Cocktail Hour

Five Hour Deluxe Open Bar
A fully stocked bar will be open throughout the evening featuring our Deluxe Brand Liquors, Red and White Wines, Sparkling Wine, Imported and Domestic Beers, Soft Drinks, Sparkling Waters, Juices and Mixers. Our Bartenders use a 1-¼ ounce jigger for all standard drinks. One Bartender is provided for every seventy-five guests.

Sparkling Wine is offered for the Bridal Toast

Butler Passed Canapé’s and Hors d’ Oeuvres

Cold
- Hawaiian Seared Tuna Poke, Wasabi Cream, Nori Rice Cracker
- Seared Beef Tenderloin, Cipollini, Manchego
- Tuscan Kale Chicken Caesar Bite, Shaved Reggiano
- Maine Lobster Salad Cone
- Roasted Beet, Strawberry, Ricotta Dolce, Aged Sweet Balsamic, Toasted Naan
- California Inside-Out Roll, Cucumber and Avocado

Hot
- Wild Raspberry and Brie Star
- Miniature Maryland Crab Cake, Old Bay-Red Pepper Aioli
- Mushroom Profiterole, Parmesan, Truffle
- Chimichurri Chicken Chilito Skewer
- Cocktail Filet Mignon, Horseradish-Roquefort Crust
- Mini Chicken and Cilantro Dumplings, Soy Ginger Glaze

The following will be displayed during the Cocktail Hour

Epicurean Display of Imported and Domestic Cheeses
- Hand Carved Fruits, Homemade Chutneys, Smoked Almonds,
- French Bread and English Crackers

Farm to Table Baby Vegetables
- Organic Vegetable Crudité, Assorted Hummus, Roasted Peppers, Baba Ghanoush,
- Cracked Olives, Ceci Beans, Tabbouleh, Dried Fruit, Smoked Nuts, Greek Yogurt Dip,
- Tzatziki, Soft Pita, Toasted Naan, Crostada

Tuscan Risotto Station*
- Sweet Water Shrimp & Spinach Risotto
- Asparagus & Portobella Risotto

(*) Attendant Required, $175.00 Each
FOUR COURSE DINNER

First Course
(Please select one variety)

Santorini Salad
Crisp Romaine, Heirloom Tomato, Cucumber, Aged Feta Cheese
Taggiasca Olives, Capers, Balsamic Vinaigrette

Market Salad
Roasted Heirloom Beets, Strawberries, Turtle Creek Goat Cheese
Honey Glazed Pecans, Sherry Vinaigrette

Bee Heaven Farm Hearts of Palm and Citrus Salad
Little Gem Lettuce, Pomegranate, Grilled Artichoke, Lemon and Olive Oil

Local Florida Tomato Salad
Cracked Olives, Crisp Capers, Fresh Maple Brook Burrata
Extra Virgin Olive Oil, Maldon Salt

Bibb and Endive Salad,
Asian Pear, Candied Walnuts, Membrillo, Blue Cheese, Red Wine Vinaigrette

Intermezzo
(Please select one variety)

Perrier Jouet Sorbet
Italian Limoncello Sorbet
Passion Fruit Sorbet

Entrees
(Please select one variety)

All entrees served with Fresh Baked Breads and Rolls, Creamery Butter

"Brasserie" Spring Chicken, Red Wine, Wild Mushroom Pan Jus
Yukon Gold Potato – Cauliflower Puree, Brussels Sprouts, Roasted Vegetables
$250.00 per person

Roasted Halibut, Artichoke, Fennel, Salsa Verde
Fava Bean Risotto, Brown Butter Broccolini, Brilliant Carrots
$275.00 per person

Porcini-Truffle Crusted Beef Tenderloin, Barolo Sauce
Vanilla Parsnip Carrot Potato Puree, Caramelized Cauliflower "Steak", Haricot Verts
$275.00 per person

Rosemary Roasted Lamb Loin, Sangiovese Jus
Gruyere Potato Gratin, Tender Asparagus, Browned Cippolini Onions
$295.00 per person
FOUR COURSE DINNER CONTINUED

