



# Weddings

Boca Dunes Golf & Country Club

[www.bocadunes.com](http://www.bocadunes.com)

1400 Country Club Dr.  
Boca Raton, FL 33428  
(561) 451-1600 EXT 116  
[tracy@bocadunes.com](mailto:tracy@bocadunes.com)

# Welcome to the Boca Dunes Golf & Country Club

where your wedding dreams begin

## included in all packages

Expansive lobby area for cocktail hour with outdoor terrace providing ample seating and cafe lighting

Two nicely appointed main ballrooms that can accommodate guest counts from 50-200

Silver Chiavari Chairs with a white cushion

White or black floor length tablecloths

Vast array of colored napkins

Chiffon lite ceiling over dance floor in each ballroom

Champagne Toast

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**Bridal Suite & Grooms Lounge**

Available for an additional \$200.00



# Introduction to our wedding menus

## TRADITIONAL

Four hour house brand bar  
Six Butler passed hors d'oeuvres  
Champagne toast  
Buffet dinner  
Salad \* Chicken \* Pasta  
Fresh vegetable\* rice or potato  
Complimentary cake cutting

STARTING AT \$72.95pp

## CLASSIC

Five hour open bar house brands  
Six butler passed  
Three elegant displays  
Champagne toast  
Plated dinner  
Salad \* Chicken \* Fish  
Tiered wedding cake

STARTING AT \$89.95pp

## ELEGANT

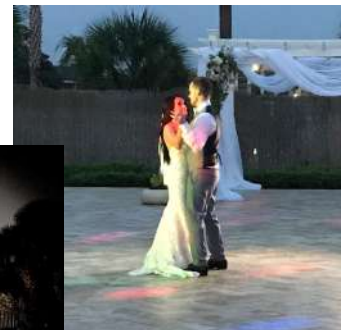
Five hour open bar call brands  
Six butler passed  
Three elegant displays  
Plated dinner  
Champagne toast  
Salad \* Beef \* Chicken \* Fish  
Tiered wedding cake & dessert trays

STARTING AT \$117.95

## ULTIMATE

Champagne Welcome  
Open bar call & premium brands  
Six butler passed, three cold displays  
One elegant station  
Champagne toast \* wine service  
Salad \* Beef \* Chicken \* Fish  
Viennese dessert table \* Wedding Cake \*  
Cappicunio Cart  
Ceremony & full vendor package

\$225.95pp



ALL PRICES ARE PLUS TAX AND SERVICE FEES \*  
PRICES SUBJECT TO CHANGE WITHOUT NOTICE

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# *Tying the Knot*

*When it comes to saying I DO we have you covered. From our private outdoor garden with a lush tropical backdrop to our indoor chapel style set up draped in white chiffon. We are ready to make sure that your day goes off without a hitch!*

**CEREMONY PRICING STARTING AT  
\$650.00**



*Garden Ceremony*



*Inside Chapel Set up*

# Wedding packages detailed

## TRADITIONAL

### Four Hour Event

#### Open bar house brands

4 Hours of bar  
includes cocktail hour  
house brand liquor & wines,  
domestic beers, soft drinks & juices

#### Butlerd Hors d'Oeuvres

Selection of six from tier one & two

#### Champagne toast

#### BUFFET DINNER

#### Garden or Caesar Salad

#### Main Entree's

Chicken & Pasta  
Chefs fresh vegetable  
Choice of rice or potato  
Herbed Breadsticks

#### Coffee & Cake Service

Self serve coffee station to include:  
regular, decaf & herbal teas  
Client to provide Wedding Cake  
we will cut, serve & display at no  
charge

#### Food & Beverage package \$72.95pp++

\$5284.00 -50pp / \$7762.00-75pp  
\$10,240.00-100pp

*Complete package to include: food,  
beverage, ceremony, disc jockey,  
photography, centerpiece &  
charger plate*

\$9200.00 - 50PP @ \$132.95PP  
\$11,680.00 - 75PP @ \$112.95PP  
\$14,157.00- 100PP @ \$102.95PP

## CLASSIC

### Five Hour Event

#### Open bar house brands

5 Hours of bar  
includes cocktail hour  
house brand liquor & wines,  
domestic beers, soft drinks & juices

#### Butler Passed Hors d'Oeuvre Cold Display Table

Selection of six from tier one & two  
Three Displays

#### Champagne toast

#### PLATED DINNER

#### Choice of Salad

#### Main Entree's

Guests Choice of:  
Chicken or Fish  
Chefs fresh vegetable  
Choice of rice or potato  
Herbed Breadsticks

