

Weddings

at

THE GROVE HOTEL
DOWNTOWN BOISE



SEPTEMBER 2023



Terrace

Make our breathtaking outdoor Terrace the focal point for your wedding activities. Host a ceremony, reception or cocktail hour on the Terrace and “wow” your guests with views of downtown and Boise’s beautiful foothills.

Terrace | \$3,500

Ceremony & Reception: 80-120 ppl

Reception only: 120 max

Ceremony only: 320 max

Access Time - 11am

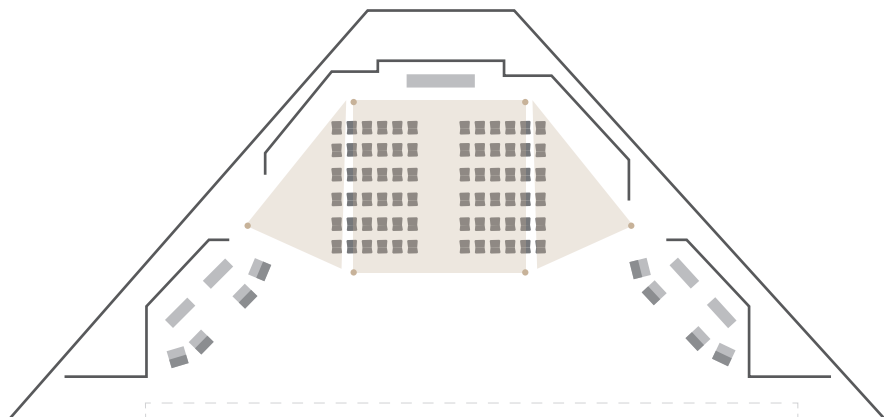
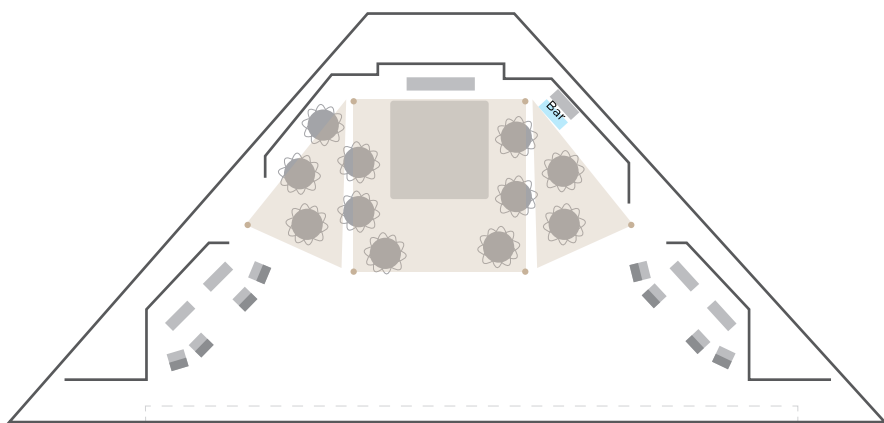
Event Time - 11am - 10pm

Bar Close - 9:30pm

Includes:

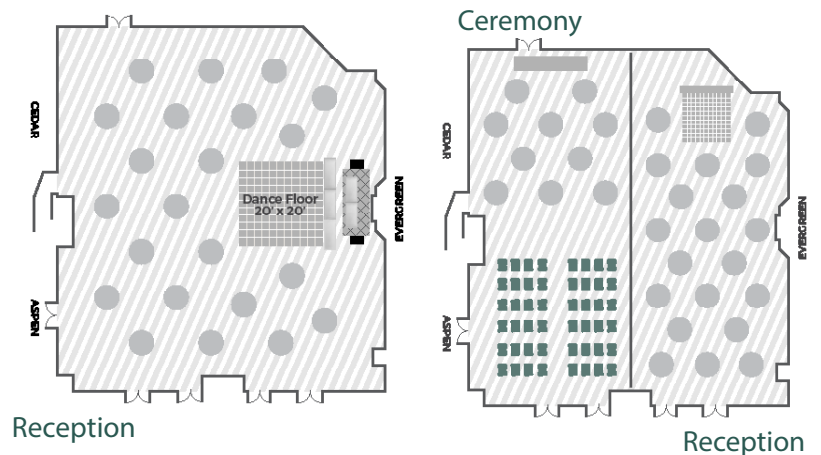
Tables, silver chiavari chairs, linens, variety of color napkins, square mirrors & votive candles

