



WEDDING MENUS

Woodfield Boca Raton



REHEARSAL DINNER SELECTIONS

Menus are based on a minimum of 50 guests unless otherwise noted.
Includes Regular & Decaffeinated Coffee and Selection of Herbal Teas.

BBQ

Baby Field Greens
Sun Dried Cranberries, Brandy Glazed Walnuts
Grape Tomatoes, Gorgonzola, Balsamic Vinaigrette

Seasonal Grilled Vegetables

Quinoa Salad

Coleslaw

Grilled Street Corn on the Cob

Charred Green Beans & Tomato

Baked Macaroni & Cheese

BBQ Roasted Chicken

Hamburgers, Cheeseburgers, Jumbo Hot Dogs

Bread & Condiment Display
Hamburger Buns, Hot Dog Buns, Shredded Lettuce
Tomatoes, Onions, Pickles, Sauerkraut
Ketchup, Mustard, Mayo, Relish

Cedar Plank Salmon
Citrus Mustard Glaze

Desserts
Chopped Fruit, Club Baked Cookies, Brownies
Chocolate Mousse Cake, Oreo Cheesecake
Key Lime Tart

\$48.00 PER PERSON

ITALIAN

Warm Garlic & Cheese Ciabatta, Assorted Rolls

Baby Gem Caesar
Shaved Parmigiano-Reggiano, Croutons
Caesar Dressing

Arugula & Shaved Fennel
Endive, Radicchio, Baby Tomatoes
Shaved Parmesan, Lemon Vinaigrette

Pasta Station (Select Two)
Rigatoni & Bolognese Ragù
Three Cheese Tortellini alla Vodka
Garganelli & Pesto Cream
Penne & Garden Vegetables Marinara

Chicken Marsala
Wild Mushroom Marsala Sauce

Snapper Francaise
White Wine Lemon Caper Sauce

Gorgonzola Crusted Skirt Steak
Cabernet Wine Jus

Charred Eggplant Parmesan
San Marzano Tomato Sauce, Herb Ricotta

Sautéed Broccoli Rabe

Desserts
Chopped Fruit, Club Baked Cookies, Brownies
Chocolate Mousse Cake, Oreo Cheesecake
Key Lime Tart

\$64.00 PER PERSON
\$125.00 CHEF FEE

WOODFIELD DINNER

Baby Field Greens
Sun Dried Cranberries, Brandy Glazed Walnuts
Grape Tomatoes, Gorgonzola, Balsamic Vinaigrette

Gorgonzola Crusted Skirt Steak
Charred Onions, Cabernet Wine Jus

Cedar Plank Salmon
Citrus Mustard Glaze
Stone Ground Mustard Beurre Blanc

Roasted Chicken Madeira
Carrots, Pearl Onions, Madeira Mushroom Jus

Pasta Primavera

Seasonal Vegetable Ragout

Roasted Baby Potatoes

Desserts
Chopped Fruit, Club Baked Cookies, Brownies
Chocolate Mousse Cake, Oreo Cheesecake
Key Lime Tart
\$58.00 PER PERSON

WOODFIELD GRANDE

Toasted Baguette & a Variety of Dinner Rolls

Baby Field Greens
Sun Dried Cranberries, Brandy Glazed Walnuts
Grape Tomatoes, Gorgonzola, Balsamic Vinaigrette

Caesar Salad
Shaved Parmesan Reggiano, Croutons
Caesar Dressing

Carving Station
Slow Roasted Prime Rib
Roasted Turkey Breast, Turkey Gravy
Cabernet Wine Jus, Creamy Horseradish Sauce

Cedar Plank Salmon
Citrus Mustard Glaze
Stone Ground Mustard Beurre Blanc

Roasted Chicken Madeira
Carrots, Pearl Onions, Madeira Mushroom Jus

Pasta Entrée (Choose One)
Rigatoni & Bolognese Ragù
Garganelli & Pesto Cream
Penne & Garden Vegetables Marinara

Seasonal Vegetable Ragout

Roasted Baby Potatoes

Desserts
Chopped Fruit, Club Baked Cookies, Brownies
Chocolate Mousse Cake, Oreo Cheesecake
Key Lime Tart
\$70.00 PER PERSON
\$125.00 CHEF FEE