#### Tiered Wedding Cake

#### Coffee Service

Self serve coffee station to include:  
regular, decaf & herbal teas

#### Food & Beverage package \$89.95pp+

\$6394.00 -50pp / \$9427.00-75pp  
\$12,461.00-100pp

*Complete package to include: food,  
beverage, ceremony, disc jockey,  
photography, centerpiece &  
charger plate*

\$10,310.00 - 50PP @ \$149.95PP  
\$13,345.00 - 75PP @ \$129.95PP  
\$16,376.00 -100PP @ \$119.95PP

## ELEGANT

### Five Hour Event

#### Open bar call brands

5 Hours of bar  
includes cocktail hour  
call liquor, house wines, domestic &  
imported beers, soft drinks & juices

#### Butler Passed Hors d'Oeuvre Cold Display Table

Selection of six from tier one & two  
Three Displays

#### Champagne toast

#### PLATED DINNER

#### Choice of Salad

#### Main Entree's

Guests Choice of:  
Chicken, Fish & Beef  
Chefs fresh vegetable  
Choice of rice or potato  
Herbed Breadsticks

#### Tiered Wedding Cake

#### Dessert Trays

#### Coffee Service

Self serve coffee station to include:  
regular, decaf & herbal teas

#### Food & Beverage package \$117.95pp++

\$8222.00 -50pp / \$12,169.00-75pp  
\$16115.00-100pp

*Complete package to include: food,  
beverage, ceremony, disc jockey,  
photography, centerpiece &  
charger plate*

\$12,138.00 - 50PP @ \$177.95  
\$16,085.00 - 75PP @ \$157.95PP  
\$20,000.00- 100PP @ \$147.95PP

## COMPLETE PACKAGE PRICING INCLUDES

### Ceremony

Choice of Garden or Inside

### Disc Jockey:

Coverage to include: ceremony, cocktail hour & reception

### Photography Package

five hours of coverage all rights to pictures on line

### Table Decor

Choice of in house candle centerpiece & charger plate.

**All per person prices are plus tax & service fees**

**Total prices are inclusive \* Prices subject to  
change without notice**

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# *The Ultimate*

## **Welcome Reception**

*Prior to ceremony upon guest arrival  
Champagne bubbly bar with signature mocktail*

## **Open bar**

*Premium & call liquor  
California wines,  
domestic & imported beers,  
soft drinks & juices*

## **Butler Passed Hors d'Oeuvre**

*Selection of six*

## **Cold Display Table**

*Selection of three*

## **Elegant Station**

*Selection of one*

## **Champagne Toast & Wine Service**

## **PLATED DINNER**

### **Choice of Salad**

*Beef, Chicken or Fish  
Chefs fresh vegetable  
Choice of rice or potato  
Herbed Breadsticks*

## **Cappicuno Coffee Cart**

## **Tiered Wedding Cake**

## **Viennese Dessert Table**

*A variety of cakes, pies, petite fours, cupcakes & shooters*

## **Upgraded Decor Package**

*Choice of colored tablecloth, napkin & charger. Silver chiavari chairs with a white cushion.*

## **Ceremony**

*Garden Ceremony with silver chiavari chairs, white chiffon on arbor with white 3' lanterns down the isle. Inside back up available*

## **Violin Soloist**

*for ceremony & cocktail hour*

## **Disc Jockey:**

*Coverage to include: ceremony, cocktail hour & reception*

## **Photography & Video Package**

*five hours of coverage all rights to pictures on line*

## **Table & Chair Decor**

*Tall candle centerpiece. Choice of charger plate and chair sash for each guest*

**\$28,575.00 - 100pp @ \$212.95pp - 100pp**

**\*\*\***

**\$22,800.00 - 75pp @\$225.95pp**

**Prices subject to change without notice.**

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# Friday/Sunday packages

## SPECIAL COMPLETE

### Five Hour Event

#### Open bar house brands

4 Hours of bar  
includes cocktail hour  
house brand liquor & wines, domestic  
beers, soft drinks & juices

#### Butlerd Hors d'Oeuvres

Selection of six from tier one & two

#### Champagne toast

### BUFFET DINNER

#### Garden or Caesar Salad

#### Main Entree's

Chicken, Fish & Pasta  
Chefs fresh vegetable  
Choice of rice or potato  
Herbed Breadsticks

