THE EYE OPENER**

Hot Coffee and Tea Station with Fresh Juices  
\$8

### **CLASSIC CONTINENTAL**

Freshly Squeezed Orange Juice  
Fresh Fruit Display  
Bakery Basket of Fruit-Filled Pastries, Flaky Croissants, Home-Style Muffins,  
Assortment of Bagels, Cream Cheese, Sweet Butter, Assorted Preserves  
Freshly Brewed Coffee, Regular and Decaffeinated, Selected Teas  
\$20 per person

### **BOCA RISE & SHINE**

Freshly Squeezed Orange and Cranberry Juice  
Fresh Fruit and Berry Display  
Assortment of Bagels, Cream Cheese, Sweet Butter, Assorted  
Preserves Farm Fresh Scrambled Eggs  
Home-Fried Potatoes  
Grilled Sausage and Bacon  
Freshly Brewed Coffee, Regular and Decaffeinated, Selected Teas  
\$26 per person

### **BREAKFAST SANDWICHES**

Egg and Cheese on (toast of choice) \$10  
Egg, Bacon, and Cheese on English Muffin \$11  
Egg, Sausage and Cheese on Kaiser Roll \$12

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TRAVIS DANIELS  
Event Design & Catering

## **BREAKFAST ENHANCEMENTS**

### **OMELET STATION**

Virginia Ham, Cheddar and Swiss Cheese, Peppers, Mushrooms, Tomatoes,  
Bacon, Spinach and onions

\$14 per person

Chef Attendant required, \$150

### **BELGIAN WAFFLE STATION**

Maple Syrup, Creamery Butter, Toasted Pecans, Fresh Berries, Whipped Cream

\$15 per person

Chef Attendant required, \$150

### **HUEVOS RANCHEROS STATION**

Farm Fresh Eggs Made to Order, Soft and Crisp Tortillas, Southwest Ranchero  
Sauce, Avocado, Cotija Cheese, Pico de Gallo, Fresh Cilantro

\$16 per person

Chef Attendant required, \$150

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TRAVIS DANIELS  
DESIGN GROUP

# **BOCA LAGO BRUNCH**

A Minimum of 30 guests.

**House Champagne Mimosas and Bloody Marys  
Fresh Squeezed Orange Juice**

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## **Fresh Fruit Display**

Seasonal Berries

## **Bakery Basket**

Fruit-filled Pastries, Flaky Croissants, and Homestyle Muffins  
Bagels with Cream Cheese, Scottish Smoked Salmon Spread, Garden Vegetable  
Spread, Sweet Butter, Assorted Fruit Preserves

## **Omelet Station**

Whole Eggs, Egg Whites, Smoked Ham, Spinach, Mushrooms, Tomatoes,  
Peppers, Onions, Shredded Cheeses, Pico de Gallo, Sausage & Bacon  
Chef Attendant Required, \$150

## **Sweet Cheese Blintzes**

Sour Cream and Raspberry Sauce

## **Chaffing Dishes**

Grilled Sausage Links, Smokehouse Bacon, Herb-Roasted Potatoes,  
Cinnamon Vanilla French Toast with Warm Maple Syrup

## **Dessert Display**

Assorted Pastries, Petit Fours, Cookies & Brownies

Water, Ice tea, Freshly Brewed Coffee, Regular and Decaffeinated, Select Teas

\$65 Per person

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TRAVIS DANIELS  
Event Planning & Catering

## SALADS AND SUCH LUNCH

A Minimum of 30 guests.

### MAIN ENTRÉE

(Select One)

#### **GREEK SALAD: \$34**

Crisp Romaine Hearts, Cucumber, Kalamata Olives, Diced Tomato, Pepperoncini, Red Onions, Roasted Peppers, Feta Cheese & Greek Vinaigrette.

