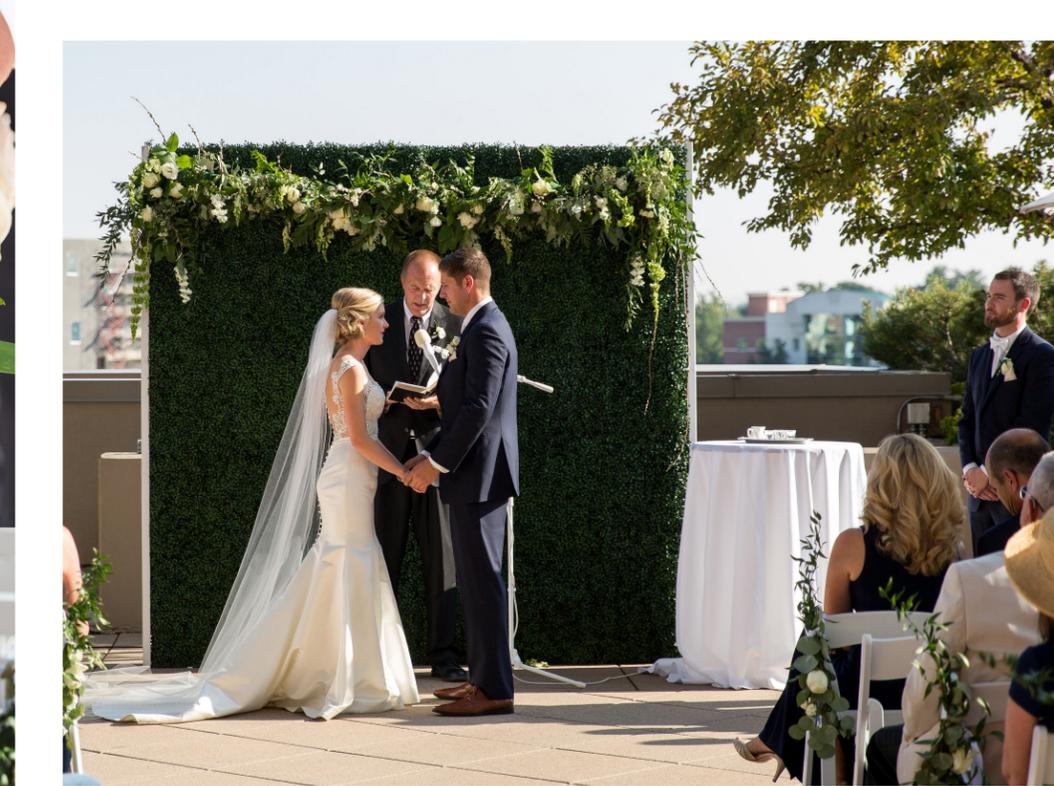




Exceptional
BREATH TAKING
Perfect



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.

Room Block	Room Rental
3:00pm to 10:00pm	\$3,300
*includes Six (6) Terrace Suites	



CEREMONY

TERRACE SUITE *Enhancements*

BUT FIRST, BRUNCH \$250 FOR UP TO 10 GUESTS

- House champagne (3 bottles)
- Breakfast pastries
- Sliced seasonal fruit and berries
- Fresh squeezed orange juice or apple juice
- Coffee, decaf, hot tea

I LOVE YOU A LATTE \$150 FOR UP TO 10 GUESTS

- Biscotti, shortbread, lemon pound cake,
- Gourmet coffee and flavored syrups, Starbucks® frappuccinos

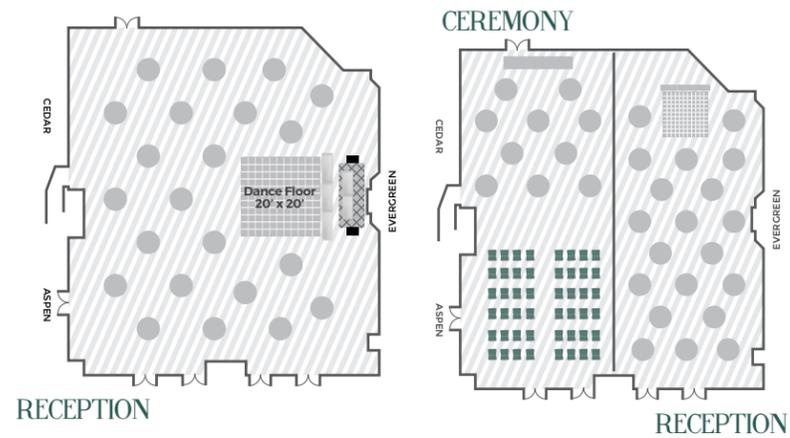
OR MAYBE LUNCH

- \$150 FOR UP TO 10 GUESTS
- Assorted finger sandwiches
- Vegetable crudites with ranch dip
- Chopped fruit salad
- Bottled water