Combination Entrée Plates
(Please select one variety)

All entrees served with Fresh Baked Breads and Rolls, Creamery Butter
Charcoaled Petite Filet of Beef, Caramelized Shallot-Thyme Fond
and
Pine Nut-Parsley Crusted Prawns
Black & White Truffled Potato Puree, Criss-Cross Beans, Forest Mushrooms
$280.00 per person

Pepper Studded Filet Mignon Portofino
and
Oven Roasted Sea Bass, Teardrop Tomato Butter
Extra Virgin Olive Oil Herb Roasted Potato, Blistered Asparagus, Roman Style Carrots
$295.00 per person

Vintage Port Glazed Filet Mignon, Garlic Confit
and
Lemon Butter Roasted Maine Lobster Tail
Risotto “Americane”, Roasted Wild Mushrooms, Melted Lacinato Kale and Shallots
$320.00 per person

Price listed includes five hour open bar, butler passed canapés and hors d’oeuvres, display, bridal toast, four course dinner, wedding cake, chiavari chairs, floor length linen and coordinating napkins.

Upgrade by offering your guests their entrée selection tableside for an additional $45.00

DESSERTS
(Please select one variety)

Served with Freshly Brewed Starbucks Coffee and Herbal Teas
Milk Chocolate Praline Pave
Orange Macaroon
Butterscotch Apple Tarte Tatin
Vanilla Bean Ice Cream
A Key Lime Tribute
Key Lime Tart, Coconut Graham Cracker, Citrus Coulis
Dark Chocolate Oreo Tart
Malted Iced Cream

The Wedding Cake
A custom designed Wedding Cake of your choice prepared by our acclaimed Pastry Chef
MIZNER’S GRAND TASTING

Five Hour Deluxe Open Bar
A fully stocked bar will be open throughout the evening featuring our Deluxe Brand Liquors, Red and White Wines, Sparkling Wine, Imported and Domestic Beers, Soft Drinks, Sparkling Waters, Juices and Mixers. Our Bartenders use a 1-¼ ounce jigger for all standard drinks. One Bartender is provided for every seventy-five guests.

Sparkling Wine is offered for the Bridal Toast

Butler Passed Canapés and Hors d’Oeuvres
Chef’s Selection of Hand Crafted Hors d’Oeuvres
(Based on Five Pieces per Person)

Dinner Stations

Gold Coast Seafood Bar
Jumbo Shrimp, Oysters on the Half Shell
Accompanied by Remoulade, Brandied Cocktail Sauce, Lemon Slices and Salt Water Crackers
(3 Pieces per person)

Japanese Sushi Boat
Nigiri Sushi, Maki Sushi and Sashimi
Served with Pickled Ginger, Shoyu and Wasabi
(4 Pieces per person)

Mezzaluna Bamboo Cones*
Boca’s Garde Manager Chef will personalize the following salads for your guests

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

Caprese
Fresh Mozzarella and Hand Picked Basil

Provencal
Endive, Blue Cheese, Spiced Walnuts and Sundried Cranberry, Raspberry Vinaigrette

Carving Station*
Porcini Crusted Tenderloin of Beef
Fire Aged Garlic, Port Wine Reduction, Artisan Breads
and
Pancetta Wrapped Maine Lobster Wellington
Caviar Butter Sauce

(*) Attendant Required, $175.00 each
MIZNER'S GRAND TASTING CONTINUED

Boca’s Tasting Station*
Our Resort Chef’s will create the following a la minute “Martinis”

Lamb Martini
Latin Inspired Rack of Lamb with Orange Garlic Mojo
Crushed Yucca and Plantain Chip

Short Rib Martini
Kobe Short Rib with Teleggio Triple Crème Mac & Cheese
And White Truffle Crunch

Scallop Martini
Seared Nantucket Scallop with “Loaded” Chowder Sauce

Gnudis & Gnocchis Station*
Sage Brown Butter Asiago Gnudi with Cremini Mushrooms
Lemon Brulee and Italian Fennel

