

Weddings

at

THE GROVE HOTEL

DOWNTOWN BOISE

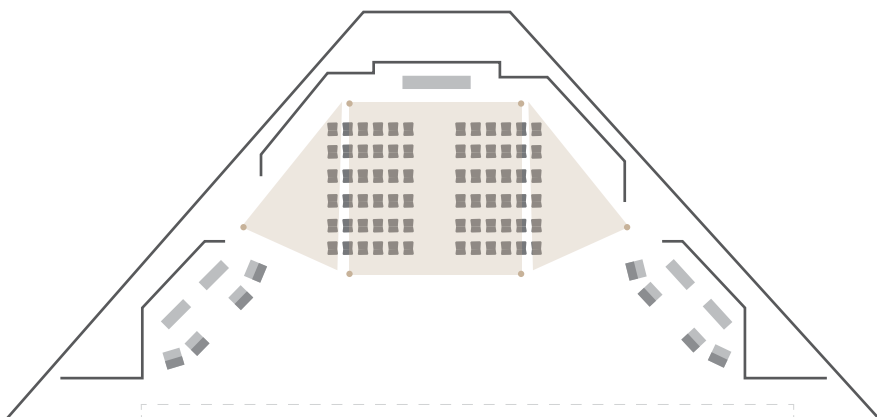
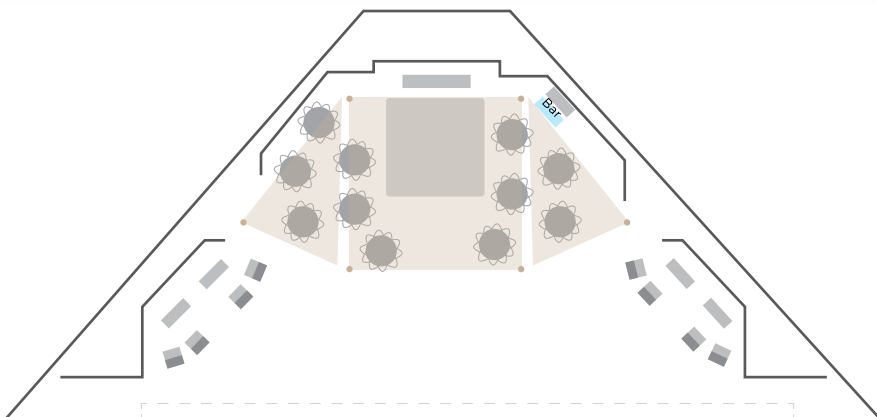


MAY 2023



Terrace

Make our breathtaking outdoor Terrace the focal point for your wedding weekend 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 Capacity Breakdown | \$3000

Ceremony & Reception: 80-120pp

Reception only: 120 max

Ceremony only: 350 max

ACCESS TIME - 11 AM TO 10PM

Includes:

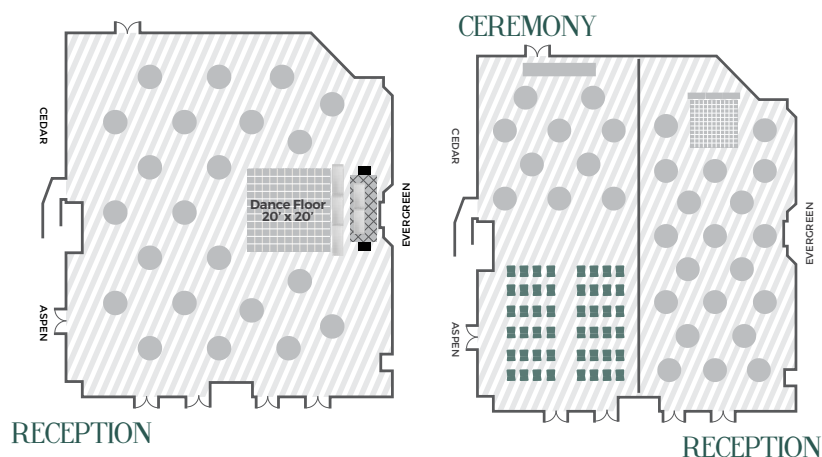
Tables, banquet chairs, floor length
linen, overlays, napkins, square
mirrors & votive candles

