

Sweet 16 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



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



All fees are subject o 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.

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

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

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, Iced tea, Coffee Regular and Decaffeinated, Herbal Teas

\$120

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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

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

\$130

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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 STATION

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

CARVING STATION SELECTIONS

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

NEWZEALAND 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

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

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 is always about you and your guests.

Contact: Jen Marden, Director of Private Events 561-869-8834 Jen.Marden@BocaLago.com