*Terrace enhancements available with purchase of reception package



The Grand BALLROOM



THE GRAND BALLROOM (<350 ppl)

Food & Beverage Spend	Room Rental
\$0 to \$4,000	\$3,000
\$4,001 to \$5,000	\$1,500
\$5,001 to \$7,000	\$1,000
\$7,001 to \$9,000	\$500
\$9,001 and up	Complimentary

TWO THIRDS OF BALLROOM (150 ppl)

\$0 to \$3,000	\$2,000
\$3,001 to \$4,000	\$1,500
\$4,001 to \$6,000	\$1,000
\$6,001 and up	Complimentary

HALF-BALLROOM (100 ppl)

\$0 to \$2,000	\$1,500
\$2,001 to \$2,500	\$1,000
\$2,501 to \$4,500	\$500
\$4,501 and up	Complimentary

ACCESS TIME - NOON TO MIDNIGHT

BALLROOM Enhancements

SPARKLE \$1600

- Chivari Chairs
- Headtable Backdrop
- Perimeter Uplighting
*with color options available
- Table Runners and Charger Plates
*3 color options

SHINE \$1200

- Chivari Chairs
- Headtable Backdrop

SHIMMER \$550

- Headtable Backdrop
- Perimeter Uplighting
*with color options
- Charger Plate Packages
*3 color options

À LA CARTE ENHANCEMENTS

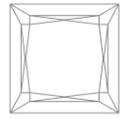
- Chivari Chairs-\$6 per chair
- Headtable Backdrop-\$150
up to 10 feet in width and height
- Uplighting Package-\$200
around perimeter of the room with color options
- Table Runners -\$6 per table, *3 color options
- Charger Plate Packages-\$3 per person, *3 color options

INCLUSIVES

- Tables, banquet chairs, floor length linen, overlays, napkins, square mirrors & votive candles
- Dance floor
- Risers to elevate head table or band
- Champagne toast
- Suite for bride and groom on wedding night



BUFFET



Princess Package

\$68/pp

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

- Jumbo Shrimp
with spicy remoulade and cured lemon
- Heirloom Tomato Bruschetta
with grilled sourdough and asiago cheese
- Caprese Skewer
with mozzarella, olive, tomato, basil
and balsamic reduction
- Prosciutto Wrapped Asparagus
with bell pepper and boursin cheese
- Peppercorn Pork Tenderloin
with mango chutney and crispy shallots
- Spicy Ahi Tuna
with wasabi cream and pea shoots
- Swedish Meatballs
with brandy cream
- Italian Sausage
with parmesan stuffed crimini mushrooms

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

SALADS (may choose up to 2)

- Organic Field Greens Salad
- Romaine Caesar Salad
- Heirloom Tomato Caprese Salad
- Tropical Fruit Display

ENTRÉES (may choose up to 2)

- Grilled Sirloin Steak
with mild mushroom ragout
- Grilled Chicken
with wild mushroom marsala
- Mojo Grilled Mahi Mahi
with mango relish
- Slow Roasted Baby Pork Ribs
with chipotle seasoning

SIDES (may choose up to 2)

- Smokey Baked Mac & Cheese
- Ranch-style Baked Beans
- Roasted Garlic Whipped Potatoes
- Lemon Herb Rice Pilaf
- Seasonal Vegetable Medley



Marquise Package

\$53/pp

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

SALADS (may choose up to 2)

- Organic Field Greens Salad
- Romaine Caesar Salad
- Heirloom Tomato Caprese Salad
- Tropical Fruit Display

ENTRÉES (may choose up to 2)

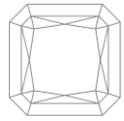
- Grilled Sirloin Steak
with mild mushroom ragout
- Grilled Chicken
with wild mushroom marsala
- Bronzed Idaho Trout
with lemon-dill butter sauce
- Moroccan Salmon Filet
with pinot gris nage

SIDES (may choose up to 2)

- Smokey Baked Mac & Cheese
- Ranch-style Baked Beans
- Roasted Garlic Whipped Potatoes
- Lemon Herb Rice Pilaf
- Seasonal Vegetable Medley



