

BOCA'S EVENT DESTINATION

CONVENIENTLY LOCATED AT GLADES ROAD AND I-95 IN BOCA RATON, FLORIDA



BOCA'S EVENT DESTINATION!

WHETHER IT'S A LITTLE GLITZ & GLAM OR WARM & COZY - BOGART'S IS BOCA'S EVENT DESTINATION. INTIMATE OR GRAND, NO MATTER THE OCCASION, BOGART'S HAS SOMETHING FOR EVERYONE!



AT BOGART'S, "DINNER & A MOVIE" ISN'T JUST FOR COUPLES. LARGE GROUPS ENJOY PREMIER LEVEL AUDITORIUMS, EXPERTLY PREPARED FOOD, AND PROFESSIONALLY COORDINATED EVENTS.

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561.395.7682 MEETINGS AND EVENTS DEPARTMENT BOGARTSOFBOCA.COM

DELICIOUS

DRINKS



WITH FOUR WARM, UPSCALE, AND MODERN PRIVATE EVENT SPACES, BOGART'S OFFERS THE PERFECT SETTING FOR YOUR NEXT EVENT.

CUSTOMIZING YOUR EVENT IS MADE EASY BY OUR PROFESSIONAL EVENT TEAM. OUR ATTENTION TO DETAIL, EVERY STEP OF THE WAY, ALLOWS YOU TO BE A GUEST AT YOUR OWN EVENT.

THE PERFECT PLAN.



BOGART'S COCKTAIL MENU

SFOR THE TABLE

(\$5 PER TABLE)

GOURMET POPCORN SPICED NUTS HOUSECURED OLIVES HOUSEMADE FLATBREAD CHIPS AND SALSA

HOUSEMADE ROOT VEGETABLE CHIPS

STOAST POINTS S

(\$5 PER PERSON, CHOOSE TWO) * ADDITIONAL CHARGE MAY APPLY

 SMOKED SALMON, DILL CREME FRAICHE*
 OLIVE TAPENADE
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 GOURMET CHEESE SPREAD
 TOMATO BASIL BRUSCHETTA
 FILET MIGNON, CREAMY HORSERADISH*

 CARAMELIZED PUMPKIN, MISO JAM, GOAT CHEESE
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CARAMELIZED SQUASH CHILI CRAB, SPICY CUCUMBER, CORIANDER* HOUSEMADE PATE MUSHROOM DUXELLE AVOCADO HUMMUS BASIL PESTO, PARMESAN

CARVING STATIONS (MARKET PRICE)

HONEY-GLAZED SPIRAL CUT HAM WHOLE SCOTTISH SALMON OVEN-ROASTED TURKEY WITH CRANBERRY RELISH PRIME RIB OF BEEF WITH NATURAL AU JUS FILET MIGNON WITH BÉARNAISE SAUCE CHEF FEE \$100 (PER CHEF)

