

Quinceañera & Sweet Sixteen Packages 2024



561-451-1600 ext 116 * www.bocadunes.com
email cateringdirector@bocadunes.com

Welcome to the Boca Dunes Golf & Country Club *the perfect venue for your special day*

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

Complimentary Guest Parking



Introduction to our menu plans

BUFFET RECEPTION

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

\$64.95pp

DELUXE BUFFET RECEPTION

Five hour open bar house brands
Six Butler passed hors d'oeuvres
Buffet Dinner
Salad * Chicken * Fish
Pasta * Vegetable * Potato or Rice
Complimentary Cake Cutting

\$76.95pp

GRAND BUFFET RECEPTION

Five hour open call brands
Six Butler passed hors d'oeuvres
Buffet dinner
Salad * Chicken * Fish * Beef
Complimentary Cake Cutting
Beverage Service

\$94.95pp

ELEGANT RECEPTION

Open bar call brands
Six Butler passed hors d'oeuvres
Three Cold Display selections
Plated Dinner
Salad * Beef * Chicken * Fish
Beverage Service
Specialty Cake

\$114.95pp

YOUNG ADULT BUFFET

Soft Drinks & Signature Mocktail
Hors d'Oeuvres
Buffet Dinner
Selection of Four

\$54.95pp

MOCK FOOD TRUCK

Soft Drinks & Mocktails
Assorted Chips & Dip Board
Selection of Five Items
Mock Food Truck

\$59.95pp

ALL PRICES ARE PLUS TAX AND SERVICE FEES

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Packages detailed

BUFFET RECEPTION

Four Hour Event

Open bar house brands

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

Butler Hors d'Oeuvres

Selection of six from
tier one & two

BUFFET DINNER

Garden or Caesar
Salad

Main Entrees

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

Coffee & Cake Service

Self serve coffee station:
regular, decaf & tea
Client to provide Cake
we will cut, serve
at no charge

\$64.95pp

\$54.95pp under 21

DELUXE BUFFET

Five Hour Event

Open Bar House Brands

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

Butler Hors d'Oeuvres

Selection of six from
tier one & two

BUFFET DINNER

Choice of Salad

Main Entrees

Choice of: two
Chicken, Fish,
Carving of Pork or Turkey
Chefs fresh vegetable
Choice of rice or potato
Herbed Breadsticks

Coffee & Cake Service

Self serve coffee station:
regular, decaf & tea
Client to provide Cake we
will cut, serve
at no charge

\$76.95p

\$66.95pp under 21

GRAND BUFFET

Five Hour Event

Open bar house brands

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

Butler Hors d'Oeuvres

Cold Display Table

Selection of six
from tier one & two
Three Displays

BUFFET DINNER

Choice of Salad

Main Entrees

Guests Choice of:
Carving Station:
Beef, Turkey or Pork
Chicken & Fish
Pasta Entrée
Chefs fresh vegetable
Choice of rice or potato
Herbed Breadsticks

Coffee & Cake Service

Self serve coffee station:
regular, decaf & tea
Client to provide Cake we
will cut, serve
at no charge

\$94.95pp

\$79.95pp under 21

ELEGANT RECEPTION

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 Hors d'Oeuvres

Cold Display Table

Selection of six from
tier one & two
Three Displays

PLATED DINNER

Choice of Salad

Main Entrees

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

Specialty Cake

You choice of design
through our vendor

Coffee Service

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

\$114.95pp

\$99.95pp under 21

TEEN BUFFET

Soft Drinks & One Signature
Mocktail

Hors d'Oeuvres

Buffet

SELECT FOUR

Garden Salad *Caesar Salad
Fresh Fruit
Boneless Chicken Wings
Sweet & Sour Meatballs
Cheese Quesadillas * Cheese Pizza
Mini Dogs or Burgers
Cocktail Franks en Croute
Mozzarella Stick
Pasta Alfredo *Baked Ziti

\$54.95pp

MOCK FOOD TRUCK

Soft Drinks & Mocktails

Assorted Chips & Dip Board

Menu

SELECT FIVE

Sliders * Burgers, Dogs Or Chicken
Chicken or Beef Street Tacos
Mini Assorted Sub Sandwiches
Cheese Pizza * Mac & Cheese
Boneless or Bone in Wings
Soft Pretzel w/cheese

