



BOISE CENTRE CATERING MENU



boise | centre





TABLE OF CONTENTS

TABLE OF CONTENTS

<u>BEVERAGES</u>	3
<u>BREAKFAST</u>	
Continental	4
Breakfast Buffets	4
Buffet Additions	5
Plated Breakfast	5-6
Ala Carte	6
From the Bakery	6
<u>LIGHT FARE</u>	
Bakery Selections for Breaks	7
Specialty Breaks	7
<u>LUNCH</u>	
Boxed Lunch Sandwiches	8
Boxed Lunch Salads	8
Soup, Salad, and Sandwiches Buffets	9
Themed Buffets	10-11
Chilled Plated Lunches	11
Plated Lunches	12-13
<u>RECEPTIONS</u>	
Passed Appetizers	14-15
Specialty Appetizer Stations	16
Fresh Food Displays	17
Action Reception Stations	18
<u>DINNER</u>	
Signature Dinner Buffets	19
Plated Dinners	20-22
<u>BAR SELECTIONS</u>	23-24
<u>CATERING INFORMATION, POLICIES</u>	25-28
<u>AND STANDARDS</u>	

1845

Menu items and prices are subject to change due to market availability. All food and beverage will be charged 20% service charge and current Idaho state sales tax.



BEVERAGES

BEVERAGES

DAWSON TAYLOR PREMIUM HOUSE COFFEE

Regular or Decaffeinated

Per Gallon (serves 10, 12 oz cups).....\$32

HOT TEA SELECTION

International Blends, Herbal, Green, and Black

Per Gallon (serves 10, 12 oz cups).....\$32

HOT CHOCOLATE

Per Gallon (serves 10, 12 oz cups).....\$32

HOT CHOCOLATE STATION

Mini Shortbreads, Biscotti, Whipped Cream, Chocolate Sprinkles, & Crushed Peppermints

Per Gallon (serves 10, 12 oz cups).....\$38

HOT CINNAMON APPLE CIDER

(With cinnamon sticks)

Per Gallon (serves 10, 12 oz cups).....\$32

FRUIT JUICES

Apple, Cranberry, Orange

Per Gallon (serves 21, 6 oz cups)\$32

Assorted Bottled Juice (10 oz).....\$3

BEVERAGES

Canned Soda (12 oz)\$2

Billed on Consumption

Assorted Energy Drinks (16 oz)\$5

Iced Tea (serves 10, 12 oz cups)\$32

Lemonade (serves 10, 12 oz cups)\$32

Milk (8oz)\$3

Whole, 2%, Skim or Low-Fat Chocolate

BOTTLED WATER

Dasani (12 oz).....\$2

Billed on Consumption

Sparkling Water (8 oz).....\$3

WATER SERVICE

Pitchers of Water.....\$2

Water Stations (3 gallons, Serves 42).....\$25

Flavored Water Station (3 gallons, Serves 42)\$30

Lemon, Cucumber, Pineapple, Mint

Water Station Refresh.....\$10

Executive Glass Water Service (Per Person).....\$8

Menu items and prices are subject to change due to market availability. All food and beverage will be charged 20% service charge and current Idaho state sales tax.





BREAKFAST

CONTINENTALS

(25 Guest Minimum)

*All Breakfast Buffets include Apple, Cranberry or Orange Juice (Select Two),
Freshly Brewed Coffee and Tea Service
Prices denote a per person charge*

CONTINENTAL EXPRESS

House-Baked Pastries and Assorted Breakfast Breads, served with Butter and Jam
\$10

CONTINENTAL PLUS

House-Baked Pastries and Assorted Breakfast Breads,
Assorted Bagels with Butter, Jam, and Cream Cheese, Fresh Seasonal Fruits
\$13

CONTINENTAL DELUXE

House-Baked Pastries and Assorted Breakfast Breads,
Assorted Bagels with Butter, Jam, and Cream Cheese, Low-Fat Granola,
Vanilla Yogurt, Dried Fruits, Fresh Seasonal Fruit
\$15