Champagne toast





The Grand BALLROOM



ACCESS TIME - NOON TO MIDNIGHT



THE GRAND BALLROOM (<350 ppl)

FOOD & BEVERAGE SPEND	ROOM RENTAL
\$0 to \$8,000	\$4,000
\$8,001 to \$9,500	\$3,000
\$9,501 to \$11,500	\$1,500
\$11,501 to \$13,000	\$1000
\$13,001 and up	\$750

TWO THIRDS OF BALLROOM (150-170 ppl)

\$0 to \$6,000	\$3,000
\$6,001 to \$7,000	\$2,000
\$7,001 to \$8,500	\$1,500
\$8,501 and up	\$750

HALF-BALLROOM (100-120 ppl)

\$0 to \$4,000	\$2,000
\$4,001 to \$5,500	\$1,500
\$5,501 to \$7,000	\$1000
\$7,001 and up	\$750

INCLUDES:

- Tables, banquet chairs, floor length linen, overlays, napkins, square mirrors & votive candles
- Dance floor
- Risers to elevate head table or band
- Champagne toast

Enhancements

SPARKLE

GRAND BALLROOM \$3,400 | TWO THIRDS BALLROOM \$1,700 | HALF BALLROOM \$1,200

Chivari Chairs

Headtable Backdrop

Perimeter Uplighting - with color options available

Table Runners and Charger Plates - 4 color options

SHINE

GRAND BALLROOM \$2,675 | TWO THIRDS BALLROOM \$1,275 | HALF BALLROOM \$925

Chivari Chairs

Headtable Backdrop

SHIMMER

GRAND BALLROOM \$845 | TWO THIRDS BALLROOM \$645 | HALF BALLROOM \$475

Headtable Backdrop

Perimeter Uplighting - with color options

Charger Plate Packages - 3 color options

À LA CARTE ENHANCEMENTS:

Chivari Chairs - \$7 per chair

Head table Backdrop - \$225 (up to 10 feet in width and height)

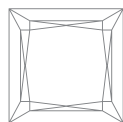
Uplighting Package - \$270 (around perimeter of the room with color options)

Table Runners - \$6 per table, 4 color options

Charger Plate Packages - \$2 per person, 3 color options

Ceremony Arch - \$100





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
- ☐ Bloody Mary Shooter **GF**
bay shrimp, avocado, vegetable skewer,
spicy tomato juice
- ☐ Crab Ceviche Martini **GF**
cilantro lime crab salad, mango, tortilla strips
- ☐ Grilled Cheese Sandwich with Red Pepper Bisque **v**
tiny manchego sandwich, tiny cup of soup
- ☐ Smoked Salmon Mousse Cone
cured lemon, caper, crème fraiche, chive
- ☐ Deviled Eggs **GF**
candied bacon, chive, red pepper, olive

*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
- ☐ Heirloom Tomato Caprese Salad
- ☐ Tropical Fruit Display

ENTRÉES (may choose up to 2)

- ☐ Roast Chicken Medallions
with huckleberry butter
- ☐ Blackened Steelhead Trout **GF**
with bloody mary butter
- ☐ Slow Roasted BBQ Beef Brisket **GF**
- ☐ Fried Polenta & Roasted Vegetables
with parmesan **GF v**

SIDES (may choose up to 2)

- ☐ Smokey Baked Mac & Cheese **v**
- ☐ Baked Beans **v**
- ☐ Ballard Farms Cheddar **GF v**
Whipped Potatoes
- ☐ Roasted Vegetable Quinoa Pilaf **GF v**



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
- ☐ Heirloom Tomato Caprese Salad
- ☐ Tropical Fruit Display

ENTRÉES (may choose up to 2)