#### Coffee & Cake Service

Self serve coffee station to include:  
regular, decaf & herbal teas  
Client to provide Wedding Cake we  
will cut, serve & display at no charge

*Complete package to include: food,  
beverage, ceremony, disc jockey,  
photography, centerpiece & charger plate*

\$9590.00 - 50 @ \$138.95  
\$12,364.00 -75 @ \$119.95  
\$14,810.00 - 100 @ \$107.95PP

## YELLOW DIAMOND

### Six Hour Event

#### Open bar call brands

5 Hours of bar  
includes cocktail hour  
call liquor, house wines, domestic &  
imported beers, soft drinks & juices

#### Butler Passed Hors d'Oeuvre Cold Display Table

Selection of six from tier one & two  
Three Displays

#### Champagne toast

### PLATED DINNER

#### Choice of Salad

#### Main Entree's

Guests Choice of:  
Beef, Chicken or Fish  
Chefs fresh vegetable  
Choice of rice or potato  
Herbed Breadsticks

#### Sweet Finale

Tiered Wedding Cake  
Dessert Trays

#### Coffee Service

Self serve coffee station to include:  
regular, decaf & herbal teas

*Complete package to include: food, beverage,  
ceremony, disc jockey, photography, centerpiece  
& charger plate*

\$11,425.00 - 50 @\$166.95PP  
\$15,000.00 - 75 @\$146.95PP  
\$18,595.00 -100 @ \$136.95PP

## COMPLETE PACKAGE INCLUDES

### Décor Package

Floor length white or black tablecloths. Vast array of colored napkins. Silver chiavari chairs with a white cushion.

### Ceremony

Choice of Garden or Inside

### Disc Jockey:

Coverage to include: ceremony, cocktail hour & reception

### Photography Package

five hours of coverage all rights to pictures on line

### Table Décor

Choice of in house candle centerpiece & charger plate.

**All per person prices are plus tax & service fees.  
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## BUTLER PASSED HORS D'OEUVRE SELECTIONS:

### TIER ONE

- \*Spanikopita \* Beef Empanadas w/salsa
- \*Boneless Chicken Wings Buffalo or BBQ
- \*Sesame Chicken \* Coconut Chicken
- \*Mini Quiche \* Asian Dumplings
- \*S&S Meatballs \* Panko Shrimp
- \*Cocktail Franks en Croute
- \*Mini Chicken Quesadilla's
- \*Teriyaki Steak Sticks
- \* Parmesan Encrusted Tortellini



### TIER TWO

- \*Crab Cakes \* Conch Fritters
- \*Salmon & Cream Cheese Canape
- \*Vegan Spring Rolls \* Crab Rangoon
- \*Chicken Satay \* Teriyaki Beef Skewers
- \*Tomato & Mozzarella Crostini \* Lobster Cakes
- \*Stuffed Mushrooms w/Crabmeat or Florentine
- \*Grilled Cheese Tomato Soup \* Lobster Newburg \* Blue Cheese Steak Bites \* Ham & Cheese Tea Sandwiches \* Pulled Pork Pastries \* Taco Salad Cups \* Loaded Tater Tots

### SIGNATURE SELECTIONS

(priced per person++)

- \*Mini Burgers & beer \$4.00
- \*Lamb chops w/mint sauce \$9.00
- \*Coconut Shrimp w/sweet chili \$2.00
- \*Cajun Shrimp Skewers w/Margarita's \$3.00
- \*Fried Calamari \$2.00 Truffle Mac & Cheese \$3.00
- Chicken Wonton Tacos \$1

## BOARDS & DIP PLATTERS:

### Mezzeboard

Hummus, tzatziki, feta drizzled with olive oil. Cucumbers, carrots, cherry tomatoes, olives, grapes, peppers, pita & lavosh

### Shrimp & Crab Fondue

warm & creamy cheese fondue with pita, tortillas, pretzel bites & garlic crostini's

### White Queso

velvety dip with side items to include tri-colored tortilla chips, pretzel bites, carrots & broccoli

### Spinach & Artichoke

baked until bubbly served with pita, tri-colored tortillas & pumpernickel bread cubes