BREAKFAST BUFFETS

(25 Guest Minimum)

*All Breakfast Buffets include Apple, Cranberry or Orange Juice (Select Two),
Beverages include Freshly Brewed Coffee and Tea
Prices denote a per person charge*

FORT BOISE BREAKFAST BUFFET

Daily's Applewood Smoked Bacon, Daily's Sausage Links,
Scrambled Eggs with Regional Cheese, Potatoes O'Brien,
Assorted Breakfast Breads, Seasonal Fruit
\$16

BASQUE COUNTRY BREAKFAST BUFFET

Scrambled Eggs with Basque Piperade and Three Cheeses,
Idaho Potato and Chorizo Hash, Grilled Ham Steaks,
Assorted Breakfast Breads, Seasonal Fruit
\$16

SOUTHWEST BREAKFAST BUFFET

Warm Flour Tortillas, Scrambled Eggs with Pepper Jack Cheese,
Idaho Potato Hash with Ground Sausage and Black Beans,
Daily's Applewood Smoked Bacon, Pico de Gallo, Avocado Crema
\$17

FRONT STREET BREAKFAST BUFFET

Frittata with Seasonal Vegetables and Regional Cheeses,
Steel Cut Oatmeal with Low-Fat Milk, Chopped Nuts, Dried Fruit, Cinnamon, Brown Sugar,
Chicken and Four-Pepper Sausage, Assorted Breakfast Breads, Seasonal Fruit
\$18

*Menu items and prices are
subject to change due to market
availability. All food and
beverage will be charged 20%
service charge and current
Idaho state sales tax.*



BREAKFAST

BUFFET ADDITIONS

Prices denote a per person charge

- Scrambled Eggs with Regional Cheeses.....\$4
- Idaho Breakfast Hashes\$5

(Select one)

Chorizo-Poblano, Bison-Green Chili,
Corned Beef-Caramelized Onion, Kale-Root Vegetable

- Daily's Sausage Links (2 each)\$5
- Honey Glazed Ham Steak\$6
- Daily's Applewood Smoked Bacon (2 each)\$6
- House-Baked Quiche\$6

(Select one)

Mushroom-Artichoke, Tomato-Spinach, Classic Lorraine

- Steel-Cut Oatmeal\$6
- Low-Fat Milk, Chopped Nuts, Dried Cranberries, Raisins, Cinnamon, Brown Sugar

- Smoked Northwest Salmon\$9
- Mini Bagels, Sweet Red Onion, Chopped Egg, Capers, and Cream Cheese

PLATED BREAKFAST

(25 Guest Minimum)

*All Plated Breakfasts include Fresh Orange Juice
Beverages include Freshly Brewed Coffee and Tea
Prices denote a per person charge*

BOISE FOOTHILLS BREAKFAST

- Scrambled Eggs with Regional Cheeses, Daily's Applewood Smoked Bacon (2),
Daily's Sausage Link (1), Potatoes O' Brien, and Assorted Breakfast Breads
\$17

BASQUE BLOCK BREAKFAST

- Grilled Ham Steak, Scrambled Eggs with Piperade and Three Cheeses,
Red Potatoes with Espelette Pepper, and Assorted Breakfast Breads
\$17

HYDE PARK BREAKFAST

- French Toast Casserole, Fruit Compote, Warm Maple Syrup,
Daily's Applewood Smoked Bacon, Daily's Sausage Links
\$17

Menu items and prices are subject to change due to market availability. All food and beverage will be charged 20% service charge and current Idaho state sales tax.