SCOLD HORS D'OEUVRES

BEET AND GOAT CHEESE SPOON BALSAMIC DRIZZLE

CAPRESE SKEWERS FRESH MOZZARELLA, GRAPE TOMATOES, BASIL, BALSAMIC GLAZE

TUNA TARTARE SWEET SOY MARINADE

SMOKED SALMON* CUCUMBER, CRÈME FRAICHE

SHRIMP COCKTAIL* TEQUILA COCKTAIL SAUCE

DEVILED EGGS

SAVORY CANNOLI

HOUSEMADE CEVICHE FRESH LIME, BELL PEPPERS, AVOCADO, CITRUS SEGMENTS, CILANTRO

WASABI CRUSTED TUNA SLICES (ADD \$2)* SASHIMI-STYLE WITH GINGER AND PLUM SAUCES

ASSORTED SLIDERS

BLACK ANGUS PORTOBELLO PULLED PORK CHICKEN AND SPINACH BRAISED SHORT RIB CRAB CAKE*

♦ HOT HORS D'OEUVRES

PEPPER SHOOTERS ITALIAN SAUSAGE, MOZZARELLA

MINI CHICKEN SPRING ROLLS SWEET CHILI DIPPING SAUCE

PORTOBELLO STEAK FRIES BALSAMIC AIOLI

VEGETABLE DUMPLINGS SWEET CHILI OR SPICY MUSTARD DIPPING SAUCES

MEDITERRANEAN CHICKEN SKEWERS TZATZIKI SAUCE

PIGS IN A BLANKET ALL BEEF HOT DOGS, GOLDEN PUFF PASTRY, YELLOW MUSTARD

MINI BOGART'S MEATBALLS SAN MARZANO TOMATO SAUCE, RICOTTA CHEESE

MINI CRAB CAKES* LUMP CRAB, TARTAR SAUCE

PORK POTSTICKERS SWEET AND SOUR DIPPING SAUCE

ASSORTED KEBABS BEEF, CHICKEN, VEGETABLE WITH ASSORTED DIPPING GLAZES

TEMPURA SHRIMP* SWEET CHILI DIPPING SAUCE

\$10 PER PERSON, THREE CHOICES; \$15 PER PERSON, FIVE CHOICES; \$20 PER PERSON, SEVEN CHOICES; *ADDITIONAL CHARGE MAY APPLY.



SUSHI DISPLAY \$400 (100 PIECES)

AN ASSORTMENT OF ROLLS AND SUSHI, SERVED IN A TRADITIONAL WOODEN BOAT WITH WASABI, PICKLED GINGER AND SOY SAUCE

MARKET DISPLAY \$150

THE SEASON'S FINEST SLICED FRUITS, CHEESES AND VEGETABLES SERVED WITH CRACKERS AND CONDIMENTS

GARDEN GATHERING \$125

A MEDLEY OF FRESH, SEASONAL VEGETABLES SERVED WITH GREEN GODDESS, CHIPOTLE RANCH AND BLEU CHEESE DRESSINGS

ANTIPASTO BOARD \$200

FRESH MOZZARELLA, MARINATED ARTICHOKES, PICKLED CAULIFLOWER, ASSORTED OLIVES, GRILLED EGGPLANT, MARINATED GRILLED ZUCCHINI, MARINATED VINE RIPE TOMATOES AND ONIONS, ROASTED PEPPERS AND CROSTINI

GOURMET CHEESE DISPLAY \$225

AN ASSORTMENT OF DOMESTIC AND INTERNATIONAL CHEESES SERVED WITH TOAST POINTS, CRACKERS AND ACCOMPANIMENTS

FRESH FRUIT DISPLAY \$125

A SELECTION OF THE SEASON'S FRESHEST FRUITS INCLUDING MELONS, BERRIES AND GRAPES

CHARCUTERIE DISPLAY \$275

AN ASSORTMENT OF IMPORTED CURED MEATS AND SAUSAGES SERVED WITH TRADITIONAL CONDIMENTS AND CRUSTY BAGUETTES

THE ULTIMATE \$400

AN ASSORTMENT OF IMPORTED CURED MEATS, DOMESTIC AND INTERNATIONAL CHEESES, FRESH SEASONAL VEGETABLES, SERVED WITH CRACKERS AND ACCOMPANIMENTS

PASTA BAR \$325

(CHOICE OF TWO) CREAMY HOMEMADE MACARONI AND THREE CHEESE, DECADENT PENNE ALA VODKA, RIGATONI MARINARA WITH FRESH MOZZARELLA AND BASIL PESTO, TORTELLINI ALFREDO WITH FRESH PEAS AND VINE RIPE DICED TOMATOES

SLIDER BAR \$375

CHOICE OF TWO: BLACK ANGUS SLIDERS, CHICKEN AND SPINACH, HOUSE SMOKED BRISKET, AND PORTOBELLO SLIDERS SERVED WITH MINI CHALLAH BUNS AND ALL THE FIXIN'S!

