



Sweet Sixteen 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 Social affair 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

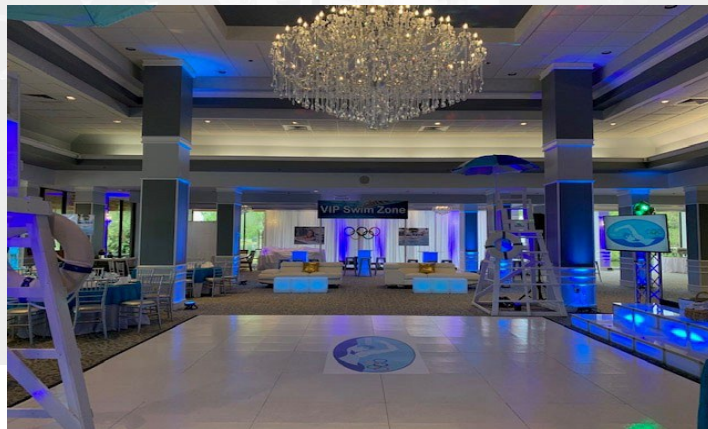
Silver Chiavari Chairs

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 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 Choc-
olate Sauce, Sprinkles, Whipped Cream,
topped with Maraschino Cherries

NON-ALCOHOLIC BAR

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

\$90.00

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, Wasabi
Chinese Boxes and Chopsticks
*Chef Attendant Required

SLIVER CHAFFERS

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

Honey Garlic Chicken with Steamed Rice
Spring Rolls

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#### DESSERT

Assorted Mochi Ice Cream  
Cookies and Brownies

#### NON-ALCOHOLIC BAR

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

\$90.00

Chef Attendant fee: \$150 per station

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



## 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

### 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

*Creme 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

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

**\$150 per person**

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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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# 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

**Adults: \$160**

## 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

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# Butler Passed Hors D' oeuvres Kids And Adults

## CHICKEN

Chicken Pot Stickers  
Sesame Chicken Bites  
Chicken Tempura Bites  
Nashville Chicken & Waffle Mini's  
Chicken Sate w/ peanut dipping sauce

## VEGETARIAN

Caprese Skewers  
Vegetable Pot Stickers  
Vegetable Spring Roll  
Spanakopita  
Mac N Cheese Bites  
Brie Raspberry En croute  
Assorted Quiche  
Kung Pao Cauliflower Tempura

## SEAFOOD

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

## BEEF

Franks-in-Blankets  
Beef Sliders  
Beef Wellington  
Beef Empanadas  
Beef Satay  
Sweet & Sour Meatballs

## 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

## **UPGRADES**

(PER PERSON PRICE)

### **SMOKED SALMON WITH CAPERS: \$18**

Chopped Egg, Onion, and Bagel Chips

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

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

### **CHILLED SEAFOOD DISPLAY: \$24**

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

## **MAC AND ALL THAT CHEESE : \$12**

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

## **PASTA STATION: \$14**

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

## **TACO STATION: \$11**

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: \$11-\$14**

Steamed Jasmine Rice, Fresh Ginger, Garlic & Scallions, Assorted Wok Vegetables, Chef's Asian  
Stir Fry Sauce  
Add: Chicken \$12, Shrimp or Steak \$14

## **POTATO BAR: \$10**

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

## **PETITE QUESADILLA STATION: \$11**

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

## **GRILLED CHEESE STATION: \$10**

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

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## **EXTRA FEES AND SERVICES**

Facility Fee \$1,500

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 \$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 \$27.50 and up

Small Lanterns \$5 each

Large Lanterns \$10 each

Cylinders \$6 each

Candy Jars \$5 each

Extended Function Time \$500 per hour

Additional Staffing per hour \$25

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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.

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Jen Marden, Director of Private Events