BREAKFAST

PLATED BREAKFAST

Continued

Prices denote a per person charge

IDAHO LUMBERJACK BREAKFAST

Buttermilk Biscuit, Poached Eggs, Country Sausage Patty, Hollandaise Sauce,
Red Potatoes with Peppers and Onions
(available to groups of 350 or less)

\$18

BASQUE BENEDICT BREAKFAST

Toasted Baguette, Poached Eggs, Sliced Chorizo, Basque Piperade
(available to groups of 350 or less)

\$18

NORTHWEST BENEDICT

Toasted English Muffin, Smoked Northwest Salmon,
Red Onion Marmalade, Caper Hollandaise
(available to groups of 350 or less)

\$21

ALA CARTE

Prices denote a per person charge

Whole Seasonal and Local Fruits	\$2
Individual Assorted Box Cereal	\$3
Assorted Chobani Yogurts.....	\$4
Seasonal Fresh Fruit.....	\$5
Yogurt, Berry and Granola Parfait.....	\$6

FROM THE BAKERY

All prices per dozen

House-Made Biscotti	\$24
Assorted House-Baked Danish.....	\$28
Assorted Muffins, Scones and Coffee Cake.....	\$28
Assorted Bagels with Accompaniments	\$29
Assorted Local Doughnuts	\$32
Assorted Breakfast Breads Loaves	\$33

Menu items and prices are subject to change due to market availability. All food and beverage will be charged 20% service charge and current Idaho state sales tax.



BAKERY SELECTIONS FOR BREAKS

All prices per dozen

Assorted Freshly Baked Cookies.....	\$26
Freshly Baked Brownies	\$27
Lemon Bars	\$27
Assorted Granola Bars.....	\$27
House-Made Cupcakes	\$27
Individual Cheesecake Bites	\$28
Flourless Chocolate Torte Bars	\$28

SPECIALTY BREAKS

Prices denote a per person charge

SNACK ATTACK

House Snack Mix, Mini Pretzels, House-Fried Potato Chips with Garlic Parmesan Dip
\$6

VEGETABLE GARDEN

Fresh-Cut Seasonal and Local Vegetables Served with Green Goddess Dressing,
Boursin Cheese Dip
\$6

SUNDAE BAR

Vanilla Bean Ice Cream, Chocolate and Caramel Sauce, Toasted Nuts,
Whipped Cream, Assorted Candies
\$7

COOKIES AND MILK

Chocolate Chip, Peanut Butter, and Oatmeal Cookies
Served with Ice-Cold Milk, Ghirardelli Chocolate Milk
\$8

BALLPARK BREAK

Warm Jumbo Pretzels with IPA Cheese Sauce and Mustards,
House Fried Tortilla Chips with Salsa, Mixed Nuts
\$9

MEZE BREAK

Trio of Hummus: Roasted Pepper, Pesto, and Roasted Garlic
served with Cucumbers, Carrots, Grilled Pita Bread
\$9

HEALTH NUT

Whole Seasonal Fruit, Market Vegetables with Hummus Dip,
Individual Chobani Yogurts, Warm Roasted Almonds
\$9

TASTING OF REGIONAL CHEESES

Handcrafted Cheeses from Idaho, Utah, and Oregon
served with Local Honey, Dried Fruits, Mixed Nuts, Crackers, Sliced Baguette
\$12

*Menu items and prices are
subject to change due to market
availability. All food and
beverage will be charged 20%
service charge and current
Idaho state sales tax.*



LUNCH

BOXED LUNCH SANDWICHES

(25 Guest Minimum)

Maximum 2 Choices

Prices denote a per person charge

Served with Pasta Salad, Kettle Chips, and House-Baked Cookie

GRILLED VEGETABLE AND MOZZARELLA

Green Leaf Lettuce, Tomato, Local Baked Bread

\$16

CHICKEN SALAD CROISSANT

Cubed Chicken Breast and Thigh, Raisins, Red Onion, Cashews,
Honey, Green Leaf Lettuce, Tomato

