

COURTYARD[®]

BY MARRIOTT

2020 Banquet Menus

CATERING & EVENTS



Courtyard by Marriott Boise West / Meridian
1789 S Eagle Rd, Meridian, ID 83642
(208) 888-0800

BREAKFAST

All selections include freshly brewed coffee, assorted herbal teas, and fruit juice.
(Choose **two** of the following: orange, apple, cranberry, tomato or grapefruit)

TIMELY CONTINENTAL

Assortment of muffins and fresh whole fruit
\$7

COURTYARD CONTINENTAL

Assortment of muffins, pastries, bagels with cream cheese, and a seasonal fruit display
\$10

HEALTHY START CONTINENTAL

Sliced seasonal fruit display, yogurt bar with crunchy granola, assorted muffins, and hot oatmeal with toppings of raisins, nuts, and brown sugar
\$12

COURTYARD BREAKFAST BUFFET

Fluffy scrambled eggs, breakfast potatoes, assorted breakfast pastries, seasonal fruit display, and choice of Applewood smoked bacon **or** sausage links
\$14
Include both bacon and sausage for an additional \$2 per person
Substitute with chicken sausage for an additional \$3 per person

CORONADO PLATED BREAKFAST

Scrambled eggs, breakfast potatoes, and Applewood smoked bacon with assorted pastries and sliced seasonal fruit
\$15

EL DORADO BREAKFAST BUFFET

Made to order omelet station, fluffy scrambled eggs with shredded cheese and green onions, breakfast potatoes, seasonal sliced fruit display, apple-wood bacon, sausage links
\$18
Substitute with chicken sausage for an additional \$3 per person

ADDITIONAL BREAKFAST ITEMS

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

Applewood smoked bacon, sliced ham, or sausage patties
\$3

Breakfast pastries, French toast, or waffles
\$3

Yogurt bar made with vanilla yogurt, sliced strawberries, and granola
\$3

Biscuits and gravy made with warm buttermilk biscuits with cream gravy
\$6

Breakfast burritos with eggs, ham, peppers, potatoes, salsa, sour cream, and cheese
\$7

Bagels and lox with smoked Norwegian salmon, cream cheese, sliced tomatoes, and red onions
\$8

Omelet station made to order with ham, onions, peppers, tomatoes, salsa, and shredded cheese
\$8
Chef attendant fee of \$60 per chef will apply

BREAK PACKAGES

GOOD MORNING

Assorted whole fruit
Assorted muffins
Yogurt with side of granola
Freshly brewed coffee
\$9

STARBUCKS BARISTA DELUXE

Fresh brewed Starbucks coffee & Tazo teas
Selection of desserts, biscottis, and protein bars
Yogurt bar, strawberry cups and fruit cups
Assorted soft drinks and bottled water
\$10

CHOCOLATE LOVERS PICK ME UP

Brownies
Chocolate chip cookies
Chocolate candy bars
Regular and chocolate milk
Assorted soft drinks
\$9

MEDITERRANEAN

Hummus
Grilled pita chips
Crumbled Feta cheese
Sliced cucumber, tomatoes, and red onions
Olives and capers
Assorted soft drinks
\$8

BALL GAME

Popcorn, peanuts, and mini pretzels
Ice cream bars
Assorted soft drinks
\$8

SWEET & SALTY

Snack mix and pretzel bowl
Candy bars
Assorted soft drinks and bottled water
\$7

LIGHT & TASTY

Assorted whole fruit
Fresh vegetable tray with side of ranch
Bottled water
\$8

COOKIES & MILK

Freshly baked cookies
Milk (2%, skim, and chocolate)
Freshly brewed coffee
\$6

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

SAY CHEESE

Imported and domestic cheeses
Sliced, locally made baguettes and crackers
Grapes and berries
Bottled water
\$11

