



## ***CATERING INFORMATION***

### **DEVELOPING MENUS**

Our Executive Chef, Director of Catering, and Catering Sales Managers are happy to consult with you on custom menus to accommodate any theme or occasion in order to create an exceptional experience for you and your guests.

### **PRICING**

All prices shown are subject to a 20% Service Charge and 6% State Sales Tax. Pricing and availability of all items listed are part of a menu are subject to change.

A \$3.00 per person charge will be applied to all Breakfast, Lunch, and Dinner functions with guarantees under 30 people.

### **GUARANTEE**

Please provide a final guarantee to the catering representative no less than three working days prior to the scheduled starting date of your event. You will be charged for the guaranteed attendance or the number actually served, whichever is greater. The hotel will be prepared to seat and serve 5% above your guaranteed attendance.

### **PAYMENT**

All arrangements for payment must be made and approved in advance of the scheduled date of your event. A non-refundable deposit to secure meeting and ballroom space may be required.

Direct billing may be arranged with approval from our accounting department by completing a credit application no later than thirty days in advance of your event.

### **MISCELLANEOUS**

**For your safety, no food and beverage is to be taken off property.**

All food and beverage must be provided by the hotel; no outside food and beverage can be brought into the hotel's event rooms.

Each of our meeting rooms has different features and capabilities. The hotel may assign suitable charges for any extraordinary room set-up and electrical or audio-visual requirements. The hotel reserves the right to reassign the event room as needed to accommodate changes in attendance, type of function or other hotel functions.

Materials sent to the hotel prior to your arrival should be addressed to the attention of your catering representative, and marked with the name of your group and the date of your meeting, conference or event. Packages should arrive no earlier than three (3) days prior to the scheduled date of the event.



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## ***SPECIALTY BREAKS***

***All Specialty Breaks: \$9 per Person***

### ***Got Milk?***

Gourmet Fresh Baked Cookies  
Lemon Bars  
Triple Chocolate Brownies  
Seasonal Sliced Fruit Display  
Ice Cold Milk, Coffee, and Tea

### ***Sports Break***

Fresh Tortilla Chips with Salsa  
Spicy Snack Mix, Mixed Nuts, Mini Pretzels  
Buttered and Caramel Popcorn  
Coffee, Tea, Iced Tea and Soft Drinks

### ***Southwestern Break***

Fresh Tortilla Chips  
Served with Salsa, Nacho Cheese  
Guacamole, Black Bean Dip, Sour Cream  
Fruit Sangria, Soft Drinks, Bottled Water

### ***Seattle Barista***

Biscotti, Vanilla Shortbread  
Lemon Pound Cake  
Gourmet Coffees and Flavored Syrups  
Assorted Starbucks Frappuccinos

### ***Opening Night***

Butter and Caramel Popcorn  
Variety of Candy  
Assorted Pepsi Products  
Bottled Water

### ***The Fitness Break***

Fresh Fruit Smoothies  
Red Bull  
Bottled Water  
Power Bars  
Seasonal Sliced Fruit Display

### ***English Tea Break***

Gourmet Finger Sandwiches  
Fresh Baked Pastries, Scones and Cakes  
Lemon Curd, Devonshire Cream, Preserves  
Assorted Herbal Teas and Coffee

### ***Gourmet Cheese Tasting***

Imported and Domestic Artisan Cheeses  
Fresh Sliced Baguette and Crackers  
Variety of Berries and Red Grapes  
Sparkling Cider and Soft Drinks

### ***The Big Chill***

Variety of Gourmet Ice Cream Bars  
Sparkling Cider and Soft Drinks  
Coffee, Tea and Iced Tea

### ***I Scream, You Scream***

Vanilla, Chocolate and Strawberry Ice Cream  
Nuts, Cherries, Candy Toppings  
Whipped Cream  
Assorted Syrups and Sauces

## ***Extended Day Break - \$18.00 per Person***

Water, Coffee and Tea served and replenished throughout the day

### ***AM Service:***

Fresh Danish, Muffins, Croissants and Bagels with Preserves, Butter, and Cream Cheese  
Assorted Cereals and Granola with Whole and 2% Milk  
Served with Whole Fresh Fruit

### ***PM Service:***

Choice of Any Specialty Break listed above

PRICES DO NOT INCLUDE 20% SERVICE CHARGE OR 6% STATE SALES TAX



## ***MISCELLANEOUS REFRESHMENT SERVICE***

- Assorted Fresh Baked Jumbo Cookies - \$24 per Dozen
- Triple Fudge Walnut Brownies - \$24 per Dozen
- Lemon Shortbread Bars - \$24 per Dozen
- Fresh Pistachio Biscotti - \$18 per Dozen
- Tuxedo Dipped Strawberries - \$30 per Dozen
- Assorted Chocolate Truffles - \$30 per Dozen
- Gourmet Ice Cream Bars - \$36 per Dozen
- Assorted Candy Bars - \$24 per Dozen
- Power Bars - \$30 per Dozen
- Gourmet Granola Bars - \$24 per Dozen
- Soft Jumbo Pretzels, Nacho Cheese & Dijon Mustard - \$28 per Dozen
- Variety of Gourmet Finger Sandwiches - \$24.00 per Dozen
- Roasted Mixed Nuts - \$2 per Person
- Fresh Tortilla and Potato Chips with Assorted Dips - \$2 per Person
- Butter, Cheddar, and Caramel Popcorn - \$2 per Person
- Spicy Snack Mix or Mini Pretzels - \$2 per Person

## ***BEVERAGE SERVICE***

- Soft Drinks - \$2 per Each
- Organic Bottled Juice - \$2 per Each
- Bottled Waters - \$2 per Each
- Sparkling Apple Cider \$10 per Bottle
- Bottled 2%, Chocolate and Strawberry Milk – \$2 per Each
- Whole, 2% or Skim Milk - \$16 per Pitcher
- Gourmet Coffee - \$26 per Gallon
- Herbal Teas - \$26 per Gallon
- Individual Tea Service - \$2 per Person
- Fruit Punch - \$26 per Gallon
- Lemonade - \$26 per Gallon
- Iced Tea \$26 per Gallon
- Orange, Apple or Cranberry Juice - \$16 per Pitcher

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