\$17

HONEY ROASTED HAM AND PROVOLONE

Green Leaf Lettuce, Tomato, Local Baked Bread

\$18

ROASTED TURKEY AND SWISS

Green Leaf Lettuce, Tomato, Local Baked Bread

\$18

ROAST BEEF AND CHEDDAR

Green Leaf Lettuce, Tomato, Local Baked Bread

\$19

BOXED LUNCH SALADS

(25 Guest Minimum)

Served with an Artisan Roll and House-Baked Cookie

Beverages include Iced Tea and Water Station

Prices denote a per person charge

CRUNCHY THAI SALAD

Napa Cabbage, Cucumber, Snap Peas, Edamame, Cilantro, Red Pepper,
Crushed Peanuts, Rice Noodles, Soy-Sesame Dressing

\$15

SOUTHWEST TURKEY COBB

Cubed Smoked Turkey, Pepper Jack Cheese, Corn and Black Bean Relish,
Avocado Crema, Crisp Tortilla Strips, Chipotle Ranch Dressing

\$16

GRILLED CHICKEN CAESAR

Romaine Hearts, Shaved Parmesan, Heirloom Tomatoes, Garlic Croutons,
Classic Caesar Dressing

\$16

*Menu items and prices are
subject to change due to market
availability. All food and
beverage will be charged 20%
service charge and current
Idaho state sales tax.*



LUNCH

SOUP, SALAD, AND SANDWICH BUFFET

(25 Guest Minimum)

*Includes a Selection of Two Soups, One Green Salad, One Composed Salad, Deli Buffet, and Chef's Selection of Desserts
Beverages include Fresh Brewed Coffee and Tea
Prices denote a per person charge*

\$24

SOUP SELECTIONS

(Select 2)

Tomato Basil
Roasted Corn Chowder
Chicken Tortilla
New England Clam Chowder
Butternut Squash

Italian Vegetable Minestrone
Broccoli Cheddar
Beef and Bean Chili
Black Bean and Ham
Potato Leek

GREEN SALADS

Served with Two Dressings: Ranch and House Vinaigrette

(Select 1)

Simple Mixed Greens
*Organic Spring Mix, Heirloom Tomatoes,
Cucumbers, and Carrots*

Classic Caesar Salad
*Romaine Hearts, Shaved Parmesan,
Garlic Croutons, Caesar Dressing*

Organic Mixed Greens
*Mixed Greens, Romaine Hearts, Red Grapes,
Candied Walnuts, Goat Cheese*

Baby Kale Salad
*Roasted Squash, Dried Cranberries,
Shaved Asiago, Candied Walnuts*

COMPOSED SALADS

(Select 1)

Black Bean and Roasted Corn
*Red Onion, Edamame, Cilantro,
Roasted Red Pepper, Cumin-Lime Vinaigrette*

Ancient Grains
*Grilled Vegetables, Feta, Kale, Grapes,
Sunflower Seeds, Lemon Herb Vinaigrette*

Tomato and Marinated Cucumber
*Red Onion, Basil, Kalamata Olive,
Fresh Mozzarella, Italian Vinaigrette*

Classic Potato Salad
Celery, Onion, Egg, Mayonnaise, Mustard

Roasted Beet Salad
*Tri-Colored Beets, Sweet Red Onion,
Shaved Fennel, Radish, Crumbled Blue Cheese,
Tarragon Vinaigrette*

Toasted Farro Salad
*Shredded Broccoli, Roasted Cauliflower,
Crumbled Goat Cheese, Raisins,
Ginger Curry Vinaigrette*

DELI BUFFET

Honey Glazed Ham, Smoked Turkey,
Roast Beef, Cheddar Cheese, Swiss Cheese,
Provolone Cheese, Green Leaf Lettuce, Tomato,
Onion, Pickles, Condiments, Sliced Artisanal Bread

*Menu items and prices are
subject to change due to market
availability. All food and
beverage will be charged 20%
service charge and current
Idaho state sales tax.*



LUNCH

THEMED BUFFETS

(25 Guest Minimum)