Champagne toast - Included with Wedding Reception





The Grand BALLROOM



ACCESS TIME - NOON TO MIDNIGHT

THE GRAND BALLROOM (<320 ppl)

FOOD & BEVERAGE SPEND	ROOM RENTAL
\$0 to \$8,500	\$4,500
\$8,501 to \$10,000	\$3,500
\$10,001 to \$12,000	\$2,000
\$12,001 to \$13,500	\$1,500
\$13,501 and up	\$1,000

TWO THIRDS OF BALLROOM (150-170 ppl)

\$0 to \$7,000	\$3,500
\$7,001 to \$8,000	\$2,500
\$8,001 to \$9,500	\$2,000
\$9,501 and up	\$1,500

HALF-BALLROOM (100-120 ppl)

\$0 to \$4,000	\$2,500
\$4,001 to \$5,500	\$1,500
\$5,501 to \$7,000	\$1,000
\$7,001 and up	\$750

INCLUDES:

Tables, banquet chairs, spandex linen, overlays, a variety of colored napkins, square mirrors & votive candles

Dance floor

Risers to elevate head table or band

Champagne toast

Gift table/Guestbook table/Cake table



Enhancements

À LA CARTE ENHANCEMENTS:

Silver Chiavari Chairs (with cream pads) - \$7 per chair

Head table Backdrop - \$250 (up to 10 feet in width and height)

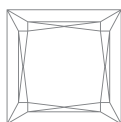
Uplighting Package - \$250 (around perimeter of the room with color options)

Table Runners - \$6.50 per table, 4 color options (silver, gold, purple, pink)

Charger Plate Packages - \$2 per person, 3 color options (silver, gold, pink)

Ceremony Arch - \$150





Princess Package

\$68 // Buffet

PASSED OR DISPLAY HORS D'OEUVRES

(may choose up to 3)

- ☐ Jumbo Shrimp **GF**
with spicy remoulade and cured lemon
- ☐ Heirloom Tomato Bruschetta **V**
with grilled sourdough and asiago cheese
- ☐ Caprese Skewer **GF V**
with mozzarella, olive, tomato, basil
and balsamic reduction
- ☐ Smoked Chicken Flatbread
with candied onions, smoked gouda, and basil
- ☐ All-Natural Beef Meatballs
choice of brandy cream sauce or whiskey barbecue
- ☐ Grilled Cheese Sandwich with Red Pepper Bisque
tiny manchego sandwich, tiny cup of soup **V**
- ☐ Smoked Salmon Mousse Cone
cured lemon, caper, crème fraîche, chive

*Buffets include rolls, butter, seasonal vegetables,
coffee, tea, iced tea and water service*

GF gluten free **V** vegetarian | vegan options upon request

SALADS (choose 1)

- ☐ Organic Field Greens Salad
- ☐ Romaine Caesar Salad
- ☐ Harvest Salad
- ☐ Steakhouse Salad
- ☐ Spinach + Strawberry Salad

ENTRÉES (may choose up to 2)

- ☐ Roast Chicken Medallions
with huckleberry butter
- ☐ Blackened Steelhead Trout **GF**
with bloody mary butter
- ☐ Smoked Pork Loin
with madeira jus
- ☐ Grilled Sirloin Steak
with gorgonzola cream
- ☐ Pan Seared Salmon
with grapefruit beurre blanc

SIDES (may choose up to 3)

