

**BO'S  
PUB**  
— LAS OLAS —



*THE*  
*Hidden*  
GARDEN

# PARTIES & EVENTS

THREE RESTAURANTS, ONE GREAT LOCATION

1309 E LAS OLAS BOULEVARD  
FORT LAUDERDALE, FL 33301

(754) 200-6344

1309ELASOLAS.COM

NETWORKING EVENTS • BUSINESS LUNCHEONS & DINNERS • ANNIVERSARIES • GRADUATIONS • RETIREMENTS  
HAPPY HOUR MIXERS • BIRTHDAYS • REUNIONS • ENGAGEMENTS • CHARITY & FUNDRAISERS • MEETINGS •  
DINNERS • ANNIVERSARIES • GRADUATIONS • RETIREMENTS • BABY SHOWERS • WEDDING REHEARSALS • M  
NTS • CHARITY & FUNDRAISERS • MEETINGS • WEDDING REHEARSALS HOLIDAY PARTIES • TOURNAMENTS

# BO'S PUB — LAS OLAS —

Bo's Gastro Pub is a stylish restaurant & bar located on the first floor of 1309 E Las Olas Boulevard. Featuring both American & international favorites and classics, the restaurant offers a welcoming atmosphere with gas lamps, pub signs, a giant LED screen that is nearly 12 feet wide by 5 feet high (the largest on Las Olas) and an intimate raised stage to host a wide variety of entertainment.

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From Bo's Pub on the first floor make your way upstairs to The Balcony, the only second story cocktail bar overlooking trendy E Las Olas Boulevard. The Balcony is great for hosting Happy Hour cocktails and light bites

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Venture upstairs and be transported to our Alice in Wonderland inspired fantasy world when you enter our rooftop bar and lounge... The Hidden Garden. The Hidden Garden features an airy rooftop bar designed to entertain guests all year long with a weather-sensing shuttered roof to protect from rain and sun. A large bar serves signature libations and Bo's Pub full menu and Sunday Brunch which can be enjoyed at surrounding booths. The Hidden Garden's rooftop space is the ideal setting for any large party or event!

# PUB BITES

SERVED PASSED OR PLATTER STYLE

CHOICE OF THREE [3] ITEMS \$20 PER PERSON · CHOICE OF FOUR [4] ITEMS \$28 PER PERSON · CHOICE OF FIVE [5] ITEMS \$35 PER PERSON

25 GUEST MINIMUM

**CRISPY CRAB & CONCH FRITTER**  
arugula, aioli & burnt lemon vinaigrette

## CHICKEN WINGS

CHOICE OF:

plain

bbq

buffalo

lemon pepper

**PORK BELLY LETTUCE WRAPS**  
char-siu glaze, carrots, cucumber, radish,  
red pepper, boston lettuce & cilantro

**HAND BREADED CALAMARI**  
roasted garlic, scallion & thai chili dip

**TEMPURA ARTICHOKE HEARTS**  
aioli & grilled lime

**SPINACH & ARTICHOKE DIP**  
crostinis

**SESAME SEED AHI TUNA\***  
soy, chives & ginger lime slaw

**CRAB & ARTICHOKE DIP**  
crostinis

ADD \$2 PER GUEST

**LOLLIPOP LAMB CHOPS\***  
artichoke crust & demi-glaze

ADD \$2 PER GUEST

NOTICE: consumer information. there is a risk associated with consuming raw oysters. if you have a chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. if unsure of risk, consult a physician - section 61C-4.010(8), florida administrative code. thoroughly cooking foods of animal origin such as beef, eggs, pork, fish, lamb, poultry, oysters, or shellfish reduces the risk of foodborne illness. individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked. consult your physician or public health office for further information. please be advised that some menu items are prepared with alcoholic beverages as well as nuts.

All food and beverage pricing & availability are subject to change depending on market availability.

# PLATTERS

SERVED PLATTER STYLE

SERVES 20-25 GUESTS

## OYSTER PLATTER\*

fresh shucked oysters

mignonette

cocktail sauce

\$MP / 60 COUNT

## CHILLED SHRIMP PLATTER

cocktail sauce

\$150 / 50 COUNT

## VEGETABLE PLATTER

ranch dipping sauce

\$65 PER ORDER

## CHEESE PLATTER

assorted cheeses

crostinis

\$120 PER ORDER

## FRUIT & CHEESE PLATTER

assorted cheeses

fresh cut seasonal fruit

\$125 PER ORDER

## MEDITERRANEAN ANTIPASTO PLATTER

shaved prosciutto

marinated artichoke hearts

olives

aged cheese

crostinis

\$150 PER ORDER

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# BUFFET DINNER

OUR BUFFET DINNER MENU IS DESIGNED TO MAKE PLANNING YOUR MENU QUICK & SIMPLE  
WITH A VARIETY OF OPTIONS TO PLEASE ALL YOUR GUESTS.

