

the Club at Boca Pointe

# THANK YOU

Congratulations on your recent engagement. Thank you for considering the Club at Boca Pointe for your special event. No matter what your wedding day entails, we ensure every affair is managed with utmost professionalism, attention to detail and care. We gladly collaborate with your personal event planner and day-of coordinator to guarantee your momentous occasion is memorable.

We pride ourselves in offering the very best customer service and work with you on every planning detail for your wedding day. You can count on our event professionals to take care of every detail and coordinate everything for you the day of your wedding. Our staff will take care of all the set-up of your special décor items while you sit back and enjoy the day of your Wedding with friends & family! The Club at Boca Pointe only hosts one wedding a day, so you have the ultimate flexibility in planning the schedule of your big day.

This provides you with the most relaxed experience. We encourage you to let us know if you have any questions or if there is any information, we can provide that would help you plan for your wedding day. We also invite you to visit our social media pages so you can read reviews of past couples and become inspired about how our venue can make your vision come alive. Our Facebook page, Instagram, The Knot and Wedding Wire party slate and married in palm Beach are all great resources. Happy Planning!

I look forward to make your day a memorable one.



FABIENNE BALAN

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# INCLUDED IN YOUR WEDDING DAY

#### Equipment

Banquet Tables Cake Table Gift and Guestbook Table

DJ Table

Favors Table

Memorial Table

Boca Pointe Banquet Chairs

Boca Pointe Choice of Gold or Silver, Charger Plates

Boca Pointe Stage

Dance Floor 20x20, 24X24 or 28X28

Choice of Chiavari Chairs Colors

China, Glassware, Silverware, Flutes, Wines Glasses and Barware

Decor

House Table Linens of White, Black or Ivory
Upgraded Linens (included select packages)
Variety of Colored Napkins (included all packages)
Choice of Glass and Color Chargers (included select packages)
Gold or Silver Table Numbers
Easels to Display Welcome Sign and or Photos



# ADDITIONALS FOR YOUR WEDDING DAY

#### Rehearsal Dinner

Create a Customized Dinner Menu Five to six items from our Ala Carte Menu Choice of House Linens; White, Ivory or Black Food and Beverage minimum of \$1,500 before 7% tax and 22% service fee will be added to the final bill 25 guests minimum



Site Fee (\$1500)

Our site fee includes set up and break down for reception and cocktail hour. Use of the space for your reception needs.

Ceremony (\$1500)

White padded folding chairs

Table for sand or candle ceremony

Podium

AV system with Microphone

25ft feet of white pipe and drape if ceremony is indoor

Golf staging area with water fall view of the of our beautiful course

Infused water station for guests arrival

One Hour of rehearsal included

Coordination of rehearsal with your day of Coordinator

Bridal Suite (\$350)

Access to our suite at 12:00 noon
Room drape in white
Tables and chairs
Clothes Rack
Two full length Mirrors
Steamer
Assorted seasonal fresh fruit platter
Bottled Water, assorted soda, orange juice and two bottles of house Champagne

# HEMINGWAY PACKAGE

Included in Package \$145 Per Person

Four Hours of Call Brands Open Bar
Four Butler-Passed Hors d'oeuvres
Two Displays
One Signature Cocktail
Champagne Toast
Plated Salad Selections
Single or Duo Entrée Selections
Custom Wedding Cake
Choice Of House Linens
Choice of Gold or Silver Charger Plates
Valet included
Complementary Suites

Choice of Chiavari chairs



Passed Hors d'oeuvres (select 4)

Chicken Sate with Thai Dipping Sauce
Sesame Chicken with Teriyaki Dipping Sauce
Coconut Chicken with Apricot Sauce
Kosher Franks in a Blanket with Yellow Mustard Miniature
Coconut Shrimp with Apricot Sauce
Spanakopita
Assorted Miniature Quiche
Miniature Potato Pancakes with Apple Sauce & Sour Cream
Spinach Stuffed Mushrooms
Vegetable Dim Sum with Soy Dipping Sauce
Miniature Vegetable Spring Rolls with Sweet & Sour Sauce

Plated Salad Selections (select 1)

#### **Boca Pointe Mixed Green Salad**

Butter Lettuce Blends, Frissee Tomatoes, Carrots, Cucumbers & Elderberry Vinaigrette Dressing

#### Caesar Salad

Fresh Hearts of Romaine Lettuce, Parmigiano-Reggiano Cheese, Focaccia Croutons & Traditional Caesar Dressing