Sweet Potato Gnocchi with Brick Pressed Chicken Marsala and Micro Parmesan

The Sweet Experience
Chocolates, Berries, Lollipops and Sticks
Chocolate Covered Cheesecake, Chocolate Dipped Strawberries,
White Chocolate Cherries, Brownie Popsicles, Triple Chocolate Rice Krispie Treats
Chocolate Cream Puffs and Mild Chocolate Bocaroons

Warm White and Dark Chocolates Fondue
Madeline’s, Berries, Fresh Marshmallows and Melons

The Wedding Cake
A custom designed Wedding Cake of your choice prepared by our acclaimed Pastry Chef

Freshly Brewed Starbucks Coffee and Herbal Teas

$320.00 per person

Price listed includes five hour open bar, butler passed canapés and hors d’oeuvres, display,
bridal toast, station dinner, a wedding cake, chiavari chairs, floor length linen and
coordinating napkins.

(*) Attendant Required, $175.00 each
WEDDING CAKES

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

Cake Fillings
White Chocolate Mousseline
Dark Chocolate Mousse
Cream Cheese Filling
Coconut Cream
Pastry Cream
Coffee Mousseline
Orange & Grand Marnier Mousseline
Cannoli Filling

Additional Fruit Fillings & Syrups
Fresh Strawberry, Raspberry, Blueberry and Blackberry
Syrups - Chambord, Grand Marnier, Rum, Strawberry, Coffee, Citrus, and Mint

Icings
Traditional Buttercream
Classic Rolled Fondant is available for an additional $5.00 per person

Consultations
Our Pastry Chef is available to meet with you privately to discuss your desired specifications. Additional charges may be added according to degree of artwork & design. Pastillage flowers vary in price according to style, quantity and color of desired finish.

For cakes purchased from an outside vendor, a cake cutting fee of $8.00 per person will apply.
Japanese Sushi Bar
Selection of Nigiri and Maki Sushi, Sashimi and Rolls
All Displays served with Soy Sauce, Wasabi Mustard, Pickled Ginger and Chopsticks
(Based on 4 pieces per person)
$48.00 per person
Sushi Chef Available upon request to Prepare Sushi to Order - $200.00 each

The Florida Iced Seafood Station
Chilled Jumbo Shrimp, Freshly Shucked Blue Point Oysters and Little Neck Clams
Served with Brandied Cocktail Sauce, Citrus Sections and Horseradish
(Based on 4 pieces per person)
$48.00 per person

Enhance Your Reception with Customized Ice Carvings, Ice Tables, or Ice Bars.
Ask your Catering Manager for Details.

Imported Caviar Station
Osetra and Sevruga Caviar Accompanied by Chopped Egg, Sour Cream, Minced Onion, Chives and Citrus
Served with Melba Toast and Buckwheat Blini
$250.00 per Ounce
Ice Socles to Display Each Caviar - $175.00 each

Scampi...Scampi...Scampi*
Jumbo Shrimp Prepared to Order
Garlic Shrimp Scampi with Butter, White Wine, Basil and Lemon
Roasted Fennel, Tomato, Sweet Pepper, Fresh Garden Herbs
Served with Crostini Toast
(Based on 3 pieces per person)
$32.00 per person

Cocktail Beef Wellington*
Tenderloin of Beef with Wild Mushrooms and Foie Gras Baked in Puff Pastry
Served with Madeira Sauce
$38.00 per person

Rocky Mountain Lamb Rack*
With Roasted Garlic Honey Mustard Provençale Crust
Served with Sliced Baguette and Minted Marmalade
Chef Attendant Required
$38.00 per person

Gourmet Mac & Cheeses Station*
White Cheddar Mascarpone Cheese and White Truffle Crunch
Florida Rock Shrimp, Aged Cheddar, Sweet Pea and Basil
Fresh Asparagus, Wild Mushroom, Roasted Tomato and White Cheddar
$22.00 per person

(*) Attendant Required, $175.00 each
**APPETIZER ENHANCEMENTS**

**Traditional Shrimp Cocktail**
Brandied Spiked Cocktail Sauce  
Displayed in a Hand Carved Lite Ice Plate  
$45.00 per person  
Upgrade with a Personalized Monogram.  
Ask your Catering Manager for details.

