

THE GROVE HOTEL

DOWNTOWN BOISE



CATERING
MENU

POLICIES & INFORMATION

Thank you for choosing The Grove Hotel for your catered event. We look forward to working with you to ensure that every detail of your event planning is taken care of, and that your event is a success!

MENU DEVELOPMENT

We are delighted to host your event at The Grove Hotel, and look forward to providing you and your guests with an exceptional experience. The Grove Hotel proudly supports the following local producers: Gaston's Bakery, Ballard Family Dairy, Costakis Inc., Ferranti Fresh Pasta, Acme Bakeshop, Cloverleaf Creamery, Clear Springs Foods, AgriBeef Co., Riverence.

PRICING & PAYMENT

Please note that menu pricing reflects current availability and offerings, and while infrequent, is subject to change. Pricing quoted does not include Idaho sales tax and service fees. We ask that payment arrangements be made prior to your event date, and in some cases a non-refundable deposit may be required.

GUARANTEE

We kindly ask that an attendance count be provided no later than 12 noon (MST) 5 business days prior to your scheduled event. In the event that this is not possible, we will be happy to use the expected attendance count provided for ordering and setup purposes, and will use either guaranteed or actual attendance (whichever is greater) in preparing your event's final invoice.

FOOD & BEVERAGE

In order to ensure your successful event, all food & beverages will be provided and prepared exclusively by The Grove Hotel. Any removal request of food or beverage must be approved by your catering banquet manager.

DIETARY/FOOD ALLERGY

We are happy to accommodate special dietary or food allergy needs. Please submit dietary considerations along with the final guaranteed headcount (5) business days prior to your scheduled event.

ADDITIONAL INFORMATION

Our team of event experts can provide assistance with additional décor items as well as contact information for entertainment options. Please do not hesitate to ask us about these additional services or options.

JANUARY 2024.





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The Grove Hotel and Trillium Restaurant proudly support the following local producers:

Gaston's Bakery, Ballard Family Dairy, Costakis Inc., Ferranti Fresh Pasta, Acme Bakeshop, Cloverleaf Creamery, Clear Springs Foods, AgriBeef Co., Riverence



BREAKFAST

Featuring light morning fare, traditional or buffet selections, our breakfast menu offers you the perfect way to jump start a day of meetings or activities.

SIGNATURE BREAKFAST

Minimum 20 guests
Prices as listed are per person
All include orange and apple juices, coffee, and tea

CONTINENTAL

Classic Continental 15

selection of fresh baked pastries, seasonal fruits and berries, greek yogurt

Executive Continental 17

fresh baked pastries, house granola and greek yogurt, seasonal fruits and berries, sliced imported and domestic meats and cheeses with french baguette

Box Continental 16

jumbo muffin, seasonal fruits and berries, house granola and greek yogurt, bottled juice or water
served to go for your convenience

Hi-Protein Continental 22

steel cut oatmeal, toasted nuts and dried fruits, hard boiled eggs, house granola and greek yogurt, avocado mash, sourdough toast, seasonal fruits and berries

PLATED

Bene! Benedict 23

poached eggs, capicola ham, house english muffins, roasted tomato hollandaise, red potato home fries

Steak & Biscuit Benedict 24

shaved beef tenderloin, poached eggs, smoked cheddar biscuits, braised spinach, roasted pepper asiago cream, red potato home fries

Smoked Trout Hash 23

poached eggs, Idaho rainbow trout, roasted yukon potatoes, heirloom tomato, leeks, kale, lemon-dill asiago cream

Smoked Chicken Crepes 23

house smoked chicken, heirloom tomato, wild mushrooms, asiago cream, red potato home fries

Ciabatta Breakfast Sandwich 21

poached eggs, gruyere cheese, shaved ham, red onion, tomato, sriracha aioli, red potato home fries

BUFFET

The Grove Classic 21

scrambled eggs with aged cheddar, smoked bacon, country sausage patties, red potato home fries, seasonal fruits and berries, assorted fresh baked pastries

Idaho Chalet 22

house french toast with fresh berry compote, whipped cream, maple syrup, scrambled eggs with aged cheddar, smoked bacon, country sausage patties, red potato home fries, seasonal fruits and berries, assorted fresh baked pastries