### Charcuterie add \$4.00pp

a variety of Italian meats, cheeses, olives, peppers, cucumbers, crackers, lavosh garnished with dried & fresh fruit

## DISPLAYED MASTERPIECES:

### Crisp Crudités

an array of fresh vegetable's with house dip

### Sliced tomato & mozzarella

platter with buffalo mozzarella & sliced plum tomatoes drizzled with balsamic glaze

### Domestic cheese platter

assortment of cubed cheeses w/cracker display

### Baked Brie

in puff pastry with raspberries & grapes

### Fresh Fruit

seasonal sliced fresh fruit display



## STATION UPGRADE

### Pasta - \$5.00

two pastas & two sauces

### Oriental Wok - \$6.00

fried rice \* egg rolls  
stir fry vegetables w/chicken

### Fiesta Bar - \$6.00

create your own: tacos, fajitas & nachos  
soft shells & tortillas, chicken, beef,  
cheese, lettuce, jalapenos, peppers,  
onions & salsa

### Potato Bar - \$4.00

French fries, sweet potato fries & tater  
tots. Toppings to include chili, cheese,  
bacon bites, ketchup, mustard, ranch, hot  
sauce, brown sugar aoli, garlic & chives.



warning: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



# MENU SELECTIONS:

## SALADS

### GARDEN

Mixed baby greens, chopped romaine, shredded carrot, grape tomatoes w/balsamic & ranch on the side

### CASEAR

Chopped romaine, parmesan cheese, garlic croutons & creamy caesar dressing  
BOCA DUNES - ADD \$2.00pp

Mixed baby greens, chopped romaine, candied walnuts, gorgonzola cheese, mandarian orange slices with balsamic dressing

### GARDEN SALAD STATION-BUFFET

Mixed baby greens, chopped romaine, side items to include:  
shredded carrot, grape tomatoes  
garlic croutons, parmesan cheese, beets, cucumbers w/balsamic & ranch on the side

**OUR CHEF WILL PREPARE GLUTEN FREE, VEGETARIAN & VEGAN MEALS**

## PASTA

### RIGATONI MARINARA

homemade marinara

### BAKED ZITI

marinara, ricotta, mozzarella & parmesan

### PASTA ALFREDO

creamy alfredo sauce and topped w/parmesan

### PENNE ALA VODKA

creamy pink vodka sauce w/parmesan

### PENNE PESTO

creamy pesto sauce.

### PASTA PRIMAVERA

Sautéed fresh vegetables & herbs

in a light cream sauce over pasta

### FARFALLE

Sun Dried Tomatoes & Broccoli Bow tie pasta with garlic & oil

### BOLOGNASE

Classic Italian meat sauce marinara

### MACARONI AU GRATIN

Haitian style Mac & Cheese made with

Creole spices, Mayo, & Carnation milk.

### EGG PLANT ROLOTINI add

\$2.00pp  
w/ricotta, mozzarella, parmesan & marinara

## RICE OR POTATO

### HERB ROASTED POTATOES

quarterd w/herbs & roasted

### DUCHESS POTATOES

egg yolks, butter, piped & baked golden (above available as a \*Sit Down only\*

### ROASTED GARLIC MASHED

Bakers & new red potatoes garlic & honey then mashed

### RICE PILAF

garlic, herbs & chicken stock

### DJON DJON RICE

Steamed rice/ pigeon peas black mushrooms, & authentic seasonings

### WHITE & WILD RICE

blend of wild \* white grains.

### SPANISH RICE

blended with saffron, garlic, onions chicken stock

### RICE & RED BEANS

Jasmine rice w/red beans.

Caribbean spices & coconut milk.

### CHIMICHURRI RICE

blended with cilantro, garlic and onions

## VEGETABLE

The Chef will prepare a fresh seasonal vegetable to accompany your main entree

## Chicken Entrees

### FRANCAISE

lightly egg battered, boneless breast sauteed to golden brown, finished with lemon, butter & white wine

### CHAMPAGNE

sauteed then topped w/champagne cream sauce

### SCAMPI

sauteed finished in light garlic, lemon butter with confetti tomatoes.

