COURTYARD®
BY MARRIOTT

FLAVORS FOR YOUR CELEBRATION

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

REFRESHING APPROACH TO EVENTS

Whether you're planning a business meeting, family reunion or wedding rehearsal, having plenty of options and personalized attention can turn any occasion from special to spectacular. With our dedicated hospitality team standing by, we'll help you discover new ideas, provide on-site services, and make planning your event easier. From flexible meeting spaces, tasty and innovative catering, and audiovisual services, our expert staff can provide anything your event needs.

We look forward to planning something together soon.

The Courtyard® Events Team

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

WEDDINGS AND OCCASIONS

Our Boise outdoor wedding venues are near I-84, Boise Airport, dining, shopping, and attractions. Enjoy 4,200 square feet of gathering and catering space at 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 create dining options for up to 300 guests.

CEREMONY $500 Sunday - Friday
$600 Saturday

Our beautiful Courtyard can accommodate up to 250 guests. The Courtyard 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

RECEPTION $1,200 Full Ballroom
$600 - $900 Partial Ballroom

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.

Price for partial ballroom dependent on group size and ballroom availability

Discounts available upon individual basis.

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 florists, decorators and event planners.

For the courtesy of our hotel guests we ask that all music be turned off by 8:00pm in the courtyard. The courtyard is closed at 9:00pm.

RECEPTION

5 Hours of Event Time

The room will be available four 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 the catering manager. The ballroom is available until midnight (12:00am) for your reception.

Ballroom Set-up

Tables, chairs, plates, glassware, flatware, floor length linens and napkins (black or white), and additional tables such as cake table, gift table, and guestbook table 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 and applicable sales tax.

Complimentary Menu Tasting for Two

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

Accommodations

Complimentary guestroom for bride & groom on the wedding night for events of $5,000+
Discounted room blocks for guests available, starting at 10 rooms per night and based on availability.

HOR D'OEUVRES

Priced per person.
$15 for two choices / $20 for three choices

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

Artichoke and Parmesan Canapés

Caprese Skewers
with fresh basil and balsamic drizzle

Seared Meatballs
choice of sweet & sour, bbq, or marinara sauce

Pesto Sausage Stuffed Mushrooms

Fried Spring Rolls
choice of vegetable or pork

Chicken Wings
choice of buffalo, teriyaki, or bbq

Spanikopita
spinach & feta cheese in phyllo dough

Mushroom Asiago Toast Points

DINNER

Priced per person.
All entrees are served with artisan rolls, seasonal vegetables, choice of (1) salad, choice of (1) side, and lemonade **or** iced tea. Can be served plated or buffet style.

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
$26

Chicken Marsala
Mushroom and Marsala sauce
$25

Chicken Saltimbocca
with fresh sage and prosciutto
$26

Lemon Thyme Seared Cod
served with a caper piquant sauce
$26

Baked Alaskan Sockeye Salmon
served with a white wine butter sauce
$29

Pepper Crusted Pork Loin
served with a wild mushroom sauce
$24

Braised Beef Brisket
slow cooked with natural pan sauce
$27

Grilled Top Sirloin Steak
served with rosemary jus
$27 *buffet only*

Prime Rib
served with au jus and creamy horseradish
$32

Filet Mignon
8oz hand cut steak with brandied demi-glace
$36 *plated only*

VEGETARIAN

Vegetable Lasagna
squash, red pepper, and eggplant stacked and served with melted provolone cheese
$20

Crispy Eggplant Parmesan
breaded, baked, and layered with provolone cheese and marinara sauce
$20

Butternut Squash Ravioli
served with tarragon sage sauce
$20

Quinoa Pilaf
roasted seasonal vegetables served on a quinoa pilaf
$20

DINNER

All entrees are served with artisan rolls, seasonal vegetables, choice of (1) salad, choice of (1) side, and lemonade **or** iced tea. Can be served plated or buffet style.

SALADS

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

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

Roasted Garlic Mashed Potatoes

Asiago Potato Bake
shredded potatoes with mixed herbs, cream, and asiago cheese, baked golden brown

Wild Rice Pilaf

Roasted New Potatoes
roasted with olive oil and herbs

THEMED DINNER BUFFETS

Priced per person.
All buffets include lemonade **or** iced tea.