Sawtooth Mountaineer 25

chicken fried steak with country gravy, scrambled eggs with aged cheddar, fresh buttermilk biscuits, red potato home fries, seasonal fruits and berries, assorted fresh baked pastries

Southern Country Breakfast 24

scrambled eggs with aged cheddar, ham steaks with red eye gravy, cheese grits, potato casserole, buttermilk biscuits and sausage gravy, seasonal fruits and berries, assorted breakfast pastries

Machaca Con Huevos 23

scrambled eggs with peppers, onions and wild mushrooms, shredded ancho pork, warm corn tortillas, aged cheddar, minced onion, cilantro, limes, ranchero sauce, fried Mexican potatoes, seasonal fruits and berries, assorted fresh baked pastries

The Full English 24

scrambled eggs, bangers and rashers, grilled plum tomatoes, sautéed mushrooms, red potato home fries, baked beans, seasonal fruits and berries, fried sourdough bread with preserves

Morning Reception 48

mini berry and greek yogurt parfaits, seasonal fruit kabobs, capicola and choron benedict, egg, white cheddar cheese, and bacon sliders with avocado toast crostinis, nashville hot chicken biscuits, french toast sticks and bourbon maple syrup, and steak fries and country gravy, seasonal fruits and berries



BREAKFAST ENHANCEMENTS

7

Minimum 20 guests

Prices listed are per person unless otherwise noted

Add to any breakfast or create your own

Steel Cut Oatmeal 7

traditional and non-traditional accompaniments

Breakfast Parfait 7

vanilla greek yogurt, fresh mixed berry compote, house granola

Greek Yogurt 5

individual assorted flavors

Seasonal Fruits and Berries 7

Ciabatta Breakfast Sandwiches 10

poached eggs, gruyere cheese, shaved ham, red onion, tomato, sriracha aioli

Scrambled Eggs with Aged Cheddar 9

Omelet Station 16

chef attended with all the bells and whistles

Red Potato Home Fries 6

Smoked Bacon, Sausage Patties, or Ham Steaks 8

Smoked Salmon & Mini Bagels 12

dill cream cheese

Fresh Breakfast Pastries 36/doz

Gourmet Donuts 36/doz

Bagels and Schmears 36/doz





LUNCH

Experience regional favorites, freshly prepared for in-house events or off-site activities.

LUNCH BUFFET

Minimum 20 guests
Prices as listed are per person
All include coffee, tea and iced tea

That's Amore 28

caesar salad, caprese salad, chicken breast picatta with lemon-caper butter, italian sausage lasagna, cheese tortellini primavera with alfredo sauce, garlic bread sticks, torta tiramisu

Muy Bueno Burritos 27

mixed greens salad, shredded chicken breast, adobo pulled pork, mexican rice, chipotle black beans, warm flour tortillas, pico de gallo, guacamole, sour cream, cheddar cheese, olives, cilantro, fresh tortilla chips and salsas, sopapilla cheesecake

Famous Idaho Potatoes 28

mixed greens salad, baked Idaho russet potatoes, shredded chicken breast, finger steaks, tater tots, ranch chili beans, beer cheese sauce, fire roasted corn, broccoli, bacon, scallion, cheddar cheese, sour cream, rolls and butter, huckleberry cheesecake

Caribbean Island Feast 28

mixed greens salad, jerk chicken breast with mango relish, coconut rum pulled pork, rice and beans, plantain chips, seasonal vegetable medley, rolls and butter, pineapple shortbread bars

Mom's 27

coleslaw, buttermilk fried chicken, meatloaf with wild mushroom gravy, mashed potatoes, seasonal vegetable medley, rolls and butter, salted caramel apple tart

Southern Comfort 28

green apple slaw, bbq beef brisket, bourbon street chicken, steamed rice, mac and cheese, seasonal vegetable medley, jalapeño cornbread, caramel pecan bars

Downtown Deli 28

choice of two soups — tomato basil bisque, creamy chicken and wild rice, or clam chowder, mixed greens salad, loaded potato salad, roasted turkey, honey ham, roast beef, sliced cheeses, olive tapenade, giardiniera, hummus, pickles, cherry peppers, roma tomato, onions, shredded lettuce, assorted dressings, fresh wraps, baguette, and flatbread, jumbo cookies

