

Infinite View, Infinite Love

BOCA LAGO
COUNTRY CLUB

Wedding Package



All fees subject to Florida State Sales Tax and a 20% Service Charge. All prices are subject to change at any time prior to contract execution with a client*

BOCA LAGO COUNTRY CLUB

Wedding Packages

Congratulations and Welcome to Boca Lago Country Club!

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

Our Professional Staff attends to every detail to insure a memorable experience. We are committed to making your dreams come true on this very special occasion!

Our Wedding Package Includes:

- Day of Coordinator*
- Bridal Suite*
- Valet*
- Chivari Chairs*
- Floor Length Linens*
- Napkins*
- Dance Floor*
- 5 Hour Open Bar & Champagne Toast*
- One Hour Cocktail Reception*
- Three Course Dinner*
- Wedding Cake*

Ask your Private Events Director for additions custom options and available upgrades.



BOCA LAGO COUNTRY CLUB

Wedding Packages

Plated

5 Hour Open Call Bar & Champagne Toast

Full selection of Liquor, Beer, Spirits, Wine, Champagne, Soda, Juice, Coffee & Tea

Cold Display

(Select Two)

Mediterranean Display

Baba Ghanoush, Hummus, Marinated Olives, Tabbouleh & Toasted Pita Chip

International Cheese Board

Crisp Red & Green Grapes & Assorted Crackers

Grilled Vegetable Display

Zucchini, Yellow Squash, Eggplant, Carrots, Red Peppers & Marinated Mushrooms

Vegetable Crudite

Assorted Garden Vegetables Bleu Cheese & Ranch Dressing

Butler Passed Hors d'Oeuvres

(Select Three)

Chicken Pot Stickers

Spanikopitas

"Kobe" Cheeseburgers

Tomato & Mozzarella Skewer

Sesame Chicken Bites

Beef Empanadas

Italian Pesto or Marinara Meatballs

Mini Quiche

Chef's Pizza Wedges

Raspberry Brie Pastry

Vegetable Spring Roll

Maryland Crab Cake

Mac & Cheese Bites

Scallops with Bacon

Franks in Pastry



Plated Salad

(Select One)

Traditional Caesar Salad

Romaine Lettuce, Herb Garlic Croutons, Reggiano Cheese & Classic Caesar Dressing

Boca Lago Signature Salad

*Crisp Romaine Lettuce, Radicchio, Cucumber, Grape Tomato, Carrot,
Red Onion & Balsamic Vinaigrette*

Entrée Selections

(2 Pre-Determined Choices)

Frenched Chicken Breast

Pan Roasted with Marsala Mushroom Demi-Glace or Lemon Piccata Sauce | \$110

Cedar Plank Salmon Filet

Laced with Grain Mustard & Blossom Honey | \$114

Prime Rib of Beef

Slow Roasted with Au Jus & Horseradish Crème | \$122.00

Chateaubriand of New York Strip

Cooked to your liking & sliced with Merlot Reduction & Roasted Shallots | \$128.00

Seared Filet Mignon Au Poivre

Brandy Peppercorn Cream Sauce | \$129.00

Crispy European Sea Bass Fillet

Pan Seared with Baked Gala Apple, Dried Cherries & Vanilla Bean Beurre Blanc | \$132.00

New Zealand Rack of Lamb

Maple Rosemary Dijon Glaze, Jus Lie & Mint Preserve | \$150.00

Cast Iron Caramelized Veal Chop

Wild Mushroom Sauté, Roasted Tomato & Madeira Sauce | \$165.00



Starch

(Select One)

Yukon Whipped Potato

Roasted Herb Fingerling Potato

Garlic Parmesan Red Bliss Potato

Wild Rice Pilaf

Twice Baked Potato

Vegetable

(Select 1)

Julienne Medley

Braised Asparagus

Mini Baby Carrots

Vegetable Ties

Broccoli Soufflé

Dessert

Boca Lago Custom Wedding Cake



BOCA LAGO COUNTRY CLUB

Wedding Packages

Buffet Dinner

\$114.00++ per person

5 Hour Open Call Bar & Champagne Toast

Full selection of Liquor, Beer, Spirits, Wine, Champagne, Soda, Juice, Coffee & Tea

