



Boca Lago
GOLF & COUNTRY CLUB
The New Way to Club™

Bar/Bat Mitzvah Package



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

Jen Marden: Director of Private Events

At Boca Lago Golf & Country Club, our professional staff attends to every detail to ensure a Memorable experience.

Packages include:

One-hour Cocktail Reception (Adults and Young Adults)
Butler Passed Hors d'oeuvres
Dinner options: Plated, Buffet or Stations
4 Hour Open Premium Bar for Adults
Young Adults Unlimited Non-Alcoholic Bar Includes:
Frozen Coladas, Strawberry Smoothies,
Assorted Soft Drinks, Bottled Water, Coffee and Herbal Teas

Event Coordinator
Silver Chivari Chairs
White or Black Floor Length Linens
Colored Napkins
White Dance Floor
Ceremonial Challah



Our culinary team is proud to present an array of packages. Custom menus are available to meet individual preferences and dietary sensitivities.

Special requests are welcomed.
We are committed to making your vision into a reality.

Young Adults, Three-Course Plated Dinner, 3 Butler Passed Hors d'oeuvres, Plated Dinner Non-Alcoholic Beverages and Dessert

PLATED DINNER

Boca Lago Signature Salad

Mixed Greens, Sliced Cucumbers, Carrot Curls, Grape Tomatoes, House Dressing

Warm Parker House rolls and butter

ENTRÉE SELECTION

(select two)

Chicken Piccata

Pan-seared Chicken Breast with Lemon Caper Butter Sauce

Chicken Parmesan

Angel Hair Pasta and Marinara Sauce

Char-grilled Skirt Steak

Chimichurri Sauces

Spaghetti and Meatballs

with Fresh Marinara

Baked Ziti

Marinara, Ricotta, Parmesan and Mozzarella Cheese

Slider Plate

Hamburger or Kosher Hot Dog

Served with French Fires and Onion Ring

Accompanied with Chef's Choice of

Starch and Vegetable

DESSERT

Ice Cream Sundae

Vanilla and Chocolate Ice Cream with Chocolate Sauce, Sprinkles, Whipped Cream,

Topped with a Maraschino Cherry

Assorted Cookies and Brownies

NON-ALCOHOLIC BAR

Frozen Coladas, Strawberry Smoothies, Assorted Soft Drinks, Bottled Water

\$80.00

All fees are subject to 7% sales tax and 22% service charge.

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Young Adult Package Buffet Options

3 Butler Passed Hors d'oeuvres, Buffet Dinner, Non-Alcoholic Beverages and Dessert

BUFFET DINNER

SALAD STATION

Classic Caesar Salad
Crisp Romaine, Herb Garlic Croutons,
Reggiano Cheese, Tossed in a rich Caesar
Dressing

Warm Parker House Rolls and Butter

PASTA STATION

Al Dente Penne and Linguini Pastas
Marinara and Alfredo Sauces
Assorted Vegetables, Meatballs, Chicken, &
Italian Sausage
*Chef Attendant Required

SLIVER CHAFFERS

Chicken Parmesan: Herb Breaded Chicken
Breast, served with Marinara, Mozzarella
and Parmesan Cheese
Baked Ziti: Marinara, Ricotta,
Parmesan and Mozzarella Cheese

DESSERT

Ice Cream Sundae Bar
Vanilla and Chocolate Ice Creams with
Chocolate Sauce, Sprinkles, Whipped
Cream, topped with Maraschino Cherries

NON-ALCOHOLIC BAR

Frozen Coladas, Strawberry Smoothies,
Assorted Soft Drinks and Bottled Water

\$85.00

BUFFET DINNER

SALAD STATION

Deluxe Boca Lago Salad Bar
Assorted Toppings and Dressings

Warm Parker House Rolls and Butter

BBQ STATION

Hamburgers, Hot Dogs, Chicken Fingers
*Chef Attendant Required

SLIVER CHAFFERS

French Fries
Onion Rings
Tater Tots
Macaroni & Cheese

DESSERT

Ice Cream Sundae Bar
Vanilla and Chocolate Ice Creams with
Chocolate Sauce, Sprinkles, Whipped
Cream, topped with Maraschino Cherries

NON-ALCOHOLIC BAR

Frozen Coladas, Strawberry Smoothies,
Assorted Soft Drinks and Bottled Water

\$80.00

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Adult Plated Meal

Four-Hour Open Bar, Five Butler Passed Hors d'oeuvres, Cold Display, Three Course Plated Dinner

DISPLAY

(Select one from display section)

Five Butler Passed Hors d'oeuvres

4 HOUR OPEN PREMIUM 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 Cabernet, Pinot Grigio,
Chardonnay, Pinot Noir, Merlot,
Sauvignon Blanc.