Zen Garden 28

mixed greens salad, asian noodle salad, orange sesame chicken breast, black pepper beef, szechwan bbq tofu, fried rice, steamed rice, pork pot stickers, green tea raspberry cheesecake

Lucky Peak Picnic 26

coleslaw, watermelon display, double r ranch hamburgers and hot dogs, grilled mushrooms and onions, shredded lettuce, roma tomatoes, onions, pickles, sliced cheese, seasoned steak fries, secret sauce, chocolate chunk brownies



SIGNATURE ENTRÉES

29 per person

Plated lunches include salad, assorted rolls and butter, dessert, coffee, tea and iced tea

SALAD - choose one

Garden GF

greens, heirloom tomato, cucumber, carrot, ballard farms white cheddar, balsamic vinaigrette

Caesar

romaine, shaved parmesan, pico de gallo, lemon, garlic croutons, caesar dressing

Strawberry GF

baby spinach, strawberries, ballard farms feta cheese, pecan pralines, red onion, lemon vinaigrette

Harvest GF

greens, pumpkin seeds, butternut squash, dried cranberries, ballard farms truffle cheddar, honey vinaigrette

Steakhouse

greens, candied bacon, gorgonzola cheese, carrot, cucumber, croutons, toasted sunflower seeds, ranch

Southwest GF

greens, roasted corn, black beans, heirloom tomato, onion, cotija, cilantro vinaigrette

ENTRÉES - choose two

Pan Seared Chicken Breast GF

asiago cream, tomato bruschetta, wild mushroom risotto

Jerk Chicken Breast GF

coconut rum sauce, mango salsa, rice and beans

Roast Turkey Breast

natural gravy, savory bread pudding, cranberry gastrique, brussel sprouts, whipped potatoes

BBQ Pork Loin GF

whiskey bbq glazed, white peach chutney, brussel sprouts, cheddar and bacon "half-mash" potatoes

Smoked Beef Brisket GF

cognac gravy, wild mushroom confit, roasted corn relish, garlic whipped potatoes

Steak Au Poivre GF

peppercorn crusted beef sirloin, gorgonzola cream, pear tomato brulee, whipped yukon potatoes

Blackened Shrimp Mac & Cheese

zesty asiago cheese sauce, bell peppers, wild mushrooms, onions, and tomatoes

Moroccan Salmon

pan seared salmon, roasted vegetables, apricot preserves, bulgar wheat tabbouleh

Gnocchi Primavera v

potato pasta, sautéed vegetables, asiago cream sauce

Grilled Cauliflower Steak v

stone fruit agrodolce, brown butter crumb, angel hair with aglio e olio

Portobello Stroganoff v

portobello mushrooms, alfredo, asiago cheese, fresh pappardelle pasta

Vegetable Wellington v

roasted red pepper, wild mushroom duxelles, herbed boursin cheese, puff pastry, asiago florentine

DESSERTS - choose one

Huckleberry Cheesecake

Bourbon Pecan Pie

Salted Caramel Apple Pie

Chocolate Raspberry Mousse Torte

Cinnamon Sopapilla Cheesecake

Rum Pineapple Shortcake

Tres Leches Cake

Orange Chocolate Torte

White Chocolate Mocha Torte

Green Tea Raspberry Cheesecake

Key Lime Tart

Peaches and Cream Pie

Torta Tiramisu

OUT OF THE BOX

22 per person

our specialty boxed lunches include kettle chips, pasta salad, gourmet cookie, bottled water or soda

SELECT TWO

Roasted Turkey Club
with herbed boursin cheese

Ham and Gruyere Cheese
with honey mustard

Roast Beef and Havarti Cheese
with tomato jam

Fresh Mozzarella and Heirloom Tomato
with olive tapenade

Southwest Chicken Wrap
with chipotle cream cheese

Chicken Caesar Wrap
with parmesan cheese, bacon, tomato

Mediterranean Falafel Wrap
with feta, hummus, tomato, cucumber, and
tzatziki sauce (vegan option available)

Grilled Chicken Arugula and Fig Butter
with arugula and havarti on ciabatta

Italian Grinder
capicola, salami, ham, provolone with
giardiniera

Roasted Red Pepper Chicken Salad
with mixed greens on ciabatta





DINNER

Dine and unwind with a signature selection of locally sourced menu items, featuring choice meats, fresh seafood and organic produce.