#### Salad of Field Greens

Baby Field Greens, Citrus Segments, Candied Walnuts, Yellow and Red Tomatoes, Goat Cheese Medallion & Raspberry Vinaigrette Dressing

#### Caprese Salad

Vine Ripe Tomato, Buffalo Mozzarella, Fresh Basil and Sun-Dried Tomato Vinaigrette

# HEMINGWAY PACKAGE

Plated Entree Selections (select 3)

#### Bell & Evan Free Range Chicken 8oz.

Marsala, Piccata, Francaise, Parmesan, Florentine, Lemon Beure Blanc, Creole and Jerk

#### Atlantic Salmon

Maple Ginger Glazed, Champagne Dill Sauce, Tropical Fruit Salsa, and Lemon Garlic Confit

#### Filet Mignon 6oz,

Filet Bordelainese, Au Poi-vre, Cipollini Onion Filet Au Poivre, Beanaire, Garlic Compound Butter or Demi Glace Sliced Filet with Balsamic Cabernet Demi-Glace

Starch (select 1)

Veggies (select 1)

Dessert

Included in Meal

Grilled Asparagus
Roasted Baby carrots
Green Bean in lemon Olive Oil
Wild Rice Pilaf
Idaho Mashed Potatoes
Roasted Potatoes
Garlic Mushroom Risotto

Custom Wedding Cake

Freshly Baked Assorted Rolls & Butter, Regular & Decaffeinated Coffee, Selection of Herbal Teas, Assorted Soft Drinks



# MINZER PACKAGE

### Included in Package \$165 Per Person

Five Hours of Call Brands Open Bar
Five Butler-Passed Hors d'oeuvres
Two Displays
Champagne Toast
Two signature cocktails
Plated Salad Selections
Single or Duo Entrée Selections
Custom wedding Cake
Choice Of House color linens
Choice of glass charger plates
Complementary Hotel Suite
Valet included
Choice of Chiavari Chairs



### Passed Hors d'oeuvres (select 5)

Chicken Sate with Thai Dipping Sauce
Sesame Chicken with Teriyaki Dipping Sauce
Coconut Chicken with Apricot Sauce
Miniature Beef Wellington
Kosher Franks in a Blanket with Yellow Mustard
Miniature Crab Cakes with Remoulade Sauce
Coconut Shrimp with Apricot Sauce
Spanakopita
Assorted Miniature Quiche
Miniature Potato Pancakes with Apple Sauce & Sour Cream
Spinach Stuffed Mushrooms
Vegetable Dim Sum with Soy Dipping Sauce
Miniature Vegetable Spring Rolls with Sweet & Sour Sauce

### Displays (select 3)

#### Imported & Domestic Cheese Display

Served with Fresh Fruit Garnish and Assorted Crackers

#### Vegetable Crudités

Smoked Salmon Canapés

Served with House Made Dressings

#### **Grilled Vegetables**

Served with Assorted Baguette Breads

#### **Bruschetta Display**

Balsamic Marinated Roma Tomatoes, Roasted Garlic, Roasted Eggplant, Torn Basil, Shredded Reggiano Parmesan, Extra Virgin Olive Oil, Aged Balsamic, Olive Oil, Toasted Baguette and Assorted Foccaccia

# MINZER PACKAGE

### Plated Salad Selections (select 1)

#### **Boca Pointe Mixed Green Salad**

Butter Lettuce Blends, Frisse Tomatoes, Carrots, Cucumbers & Elderberry Vinaigrette Dressing

#### Caesar Salad

Fresh Hearts of Romaine Lettuce, Parmigiano-Reggiano Cheese, Focaccia Croutons and Traditional Caesar Dressing

#### Salad of Field Greens

Baby Field Greens, Citrus Segments, Candied Walnuts, Yellow and Red Tomatoes, Goat Cheese Medallion & Raspberry Vinaigrette Dressing

#### Caprice Salad

Vine Ripe Tomato, Buffalo Mozzarella, Fresh Basil and Sun-Dried Tomato Vinaigrette

#### Tomato and Burrata Salad

Heirloom Tomato and Fresh Burrata Mozzarella resting on a bed of Baby Greens topped with Grenadine Onions. Dressed with a Pomegranate Vinaigrette

### Single Entrée Selections (select 3)

#### Bell & Evan Free Range Chicken Breast

Marsala, Piccata, Francaise, Parmesan, Florentine, Lemon Beure Blanc, Creole and Jerk

# Duo Entrée Selections (select 1)

#### Atlantic Salmon

Maple Ginger Glazed, Champagne Dill Sauce, Tropical Fruit Salsa, and Lemon Garlic Confit