SALAD BAR \$180

CHOPPED ROMAINE AND CABBAGE, DICED CARROTS, DICED TOMATOES, DICED CUCUMBERS, GARBANZO BEANS, RANCH AND BALSAMIC VINAIGRETTE DRESSINGS

TACO BAR \$250

(CHOICE OF TWO) SHREDDED CHICKEN, GROUND BEEF AND PULLED PORK, SERVED WITH FLOUR TORTILLAS, PICO DE GALLO, GUACAMOLE, CHEDDAR JACK CHEESE AND SHREDDED LETTUCE

MINI DESSERT DISPLAY \$250

A SELECTION OF COOKIES, BROWNIES, PIES, CAKES AND FRESH FRUIT, ADD DESSERT SHOOTERS \$45, ADD MINI CUPCAKES \$75

CHOCOLATE FOUNTAIN \$150

FRESHLY MADE MARSHMALLOWS, PINEAPPLE, STRAWBERRIES AND POUND CAKE

BAR PACKAGES

EACH BAR COMES WITH ONE BARTENDER UP TO 50 GUESTS (\$100.00 EACH ADDITIONAL BARTENDER)

STANDARD OPEN BAR PACKAGE

ARISTOCRAT VODKA, ARISTOCRAT GIN, ARISTOCRAT WHISKEY, RON LLAVE RUM, GIRO SUAZA TEQUILA, CLUNY SCOTCH

> ONE HOUR - \$23/PP TWO HOURS - \$27/PP THREE HOURS - \$31/PP FOUR HOURS - \$35/PP

BEER & WINE OPEN BAR PACKAGE

COASTAL WINES, BUDWEISER AND MILLER LIGHT BEERS.

ONE HOUR - \$14/PP TWO HOURS - \$19/PP THREE HOURS - \$24/PP FOUR HOURS - \$29/PP ADD IMPORT BEER - \$3/PP

PREMIUM OPEN BAR PACKAGE

TITO'S VODKA, BEEFEATER GIN, CUERVO GOLD TEQUILA, CRUZAN RUM, JACK DANIEL'S BOURBON, DEWAR'S SCOTCH

> ONE HOUR - \$27/PP TWO HOURS - \$31/PP THREE HOURS - \$35/PP FOUR HOURS - \$39/PP

PLATINUM OPEN BAR PACKAGE

KETEL ONE VODKA, BOMBAY SAPPHIRE GIN, BACARDI RUM, CROWN ROYAL WHISKEY, PATRON TEQUILA, JOHNNY WALKER BLACK SCOTCH

> ONE HOUR - \$31/PP TWO HOURS - \$35/PP THREE HOURS - \$39/PP FOUR HOURS - \$43/PP

CONSUMPTION & CASH BAR PRICES

STANDARD COCKTAILS \$8 PREMIUM COCKTAILS \$10 PLATINUM COCKTAILS \$12 IMPORT BEER \$6 DOMESTIC BEER \$5 STANDARD WINES \$8 PREMIUM WINES \$10 PLATINUM WINES \$12 SOFT DRINKS \$3 STANDARD BEVERAGE TICKET \$8 PREMIUM BEVERAGE TICKET \$10 PLATINUM BEVERAGE TICKET \$12 *ROCKS AND MARTINIS ADDITIONAL \$2

EACH BAR INCLUDES NON ALCOHOLIC BEVERAGES AND STANDARD BAR MIXERS. BOGART'S WINE LIST IS SUBJECT TO CHANGE SEASONALLY. PLEASE ASK FOR OUR MOST UPDATE WINE LIST FOR PREFERENCES. BOGART'S IS HAPPY TO SPECIALLY ORDER WINES FOR EVENTS; IF YOU DON'T SEE WHAT YOU ARE LOOKING FOR...JUST ASK!