DINNER BUFFET

Minimum 20 guests
Prices as listed are per person
All include coffee, tea and iced tea

Private Idaho 42

mixed greens salad, smoked trout-quinoa, braised pot roast with wild mushroom gravy, roast chicken breast medallions with huckleberry butter, ballard farms cheddar whipped potatoes, seasonal vegetable medley, fresh made yukon potato rolls and butter, huckleberry cheesecake

Sawtooth Rancher 43

steakhouse salad, green apple slaw, carved slow roasted prime rib and turkey breast with natural jus, roasted garlic whipped potatoes, wild mushroom-sourdough stuffing, seasonal vegetable medley, prepared horseradish and cranberry relish, assorted rolls and butter, bourbon pecan pie

Castle Rock Potluck 40

mixed greens salad, kale slaw, slow roasted barbeque beef brisket, roasted chicken medallions with porter cream sauce and wild mushrooms, loaded 'half-mash' yukon potatoes, mac and cheese, vegetable medley, jalapeno cornbread with honey butter, salted caramel apple tarts

Basque Country 42

basque green salad, assorted pintxos, smoked pork lomo, piperade, seafood paella, roasted red potatoes, assorted rolls and butter, gateau basque with cherry conserves



SIGNATURE ENTRÉES

Entrees include salad, assorted rolls and butter, dessert, coffee, tea and iced tea
Prices as listed are per person

ENTRÉES - choose two

Roasted Chicken Breast 36 GF

red pepper cream, olive gremolata, roasted vegetable-quinoa pilaf

Chicken Breast And Gnocchi 36

gorgonzola cream, primavera vegetables, potato dumplings

Ancho Chicken Breast 36

chorizo gravy, pico de gallo, manchego polenta cakes

Huckleberry Pork Loin 36 GF

huckleberry barbeque roasted pork, corn succotash, loaded "half-mash" potatoes

Moroccan Salmon 38

chermoula marinade, sautéed vegetables, mango relish, bulgar wheat tabbouleh

Blackened Steelhead Trout 38

bloody mary butter, roasted corn relish, sharp cheddar grits

Grilled Sirloin Steak 42 GF

chimichurri, pimento salsa, sardo cheese, whipped yukon potatoes

Slow Roasted Prime Rib 45

natural jus, yorkshire pudding, brussel sprouts, horseradish whipped potatoes

New York Steak 46 GF

brandy cream sauce, roasted tomato, asiago-yukon potato gratin

Filet Mignon 49

bourbon gravy, grilled portobellos, roasted tomato, yukon potato cakes

Filet Mignon and Jumbo Prawns 52 GF

tarragon compound butter, roasted corn relish, whipped yukon potatoes

Filet Mignon Oscar 54 GF

north pacific crab, béarnaise sauce, grilled asparagus, asiago whipped yukon potatoes

VEGETARIAN - choose one

Gnocchi Primavera

potato pasta, sautéed vegetables, asiago cream sauce

Grilled Cauliflower Steak

stone fruit agrodolce, brown butter crumb, angel hair with aglio e olio

Portobello Stroganoff

portobello mushrooms, alfredo, asiago cheese, fresh pappardelle pasta

Vegetable Wellington

roasted red pepper, wild mushroom duxelles, herbed boursin cheese, puff pastry, asiago florentine

SALADS - choose one

Garden GF

greens, heirloom tomato, cucumber, carrot, ballard farms white cheddar, balsamic vinaigrette

Caesar

romaine, shaved parmesan, pico de gallo, lemon, garlic croutons, caesar dressing

Strawberry GF

baby spinach, strawberries, ballard farms feta cheese, pecan pralines, red onion, lemon vinaigrette

Harvest GF

greens, pumpkin seeds, butternut squash, dried cranberries, ballard farms truffle cheddar, honey vinaigrette

