



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

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)

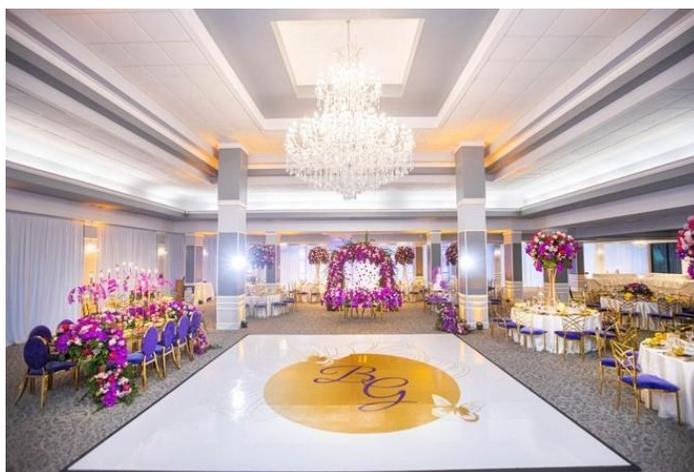
Custom Wedding Cake

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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Jen.Marden@BocaLago.com

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