


# COURTYARD boise west meridian

## CATERING & EVENTS MENU

Host your meeting in Meridian's largest hotel event space (4,298 sq ft total) with our professional on-site event management team and in-house catering services. With easy access off I-84 and near downtown Boise, our hotel provides three indoor venues, an outdoor courtyard, and pre-function space with discounted room blocks available.



Courtyard Boise West/Meridian  
1789 South Eagle Road, Meridian, Idaho, USA

12088880800 [marriott.com/boiwm](https://marriott.com/boiwm)



# Breakfast

All selections include freshly brewed coffee, assorted herbal teas, and choice of two fruit juices.

continental, plated or buffet

## Courtyard Continental

Assortment of muffins

Pastries

Bagels with cream cheese

Seasonal fruit display

Choose two of the following juices: orange, apple, cranberry, tomato or grapefruit

\$ 11.00 per person

## Healthy Start Continental

Sliced seasonal fruit display

Yogurt bar with crunchy granola

Assortment of muffins

Hot oatmeal with toppings - raisins, nuts, and brown sugar

Choose two of the following juices: orange, apple, cranberry, tomato or grapefruit

\$ 14.00 per person

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Menu prices subject to change. Final headcount is due 3 days prior to the event. Add \$2.50 per person for parties under 25.

### **Courtyard Breakfast Buffet**

Fluffy scrambled eggs  
Breakfast potatoes  
Assorted breakfast pastries  
Seasonal fruit display  
Choice of Applewood smoked bacon or sausage links  
Choose two of the following juices: orange, apple, cranberry, tomato or grapefruit

\$ 15.00 per person

### **Add Ons**

Include both bacon and sausage  
\$ 2.00 per person

### **Coronado Plated Breakfast**

Scrambled eggs  
Breakfast potatoes  
Applewood smoked bacon  
Assorted breakfast pastries  
Sliced seasonal fruit  
Choose two of the following juices: orange, apple, cranberry, tomato or grapefruit

\$ 16.00 per person

### **additional breakfast items**

These items can be purchased in addition to any breakfast, but cannot be purchased separately.

### **Basic Enhancements**

Applewood smoked bacon, sliced ham, or sausage patties  
Breakfast pastries, French toast  
Yogurt bar made with vanilla yogurt, sliced strawberries, and granola  
\$ 4.00 per item/per person

### **Breakfast Burritos**

Made with eggs, ham, peppers, potatoes, salsa, sour cream, and cheese

\$ 8.00 per person

### **Biscuits and Gravy**

Made with warm buttermilk biscuits and served with cream gravy

\$ 7.00 per person

### **Omelet Station**

Made to order with ham, onions, peppers, tomatoes, salsa, and shredded cheese

\$ 9.00 per person

### **Chef Attendant Fee**

Applies to Omelet Station

\$ 65.00 per chef

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## break packages

All breaks are priced for up to 30 minutes of service.

### Good Morning

Assorted whole fruit  
Assorted muffins  
Yogurt with side of granola  
Freshly brewed coffee

\$ 9.00 per person

### Starbucks Barista Deluxe

Fresh brewed Starbucks coffee & Tazo teas  
Lemon bars, biscottis, and protein bars  
Yogurt bar  
Strawberry cups and fruit cups  
Assorted soft drinks and bottled water

\$ 11.00 per person

### Light & Tasty

Assorted whole fruit  
Fresh vegetable tray with side of ranch  
Bottled water

\$ 8.00 per person

### Chocolate Lovers Pick Me Up

Brownies  
Chocolate chip cookies  
Chocolate candy bars  
2% and skim milk  
Assorted soft drinks

\$ 9.00 per person

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### **South of the Border**

Tortilla chips  
Queso dip, salsa, sour cream and guacamole  
Black bean and roasted corn salsa  
Assorted soft drinks and bottled water

\$ 10.00 per person

### **Say Cheese**

Imported and domestic cheeses  
Sliced, locally made baguettes and crackers  
Grapes and berries  
Bottled water