**White Truffle and Roasted Tomato Risotto**
Grilled Asparagus, Lemon Thyme Jus  
$15.00 per person

**Ricotta Raviolo with Tuscan Short Rib**
Sage, Artichokes, Lemon and Truffle Olive Oil  
$18.00 per person

**Key West Style Maryland Crab Cake**
Roasted Corn Poblano Relish, Tomato Jam, Sweet Pea Salad, Corn Reduction  
$20.00 per person

**Wood Roasted Gulf Pink Shrimp**
Sundried Tomato Ciabatta Crisp, Scamp “Aqua Pazza”  
$28.00 per person

**Tuscan Eggplant Rolatini**
Light Pesto, Charred Parmesan, Micro Greens  
$15.00 Per Person

**Individual Cheese Course**  
(To be served following the Entrée)  
$15.00 per person
SWEET FINALES

Serendipity*

World Famous Serendipity of New York City Sundae Station
Tahitian Vanilla, Strawberry Blast & Double Chocolate
Whipped Cream, Assorted Sprinkles, Oreo’s, Chopped Nuts, Caramel, Chocolate Fudge and Marshmallow Topping

Frrrozen Hot Chocolate
Forbidden Broadway Chocolate Cake
Celestial Carrot Cake, Warm Walnut Sauce
Chef Attendant Required
$35.00 per person

The French Connection*

Chocolate Truffle Cake
French Apple Tart
Babas Aux Rhum
Fresh Fruit Tart
Twenty-Four Carat Gold Opera
Strawberry Napoleon
Cointreaux Éclairs
Raspberry Charlotte

Signature Brulees
Tahitian Vanilla, Valrhona Chocolate, Grand Marnier
French Roasted Coffee

Flambé Crepe Suzette with French Vanilla Ice Cream
Chef Attendant Required
$48.00 per person

White Decadence

An Elegant All White Pastry Display
Individual Plated Sweets to Include White Chocolate, Mousse, Petite Fours and Truffles

White Chocolate Cream Puffs, White Chocolate Bocaroons, White Chocolate Panna Cotta

White Chocolate Warm Fondue Station
With Sliced Bananas, Marshmallows, Continental Cookies, Vanilla Madeline’s
Whipped Cream and Bamboo Skewers
$40.00 per person

(*) Attendant Required, $175.00 each
A Selection of Late Night Savories and Sweets
(Minimum of 50 pieces per item)

All American Burgers, Aged Cheddar
$8.00 each

Honey-Ancho Chicken, Cool Ranch Mayo
$8.00 each

Philly Cheese Steak, Sautéed Mushrooms
$8.00 each

Mini Pub Dogs, Sauerkraut & Spicy Mustard
$8.00 each

Pulled Pork, Creamy Cole Slaw
$8.00 each

Havarti Dill Grilled Cheese
$7.00 each

Wisconsin Cheddar Grilled Cheese
$7.00 each

Boneless Popcorn Chicken
Served in Bamboo Cones
$8.00 each

Truffle and Sea Salt Wedge Cut Fries
Served in Bamboo Cones with Dips, Squeezers and Shakers
$7.00 each

Southwest Breakfast Wraps
Scramble Eggs, Sausage and Monterey Jack Cheese
$8.00 each

Warm Pretzel Bites
Served In Bamboo Cones
$7.00 each

Sweet Shooters
Chocolate, Key Lime, Cheesecake, Apple Pie and Berry Crumble
$8.00 each

Lollipops & Sticks
Brownie Popsicles, Rice Krispie Treats, Chocolate Dipped Strawberries
$8.00 each

Frozzzen Hot Chocolate
$8.00 each
WEDDING LIBATIONS

Deluxe Beverage Selection Include
Stoli and Pinnacle
Boodles Gin
Johnnie Walker Black Scotch
Jack Daniels and Woodford Reserve Whiskey / Bourbon
Mt. Gay Eclipse Rum
Camarena Tequila
Heineken, Corona, Samuel Adams, O’Doul’s
Budweiser, Bud Light, Miller Lite, Blue Moon
Resort Selection Chardonnay and Cabernet Sauvignon
Resort Sparkling Wine
Assorted Soft Drinks, Juice and Premier Waters

