



BOCA COUNTRY CLUB

# WEDDING CATERING MENU



# Signature Wedding Packages

The Boca Country Club offers a distinctive reception venue within a private club setting.  
With expansive views of the lake and the 18th island green,  
the Club features a grand entrance with cascading waterfalls and a floral terrace.

## Our Signature Wedding Packages Include:

Five Hour Open Bar

Champagne Toast

Plated Dinner Service

Traditional Wedding Cake Prepared by our Acclaimed Pastry Chef

Chiavari Chairs with Coordinating Cushions

Floor Length Linens and Napkins

Floral Centerpieces and Votive Candles

Framed Table Numbers and Ambient Lighting

Complimentary Bridal Party Suite at the Country Club, with Champagne and Lite Bites  
Complimentary Room Night at the Boca Raton Resort & Club (for the evening of the wedding)  
Valet Parking Service for all Guests

Ceremony Fee: \$1000

Includes, Indoor and Outdoor Locations  
Set-up and Teardown of White Folding Chairs  
Complimentary Rehearsal for Ceremony

We look forward to the opportunity to work with you to create a memorable celebration!  
Rehearsal Dinner options available, please inquire.



BOCA COUNTRY CLUB

# Romance Package

Five Hour Open Bar Featuring Club Brand Liquors, Domestic and Imported Beers, Vista Point Red and White Wine, Soft Drinks, Still and Sparkling Waters and Juices

## COCKTAIL RECEPTION

Selection of Four Butler Passed Hors d'Oeuvres

### Artisan Cheese Display

Fresh Seasonal Fruits, Dried Fruits and Preserves, Sliced French Baguette and English Crackers

## DINNER SERVICE

### Salad Course

(Please Select One)

Citrus Salad Frisee and Lollo Rosso  
Vine-Ripened Tomatoes, Cucumbers, Mandarin Oranges,  
Crumbled Feta and Citrus Vinaigrette

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Spinach Salad  
Jubilee Tomatoes, Pickled Red Onion, Turtle Creek Goat  
Cheese, Toasted Almonds,  
Sun-Dried Cranberries, Aged Sherry Vinaigrette

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Club House Chopped Salad  
Crisp Greens, Tomatoes, Cucumbers, Scallions,  
Artichokes, Black Peppercorn Dressing,  
Artisan Rolls and Creamery Butter

### Main Entrée

(Please Select One)

Herb and Cider Roasted Chicken Breast, Apple Thyme  
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Tuscan Brick Pressed Chicken, Olive Oil and Rosemary  
Natural Pan Jus

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Basil Brushed Sterling Salmon, Teardrop Tomato Butter

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Pan-Seared Mahi-Mahi, Lemon Citrus Beurre Blanc

*Special Dietary Entrées Available Upon Request*

### Accompaniments

(Please Select One)

Oven Roasted Yukon Gold Potatoes  
Garlic Whipped Potatoes  
Au Gratin Potatoes  
Smashed Vanilla Rum Sweet Potatoes  
Jasmine Rice, Toasted Pine Nuts and Chives

*All Entrées Include Chef's Selection of Vegetables*

### Dessert

Traditional Wedding Cake  
*Prepared by our acclaimed Pastry Chef*  
Freshly Brewed Coffee and Select Teas

**\$135++ per person**

A minimum attendance of 25 guests is required. A service charge of 24% and sales tax of 7% will be added to the total food and beverage costs.

Boca Country Club | 17751 Boca Club Boulevard | Boca Raton, Florida 33487  
561.447.3863 | thebocacountryclub.com

# Elegance Package

Five Hour Open Bar Featuring Premium Brand Liquors, Domestic and Imported Beers, Canyon Road Red and White Wine, Soft Drinks, Still and Sparkling Waters and Juices  
Tableside Wine Service with Dinner

## COCKTAIL RECEPTION

Selection of Five Butler Passed Hors d'Oeuvres

### Antipasto Display

Selection of Italian Meats and Cheeses, Cracked Olives, Roasted Peppers  
Tomato Bruschetta, Marinated Artichokes, Crusty Italian Breads, Crostini and Grissini

## DINNER SERVICE

### Salad Course

(Please Select One)

Fingers of Romaine Lettuce, Warm Parmesan Tuille Crisp,  
Cracked Kampong Black Pepper Caesar Dressing

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Caprese Salad, Heirloom Tomatoes, Sliced Mozzarella,  
Snipped Basil, Arugula, Lucini Olive Oil  
& Aged Balsamic Vinaigrette

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Baby Wedge, Baby Iceberg Lettuce, Bacon, Tomato,  
Crumbled Blue Cheese, Buttermilk Ranch Dressing

Artisan Rolls and Creamery Butter

### Intermezzo

Limoncello or Raspberry Sorbet

### Accompaniments

(Please Select One)