BOGART'S BANQUET BROCHURE

FINAL COUNTS AND ORDERS DUE 72 HOURS IN ADVANCE

SREAKFAST BUFFET \$18.95

CONTINENTAL BREAKFAST

FRESH BAKED PASTRIES, CROISSANTS, AND DANISHES SERVED WITH ASSORTED JELLIES AND BUTTER

WHOLE FRUIT BASKET GREEK YOGURT FRESHLY SQUEEZED FLORIDA ORANGE JUICE FRESHLY BREWED COFFEE AND ASSORTED HOT TEAS

A LA CARTE SIDE ADDITIONS \$2.95 PP

APPLEWOOD SMOKED BACON BREAKFAST SAUSAGE LINKS "HOME FRIES" WITH PEPPERS AND ONIONS HOT OATMEAL WITH APPLES AND CINNAMON ASSORTED COLD CEREALS FRESHLY BAKED BAGELS WITH ASSORTED CREAM CHEESE SMOKED SALMON DISPLAY (ADD \$5)

A LA CARTE ENTRÉE ADDITIONS \$5.95 PP

SCRAMBLED EGGS WITH CHEESE CHALLAH FRENCH TOAST WITH WARM MAPLE SYRUP QUICHE – CHEF'S SELECTION BREAKFAST SANDWICH STATION

♦ LUNCH BUFFET \$27.95 ♦

SALADS

(CHOOSE ONE)

CHOPPED:

CHOPPED LETTUCE AND CABBAGE, DICED TOMATOES, DICED CARROTS, DICED CUCUMBERS, GARBANZO BEANS, RANCH AND BALSAMIC VINAIGRETTE DRESSINGS

CAESAR:

ROMAINE LETTUCE, GARLIC FOCACCIA CROUTONS, PARMESAN, CAESAR DRESSING

MESCLUN:

MIXED GREENS, ROASTED BEETS, CANDIED PECANS, MANDARIN ORANGES, SHERRY MUSTARD VINAIGRETTE MAIN PLATES

(CHOOSE TWO; \$7.95 EACH ADDITIONAL)

CHICKEN:

PARMIGIANA FLORENTINE SIMPLY GRILLED SWEET AND SOUR MARSALA PICATTA

SEAFOOD:

GRILLED SALMON CITRUS MAHI SHRIMP FIRED RICE

BEEF/PORK:

SMOKED BRISKET CHIMICHURRI PORK LOIN TENDERLOIN TIPS (ADD \$3) SLOPPY JOE'S

SIDES

(CHOOSE TWO; \$3.95 EACH ADDITIONAL)

GINGER BASMATI RICE WILD RICE AND QUINOA PILAF OVEN ROASTED NEW POTATOES PENNE A LA VODKA MASHED POTATOES SAUTÉED GREEN BEANS SEASONAL VEGETABLES GRILLED MEDITERRANEAN VEGETABLES GRILLED CORN SUCCOTASH SAUTÉED BROCCOLI

DESSERT

CHEF'S ASSORTED MINI DESSERTS

℅LIGHT LUNCH AND EXPRESS LUNCH ↔

(PLATTERS SERVE 25 GUESTS)

DELI PLATTER \$425

TURKEY, HAM, ROAST BEEF, SLICED CHEESES POTATO OR MACARONI SALAD COLESLAW ASSORTED ROLLS AND BREAD SUB DRESSING AND CONDIMENTS

COLD SALAD PLATTER \$400

TUNA, CHICKEN, AND EGG SALADS

RELISH TRAY WITH PICKLES, OLIVES AND

ROASTED RED PEPPERS

COLESLAW, MINI BUNS AND PITA BREAD

ASSORTED WRAP PLATTER \$400

BALSAMIC CHICKEN, TUNA SALAD, CHICKEN SALAD, CLUB WRAP AND VEGETARIAN WRAPS COLESLAW AND HOUSEMADE CHIPS

SLIDER PLATTER \$450

(CHOOSE TWO)

BLACK ANGUS, TURKEY BURGER, CHICKEN AND SPINACH, PORTOBELLO OR FILET MIGNON (ADD \$2 PP)