INCLUDES: CHOICE OF ONE SALAD, TWO TO THREE MAIN PLATES, TWO TO THREE SIDES, ONE TO TWO DESSERTS

25 GUEST MINIMUM · STARTING AT \$40 PER GUEST

## MENU OPTION ONE

\$40 PER GUEST

**MIXED SALAD**

**BO'S SIGNATURE CHICKEN PAILLARD**

**MISO GLAZED SALMON**

SELECT TWO SIDES

**GARLICKY SPINACH · CHARRED ASPARAGUS · CHEF'S VEGETABLE MEDLEY  
HERBED WHIPPED MASHED POTATO · ROASTED FINGERLING POTATOES  
TRUFFLE PARMESAN FRIES · ROASTED GARLIC COUSCOUS · BASMATI RICE PILAF**

## MENU OPTION TWO

\$50 PER GUEST

**MIXED SALAD *or* CAESAR SALAD**

**CRISPY GRAND MARNIER HALF DUCK**

**MISO GLAZED SALMON**

**FLORIDA KEY LIME PIE**

SELECT TWO SIDES

**GARLICKY SPINACH · CHARRED ASPARAGUS · CHEF'S VEGETABLE MEDLEY  
HERBED WHIPPED MASHED POTATO · ROASTED FINGERLING POTATOES  
TRUFFLE PARMESAN FRIES · ROASTED GARLIC COUSCOUS · BASMATI RICE PILAF**

## VEGETARIAN & VEGAN OPTIONS

**ANGEL HAIR PASTA**

mushroom, artichoke hearts, shallots, angel hair pasta, marinara sauce

**VEGETABLE RICE PILAF**

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## MENU OPTION THREE

\$55 PER GUEST

MIXED SALAD *or* CAESAR SALAD

BO'S SIGNATURE CHICKEN PAILLARD

GRILLED FILET MIGNON\*

MISO GLAZED SALMON

FLORIDA KEY LIME PIE

WHITE CHOCOLATE BREAD PUDDING

SELECT TWO SIDES

GARLICKY SPINACH · CHARRED ASPARAGUS · CHEF'S VEGETABLE MEDLEY  
HERBED WHIPPED MASHED POTATO · ROASTED FINGERLING POTATOES  
TRUFFLE PARMESAN FRIES · ROASTED GARLIC COUSCOUS · BASMATI PILAF

## MENU OPTION FOUR

\$60 PER GUEST

MIXED SALAD *or* CAESAR SALAD

SCALOPPINE ANGEL HAIR PAN SEARED CHICKEN CUTLETS

GRILLED FILET MIGNON\*

MISO GLAZED SALMON

FLORIDA KEY LIME PIE

WHITE CHOCOLATE BREAD PUDDING

SELECT THREE SIDES

GARLICKY SPINACH · CHARRED ASPARAGUS · CHEF'S VEGETABLE MEDLEY  
HERBED WHIPPED MASHED POTATO · ROASTED FINGERLING POTATOES  
TRUFFLE PARMESAN FRIES · ROASTED GARLIC COUSCOUS · BASMATI RICE PILAF

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# BEVERAGE OPTIONS

WE OFFER A VARIETY OF BEVERAGE OPTIONS TO ACCOMMODATE ANY PRIVATE PARTY OR SOCIAL EVENT.  
HAVE SOMETHING DIFFERENT IN MIND? WE CAN CUSTOMIZE A PACKAGE TO SUIT YOUR NEEDS  
OPEN BAR · DRINK TICKETS · CASH BAR · NON-ALCOHOLIC

## OPEN BAR PACKAGES & DRINK TICKETS

OUR OPEN BAR PACKAGE OPTION CAN INCLUDE: UNLIMITED SINGLE MIXED DRINKS, BEER, WINE & NON-ALCOHOLIC BEVERAGES.  
PERFECT FOR PARTIES & EVENTS THAT WANT AN ALL INCLUSIVE BEVERAGE OPTION.