Oven Roasted Yukon Gold Potatoes

Garlic Whipped Potatoes

Au Gratin Potatoes

Smashed Vanilla Rum Sweet Potatoes

Jasmine Rice, Toasted Pine Nuts and Chives

All Entrées Include Chef's Selection of Vegetables

### Main Entrée

(Please Select One)

Barrel Cut Filet Mignon, Pepper Scented Port Wine Sauce

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"Brasserie" Spring Chicken Breast, Red Wine Reduction

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Pan-Florida Snapper, Orange-Mango Butter

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Herb Crusted Petite Filet Mignon, Merlot Reduction &  
Pan-Seared Salmon, Thyme-Citrus Sauce

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Petite Filet Mignon, Barolo Sauce &  
Lemon Butter Basted Shrimp

*Special Dietary Entrées Available Upon Request*

### Dessert Table

Florida Key Lime Pie, New York Style Cheesecake,

Apple Tart, Belgian Chocolate Marquise,

Assortment of Individual Miniature Pastries,

Sliced Fresh Fruit & Berries

&

Signature Wedding Cake

*Prepared by our acclaimed Pastry Chef*

Freshly Brewed Coffee and Select Teas

**\$175++ per person**

A minimum attendance of 25 guests is required. A service charge of 24% and sales tax of 7% will be added to the total food and beverage costs.

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# Grand Celebration

Five Hour Open Bar Featuring Premium Brand Liquors, Domestic and Imported Beers,  
Canyon Road Red, and White Wine, Soft Drinks, Still and Sparkling Waters, Juices  
Tablesides Wine Service with Dinner

## COCKTAIL RECEPTION

Selection of Five Butler Passed Hors d'Oeuvres

## DINNER STATIONS FEATURING

### Cold Water Shrimp Cocktail

Horseradish Cocktail Sauce, Oyster Crackers, Citrus Sections

### Mezzaluna

Our Chef Garde Manger will create the following salads for your guests

**Caesar Salad** - Reggiano Cheese, Stone Baked Croutons and Cracked Black Pepper

**Caprese** - Fresh Mozzarella, Heirloom Tomatoes, Hand Pick Basil

**Baby Wedge** - Bibb Lettuce, Tomatoes, Crumbled Blue Cheese, Crispy Bacon, Buttermilk Ranch Dressing

### Carving Station

"Piedmontese" Beef Bistecca, Roasted Garlic,  
Tender Mushrooms, Port Wine Reduction

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Tuscan Brick Pressed Chicken, Marinated with  
Olive Oil and Rosemary, Natural Pan Jus

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Cedar Plank Salmon, Citrus Maple &  
Pommery Mustard Glaze

### Whipped Potatoes Martini

Cheddar Cheese,  
Sour Cream, Chives & Bacon

Farm Fresh Beans, Caramelized Onions

Stone Ground Loaves, Soft Rolls, Breadsticks  
Extra Virgin Olive Oil

### Italian Pasta Station

Selection of Cheese Filled Agnolotti and  
Chiocciolo Pasta Tossed to Order  
Spinach, Tomato, Mushroom, Red Pepper,  
Shredded Parmesan Cheese  
Genovese, Pesto and Alfredo Sauces

### Sweet Shooters and Bites

Chocolate, Key Lime, Cheesecake,  
Apple Pie and Berry Crumble  
Assortment of Individual Miniature Pastries  
Sliced Fresh Fruit & Berries  
&

Signature Wedding Cake  
*Prepared by our acclaimed Pastry Chef*  
Freshly Brewed Coffee and Select Teas

*Chef Attendants Required at \$150 each*

\$200++ per person

# Butler Passed & Displays

## Cold Hors d'Oeuvres

Smoked Salmon Rosette,  
Caper Cream Cheese on Black Bread  
Prosciutto Wrapped Melon  
Sliced Tenderloin on Baguette, Pommery Mustard  
Seared Pepper Crusted Ahi Tuna on Cucumber  
Aged Brie Cheese, Strawberry Basil Fresca Tuscan Vegetable  
Spiedini Skewered with Fresh Mozzarella,  
Roasted Pepper, and Tortellini

## Hot Hors d'Oeuvres

Vegetable Spring Rolls, Dragon Sauce  
Spinach and Feta in Phyllo Dough  
Sesame Crusted Chicken, Apricot Sauce  
Steamed Chicken Dim Sum, Soy Sauce  
Wild Raspberry Brie in Phyllo Purse  
Miniature Beef Wellington  
Potato Pancakes, Sour Cream  
Scallops Wrapped in Bacon

