



Sweet Sixteen Package



 Santa Barbara Photography

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 Sweet 16 will be all "yours" from arrivals to farewells.

Jen Marden: Director of Private Events

At Boca Lago Golf & Country Club, let 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 Bar
Young Adults Unlimited Non-Alcoholic Bar to Include:
Frozen Coladas, Strawberry Smoothies,
Assorted Soft Drinks and Bottled Water Coffee and Herbal Teas
Complimentary Changing Room
Silver Chiavari Chairs
White or Black Floor Length Linens
Colored Napkins
White Dance Floor
Event Coordinator



Our Culinary Team is proud to present an array of packages. Custom menus are available to meet individual preferences.

Special requests are welcomed.

We are committed to making your vision into a reality.

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

STARTER

Classic Caesar Salad

Crisp romaine, herb garlic croutons, Reggiano cheese, tossed a rich Caesar Dressing

Warm Parker House rolls and butter

ENTRÉE SELECTION

(select one)

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 Rings

Chicken Parmesan,
Angel Hair Pasta and Marinara Sauce

Accompanied with Chef's Choice of
Vegetable

DESSERT

Ice Cream Sundae Bar

Vanilla and Chocolate Ice Creams with
Chocolate Sauce, Sprinkles,
Whipped Cream, topped with a
Maraschino Cherry

NON-ALCOHOLIC BAR

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

\$86.00

STARTER

Boa Lago Signature Salad

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

Warm Parker House rolls and butter

ENTRÉE SELECTION

(select one)

Chicken Piccata

Pan-seared Chicken Breast with Lemon Caper
Butter Sauce

Char-grilled Skirt Steak

Chimichurri Sauces

Accompanied with Chef's Choice of
Starch and Vegetable

DESSERT

Ice Cream Sundae

Vanilla and Chocolate Ice Creams 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 and Bottled Water

\$88.00

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

Young Adult Package Buffet Options

Three 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 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

Herb Breaded Chicken Breast, served with
Marinara, Mozzarella & Parmesan Cheese

Baked Ziti: Marinara, Ricotta,
Parmesan and Mozzarella Cheese

Vegetable Medley

DESSERT

Ice Cream Sundae

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

\$94.00

BUFFET DINNER

SALAD STATION

Chinese Chicken Salad

Crisp Romaine and Cabbage
Mandarin Oranges, Carrots, Fired Wontons
and Asian Dressing

ASIAN STATION

Steamed Jasmine Rice, Fresh Ginger, Garlic
& Scallions, Assorted Wok Vegetables, and
Steamed Dumplings.
Choice of Chicken or Beef
Soy Sauce, Ponzu Sauces, Wasabli
Chinese Boxes and Chopsticks
*Chef Attendant Required

SLIVER CHAFFERS

Lo Mein Noodles, tossed with an assortment
of Vegetables, Carrots, Pea Pods, Broccoli,
And Chicken

Honey Garlic Chicken with Steamed Rice
Spring Rolls

DESSERT

Assorted Mochi Ice Cream
Cookies and Brownies

NON-ALCOHOLIC BAR

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

\$97.00

Chef Attendant fee: \$150 per station

All Fees are subject to 7% sales tax and 22% service charge.
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Adult Plated Meal

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

DISPLAY

(select two from display section)

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.

DINNER

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

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

ENTREE SELECTIONS

(selection Two)

8 oz. Airline Breast of Chicken

or

Pan-Seared Chicken Medallions

Sauce Selections: Tomato Relish, Lemon
Beurre Blanc, Marsala, Piccata, Creole

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, Cipollini Onions, Chimichurri
All entrees served with selected
accompaniments

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, *Apple Pie A la Mode* ,
Vanilla Bean Ice Cream and Caramel Drizzle

\$118 per person

All Fees are subject to 7% sales tax and 22% service charge.
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Adult Dinner/Buffer Stations

FIVE BUTLER PASSED HORS D'OEUVRES

(select four from Hors d'oeuvres section)

DISPLAY

(select one from display section)

SALADS

Deluxe Boca Lago Salad Bar
Assorted Toppings and Dressings

4 Hour Open 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 Bar

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

Adults: \$128

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Butler Passed Hors D'oeuvres Kids And Adults

CHICKEN

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

SEAFOOD

Spicy Tuna on Sesame Crisp
Mini Crab Cakes
Shrimp Summer Rolls
Bacon Wrapped Scallops, Shrimp or Oysters
Crab-stuffed Mushrooms
Crab Stuffed Red Potato

BEEF

Pretzel Dogs
Franks-in-Blankets
Beef Sliders
Beef Wellington
Beef Empanadas
Beef Satay
BLT Cream Puff Slide

VEGETARIAN

Caprese Skewers, Fresh Basil, Drizzled with
a Balsamic Vinaigrette
Vegetable Spring Roll
Spanakopita
Mac N Cheese Bites
Brie Raspberry En crouete with Almond
Mushroom with Phyllo
Vegetable Summer Rolls
Watermelon, Feta, Red Pepper and Cucumber
Asparagus, Prosciutto, Dilled Cream Cheese on
Pumpernickel Bread
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

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

(PER PERSON PRICE)

SMOKED SALMON WITH CAPERS: \$16

Chopped Egg, Onion, and Bagel Chips

SUSHI DISPLAY: \$18

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

CHILLED SEAFOOD DISPLAY: \$20

Shrimp & Oysters, Cocktail Sauce, Mustard Sauce & Lemon

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

All Fees are subject to 7% sales tax and 22% service charge.
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Plated Dinner Accompaniments

STARCH

(Select One)

Whipped Potato Yukon
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, Provencal
Julienne Medley
Grilled Lemon Scented Asparagus
Steamed Broccoli

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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

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

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 \$11 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

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

All pricing is subject to change at anytime prior to contract execution.

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

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

All pricing is subject to change at anytime prior to contract execution.



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



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 Mitzvah or Sweet Sixteen 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 561-869-8834.

[Jen.Marden@bocalago.com](mailto:Jen.Marden@bocalago.com)

Jen Marden, Director of Private Event