\$ 12.00 per person

### **Sweet & Salty**

Snack mix and pretzel bowl  
Candy bars  
Assorted soft drinks and bottled water

\$ 7.00 per person

### **Mediterranean**

Hummus  
Grilled pita chips  
Crumbled Feta cheese  
Sliced cucumber, tomatoes, and red onions  
Olives and capers  
Assorted soft drinks

\$ 9.00 per person

### **Ball Game**

Popcorn, peanuts, and mini pretzels  
Ice cream bars  
Assorted soft drinks

\$ 8.00 per person

### **All Day Break**

Water, coffee, and tea served and replenished throughout the day

**AM:** Assorted pastries, bagels with butter and cream cheese, yogurt with side of granola, and whole fresh fruit with milk and juices

**PM:** Choose any specialty break from above

\$ 19.00 per person





# Beverages

Beverage services are à la carte.

a la carte

## Beverage Services

- Gourmet coffee | \$ 29.00 per gallon
- Lemonade | \$ 29.00 per gallon
- Iced tea | \$ 29.00 per gallon
- Herbal tea service - tea packets are individual | \$ 29.00 per gallon
- Fruit juices - OJ, apple, cranberry | \$ 29.00 per gallon

## Milks

- 2% | \$3.00 per carton
- Skim | \$3.00 per carton
- Chocolate | \$3.00 per carton

## Beverage Enhancements

- Bottled fruit juice | \$ 3.00 each
- Naked Juice Smoothies | \$ 6.00 each
- Starbucks Bottled Frappuccinos | \$ 4.00 each
- PureLeaf Teas | \$ 3.00 each
- Gatorades | \$ 3.00 each
- Soft drinks | \$ 2.50 each
- Bottled water | \$ 2.50 each

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## banquet bar service

\$50 Bartender fee per bartender applies.

### Premium Brands

Absolut, Stoli, Kettle One, Grey Goose, Patron, Jameson, Pendleton, Crown Royal, Woodford Reserve, Glenlivet, Hendrick's, Makers Mark, Bombay Sapphire, Tanqueray

9.00 per drink

### Cordials

Kahlua, Baileys, Grand Marnier, Courvoisier, Frangelico, Fireball

9.00 per drink

### Domestic Beer

Coors Light, Bud Light, Budweiser, Miller Light

5.50 per drink

### House Wines

7.50 per drink

### Soft Drinks

Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer, Mountain Dew

2.50 per drink

### Call Brands

Smirnoff, Seagrams 7, Dewars, Bacardi Silver, Jose Cuervo, Gordon's, Jim Beam, Captain Morgan, Malibu

8.00 per drink

### Imported & Craft Beer

Corona, Stella Artois, Heineken, Sam Adams, Sierra Nevada, Blue Moon, Payette Pale Ale

6.50 per drink

### Premium Wines

See wine list for pricing

### Fruit Juice

Orange, Cranberry, Apple, Tomato, Grapefruit

3.00 per drink

### Bottled Water

2.50 per drink

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wine list

## keg list

### Domestic

Coors Light, Miller Light, Budweiser, Bud Light  
15.5 gallons (164 glasses) | \$ 270.00

### Microbrews

Blue Moon, Widmer Hefeweisen, Sam Adams, Full Sail IPA  
15.5 gallons (164 glasses) | \$ 380.00

### Imported

Heineken, Stella Artois, Pilsner Urquell  
13.2 gallons (140 glasses) | \$ 390.00

### Guinness

13.2 gallons (140 glasses) | \$ 420.00

## wine list

### White Wines

Price per glass

- Beringer White Zinfandel | \$ 7.00 per glass
- Clos du Bois Chardonnay | \$ 8.50 per glass
- Ferrari-Carano Chardonnay | \$ 11.00 per glass
- Brancott Sauvignon Blanc | \$ 9.00 per glass
- Meridian Pinot Grigio | \$ 8.00 per glass
- Frexneit Champagne | \$ 7.00 per glass