*Additional hors d'Oeuvres may be selected \$6 per piece*

## PREMIUM HORS D'OEUVRES

Chilled Shrimp Cocktail, Brandied Cocktail Sauce | \$8 per piece  
Miniature Maryland Crab Cakes, Old Bay-Red Pepper Aioli | \$8 per piece  
Petite Lamb Chops, Dijon Mustard Sauce | \$9 per piece

## RECEPTION DISPLAYS

Mediterranean Display, Vegetable Crudit , Lemon Hummus, Baba Ghanoush, Cracked Olives and Soft Pita  
\$10 per person

Warm California Spinach & Artichoke Dip, Fresh Tortilla Chips and Soft Pita  
\$10 per person

Imported and Domestic Artisan Cheese Display Fresh Seasonal Berries,  
Sliced French Baguette and English Crackers  
\$12 per person

Selection of Italian Meats and Cheeses,  
Cracked Olives, Roasted Peppers,  
Tomato Bruschetta, Marinated Artichokes,  
Crusty Italian Breads, Crostini and Grissini  
\$14 per person

Japanese Sushi Boat Variety of Rolled Maki Sushi,  
Soy Sauce, Wasabi, Pickled Ginger Chopsticks,  
(Based on Three Pieces Per Person)  
\$14 per person

Smoked Salmon Display  
Capers, Chopped Egg, Onion, Tomato Flat Bread and Bagel Chips  
\$15 per person

# Reception Stations

## Spanish Tapas

Chorizo Sausage, Roasted Peppers and Almonds, Grilled Asparagus,  
Mandarin Oranges, Marinated Artichokes, Nicoise Olives,  
Mediterranean Lemon Hummus,  
Tomato Bruschetta Cracker Flats and Artisan Breads

\$14 per person

## Chinese Dim Sum Bar

(Selection of Three)

Shrimp Ha Gow, Vegetable Egg Roll, Chicken Shau-Mai, Beef Satay,  
Pork Pot Sticker, Vegetable Pot Sticker, Vegetable Spring Roll,  
All Dim Sum served with Soy & Dragon Sauce  
In Bamboo Baskets with Chopsticks

\$16 per person

*Chef Attendant Required at \$150 each*

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## ACTION AND CARVING STATIONS

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### Mac & All That Cheese Station

White Cheddar, Mascarpone Cheese and White Truffle Crunch,  
Florida Rock Shrimp, White Cheddar, Sweet Pea and Basil,  
Fresh Asparagus, Wild Mushroom, Roasted Tomatoes, White Cheddar

\$16 per person

### Oven Brownd Tuscan Turkey Breast

Thyme and White Balsamic Marinated Breast, Shallot Chianti Sauce

\$16 per person

### Five Pepper Beef Tenderloin, Port Wine Glaze

Assorted Miniature Rolls

\$20 per person

*Chef Attendant Required at \$150 each*

*All Reception Displays and Stations are price for one hour.  
Additional hours will be quoted and charged accordingly.*

# Final Touches

## Sweet Endings

Florida Key Lime Pie, New York Style Cheesecake, Apple Tart, Belgian Chocolate Marquise  
Assortment of Individual Miniature Pastries, Sliced Fresh Fruit & Berries

\$16 per person

## Chocolate Fondue

Warm Belgian Milk Chocolate, Sliced Bananas, Fresh Strawberries, Pretzels, Marshmallows  
Vanilla Pound Cake, Oreo Cookies, and Fresh Whipped Cream  
Ask your Catering Manager to upgrade to a Chocolate Fountain

\$14 per person

## Serendipity Sundae Station

Vanilla Bean, Double Chocolate, and Strawberry Ice Cream  
Caramel, Chocolate and Marshmallow Toppings, Oreo Cookies, M&M's, Whipped Cream & Assorted Sprinkles  
Famous Frozen Hot Chocolate

\$16 per person

## Sweet Shooters

Our Pastry Chef's Shooters Creations  
Chocolate, Key Lime, Cheesecake, Apple Pie and Berry Crumble

\$7 each

## Lollipops & Sticks

Brownie Popsicles, Rice Krispy Treats, Chocolate Dipped Strawberries

\$7 each

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## COFFEE CART

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Offer your guests a delicious espresso, cappuccino or latte  
Served by Our Professional Baristas and Espresso cart

\$12 per person



# Savory Endings

All American Sliders, Aged Cheddar

\$8 each

Honey-Ancho Chicken, Cool Ranch Mayo

\$8 each

Philly Cheese Steak, Sautéed Mushrooms

\$8 each

Mini Pub Dogs, Sauerkraut & Spicy Mustard

\$8 each

Havarti Dill Grilled Cheese

\$7 each

Wisconsin Cheddar Grilled Cheese

\$7 each

Boneless Popcorn Chicken Served in Bamboo Cones

\$8 each

Truffle and Sea Salt Wedge Cut Fries

Served in Bamboo Cones with Dips, Squeezers and Shakers

\$7 each

Southwest Breakfast Wraps

Scrambled Eggs, Sausage and Monterey Jack Cheese

\$8 each

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# Wedding Cake Selections

## FLAVORS

(Please Select One)