#### Filet Mignon 6oz,

Filet Bordelainese, Au Poi-vre, Cipollini Onion Filet Au Poivre, Beanaire, Garlic Compound Butter or Demi Glace Sliced Filet with Balsamic Cabernet Demi-Glace

#### Double Cut Pork Chop

Grilled & Cider Glazed and topped with an Apple Chutney

Choice of Starch (select 1)

Grilled Asparagus Roasted Baby carrots Green Bean in lemon Olive Oil

Choice of Veggie (select 1)

Wild Rice Pilaf Idaho Mashed Potatoes Roasted Potatoes Garlic Mushroom Risotto

Dessert

Custom wedding cake

Included in Meal

Freshly Baked Assorted Rolls & Butter, Regular & Decaffeinated Coffee, Selection of Herbal Teas, Assorted Soft Drinks

# FLAGLER PACKAGE

### Included in Package \$220 Per Person

Five Hour Premium Open Bar
Butler-Passed Hors d'oeuvres
Two Butler Passed Signature Drinks
Red & White Wine Service
Champagne Toast
Three Displays
One Station
Plated Salad Selections
Single or Duo Entrée Selections
Sorbet Selection
Custom wedding Cake
Choice of Linens L 'Amour Color Linens
Choice of glasss Chargers plates
Choice or Chiavari Chairs
Valet Included



### Butler Passed Hors d'oeuvres (select 6)

Chicken Sate with Thai Dipping Sauce
Sesame Chicken with Teriyaki Dipping Sauce
Coconut Chicken with Apricot Sauce
Brochettes of Beef Teriyaki with Teriyaki Dipping Sauce
Miniature Beef Wellington
Kosher Franks in a Blanket with Yellow Mustard Miniature
Crab Cakes with Remoulade Sauce
Coconut Shrimp with sweet Chilli Sauce
Spanakopita
Assorted Miniature Quiche
Miniature Potato Pancakes with Apple Sauce & Sour Cream
Spinach Stuffed Mushrooms
Vegetable Dim Sum with Soy Dipping Sauce
Miniature Vegetable Spring Rolls with Sweet & Sour Sauce

Displays (select 3)

#### Imported & Domestic Cheese Display

Served with Fresh Fruit Garnish and Assorted Crackers

Charred Ahi on Crispy wonton with Wasabi aioli

#### Vegetable Crudités

Smoked Salmon Canapés

Served with House Made Dressings

#### **Grilled Vegetables**

Served with Assorted Focaccia Breads

#### Mediterranean Tapas Display

Assorted Grecian Olives, Roasted Peppers, Hummus, Assorted Hard and Soft Cheeses, Aged Balsamic, Extra Virgin Olive Oils, Toasted Pita Points and Assorted French Breads

# FLAGLER PACKAGE

## Plated Salad Selections (select 1)

#### American Mixed Green Salad

American Lettuce Blends, Tomatoes, Carrots, Cucumbers & Balsamic Vinaigrette

#### Caesar Salad

Fresh Hearts of Romaine Lettuce, Parmigiano-Reggiano Cheese, Focaccia Croutons & Traditional Caesar Dressing

#### Salad of Field Greens

Baby Field Greens, Citrus Segments, Candied Walnuts, Yellow & Red Tomatoes, Goat Cheese Medallion & Raspberry Vinaigrette Dressing

#### Wedge Salad

Iceberg Lettuce, Applewood Smoked Bacon, Sweet Cherry Tomatoes, Crumbled Blue Cheese & Creamy Blue Cheese Dressing

#### Caprice Salad

Beefsteak Tomato, Buffalo Mozzarella, Balsamic Drizzle

### Single Entrée Selections (select 3)

#### Bell & Evan Free Range Chicken 8oz.

Marsala, Piccata, Francaise, Parmesan, Florentine, Lemon Beure Blanc, Creole and Jerk

#### Atlantic Salmon

Maple Ginger Glazed, Champagne Dill Sauce, Tropical Fruit Salsa, and Lemon Garlic Confit

#### Filet Mignon 6oz,

Filet Bordelainese, Au Poi-vre, Cipollini Onion Filet Au Poivre, Beanaire, Garlic Compound Butter or Demi Glace Sliced Filet with Balsamic Cabernet Demi-Glace

#### Double Cut Pork Chop

Grilled & Cider Glazed and topped with an Apple Chutney

Choice of Starch (select 1)

Choice of Vegetables (select 1)

