

COURTYARD boise west meridian

WEDDING PACKET

Whether you're planning a wedding rehearsal, celebratory dinner or party or for the big day, having plenty of options and personalized attention can turn any occasion from special to spectacular. With our dedicated on-site event team, we'll help make planning and executing your event with ease. We look forward to planning your event together.

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

12088880800 marriott.com/boiwm



weddings & occasions

Our outdoor wedding venues are near I-84, Boise Airport, and local dining, shopping, and attractions. Enjoy 4,200 sq ft of gathering and catering space of our Boise wedding reception venues. Ample space exists to host both indoor and outdoor ceremonies. Combine our meeting and event rooms for a spacious and attractive reception hall sure to delight. Our in-house catering professionals and Executive Chef can create dining options for up to 250 guests.

CEREMONY

Our beautiful outdoor courtyard can accommodate up to 250 guests. It features a rod iron gazebo and large fountain. Seating can be traditional or circular.

Our ballroom can also be used for ceremonies in winter months.

- Sunday - Friday | \$ 550.00
- Saturday | \$ 650.00

RECEPTION

The El Dorado Ballroom accommodates weddings both large and small. It is conveniently located directly next to the outdoor courtyard so your guests can continue the festivities of your special day.

Full Ballroom

\$ 1,250.00

Partial Ballroom

Price for partial ballroom dependent on group size and ballroom availability. Maximum price listed.

\$ 950.00

ceremony & reception inclusions

CEREMONY

Set-up and Event Time

Ceremony fees include location for two hours, chairs, altar table, and a one-hour rehearsal. Your Catering Manager is delighted to recommend local florists, decorators, and event planners.

For the courtesy of our hotel guests, we ask that all music be turned off by 8PM in the courtyard. The courtyard is closed at 9PM.

RECEPTION

5 Hours of Event Time

The room will be available two hours prior to the start of your event. Should you require additional time for set-up and decorations, please check on availability and pricing with your Catering Manager. The ballroom is available until midnight for your reception.

Ballroom Set-up

Tables, chairs, plates, glassware, flatware, linens and napkins (black or white), and additional tables such as a cake table, gift table, and guestbook table are included.

Full Service On-site Catering

Plated or buffet meal service with professional banquet staff. All food and beverage will be subject to the prevailing service charge (22%) and applicable sales tax (6%).

Complimentary Plated Dinner Menu Tasting for Two

Tasting of your plated dinner choices offered 60-90 days before your special day, Monday through Thursday times based on Chef's availability.

Accommodations

Complimentary guestroom for the bride & groom on the wedding night for events more than \$5,000. Discounted room blocks for guests available, starting at ten rooms per night based on availability.



hor d'oeuvres

\$17 per person for two choices | \$22 per person for three choices

- Antipasto Display
- Fresh Vegetable Display
- Sliced Fruit Display
- Specialty Cheese Display with grape clusters and assorted crackers
- Hummus Dip with warm pita chips
- Chinese Pork and Seeds with hot mustard
- Prosciutto Wrapped Asparagus with herbed cream cheese
- Tomato Bruschetta on a crostini baguette
- Smoked Salmon Canapés with herbed cream cheese
- Caprese Platter with fresh basil and balsamic drizzle
- Seared Meatballs with choice of sweet & sour, BBQ or marinara sauce
- Pesto Sausage Stuffed Mushrooms
- Fried Egg Rolls (choice of vegetable or pork)
- Chicken Wings (choice of buffalo, teriyaki or BBQ)
- Potato Cheddar Bites with roasted tomato and garlic aioli
- Mushroom Asiago Toast Points



plated or buffet style dinner

All entrees are served with artisan rolls, seasonal vegetables, choice of one salad, choice of one side, and lemonade or iced tea.

If multiple entrees are selected, all selections will be charged the highest price with an additional charge of \$5.00 per person.

entrees

Herb Roasted Chicken

oven roasted with olive oil and fresh herb rub
\$ 27.00 per person

Chicken Saltimbocca

with fresh sage and prosciutto
\$ 27.00 per person

Baked Alaskan Sockeye Salmon

served with a white wine butter sauce
\$ 30.00 per person

Chicken Marsala

mushroom and marsala sauce
\$ 26.00 per person

Macadamia Crusted Halibut

baked 6oz Halibut filet topped with buttery macadamia and panko crust
\$ 33.00 per person

Pepper Crusted Pork Loin

served with a wild mushroom sauce
\$ 25.00 per person

Braised Beef Brisket

slow cooked with natural pan sauce

\$ 28.00 per person

Grilled New York Sirloin Steak

served with rosemary jus | buffet only

\$ 28.00 per person

Prime Rib

served with au jus and creamy horseradish

\$ 33.00 per person

Filet Mignon

8oz hand cut steak with brandied demi-glace | plated only

\$ 38.00 per person

vegetarian entree alternatives

Vegetable Lasagna

squash, red pepper, and eggplant stacked and served with melted provolone cheese

Crispy Eggplant Parmesan

breaded, baked, and layered with provolone cheese and marinara sauce

Butternut Squash Ravioli

served with pesto cream sauce

Quinoa Pilaf

roasted seasonal vegetables served on a quinoa pilaf

salads & sides

Salads - Choose One

Please add in comments when selecting your entree.