Beverages Include Freshly Brewed Coffee and Tea

Prices denote a per person charge

BAKED IDAHO POTATO BAR

Garnished Mixed Organic Greens with Two Dressings,
Beef and Bean Chili, Steamed Broccoli, Cheddar Cheese Sauce,
Salt Baked Idaho Potatoes, Herb Butter, Pico de Gallo, Bacon Bits,
Scallions, Cheddar Cheese, Sour Cream, Assorted Cheesecake Bites

\$19

PIZZA PARTY BUFFET

(350 Guest Maximum)

Organic Mixed Green Salad with Market Vegetables and Assorted Dressings,
Classic Caesar Salad with Shaved Parmesan, Garlic Croutons, and Caesar Dressing,
Three Cheese Pizza, Classic Pepperoni Pizza, Garden Vegetable Pizza,
Assorted Mini Cupcakes

\$20

FOOTHILLS GRILL BUFFET

RR Ranch Hamburgers and Hot Dogs, Grilled Onions,
Sliced Tomatoes, Green Leaf Lettuce, Pickles, Sweet Onions,
Local Cheddar and Swiss Cheeses, Artisan Buns and Traditional Condiments,
House-Fried Chips, Loaded Macaroni Salad,
Double Chocolate Brownies

\$22

BOGUS BASIN DELI BUFFET

Full Salad Bar with Chef's Selection of Fresh Vegetables and House Dressings,
Honey Glazed Ham, Slow Roasted Beef, Smoked Turkey Breast,
Tillamook Cheddar, Local Swiss, Provolone, Sliced Tomato,
Green Leaf Lettuce, Red Onion, Kosher Pickles, Peperoncini,
Local and Artisanal Breads, Traditional Condiments,
Fresh Baked Brownies and Cookies

\$23

BORDER BUFFET

Organic Mixed Green Salad with Jicama, Sweet Peppers, and Tortilla Strips,
Lime-Cumin Vinaigrette, Black Bean and Corn Salad,
House-Made Beef Barbacoa, Flour and Corn Tortillas,
Traditional Condiments, Chicken and Cheese Enchiladas,
Spanish Rice, Refried Beans, Cotija Cheese,
Cinnamon Churros, Tres Leches Cake

\$24

WARM SPRINGS BUFFET

Garnished Mixed Greens with Two Dressings, Green Bean Salad with Romaine Hearts,
Red Onion, Kalamata Olives, Cucumber, Basil, Feta Cheese, Vinaigrette,
Macaroni Salad, Fried Chicken, Slow Roasted Beef Brisket,
Cheddar Corn Muffins, Key Lime Tarts

\$25

Menu items and prices are
subject to change due to market
availability. All food and
beverage will be charged 20%
service charge and current
Idaho state sales tax.



LUNCH

THEMED BUFFETS

Continued

Prices denote a per person charge

SAWTOOTH BBQ BUFFET

Smoked Beef Brisket, Pulled Kurobuta Pork,
Classic Potato Salad, Coleslaw, Ranch Beans,
Mild and Spicy BBQ Sauces, Brioche Buns,
Seasonal Fruit Cobbler

\$25

ITALIANO BUFFET

Garnished Mixed Organic Greens with Two Dressings,
Heirloom Tomato and Fresh Mozzarella Salad,
Grilled Breast of Chicken with Roasted Garlic and Artichoke Ragout,
Three Cheese Tortellini with Pesto Alfredo, Beef Lasagna, Mixed Vegetables,
Focaccia Bread, Tiramisu

\$25

PACIFIC RIM BUFFET

Seasonal and Tropical Fruit Platter,
Rice Noodle Salad with Asian Vegetables & Greens,
Sesame Vinaigrette, Assorted Dim Sum, Pork Potstickers,
Teriyaki Glazed Chicken with Tropical Fruit Salsa,
Hoisin Glazed Salmon with Tomato-Ginger Relish,
Fried Rice, Stir Fried Vegetables,
Fortune Cookies, Chocolate Dipped Macaroons