ENHANCEMENTS

Soup (Select One)
Tomato Bisque
Butternut Squash
Split Pea
\$5.00 PER PERSON

RECEPTION

HOT HORS D'OEUVRES

Spanakopita
Feta, Leeks, Spinach

Crispy Vegetable Spring Rolls
Sweet Apricot Dipping Sauce

Truffle Parmesan Fries
Cracked Pepper Parmesan Aioli

Chickpea Falafel
Lemon Tahini Sauce

Arancini
Crispy Risotto, Arrabbiata Sauce

Phyllo Wrapped Asparagus
Fresh Lemon Ricotta

Mahogany Glazed Chicken Satay
Peanut Dipping Sauce

Chicken Burger Sliders
Cheddar Cheese, Spicy Chipotle Mayo

Chicken Quesadillas

Steamed Chicken Dumplings
Thai Dipping Sauce

Tempura Shrimp Skewer
Spicy Ponzu Sauce

Salmon Sate
Miso Glaze, Toasted Sesame Seeds

Crab Cakes
Remoulade Sauce

Bottle Rocket Shrimp
Spicy Thai Mayo

Pan Seared Beef Satay
Thai Peanut Sauce

Kobe Beef Sliders
Truffle Fontina, Aioli, Mini Brioche

Franks in a Blanket
Deli Mustard

Umami Mushroom & Four Cheese Panini
Shiitake Mushrooms, Crispy Prosciutto, Truffle Oil

Corned Beef Rubeen Pretzel Bread Panini

Steak Tater Tots
Tarragon Aioli

Grilled Lamb Chops
Rosemary Demi

Banh Mi Chicken Taco
Pepper jack Cheese, Cilantro
Pickled Carrot & Daikon Salad

Steak Taco
Pico de Gallo, Chimichurri Crème, Cheddar

PRICING

With Dinner

ONE HOUR \$30.00 PER PERSON
TWO HOURS \$40.00 PER PERSON

50 People - Select 4
151-249 People - Select 8

Reception Only

ONE HOUR \$50.00 PER PERSON
TWO HOURS \$60.00 PER PERSON

100-150 People - Select 6
250+ People - Select 10



WOODFIELD
BOCA RATON

COLD HORS D'OEUVRES

Tomato Caprese Lollipops
Aged Balsamic, Extra Virgin Olive Oil

Strawberry & Boursin
Roasted Macadamia Nut

Sun Dried Date
Goat Cheese, Marcona Almond

Shrimp Cocktail

Truffle Parmesan Asparagus
Wrapped in Prosciutto

Bacon Wrapped Date
Gorgonzola

Spicy Tuna Lettuce Wrap
Crispy Shallots, Scallion, Sesame
Furikake, Spicy Mayo

Lobster BLT
Old Bay Aioli, Crispy Bacon, Grape Tomato
Croutons, Lettuce Cup

Baja Charred Avocado Taco
Pickled Tomato, Onions, Fresno & Cabbage Slaw
Cilantro, Chipotle Queso, Crema

Spicy Tuna Tartar Wonton Taco
Wasabi Mayo, Scallions

Avocado Toast
Smoked Salmon, Shaved Shallot & Capers
Dill, Tomato, Ikura, Scallion

OR

Caprese Salad, Basil, Villa Monodori

OR

Caviar Trio
Chopped Egg, Caper, Red Onion, Parsley
Maldon Salt, Crema

CARVING STATIONS

Roasted Turkey Breast
Cranberry Relish, Turkey Gravy
\$12.00 PER PERSON

Corned Beef OR Pastrami
Whole Grain, Dijon & Deli Mustard
Sauerkraut
\$13.00 PER PERSON

Cedar Planked Salmon
Citrus Mustard Glaze
\$14.00 PER PERSON

Slow Roasted Prime Rib
Horseradish Cream, Natural Jus
\$17.00 PER PERSON

Boneless Leg of Lamb
Dijon Rosemary Crust
Cabernet Wine Jus
\$20.00 PER PERSON

Roasted Tenderloin of Beef
Horseradish Cream, Cabernet Wine Jus
\$22.00 PER PERSON

Roasted Rack of Lamb
Dijon Herb Crust, Rosemary Jus
\$26.00 PER PERSON

Salt Crusted Whole Black Grouper
(Seasonal)
Maple Vanilla Beurre Blanc
MARKET PRICE

