



Bar/Bat Mitzvah Package



Nestled on 225 acres of lush and vibrant fairways, shimmering lakes and natural pre-serves, 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.

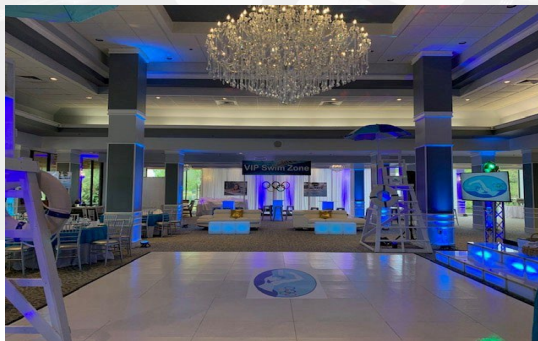
Jen Marden: Director of Private Events

At Boca Lago Golf & Country Club, 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 and Bottled Water Coffee and Herbal Teas

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



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

BUFFET DINNER

**DISPLAYED HORS
D'OEUVRES**
Select 3

Franks in Blanket
Mozzarella Sticks
Pizza Bites
Spring Rolls
Beef Empanadas
Potstickers
Mac & Cheese Bites
Chicken Sate

SALAD STATION

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

Warm Parker House Rolls and Butter

SLIVER CHAFFERS
Select 3

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

Baked Ziti: Marinara, Ricotta, Parmesan and
Mozzarella Cheese

Penne Pasta: Marinara Sauce

Cheeseburger Sliders:
Ketchup & French Fries

Kosher Beef Hot Dogs:
Ketchup & Mustard

Mac & Cheese:
Elbow Macaroni w/ cheddar sauce

Chicken Tenders: Honey Mustard
& French Fries

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

\$70.00

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.

Adult Plated Meal

Four-Hour Open Bar, 1 Display, Five Butler Passed Hors d'oeuvres, 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

Warm Parker House Rolls and Butter

ENTREE SELECTIONS

(selection Two)

8 oz. Airline Breast of Chicken

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

Pan-Seared Salmon

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

6 oz. Filet Mignon

Sauce Selections: Bordelaise, Demi-
Glace, Chef's Butter, Chimichurri

STARCH

(Select one)

Whipped Yukon Potato
Rice Pilaf
Herb Roasted Red Potato

VEGETABLE

(select one)

Buttered baby
carrots Julienne
Medley,
Steamed
Broccoli

DESSERT

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

\$130

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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

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

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

PASTA STATION

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

DESSERT

Sweet Treats Table

or

Ice Cream Sundae

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

\$140

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BUTLER PASSED HORS D'OEUVRES

SEAFOOD

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

BEEF

Marinara Meatballs
Franks-in-Blankets
Beef Wellington
Beef Empanadas
Beef Satay

CHICKEN

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

VEGETARIAN

Caprese Skewers
Vegetable Spring Roll
Vegetable Pot Stickers
Spanakopita
Mac N Cheese Bites
Brie Raspberry En Croute with Almond
Kung Pao Cauliflower Tempura
Mini Potato Pancakes

YOUNG ADULT SELECTIONS

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

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DISPLAY SELECTION

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

SMOKED SALMON WITH CAPERS: \$18 per person

Chopped Egg, Onion, and Bagel Chips

SUSHI DISPLAY: \$24 per person

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

CHILLED SEAFOOD DISPLAY: \$26 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 ALLTHAT 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: \$16

AlDente Penne & Bowtie
Marinara, Alfredo, Oil & Garlic, Meatballs, Chicken Breast, Vegetables

TACO STATION: \$15

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

PADTHAISTATION: \$12-\$15

Rice Noodles, Tofu, Peanuts, Bean Sprouts, Scallions, Cooked Egg, Fish Sauce,
Onion, Pepper & Garlic
Add: Chicken \$13, Shrimp or Steak \$15

STIRFRY STATION: \$12-\$15

Steamed Jasmine Rice, Fresh Ginger, Garlic & Scallions, Assorted Wok Vegetables,
Chef's Asian Stir Fry Sauce
Add: Chicken \$13, Shrimp or Steak \$15

POTATO BAR: \$10

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

GRILLED CHEESE STATION: \$12

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

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TRAVIS DANIELS
photography

CARVING STATIONS

Chef Attendant Required @ \$150
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

“HOUSEMADE” CORNED BEEF OR PASTRAMI: \$13

Trio of Mustards & Fresh Deli Rye

NEW ZEALAND LEG OF LAMB: \$26

Dijon Maple Glaze, Lamb Jus Lie & Mint Preserve

ROASTED PRIME RIB \$22

Horseradish Cream Sauce and Au Jus

Dessert (priced per person)

Chocolate Dipped Strawberry Display \$9

Ice Cream Bar: \$12

Assorted Toppings, Warm Fudge & Caramel

Sweets Table: \$14

Assorted Cakes, Pies, Cookies & Brownies

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photography

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

Service Fee: \$800

Valet Attendants: \$150 each

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

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

Portable Bars: \$150 each

Attendants/Carvers:\$150each

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## CONCIERGE SERVICES

Printing:8.5x11 \$.25per page

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

each Place Cards: \$1 each

Posters: \$25

Screen:\$75

Projector:\$150

Chivari Chairs:\$8 each(alternative colors)

Chivari Chairs with Covers/Sashes:\$9.50

each

Up Lighting: \$500 (15)

Specialty Linens and Overlays: \$22.50

and up

Candy Jars: \$5 each

Extended Function Time: \$800 pe hour

Additional Staffing: \$25 per hour

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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 .

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

**Contact: Jen Marden, Director of Private Events**

**561-869-8834**

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