\$25

CHILLED PLATED LUNCHES

(25 Guest Minimum)

Chilled Plated Lunches include Freshly Baked Rolls and Chef's Selection of Dessert

Beverages include Freshly Brewed Coffee and Tea

Prices denote a per person charge

BABY KALE AND QUINOA SALAD

Roasted Beets, Dried Cranberries, Carrots, Grapes,
Sunflower Seeds, Goat Cheese, Lemon-Herb Dressing

\$18

GRILLED CHICKEN CAESAR SALAD

Grilled Red Bird Chicken Breast, Romaine Hearts, Radicchio, Aged Parmesan,
Garlic Croutons, Heirloom Tomatoes, Classic Caesar Dressing

\$19

SNAKE RIVER CLUBHOUSE SALAD

Organic Mixed Greens, Romaine Hearts, Smoked Turkey, Bacon,
Heirloom Tomatoes, Feta Cheese, Avocado, Herb Peppercorn Dressing

\$20

GRILLED BEEF TENDERLOIN SALAD

Grilled RR Ranch Beef Tenderloin, Organic Greens, Romaine Hearts,
Heirloom Tomatoes, Sweet Red Onion, Kalamata Olive, Cucumber, Crispy Potatoes,
Feta Cheese, Southwest Dressing

\$22

*Menu items and prices are
subject to change due to market
availability. All food and
beverage will be charged 20%
service charge and current
Idaho state sales tax.*



LUNCH

PLATED LUNCHES

(25 Guest Minimum)

Plated Lunches Include Choice of Salad and Dessert, Freshly Baked Rolls

Beverages Include Freshly Brewed Coffee and Tea

Prices denote a per person charge

SALAD

(Select One)

SIMPLE GREEN SALAD

Organic Mixed Greens, Romaine Hearts, Heirloom Tomatoes, Cucumber, Black Olive, Carrots, Sunflower Seeds, Ranch Dressing

CAESAR SALAD

Romaine Hearts, Radicchio, Heirloom Tomatoes, Aged Parmesan, Garlic Croutons, Classic Caesar Salad

TRIPLE BERRY SALAD

Organic Mixed Greens, Fresh Seasonal Berries, Toasted Pistachios, Feta Cheese, Sweet Basil Vinaigrette

BABY KALE SALAD

Spring Greens, Red and White Quinoa, Dried Cherries, Toasted Pepitas, Shaved Asiago, Honey-Cilantro Vinaigrette

WINE COUNTRY SALAD

Organic Mixed Greens, Romaine Hearts, Red Grapes, Candied Walnuts, Goat Cheese, Roasted Garlic-Balsamic Vinaigrette

ENTRÉES

Served with Seasonal Vegetables.

GRILLED CHICKEN PASTA PRIMAVERA

Fresh Vegetables, Fettuccine and House-Made Alfredo

\$23

CHICKEN CAPRESE (GF)

Grilled Breast of Red Bird Chicken, Roasted Tomatoes, Fresh Mozzarella, Pesto Risotto Cake, Balsamic Demi Glaze

\$23

CHICKEN ASIAGO

Asiago Breaded Red Bird Chicken Breast, Lemon-Mushroom Cream, Cranberry Rice Pilaf

\$24

CHICKEN SALTIMBOCCA (GF)

Prosciutto Wrapped Red Bird Chicken Breast, Farro Pilaf, Butternut Squash Puree, Sage Jus

\$24

HOISIN GLAZED SALMON

Fresh Salmon Fillet, Hoisin Glaze, Tomato-Pickled Ginger Relish, Soy Buerre Blanc, Steamed Jasmine Rice

\$25

PAN-SEARED SALMON (GF)

Seared Salmon Fillet, Roasted Pepper-Lemon Sauce, Parmesan Risotto Cake

\$25

Menu items and prices are subject to change due to market availability. All food and beverage will be charged 20% service charge and current Idaho state sales tax.