### PRETZEL

pretzel breaded, sauteed then topped with creamy dijon

### FLORENTINE

sauteed then topped with a spinach mornay

### SUN DRIED TOMATO BASIL

sauteed topped w/sundred tomato basil cream

### MARSALA

dusted in flour, sautéed finished in a rich marsala mushroom sauce

### CHICKEN PICATA

flour dusted, sautéed w/garlic, butter, lemon wine & capers

### CHICKEN PARMESAN

coated in Italian breadcrumbs, topped with mozzarella & marinara

### CHICKEN CORDON BLEU

breaded, stuffed with ham & cheese

### JERK

bone-in, marinated w/Caribbean spices topped with pineapple jerk

### CREOLE

bone-in, Haitian style with fresh garlic & herbs with pickliz

## Fish Entrees

### STUFFED SOLE

crabmeat stuffed & baked to perfection

### POTATO EN CRUSTED COD

coated with potato & herb baked to a golden brown

### SUMMER HERBED COD

seasoned with fresh herbs, baked to a golden brown

### TILAPIA

pecan en crusted \* blackened\* francaese \* lemon parmesan

### MAHI MAHI

herb encrusted or baked topped w/ pineapple salsa

### SALMON

traditional dill \*asian style w/honey soy or blackened

### MARKET PRICE

Snapper or Grouper

## BEEF OPTIONS

### FILET MIGNON

medium to medium rare w/signature glaze

### PRIME RIB

slow roasted until medium to medium rare w/natural au jus we will be happy to accommodate well done

### LONDON BROIL

marinated, grilled to medium rare w/mushroom demi glaze

### BONELESS SHORT RIBS

slow roasted until tender in natural juices

## CARVING PORK & TURKEY

### PORK LOIN

teriyaki marinated or mustard en crusted

### PIT HAM

glazed, topped with stone ground mustard

### BONELESS TURKEY BREAST

roasted to a moist golden brown

warning: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# Allow us to introduce our preferred vendors

## MUSIC

### **ELITE ENTERTAINMENT**

DISC JOCKEY  
ELITE ENTERTAINMENT  
Contact: Chris  
Phone: 561-483-4888  
Email: eliteentertainment.fl@gmail.com  
www.eliteentertainment.us

### **MASTER MUSICIANS.INC**

Ceremony Music  
Contact: Julie  
Phone: 561-245-5324  
Email: julie@mastermusiciansinc.com  
www.mastermusiciansinc.com

## PHOTOGRAPHY & VIDEO

### **JOHNNY SIMMONS PHOTOGRAPHY**

Contact Johnny  
Phone (561) 201-0225  
email:jdsimmonsphotography@yahoo.com

## FLORIST

### **ROSE EVENTS**

ROSE EVENTS & CREATIONS BY BLANCA  
Phone: 954-972-1993  
email: reventsbc creations@gmail.com  
www.floralcreationsbyblanca.com

## CAKE

### **CAKES BY DAMARIS**

CAKE BY DAMARIS  
Contact: Damaris  
Phone: 786-859-6036  
Email: amarzan29@yahoo.com

### **ELITE CAKE**

ELITE CAKE  
Contact: Michael Clarke  
W: 954-450-7710  
C: 561-565-7710  
info@elitecake.com

## GUEST ACCOMODATIONS

### **HILTON SUITES BOCA RATON**

Phone: 561-852-4023  
www.bocaratonsuites.hilton.com

### **HOLIDAY INN EXPRESS**

Contact: Michelle Henry  
Phone: 561.939.5561  
mhenry@dhmhotels.com

## HAIR & MAKE UP

### **ULTIMATE BRIDAL BEAUTY**

Hair & Make Up  
Contact: Jaye  
Phone: 561-251-7081  
Email: jaye@ultimatebridalbeauty.com  
www.ultimatebridalbeauty.com

## FORMALWEAR

### **TED BARRY TUXEDOS**

Contact: Arian  
Phone: 954-426-0025  
Email: info@tbtux.com  
www.tedbarrytuxedos.com

## COFFEE CART & LIMO SERVICE

### **B&B CAPPUCCINO**

Contact: Bennett  
Phone: 954-439-4827  
Email: bennett@bandbcappuccino.com  
www.bandbcappuccino.com

### **OCEASINDE LIMO**

OCEANSIDE LIMO TRANSPORTATION  
Contact: Mark  
Phone: 561-806-3333  
Email: m.seymour@oceansidelt.com  
www.oceansidelt.com

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