\$125.00 CHEF FEE

DISPLAYS

Vegetable Crudités
Broccoli, Cauliflower, Carrots, Celery, Red Peppers
Grape Tomatoes, Cucumbers,
Honey Dijon & Blue Cheese Dip
\$6.00 PER PERSON

Imported & Domestic Cheeses
Smoked Gouda, Garlic Herb Boursin
Aged Cheddar, Provolone, Danish Bleu,
Fresh Grapes, Strawberries
Assorted Crackers & Crackle Bread
\$9.00 PER PERSON

Falafel Bar
House Made Chickpea Falafel, Warm Grilled Pita
Tahini Sauce, Tomatoes, Spicy Pickles
\$8.00 PER PERSON

Mediterranean Display
Roasted Garlic Hummus
Creamy Eggplant Dip, Tatziki Sauce
Quinoa Tabbouleh, Greek Feta
Assorted Roasted Vegetables
(Crimini Mushrooms, Harissa Cauliflower & Baby
Peppers) Imported Olives
Cocktail Pita & Crackle Bread
\$15.00 PER PERSON

Tuscan Antipasto
Prosciutto, Bresaola & Soppressata
Parmigiano-Reggiano, Grilled Asparagus
Marinated Artichokes & Tomatoes
Truffle Parmesan Cauliflower
Pesto Baby Mozzarella
Imported Olives, Organic Olive Oil, Aged Balsamic
Sliced Ciabatta, Garlic Crostini
\$18.00 PER PERSON

Sushi Boat
Variety of Rolled Sushi, Nigiri Sushi, Soy Sauce
Wasabi, Pickled Ginger
\$24.00 PER PERSON

Baked French Brie
(One Wheel Serves Approximately 35)
Toasted Almonds, Honey, Crispy Garlic Bruschetta
Spanish Baguette
\$125.00 PER WHEEL

Raw Bar (Select Three)
Jumbo Shrimp, Oysters, Middleneck Clams
Mediterranean Mussels (Seasonal)
Cocktail Sauce, Mignonette, Horseradish, Lemons
\$34.00 PER PERSON

Jumbo Lump Crab Meat
\$15.00 PER PERSON ADDITIONAL

Jumbo Shrimp (U-15)
Cocktail Sauce, Horseradish, Lemons
\$18.00 PER PERSON

Florida Stone Crabs (Seasonal)
Mustard, Cocktail Sauce
MARKET PRICE

Chilled Maine Lobster
Mustard, Cocktail Sauce
MARKET PRICE

Caviar
American Sturgeon, Keta Salmon
Gold & Wasabi Tobiko, Red Onions
Sour Cream, Capers, Chopped Egg
Pumpnickel & Brioche Toast Points
MARKET PRICE

ACTION STATIONS

\$125.00 CHEF FEE

Asian Dumplings (Select Two)
Chicken, Shrimp, Pork OR Vegetable
Scallion & Sesame Dipping Sauce

\$12.00 PER PERSON

Steamed Lotus Buns (Select One)
Roasted Duck
Scallions, Hoisin, Duck Crackling
Asian BBQ Chicken
Charred Pineapple, Jalapeno
Charred Shiitake
Umami Mushroom Soy Glaze, Pickled Cucumber
Spicy Glazed Pork Belly
Pickled Onion, Kimchi Slaw

\$14.00 PER PERSON

Italian Pasta (Select Two)
Penne Marinara
Rigatoni Bolognese
Cheese Tortellini alla Vodka
Corn & Fusilli Pesto (GF)
Garganelli & Wild Mushroom Madeira
Parmesan, Crushed Red Pepper
Sliced Italian Baguette

\$15.00 PER PERSON

Poke Station
Tuna & Salmon Poke, White & Brown Rice
Toppings to Include: Cucumber, Cilantro
Jalapeno, Scallion, Avocado Charred Pineapple,
Shelled Edamame Shallot Crisps, Wakame Salad
Dressings to Include:
Ponzu, Sweet Chili, Wasabi Mayo, Spicy Mayo

\$24.00 PER PERSON

Boneless Beef Short Ribs
Mashed Sweet Potatoes, Crispy Shallots

\$16.00 PER PERSON

Crab Cakes
Grilled Corn & Vegetable Succotash, Remoulade
Grain Mustard Beurre Blanc