LUNCH

PLATED LUNCHES

Continued

Prices denote a per person charge

GRILLED RR RANCH CENTER CUT TOP SIRLOIN STEAK

Balsamic-Molasses Marinade, Rosemary and Garlic Roasted Fingerling Potatoes,
Caramelized Shallot-Portabello Mushroom Demi Glaze

\$26

LUNCH VEGETARIAN OPTIONS

VEGETABLE LASAGNA

Grilled Vegetables, Roasted Tomato Sauce, Basil Ricotta,
Mozzarella, Aged Parmesan

GRILLED PORTABELLO MUSHROOM

Lemon-Leek Polenta, Ratatouille, Marinara, Balsamic Glaze

GRILLED SWEET POTATO

Quinoa-Kale-Black Bean Hash, Butternut Squash Puree, Vegan Pesto
(Vegan, Gluten, and Dairy Free)

LUNCH DESSERTS

SEASONAL BERRY SHORTCAKE

Vanilla Whipped Cream, Seasonal Berries, Berry Puree, Shortcake

BOURBON PECAN TART

Maple Whipped Cream, Chocolate Sauce

DARK CHOCOLATE MOUSSE

Chantilly Cream, Chocolate Espresso Bean

CARAMELIZED PEACH TART

Cinnamon Whipped Cream, Salted Caramel Sauce

LEMON BERRY TART

Lemon Curd, Raspberry, Torched Meringue, Mint Syrup

NEW YORK CHEESECAKE

Graham Cracker Crust, Strawberries, Strawberry Sauce

*Menu items and prices are
subject to change due to market
availability. All food and
beverage will be charged 20%
service charge and current
Idaho state sales tax.*



RECEPTIONS

PASSED APPETIZERS

(2 dozen minimum)

Prices denote a per dozen charge

TOMATO BRUSCHETTA

Crostini, Garlic, Basil, Balsamic, Extra-Virgin Olive Oil

\$26

WILD MUSHROOM TART

Goat Cheese, Madeira Wine, Herbs

\$26

PHYLLO CUP WITH BRIE

Roasted Garlic, Orange Marmalade

\$28

ROCK SHRIMP CROSTINI

Swiss, Caper, Chive

\$29

SLIDERS

(Select One)

Angus Beef, Sharp Cheddar, Tomato

Pulled Pork, BBQ Sauce, Coleslaw

Grilled Chicken, Sweet Chili Mayonnaise, Pickle

\$30

CHICKEN QUESADILLA

Pepper Jack Cheese, Pablano Peppers

\$30

CAPRESE SKEWERS

Heirloom Tomatoes, Fresh Mozzarella, Basil, Sea Salt, Balsamic Glaze

\$30

GRILLED SEASONAL VEGETABLE SKEWERS

Garlic, Herbs, Extra-Virgin Olive Oil

\$30

SPANISH GAZPACHO

Bay Shrimp, Avocado, Cucumber

\$30

CRAB SALAD

Peppadew, Lemon-Basil Aioli

\$30

MEATBALL CHEESEBURGER SKEWER

Lettuce, Bacon, Tomato

\$30

Menu items and prices are subject to change due to market availability. All food and beverage will be charged 20% service charge and current Idaho state sales tax.



