

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 Dinners

or

Buffet Dinner

(no outside food and beverage)

Custom Wedding Cake

"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

CALL BRAND OPEN BAR

Dewar's Scotch – Jack Daniel's Whiskey – Courvoisier Cognac – 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,
Pinot Noir, Merlot, and Sauvignon Blanc
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
Herb Roasted Red Bliss Potato
Whipped Sweet Potato
Wild Rice
Rice Pilaf

(Select One)

Baby Carrots, French Green Beans with
Almonds,
Julienne Medley,
Grilled Asparagus

DESSERT

Boca Lago Wedding Cake

\$140.00 per person



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Boca Lago Gold Package

CALL BRAND OPEN BAR

Dewar's Scotch – Jack Daniel's Whiskey – Courvoisier Cognac – 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, Pinot Noir, Merlot, and Sauvignon Blanc
Champagne Toast

BUTLER-PASSED HORS D'OEUVRES

Choice of four from hors d' oeuvres section

DISPLAY

(Select One)

Mediterranean

Hummus & Olive tapenade Served with
Carrot, Celery & Cucumbers Spice Pita Chips

Vegetable & Cheese Crudit 

Carrots, Celery, Bell Peppers, Broccoli,
Cauliflower, Grape Tomatoes Cubed Cheddar,
Swiss & Pepper Jack Cheese
Ranch, Blue Cheese, and Balsamic Dressings

Smoked Sausage BBQ

Grilled and Chilled BBQ Smoked Sausage Grilled and
Chilled Onions and Peppers Assortment of Mustards,
Relishes and Chutneys

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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

Warm Parker House Rolls and Butter

Entrée

(Select Two)

8 oz. Airline Breast of Chicken

Sauce Selections: Marsala, Piccata, Creole, Country Herb Roasted

Cedar Planked Fresh Salmon

or

Mahi-Mahi

Sauce Selections: Tropical Salsa, Mustard Dill Cream, Lemon Basil Beurre Blanc

Chateau of Sirloin

or

6 oz. Filet Mignon

Sauce Selections: Herb Roasted, Mushroom Demi Glace, Chimichurri

All entrees served with selected accompaniments

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Boca Lago Gold Package

CHOICE OF ACCOMPANIMENTS

(Select One)

Whipped Potato

Herb Roasted Red Bliss Potato

Whipped Sweet Potato

Rice Pilaf

Wild Rice

(Select One)

Baby Carrots

Green Beans With Almonds

Julienne Medley

Grilled Asparagus

Steamed Broccoli

DESSERT

Boca Lago Wedding

Cake

\$160.00 per person



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Boca Lago Platinum Package

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, Pinot Noir, Merlot, Sauvignon Blanc
Champagne Toast

BUTLER-PASSED HORS D'OEUVRES

Choice of five from hors d' oeuvres selection

DISPLAYS

Individual Shrimp Cocktail, served with Cocktail Sauce, Mignonette Sauce

&

One from display section below

Elevated Cheese Selections

Please inquire for Chef's Selections,
House Made Chutneys, Relishes and Sauces
Seasonal Local Berries and Figs

Elevated Dried & Cured Meat Boards

Prosciutto, Salami, Capocollo, Chorizo, Bacon,
Duck, Pastrami, Summer Sausage, Marinated Cipollini Onions,
Peppadew, Marinated Artichokes, Assorted Olives,
Gherkins Assortment of Mustards, Relishes, Chutneys & Sauces

Mediterranean

Hummus & Olive tapenade Served with
Carrot, Celery & Cucumbers Spice Pita Chips

Vegetable & Cheese Crudit 

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 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)

8 oz. Airline Breast of Chicken

Sauce Selections:

Marsala, Piccata, Creole, Country Herb Roasted

Mahi-Mahi

or

Chilean Sea Bass

or

Salmon

Sauce Selections:

Tropical Salsa, Mustard Dill Cream, Lemon Basil Beurre Blanc

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Boca Lago Platinum Package

10 oz. New York Strip or
8 oz. Filet Mignon or
12 oz. Ribeye w/ Au jus

Sauce Selections:

Bordelaise, Grilled w/ chef's butter, Veal demi-glace &
Chimichurri,

All entrees served with selected accompaniments

CHOICE OF ACCOMPANIMENTS

(Select One)

Whipped Potato

Herb Roasted Red Bliss Potato, Potatoes Au Gratin,
Whipped Sweet Potato, Wild Rice, Rice Pilaf

(Select One)

Baby Carrots, Green Beans with Almonds, Julienne
Medley, Grilled Asparagus, Steamed Broccoli, Marinated
Grilled Zucchini

DESSERT

Boca Lago Wedding Cake

\$180.00 per person



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

Buffet Package

CALL BRAND OPEN BAR

Dewar's Scotch – Jack Daniel's Whiskey – Courvoisier Cognac – 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, Chardonnay, Pinot Noir, 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

Smoked Sausage BBQ

Grilled and Chilled BBQ Smoked Sausage Grilled and Chilled Onions and Peppers Assortment of Mustards, Relishes and Chutneys

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
Grilled Swordfish
Maryland Style Crab Cake
Roasted Chicken
Chicken Francaise
Chicken Parmesan
Chicken Piccata
Veal Parmesan
Veal Piccata
Veal Marsala
Asian Beef or Chicken Stir Fry

CHOICE OF ACCOMPANIMENTS

(Select One)
Whipped Potato
Herb Roasted Red Bliss Potato
Whipped Sweet Potato
Rice Pilaf

(Select One)
Baby Carrots ,
Green Beans with almonds,
Julienne Medley,
Grilled Asparagus,
Steamed Broccoli,

DESSERT

Boca Lago Wedding Cake

\$160 per person without carving station

or

**\$170 per person w/ carving
station**

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

Italian Antipasto Display: \$14

Basil Caprese Salad, Dry Sliced Italian Meats, Assorted Cheeses, Marinated Artichokes, Anchovies, Caponata, Giardiniera, & Marinated Olives

Chilled Seafood Display: \$20

Shrimp & Oysters, Cocktail Sauce, Mustard Sauce & Lemon

Dessert (priced per person)

Chocolate Dipped Strawberry Display \$8

Ice Cream Bar: \$11

Assorted Toppings

Warm Fudge & Caramel

Sweets Table: \$12

Assorted Cakes, Pies, Cookies & Brownies

Carving Stations

Roasted Turkey Breast: \$10

Orange Cranberry Sauce & Pan Gravy

Cedar Plank Salmon: \$12

Laced With Honey & Grain Mustard

Corned Beef & Pastrami: \$11

Trio of Mustards & Fresh Deli Rye

New Zealand Rack of Lamb: \$17

Dijon Maple Glaze, Lamb Jus Lie & Mint Preserve

Roasted Pork Tenderloin: \$13

Sundried Fruit Compote & Port Wine Reduction



Action Stations

Pasta Station: \$12

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: \$14

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: \$14-\$16

Rice Noodles, Tofu, Ground Peanuts, Bean Sprouts, Scallions, Cooked Egg, Fish Sauce, Onion, Pepper & Garlic
Chicken or Pork: \$14 • Shrimp or Steak: \$16

Stir Fry Station \$14-\$16

Steamed Jasmine Rice, Fresh Ginger, Garlic & Scallions, Assorted Wok Vegetables, Chef's Asian Stir Fry Sauce
Chicken or Pork: \$14 • Shrimp or Steak: \$16

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

(Chef Attendant Fee: \$150 per station)

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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: \$24 | Two Hours: \$30 | Three Hours: \$36 | Four Hours: \$42
Five Hours: \$46

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. Selection of Cabernet, Pinot Grigio, Chardonnay, Pinot Noir, Merlot, Sauvignon Blanc.

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CONSUMPTION BAR SELECTIONS

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 \$10 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

Services and Fees

Facility Fee- \$1,200

Administrative Fee- \$5 per person

Ceremony Fee- \$800

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

Chiavari Chairs \$8 each (alternative seat colors) Chiavari
Chairs with Covers/Sashes \$10 each

Up-Lighting \$800 (15)

Specialty Linens and Overlays \$24.50 and up

Place Cards \$2 each

Stage for Sweetheart table: \$100

Small Gold Lanterns \$5 each

Large Gold Lanterns \$10 each

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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