Comes with choice of French Fries,
Sweet Potatoe Fries or Tater Tots

\$59.95pp

ALL PRICES ARE PLUS TAX & SERVICE FEES

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Complete Packages

BUFFET 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

BUFFET DINNER

Garden or Caesar Salad

Main Entrees

*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 includes:
Food, Beverage, Disc Jockey,
Centerpieces & photography***

**\$109.95PP ADULTS / \$99.95PP TEENS
MINIMUM 75PP**

**\$102.95PP ADULTS / \$92.95PP TEENS
MINIMUM 100PP**

GRAND COMPLETE

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'Oeuvres

Cold Display Table

*Selection of six
from tier one & two
Three Displays*

BUFFET DINNER

Salad Station

Main Entrees

*Guests Choice of:
Carving station: Beef, pork or turkey
Chicken & Fish
Chefs fresh vegetable
Choice of rice or potato & pasta
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 includes:
Food, Beverage, Disc Jockey,
Centerpieces & photography***

**\$129.95PP ADULTS / \$113.95PP TEENS
MINIMUM 75PP**

**\$119.95PP ADULTS / \$104.95PP
TEENS
MINIMUM 100PP**

ALL PRICES ARE PLUS TAX & SERVICE FEES

COMPLETE PACKAGE INCLUDES

Décor Package

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

Disc Jockey:

Coverage to include: ceremony, cocktail hour & reception

Photography Package

five hours of coverage all rights to pictures on line

Flower Package

Boca Dunes will supply a choice of one
low floral centerpiece per 8 guests.

All 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
- *Buffalo Cauliflower
- 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 Won Ton Tacos \$1.00

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 - \$6.00

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.



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,
mandararin 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

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

BOLOGNAISE

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

OUR CHEF WILL PREPARE GLUTEN FREE, VEGETARIAN & VEGAN MEALS

Bar Selections

HOUSE BRANDS

Vodka
Gin
Rum
Spiced Rum
Bourbon
Whiskey
Clan Macgregor Scotch
Tequila
Bols Amaretto
Bols Coffee Liqueur
Peach Schnapps
Apple Sour Pucker
Triple Sec
DOMESTIC BEERS
Miller, Bud & Coors (lite)
Bud, Yuengling & Amberbock
HOUSE WINES
Chardonnay, Pinto Grigio, Moscoto
White Zin, Cabernet & Pinot Noir

CALL BRANDS

Sky Vodka
New Amsterdam Vodka
Bacardi Rum
Captain Morgan
Malibu Rum
Tanqueray Gin
Jim Beam
Dewars Scotch
Johnny Walker Red
Sauza Tequila Gold
Bols Amaretto
Bols Coffee Liqueur
Peach Schnapps
Apple Sour Pucker
Triple Sec
DOMESTIC & IMPORT BEERS
Miller, Bud & Coors (lite)
Bud, Yuengling & Amberbock
Corona, Heinekin & Stella
HOUSE WINES
Chardonnay, Pinto Grigio, Moscoto
White Zin, Cabernet & Pinot Noir

PREMIUM

All Liquor From Call Bar Plus

Grey Goose & Absolute
Johnny Waler Black
Crown Royal
Amaretto di Saronno
Grand Marinier
Hennessey
Kahlua
Patron
DOMESTIC & IMPORT BEERS
Miller, Bud & Coors (lite)
Bud, Yuengling & Amberbock
Corona, Heinekin & Stella
HOUSE WINES
Chardonnay, Pinto Grigio, Moscoto
White Zin, Cabernet & Pinot Noir

UPGRADE BAR FROM HOUSE BRANDS TO PREMIUM OR CALL

Call Brand upgrade add \$15.00pp
Premium upgrade add \$30.00pp

UPGRADE HOUSE BRAND BAR BY THE BOTTLE

Call \$75.00 per bottle
Premium \$150.00 per bottle
Import Beer \$75.00 per case

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Allow us to introduce our preferred vendors

MUSIC

ELITE ENTERTAINMENT
DISC JOCKEY
ELITE ENTERTAINMENT
Contact: Chris
Phone: 561-483-4888
Email: elitetalentgroup@aol.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 954-972-1933
email: jdsimmonsphotography@yahoo.com

FORMALWEAR

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

COFFEE CART

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



FLORIST

ERIN JENNIFER FLORIST
Contact Tony
www.erinjenniferflorist.com
Phone 561-852-8880

GUEST ACCOMODATIONS

HILTON SUITES BOCA RATON
Phone: 562-852-4023
www.bocaratsuites.hilton.com

HAIR & MAKE UP

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

CAKE

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OFFICIANT

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REVEREND BUDDY
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