Western
bbq chicken, slow cooked bbq beef brisket, potato salad, baked beans, coleslaw, cornbread, and whipped honey butter
$30

South of the Border
Choose two: shredded beef, 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
$28

Italian
chicken parmesan, fettuccini, bow tie pasta, bolognaise and alfredo sauces, zucchini Provençal, ciabatta rolls, and antipasto display
$28

Hawaiian Luau
coconut chicken with pineapple salsa, Kahlua pork, sesame cabbage salad, Polynesian fried rice, and sautéed vegetable medley
$29

Backyard BBQ
hamburgers, hot dogs, grilled chicken, lettuce, tomato, onion, pickle, cheese, potato salad, pasta salad, corn on the cob, and watermelon
$24

CARVING STATIONS

Labor fee of $60 per carving attendant.
Carving stations can only be added to buffets.

Herb Roasted Turkey Breast
served with assorted dinner rolls, cranberry sauce, and Dijon aioli
$150 each / serves 40 people

Honey Glazed Pit Ham
served with assorted dinner rolls, butter, and stone ground mustard
$160 each / serves 40 people

Peppered Pork Loin
served with assorted dinner rolls and wild mushroom pan sauce
$200 each / serves 30 people

Roasted Baron of Beef
served with assorted dinner rolls, creamy horseradish, and au jus
$650 each / serves 150 people

Prime Rib
served with assorted dinner rolls, creamy horseradish, and au jus
$350 each / serves 20-30 people

BANQUET BAR SERVICE

Priced per drink.

Bartender labor fee of $50 per bartender. This fee is waived with a $500 minimum beverage spend.

Premium Brands
Absolut, Stoli, Kettle One, Grey Goose, Patrón, Crown Royal, Glenlivet, Makers Mark, Jameson, Woodford Reserve, Tanqueray
$8

Import Beer
Corona, Corona Light, Stella Artois, Heineken
$6

Cordials
Kahlua, Bailey's, Grand Marnier, Courvoisier, Frangelico, Fireball
$7

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

Domestic Beer
Coors Light, Bud Light, Budweiser, Miller Light, Sam Adams, Sierra Nevada, Blue Moon
$5

Soft Drinks, Fruit Juice, and Bottled Water
$3

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

Import – 13.2 gallons (140 glasses) Heineken, Stella Artois, Pilsner Urquell
$390 / Guiness $420

WINE LIST

Priced per glass/bottle.

Beringer White Zinfandel
$7 / $25

Clos du Bois Chardonnay
$8.5 / $32

Ferrari-Carano Chardonnay
$11 / $40

Brancott Sauvignon Blanc
$9 / $34

Meridian Pinot Grigio
$8 / $30

Estancia Pinot Noir
$9.5 / $34

La Cream Pinot Noir
$12 / $45

Clos du Bois Merlot
$8.5 / $34

Mondavi Merlot
$12 / $45

Estancia Cabernet Sauvignon
$9.5 / $34

Franciscan Cabernet Sauvignon
$12 / $45

LOCAL WINES

Cold Springs Wines from Hammet, ID

M.S.G.
$12 / $50

Hot Rod Red
$7 / $24

Pinot Noir
$9 / $40

L'attraction
$7 / $24

Pinot Grigio
$7 / $24

CHAMPAGNE

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

Silver
Korbel
$21

Gold
Freixenet
$27

Platinum
Chandon
$31

ADDITIONAL INFORMATION

OUTSIDE FOOD AND 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 $10.00 per bottle corkage fee.

WEDDING CAKE GUIDELINES

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.

CAKE CUTTING FEES

1 to 100 people	$50
101 to 200 people	$100
200+ people	$150

DECOR RENTALS

Specialty linen colors and silver or gold plate chargers are available for upgrade. Please contact your catering manager for color options and pricing.

DANCE FLOORS AND OTHER RENTAL EQUIPMENT

We offer dance floors in 12 sizes:

9'x12'	$132	9'x15'	$143
9'x18'	$162	12'x12'	$144
12'x15'	$180	12'x21'	$252
12'x18'	$216	12'x24'	$288
15'x15'	$225	15'x18'	$270
15'x21'	$315	18'x18'	$324

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.

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