Rich Chocolate, Traditional White, Yellow Cake, Marble Cake  
Lemon Cake, Carrot Cake, Red Velvet Cake, Key Lime Cake

## FILLINGS

(Please Select One)

White Chocolate Mousse, Dark Chocolate Mousse, Cream Cheese Filling, Cannoli Filling  
Coconut Cream Pastry Cream, Coffee Mousseline, Orange and Grand Marnier Mousseline

## FRUIT FILLINGS AND SYRUPS

(Please Select One)

Strawberry, Raspberry, and Black Berry Fillings, Chambord, Grand Marnier  
Rum, Strawberry, Coffee, Mint, Citrus, Mint Syrups, Non-Alcoholic Syrup

## BUTTER CREAM ICINGS

(Please Select One)

Vanilla, Peppermint, Pastel Lavender, Ivory, Rose

### Size

20-100 Guests Three Tiers

100-150 Guests Four Tiers

150-200 Guests Five Tiers

200+ Guests Six Tiers

Top tier is designed to be saved for the Bride and Groom's one-year anniversary

## UPGRADES

Classic Rolled Fondant \$5 per person

Additional charges may be added according to the degree of art work and design.

Pastillage flowers vary in price according to style, quality and color of desired finish.

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### Outside Cakes and Desserts

A cake cutting fee will apply at \$5 per person will apply.

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## FOR YOUR INFORMATION

**Food and Beverage Service:** The sale and service of alcoholic beverages is regulated by the Florida State Liquor Commission. The Boca Country Club is responsible for the administration of these regulations. It is Club policy, therefore, that liquor cannot be brought onto the property from outside sources. Additionally, the Club does not allow food to be brought onto the property, whether purchased or catered from outside sources.

**Meal Guarantees:** A meal guarantee is required 5 working days in advance. The Club is pleased to set 3% over the guarantee for functions. If a meal guarantee is not given at this time, the Club will set backed on the last available written estimate. If attendance falls below the guarantee in either case, the host is responsible for the number guaranteed.

**Menu Selection:** To assure that your menu selections can be made available, please submit them at least two weeks in advance. Custom menus should be discussed directly with your catering manager.

**Audio/Visual Requests:** Our highly trained Audio/Visual staff can provide you with the latest in technical equipment along with superb advice. Rates and information are available upon request.

**Credit Arrangement:** In order to obtain billing privileges, credit information must be provided upon signing of the contract. Please contact your Catering Manager for more information.

**Banquet Checks:** The function sponsor or authorized representative agrees that by signing the guest check for services rendered at the end of a function, there is not dispute over such services and the sponsor is solely responsible for the payment of the total amount due.

**Decorations, Music, and Entertainment:** Flowers, décor, specialty linens, and entertainment can be ordered with your Catering Manager, or directly with our in-house décor and floral company, Boca by Design. Ice Sculptures can be provided at an additional charge.

**Service Charges:** A mandatory 24% service charge will be added to your bill in addition to applicable or local taxes. Fourteen and a half percent of the service charge will be distributed to the banquet service staff assigned to the event. Our banquet service staff are commissioned employees and their compensation is derived from the hourly rate of pay and the distribution of the service charge. A tip or gratuity is not included in the service charge.

**Food and Beverage Minimum:** Food and Beverage minimums will apply for all meal periods. Charges will be exclusive of service charges and taxes. Should the client's food and beverage revenue fall below this amount, the Group shall be liable for the difference between the minimum food and beverage revenue and the actualized food and beverage revenue.

Room Rental Charge: Function space charges are required at \$450.

**Ceremony Fee:** \$1000 will apply to all ceremonies held at the club. This charge will include; white folding chairs, set-up, ceremony rehearsal the night before the wedding, time-line completion, and coordination of wedding.

**Labor Charges:** \$250 Labor Charge is applicable for groups of 25 guess or less. Bartenders-Are available at a charge of \$150 for the first three hours and \$50 per hour thereafter. For each \$500 in revenue, we will be pleased to waive the charge for one bartender.

**Bartenders:** are required and charged for unless otherwise stated. Host/Hostess, Coatroom Attendant, and Restroom Attendant – Are available at \$50 per hour, with a 4-hour minimum.

**Damages:** The client agrees to be responsible for any damages incurred to the premises or any other area of the Club by the host, their guests, independent contractors, or other agents that are under the control of the client. Please refer to the Sales or Vendor Agreements for further details.

**Special Arrangements:** Hosted valet parking packages can be arranged. Please discuss arrangements with your Catering Manager. Complimentary self-parking is available.