BUFFET



Radiant Package

\$54/pp

PASSED HORS D'OEUVRES

(may choose up to 3)

- Jumbo Shrimp with spicy remoulade and cured lemon
- Heirloom Tomato Bruschetta with grilled sourdough and asiago cheese
- Caprese Skewer with mozzarella, olive, tomato, basil and balsamic reduction
- Prosciutto Wrapped Asparagus with bell pepper and boursin cheese
- Peppercorn Pork Tenderloin with mango chutney and crispy shallots
- Spicy Ahi Tuna with wasabi cream and pea shoots
- Swedish Meatballs with brandy cream
- Italian Sausage with parmesan stuffed crimini mushrooms

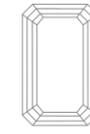
Two course plated meal with fresh vegetables, rolls, butter, coffee, tea, iced tea and water service

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
- Huckleberry Feta Salad crumbled feta, red onion, toasted almonds with huckleberry vinaigrette

ENTRÉES (may choose up to 3)

- Grilled Chicken Breast with cognac-robot sauce and shallot whipped potatoes
- Pan Seared Chicken Breast with gorgonzola cream and potato gnocchi
- Sirloin Steak Au Poivre with porcini jus and merlot whipped potatoes
- Bourbon BBQ Pork Tenderloin with cheddar-bacon whipped yukon potatoes
- Moroccan Salmon Filet with pinot gris nage and oyster mushroom risotto
- Bronzed Idaho Trout with lemon-dill butter sauce and herb rice pilaf
- Three Cheese Tortellini Primavera with pesto cream
- Roasted Tomato & Basil Polenta with asiago cream



Emerald Package

\$38/pp

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
- Huckleberry Feta Salad crumbled feta, red onion, toasted almonds with huckleberry vinaigrette

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

ENTRÉES (may choose up to 3)

- Grilled Chicken Breast with cognac-robot sauce and shallot whipped potatoes
- Pan Seared Chicken Breast with gorgonzola cream and potato gnocchi
- Sirloin Steak Au Poivre with porcini jus and merlot whipped potatoes
- Bourbon BBQ Pork Tenderloin with cheddar-bacon whipped yukon potatoes
- Moroccan Salmon Filet with pinot gris nage and oyster mushroom risotto
- Bronzed Idaho Trout with lemon-dill butter sauce and herb rice pilaf
- Three Cheese Tortellini Primavera with pesto cream
- Roasted Tomato & Basil Polenta with asiago cream



BAR Packages

HOSTED BEER & WINE PACKAGE

3 hours - \$21.50/pp

includes domestic beer, imports/microbrews,
house wine, varietal wines and soft drinks
each additional hour - \$6/pp

DELUXE BAR PACKAGE

3 hours - \$34.50/pp

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

PREMIUM BAR PACKAGE

3 hours - \$44.50/pp

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

HOSTED COCKTAIL HOUR

1 hour - \$12/pp

includes beer, wine and soft drinks

SNACK Packages

HOW SWEET IT IS

\$10/pp

OPTION 1 - hot chocolate with shaved
chocolate, crushed peppermint,
whipped cream.

assorted miniature French desserts:
s'mores, fruit tarts, mini eclairs, etc

OPTION 2 - ice cream bar
vanilla ice cream with assorted syrups,
toppings and whipped cream

LATE NIGHT, DATE NIGHT

\$10/pp

PICK 2

jumbo pretzels w/ cheese sauce
nachos

chili cheese steak fries

mac n cheese bites

chicken wings

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.

ARE THERE GUESTROOMS INCLUDED IN YOUR WEDDING PACKAGES?

We offer a courtesy block of up to 10 rooms with special rates for your wedding guests as well as one of our luxurious suites on the night of your wedding. Once your courtesy block reaches 10 rooms, guests can still book at the discounted rate based on our hotel's availability. Ask us about our sister properties, Hotel 43 & Courtyard by Marriott Boise Downtown, for additional wedding rates.

DOES THE HOTEL REQUIRE A WEDDING COORDINATOR?

We do not require a wedding coordinator, while it is advised for ceremony and reception coordination. We provide catering services as well as all the necessary equipment (tables, chairs, linens, tableware, etc). An on-site facilities manager will be present on the day of your wedding at no extra charge.

WHEN IS THE FINAL HEADCOUNT DUE?

We request an attendance count be provided no later than 72 business hours prior 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.



THE GROVE HOTEL

DOWNTOWN BOISE



the knot



STASH
HOTEL REWARDS®