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
\$18

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

À LA CARTE

BEVERAGE SERVICE

Gourmet coffee	\$29 gallon
Lemonade	\$29 gallon
Iced tea	\$29 gallon
Herbal tea service	\$29 gallon – tea packets are individual
Fruit juices – OJ, apple, cranberry	\$29 gallon
Milk (2%, skim or chocolate)	\$2 carton
Bottled fruit juice	\$3 each
Naked Juice Smoothies	\$5 each
Starbucks Bottled Frappuccinos	\$4 each
PureLeaf Teas	\$3 each
Gatorades	\$3 each
Soft drinks	\$2 each
Bottled water	\$2 each

SALADS & SANDWICHES

All selections include choice of iced tea **OR** lemonade

THINK OUTSIDE THE BOX LUNCH

Assortment of: oven-roasted turkey, pit ham, or roast beef on a hoagie roll with lettuce, tomato and Chef's choice of cheese

Served with piece of whole fruit, bag of chips, cookie and soft drink

\$14

CHICKEN CAESAR SALAD

Grilled chicken tossed with Caesar dressing and crisp romaine lettuce

Served with warm rolls and butter

\$15

Add bay shrimp \$1

SOURDOUGH CLUBHOUSE SANDWICH

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

Served with choice of pasta or potato salad

\$15

COBB SALAD

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

Served with warm rolls and butter

\$16

BOXED LUNCH

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

Served with piece of whole fruit, bag of chips, cookie and soft drink

\$16

CHICKEN CAESAR WRAP

Grilled chicken tossed with Caesar dressing and crisp romaine lettuce

Wrapped in a flour tortilla

Served with choice of pasta or potato salad

\$17

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

\$18

HERB ROASTED CHICKEN

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

\$18

BAKED LEMON DILL SALMON

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

\$19

PEPPERED PORK LOIN

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

\$19

GRILLED TOP SIRLOIN

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

\$20

LUNCH BUFFETS

All selections include choice of iced tea **OR** lemonade

SOUP AND SALAD TABLE

Mixed greens, spinach, crisp chopped romaine lettuce, ranch, red wine vinaigrette, and balsamic dressings, diced tomatoes, red onions, carrots, olives, cucumbers, kidney beans, diced turkey & ham, hard-boiled egg, shredded cheddar cheese, croutons, and assorted crackers

Served with soup of the day and warm rolls & butter

\$15

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, and condiments served with pasta and potato salad

\$15

BISTRO

Broccoli cheddar soup

Choice of two entrees: margherita flatbread; ricotta and marinara meatballs; herb roasted chicken; modern cobb salad

Served with creamy coleslaw, potato chips, and fresh cut fruit

\$16

PASTA TABLE

Caesar salad with parmesan cheese and croutons, artisan bread with whipped butter, fettuccine, bowtie pasta, traditional bolognese sauce, alfredo sauce, and sautéed seasonal vegetables.

\$19

Made to order expo table add \$2 per person

THEMED LUNCH BUFFETS

All selections include choice of iced tea **OR** lemonade

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

\$15

STIR FRY

Sliced chicken, marinated beef, julienned vegetables, ginger-soy garlic sauce, steamed jasmine rice, and yakisoba noodles served with mixed greens with curry dressing and fortune cookies

\$17

Made to order expo table add \$2 per person

SOUTH OF THE BORDER

Choice of Two: Shredded Beef, 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

\$19

Soft corn tortillas available upon request

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

\$20

25 guest minimum

VEGETARIAN LUNCH

PLATED OPTION

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

BUFFET OPTION

All selections include lemonade OR iced tea

VEGETABLE LASAGNA

squash, red pepper, and eggplant stacked and served with melted provolone cheese
\$19 plated / \$18 buffet only

CRISPY EGGPLANT PARMESAN

breaded, baked, and layered with provolone cheese and marinara sauce
\$18 plated / \$17 buffet

BUTTERNUT SQUASH RAVIOLI

served with tarragon sage sauce
\$18 plated / \$17 buffet

QUINOA PILAF

roasted seasonal vegetables served on a quinoa pilaf
\$17 plated / \$16 buffet

Gluten free options available upon request

DECORATIVE DISPLAYS

Priced per person unless specified

FRESH VEGETABLE Crudité

Assortment of crisp vegetables with ranch dressing
\$5

SLICED SEASONAL FRUIT DISPLAY

All the best seasonal fruits served with yogurt
\$6

SPECIALTY CHEESE DISPLAY

Domestic and international cheeses served with grape clusters and assorted crackers
\$7