Dessert

Included in Meal

Grilled Asparagus
Roasted Baby carrots
Green Bean in lemon Olive Oil
Wild Rice Pilaf
Idaho Mashed Potatoes
Roasted Potatoes
Garlic Mushroom Risotto

Custom Weddding cake



Freshly Baked Assorted Rolls & Butter, Regular & Decaffeinated Coffee, Selection of Herbal Teas, Assorted Soft Drinks

# FLAGLER PACKAGE

Stations\* (select 1)

#### Pasta Station

Penne and Cheese Tortellini Pastas tossed in Pesto, Alfredo and Pomodoro Sauces

#### **Braised Short Rib Bar**

Cubed Short Rib with Red Wine Sauce over Puree Buttermilk Potatoes. Sour Cream and Applewood Smoked Bacon and Green Onions. Served in Martini glasses

#### **Asian Inspired Station**

Snow Peas, Carrots, Bean Sprouts, Mini Corn and Broccoli Choice of One: Shrimp, Chicken or Beef Choice of Steamed Rice or Noodle

#### Taco Station with Beef and Chicken

Hard Shell Taco & Warmed Soft Flour Tortilla, Red and Green Peppers, Onions, Guacamole, Salsa, Sour Cream and Shredded Cheese

Sorbet (Select 1)

Mango, Lemon, Raspberry



# ENHANCE YOUR MENUS

#### Displays

#### Imported & Domestic Cheese Display

Served with Fresh Berries, Grapes, Garnish and Assorted Crackers

#### Vegetable Crudités

Served with House Made Dressings

#### **Grilled Vegetables**

Served with Assorted Baguette Breads

#### Bruschetta Display

Balsamic Marinated Roma Tomatoes, Roasted Garlic, Roasted Eggplant, Torn Basil, Shredded Reggiano Parmesan, Extra Virgin Olive Oil, Aged Balsamic, Olive Oil, Toasted Baguette and Assorted Focaccia

#### Charcuterie Display (\$15 per person)

Hard Salami, Coppa, Sopressata Provolone, Parmesan Crisps, Assorted Breads and Bread Sticks, Fresh Buffalo Mozzarella, Roasted Peppers, Grilled Vegetables, Kalamata Olives, Aged Balsamic and Extra Virgin Olive Oil

#### Sushi Display \$26

Orange Dragon Rolls, Crunchy Rolls, California Rolls, Spicy Tuna and Crispy Salmon Rolls. Served with Pickled Ginger, Wasabi, Soy Sauce and Spicy Mayo



# ENHANCE YOUR MENUS

### Stations \*\$150 Chef Fee Per Station

#### Pasta Station \$14

Penne and Cheese Tortellini Pastas tossed in Pesto, Alfredo and Pomodoro Sauces

#### Braised Short Rib Bar \$24

Cubed Short Rib with Red Wine Sauce over Puree Buttermilk Potatoes. Sour Cream and Applewood Smoked Bacon and Green Onions. Served in Martini glasses

#### Asian Inspired Station \$22

Snow Peas, Carrots, Bean Sprouts, Mini Corn and Broccoli Choice of One: Shrimp, Chicken or Beef Choice of Steamed Rice or Noodle

#### Taco Station with Beef and Chicken \$18

Hard Shell Taco & Warmed Soft Flour Tortilla, Red and Green Peppers, Onions, Guacamole, Salsa, Sour Cream and Shredded Cheese

#### Turkey Carving Station \$16

Served with Turkey Gravy, Cranberry and Assorted Rolls

#### Honey Baked Ham Carving Station (\$14 additional per person)

Served with Dark Cherry Sauce, Imported Mustard and Assorted Rolls

#### Salmon Carving Station \$22

Scottish Salmon served with Champagne Dill Sauce

#### Carved Roasted New York Strip Station (\$25 additional per person)

Served with Balsamic Bordelaise and Béarnaise Sauces, Creamy Horseradish, Horseradish and Assorted Rolls

#### Roasted Black Grouper Carving Station (\$29 additional per person)

Black Grouper, Spinach, Olives and Feta Cheese in Phyllo Dough and served with Tomato Coulis

#### Carved Prime Rib of Beef Station (\$24 additional per person)

Served with Natural Au Jus, Creamy Horseradish, Horseradish and Assorted Rolls

#### Roasted Tenderloin of Beef Carving Station (\$32 additional per person)

Served with Balsamic Bordelaise and Béarnaise Sauces, Creamy Horseradish, Horseradish and Assorted Rolls