Add Steak, Chicken or Shrimp \$5 per person

#### **CHINESE CHICKEN SALAD: \$36**

Mixed Greens, Chilled Diced Chicken Breast, Mandarin Oranges, Snow Peas, Red Peppers, Toasted Almonds & Asian Ginger Dressing, Topped with Crispy Rice Noodles

#### **VERY BERRY CHICKEN SALAD: \$36**

Grilled Diced Chicken, Romaine Lettuce, Strawberries, Blueberries & Blackberries Garnished with Toasted Almonds, Crumbled Artisan Bleu Cheese, Poppy Seed Dressing

#### **THE CHAIRMAN OF THE BOARD: \$38**

Roasted Beef Tenderloin, Crisp Greens, Heirloom Toma Toes, Roasted Veggies, Crispy Leeks, Smokey Blue Cheese And Steakhouse Dressing

### DESSERT

(Select One)

*Florida Key Lime Tart with Raspberry Coulis*  
*New York-style Cheesecake with Strawberry Sauce*  
*Apple Tart Ala mode*  
*Fruit Tart*

Water, Ice tea, Warm Rolls and Butter, Coffee Regular and Decaffeinated, Herbal Teas

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TRAVIS DANIELS  
CATERING & EVENTS

## PLATED LUNCHEONS

A Minimum of 30 guests.

### SALAD

(Select One)

**Classic Caesar Salad or Boca Lago House Salad**

### MAIN ENTRÉE

(Select Two)

#### **FLORIDIAN CHICKEN: \$45**

Coconut Crusted Chicken Tenders with Florida  
Orange Preserve

#### **CHICKEN FRANCAISE: \$45**

Egg Battered Chicken Breast Served with Lemon White  
Wine Butter Sauce

#### **SLICED LONDON BROIL: \$48**

Caramelized Onions & Merlot Reduction

#### **CEDAR-PLANKED SCOTTISH SALMON: \$49**

Honey Mustard Glaze

#### **MARYLAND CRAB CAKE: \$50**

Sauce American with Sweet Roasted Corn Relish

### DESSERT

(Select One)

*Florida Key Lime Tart with Raspberry Coulis*  
*New York-style Cheesecake with Strawberry Sauce*  
*Apple or Berry Cobbler*

*Warm Brownie Sundae with Whipped Cream and Chocolate Sauce*

Water, Ice tea, Coffee Regular and Decaffeinated, Herbal Teas

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TRAVIS DANIELS  
CATERING & EVENTS

## LUNCHEON BUFFETS

A Minimum of 30 guests.

### DELI BUFFET

*Soup De Jour*

*Carving Station-*

Chef Attendant Required \$150

Oven-Roasted "Hand-Carved" Turkey  
Dijon Mustard, Pesto Mayonnaise, Cranberry Relish  
&  
Shaved House-made Pastrami  
Deli brown Mustard

Field of Greens with Tomatoes, Cucumbers, Red Onions,  
Balsamic and Ranch Dressings Chicken Salad and Albacore  
Tuna Salad Potato Salad, Coleslaw, Pasta Salad

Platters of Selected Cold Meats and Cheeses, Roast Beef, Sliced  
Turkey, Honey Ham, Cheddar and Swiss Cheese, Breads; Whole  
Grain, Pumpernickel, Rye and Kaiser Rolls

Mayonnaise, Horseradish, Imported Mustards, Kosher Pickle  
Spears and House-Made Chips Assorted Cookies and Brownies  
Seasonal Fruit

Water, Ice tea, Warm Rolls and Butter, Coffee Regular and Decaffeinated, Herbal Teas

\$45 per person

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DAVID DANIELS  
DESIGN & CONSULTING

## **LUNCHEON BUFFET Continued...**

A Minimum of 30 guests

### **GARDEN PICNIC**

#### **FIELD OF GREENS**

Tomatoes, Cucumbers, Red Onions, House –made  
Bagel Chip Croutons Balsamic and Ranch Dressings

#### **FROM THE FLAME**

All American Burgers  
All-Beef Kosher Hot  
Dogs Grilled Chicken  
Breast Kaiser Rolls and  
Split Top Buns

Selection of Cheeses, Lettuce, Tomatoes, Sliced Red  
Onions, Pickles Sweet Relish, Assorted Mustards,  
Mayonnaise, Ketchup