- ☐ Roasted Garlic Whipped
Potatoes **GF V**
- ☐ Loaded Half-Mash Yukon
Potatoes **GF**
- ☐ Rosemary Roasted Red
Potatoes **GF V**
- ☐ Twice Baked Yukon
Potatoes **GF V**
- ☐ Lemon-Saffron Basmati Rice **GF**
- ☐ Asiago Wild Mushroom
Risotto **GF**
- ☐ Roasted Brussel Sprouts **GF V**
- ☐ Seasonal Vegetable Medley **GF V**
- ☐ Braised Swiss Chard **GF V**
- ☐ Haricot Vert Beurre Noisette **GF V**



BUFFET



Marquise Package

\$63 // Buffet

Buffets include rolls, butter, seasonal vegetables, coffee, tea, iced tea and water service

SALADS (choose 1)

- ☐ Organic Field Greens Salad
- ☐ Romaine Caesar Salad
- ☐ Harvest Salad
- ☐ Steakhouse Salad
- ☐ Spinach + Strawberry Salad

ENTRÉES (may choose up to 2)

- ☐ Roast Chicken Medallions with huckleberry butter
- ☐ Blackened Steelhead Trout **GF** with bloody mary butter
- ☐ Smoked Pork Loin with madeira jus
- ☐ Grilled Sirloin Steak with gorgonzola cream
- ☐ Pan Seared Salmon with grapefruit beurre blanc

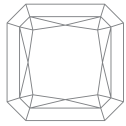
SIDES (may choose up to 3)

- | | |
|---|--|
| <input type="radio"/> Roasted Garlic Whipped Potatoes GF V | <input type="radio"/> Lemon-Saffron Basmati Rice GF |
| <input type="radio"/> Loaded Half-Mash Yukon Potatoes GF | <input type="radio"/> Asiago Wild Mushroom Risotto GF |
| <input type="radio"/> Rosemary Roasted Red Potatoes GF V | <input type="radio"/> Roasted Brussel Sprouts GF V |
| <input type="radio"/> Twice Baked Yukon Potatoes GF V | <input type="radio"/> Seasonal Vegetable Medley GF V |
| | <input type="radio"/> Braised Swiss Chard GF V |
| | <input type="radio"/> Haricot Vert Beurre Noisette GF V |



GF gluten free **V** vegetarian
vegan options upon request

BUFFET



Radiant Package

\$68 // Plated

PASSED OR DISPLAY HORS D'OEUVRES (may choose up to 3)

- ☐ Jumbo Shrimp **GF**
with spicy remoulade and cured lemon
- ☐ Heirloom Tomato Bruschetta **V**
with grilled sourdough and asiago cheese
- ☐ Caprese Skewer **GF V**
with mozzarella, olive, tomato, basil
and balsamic reduction
- ☐ Smoked Chicken Flatbread
with candied onions, smoked gouda, and
basil
- ☐ All-Natural Beef Meatballs
with choice of brandy cream sauce or whiskey
barbecue
- ☐ Grilled Cheese Sandwich with
Red Pepper Bisque **V**
mini manchego sandwich, mini cup of soup
- ☐ Smoked Salmon Mousse Cone
cured lemon, caper, crème fraiche, chive

*Two course plated meal with rolls, butter,
seasonal vegetables, coffee, tea, iced tea and
water service*

GF gluten free **V** vegetarian | vegan options upon request

SALADS (choose 1)

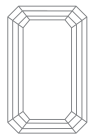
- ☐ Organic Fields Green Salad
grape tomato, english cucumber,
carrot and balsamic vinaigrette
- ☐ Romaine Caesar Salad
romaine hearts, grape tomato, shaved
parmesan and garlic croutons
- ☐ Spinach and Strawberry Salad
baby spinach, strawberries, ballard farms feta
cheese, pecan pralines, red onion,
lemon vinaigrette
- ☐ Harvest Salad
greens, pumpkin seeds, butternut squash,
dried cranberries, ballard farms truffle
cheddar, honey vinaigrette
- ☐ Steakhouse Salad
greens, candied bacon, gorgonzola cheese,
carrot, cucumber, croutons, toasted sunflower
seeds, ranch