DELI MEAT AND CHEESE BOARD

Sliced turkey, ham, roast beef, assorted cheeses, crisp lettuce, tomato, onion, pickles, assorted condiments, and artisanal rolls
\$8

SMOKED SALMON BOARD

Smoked Norwegian sockeye salmon presented with chopped egg, capers, olives, onions, lemon, remoulade sauce, and assorted crackers
\$9

ANTIPASTI DISPLAY

Prosciutto, salami, roasted garlic, grilled zucchini, roasted red bell pepper, grilled red onion, assorted olives, balsamic marinated mushrooms, and parmesan cheese
\$10

COLD HORS D'OEUVRES

Priced per dozen unless specified

PROSCIUTTO WRAPPED ASPARAGUS

With herbed cream cheese
\$20

TOMATO BRUSCHETTA

Crostini baguette with tomato, olive oil, basil, parmesan cheese, and kalamata olives
\$19

STEAK & CRISPY ONION STRINGS

Thinly sliced steak rolled with dijon aioli and crispy onion strings
\$25

SMOKED SALMON CANAPÉS

Toast points with herbed cream cheese, lox style salmon, and capers
\$21

CAPRESE SKEWERS

Baby mozzarella, grape tomatoes, kalamata olives, and fresh basil with balsamic drizzle
\$22

HUMMUS DIP

Served with warm pita chips
Serves 25
\$20

CHINESE PORK & SEEDS

Served with hot mustard and sesame seeds
Serves 25
\$30

SHRIMP COCKTAIL

Served with cocktail sauce and lemons
Serves 25
\$60

TRADITIONAL DEVILED EGGS

\$18/Dozen

HOT HORS D'OEUVRES

Priced per dozen unless specified

SAUSAGE STUFFED MUSHROOMS

Jumbo mushrooms stuffed with pesto infused Italian sausage
\$19

SEARED MEATBALLS

Choice of sweet & sour, bbq, or marinara sauce
\$18

FRIED SPRING ROLLS

Vegetable or pork rolls served with hot mustard and toasted sesame seeds
\$18

CHICKEN WINGS

Buffalo, teriyaki, or bbq wings served with celery sticks, and blue cheese or ranch sauce
\$19

SPANAKOPITA

Spinach and feta cheese wrapped in delicate phyllo dough
\$17

SPINACH-ARTICHOKE DIP

Served with grilled pita chips
Serves 25
\$75

SOUTHWEST EGGROLLS

Baked: flour tortilla stuffed with chicken, roasted corn, black beans, and peppers.
Served with salsa.
\$19

MINI CRAB CAKES

Alaskan crab cakes served with a lemon garlic aioli
\$23

MUSHROOM ASIAGO TOAST POINTS

Sautéed spinach and mushrooms with asiago cheese baked on crostini baguette
\$22

SESAME BEEF SATAY

Served with Thai coconut peanut sauce
\$24

CHICKEN SATAY

Served with sweet soy drizzle
\$24

CRAB STUFFED MUSHROOMS

Jumbo mushrooms stuffed with sweet blue crab and mozzarella cheese
\$25

APPETIZER BUFFETS

Appetizer buffet selections include choice of iced tea **OR** lemonade

FRESH & EASY

Assortment of crisp vegetables with ranch
Sliced seasonal fruits served
Deli meat and cheese served with condiments and artisanal rolls
Assorted freshly baked cookies
\$16

COCKTAIL PARTY

Specialty cheeses, berries, grapes, and crackers
Spinach artichoke dip with grilled pita chips
Shrimp cocktail with lemons
Sweet and sour meatballs
Mini cheesecake bites
\$20

INTERNATIONAL SAMPLER

Chinese pork and seeds
Fried springrolls
Spanakopita
Southwest eggrolls
Tomato bruschetta
\$20

DELUXE BITES

Prosciutto wrapped asparagus
Smoked salmon canapés
Crab and mozzarella stuffed mushrooms
Caprese skewers
Mushroom asiago toast points
Brownies and lemon bars
\$21