- ☐ Roast Chicken Medallions with huckleberry butter
- ☐ Blackened Steelhead Trout **GF** with bloody mary butter
- ☐ Slow Roasted BBQ Beef Brisket **GF**
- ☐ Fried Polenta & Roasted Vegetables with parmesan **GF V**

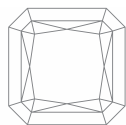
SIDES (may choose up to 2)

- ☐ Smokey Baked Mac & Cheese **V**
- ☐ Baked Beans
- ☐ Ballard Farms Cheddar **GF V** Whipped Potatoes
- ☐ Roasted Vegetable Quinoa Pilaf **GF V**

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



BUFFET



Radiant 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
- ☐ Bloody Mary Shooter **GF**
bay shrimp, avocado, vegetable skewer,
spicy tomato juice
- ☐ Crab Ceviche Martini
cilantro lime crab salad, mango, tortilla
strips
- ☐ Grilled Cheese Sandwich with
Red Pepper Bisque **V**
tiny manchego sandwich, tiny cup of soup
- ☐ Smoked Salmon Mousse Cone
cured lemon, caper, crème fraiche, chive
- ☐ Deviled Eggs **GF**
candied bacon, chive, red pepper, olive

*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

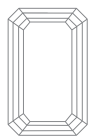
SALADS (choose 1)

- ☐ Garden Greens Salad
grape tomato, english cucumber,
carrot and balsamic vinaigrette
- ☐ Classic Caesar
romaine hearts, grape tomato, shaved
parmesan and garlic croutons
- ☐ Strawberry
baby spinach, strawberries, ballard farms feta
cheese, pecan pralines, red onion,
lemon vinaigrette
- ☐ Harvest
greens, pumpkin seeds, butternut squash,
dried cranberries, ballard farms truffle
cheddar, honey vinaigrette

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
- ☐ Grilled Cauliflower Steak **V**
stone fruit agrodolce, brown butter
crumb, parmesan
- ☐ Vegetable Wellington **V**
roasted red pepper, wild mushroom duxelles,
herbed boursin cheese, puff pastry,
asiago florentine





Emerald Package

\$63 // Buffet

SALADS (choose 1)

- ☐ Garden Greens Salad
grape tomato, english cucumber, carrot and balsamic vinaigrette
- ☐ Classic Caesar
romaine hearts, grape tomato, shaved parmesan and garlic croutons
- ☐ Strawberry
baby spinach, strawberries, ballard farms feta cheese, pecan pralines, red onion, lemon vinaigrette
- ☐ Harvest
greens, pumpkin seeds, butternut squash, dried cranberries, ballard farms truffle cheddar, honey vinaigrette

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
- ☐ Grilled Cauliflower Steak **v**
stone fruit agrodolce, brown butter crumb, parmesan
- ☐ Vegetable Wellington **v**
roasted red pepper, wild mushroom duxelles, herbed boursin cheese, puff pastry, asiago florentine



BAR Packages

HOSTED BEER & WINE PACKAGE

3 hours - \$35

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

PREMIUM BAR PACKAGE

3 hours - \$65

includes beer and wine package plus
premium cocktails
each additional hour - \$13/pp

DELUXE BAR PACKAGE

3 hours - \$50

includes beer and wine package plus call brand liquor
each additional hour \$10/pp

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

Sockeye Brewing
Payette Brewing
Woodland Empire Brewery
Boise Brewing Co.
Crooked Fence Brewing
Powderhaus 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 Packages

HOW SWEET IT IS

\$20

OPTION 1 - S'mores

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".

OPTION 2 - ice cream bar

vanilla ice cream with assorted syrups,
toppings and whipped cream

LATE NIGHT, DATE NIGHT

\$20 | CHOOSE 2

donuts
bavarian pretzel sticks w/ beer cheese
nachos
chili cheese steak fries
mac n cheese balls
finger steaks
quesadillas
pizza
jalapeño poppers
meatball sliders

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





THE GROVE HOTEL

DOWNTOWN BOISE



FOUR DIAMOND



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