ENTRÉES (may choose up to 3)

- ☐ Roasted Chicken Breast **GF**
red pepper cream, olive gremolata, roasted
vegetable-quinoa pilaf
- ☐ Chicken Breast and Gnocchi
gorgonzola cream, primavera vegetables,
potato dumplings
- ☐ New York Steak **GF**
brandy cream sauce, wild mushroom duxelle,
roasted tomato, asiago-yukon potato gratin
- ☐ Moroccan Salmon
chermoula marinade, sautéed vegetables,
mango relish, bulgar wheat tabbouleh
- ☐ Blackened Steelhead Trout
bloody mary butter, roasted corn relish,
sharp cheddar grits
- ☐ Sirloin Steak
au poivre with brandy cream, briased brussel
sprouts, garlic whipped yukon potatoes
- ☐ Ancho Pork Loin
with chimichurri, grilled broccolini, manchego
risotto

PLATED





Emerald Package

\$63 // Plated

PLATED

SALADS (choose 1)

- ☐ Organic Fields Greens Salad
grape tomato, english cucumber, carrot and balsamic vinaigrette
- ☐ Romaine Caesar Salad
romaine hearts, grape tomato, shaved parmesan and garlic croutons
- ☐ Spinach + Strawberry Salad
baby spinach, strawberries, ballard farms feta cheese, pecan pralines, red onion, lemon vinaigrette
- ☐ Harvest Salad
greens, pumpkin seeds, butternut squash, dried cranberries, ballard farms truffle cheddar, honey vinaigrette
- ☐ Steakhouse Salad
greens, candied bacon, gorgonzola cheese, carrot, cucumber, croutons, toasted sunflower seeds, ranch

Two course plated meal with seasonal vegetables, rolls, butter, coffee, tea, iced tea and water service

GF gluten free **V** vegetarian | vegan options upon request

ENTRÉES (may choose up to 3)

- ☐ Roasted Chicken Breast **GF**
red pepper cream, olive gremolata, roasted vegetable-quinoa pilaf
- ☐ Chicken Breast and Gnocchi
gorgonzola cream, primavera vegetables, potato dumplings
- ☐ New York Steak **GF**
brandy cream sauce, wild mushroom duxelle, roasted tomato, asiago-yukon potato gratin
- ☐ Moroccan Salmon
chermoula marinade, sautéed vegetables, mango relish, bulgar wheat tabbouleh
- ☐ Blackened Steelhead Trout
bloody mary butter, roasted corn relish, sharp cheddar grits
- ☐ Sirloin Steak
au poivre with brandy cream, briased brussel sprouts, garlic whipped yukon potatoes
- ☐ Ancho Pork Loin
with chimichurri, grilled broccolini, manchego risotto



Day After Brunch Package

CLASSIC BREAKFAST BUFFET

\$22 Per Person

- scrambled eggs
- bacon
- breakfast potatoes
- seasonal fresh fruit and berries
- assorted pastries
- yogurt parfaits
- coffee, tea, orange, and apple juice

SELF SERVE CHAMPAGNE STATION

\$25 Per Person (Per 3 hours)

\$10 Per Person (Per every additional hour)

- house champagne
- assorted juices
- assorted fruit garnishes

BRUNCH BUFFET

\$55 Per Person

- seasonal green salad
- assorted pastries
- yogurt parfaits
- seasonal fresh fruits and berries
- breakfast potatoes
- egg and bacon sliders
- avocado toast crostinis
- chef's choice quiche
- lemon bars
- chocolate chip cookies
- meat & cheese board w/ sliced imported meats, cheese, and french baguette
- coffee, tea, orange and apple juice



BAR Packages

HOSTED BEER & WINE PACKAGE

3 hours - \$35.00 (Per Person)

includes domestic beer, imports/micro-brews,
house wine, varietal wines and soft drinks
each additional hour - \$7 Per Person

PREMIUM BAR PACKAGE

3 hours - \$65.00 (Per Person)

includes beer and wine package plus
premium cocktails
each additional hour - \$13 Per Person

DELUXE BAR PACKAGE

3 hours - \$50.00 (Per Person)

includes beer and wine package plus call brand liquor
each additional hour \$10 Per Person

We're proud to feature selections from our many exceptional local breweries and partnership with the Idaho Wine Commission to promote the finest Idaho vineyards.