\$18.00 PER PERSON

Grilled Lamb Chop Skillet
Creamy Truffle Yukon Potatoes OR
Mashed Sweet Potatoes, Mushroom Madeira Jus

\$18.00 PER PERSON

Gnocchi & Wild Mushrooms
Julienne Prosciutto, Baby Peas, Truffle Cream Sauce

\$12.00 PER PERSON

Wok Stir Fry (Select Two) (50 Person Minimum)
Vegetable Lo Mein, Kung Pao Chicken
Thai Beef & Basil OR Crispy Ponzu Shrimp
Steamed Jasmine Rice, Scallions, Chopped Peanuts
Chili Sauce

\$12.00 PER PERSON

Taco Station
Grilled Shrimp Taco
Salsa Verde Cabbage Slaw, Tomato Fresca
Avocado Crema

Chicken Banh Mi Taco
Creamy Thai Chili Sauce, Jalapeño
Cilantro Pickled Carrot & Daikon Salad

\$16.00 PER PERSON

PLATED DINNER SELECTIONS

Your Selection of One Protein

Includes Soup or Salad, Entrée and Dessert

Regular & Decaffeinated Coffee and Selection of Herbal Teas

SALADS (Select One)

Baby Field Greens

Sun Dried Cranberries, Grape Tomatoes

Brandy Glazed Walnuts, Gorgonzola

Aged Balsamic Vinaigrette

Arugula & Shaved Fennel

Endive, Radicchio

Baby Tomatoes, Shaved Parmesan

Lemon Vinaigrette

Baby Gem Caesar

Shaved Parmigiano-Reggiano, Croutons

Caesar Dressing

Thai Kale Caesar

Shredded Kale, Parmesan Cabbage

Carrots, Crushed Peanuts

Caesar Peanut Dressing

Mediterranean

Chopped Spinach & Romaine

Feta, Capers, Kalamata Olives

Tomatoes, Cucumbers

Lemon Vinaigrette

SOUPS (Select One)

Chilled Gazpacho Soup

Chilled Truffle Potato Leek Soup

Crispy Leeks

Butternut Squash Bisque

Pumpnickel Croutons

Truffle Cauliflower & Asparagus

Crispy Shallots

Tomato Bisque

Parmesan Crackling, Sourdough Croutons, Basil

ENHANCEMENTS

Burrata or Buffalo Mozzarella
&

Heirloom Tomato

Baby Arugula

Extra Virgin Olive Oil

Aged Balsamic

\$8.00 PER PERSON

Mini Soup & Salad Duets

Potato Leek

Butternut Squash Bisque en Croute

Lobster Bisque

Tomato Bisque en Croute

Chilled Gazpacho

Chilled White Asparagus Vichyssoise

\$4.00 PER PERSON

SEAFOOD

Macadamia Crusted Yellowtail Snapper
Micro Greens, Maple Vanilla Beurre Blanc

\$58.00 PER PERSON

Lemon Sole Francaise
White Wine Lemon Caper Sauce

\$62.00 PER PERSON

Melted Leek Crusted Bronzini
Micro Greens, Roasted Red Pepper Coulis

\$62.00 PER PERSON

Herb Grilled Bronzini
Crispy Leeks, Roasted Butternut Truffle Puree

\$62.00 PER PERSON

Jumbo Lump Crab Cake
Grilled Corn & Vegetable Succotash
Grain Mustard Beurre Blanc

\$65.00 PER PERSON

Citrus Soy Glazed Chilean Sea Bass
Grilled Scallion, Ginger Teriyaki Sauce

\$65.00 PER PERSON

Crab Crusted Yellowtail Snapper
Grilled Corn & Vegetable Succotash
Grain Mustard Beurre Blanc

\$70.00 PER PERSON

Miso Glazed Black Cod
Daikon Sprouts, Wasabi Soy Beurre Blanc

\$75.00 PER PERSON

Herb Roasted Maine Lobster
MARKET PRICE

DUETS

Citrus Glazed Salmon
Faro & Black Barley, Herb Tomato Nage
&

Roasted Sliced Chicken Breast
Sweet Potato Puree, Baby Vegetables
Honey Soy Glaze, Citrus Lemongrass Jus

\$49.00 PER PERSON

Braised Beef Short Rib
Port Glazed Shallots, Natural Jus
&

Pan Roasted Frenched Chicken Breast
Butternut Squash Puree, Seasonal Vegetables
Truffle Honey Herb Jus

