



# Event Menus



Welcome to Boca Lago Country Club! Celebration Central.

Our Culinary Staff is proud to present an array of menu options for your selection. We encourage any special requests as we are experts at designing menus for our client's Individual preferences.

Jen Marden: Director of Private Events



Boca Lago Golf & Country Club provides simple, yet unique, elegant, festive, formal, trendsetting or traditional affairs for your next event.

Our onsite event specialists will personally assist you in all planning stages of your event.

Our Professional Staff attends to every detail to ensure a memorable experience. We are committed to making your Event, a success!

Our Culinary Team is proud to present an array of packages and menu options for you. (Special requests are welcomed.)

**Corporate Events**  
**Association Meetings**  
**Tournaments/Showers**  
**Entertaining**  
**Retreats and Seminars**  
**Incredible Receptions**  
**Notable Charity Events**  
**Golf Outings**

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

TRAVIS DANIELS  
photography

## BREAKFAST SELECTIONS

### CLASSIC CONTINENTAL

- Freshly Squeezed Orange Juice
- Fresh Fruit Display
- Individual Yogurts

Bakery Basket of Fruit-Filled Pastries, Flaky Croissants, Home-Style Muffins,  
Assortment of Bagels, Cream Cheese, Sweet Butter, Assorted Preserves  
Freshly Brewed Coffee, Regular and Decaffeinated, Selected Teas  
\$18 per person

### HOT CONTINENTAL

- Freshly Squeezed Orange and Cranberry Juice
- Fresh Fruit and Berry Display

Bakery Basket of Fruit-Filled Pastries, Flaky Croissants, Home-Style  
Muffins, Assortment of Bagels, Cream Cheese, Sweet Butter, Assorted  
Preserves Farm Fresh Scrambled Eggs  
Home-Fried Potatoes  
Grilled Sausage and Bacon  
Freshly Brewed Coffee, Regular and Decaffeinated, Selected Teas  
\$24 per person

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## **BREAKFAST ENHANCEMENTS**

### **OMELET STATION**

Virginia Ham, Cheddar and Swiss Cheese, Peppers, Mushrooms, Tomatoes,  
Spinach and onions

\$12 per person

Chef Attendant required \$150

### **BELGIAN WAFFLE STATION**

Maple Syrup, Creamery Butter, Toasted Pecans, Fresh Berries, Whipped Cream

\$13 per person

Chef Attendant required \$150

### **HUEVOS RANCHEROS STATION**

Farm Fresh Eggs Made to Order, Soft and Crisp Tortillas, Southwest Ranchero  
Sauce, Avocado, Cotija Cheese, Pico de Gallo, Fresh Cilantro

\$14 per person

Chef Attendant required \$150

### **EGGS BENEDICT**

Choice of Traditional, Florentine or BBQ Beef Brisket  
Poached Egg, Canadian Bacon, English Muffin, Hollandaise Sauce

\$ 15 per person

Chef Attendant required, \$150

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# **BOCA LAGO BRUNCH**

A Minimum of 30 guests.

**Unlimited House Champagne Mimosas and Bloody Mary's  
Fresh Squeezed Orange Juice**

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**Hand-carved Fresh Fruit Display**  
Seasonal Berries

**Bakery Basket**  
Fruit-filled Pastries, Flaky Croissants, and Homestyle Muffins  
Bagels with Cream Cheese, Scottish Smoked Salmon Spread, Garden Vegetable  
Spread, Sweet Butter, Assorted Preserves

**Omelet Station**  
Whole Eggs, Egg Whites, Smoked Ham, Spinach, Mushrooms, Tomatoes,  
Peppers, Onions, Shredded Cheeses, Pico de Gallo  
Chef Attendant Required, \$150

**Sweet Cheese Blintzes**  
Sour Cream and Raspberry Sauce

**Chaffing Dishes**  
Grilled Sausage Links, Smokehouse Bacon, Herb-Roasted Potatoes,  
Cinnamon Vanilla French Toast with Warm Maple Syrup

**Dessert Display**  
Florida Key Lime Pie, New York-Style Cheesecake, Apple Tart, Chocolate Brownies

Water, Iced tea, Freshly Brewed Coffee, Regular and Decaffeinated, Select Teas

\$65 Per person

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# TEA PARTY

A Minimum of 30 guests



## FIRST COURSE

Baskets of Assorted scones, Mini muffins, Drop Biscuits  
Jam, Lemon Curd, Clotted Cream and Whipped Butter