> PICKLES, CONDIMENTS AND FRESHLY BAKED SLIDER BUNS

> > COLESLAW AND MACARONI SALAD

DESSERT \$50

CHEF'S ASSORTED MINI DESSERTS

♦ PLATED LUNCH \$28.95

STARTER

(CHOOSE ONE)

SPLIT PEA SOUP • CHOPPED SALAD • CAESAR SALAD

MAIN PLATES

(CHOOSE THREE; \$7.95 EACH ADDITIONAL)

CHICKEN CAESAR SALAD

SPECIAL BLEND BURGER

ROMAINE LETTUCE, GARLIC FOCACCIA CROUTONS, PARMESAN CHEESE

SIMPLY GRILLED SALMON

GINGER BASMATI RICE, HOUSE VEGETABLE

SERVED WITH FRENCH FRIES, SWEET POTATO TATER TOTS OR CREAMY COLESLAW

TURKEY BURGER

CRANBERRY PESTO, SERVED WITH FRENCH FRIES, SWEET POTATO TATER TOTS OR CREAMY COLESLAW

BAJA FISH TACOS (TWO)

GRILLED, BLACKENED OR FRIED MAHI, SHREDDED LETTUCE, DICED ONIONS, PICO DE GALLO, GUACAMOLE AND CILANTRO LIME AIOLI, SERVED WITH SCALLION RICE

GRILLED CHICKEN PAILLARD

ARUGULA AND MIXED GREENS SALAD

CHICKEN OR STEAK KEBABS (TWO)

ROASTED VEGETABLES, GINGER BASMATI RICE

MAHI SANDWICH

GRILLED OR BLACKENED MAHI, TARTAR SAUCE, SERVED WITH FRENCH FRIES, SWEET POTATO TATER TOTS OR CREAMY COLESLAW

DESSERT

CHEF'S ASSORTED MINI DESSERTS

♦ DINNER BUFFET \$39.95

SERVED WITH DINNER ROLLS, FRESHLY BREWED COFFEE, AND ASSORTED HOT TEAS

SALAD

(CHOOSE ONE)

CHOPPED SALAD • CAESAR SALAD MESCLUN SALAD • WEDGE SALAD

MAIN PLATES

(CHOOSE ONE FROM EACH COLUMN; \$9.95 EACH ADDITIONAL)

CHICKEN:

HERB ROASTED CHICKEN CHOP CHICKEN FLORENTINE CHICKEN PARMIGIANA SWEET AND SOUR CHICKEN CHICKEN MARSALA CHICKEN PICATTA

MEAT/ FISH:

SIMPLY GRILLED SALMON BEEF TENDERLOIN TIPS AU POIVRE CHEF'S FISH SELECTION BOGART'S MEATBALLS CHIMICHURRI SKIRT STEAK ROAST TENDERLOIN (ADD \$9)

SIDES

(CHOOSE TWO STARCHES, ONE VEGETABLE; \$3.95 EACH ADDITIONAL)

STARCH:

GINGER BASMATI RICE WILD RICE AND QUINOA PILAF MASHED POTATOES ROASTED NEW POTATOES TRUFFLE MAC AND CHEESE POTATO AU GRATIN LEMON ORZO

VEGETABLE:

SEASONAL VEGETABLES SAUTÉED BROCCOLI SAUTÉED GREEN BEANS GRILLED MEDITERRANEAN VEGETABLES CAULIFLOWER AU GRATIN GRILLED CORN SUCCOTASH CREAMED SPINACH GRILLED ASPARAGUS (ADD \$2) BACON-BRAISED BRUSSELS SPROUTS (ADD \$3)

DESSERT

(CHOOSE TWO; \$3.95 EACH ADDITIONAL)

HOUSEMADE BROWNIES AND COOKIES NY CHEESECAKE KEY LIME PIE DOUBLE FUDGE CHOCOLATE LAYER CAKE SEASONAL COBBLER SEASONAL FRUIT DISPLAY CHEF'S ASSORTED MINI DESSERTS (ADD \$2)