LAND & SEA

Pork loin canapés
Buffalo chicken wings with blue cheese sauce
Chicken and sesame beef satays
Shrimp cocktail with lemons
Mini crab cakes
Seared BBQ meatballs
\$25

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
\$24

CHICKEN SALTIMBOCCA

Tender chicken with fresh sage, prosciutto, and Italian breading, served with a sweet onion jus rôti lie and wild rice pilaf
\$26

CHICKEN PICCATA

Seared chicken breast with lemon caper sauce, served with roasted new potatoes
\$26

GRILLED TOP SIRLOIN STEAK

Seasoned with fresh herbs, served with roasted new potatoes
\$27

SEARED SOCKEYE SALMON

Wild-caught Alaskan Sockeye salmon served with roasted garlic broth and wild rice pilaf
\$29

MACADAMIA HALIBUT

6oz halibut fillet topped with a buttery macadamia and panko crust - baked, served with a wild rice pilaf
\$30

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
\$32

FILET MIGNON

8oz. hand cut, peppered filet mignon served with brandied demi-glace and garlic mashed potatoes
\$36

DINNER BUFFET

All selections include choice of iced tea **OR** lemonade

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

ASIAGO POTATO BAKE

Golden brown, shredded potatoes with herbs, cream, and asiago cheese

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

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DINNER BUFFET

ENTREES -

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

PEPPER CRUSTED PORK LOIN

Apple cider brined and roasted pork loin served with a wild mushroom sauce
\$24

GRILLED CHICKEN PUTTANESCA

Chicken breast with a fire-roasted puttanesca sauce of tomatoes, olives, capers and red onions
\$25

CHICKEN MARSALA

Pan-seared chicken breast fillets simmered in a rich mushroom and marsala wine sauce
\$25

HERB GRILLED CHICKEN

Grilled, bone-in chicken breast with an olive oil and fresh herb rub
\$25

BRAISED POT ROAST

Tender, red wine braised pot roast cooked all day
\$27

BRAISED BEEF BRISKET

Thin sliced, slow cooked brisket with natural pan sauce
\$27
25 guest minimum

BAKED ALASKAN SOCKEYE SALMON

Wild caught salmon with fresh dill and white wine butter sauce
\$29

MACADAMIA HALIBUT

6oz halibut fillet topped with a buttery macadamia and panko crust – baked
\$30

THEMED DINNER BUFFETS

All selections include choice of iced tea **OR** lemonade

YAKISOBA DINNER

Sesame beef, teriyaki chicken, stir fry vegetables, vegetable egg rolls- served with two sauces: ginger garlic and sweet & sour, and cheesecake
\$22

BACKYARD BBQ

Quarter pound burgers, all beef hot dogs, grilled chicken, buns, cheeses, lettuce, tomato, onion, pickles, condiments, potato salad, pasta salad, corn on the cob, watermelon, and brownies
\$24

SUNDAY NIGHT DINNER

Braised pot roast, mashed potatoes with gravy, seasonal roasted vegetables, and apple pie a la mode
\$25

SOUTH OF THE BORDER

Choice of Two: Shredded Beef, 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
\$28
Soft corn tortillas available upon request

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
\$28

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
\$29

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
\$30
25 guest minimum

VEGETARIAN DINNER

PLATED OPTION

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

BUFFET OPTION

All selections include lemonade **OR** iced tea

QUINOA PILAF

roasted seasonal vegetables served on a quinoa pilaf
\$19 plated / \$18 buffet

VEGETABLE LASAGNA

squash, red pepper, and eggplant stacked and served with melted provolone cheese
\$21 plated / \$20 buffet only

CRISPY EGGPLANT PARMESAN

breaded, baked, and layered with provolone cheese and marinara sauce
\$21 plated / \$20 buffet only