Sockeye Brewing
Payette Brewing
Woodland Empire Brewery
Boise Brewing Co.
Crooked Fence Brewing
Western Collective Brewing

Sawtooth Winery
Cinder Winery
Coiled Wines
Koenig Vineyards
Cold Springs Winery
Indian Creek Winery
Colter's Creek Winery

Huston Vineyards
Ste Chapelle Winery
Bitner Vineyards

SNACK Package

LATE NIGHT, DATE NIGHT

\$20 Per Person | **CHOOSE 4**

donuts
bavarian pretzel sticks w/ beer cheese
cheesecake bites
smoked chicken flatbread
mini chocolate chip cookies w/ milk shooters
chocolate chunk brownies
lemon bars
mac n cheese balls
finger steaks
quesadillas w/ chicken or bbq pulled pork
pizza

beef brisket sliders
jalapeño poppers
chicken & waffles
grilled cheese sliders
novelty ice cream bars

FREQUENTLY ASKED *Questions*

Does the hotel allow outside catering for our event?

No outside food or beverage is permitted in the hotel, with the exception of a wedding cake. We are a full service hotel that offers an array of catering options to best fit your special day. We provide a dedicated Catering Manager to assist you in set up and meal requirements.

Does the hotel allow outside vendors?

Yes. We do allow outside vendors including, but not limited to: DJ's, decor, cake companies and other wedding enhancements not provided by The Grove Hotel. All outside vendors are required to be licensed and insured.

What is a food & beverage minimum?

The food and beverage minimum is the specific amount of revenue that you are required to guarantee in order to have your event with us. This minimum varies based on the day of the week and the time of year, as well as the specific space in the Hotel that you are reserving. The minimum is only a minimum, and does not mean that this is the total amount that you will spend for your event. The total amount will be determined by your specific menu and bar selections as well as your number of guests. The minimum does not include service charge, taxes and fees. ***Prices subject to change***

Are there guest rooms included in your wedding packages?

We offer courtesy special rates for your wedding guests, ask about pricing for your wedding weekend! We also offer additional wedding rates at our sister properties, Hotel 43 & Courtyard by Marriott Boise Downtown.

Why is a wedding coordinator recommended?

Although we do not require a wedding coordinator, we highly recommend hiring a coordinator. A coordinator will manage your wedding vendors and ensure that all decor has arrived, been set up, and executed per your vision. Although we provide an on-site facilities manager the day of your wedding, at no extra charge, that manager is only familiar with the catering services that our venue provides. This manager only has the knowledge and responsibilities of the food, beverages and services provided exclusively by The Grove Hotel. All other vendors/details are the responsibility of the client/wedding coordinator. A wedding coordinator can also help to alleviate any stress that may occur on your big day and allow you to enjoy the day with family and friends!

When is the Final Headcount due?

We request a final attendance count be provided no later than 5 business days prior to your scheduled event. Please note that menu pricing reflects current availability and offerings, and while infrequent, is subject to change. Pricing quoted does not include sales tax and service charges. The final headcount will be used to determine the final estimated payment. All pricing is subject to change.



THE GROVE HOTEL AND TRILLIUM PROUDLY SUPPORTS THE FOLLOWING LOCAL PRODUCERS:

Sweet Valley Organics, Gaston's Bakery, Ballard Family Dairy, Costakis Inc., Ferranti Fresh Pasta, Purple Sage, Riverence, Cloverleaf Creamery, Clear Springs Foods, AgriBeef Co., Brush Creek Creamery





Photography By: Yelena Tsioma, Amanda Alice, Todd Nichols, Kim Streicher, Louie Sammut, Kristin Cheatwood



THE GROVE HOTEL
DOWNTOWN BOISE