\$55.00 PER PERSON

Grilled Flat Iron Steak
Roasted Tomato, Chimichurri
&

Herb Grilled Bronzini
Crispy Leeks, Roasted Butternut Truffle Puree

\$62.00 PER PERSON

Grilled Filet Mignon
Sautéed Spinach, Herb Roasted Fingerling Potatoes
Truffle Mushroom Jus
&

Citrus Soy Glazed Chilean Sea Bass
Tuxedo Fried Rice
Kimchi Vegetables & Shiitake Mushrooms
Grilled Scallion, Ginger Teriyaki Sauce

\$68.00 PER PERSON

Roasted Beef Tenderloin
Sautéed Spinach, Truffle Yukon Potato Puree
Cabernet Wine Jus
&

Broiled Maryland Crab Cake
Baby Vegetable Ragout
Stone Ground Mustard Sauce

\$80.00 PER PERSON

PROTEIN SELECTIONS

CHICKEN

Chicken Marsala
Wild Mushroom Marsala Sauce

Chicken Francaise
White Wine Lemon Caper Sauce

Roasted Sliced Chicken Breast
Honey Soy Glaze, Citrus Lemongrass Jus

Pan Roasted Frenched Chicken Breast
Butternut Squash Puree
Truffle Honey Herb Jus
\$44.00 PER PERSON

SALMON

Citrus Mustard Glazed Salmon
Micro Greens, Stone Ground Mustard Sauce

Cashew Crusted Salmon
Cucumber & Orange Relish
Citrus Lemongrass Beurre Blanc

Mediterranean Salmon
Tomato, Kalamata & Herb Vierge, Lemon
Salsa Verde

Baked Salmon en Croute
Spinach, Leek, Fennel, Pernod
Lemon Herb Beurre Blanc
\$49.00 PER PERSON

BEEF & VEAL

Braised Beef Short Rib
Port Glazed Shallots, Natural Jus

\$55.00 PER PERSON

Grilled Skirt Steak
Charred Onions, Wild Mushrooms
Red Wine Jus

\$58.00 PER PERSON

Gorgonzola Crusted Skirt Steak
Cabernet Wine Jus

\$58.00 PER PERSON

Flat Iron Steak
Roasted Tomato, Chimichurri

\$58.00 PER PERSON

Grilled Filet Mignon
Cabernet Wine Jus

\$68.00 PER PERSON

Roasted Beef Tenderloin
Truffle Mushroom Jus

\$68.00 PER PERSON

Grilled Center Cut Veal Chop
Sautéed Forest Mushrooms
Truffle Madeira Cream Sauce

\$75.00 PER PERSON



GRAINS & MORE

Toasted Israeli Couscous
Harissa, Almond, Golden Raisins

Yukon Potato Puree (Select One)

Truffle
Wasabi
Roasted Garlic

Sweet Potato Puree

Tuxedo Fried Rice

Herb Roasted Fingerling Potatoes

VEGETABLES

Baby Vegetables
Asparagus, French Beans, Carrots,
Sunburst Squash, Grape Tomatoes

Stir Fried Vegetables
Bok Choy, Baby Carrots, Sugar Snap Peas
Shiitake Mushrooms, Charred Scallions

French Beans Almondine
Shallots, Lemon

Charred Jumbo Asparagus

Butternut Squash & Brussels Sprouts
Pancetta, Onions, Aged Balsamic

DESSERTS (Select One)

Key Lime Tart, Seasonal Berries

Chocolate Chip Cookie & Oreo Brownie Sundae
Vanilla Ice Cream, Chocolate Sauce

Vanilla Cheesecake, Seasonal Berries

Dulce de Leche Mousse Cake

Chocolate Chip Cookie Skillet
Vanilla Ice Cream

Chocolate Mousse Cake, Seasonal Berries

Warm Chocolate Velvet
Vanilla Ice Cream

Semisweet Chocolate Mousse Bar
Chocolate Chunk Sorbet
Almond Cocoa Nibble Streusel

Chocolate Peanut Butter Bar
Salted Caramel Ice Cream, Candied Peanuts

Warm Apple Crumble Tart
Vanilla Ice Cream, Caramel Sauce

Three Tier Buttercream Wedding Cake from Our Preferred Vendors
\$10.00 Per Person

Two Fat Cookies
561-265-5350
www.twofatcookies.com

Earth & Sugar
561-225-1260
www.earthandsugar.com

**Please note there is a \$3.00 per person cake cutting fee for outside cake vendors*

FOOD AND BEVERAGE CHARGES ARE SUBJECT TO A 20% SERVICE CHARGE.
PREVAILING FLORIDA STATE SALES TAX OF 7% IS ADDED TO THE TOTAL CHARGES.