OUR DRINK TICKET OPTIONS ARE BEST FOR PARTIES THAT WANT TO PROVIDE A FEW DRINKS PER GUEST (EXAMPLE, 2 PER GUEST).  
THE EVENT HOST HAS THE OPTION TO CHOOSE FROM ANY OF OUR SPECIALLY PRICED DRINK TICKET OPTIONS BELOW.  
ALL SPECIALLY PRICED DRINK TICKETS ARE PRE-PURCHASED AND NON-REFUNDABLE.

### SELTZER, BEER & WINE

OPEN BAR PACKAGE:  
\$29 PER PERSON FOR 2 HOURS  
\$10 PER PERSON ADDITIONAL HR

#### SPIKED SELTZERS

high noon: pineapple · bud light: black cherry · NÜTRL vodka: watermelon  
corona: citrus lime | watermelon lime | spicy pineapple | mandarin starfruit  
truly: mixed berry | strawberry lemonade · dixie vodka: tony's tea  
onda tequila: blood orange · twisted tea: original

#### DOMESTIC BEERS

bo's brew pale ale · budweiser · bud light · miller lite  
coors light · michelob ultra · blue moon · samuel adams  
angry orchard hard cider · yuengling · goose island ipa

#### IMPORT BEERS

stella artois · heineken · heineken light  
corona extra · corona light · modelo negra

#### HOUSE WINES

pinot grigio · chardonnay · rosé · cabernet sauvignon

### PREMIUM

OPEN BAR PACKAGE:  
\$35 PER PERSON FOR 2 HOURS  
\$12 PER PERSON ADDITIONAL HR

DRINK TICKET:  
\$12 PER TICKET

#### PREMIUM LIQUOR

dixie vodka · bombay original gin · papa's pilar blonde rum  
milagro silver tequila · jim beam bourbon whiskey  
dewar's white label scotch · canadian club whiskey

INCLUDES:

**SPIKED SELTZERS · DOMESTIC BEERS · IMPORT BEERS · HOUSE WINES**  
[ SEE ABOVE SELTZER, BEER & WINE SECTION ]

### SUPER PREMIUM

OPEN BAR PACKAGE:  
\$45 PER PERSON FOR 2 HOURS  
\$15 PER PERSON ADDITIONAL HR

DRINK TICKET:  
\$15 PER TICKET

#### SUPER PREMIUM LIQUOR

tito's handmade vodka · grey goose vodka · ketel one vodka  
bombay sapphire gin · bacardi rum · myers's rum · captain morgan rum  
patrón silver tequila · don julio tequila · johnnie walker black label scotch  
seagram's 7 crown whiskey · jack daniel's old no.7 whiskey  
tullamore d.e.w. irish whiskey · crown royal whiskey

#### CRAFT BEERS

cigar city jai alai ipa · islamorada sandbar sunday  
saltwater brewery screamin reels ipa

#### PREMIUM WINES

maso canali pinot grigio · hess 'shirtail ranches' chardonnay  
fleur de mer rosé · meiom pinot noir · franciscan cabernet sauvignon

INCLUDES:

**MARTINIS · SIGNATURE COCKTAILS**  
**SPIKED SELTZERS · DOMESTIC BEERS · IMPORT BEERS**  
[ SEE ABOVE SELTZER, BEER & WINE SECTION ]

DISCLAIMER: Only one drink at a time served per guest. Last call for drinks will be made 15 minutes prior to the pre-determined time frame. All food & beverage pricing and availability are subject to change depending on market availability. You must be of legal drinking age to purchase and consume alcoholic beverages. Please drink responsibly and in moderation. Shots, johnnie walker blue label & single malts sold separately.

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OPEN BAR · DRINK TICKETS · CASH BAR · NON-ALCOHOLIC

## HOSTED CONSUMPTION BAR

event host will pay for all drinks consumed during the pre-determined length of the event. beverage charges will be calculated based on consumption. one bill will be presented to the host at the conclusion of the event. party hosts are welcome to customize based on consumption by setting limitations (monetary limit and/or liquor exclusions).

## CASH BAR

guests purchase their own beverages

## NON-ALCOHOLIC BEVERAGE PACKAGE

**UNLIMITED**  
sodas · iced tea · lemonade · hot tea · coffee  
\$6 PER PERSON

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