# PALM BEACH PACKAGE

#### Included in Package \$185 Per Person

Four Hour of Call Brands Open Bar
Five Butler-Passed Hors d'oeuvres
Two displays
Champagne Toast
One signature Drink
Plated Salad Selections of Salad
Choice of Vegetable AND starch
Three Stations
Custom wedding Cake
Choice of House Linens
Choice of Charger plates
Complementary Hotel Suites
Choice of Chiavari Chairs
Valet included



## Butler Passed Hors d'oeuvres (select 5)

Chicken Sate with Thai Dipping Sauce
Sesame Chicken with Teriyaki Dipping Sauce Coconut
Chicken with Apricot Sauce
Brochettes of Beef Teriyaki with Teriyaki Dipping Sauce
Miniature Beef Wellington
Kosher Franks in a Blanket with Yellow Mustard
Miniature Potato Pancakes with Apple Sauce & Sour Cream
Spinach Stuffed Mushrooms
Vegetable Dim Sum with Soy Dipping Sauce
Miniature Vegetable Spring Rolls with Sweet & Sour Sauce
Miniature Crab Cakes with Remoulade Sauce
Coconut Shrimp with Apricot Sauce
Spanakopita
Assorted Miniature Quiche
Artichoke Hearts stuffed with Goat Cheese

## Displays (select 2)

#### Imported & Domestic Cheese Display

Served with Fresh Fruit Garnish and Assorted Crackers

#### Vegetable Crudités

Served with House Made Dressings

#### **Grilled Vegetables**

Served with Assorted Focaccia Breads

# PALM BEACH PACKAGE

# Display Salad Selections (Select 1)

#### **Boca Pointe Mixed Green Salad**

Butter Lettuce Blends, Frisse Tomatoes, Carrots, Cucumbers & Elderberry Vinaigrette Dressing

#### Caesar Salad

Fresh Hearts of Romaine Lettuce, Parmigiano-Reggiano Cheese, Focaccia Croutons and Traditional Caesar Dressing

#### Salad of Field Greens

Baby Field Greens, Citrus Segments, Candied Walnuts, Yellow and Red Tomatoes, Goat Cheese Medallion & Raspberry Vinaigrette Dressing

#### Caprese Salad

Vine Ripe Tomato, Buffalo Mozzarella, Fresh Basil and Sun-Dried Tomato Vinaigrette

#### Tomato and Burrata Salad

Heirloom Tomato and Fresh Burrata Mozzarella, resting on a bed of Baby Greens topped with Grenadine Onions Dressed with a Pomegranate Vinaigrette

## Vegetable & Starch Selections (select 2)

Vegetable Medley Green Beans Amandine Roasted Baby Carrot Grilled Vegetables Roated Potatoes Wild Rice Pilaf Idaho Mashed Potatoes



#### Included in Meal

Freshly Baked Assorted Rolls & Butter, Regular & Decaffeinated Coffee, Selection of Herbal Teas, Assorted Soft Drinks

### Stations\* (select 3)

#### Pasta Station

Penne and Cheese Tortellini Pastas tossed in Pesto, Alfredo and Pomodoro Sauces

#### **Braised Short Rib Bar**

Cubed Short Rib with Red Wine Sauce over Puree Buttermilk Potatoes. Sour Cream and Applewood Smoked Bacon and Green Onions. Served in Martini glasses

#### **Asian Inspired Station**

Snow Peas, Carrots, Bean Sprouts, Mini Corn and Broccoli Choice of One: Shrimp, Chicken or Beef Choice of Steamed Rice or Noodle

#### Taco Station with Beef and Chicken

Hard Shell Taco & Warmed Soft Flour Tortilla, Red and Green Peppers, Onions, Guacamole, Salsa, Sour Cream and Shredded Cheese

#### Dessert

Custom wedding cake

# ENHANCE YOUR ENTREES

Beef Tenderloin and Grab Cake (\$15 additional per person)

Balsamic Bordelaise or Cabernet Demi-Glace

Felit and Jumbo Prawns (\$13 additional per person)

Scampi Style or Romesco Sauce

Chilean Sea Bass (MP)

Miso Marinated or Cherry Tomato Vinaigrette

Sliced Roasted Beef Tenderloin & Crab Cake (\$15 additional per person)

Chicken & Sea Bass (MP)

Veal Chop 14 oz. (\$15 additional per person) Hand Selected veal chop Grilled & Cider Molases Glazed

Roasted Beef Tenderloin & Sea Bass (MP additional per person)

Roasted Beef Tenderloin & Lobster Tail (MP additional per person)