Cold Display

(Select 2)

Mediterranean Display

Baba Ghanoush, Hummus, Marinated Olives, Tabouleh & Toasted Pita Chips

International Cheese Board

Crisp Red & Green Grapes & Assorted Crackers

Grilled Vegetable Display

Zucchini, Yellow Squash, Eggplant, Carrots, Red Peppers & Marinated Mushrooms

Vegetable Crudite

Assorted Garden Vegetables
Bleu Cheese & Ranch Dressings

Butler Passed Hors d'Oeuvres

(Select 3)

Chicken Pot Stickers
"Kobe" Cheeseburgers
Sesame Chicken Bites
Italian Pestoor
Marinara Meatballs
Chef's Pizza Wedges

Vegetable Spring Roll
Mac & Cheese Bites
Franks in Pastry
Spanikopitas
Tomato & Mozzarella
Skewer Beef

Empanadas
Mini Quiche
Raspberry Brie Pastry
Maryland Crab Cake
Scallops with Bacon

Salad Bar

Baby Greens & Romaine Lettuce, Assorted Toppings
Chef's Specialty Salad, Tomato & Onion Platter
Assorted Dressings & Vinaigrettes



Carving Station
Oven Roasted Turkey Breast
Cranberry Sauce & Pan Gravy
(Chef Attendant \$75)

Hot Silver Chafers
(Select 2)

<i>Bakeda</i>	<i>Veal Marsala</i>
<i>Salmon Florentine</i>	<i>Chicken Parmesan</i>
<i>Grilled Swordfish</i>	<i>Garlic & Dill Coated Tilapia</i>
<i>Maryland Style Crab Cake</i>	<i>Chicken Francaise</i>
<i>Asian Beef Stir Fry</i>	<i>Chicken Scallopini</i>
<i>Grilled Tri Tip Beef</i>	<i>Veal Parmesan</i>

Starch

(Select One)

Yukon Whipped Potato
Roasted Herb Fingerling Potato
Garlic Parmesan Red Bliss Potato
Wild Rice Pilaf
Twice Baked Potato

Vegetable

(Select One)

Julienne Medley
Braised Asparagus
Mini Baby Carrots
Vegetable Ties
Broccoli Soufflé

Dessert

Boca Lago Custom Wedding Cake



BOCA LAGO COUNTRY CLUB

Wedding Packages

Lunch

\$88.00++ per person

4 Hour Open Call Bar & Champagne Toast

Full selection of Liquor, Beer, Spirits, Wine, Champagne, Soda, Juice, Coffee & Tea

Butler Passed Hors d'Oeuvres

(Select 2)

Chicken Pot Stickers	Spanikopitas
"Kobe" Cheeseburgers	Tomato & Mozzarella Skewer
Sesame Chicken Bites	Beef Empanadas
Italian Pesto or Marinara Meatballs	Mini Quiche
Chef's Pizza Wedges	Raspberry Brie Pastry
Vegetable Spring Roll	Maryland Crab Cake
Mac & Cheese Bites	Scallops with Bacon
Franks in Pastry	

Plated Salad

(Select One)

Traditional Caesar Salad

Romaine Lettuce, Herb Garlic Croutons,
Reggiano Cheese & Classic Caesar Dressing

Boca Lago Signature Salad

Crisp Romaine Lettuce, Radicchio, Cucumber, Grape Tomato, Spun Carrot,
Red Onion & Balsamic Vinaigrette



Entrée Selections

(2 Pre-Determined Choices)

Frenched Chicken Breast

Pan Roasted with Marsala Mushroom Demi-Glace or Lemon Piccata Sauce

Cedar Plank Salmon Fillet

Laced with Grain Mustard & Blossom Honey

Prime Rib of Beef

Slow Roasted with Au Jus & Horseradish Crème

Chateaubriand of New York Strip

Cooked to your liking & sliced with Merlot Reduction & Roasted Shallots

Seared Filet Mignon Au Poivre

Brandy Peppercorn Cream Sauce

Crispy European Sea Bass Fillet

Pan Seared with Baked Gala Apple, Dried Cherries & Vanilla Bean Beurre Blanc

New Zealand Rack of Lamb

Maple Rosemary Dijon Glaze, Jus Lie & Mint Preserve

Cast Iron Caramelized Veal Chop

Wild Mushroom Sauté, Roasted Tomato & Madiera Sauce

Starch

(Select One)