BAR PACKAGES

DELUXE

Vodka

New Amsterdam, Citron

Gin

Beefeater

Rum

Bacardi Superior, Captain Morgan

Tequila

Sauza Blue

Whiskey & Bourbon

Seagram's VO, Jim Beam

Scotch

J & B

Liqueurs & Mixers

Triple Sec, Apple Sour, Dry & Sweet Vermouth

Baileys, Kahlua

Woodfield Wine Selection

Sparkling, Pinot Grigio, Chardonnay

Cabernet Sauvignon

Beer

Amstel Light, Corona, Heineken, Miller Lite

Michelob Ultra, Becks (Non-Alcoholic)

OPEN BAR

\$24.00 PER PERSON - ONE HOUR

\$30.00 PER PERSON - TWO-THREE HOURS

\$36.00 PER PERSON - FOUR-FIVE HOURS

ON CONSUMPTION

\$5.00 PER BEER

\$10.00 PER MIXED DRINK

\$12.00 PER MARTINI

\$35.00 PER BOTTLE OF HOUSE WINE

\$125.00 BARTENDER FEE (1:75 Guests)

PREMIUM

Vodka

New Amsterdam, Ketel One, Ketel One Citron

Tito's

Gin

Bombay Sapphire

Rum

Bacardi Silver, Captain Morgan

Tequila

Sauza Blue, Patron Silver

Whiskey & Bourbon

Seagram's VO, Jack Daniel's, Maker's Mark

Scotch

Johnnie Walker Black, Dewar's White Label

Liqueurs & Mixers

Triple Sec, Apple Sour, Aprrol

Sweet Vermouth, Baileys, Kahlua, Campari

Woodfield Wine Selection (Pick 3)

Sparkling, Pinot Grigio, Sauvignon Blanc

Chardonnay, Pinot Noir, Cabernet Sauvignon

Beer (Pick 3)

Amstel Light, Corona, Heineken, Miller Lite

Michelob Ultra, Becks (Non-Alcoholic)

OPEN BAR

\$32.00 PER PERSON - ONE HOUR

\$37.00 PER PERSON - TWO-THREE HOURS

\$42.00 PER PERSON - FOUR-FIVE HOURS

ON CONSUMPTION

\$5.00 PER BEER

\$12.00 PER MIXED DRINK

\$14.00 PER MARTINI

\$35.00 PER BOTTLE OF HOUSE WINE

\$125.00 BARTENDER FEE (1:75 Guests)

MEMBER SELECT

Vodka (Pick 4)

Belvedere, Chopin, Grey Goose
Grey Goose Orange, Ketel One, Ketel One Citron
New Amsterdam, Stoli Raspberry, Stoli Vanilla Tito's, Van Gogh Espresso

Gin

Bombay Sapphire, Tanqueray, Hendrick's

Rum

Bacardi Silver, Captain Morgan

Tequila

Sauza Blue, Patron Silver, Casamigo Silver

Whiskey & Bourbon

Jack Daniel's, Crown Royal, Bulleit, Maker's Mark

Scotch

Johnnie Walker Black, Dewar's White Label
Glenlivet 12, Macallan 12

Liqueurs & Mixers

Triple Sec, Apple Sour, Peach Schnapps
Sweet Vermouth, Baileys, Kahlua
Campari, Disaronno Amaretto,
Grand Marnier, Courvoisier VS

Woodfield Wine Selection (Pick 4)

Sparkling, Pinot Grigio, Sauvignon Blanc
Chardonnay, Rose, Pinot Noir
Cabernet Sauvignon, Merlot

Beer (Pick 4)

Amstel Light, Corona, Heineken, Miller Lite
Michelob Ultra, Blue Moon, Stella Artois
Jai Alai IPA, Becks (Non-Alcoholic)