Steakhouse

greens, candied bacon, gorgonzola cheese, carrot, cucumber, croutons, toasted sunflower seeds, ranch

Southwest GF

greens, roasted corn, black beans, heirloom tomato, onion, cotija, cilantro vinaigrette



DESSERTS - choose one

Huckleberry Cheesecake

Bourbon Pecan Pie

Salted Caramel Apple Pie

Chocolate Raspberry Mousse Torte

Cinnamon Sopapilla Cheesecake

Rum Pineapple Shortcake

Tres Leches Cake

Orange Chocolate Torte

White Chocolate Mocha Torte

Green Tea Raspberry Cheesecake

Key Lime Tart

Peaches and Cream Pie

Torta Tiramisu



SPECIALTY

Satisfy your taste buds
with a sweet or savory
treat from our specialty
break and dessert menus.



HORS D'OEUVRES

PASSED OR DISPLAYED 65 PER 25 PIECES

Jumbo Shrimp

zesty remoulade and cured lemon

Tomato and Olive Bruschetta

sourdough crostini, white balsamic, extra virgin olive oil

Kalua Pork Lettuce Wrap

toasted cashew, mango, crispy noodles

Caprese Skewer

fresh mozzarella, kalamata olive, heirloom tomato, basil, balsamic

Antipasto Skewer

mozzarella, salami, kalamata olive, artichoke, heirloom tomato

Bloody Mary Shooter

bay shrimp, avocado, vegetable skewer, spicy tomato juice

Deviled Eggs

candied bacon, chive, red pepper, olive

Artichoke Jalapeno Cones

boursin cheese, red pepper, chive

Smoked Salmon Mousse Cone

cured lemon, caper, crème fraiche, chive

Poki Ahi Cone

wasabi cream cheese, radish sprouts, sriracha

Crab Ceviche Martini

cilantro lime crab salad, mango, tortilla strips

Four Layer Hummus Dip

heirloom tomato, olive tapenade, feta, garlic pita chip

Smoked Trout Fresh Rolls

brussel sprout slaw, cream cheese, toasted cashews, sweet chili sauce

Grilled Pear Toast

prosciutto, manchego, local honey, sourdough crostini

Grilled Crudite Cups

seasonal grilled vegetables, aji amarillo sauce

Grilled Cheese Sandwich with Red Pepper Bisque

tiny manchego sandwich, tiny cup of soup

Mojito Fries

roasted poblano aioli, cotija cheese

Pimento Biscuits

pepper cream cheese, house biscuits

DISPLAYED 65 PER 25 PIECES

Smoked Chicken Croquettes

russet potatoes, manchego cheese, honey mustard sauce

Five Spice Chicken Satay

marta's famous peanut sauce

Argentine Beef Satay

chimichurri sauce

Scotch Quail Eggs

spicy apricot syrup

Yukon Potato Flatbread

fresh mozzarella, basil, bacon, candied cipollini onion

Smoked Beef Brisket Sliders

apricot bbq sauce, smoked cheddar, grilled onion

Roasted Chicken Wings

buffalo sauce or szechwan barbeque

Jumbo Coconut Shrimp

sweet chili sauce

All-Natural Beef Meatballs

brandy cream sauce or whiskey barbeque

Crispy Pork Potstickers

orange-cilantro shoyu

Vegetable Springrolls

sweet chili sauce

Bacon Wrapped Scallops

candied bacon, jumbo scallops

BBQ Pork Bao Buns

pulled pork, sweet onions

Firecracker Crab Wonton

pacific northwest crab, sriracha cream cheese

Mac & Cheese Balls

asiago cheese, prosciutto

Wild Mushroom Wellingtons

mushroom duxelles, cream cheese

CARVING STATION

Prices as listed are per person. Includes warm rolls and butter
Minimum 20 guests unless otherwise noted