BUTTERNUT SQUASH RAVIOLI

served with tarragon sage sauce
\$21 plated / \$20 buffet only

Gluten free options available upon request

CARVING STATIONS

\$60 Carving station fee applies

HERB ROASTED TURKEY BREAST

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

Serves 40

\$200

HONEY GLAZED PIT HAM

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

Serves 40

\$200

PEPPERED PORK LOIN

Served with assorted dinner rolls and wild mushroom pan sauce

Serves 30

\$250

PRIME RIB STATION

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

Serves 20-30

\$350

SEARED BEEF TENDERLOIN

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

Serves 25

\$350

BARON OF BEEF

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

Serves 150

\$750

Requires 10 day minimum advance notice

Buffet of salad, side, vegetable, and rolls & butter, for an additional \$10 per person available upon request

DESSERT

Priced per person

ASSORTED COOKIES

Chocolate chip, sugar, oatmeal raisin, toffee, and peanut butter cookies
\$3

DESSERT PLATTER

Assorted cookies, brownies, lemon bars, and mini cheesecake bites
\$4

APPLE PIE A LA MODE

\$5

CARROT CAKE

Moist carrot cake layered with rich cream cheese frosting
\$5

CARAMEL APPLE PIE COBBLER

Brown sugar & cinnamon baked apples with buttery streusel topping served buffet style
\$5

CRÈME BRULEE

Baked vanilla custard with caramelized sugar topping
\$6

TIRAMISU

Espresso soaked ladyfingers with mascarpone and cocoa
\$6

NEW YORK CHEESECAKE

Classic cream cheese cake with seasonal berry sauce
\$6

ULTIMATE CHOCOLATE CAKE

Decadent chocolate cake with chocolate mousse filling and chocolate icing
\$7

BANQUET BAR SERVICE

Priced per drink

\$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
\$8

CALL BRANDS

Smirnoff, seagrams 7, dewars, bacardi silver, jose cuervo, gordon's, jim beam, captain morgan, malibu
\$7

CORDIALS

Kahlua, baileys, grand marnier, courvoisier, frangelico, fireball
\$7

IMPORTED & CRAFT BEER

Corona, stella artois, heineken, sam adams, sierra nevada, blue moon, payette pale ale
\$6

DOMESTIC BEER

Coors light, bud light, budweiser, miller light
\$5

HOUSE WINES

\$7

PREMIUM WINES

See wine list for pricing

FRUIT JUICE

Orange, cranberry, apple, tomato, grapefruit
\$3

SOFT DRINKS

Pepsi, diet pepsi, sierra mist, mug root beer, mountain dew
\$2

BOTTLED WATER

\$2

KEG LIST

DOMESTIC - 15.5 gallons (164 glasses)

Coors light, miller light, budweiser, bud light
\$270

MICROBREWS - 15.5 gallons (164 glasses)

Blue moon, widmer hefeweisen, sam adams, full sail ipa
\$380

IMPORTED - 13.2 gallons (140 glasses)

Heineken, stella artois, pilsner urquell
\$390

Guinness

\$420

WINE LIST

Priced per glass / bottle

WHITE WINES

Beringer White Zinfandel
\$7 / \$25

Clos du Bois Chardonnay
\$8.50 / \$32

Ferrari-Carano Chardonnay
\$11 / \$40

Brancott Sauvignon Blanc
\$9 / \$34

Meridian Pinot Grigio
\$8 / \$30

Frexneit Champagne
\$7 / \$25

RED WINES

Estancia Pinot Noir
\$9 / \$34

La Crema Pinot Noir
\$12 / \$45

Clos du Bois Merlot
\$7 / \$34

Mondavi Merlot
\$12 / \$45

Estancia Cabernet Sauvignon
\$9 / \$34

Franciscan Cabernet Sauvignon
\$12 / \$45

LOCAL WINES

M.S.G. \$12 / \$50

Hot Rod Red \$7 / \$24

Pinot Noir \$9 / \$40

L'attraction \$7 / \$24

Pinot Grigio \$7 / \$24

If you have a special wine request please consult your catering manager.

CONSIDERATIONS

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.

PRICING

Prices are subject to the prevailing service charge (currently 20%) and applicable Idaho state sales tax (currently 6%). All prices and menus are subject to change.

ADDITIONAL CHARGES

All server attended food and beverage events with less than 25 guests require a \$50 labor fee.

A \$60 labor fee per carving station will apply to all banquet carving stations.

A \$50 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.