Upgrade to a Luxury Beverage Selection to Include
Grey Goose & Belvedere Vodka
Hendricks Gin
Macallan 12 Year Old Scotch
Crown Royal Whiskey
Knob Creek Bourbon
Barcadi Silver
Patron Silver & Don Julio Tequila
Additional $12.00 per person

Tableside Wine Service
Resort Selection of Chardonnay and Cabernet Sauvignon to be served with Dinner
$15.00 per person

Upgraded Champagne Toast
Perrier Jouet, Grand Brut, Epernay or Moet et Chandon, Imperial, Reims
Starting at $20.00 per person

Mojito Bar
Pomegranate, Mango and Watermelon
$14.00 per drink

The Boca Martini Bar
Cosmopolitan, Sour Apple, Floridian, Madras, French and Key West
$14.00 per drink

The Cordial Cart
Di Saronno, Baileys Irish Cream, Courvoisier VS, Sambuca Romano, Kahlua, B&B, Drambuie, Grand Marnier, Cointreau and Port (LBV)
$14.00 per drink

Vodka Ice Flute & Three Sculptured Ice Buckets
$900.00

Enhance Your Reception with Customized Ice Tables, Bars and Flair Bartenders. Beverage brands are continually updated. Ask your Catering Manager for details.
FAREWELL BREAKFAST

Selection of Chilled Fruit Juices
Freshly Squeezed Orange and Grapefruit Juice, V-8, and Cranberry Juices

Chilled Fruit Smoothies*
Strawberry and Banana Yogurt Drinks with Lilac Honey and Granola

Sliced Seasonal Fresh Fruit, Assorted Berries

Chilled Fruit Yogurts, Raisins, Granola, and Coconut

Farm Fresh Omelette Prepared to Order*
Whole Eggs, Egg Whites and Egg Beaters
Variety of Fillings to Include
Diced Ham, Shredded Cheddar, Jack Cheese, Mushrooms, Spinach
Tomatoes, Onions, Peppers, and Pico de Gallo

Fluffy Scrambled Eggs

Pan Braised “Lyonnaise” Potatoes
Hickory Smoked Bacon
Country Link Sausage

Raspberry Blintzes filled with Sweet Farmers Cheese and Vanilla Cream

Boca Bakeries
Fruit Filled and Cheese Danish, Flaky Croissants, Homemade Muffins and Breakfast Breads
Sweet Butter, Marmalade and Assorted Jams

Brick Oven Bagels
Cream Cheese, Scottish Smoked Salmon Spread, Herb Chive Spread

Freshly Brewed Starbucks Coffee
Regular and Decaffeinated
Selected Teas

$52.00 per person

(*) Attendant Required, $175.00 each

Based on Three (3) Hour Food Service, Minimum of 30 Guests
A WEDDING LUNCHEON

Cocktail Hour

Four Hour Deluxe Open Bar
A fully stocked bar will be open throughout the evening featuring our Deluxe Brand Liquors, Red and White Wines, Sparkling Wine, Imported and Domestic Beers, Soft Drinks, Sparkling Waters, Juices and Mixers. Our Bartenders use a 1-¼ ounce jigger for all standard drinks. One Bartender is provided for every seventy-five guests.

Sparkling Wine is offered for the Bridal Toast

Butler Passed Canapés and Hors d’Oeuvres
(Based on Four Pieces per Person)

First Course
Garden Field Greens, Tomato, English Cucumber and Sunflower Seeds
Lemon Herb Vinaigrette
Lolla Rosso & Bibb Lettuce, Carrots and Squash Ribbons
Mustard Tarragon Dressing

Entrée
Scaloppine of Chicken
Fresh Mozzarella, Spinach, Madeira Sauce
Whipped Garlic Potatoes, Sautéed Thyme Baby Mushrooms
Citrus-Maple Glazed Salmon
Tomato-Basil Relish
Toasted Pearl Couscous and French Beans

The Wedding Cake
A custom designed Wedding Cake of your choice prepared by our acclaimed Pastry Chef

Freshly Brewed Starbucks Coffee and Herbal Teas

Price listed includes chiavari chairs, floor length linen, and coordinating napkin.