Prime Rib of Beef 20

natural au jus, horseradish, yorkshire pudding

Roasted Beef Tenderloin 20

creamy wild mushroom and tarragon sauce

Baron of Beef 16

natural au jus, horseradish
minimum 100 guests

Salmon En Croute 17

salmon filet in puff pastry with lemon-dill
crème fraîche

Roasted Turkey Breast 12

natural gravy, cranberry-clementine relish

Maple Glazed Ham 12

whole grain mustard

Espresso Crusted Pork Loin 12

madeira jus, apple chutney

SPECIALTY STATION

Prices as listed are per person. *Minimum 20 guests*

Idaho Tatertini 18

whipped Idaho russet potatoes, natural gravy,
beer battered finger steaks, tater tots, sautéed
wild mushrooms, bacon, cheddar cheese,
green onion, sour cream

Street Tacos 18

ancho pulled pork, chicken tinga, battered
cod, warm corn and flour tortillas, cotija
cheese, minced onions, shredded cabbage,
sliced radish, escabeche vegetables, fried
jalapenos, cilantro, lime, aioli, hatch chili
sauce, avocado sauce

Asiago Cheese Fondue 18

seasonal selection of fruits and vegetables,
cubed meats, cheeses, and breads, with rich
asiago cheese and chardonnay fondue

Caesar Salad 16

romaine hearts, kale, grilled chicken,
bacon, hardboiled egg, garlic croutons,
parmesan cheese, tomatoes, lemon,
black olives, anchovies

Italian Pasta 18

three cheese tortellini and penne pastas
with puttanesca and carbonara sauces,
primavera vegetables, fresh parmesan
cheese, crushed red pepper,
and garlic breadsticks

Grazing Table 32

local and house made charcuterie and
cheeses, pan seared ballard farms halloumi
cheese, grilled and pickled vegetables, stone
fruits, compotes, jams and mustards, fresh
breads, crostini, and crackers

Pacific Northwest Seafood 42

oysters shucked to order, king crab legs,
poached jumbo shrimp, manila clam
steamer, smoked salmon, cocktail sauce,
drawn butter, lemon, tabasco sauce,
garlic toast



DECORATIVE DISPLAYS

Prices as listed are per person. *Minimum 20 guests.*

Local and Regional Cheeses 16

stone fruits, honey, conserves and jams, toasted nuts, grapes, fresh breads, crostini, and crackers

Ornamental Fruit Display 9

seasonal fruits and berries

Seasonal Vegetable Crudite 10

garden vegetables with tzatziki sauce

Alaskan Smoked Salmon 15

dill cream cheese, shaved hard boiled egg, onion, capers, lemon, garlic crostini

Brie En Croute 12

apricot conserves, sliced french baguette

Poached Shrimp Cocktail 16

cocktail sauce, lemon, tabasco

Jalapeno Artichoke Dip 12

parmesan cheese, boursin cheese, garlic naan bread

Mediterranean Hummus 12

olive tapenade, bruschetta, feta, pita bread

Antipasti Display 16

assorted meats, cheeses, pickled vegetables and garlic pita

SPECIALTY DESSERTS

Prices as listed are per person. *Minimum 20 guests.*

S'mores 16

swiss milk chocolate and white chocolate, flavored house made marshmallows, graham crackers, mini cookies, berry coulis, caramel sauce, whipped cream and a self-serve "campfire"

French Bakery 18

house made tarts, cakes, pies, custards, eclairs, cream puffs, dessert bars, truffles, dark and white chocolate fondues with fruits, brownie and cake bites

Chocolate Fondue 18

milk chocolate and white chocolate fondue cheesecake, brownie and pound cake bites, fresh seasonal fruits and berries



SPECIALTY BREAKS

14 per person. *Minimum 20 guests*

Got Milk?

gourmet chocolate chunk, white chocolate macadamia nut, peanut butter, and oatmeal cookies, butterscotch rice krispy treats, fudge brownies, ice cold milk, soda, flavored seltzer, and bottled water

Penalty Box

house 'cracker jack', bavarian pretzels with beer cheese, mini corn dogs, warm mixed nuts, kettle chips, sodas, flavored seltzer, and bottled water

Afternoon Siesta

mini beef chimichangas, fresh tortilla chips, queso dip, chipotle black bean dip, salsa, cheddar cheese, olives, green onions, sour cream, guacamole, soda, flavored seltzer, and bottled water

The Odyssey

roasted red pepper hummus, olive tapenade, artichoke dip, warm pita bread, feta cheese, fresh vegetable crudité, sodas, flavored seltzer, and bottled water