Potato Chips, Chipotle Aioli Sweet  
Cornbread, Honey Butter Spread

Key Lime Tarts, Chocolate Brownies  
Chilled Watermelon Wedges

Water, Ice tea, Warm Rolls and Butter, Coffee Regular and Decaffeinated, Herbal Teas

\$46 per person

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TRAVIS DANIELS  
CATERING & EVENTS

## PLATED DINNERS

(Select One)

### SALADS

#### SALAD CAPRESE

Vine Ripened Tomatoes, Fresh Buffalo Mozzarella, Basil Oil & Balsamic Reduction

#### BOCA LAGO HOUSE SALAD

Mixed Greens, Sliced Cucumbers, Red Onions, Carrot Curls & Grape Tomato Classic Balsamic Vinaigrette

#### TRADITIONAL CAESAR SALAD

Crisp Romaine Tossed with Creamy Caesar Dressing Homemade Herb Croutons & Grated Parmesan Cheese

#### PORT POACHED PEAR SALAD

Served with a Wedge of Boston Bibb Lettuce, Toasted Almonds Gorgonzola Cheese & Raspberry Vinaigrette

All salads served with Warm Parker House Rolls and Butter

### ENTRÉE SELECTION

#### CHICKEN SCALLOPINI: \$76

Sautéed Chicken Medallions with Choice of Mushroom Marsala Sauce or Piccata Sauce

#### CLASSIC SOLE FRANCAISE: \$80

Egg Battered Fillet of Lemon Sole with White Wine Butter Sauce

#### GRILLED SCOTTISH SALMON: \$82

Glazed with Whole Grain Honey Mustard

#### SIGNATURE FILET MIGNON AU POIVRE: \$86

Cast Iron Caramelized Filet with Brandy Peppercorn Sauce

#### SLOW ROASTED PRIME RIB: \$87

Seven Hour Slow Roasted Rib Eye of Beef served with Au Jus & Horseradish Cream Sauce

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TRAVIS DANIELS  
/chef/

## ENTRÉE SELECTION UPGRADES

### **BROILED MAINE LOBSTER TAIL: MARKET PRICE**

Cold Water Lobster Tail, Broiled and Served with Fresh Lemon & Drawn Butter

### **ROASTED CHILEAN SEA BASS: \$90**

Fillet of Chilean Sea Bass with Saffron Mussel Veloute

### **CARAMELIZED VEAL CHOP OSCAR: \$94**

Pan Roasted Veal Chop Topped with Grilled Asparagus Tips, Jumbo Lump Crab & Béarnaise Sauce

### **VEAL SCALLOPINI FRANCAISE: \$92**

Egg Battered Veal Medallions with Lemon White Wine Butter Sauce

### **DUCK A LA ORANGE: \$96**

Crispy Roasted Long Island Duck with Classic Orange Peel Sauce

### **CHOICE OF SIDES**

(Select One)

Whipped Potato Yukon  
Herb Roasted Red Potato  
Potatoes Au Gratin  
Duchess of Sweet Potato  
Wild Rice Pilaf  
Traditional Rice Pilaf with Peas

(Select One)

Buttered Baby Carrots, Pecan Glaze  
Green Beans ,Butter  
Haricot Verts, Julienne Medley,  
Grilled Asparagus, Steamed  
Broccoli,  
Marinated and Grilled Zucchini,

### **DESSERT**

(Select One)

*Crème Brulee*, Served with Fresh Berries  
*Key Lime Pie*, Topped with Whipped Cream  
*Chocolate Lava Cake* , Fresh Berries and Chocolate Fondue  
*Chocolate Mousse*, Fresh Whipped Cream and Strawberry Garnish  
*New York Style Cheesecake*. Raspberry Sauce and Whipped Cream  
*Apple Pie A la Mode* , Vanilla Bean Ice Cream and Caramel Drizzle

Water, Ice tea, Coffee Regular and Decaffeinated, Herbal Teas

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TRAVIS DANIELS  
Executive Chef

# DINNER BUFFET

*Minimum 35 Guests*

## SALAD STATION

Baby Greens & Romaine Lettuce, Assorted Salad Bar Toppings, Tomato & Onion Platter, Assorted Salad Dressings & Vinaigrettes