Yukon Whipped Potato

Roasted Herb Fingerling Potato

Garlic Parmesan Red Bliss Potato

Wild Rice Pilaf

Twice Baked Potato

Vegetable

(Select One)

Julienne Medley

Braised Asparagus

Mini Baby Carrots

Vegetable Ties

Broccoli Soufflé

Dessert

Boca Lago Custom Wedding Cake



BOCA LAGO COUNTRY CLUB

Wedding Packages

Brunch

\$78.00++ per person

4 Hour Open Call Bar & Champagne Toast

Full selection of Liquor, Beer, Spirits, Wine, Champagne, Soda, Juice, Coffee & Tea

Butler Passed Hors d'Oeuvres

(Select 2)

Chicken Pot Stickers	Spanikopitas
"Kobe" Cheeseburgers	Tomato & Mozzarella Skewer
Sesame Chicken Bites	Beef Empanadas
Italian Pesto or Marinara Meatballs	Mini Quiche
Chef's Pizza Wedge	Raspberry Brie Pastry
Vegetable Spring Roll	Maryland Crab Cake
Mac & Cheese Bites	Scallops with Bacon
Franks in Pastry	

Salad Bar

Baby Greens & Romaine Lettuce Assorted Toppings
Chef's Specialty Salad, Tomato & Onion Platter
Assorted Dressings & Vinaigrettes

Hot Silver Chafers

Cheese Blintzes, Blueberry & Strawberry Sauces, Breakfast Potatoes,
Crisp Bacon & Sausage Links

Breads & Pastries

Assortment of Bagels, Croissants & Pastries
Regular & Low Calorie Cream Cheese & Fruit Preserves

Dessert

Boca Lago Custom Wedding Cake



BOCA LAGO COUNTRY CLUB

Wedding Packages

Custom Package Upgrades

Priced Per Person

*****Ice Carving available upon request... Cost Varies due to selection*****

Sushi Display

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

\$12.00

Italian Antipasto Display

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

\$10.00

Chilled Seafood Display

*Shrimp & Oysters
Cocktail Sauce, Mustard Sauce & Lemon*

\$12.00

Iced Caviar

*Homemade Buckwheat Blinis, Sour Cream, Minced Onion, Egg Whites & Yolks
~Market Price~*

Petite Lobster Roll Display

Tarragon & Lemon Lobster Tail Salad Served in a Toasted Buttery Boston Style Roll

\$11.00

Desserts

Chocolate Dipped Strawberry Display

\$5.00

Sweets Table

Assorted Cakes, Pies, Cookies & Brownies

\$7.00

Ice Cream Bar

Assorted Toppings, Warm Fudge & Caramel

\$6.00



Carving Stations
Priced Per Person

Roasted Turkey Breast
Orange Cranberry Sauce & Pan Gravy
\$5.00

Slow Roasted Prime Rib of Beef
Au Jus & Horseradish Crème
\$10.00

New York Strip
Creamy Horseradish Sauce & Shallot Demi
\$8.00

Standing Steamship of Beef
Jus Lie, Horseradish Crème
\$7.00

“Hebrew National” Corned Beef & Pastrami
Trio of Mustards & Fresh Deli Rye
\$6.00