♦ PLATED DINNER \$39.95

SERVED WITH DINNER ROLLS, FRESHLY BREWED COFFEE, AND ASSORTED HOT TEAS

STARTER

(CHOOSE ONE)

SPLIT PEA SOUP • CHOPPED SALAD CAESAR SALAD • MESCLUN SALAD • WEDGE SALAD

ENTRÉE

(CHOOSE TWO; 30+ GUESTS CHOOSE THREE)

SIMPLY GRILLED SALMON

GINGER BASMATI RICE, SAUTÉED BROCCOLI, CRISPY CARROTS

CHEF'S FISH SELECTION

SHRIMP FRIED RICE

EGG, CARROTS, PEAS, WATER CHESTNUTS, WASABI SOY DRIZZLE

DIJON CRUSTED CHICKEN MILANO

SWEET POTATO RAVIOLI, SAUTÉED SPINACH, MAPLE DIJON CREAM

HERB ROASTED CHICKEN CHOP

SAGE MASHED POTATOES, SAUTÉED SPINACH, ROASTED RED PEPPER COULIS

CLASSIC BOGART'S MEATBALLS

SAN MARZANO TOMATOES, RICOTTA CHEESE, RIGATONI PASTA, BROCCOLI

BUTCHER'S CUT STEAK

GOAT CHEESE RAVIOLIS, BROCCOLI, ROASTED RED PEPPER, WILD MUSHROOMS, RED WINE REDUCTION

VEGETABLE STACK

EGGPLANT, YELLOW SQUASH, ZUCCHINI, TOMATO, MOZZARELLA, COUSCOUS

12 OZ. NEW YORK STRIP (ADD \$8)

ONION CONFIT, MASHED POTATOES, SEASONAL VEGETABLES

8 OZ. FILET MIGNON "OSCAR" (ADD \$10)

LUMP CRAB MEAT, ASPARAGUS, MASHED POTATOES, HOLLANDAISE SAUCE

DESSERT

(CHOOSE ONE; 30+ GUESTS CHOOSE TWO)

KEY LIME PIE • SEASONAL COBBLER • NY CHEESECAKE CRÈME BRULEE • DOUBLE FUDGE CHOCOLATE LAYER CAKE

Schildren's Buffet \$16.95

(\$7.95 FOR 7 AND YOUNGER)

STARTER

(CHOOSE ONE) CAESAR SALAD FRUIT SALAD CUP MIXED GREENS SALAD

STARCH

(CHOOSE ONE; \$3.95 EACH ADDITIONAL) MAC AND CHEESE PENNE POMODORO MASHED POTATOES ROASTED POTATOES RICE PILAF

ENTRÉE

(CHOOSE TWO; \$5.95 EACH ADDITIONAL)

TACO BAR

SEASONED GROUND BEEF, SHREDDED CHEESE, PICO DE GALLO, SHREDDED LETTUCE, SOUR CREAM AND SOFT FLOUR TORTILLAS

SLIDER BAR

HAMBURGER SLIDERS WITH KETCHUP, MUSTARD, PICKLES, MAYO

CHICKEN FINGERS

HONEY MUSTARD, KETCHUP AND RANCH

MINI HOT DOGS

ALL BEEF HOT DOGS, MUSTARD, KETCHUP, RELISH

VEGETABLE

(CHOOSE ONE; \$3.95 EACH ADDITIONAL) GLAZED CARROTS ALMOND GREEN BEANS VEGETABLE MEDLEY

DESSERT

(CHOOSE ONE; \$2.95 EACH ADDITIONAL) ICE CREAM SUNDAE BAR COOKIES AND BROWNIES SEASONAL FRUIT DISPLAY CHOCOLATE FOUNTAIN (ADD \$2 PP)

♦ CONDITIONS ♦

PRE-EVENT PLANNING

GENERAL INFORMATION

THE FOLLOWING MENUS ARE GUIDELINES DESIGNED TO ASSIST YOU IN SELECTING A MENU FOR YOUR EVENT. OUR CATERING STAFF IS HAPPY TO DESIGN AND CREATE UNIQUE, CUSTOMIZED MENUS FOR EACH INDIVIDUAL EVENT, ACCOMMODATING BOTH YOUR CUISINE PREFERENCES AND EVENT BUDGET.