## SECOND COURSE

Served on Tiered Trays  
Assorted Tea Sandwiches, Avocado Toast  
Shrimp Salad on Rye, Egg Salad Tuna Salad  
Turkey and Cheese on Wheat



## THIRD COURSE

Served on Tiered Trays  
Assorted Petit Fours (2 Per person)  
Chocolate Covered Strawberries (Dark and White Chocolate)  
Assorted Biscotti

## BEVERAGE

Assorted Teas  
Coffee/Soda/Tea

**\$40.00 Per Person**

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## SALADS AND SUCH LUNCH

A Minimum of 30 guests.

### SOUP OF THE DAY

#### MAIN ENTRÉE

(Select One)

#### **GREEK SALAD: \$32**

Crisp Romaine Hearts, Cucumber, Kalamata Olives, Diced Tomato, Pepperoncini, Red Onions, Roasted Peppers, Feta Cheese & Greek Vinaigrette.

Add Steak, Chicken or Shrimp \$5 per person

#### **CHINESE CHICKEN SALAD: \$33**

Mixed Greens, Chilled Diced Chicken Breast, Mandarin Oranges, Snow Peas, Red Peppers, Toasted Almonds & Asian Ginger Dressing, Topped with Crispy Rice Noodles

#### **VERY BERRY CHICKEN SALAD: \$34**

Grilled Diced Chicken, Romaine Lettuce, Strawberries, Blueberries & Blackberries Garnished with Toasted Almonds, Crumbled Artisan Bleu Cheese, Poppy Seed Dressing

#### **POACHED SALMON SALAD \$36**

Cold Poached Salmon Fillet, Baby Greens with Cucumbers, Roasted Beets, Pecans & Citrus Vinaigrette

#### **SHRIMP & BALSAMIC ROASTED PEAR SALAD: \$34**

Fresh Balsamic Roasted Pear Wedges, Baby Greens, Gorgonzola Cheese, Roasted Peppers, Candied Pecans, Tomatoes & Red Onions Topped w/ Grilled Marinated Tiger Shrimp & Champagne Vinaigrette

#### DESSERT

(Select One)

*Florida Key Lime Tart with Raspberry Coulis*  
*New York-style Cheesecake with Strawberry Sauce*  
*Apple Tart Ala mode*  
*Fruit Tart*

Water, Iced tea, Warm Rolls and Butter, Coffee Regular and Decaffeinated, Herbal Teas

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TRAVIS DANIELS  
*Travis Daniels*

## PLATED LUNCHEONS

A Minimum of 30 guests.

### SOUP OR SALAD

(Select One)

**Chicken Noodle or Tomato Basil**  
**Classic Caesar Salad or Boca Lago House Salad**

### MAIN ENTRÉE

(Select One)

**FLORIDIAN CHICKEN: \$43**  
Coconut Crusted Chicken Tenders with Florida  
Orange Preserve

**CHICKEN FRANCAISE: \$43**  
Egg Battered Chicken Breast Served with Lemon White  
Wine Butter Sauce

**SLICED LONDON BROIL: \$46**  
Caramelized Onions & Merlot Reduction

**CEDAR-PLANKED SCOTTISH SALMON: \$44**  
Honey Mustard Glaze

**MARYLAND CRAB CAKE: \$47**  
American Sauce with Sweet Roasted Corn Relish

### DESSERT

(Select One)

*Florida Key Lime Tart with Raspberry Coulis*  
*New York-style Cheesecake with Strawberry Sauce*  
*Apple or Berry Cobbler*  
*Warm Brownie Sundae with Whipped Cream and Chocolate Sauce*

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

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## LUNCHEON BUFFETS

A Minimum of 30 guests.