### Red Wines

Price per glass

- Estancia Pinot Noir | \$ 9.00 per glass
- La Crema Pinot Noir | \$ 12.00 per glass
- Clos du Bois Merlot | \$ 7.00 per glass
- Mondavi Merlot | \$ 12.00 per glass
- Estancia Cabernet Sauvignon | \$ 9.00 per glass
- Franciscan Cabernet Sauvignon | \$ 12.00 per glass

### White Wines

Price per bottle

- Beringer White Zinfandel | \$ 25.00 per bottle
- Clos du Bois Chardonnay | \$ 32.00 per bottle
- Ferrari-Carano Chardonnay | \$ 40.00 per bottle
- Brancott Sauvignon Blanc | \$ 34.00 per bottle
- Meridian Pinot Grigio | \$ 30.00 per bottle
- Frexneit Champagne | \$ 25.00 per bottle

### Red Wines

Price per bottle

- Estancia Pinot Noir | \$ 34.00 per bottle
- La Crema Pinot Noir | \$ 45.00 per bottle
- Clos du Bois Merlot | \$ 34.00 per bottle
- Mondavi Merlot | \$ 45.00 per bottle
- Estancia Cabernet Sauvignon | \$ 34.00 per bottle
- Franciscan Cabernet Sauvignon | \$ 45.00 per bottle

If you have a special wine request please consult your Catering Manager.

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# Lunch

All selections include choice of iced tea or lemonade.

boxed salads, sandwiches & wraps

All Boxed Sandwiches and wraps include a piece of whole fruit, bag of chips, a cookie and soft drink.

## Chicken Caesar Salad

Grilled chicken tossed with Caesar dressing and crisp romaine lettuce  
Served with Artisan bread and butter

\$ 16.00 per person

## Add Ons

Include bay shrimp  
\$ 1.00 per person

## Sourdough Clubhouse Sandwich

Toasted sourdough bread with lettuce, tomato, swiss cheese, oven-roasted turkey, crisp bacon, and sliced avocado

\$ 15.50 per person

### **Cobb Salad**

Fresh mixed greens with diced tomatoes, crumbled bacon, grilled chicken, blue cheese crumbles, red onions, avocado, and hard-boiled egg with choice of dressings  
Served with Artisan bread and butter

\$ 16.50 per person

### **Chicken Caesar Wrap**

Grilled chicken tossed with Caesar dressing and crisp romaine lettuce  
Wrapped in a flour tortilla

\$ 17.00 per person

### **Boxed Lunch**

Choice of: oven-roasted turkey, pit ham, or roast beef in a hoagie roll or tortilla wrap with lettuce, tomato and cheese

\$ 17.50 per person

## **plated lunch**

All selections include warm rolls and butter, mixed greens salad, seasonal vegetables, coffee service, and choice of iced tea or lemonade.

### **Chicken Saltimbocca**

Tender chicken with fresh sage, prosciutto, and Italian breading served with a sweet onion jus rôti lie and herb-roasted new potatoes

\$ 19.00 per person

### **Herb Roasted Chicken**

Herb grilled chicken breast with an olive oil and fresh herb rub served with roasted new potatoes

\$ 19.00 per person

### **Baked Lemon Dill Salmon**

Sockeye salmon with dill and fresh lemon served with wild rice pilaf

\$ 20.00 per person

### **Peppered Pork Loin**

Slow roasted, pepper crusted pork loin with wild mushroom sauce and roasted yukon potatoes

\$ 20.00 per person

### **Grilled New York Sirloin**

8oz choice top sirloin with mashed Idaho potatoes and pan sauce

\$ 21.00 per person

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## lunch buffets

### Soup and Salad Tables

Mixed greens, spinach, crisp chopped romaine lettuce  
Diced turkey & ham  
Diced tomatoes, red onions, carrots, olives, cucumbers,  
kidney beans  
Hard-boiled egg  
Ranch, red wine vinaigrette, and balsamic dressings  
Shredded cheddar cheese  
Croutons  
Assorted crackers  
Served with soup of the day and warm rolls & butter

\$ 15.00 per person

### Deli Table

Build your own sandwich:

- Sliced oven roasted turkey, pit ham, roast beef
- Assorted sliced cheeses
- Crisp lettuce, tomatoes, onions, pickles
- Assorted sliced breads
- Condiments
- Served with pasta and potato salad

\$ 16.00 per person

### Pasta Table

Caesar salad with parmesan cheese and croutons  
Artisan bread with whipped butter  
Fettuccine, bowtie pasta  
Traditional bolognese sauce, alfredo sauce  
Sautéed seasonal vegetables

\$ 19.00 per person

## themed lunch buffets

### Idaho Baked Potato Bar

Fresh jumbo Idaho potatoes, 3-bean chili, broccoli,  
shredded cheese, sour cream, crisp chopped bacon, green  
onions, salsa, and whipped butter served with mixed  
greens salad and assorted dressings, lemon bars and  
brownies

\$ 15.50 per person

### South of the Border

Choice of Two: Grilled Carne Asada, Pulled Chicken, Pork  
Carnitas  
Served with spicy black beans, Spanish style rice, soft flour  
tortillas, shredded cheese, shredded lettuce, diced  
tomatoes, sour cream, and olives  
House fried tortilla chips and salsa

Soft corn tortillas available upon request

\$ 20.00 per person

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## Western BBQ

Slow cooked bbq beef brisket, grilled chicken, brown sugar baked beans, old-fashioned potato salad, coleslaw, and seasonal vegetables.

Served with cornbread and whipped honey butter

25 guest minimum

\$ 22.00 per person

## vegetarian lunch

Gluten free options available upon request. Add a Vegetarian Entrée to any Buffet for and additional \$5.00 per person

## Plated Option

Plated Option includes warm rolls and butter, mixed greens salad, coffee service, and iced tea or lemonade.

- Vegetable Lasagna | squash, red pepper, and eggplant stacked and served with melted provolone cheese \$ 19.00
- Crispy Eggplant Parmesan | breaded, baked, and layered with provolone cheese and marinara sauce \$ 18.00
- Butternut Squash Ravioli | served with pesto cream sauce \$ 18.00
- Quinoa Pilaf | roasted seasonal vegetables served on a quinoa pilaf \$ 17.00

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## decorative displays

Add a splash of deliciousness to your meeting or event.

### Fresh Vegetable Crudité

Assortment of crisp vegetables with ranch dressing

\$ 6.00 per person

### Specialty Cheese Display

Domestic and international cheeses served with grape clusters and assorted crackers

\$ 8.00 per person

### Sliced Seasonal Fruit Display

All the best seasonal fruits served with yogurt

\$ 7.00 per person

### Antipasto Display

Prosciutto, salami, roasted garlic, grilled zucchini, roasted red bell pepper, grilled red onion, assorted olives, balsamic marinated mushrooms, and parmesan cheese

\$ 11.00 per person

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## hors d'oeuvres

Priced per dozen unless specified.

cold

### Prosciutto Wrapped Asparagus

With herbed cream cheese

\$ 21.00

### Steak & Crispy Onion Strings

Thinly sliced steak rolled with dijon aioli and crispy onion strings

\$ 25.00

### Traditional Deviled Eggs

\$ 18.00

### Chinese Pork & Seeds

Served with hot mustard and sesame seeds  
Serves 25

\$ 30.00

### Tomato Bruschetta

Crostini baguette with tomato, olive oil, basil, parmesan cheese, and kalamata olives

\$ 19.00

### Caprese Platter

Buffalo mozzarella, fresh tomatoes, and fresh basil with balsamic drizzle

\$ 22.00

### Hummus Dip

Served with warm pita chips  
Serves 25

\$ 20.00

### Shrimp Cocktail

Served with cocktail sauce and lemons  
Serves 25

\$ 65.00

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hot

### Sausage Stuffed Mushrooms

Jumbo mushrooms stuffed with pesto infused Italian sausage

\$ 19.00

### Southwest Eggrolls

Baked: flour tortilla stuffed with chicken, roasted corn, black beans, and peppers. Served with salsa