SALAD

(Select one)

Boca Lago Signature Salad

Mixed Greens, Sliced Cucumbers, Red
Onions, Carrot curls, Grape Tomatoes, House
Dressing

Salad Caprese

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

Port Poached Pear Salad

Served with Wedge of Boston Bibb
Lettuce, Toasted Almonds, Gorgonzola
Cheese, drizzled with and Raspberry
Vinaigrette

Warm Parker House Rolls and Butter

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ENTREE SELECTIONS

(Select Two)

8 oz. Airline Breast of Chicken
Sauce Selections: Lemon Beurre
Blanc, Marsala, Piccata

Pan-Seared Salmon

or

Mahi-Mahi

Sauce Selections: Citrus Relish, Parmesan
Cream Sauce, Mustard Dill Cream,
Lemon Basil Beurre Blanc

Chateau of Sirloin

or

6 oz. Filet Mignon

Sauce Selections: Roasted Shallot
Bordelaise, Au Poi-vre, Chimichurri

All entrees served with selected
accompaniments

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### DESSERT

*Crème Brulee*, Served with Fresh Berries

*Key Lime Pie*, Topped with Whipped Cream

*Chocolate Mousse*, Fresh Whipped Cream

*New York Style Cheesecake*. Raspberry  
Sauce

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

**\$110 per person**

# PLATED DINNER ACCOMPANIMENTS

## **STARCH**

(Select One)

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

## **VEGETABLE**

(Select One)

Buttered Baby Carrots  
Pecan Glaze Green Beans  
Butter Haricot Verts  
Julienne Medley  
Grilled Lemon Scented Asparagus  
Steamed Broccoli

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# ADULT DINNER/BUFFET STATIONS

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

(select five from Hors d'oeuvres section)

## **DISPLAY**

(select one from display section)

## **SALADS**

Deluxe Boca Lago Salad Bar  
Assorted Toppings and Dressings

## **4 HOUR OPEN PREMIUM BAR**

Parker Dinner Rolls and butter

## **CARVING STATION**

(Select one)

*Roasted Turkey Breast*

Fresh Cranberry Grande Mariner Sauce

Pan Gravy

*Prime Rib of Beef*

Horseradish Sauce and Au Jus

*Baked Salmon En Croute*

Spinach, Shallots, Filo Dough Crust

## **PASTA STATION**

Al Dente Penne, Bowtie & Linguini

Marinara, Alfredo, Olive Oil & Garlic,

Steamed Shrimp, Meatballs, Chicken Breast,

Italian Sausage & Assorted Vegetables

## **TACO STATION**

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

## **ASIAN STATION**

(Select one)

## **PAD THAI STATION**

Rice Noodles, Tofu, Ground Peanuts, Bean  
Sprouts, Scallions, Cooked Egg, Fish Sauce,

Onion, Pepper & Garlic

Add: Chicken \$7, Shrimp or Steak \$10

## **STIR FRY STATION**

Steamed Jasmine Rice, Fresh Ginger, Garlic &

Scallions, Assorted Wok Vegetables,

Chef's Asian Stir Fry Sauce

Add: Chicken \$7, Shrimp or Steak \$10

## **DESSERT**

*Sweet Treats Table*

or

*Ice Cream Sundae*

Vanilla and Chocolate Ice Creams with

Chocolate Sauce, Sprinkles, Whipped

Cream, topped with Maraschino Cherries

**Adults: \$120**

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# BUTLER PASSED HORS D'OEUVRES

## CHILDREN AND ADULTS

### **CHICKEN**

Chicken or Vegetable Pot Stickers  
Coconut Fried Chicken Bites with Apricot  
Sauce  
Sesame Chicken Bites  
Chicken Shumai

### **SEAFOOD**

Spicy Tuna on Sesame Crisp  
Mini Crab Cakes  
Shrimp Summer Rolls  
Shrimp Cocktail  
Crab-stuffed Mushrooms

### **BEEF**

Pretzel Dogs  
Franks-in-Blankets  
Beef Sliders  
Beef Wellington  
Beef Empanadas  
Beef Satay

### **VEGETARIAN**

Caprese Skewers  
Vegetable Spring Roll  
Spanakopita  
Mac N Cheese Bites  
Brie Raspberry En Croute with Almond  
Vegetable Summer Rolls  
Stuffed Mushroom with Spinach

### **YOUNG ADULT SELECTIONS**

Franks-in-Blankets  
Mac-N-Cheese Bites  
Marinara Meatballs  
Beef Sliders  
Mozzarella Sticks  
Pizza Bites  
Chicken Pot Stickers  
Beef Empanadas  
Chicken or Beef Sauté  
Spring Rolls

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# DISPLAY SELECTION

## **MEDITERRANEAN DISPLAY**

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

## **VEGETABLE & CHEESE CRUDITE**

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

## **ITALIAN ANTIPASTO DISPLAY**

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

## **SMOKED SAUSAGE BBQ**

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

## **UPGRADES**

### **SMOKED SALMON WITH CAPERS: \$14 per person**

Chopped Egg, Onion, and Bagel Chips

### **SUSHI DISPLAY: \$16 per person**

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

### **CHILLED SEAFOOD DISPLAY: \$18 per person**

Shrimp & Oysters, Cocktail Sauce, Mustard Sauce & Lemon

~Ice carving available upon request~

*Cost varies due to selection.*

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# ACTION STATIONS

Chef Attendant Required @ \$150

Minimum of 25 Guests - Per Person Price

## **MAC AND ALL THAT CHEESE : \$10**

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

## **PASTA STATION: \$11**

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

## **TACO STATION: \$9**

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

## **PAD THAI STATION: \$9-\$11**

Rice Noodles, Tofu, Ground Peanuts, Bean Sprouts, Scallions, Cooked Egg, Fish Sauce,  
Onion, Pepper & Garlic  
Add: Chicken \$9, Shrimp or Steak \$11