Cedar Plank Salmon
Laced With Honey & Grain Mustard
\$7.00

New Zealand Rack of Lamb
Dijon Maple Glaze, Lamb Jus Lie & Mint Preserve
\$11.00

Baked Salmon “En Croute”
Spinach, Shallots & Filo Dough Crust
\$9.00

Roasted Pork Tenderloin
Sundried Fruit Compote & Port Wine Reduction
\$6.00



Action Stations

Priced Per Person

~Chef Attendant Fee \$75.00~

Pasta Station

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~

\$7.00

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~

\$7.00

Pad Thai Station

Rice Noodles, Tofu, Ground Peanuts, Bean Sprouts, Scallions, Cooked Egg,

Fish Sauce, Onion, Pepper & Garlic

Chicken or Pork ~ \$7.00 Shrimp or Steak ~ \$10.00

Stir Fry Station

Steamed Jasmine Rice, Fresh Ginger, Garlic & Scallions Assorted Wok Vegetables,

Chef's Asian Stir Fry Sauce

Chicken or Pork ~ \$7.00 Shrimp or Steak ~ \$10.00

Potato Bar

Baked Russets & Sweet Potatoes

Sour Cream, Chives, Broccoli, Cheddar Cheese, Bacon Bits,

Whipped Honey Maple Butter

\$6.00

Petite Quesadilla Station

Flour Tortillas, Assorted Cheeses, Chicken, Sausage,

Steak, Tomato, Peppers, Scallions, Onions, Mushrooms, Roasted Chilies,

Salsa, Pico de Gallo & Sour Cream

\$6.00

Grilled Cheese Station

Breads: White, Wheat, Rye, Sour Dough, Pumpernickel

Cheese: American, Brie, Cheddar, Pepper Jack, Mozzarella, Swiss

Fillings: Turkey Breast, Smoked Ham, Genoa Salami, Tomato,

\$6.00



Open Bar Selections

Open Well Brands

Sobieski Vodka
Gordon's Gin
Cruzan Rum
Arandas
Silver Tequila

Early Times Bourbon
100 Pipers Scotch
Seagrams 7 Whiskey
Canadian Club Whiskey
Seagrams VO

(Per Person)

1 Hour - \$15 · 2 Hour - \$19 · 3 Hour - \$22 · 4 Hour - \$25 · 5 Hour - \$28

Open Call Brands

Absolute Vodka
Tanqueray Gin
Captain Morgan Rum
Malibu Rum
Cruzan Rum

Jose Cuervo Silver Tequila
Jim Beam Bourbon
Dewars Scotch
Jameson Whiskey
(Includes Well Brands)

(Per Person)

1 Hour - \$18 · 2 Hour - \$22 · 3 Hour - \$26 · 4 Hour - \$30 · 5 Hour - \$34

Open Premium Brands

Grey Goose Vodka
Kettle One Vodka
Bombay Sapphire Gin
Jack Daniels Bourbon
Johnny Walker Red

Johnny Walker Black
Crown Royal Whiskey
Bacardi Silver
(Includes Well & Call Brands)

(Per Person)

1 Hour - \$22 · 2 Hour - \$28 · 3 Hour - \$32 · 4 Hour - \$36 · 5 Hour - \$39

Consumption Pricing

Well Brands: \$8.00 per drink
Call Brands: \$9.00 per drink
Premium Brands: \$10.00 per drink
House Wine: \$7.00 per drink
Domestic Beer: \$4.00 per drink
Imported Beer: \$5.00 per drink
Soft Drinks: \$2.00 per drink
Assorted Juices: \$3.00 per drink
Sparkling & Mineral Waters:
\$2.50 per drink
Cordials and Cognacs
starting at \$10.00 per drink

From the Punch Bowl

One-Gallon Approx. 15 - 20 Glasses
Priced Per Gallon
Sparkling Fruit Punch \$45.00
Champagne Punch or Mimosa \$120.00
Tropical Rum Punch \$150.00



BOCA LAGO COUNTRY CLUB

Wedding Packages

Private Function Amenity Fees

Facility Fee • \$500-\$1000
Valet, Ceremony, Reception, Linens, Set up & breakdown, Dance Floor

Uplighting • \$500

White Ceiling Draping • \$750

Special Linens & Overlays • \$17.50 per and above

White Folding Wood Chairs • \$4.25 each

Chiavari Chairs • \$5.00 each

Chiavari Chairs with Chair Covers/Cushions • \$5.50 each

Chef Carver/ Attendant • \$75.00

Portable Bar • \$150.00

Extended Function Time • \$500 per hour

Concierge Services

Place cards • 75¢ each

Balloons • \$1.00 each latex/\$1.25 mylar

Beverage Cart • \$75.00

Additional Staffing • \$25.00 per person, per hour





Infinite View, Infinite Love

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