\$ 19.00

### Sesame Beef Satay

Served with Thai coconut peanut sauce

\$ 25.00

### Seared Meatballs

Choice of sweet & sour, bbq, or marinara sauce

\$ 18.00

### Chicken Wings

Buffalo, teriyaki, or bbq wings served with celery sticks, and blue cheese or ranch sauce

\$ 19.00

### Potato Cheddar Bites

Served with roasted tomato and garlic aioli

\$ 15.00

### Crab Stuffed Mushrooms

Jumbo mushrooms stuffed with sweet blue crab and mozzarella cheese

\$ 26.00

### Fried Egg Rolls

Vegetable or pork rolls served with hot mustard and toasted sesame seeds

\$ 18.00

### Chicken Satay

Served with sweet soy drizzle

\$ 24.00

### Mini Crab Cakes

Alaskan crab cakes served with a lemon garlic aioli

\$ 23.00

### Mushroom Asiago Toast Points

Sautéed spinach and mushrooms with asiago cheese baked on crostini baguette

\$ 22.00

### Spinach-Artichoke Dip

Served with grilled pita chips

Serves 25

\$ 75.00

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## appetizer buffets

Appetizer buffet selections include choice of iced tea or lemonade.

### Fresh & Easy

Assortment of crisp vegetables with ranch  
Sliced seasonal fruits served  
Hummus Platter with warm pita chips, grape tomatoes, feta cheese and olives

\$ 17.00 per person

### International Sampler

Chinese pork and seeds  
Fried springrolls  
Antipasto Display  
Southwest eggrolls  
Potato Cheddar Bites

\$ 20.00 per person

### Land & Sea

Buffalo chicken wings with blue cheese sauce  
Chicken and sesame beef satays  
Shrimp cocktail with lemons  
Mini crab cakes  
Seared BBQ meatballs

\$ 25.00 per person

### Cocktail Party

Specialty cheeses, berries, grapes, and crackers  
Spinach artichoke dip with grilled pita chips  
Shrimp cocktail with lemons  
Meatballs choice of Sweet & Saur, BBQ or marinara

\$ 20.00 per person

### Deluxe Bites

Prosciutto wrapped asparagus  
Smoked salmon canapés  
Crab and mozzarella stuffed mushrooms  
Caprese skewers  
Mushroom asiago toast points

\$ 22.00 per person

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## Dinner

All selections include choice of iced tea or lemonade.

### plated dinner

All selections include warm rolls and butter, fresh garden or Caesar salad, seasonal vegetables, coffee service, and choice of iced tea or lemonade. If multiple entrees are selected, all selections will be charged at the highest price.

#### Herb Roasted Pork Loin

Slow roasted, herb crusted pork loin with wild mushroom sauce and roasted new potatoes

\$ 25.00 per person

#### Chicken Saltimbocca

Tender chicken with fresh sage, prosciutto, and Italian breading, served with a sweet onion jus rôti and wild rice pilaf

\$ 27.00 per person

#### Chicken Piccata

Seared chicken breast with lemon caper sauce, served with roasted new potatoes

\$ 27.00 per person

#### Grilled New York Sirloin Steak

Seasoned with fresh herbs, served with roasted new potatoes

\$ 28.00 per person

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### **Seared Sockeye Salmon**

Wild-caught Alaskan Sockeye salmon served with roasted garlic broth and wild rice pilaf

\$ 30.00 per person

### **Prime Rib**

Choice grade prime rib slow-roasted and served with au jus, creamy horseradish, and a famous Idaho baked potato with butter, sour cream, and chives

\$ 34.00 per person

### **Macadamia Halibut**

6oz halibut fillet topped with a buttery macadamia and panko crust - baked, served with a wild rice pilaf

\$ 33.00 per person

### **Filet Mignon**

8oz. hand cut, peppered filet mignon served with brandied demi-glace and garlic mashed potatoes

\$ 38.00 per person

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## dinner buffet

### Entrees

Choose from one Salad, one Vegetables, and one Side. If multiple entrees are selected, all selections will be charged the highest price with an additional charge of \$5 per person.