Warm Parker House Rolls and Butter

## CARVING STATION

Chef Attendant required, \$150

(Select One)

Slow Roasted Carved Turkey Breast, Cranberry Sauce and Pan Gravy  
Prime Rib of Beef, Au Jus, Steak Sauce and Horseradish Crème

## HOT ENTREES

(Select Two)

Grilled Salmon Teriyaki or Seared Mahi-Mahi  
Grilled Skirt Steak or Veal Marsala  
Chicken Parmesan Chicken Francaise  
Chicken Marsala Eggplant parmesan

## SIDES

(Select One)

Whipped Potato Yukon  
Herb Roasted Red Potato  
Potatoes Au Gratin  
Duchess of Sweet Potato

(Select One)

Buttered Baby Carrots, Pecan Glaze  
Green Beans ,Butter  
Julienne Medley  
Steamed Broccoli

## DESSERTS

Assorted Cakes, Pies, Cookies, Brownies

\*Upgrades available please inquire.

Water, Ice tea, Coffee Regular and Decaffeinated, Herbal Teas

\$88

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TRAVIS DANIEL'S  
CATERING & EVENTS

## RECEPTIONS

Enhance your event with a variety of cold and hot hors d'oeuvres.  
All hors d'oeuvres are available with a minimum quantity of 50 pieces.

### CHICKEN

Chicken Pot Stickers  
Coconut Fried Chicken Bites with Apricot Sauce  
Sesame Chicken Bites  
Chicken Shumai  
Chicken Pineapple Kabobs  
Tandoori Chicken Skewers  
Peking Duck Spring Rolls  
\$6 per piece

### BEEF

Szechuan Beef Spring Roll  
Franks-in-Blankets  
Beef Sliders  
Beef Wellington  
Beef Empanadas  
Beef Satay  
Beef Brisket Sliders  
\$7 per piece



### SEAFOOD

Spicy Tuna on Sesame Crisp  
Mini Crab Cakes  
Shrimp Cocktail  
Coconut Shrimp w/ rum sauce  
Bacon Wrapped Scallops  
Crab-stuffed Mushrooms  
\$7 per piece

### VEGETARIAN

Caprese Skewers  
Vegetable Spring Roll  
Spanakopita  
Mac N Cheese Bites  
Brie Raspberry En croute  
Vegetable Pot Stickers Stuffed  
Mushroom with Spinach  
\$6 per piece

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TRAVIS DANIELS  
Catering & Event Planning

## DISPLAYS

Minimum of 25 Guests. Per Person Price

### **MEDITERRANEAN DISPLAY : \$14**

Mediterranean Hummus & Olive Tapenade  
Served with Carrot, Celery & Cucumbers, Bagel Chips

### **VEGETABLE & CHEESE CRUDITE : \$12**

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

### **SUSHI DISPLAY: \$20**

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

### **ITALIAN ANTIPASTO DISPLAY: \$18**

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

### **CHILLED SEAFOOD DISPLAY: \$20**

Shrimp & Oysters , Cocktail Sauce, Mustard Sauce & Lemon

### **SMOKED SAUSAGE BBQ: \$17**

Grilled & Chilled BBQ Smoked Sausage  
Grilled & Chilled Onions & Peppers  
Assortment of Mustards, Relishes & Chutneys

### **SMOKED SALMON WITH CAPERS: \$15**

Chopped Egg, Onion, and Bagel Chips



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TRAVIS DANIELS  
Event Planning & Catering

## **ACTION STATIONS**

Chef Attendant Required \$150 per station  
Minimum of 25 Guests. Per Person Price

### **MAC AND ALL THAT CHEESE : \$11**

White Cheddar, and Cheddar Cheese Sauces,  
Chicken, BBQ Beef Brisket, Shrimp,  
Sweet Pea and Basil, Fresh Asparagus,  
Wild Mushroom, Roasted Tomatoes

### **PASTA STATION: \$16**

Al Dente Penne, Bowtie & Linguini  
Marinara, Alfredo, Olive Oil & Garlic, Steamed Shrimp, Meatballs, Chicken Breast,  
Italian Sausage & Assorted Vegetables