### DELI BUFFET

*Chicken Noodle Soup*

Field of Greens with Tomatoes, Cucumbers, Red Onions,  
Balsamic and Ranch Dressings Chicken Salad and Albacore Tuna  
Salad Potato Salad, Coleslaw, Pasta Salad

Platters of Selected Cold Meats and Cheeses, Roast Beef, Sliced  
Turkey, Honey Ham, Cheddar and Swiss Cheese, Breads; Whole  
Grain, Pumpernickel, Rye and Kaiser Rolls

Mayonnaise, Horseradish, Imported Mustards, Kosher Pickle  
Spears and House-Made Chips Assorted Cookies and Brownies  
Seasonal Fruit

\$ 40 per person

### DELI ENHANCEMENTS

Chef Attendant Required \$150

Oven-Roasted "Hand-Carved" Turkey  
Dijon Mustard, Pesto Mayonnaise, Cranberry Relish  
\$10 per person

Shaved House-made Pastrami  
Deli brown Mustard  
\$11 per person

Water, Iced tea, Warm Rolls and Butter, Coffee Regular and Decaffeinated, Herbal Teas

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## **LUNCHEON BUFFET Continued...**

A Minimum of 30 guests

### **GARDEN PICNIC**

#### **FIELD OF GREENS**

Tomatoes, Cucumbers, Red Onions, House –made  
Bagel Chip Croutons Balsamic and Ranch Dressings

#### **FROM THE FLAME**

All American Burgers  
All-Beef Kosher Hot Dogs  
Grilled Chicken Breast  
Kaiser Rolls and  
Split Top Buns

Selection of Cheeses, Lettuce, Tomatoes, Sliced Red  
Onions, Pickles, Sweet Relish, Assorted Mustards,  
Mayonnaise, Ketchup

Seasoned Steak Fries, Chipotle Aioli  
Sweet Cornbread, Honey Butter Spread

Key Lime Tarts, Chocolate Brownies  
Chilled Watermelon Wedges

Water, Iced tea, Warm Rolls and Butter, Coffee Regular and Decaffeinated, Herbal Teas

\$41 per person

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## PLATED DINNERS

(Select One)

### SALADS

#### SALAD CAPRESE

Vine Ripened Tomatoes, Fresh Buffalo Mozzarella, Basil Oil & Balsamic Reduction

#### BOCA LAGO HOUSE SALAD

Mixed Greens, Sliced Cucumbers, Red Onions, Carrot Curls & Grape Tomato Classic Balsamic Vinaigrette

#### TRADITIONAL CAESAR SALAD

Crisp Romaine Tossed with Creamy Caesar Dressing Homemade Herb Croutons & Grated Parmesan Cheese

#### GOLDEN BEET SALAD

Sliced Golden Beets, Grilled Radicchio, Baby Spinach, Roasted Pecans, Goat Cheese and Granny Smith Apple Vinaigrette

#### PORT POACHED PEAR SALAD

Served with a Wedge of Boston Bibb Lettuce, Toasted Almonds Gorgonzola Cheese & Raspberry Vinaigrette

All salads served with Warm Parker House Rolls and Butter

### ENTRÉE SELECTION

#### CHICKEN SCALLOPINI: \$74

Sautéed Chicken Medallions with Choice of Mushroom Marsala Sauce or Piccata Sauce

#### CHICKEN CHASSEUR: \$76

Pan Roasted Chicken Supreme with a Wild Mushroom & Tomato Demi-Glace

#### CLASSIC SOLE FRANCAISE: \$78

Egg Battered Fillet of Lemon Sole with White Wine Butter Sauce

#### GRILLED SCOTTISH SALMON: \$80

Glazed with Whole Grain Honey Mustard

#### SIGNATURE FILET MIGNON AU POIVRE: \$82

Cast Iron Caramelized Filet with Brandy Peppercorn Sauce

#### SLOW ROASTED PRIME RIB: \$81

Seven Hour Slow Roasted Rib Eye of Beef served with Au Jus & Horseradish Cream Sauce

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## ENTRÉE SELECTION UPGRADES

### **BROILED MAINE LOBSTER TAIL: MARKET PRICE**

Cold Water Lobster Tail, Broiled and Served with Fresh  
Lemon & Drawn Butter

### **ROASTED CHILEAN SEA BASS: \$86**

Fillet of Chilean Sea Bass with Saffron Mussel Veloute

### **CARAMELIZED VEAL CHOP OSCAR: \$88**

Pan Roasted Veal Chop Topped with Grilled Asparagus Tips,  
Jumbo Lump Crab & Béarnaise Sauce

### **VEAL SCALLOPINI FRANCAISE: \$85**

Egg Battered Veal Medallions with Lemon White Wine Butter Sauce

### **DUCK A LA ORANGE: \$89**

Crispy Roasted Long Island Duck with Classic Orange Peel Sauce

### **CHOICE OF SIDES**

(Select One)