$175.00 per person

Wedding Luncheons Must Conclude by 4:00pm
WEDDING PARTY REFRESHMENTS

Rise & Shine
Chilled Fresh Orange Juice
Bottled Waters
Selection of Fruits and Berries
Southwest Breakfast Wraps
Scramble Eggs, Sausage and Monterey Jack Cheese
Freshly Brewed Starbucks Coffee & Herbal Teas
$30.00 per person

Afternoon Pick Me Up
Selection of Fruits and Berries
Boca Wrap with Oven Roasted Turkey, Baby Greens, Lemon-Sundried tomato Aioli
Sun Baked Chips
Assorted Soft Drinks and Bottled Waters
Freshly Brewed Starbucks Coffee & Herbal Teas
$35.00 per person
FOR YOUR 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.

Bartenders
Available at a charge of $150.00 for the first three hours and $50.00 per hour thereafter. For each $500.00 in revenue, we will be pleased to waive the charge for one bartender. Bartenders are required and charged for unless otherwise stated.

Bell Captain Charges
If boxes containing meeting materials, gifts and other items need to be moved from one area to another, delivery charges will be applied to your account. Your catering manager will inform you of the proper charges.

Ceremony Fees and Food & Beverage Charges
Ceremony location fees and food and beverage charges vary based on location and ballroom selection. Ceremony Fees begin at $1,000.00. In the event of an outdoor ceremony or reception, an indoor area will be provided in case of inclement weather at no additional charge. We do require that in the case of inclement weather, the decision must be made five hours prior to the event start time. Please consult your catering manager for details.

Dinner Package
Includes Tables and Chairs, China, Stemware and Flatware, Table Linens, Napkins, Votive Candles, Table Stanchion and Numbers, Stage, Dance Floor, Printed Directional Signs, Potted Plants, White Glove Service, Complimentary Overnight Accommodations for Bride and Groom, Earned Hilton Honor Points and *Menu Tasting (Minimum of 75 people).

Food and Beverage Service
The sale and service of alcoholic beverages is regulated by the Florida State Liquor Commission. The Boca Raton Resort & Club is responsible for the administration of these regulations. It is Resort policy therefore, that liquor cannot be brought onto the property from outside sources. Additionally, the Resort does not allow food to be brought onto the property, whether purchased or catered from outside sources. All boat charters originating from the Resort must utilize the Resort’s catering services.

Labor Charges
A $250.00 Labor Charge is applicable to catering services for groups of 50 guests or less.

Service Charges
A mandatory 24% service charge will be added to your bill in addition to applicable state or local taxes. 13.75% 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 an hourly rate of pay and the distribution of the service charge. A tip or gratuity is not included in the service charge.

Valet Parking
Valet parking will be provided by Resort staff at $20.00 inclusive of 6% tax per car. No self-parking is available. Valet supervisors are required for all functions located at the Mizner Center or Great Hall at $125.00 each. One valet supervisor is required per 75 guests.

Wedding Concierge
Boca Raton Resort & Club requires the bridal couple to utilize our Wedding Concierge service for the day of their wedding. Service includes a personal butler for the bridal couple for ten hours on the wedding day for $650.00 plus tax.

Wedding Planning Services
Boca Raton Resort & Club offers services to include month of coordination of your vendors, provide a detailed event timeline, manage wedding rehearsal, coordinates with wedding party and event day execution for $3,000.00 plus tax.

*Menu Tastings
Will be offered under certain parameters. The tasting event must be scheduled within two months of the wedding and is contingent upon a signed contract and deposit. A maximum of 4 guests will be able to attend the tasting. For each additional guest there will be a charge of $150.00 per person. All menu tastings will take place on property during the week at 2:00pm. Tastings are offered for plated events of 100 guests or more. During your tasting you may sample your choice of two appetizers, two salads, three entrees, two desserts, two wedding cakes, and House wines. You will meet with one of our Resort Chefs.