OPEN BAR

\$40.00 PER PERSON - ONE HOUR

\$44.00 PER PERSON - TWO-THREE HOURS

\$48.00 PER PERSON - FOUR-FIVE HOURS

ON CONSUMPTION

\$6.00 PER BEER

\$14.00 PER MIXED DRINK

\$16.00 PER MARTINI

\$35.00 PER BOTTLE OF HOUSE WINE

\$125.00 BARTENDER FEE

ENHANCEMENTS

Tableside Wine Service
With Dinner
\$6.00 PER PERSON

Champagne Toast
\$5.00 PER PERSON

Signature Drink
\$5.00 PER PERSON



WINE BAR

Prosecco, Sparkling, Rose
Chardonnay, Pinot Grigio, Sauvignon Blanc
Cabernet Sauvignon, Pinot Noir, Malbec

Select Three

\$22.00 PER PERSON - ONE HOUR
\$28.00 PER PERSON - TWO HOURS
\$34.00 PER PERSON - THREE HOURS

Select Five

\$24.00 PER PERSON - ONE HOUR
\$30.00 PER PERSON - TWO HOURS
\$36.00 PER PERSON - THREE HOURS

NON-ALCOHOLIC BEVERAGES

Soft Drinks
Coke, Diet Coke, Sprite, Ginger Ale

\$15.00 PER PERSON UNLIMITED

Or

\$3.00 Each

VENDOR LIST

ENTERTAINMENT

Euphoria Band
954-401-3589
www.euphoriaband.com

Koppertop Entertainment
877-386-5275
www.karlkoppertop.com

Mike Sipe Entertainment
954-782-9118
www.themikesipe.com

Private Stock Band
954-922-5448
www.privatestockband.com

Pure Energy
561-782-6989
www.pureenergy.net

Rock With U Entertainment
Elvis Barnett 954-547-6411
Elvis@rockwithu.com
www.rockwithu.com

VIP Party Productions
954-921-8861
info@vippartyproductions.com

Will Bridges Entertainment
954-816-5476
www.willbridges.com

Zazz Events
954-753-7500
www.zazzevents.com

Motiv8 Events
954-753-7500
jeffgold@motiv8events.com

EVENT PLANNERS

Brittney Anderson
561-994-8833
partyperfectevents@yahoo.com

Julie Cohen
561-866-4019
iteventplanning@gmail.com

Linzi Etzion
561-706-5111
www.linzievents.com

Carolyn's Creations
954-632-4377
www.carolynscreationz.com

PlanIt Right
561-251-9489
hello@planitrt.com

EVENT & FLORAL DECOR

Daniel Events
561-393-1432
www.danielevents.com

Dalsimer Atlas
954-418-0608
www.dalsimer.com

Party Perfect
561-994-8833
www.partyperfectboca.com

Xquisite Events
561-988-9798
www.xquisiteeventsfl.com

VENDOR LIST

PHOTOGRAPHY & VIDEOGRAPHY

Artistry Wedding Films
561-272-4199
alan@artistryweddingfilms.com

Muñoz Photography
954-564-7150
www.munozphotography.com

Santa Barbara Photography
561-998-8568
www.santabarbaraphoto.com

Senderey Video
954-748-8999
www.sendereyvideo.com

Timeline Video Productions
954-571-5155
www.timelinepro.com

INVITATIONS & MORE

Pretty in Paper
561-998-3777
stephanie@prettynpaper.com

Salutations of Delray
561-266-6558
salutations@bellsouth.net

Sincerely Yours, Diane
954-421-9779
www.sincerelyyoursdiane.com

TRANSPORTATION

Academy Bus
561-588-4446
academybus.com

Dignitary Transportation
561-422-8880
dignitaryservices.com

SPECIALTY LINENS

Atlas Party Rentals
561-547-6565
www.atlaspartyrentals.com

Over the Top Party Linens
954-424-0076
www.overthetopinc.com

SPECIALTY CAKES

Two Fat Cookies
561-265-5350
www.twofatcookies.com

Earth & Sugar
561-225-1260
www.earthandsugar.com

HOTELS

Hilton Boca Raton Suites
Rachel Schreibman
561-852-4023
rachel.schreibman@hilton.com

Marriott Boca Raton
Alicia Keough
561-620-3756
akeough@bocaratonmarriott.com

Hyatt Place Boca Raton
Alaina Teitelbaum
561-717-6713
alaina.teitelbaum@hyatt.com