Yoga Pants

fresh fruit and berries, greek yogurt, vegetable crudité with hummus dip, assorted clif bars, Muscle Milk, fruit juices, flavored seltzer, and bottled water

Chocolate and Cheese

imported and local cheeses, house preserves and chutneys, chocolate truffles, brownie bites, house fudge, sodas, flavored seltzer, and bottled water



SNACK SELECTIONS

Bavarian Pretzel Sticks with Beer Cheese
30/dozen

Gourmet Lemon Bars 34/dozen

Chocolate Chunk Brownies 34/dozen

Jumbo Cookies, assorted 32/dozen

Custom Cupcakes 34/dozen

Butterscotch Rice Krispy Treats 34/dozen

Energy Bars, assorted 36/dozen

Whole Fruit Basket 28/dozen

Roasted Mixed Nuts 36/pound

Theatre Style Popcorn 36/4 gallons, serves 20

Spicy Snack Mix 36/4 pounds, serves 20

Mini Pretzels 32/4 pounds, serves 20



BEVERAGE SERVICE

38 per gallon

Caffé D'arte Italia Coffee
regular and decaf, hot or iced

Hot or Iced Tea
premium green, black and herbal teas

Hot Chocolate
whipped cream, assorted candy toppings

Hot Apple Cider
100% fresh apple juice with mulling spices

Lemonade
made fresh with real lemon juice

Fruit Juice
100% orange and apple juices

Sparkling Fruit Punch
blend of fresh juices and sparkling water

Bottles and Cans

Fruit Juices 4
orange, apple

Milk 3
2%, chocolate

Sodas 3
pepsi products

Aquafina Water 3

Bubly Sparkling Water 3
assorted natural flavors

Water Station Service 50
serves 50, infusions available on request



BAR SERVICE

BEER

Domestic Beer bottle 6 draft 7

Imported or Craft Beer bottle 7 draft 8

Craft Cider bottle 7

Domestic Keg 450

Imported and Craft Keg 600

WINE

House Wine Varietals rotating, 9/glass

Premium Wine Varietals rotating, market price

Sparkling Wine & Champagne rotating, market price

We're proud to feature selections from our many exceptional local breweries.

Sockeye Brewing

Payette Brewing

Woodland Empire Brewery

Boise Brewing Co.

Crooked Fence Brewing

Western Collective Brewing

We proudly partner with the Idaho Wine Commission to promote the finest Idaho vineyards.

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

COCKTAILS

CALL BRANDS 9

Absolut Vodka

Old Forester Kentucky
Bourbon

Bacardi Rum

José Cuervo Tequila

Tanqueray Gin

Dewar's Scotch

PREMIUM BRANDS 10

Tito's Vodka

Jack Daniel's Tennessee
Whiskey

44 North Huckleberry Vodka

Maker's Mark Kentucky
Bourbon

Chivas Royal Blended Scotch

Bombay Sapphire Gin

ULTRA PREMIUM 11-15

Grey Goose Vodka

Ketel One Vodka

Crown Royal Canadian Whiskey

Jameson Irish Whiskey

Patron Silver Tequila

Woodford Reserve Kentucky Bourbon

Macallan Single Malt Scotch, 12 Year

Glenlivet Single Malt Scotch, 12 Year

BAR SERVICE GUIDELINES

Events that include the resale, donation, or auction of beer and/or wine will need to have a State of Idaho, Non-Profit Beer and/or Wine Permit.

We reserve the right to cut off any guests or close the bar completely, no alcoholic beverages will be served to underage or intoxicated guests.

The number of guests will dictate how many bar set-ups/locations and bartenders are servicing your event. The Grove Hotels standard is one bartender per 30-100 guests.

Events with a guest count of under 30 will have a dedicated cocktail waitress and/or self-serve beverage station.

The number of bars will be determined on final guarantee and event flow. If additional bar set-up(s) or bartenders are requested above The Grove Hotel standard ratio an additional \$200.00 set up fee will be applied.

Idaho State Sales Tax and A Service Fee will be applied to all food and beverage.

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THE GROVE HOTEL
DOWNTOWN BOISE

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FOUR DIAMOND

