

Wedding Brochure

2024

Boca Dunes Golf & Country Club

1400 Country Club Drive
Boca Raton, Florida 33428

Email: cateringdirector@bocadunes.com
www.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

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 \$74.95pp++

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 \$94.95pp++

ELEGANT

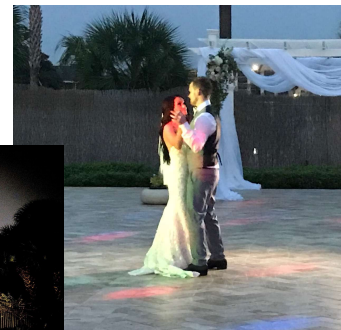
Five hour open bar call brands
Six butler passed
Three elegant displays
Plated dinner
Champagne toast
Salad * Beef * Chicken * Fish
Tiered wedding cake & dessert trays

STARTING AT \$124.94++

ULTIMATE

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

\$252.95pp



ALL PRICES ARE PLUS TAX AND SERVICE FEES

561-451-1600 ext 116 * www.bocadunes.com

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



**AFFORDABLE
ANNALS**

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

\$74.95PP++

\$5355 - 50PP / \$7900 - 75PP
\$10,445 - 100

Complete package to include: food,
beverage, ceremony, disc jockey, candle
centerpieces, charger plates & photograpy

\$134.95PP MINIMUM 50PP - \$9330
\$114.95PP MINIMUM 75PP - \$11,875
\$104.95PP MINIMUM 100PP - \$14,420

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

\$94.95PP++

\$6720 - 50 / \$9925 - 75
\$13,115 - 100

Complete package to include: food,
beverage, ceremony, disc jockey, candle
centerpieces, charger plates & photograpy

\$134.95PP MINIMUM 50PP - \$10,640
\$134.95PP MINIMUM 75PP - \$13,835
\$124.95PP MINIMUM 100PP - \$17,000

ELEGANT

Five Hour Event

OPEN BAR GALL 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 or Fish
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

\$124.95PP++

\$8680 - 50 / \$12,855 - 75
\$17,000 - 100

Complete package to include: food,
beverage, ceremony, disc jockey,
flowers & photograpy

\$184.95PP MINIMUM 50 - \$12,995
\$164.95PP MINIMUM 75 - \$16,775
\$154.95PP MINIMUM 100 - \$20,100

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

Decor Package

Choice of in house candle centerpiece & charger plate

All total prices are quoted with tax & service fees

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

Flower Package

One tall floral centerpiece per ten guests, brides bouquet, the maid on honor & two bridesmaids bouquets, Six boutonniers and two mothers corsages

\$252.95pp++

MINIMUM GUARANTEE OF 100PP

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
- *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++)

- *Lamb chops w/mint sauce \$9.00
- *Coconut Shrimp w/sweet chili \$2.00
- *Cajun Shrimp Skewers w/Margarita's \$3.00
- *Mini Burgers & beer \$4.00
- *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

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.

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



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,

pipd & 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

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
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HAIR & MAKE UP

ULTIMATE BRIDAL BEAUTY
Hair & Make Up
Contact: Jaye
Phone: 561-251-7081
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CAKE

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REVEREND BUDDY
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ALL PRICES ARE PLUS TAX AND SERVICE FEES

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