- Fresh Garden Salad - mixed field greens with carrots, cucumbers, red onions, tomatoes, and croutons
- Caesar Salad - crisp romaine lettuce with herbed croutons, grated parmesan cheese, and Caesar dressing
- Spinach Salad - tender spinach with sliced apples, toasted walnuts, red onions, and blue cheese crumbles tossed with a creamy balsamic dressing

Sides - Choose One

Please add in comments when selecting your entree.

- Baked Potatoes - Idaho's famous potatoes served with butter, sour cream, and chives
- Roasted Garlic Mashed Potatoes
- Wild Rice Pilaf
- Roasted New Potatoes - roasted with olive oil and herbs



themed dinner buffets

All buffets include choice of iced tea or lemonade.

Western BBQ

bbq chicken, slow cooked bbq beef brisket, potato salad, baked beans, coleslaw, cornbread, and whipped honey butter

\$ 31.00 per person

Italian

chicken parmesan, fettuccini, bow tie pasta, bolognaise and alfredo sauces, zucchini [Provençal](#), ciabatta rolls, and antipasto display

\$ 29.00 per person

South of the Border

choose two: grilled Carne Asada, shredded chicken, pork carnitas

served with tortillas, black beans, rice, shredded cheese, lettuce, tomatoes, black olives, and sour cream with tortilla chips, salsa, and green salad

\$ 29.00 per person

Hawaiian Luau

coconut chicken with pineapple salsa, Kahlua pork, sesame cabbage salad, Polynesian fried rice, and sautéed vegetable medley

\$ 30.00 per person



carving stations

Carving stations can only be added to buffets. Labor fee of \$65 per carving attendant will apply.

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

Roasted Baron of Beef

served with assorted dinner rolls, creamy horseradish, and
au jus
Serves 125 | \$ 700.00

Prime Rib

served with assorted dinner rolls, creamy horseradish, and
au jus
Serves 20-30 | \$ 375.00



banquet bar service

Bartender labor fee of \$65 per bartender. This fee is waived with a \$500 minimum beverage spend.

beverages

Premium Brands

Absolut, Stoli, Kettle One, Grey Goose, Patron, Jameson, Crown Royal, Woodford Reserve, Glenlivet, Makers Mark, Tanqueray
per drink \$ 9.00

Cordials

Kahlua, Baileys, Grand Marnier, Courvoisier, Frangelico, Fireball
per drink \$ 9.00

Domestic Beer

Coors Light, Bud Light, Budweiser, Miller Light, Sam Adams, Sierra Nevada, Blue Moon
per drink \$ 6.50

Call Brands

Smirnoff, Seagrams 7, Dewars, Bacardi Silver, Jose Cuervo, Gordon's, Jim Beam, Captain Morgan, Malibu
per drink \$ 8.00

Imported Beer

Corona, Corona Light, Stella Artois, Heineken
per drink \$ 6.50

Soft Drinks, Fruit Juice, and Bottled Water

per drink \$ 3.00

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

13.2 gallons (140 glasses)

- Heineken, Stella Artois, Pilsner Urquell | \$ 390.00
- Guinness | \$ 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

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 glass

- Estancia Pinot Noir | \$ 9.50 per glass
- La Crema Pinot Noir | \$ 12.00 per glass
- Clos du Bois Merlot | \$ 8.50 per glass
- Mondavi Merlot | \$ 12.00 per glass
- Estancia Cabernet Sauvignon | \$ 9.50 per glass
- Franciscan Cabernet Sauvignon | \$ 12.00 per glass

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

Champagne

Champagne priced per bottle. Sparkling cider also available upon request.

- Silver - Korbel | \$ 21.00
- Gold - Freixenet | \$ 27.00
- Platinum - Chandon | \$ 31.00



cake cutting fees

Wedding parties may bring in outside cakes and schedule with a professional bakery for delivery and set-up. It is the responsibility of the wedding party to coordinate the return of cake stands and other accessories. With the exception of the wedding cake, no other outside food or beverage is allowed.

1 to 100 people

\$ 75.00

101 to 200 people

\$ 125.00

200+ people

\$ 175.00



dance floors

We offer dance floors in 12 sizes.

- 9'x12' | \$ 132.00
- 9'x15' | \$ 143.00
- 9'x18' | \$ 162.00
- 12'x12' | \$ 144.00
- 12'x15' | \$ 180.00
- 12'x18' | \$ 216.00
- 12'x21' | \$ 252.00
- 12'x24' | \$ 288.00
- 15'x15' | \$ 225.00
- 15'x18' | \$ 270.00
- 15'x21' | \$ 215.00
- 18'x18' | \$ 324.00

additional information

outside food & beverage

All food and beverage must be provided by Courtyard by Marriott Boise West/Meridian. We will make every effort to accommodate any religious or dietary preferences. We offer an extensive list of wines and champagnes for you to choose from. All liquor, wine, and beer must also be purchased through the hotel.

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

decor rentals

Specialty linen colors are available for upgrade. Please contact your Catering Manager for color options and pricing.

additional services

For your safety, any set-up 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.

As other rental equipment such as tents, heaters, chair covers, arches, and decorations are the responsibility of the wedding party to coordinate.

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