- Pepper Crusted Pork Loin | Apple cider brined and roasted pork loin served with a wild mushroom sauce \$ 29.00
- Chicken Parmesan | Crispy Breaded chicken breast topped with marinara sauce and fresh mozzarella \$ 30.00
- Chicken Marsala | Pan-seared chicken breast fillets simmered in a rich mushroom and marsala wine sauce \$ 30.00
- Herb Grilled Chicken | Grilled, bone-in chicken breast with an olive oil and fresh herb rub \$ 31.00
- Braised Pot Roast | Tender, red wine braised pot roast cooked all day \$ 33.00
- Braised Beef Brisket | Thin sliced, slow cooked brisket with natural pan sauce (25 guest minimum) \$ 33.00
- Baked Alaskan Sockeye Salmon | Wild caught salmon with fresh dill and white wine butter sauce \$ 35.00
- Macadamia Halibut | 6oz halibut fillet topped with a buttery macadamia and panko crust – baked \$ 37.00

### Salads - Choose One

**Fresh Garden Salad** - Mixed greens, carrots, cucumbers, red onions, tomatoes, and croutons with assorted dressings

**Caesar Salad** - Crisp romaine lettuce tossed with herbed croutons, grated parmesan cheese, and Caesar dressing

**Spinach Salad** - Spinach, apples, walnuts, red onions, and blue cheese crumbles with a creamy balsamic dressing

### Vegetables - Choose One

**Seasonal Vegetables** - Chef's choice of the best that the season has to offer

**Classic Mixed Vegetables** - Green beans, julienned carrots, red onions, and red bell peppers

**Zucchini Provencal** - Sliced zucchini, yellow squash, and roma tomatoes with fresh basil

**Roasted Seasonal Squash** - Butternut, summer, acorn, or delicata squash with brown sugar glaze

### Sides - Choose One

**Roasted Garlic or Traditional Mashed Potatoes**

**Baked Potatoes** - Idaho's famous potatoes served with butter, sour cream, and chives

**Wild Rice Pilaf** - Blended rice with select vegetables, herbs, and spices (*White or brown rice also available*)

**Roasted New Potatoes** - Olive oil & herb rubbed roasted new potatoes

### Desserts - Choose One

Carmel Apple Crisp

Carrot Cake

New York Cheese Cake

Dessert Platter

Tiramisu

Ultimate Chocolate Cake

## themed dinner buffets

### Backyard BBQ

Quarter pound burgers, all beef hot dogs, grilled chicken, buns, cheeses, lettuce, tomato, onion, pickles, condiments, potato salad, pasta salad, watermelon, and brownies

\$ 25.00 per person

### South of the Border

Choice of Two: Grilled Carne Asada, Pulled Chicken, Pork Carnitas  
Served with spicy black beans, Spanish style rice, soft flour tortillas, shredded cheese, shredded lettuce, diced tomatoes, sour cream, and olives  
Served with green salad, house fried tortilla chips & salsa, and churros with cinnamon whipped cream

Soft corn tortillas available upon request

\$ 29.00 per person

### Hawaiian Luau

Sesame cabbage salad, Polynesian fried rice, sautéed vegetable medley, coconut chicken with pineapple salsa, slow cooked Kahlua pork, and pineapple upside-down cake

\$ 30.00 per person

### Sunday Night Dinner

Braised pot roast, mashed potatoes with gravy, seasonal roasted vegetables, and caramel apple crisp

\$ 26.00 per person

### Little Italy

Chicken parmesan with basil marinara, fettuccine, bowtie pasta, traditional bolognese sauce, alfredo sauce, roasted zucchini Provençal, and an antipasti display  
Served with assorted ciabatta rolls and cheesecake with seasonal berry sauce

\$ 29.50 per person

### Western BBQ

Slow cooked bbq beef brisket, grilled chicken, brown sugar baked beans, old-fashioned potato salad, coleslaw, and corn on the cob or seasonal vegetables Served with cornbread and whipped honey butter and apple cobbler

25 guest minimum

\$ 31.00 per person

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## vegetarian dinner

Gluten free options available upon request. Add a vegetarian entrée below to any buffet for an additional \$5 per person.