FLORIST

OUR CATERING STAFF IS AVAILABLE TO MAKE FLORAL ARRANGEMENTS FOR YOU USING ONE OF OUR FLORAL DESIGN VENDORS.

GUARANTEE

A GUARANTEED NUMBER OF GUESTS IS REQUIRED FOR CATERED EVENTS. FINAL ATTENDANCE MUST BE CONFIRMED THREE (3) BUSINESS DAYS IN ADVANCE OR THE EXPECTED ATTENDANCE WILL BECOME THE FINAL GUARANTEE. IN THE CASE OF CANCELLATION, YOU WILL BE RESPONSIBLE FOR ANY COSTS INCURRED PRIOR TO THE TIME OF CANCELLATION.

AUDIO VISUAL

AUDIO VISUAL IS AVAILABLE IN OUR SCREENWRITER'S ROOM, INCLUDING SCREEN, BUILT-IN PROJECTOR, PODIUM AND MICROPHONE FOR AN ADDITIONAL CHARGE. ADDITIONAL AUDIO VISUAL NEEDS CAN BE MADE AVAILABLE IN OTHER ROOMS WITH ENOUGH ADVANCE NOTICE.

ADDITIONAL ITEMS

ROOM RENTAL

ROOM FEES VARY DEPENDING ON THE ROOM AND THE LENGTH OF EVENT, AND INCLUDE TABLES, CHAIRS, STANDARD LINENS, GLASSWARE, SILVERWARE AND PLATEWARE. PLEASE CALL FOR ROOM RENTAL PRICING.

SERVICE CHARGES

WAIT STAFF ARE REQUIRED FOR ALL EVENTS, AND NUMBER OF STAFF MEMBERS DEPEND ON TYPE OF EVENT AND NUMBER OF GUESTS ATTENDING. PLEASE CALL FOR WAIT STAFF PRICING.

LINENS

HOUSE LINENS ARE AVAILABLE UPON REQUEST (PLEASE CALL FOR AVAILABLE COLORS). YOU HAVE THE OPTION TO CUSTOMIZE YOUR EVENT LINENS AND THE CATERING STAFF IS HAPPY TO ASSIST YOU IN PROVIDING ALTERNATIVES. PLEASE CALL FOR LINEN RENTAL PRICING.

RENTALS

OUR CATERING STAFF IS HAPPY TO MAKE ARRANGEMENTS THROUGH ONE OF OUR RENTAL COMPANY PARTNERS FOR UPGRADES ON LINENS, CHINA, SILVERWARE AND GLASSWARE, OR ANY SPECIALTY ITEMS. AN ADDITIONAL RENTAL CHARGE MAY APPLY. PLEASE CONTACT A CATERING CONSULTANT FOR INFORMATION ABOUT RENTAL EQUIPMENT.









CENTRALLY LOCATED!

BOGART'S BAR & GRILLE IS LOCATED JUST EAST OF I-95 OFF OF **GLADES ROAD ON THE PREMIER LEVEL OF CINEMARK PALACE 20** AT 3200 AIRPORT ROAD IN BOCA RATON, FL 33431

> TO BOOK YOUR NEXT MEETING OR SPECIAL EVENT, PLEASE CALL OUR MEETINGS & EVENTS DEPARTMENT AT 561-395-7682 OR EMAIL EVENTS@RAPOPORTSRG.COM

TO MAKE DINNER RESERVATIONS PLEASE CALL 561-544-3044 OR VISIT WWW.BOGARTSOFBOCA.COM











EST. 2012 BURT & MAX'S BAR AND GRILLE