Whipped Potato Yukon  
Herb Roasted Red Potato  
Potatoes Au Gratin  
Duchess of Sweet Potato  
Wild Rice Pilaf  
Traditional Rice Pilaf with Peas

(Select One)

Buttered Baby Carrots, Pecan Glaze  
Green Beans, Butter  
Haricot Verts, Julienne Medley,  
Grilled Asparagus with Lemon Zest,  
Steamed Broccoli,  
Marinated and Grilled Zucchini,

### **DESSERT**

(Select One)

*Crème Brulee*, Served with Fresh Berries  
*Key Lime Pie*, Topped with Whipped Cream  
*Chocolate Lava Cake*, Fresh Berries and Chocolate Fondue  
*Chocolate Mousse*, Fresh Whipped Cream and Strawberry Garnish  
*New York Style Cheesecake*. Raspberry Sauce and Whipped Cream  
*Apple Pie A la Mode*, Vanilla Bean Ice Cream and Caramel Drizzle

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

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# DINNER BUFFET

*Minimum 35 Guests*

## SALAD STATION

Baby Greens & Romaine Lettuce, Assorted Salad Bar Toppings, Tomato & Onion Platter, Assorted Salad Dressings & Vinaigrettes

Warm Parker House Rolls and Butter

## CARVING STATION

Chef Attendant required, \$150

(Select One)

Slow Roasted Carved Turkey Breast, Cranberry Sauce and Pan Gravy

Prime Rib of Beef, Au Jus, Steak Sauce and Horseradish Crème

Salmon, with a Dijon Mustard Glaze

## HOT ENTREES

(Select Two)

Grilled Salmon Teriyaki or Seared Mahi-Mahi

Grilled Skirt Steak or Veal Marsala

Chicken Parmesan, Chicken Francaise

or Chicken Marsala Eggplant parmesan

## SIDES

(Select One)

Whipped Potato Yukon  
Herb Roasted Red Potato  
Potatoes Au Gratin  
Duchess of Sweet Potato

(Select One)

Buttered Baby Carrots, Pecan Glaze  
Green Beans, Butter  
Julienne Medley  
Steamed Broccoli

## DESSERTS

Assorted Cakes, Pies, Cookies, Brownies

\*Upgrades available please inquire.

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

**\$88**

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## RECEPTIONS

Enhance your event with a variety of cold and hot hors d'oeuvres.  
All hors d'oeuvres are available with a minimum quantity of 25 pieces.

### CHICKEN

Chicken or Vegetable Pot Stickers  
Coconut Fried Chicken Bites with Apricot Sauce  
Sesame Chicken Bites  
Chicken Shumai  
Chicken Dijon Puff Pastry  
\$6 per piece

### BEEF

Pretzel Dogs  
Franks-in-Blankets  
Beef Sliders  
Beef Wellington  
Beef Empanadas  
Beef Satay  
BLT Cream Puff Slider  
\$7 per piece



### SEAFOOD

Spicy Tuna on Sesame Crisp  
Mini Crab Cakes  
Shrimp Cocktail  
Shrimp Summer Rolls  
Bacon Wrapped Scallops, Shrimp or  
Oysters Crab-stuffed Mushrooms  
Cured Salmon, Dilled Cream Cheese on  
Crostoni Crab Stuffed Red Potato  
\$7 per piece

### VEGETARIAN

Caprese Skewers  
Drizzled with Fresh Basil  
& Balsamic Vinaigrette  
Vegetable Spring Roll  
Spanakopita  
Mac N Cheese Bites  
Brie Raspberry En croute with Almond  
Mushroom with Phyllo  
Vegetable Summer Rolls  
Watermelon, Feta, Red Pepper and Cucumber  
Asparagus, Prosciutto, Dilled Cream Cheese on  
Pumpernickel Bread  
Stuffed Mushroom with Spinach  
\$6 per piece

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## DISPLAYS

Minimum of 25 Guests. Per Person Price

### **MEDITERRANEAN DISPLAY: \$14**

Mediterranean Hummus & Olive Tapenade  
Served with Carrot, Celery & Cucumbers, Bagel Chips

### **VEGETABLE & CHEESE CRUDITE: \$11**

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

### **SUSHI DISPLAY: \$18**

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

### **ITALIAN ANTIPASTO DISPLAY: \$15**

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

### **CHILLED SEAFOOD DISPLAY: \$16**

Shrimp & Oysters, Cocktail Sauce, Mustard Sauce & Lemon

### **SMOKED SAUSAGE BBQ: \$14**

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

### **SMOKED SALMON WITH CAPERS: \$13**

Chopped Egg, Onion, and Bagel Chips



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## ACTION STATIONS

Chef Attendant Required \$150 per station  
Minimum of 25 Guests. Per Person Price