### **TACO STATION: \$10**

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: \$10-\$13**

Steamed Jasmine Rice, Fresh Ginger, Garlic & Scallions, Assorted Wok Vegetables,  
Chef's Asian Stir Fry Sauce

Add: Chicken \$11, Shrimp or Steak \$13

### **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, Pumpernickel , Cheese: American, Brie,  
Cheddar, Pepper

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TRAVIS DANIELS  
DESIGN & EVENTS

## CARVING STATIONS

Chef Attendant Required @ \$150 per station Minimum of 25 Guests. Price Per Person

**ROASTED TURKEY BREAST: \$14**

Orange Cranberry Sauce & Pan Gravy

**CEDAR PLANK SALMON: \$16**

Laced With Honey & Grain Mustard

**CORNED BEEF & PASTRAMI: \$18**

Trio of Mustards & Fresh Deli Rye

**NEW ZEALAND RACK OF LAMB: \$24**

Dijon Maple Glaze, Lamb Jus Lie & Mint Preserve

**ROASTED PRIME RIB \$20**

Horseradish Cream Sauce and Au Jus

**Dessert (priced per person)**

*Chocolate Dipped Strawberry Display \$8*

*Ice Cream Bar: \$12*

Assorted Toppings, Warm Fudge & Caramel

*Sweets Table: \$14*

Assorted Cakes, Pies, Cookies & Brownies

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TRAVIS DANIEL'S  
*Event Catering*

## **PACKAGE BAR SELECTIONS**

### **CALL BRANDS**

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

### **PER PERSON**

One Hour: \$27 | Two Hours: \$34 | Three Hours: \$38 | Four Hours: \$44  
Five Hours: \$52

### **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: \$30 | Two Hours: \$38 | Three Hours: \$44 | Four Hours: \$50  
Five Hours: \$58

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

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## CONSUMPTION PACKAGE BAR SELECTIONS

*Based on a per drink basis reflecting the actual number of drinks consumed.*

### CALL BRANDS

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

### PREMIUM BRANDS

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

Call Brands \$14 per drink

Imported Beer \$10 per drink

Premium Brands \$17 per drink

Sparkling/Mineral Waters \$4 per drink

House Wine \$11 per drink

Assorted Juices \$4 per drink Soft Drinks

Domestic Beer \$9 per drink

\$3 per drink

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

### FROM THE PUNCH BOWL

ONE-GALLON MINIMUM ORDER - APPROX. 15 - 20 Glasses

Sparkling Fruit Punch \$50

Champagne Mimosas \$130

Rum Runner, Planter's Punch \$160

Mai Tai, Margarita's or Mojitos \$160

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TRAVIS DANIELS  
Event Management

## **EXTRA FEES AND SERVICES**

### Facility Fee

Ballroom: \$1,500

Grille Room: \$750

Palm Room: \$500

Administrative Fee: \$5.00 per person

Valet Attendants \$150 each (minimum of two)

Bathroom Attendants \$150 each (Male/Female)

Portable Bars \$150 each

Attendants/Carvers \$150 each

### **CONCIERGE SERVICES**

Place Cards \$1 each

Posters \$25

Screen \$75

Projector \$150

Chiavari Chairs \$8 each (alternative colors)

Chiavari Chairs with Covers/Sashes \$ 6.50 each

Up Lighting \$ \$500 (15)

Specialty Linens and Overlays \$22.50 and up

Small Lanterns \$5 each

Large Lanterns \$10 each

Cylinders \$6 each

Candy Jars \$5 each

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Extended Function Time \$800 per hour

Additional Staffing per hour \$25

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TRAVIS DANIEL'S  
Event Services



**Nestled on 225 acres of lush and vibrant fairways, shimmering lakes and natural preserves, Boca Lago Golf & Country Club is the ideal setting for your social or corporate event.**

**With a varied choice of indoor and outdoor locations, at Boca Lago Golf & Country Club, it's always about you and your guests.**

**Contact our Private Event Team at 561-482-5000.**

**[jen.marden@bocalago.com](mailto:jen.marden@bocalago.com)**

**Jen Marden: Director of Private Events**