### Plated Option

All selections include warm rolls and butter, mixed greens salad, coffee service, and iced tea or lemonade

- Quinoa Pilaf | roasted seasonal vegetables served on a quinoa pilaf \$ 19.00
- Vegetable Lasagna | squash, red pepper, and eggplant stacked and served with melted provolone cheese \$ 21.00
- Crispy Eggplant Parmesan | breaded, baked, and layered with provolone cheese and marinara sauce \$ 21.00
- Butternut Squash Ravioli | served with tarragon sage sauce \$ 21.00

## carving stations

\$60 Carving station fee applies.

### Herb Roasted Turkey Breast

Served with assorted dinner rolls, cranberry sauce, and dijon aioli

Serves 40 | \$ 225.00

### Honey Glazed Pit Ham

Served with assorted dinner rolls, butter, and stone ground mustard

Serves 40 | \$ 225.00

### Peppered Pork Loin

Served with assorted dinner rolls and wild mushroom pan sauce

Serves 30 | \$ 275.00

### Prime Rib Station

Served with assorted dinner rolls, creamy horseradish, and au jus

Serves 20-30 | \$ 375.00

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### **Seared Beef Tenderloin**

Served with assorted rolls, creamy horseradish, and demi-glaze

Serves 25 | \$ 375.00

### **Top Sirloin Roast**

Served with assorted dinner rolls, creamy horseradish, and au jus

Requires a 10-day minimum advance notice

Serves 125 | \$ 700.00

### **Carving Station Fee**

\$ 65.00

### **Add Ons**

Buffet of salad, side, vegetable, and rolls & butter available upon request

\$ 12.00 per person

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## Dessert

### Dessert Platter

Assorted cookies, brownies, lemon bars, and mini Tiramisu bars

\$ 5.00 per person

### Caramel Apple Crisp

Brown sugar & cinnamon baked apples with buttery streusel topping served buffet style

\$ 5.00 per person

### Tiramisu

Espresso-soaked ladyfingers with mascarpone and cocoa

\$ 6.00 per person

### Ultimate Chocolate Cake

Decadent chocolate cake with chocolate mousse filling and chocolate icing

\$ 7.00 per person

### Carrot Cake

Moist carrot cake with rich cream cheese frosting

\$ 5.00 per person

### Crème brûlée

Baked vanilla custard with caramelized sugar topping

\$ 7.50 per person

### New York Cheesecake

Classic cream cheesecake with seasonal berry sauce

\$ 6.00 per person

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# considerations

All prices are subject to applicable taxes and service charge in effect on the date(s) of the event.

Menu prices subject to change.

## guarantees

Guaranteed attendance must be confirmed 3 business days prior to the event. Guaranteed numbers are not subject to reduction. Add \$2.50 per person for parties under 25.

## banquet event orders

The group is to submit a signed banquet event order 14 days prior to event date. Guest guarantee may be adjusted, without penalty, if submitted at least 3 business days prior to event start date. Any changes to setup or food and beverage orders within 72 hours of event start date will result in additional fees.

## pricing

Prices are subject to the prevailing service charge (currently 22%) and applicable Idaho state sales tax (currently 6%). All prices and menus are subject to change.

## additional charges

All server attended food buffets will require an additional \$75 labor fee.

A \$65 labor fee per carving station will apply to all banquet carving stations.

A \$75 bartender fee per bartender will apply to all banquet bars. 1 bartender per 100 people required. This fee is waived with a beverage purchase of \$500 or greater.

Any approved wines brought from outside the hotel will be charged a \$10 per bottle corkage fee.

For your safety, any setup that requires using a ladder will be hung by a member of our staff or an event coordinator that can provide liability insurance. A labor fee of \$75 will apply.

Audio visual equipment is available for rent. Please contact your Catering Manager for pricing.

All prices are subject to applicable taxes and service charge in effect on the date(s) of the event.

Menu prices subject to change. Final headcount is due 3 days prior to the event. Add \$2.50 per person for parties under 25.

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