

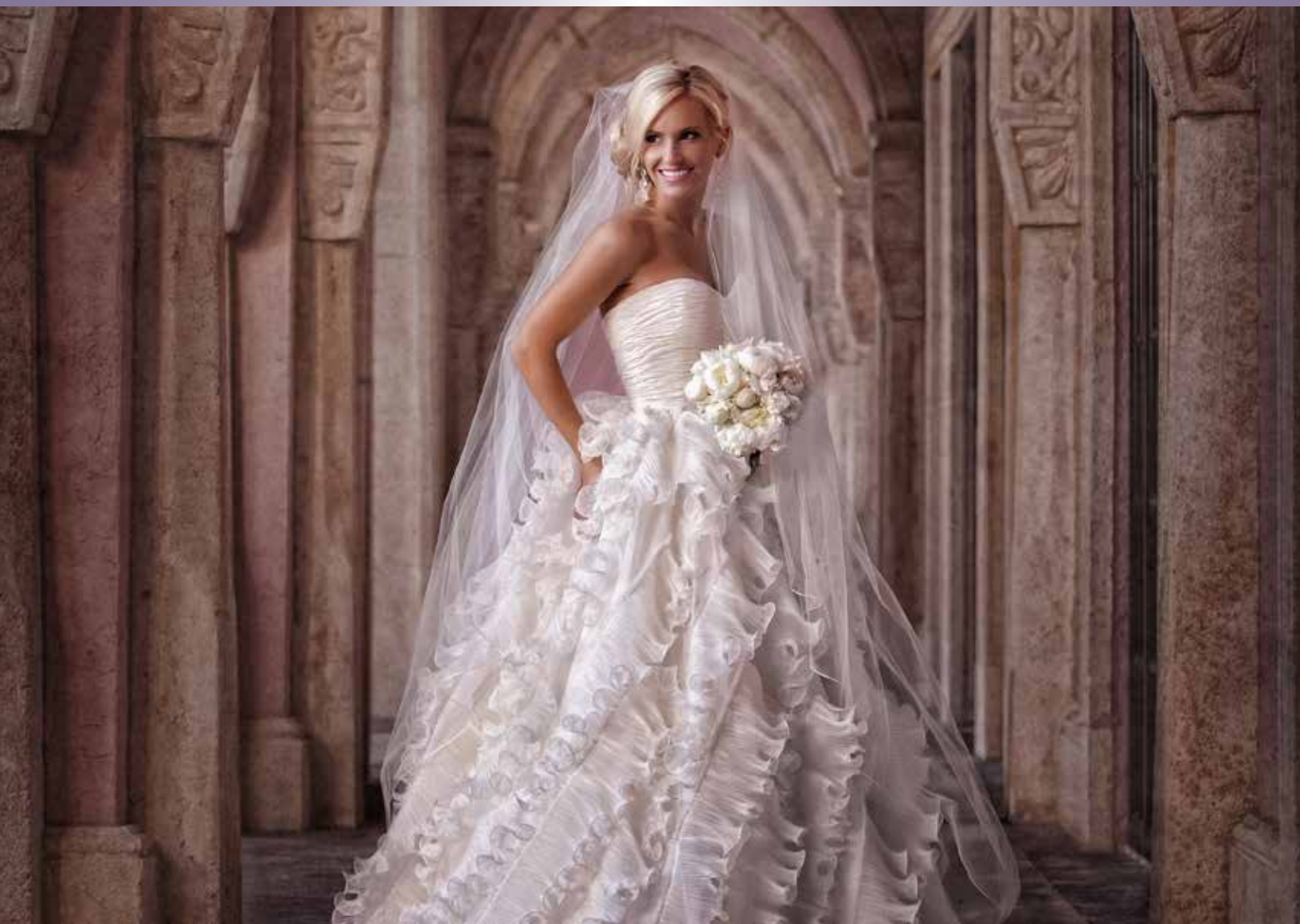


BOCA RATON RESORT & CLUB®

A WALDORF ASTORIA® RESORT

YOUR WEDDING SELECTION

W WEDDING



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

Please select five varieties of

**BUTLER PASSED
CANAPÉS
and
HORS D' OEUVRES**

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

Please select one variety of

**HORS D' OEUVRES
DISPLAY**

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



BOCA RATON RESORT & CLUB
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(* 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

please select one variety of

FIRST COURSE
and
INTERMEZZO
and
ENTREE



BOCA RATON RESORT & CLUB

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FOUR COURSE DINNER CONTINUED

Combination Entrée Plates

(Please select one variety)

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

Charcoal 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

please select one variety of

DESSERTS

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



BOCA RATON RESORT & CLUB

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**MIZNER'S
GRAND
TASTING**

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

Provençal

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



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

MIZNER'S GRAND TASTING

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.

WEDDING CAKES



**RECEPTION
ENHANCEMENTS**

RECEPTION ENHANCEMENTS

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

APPETIZER ENHANCEMENTS



BOCA RATON RESORT & CLUB

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**SWEET
FINALES**

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



AFTER HOURS

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

AFTER HOURS



BOCA RATON RESORT & CLUB
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**WEDDING
LIBATIONS**

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
Bacardi Silver
Patron Silver & Don Julio Tequila
Additional \$12.00 per person

Tablesides 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, Cointeau 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

FAREWELL BREAKFAST



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

please select one variety of

FIRST COURSE and ENTRÉE



BOCA RATON RESORT & CLUB

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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

WEDDING PARTY REFRESHMENTS

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



BOCA RATON RESORT & CLUB

A WALDORF ASTORIA RESORT



BOCA RATON RESORT & CLUB[®]
A WALDORF ASTORIA RESORT

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 no 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.