### MAC AND ALL THAT CHEESE: \$10

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

### PASTA STATION: \$11

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

### TACO STATION: \$9

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: \$9-\$11

Rice Noodles, Tofu, Ground Peanuts, Bean Sprouts, Scallions, Cooked Egg, Fish Sauce,  
Onion, Pepper & Garlic  
Add: Chicken \$9, Shrimp or Steak \$11

### STIR FRY STATION: \$9-\$11

Steamed Jasmine Rice, Fresh Ginger, Garlic & Scallions, Assorted Wok Vegetables,  
Chef's Asian Stir Fry Sauce  
Add: Chicken \$9, Shrimp or Steak \$11

### POTATO BAR: \$8

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

### PETITE QUESADILLA STATION: \$9

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

### GRILLED CHEESE STATION: \$8

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

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## CARVING STATIONS

Chef Attendant Required @ \$150 per station Minimum of 25 Guests. Price  
Per Person

### **ROASTED TURKEY BREAST: \$10**

Orange Cranberry Sauce & Pan Gravy

### **CEDAR PLANK SALMON: \$11**

Laced With Honey & Grain Mustard

### **BAKED SALMON "EN CROUTE": \$11**

Spinach, Shallots & Filo Dough Crust

### **CORNER BEEF & PASTRAMI: \$10**

Trio of Mustards & Fresh Deli Rye

### **NEW ZEALAND RACK OF LAMB: \$16**

Dijon Maple Glaze, Lamb Jus Lie & Mint Preserve

### **ROASTED PRIME RIB \$14**

Horseradish Cream Sauce and Au Jus

## **Dessert (Priced per Person)**

*Chocolate Dipped Strawberry Display* \$7

*Ice Cream Bar:* \$10

Assorted Toppings, Warm Fudge & Caramel

*Sweets Table:* \$11

Assorted Cakes, Pies, Cookies & Brownies

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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: \$22 | Two Hours: \$28 | Three Hours: \$34 | Four Hours: \$40  
Five Hours: \$44

### CALL BRANDS

Dewar's Scotch – Jack Daniel's Whiskey – Courvoisier Cognac – Titos  
Vodka Tanqueray Gin – Jose Cuervo Gold Tequila – Bacardi Superior  
Rum

### PER PERSON

One Hour: \$27 | Two Hours: \$34 | Three Hours: \$38 | Four Hours: \$44  
Five Hours: \$52

### 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  
Five Hours: \$58

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 PACKAGE BAR SELECTIONS

*Based on a 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

Sparkling Fruit Punch \$50

Champagne Mimosas \$130

Rum Runner, Planter's Punch \$160

Mai Tai, Margarita's or Mojitos \$160

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## EXTRA FEES AND SERVICES

### Facility Fee

Ballroom: \$1,200

Grille Room: \$750

Palm Room: \$500

Patio: \$450

Arch: \$250

Valet Attendants \$150 each (minimum of two)

Bathroom Attendants \$150 each (Male/Female)

Portable Bars \$150 each

Welcome Drinks \$10 per person

Attendants/Carvers \$150 each

### CONCIERGE SERVICES

Place Cards \$2 each

Posters \$25

Screen \$100

Projector \$150

Chiavari Chairs \$7 each (alternative colors)

Chiavari Chairs for Cocktail Hour \$150

Chiavari Chairs with Covers/Sashes \$ 9 each

Up Lighting \$800 (20)

Specialty Linens and Overlays \$24.50 and up

Delivery Fee: \$75

Small Lanterns \$5 each

Large Lanterns \$10 each

Cylinders \$6 each

Candy Jars \$5 each

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### BALLOONS

\$2.00 Latex

\$3.00 Mylar

Extended Function Time \$800 per hour

Additional Staffing per hour \$30

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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 social or corporate event.**

**With a varied choice of indoor and outdoor locations, at Boca Lago Golf & Country Club, it is always about you and your guests. Contact our Private Event Team at 561-482-5000.**

**[jen.marden@bocalago.com](mailto:jen.marden@bocalago.com)**

**Jen Marden: Director of Private Events**