## **STIR FRY STATION: \$9-\$11**

Steamed Jasmine Rice, Fresh Ginger, Garlic & Scallions, Assorted Wok Vegetables,  
Chef's Asian Stir Fry Sauce  
Add: Chicken \$9, Shrimp or Steak \$11

## **POTATO BAR: \$8**

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

## **PETITE QUESADILLA STATION: \$9**

Flour Tortillas, Assorted Cheeses, Chicken, Sausage, Steak, Tomato, Peppers, Scallions,  
Onions, Mushrooms, Roasted Chilies, Salsa, Pico de Gallo & Sour Cream

## **GRILLED CHEESE STATION: \$8**

Breads: White, Wheat, Rye, Sour Dough, Pumpernickel, Cheese: American, Brie,  
Cheddar, Pepper

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# CARVING STATIONS

Chef Attendant Required @ \$150

Minimum of 25 Guests - Price Per Person

## **ROASTED TURKEY BREAST: \$10**

Orange Cranberry Sauce & Pan Gravy

## **CEDAR PLANK SALMON: \$11**

Laced With Honey & Grain Mustard

## **BAKED SALMON "EN CROUTE": \$11**

Spinach, Shallots & Filo Dough Crust

## **"HOUSEMADE" CORNED BEEF & PASTRAMI: \$10**

Trio of Mustards & Fresh Deli Rye

## **NEW ZEALAND RACK OF LAMB: \$16**

Dijon Maple Glaze, Lamb Jus Lie & Mint Preserve

## **ROASTED PRIME RIB \$14**

Horseradish Cream Sauce and Au Jus

## **Dessert (priced per person)**

*Chocolate Dipped Strawberry Display \$7*

*Ice Cream Bar: \$10*

*Assorted Toppings, Warm Fudge & Caramel*

*Sweets Table:\$11*

*Assorted Cakes, Pies, Cookies & Brownies*

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# PACKAGE BAR SELECTION

## HOUSE BRANDS

Clan McGregor Scotch – Early Times Whiskey – Paul Masson Brandy – Crystal Palace Gin –  
Montezuma Tequila – Crystal Palace Vodka – Ron Corina Silver Rum

PER PERSON

One Hour: \$22 | Two Hours: \$28 | Three Hours: \$34 | Four Hours: \$40

## 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: \$27 | Two Hours: \$34 | Three Hours: \$38 | Four Hours: \$44

## 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

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

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# CONSUMPTION BAR SELECTIONS

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

## **HOUSE BRANDS**

Clan McGregor Scotch – Early Times Whiskey – Paul Masson Brandy – Crystal Palace Gin –  
Montezuma Tequila – Crystal Palace Vodka – Ron Corina Silver Rum

## **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

House Brands \$12 per drink

Call Brands \$14 per drink

Premium Brands \$17 per drink

House Wine \$11 per drink

Domestic Beer \$9 per drink

Imported Beer \$10 per drink

Sparkling/Mineral Waters \$4 per drink

Assorted Juices \$4 per drink

Soft Drinks \$3 per drink

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

## **FROM THE PUNCH BOWL**

ONE-GALLON MINIMUM ORDER - APPROX. 15 - 20 GLASSES PRICED PER GALLON

Sparkling Fruit Punch \$50

Champagne Mimosas \$130

Rum Runner, Planter's Punch \$160

Mai Tai, Margarita's or Mojitos \$160

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# EXTRA FEES AND SERVICES

Facility Fee: \$1,200 Mitzvah

Patio: \$450

Arch: \$250

Service Fee: \$500

Valet Attendants: \$150 each

Bathroom Attendants: \$150 each (Male/Female)

Security Officer: (one per 50 Young Adults) \$240

Portable Bars: \$150 each

Attendants/Carvers: \$150 each

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CONCIERGE SERVICES

Printing: 8.5 x 11 \$.25 per page

Invitations: (Includes 2 stamped envelopes and RSVP card) \$3.75 each

Place Cards: \$2 each

Posters: \$25

Screen: \$100

Projector: \$150

Chivari Chairs: \$7 each (alternative colors)

Chivari Chairs with Covers/Sashes: \$ 6.50 each

Chivari Chairs for Cocktail Hour: \$150

Up Lighting: \$800 (15)

Specialty Linens and Overlays: \$24.50 and up

Small Lanterns: \$5 each

Cylinders: \$6 each

Candy Jars: \$5 each

Balloons: \$2 Latex, \$3 Mylar

Extended Function Time: \$800 per hour

Additional Staffing: \$30 per hour

Delivery Fee: \$75

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With a varied choice of indoor and outdoor locations, at Boca Lago Golf & Country Club, its is always about you and your guests

Contact: Jen Marden, Director of Private Events
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