RECEPTIONS

PASSED APPETIZERS

Continued
(2 dozen minimum)
Prices denote a per dozen charge

MINI POTATO SKINS

Cheddar, Bacon, Chive
\$30

VEGETABLE SPRING ROLL

Sweet Chili Sauce
\$30

RISOTTO ARANCINI

Basil Aioli
\$30

MINI BEEF WELLINGTON

Horseradish Cream
\$32

MEDITERRANEAN SKEWER

Smoked Provolone, Salami, Olive, Red Pepper
\$32

COCONUT FRIED SHRIMP

Spicy Orange Marmalade
\$32

ARTICHOKE BEIGNETS

Sriracha Aioli
\$32

PEPPER CRUSTED STEAK CROSTINI

Horseradish Cream, Micro Greens
\$33

PRAWN COCKTAIL

Cocktail Sauce, Lemon, Micro Cilantro
\$34

CHICKEN SATAY

Teriyaki, Sesame Seeds, Chive
\$34

BULGOGI BEEF SATAY

Spicy Peanut Sauce
\$34

Menu items and prices are subject to change due to market availability. All food and beverage will be charged 20% service charge and current Idaho state sales tax.



RECEPTIONS

SPECIALTY APPETIZER STATIONS

(25 Guest Minimum)

Prices denote a per person charge

IDAHO POTATO BAR

Smashed Idaho Potatoes, House Fried Potato Chips,
Sea Salt and Herb Roasted Fingerling Potatoes, Whipped Sweet Potatoes,
Braised Beef Short Ribs, Horseradish, Truffle Butter, Garden Herb Cream, Pico de Gallo

\$13

FLAT BREAD PIZZA STATION

(Select Three)

Margherita: Roasted Tomato, Fresh Mozzarella, Basil, Balsamic Glaze, Pesto
Carnivore: Sausage, Prosciutto, Salami, Marinara, Mozzarella
Smoked Salmon: Lemon Cream Cheese, Dill, Red Onion, Capers
BBQ Chicken: Grilled Chicken, BBQ Sauce, Smoked Gouda, Cilantro, Caramelized Onion
Veggie: Pear, Fig, Brie, Gorgonzola, Arugula, Dried Cranberries

\$15

BOISE BACON STATION

Hoisin Glazed Pork Belly Steamed Buns, Crunchy B.L.T. Lettuce Cups,
Bacon Wrapped Scallops, Bacon Cheddar Quiche

\$16

NINTH STREET TACOS

Warm Flour and Corn Tortillas, Beef Barbacoa, Blackened Cod,
Cabbage, Lime, Onion, Cilantro, Avocado Crema, Cotija Cheese

\$15

LUCKY FINS ASSORTED SUSHI

California Roll, Spicy Tuna, Smoked Salmon, Veggie, Mango Tango,
Dragon and Platinum Rolls, Served with Wasabi, Pickled Ginger,
Soy Sauce, Sriracha Mayonnaise

\$19

OYSTER / SEAFOOD BAR

Pacific Oysters shucked to order, Poached Shrimp, Crab Legs,
Steamed Clams & Mussels, Cocktail Sauce, Lemon, Hot Sauce

\$28

(Additional \$25 per hour per shucker)

Menu items and prices are subject to change due to market availability. All food and beverage will be charged 20% service charge and current Idaho state sales tax.



RECEPTIONS

FRESH FOOD DISPLAYS

(25 Guest Minimum)

Prices denote a per person charge

HOUSE-FRIED CHIPS AND SALSA SAMPLER

Tri-Colored Tortilla Chips, Pico de Gallo, Salsa Rojo Tomatillo Salsa

\$5

SEASONAL FRUIT PLATTER

The Season's Best Fruit and Berries

\$6

GARDEN VEGETABLE CRUDITE

Fresh Cut Seasonal and Local Vegetables,
Green Goddess Dressing, Black Pepper Boursin Dip

\$7

HOT SPINACH & ARTICHOKE DIP

Sliced Tomato, Parmesan, Pita Chips, Sliced Baguette

\$7

MEDITERRANEAN ANTIPASTI PLATTER

Cured Meats, Provolone, Fresh Mozzarella,
Grilled and Pickled Vegetables,
Olives, Artichokes, Pepperoncini, Cherry Peppers,

Hummus, Pita Bread

\$8

REGIONAL CHEESE DISPLAY

Handcrafted Cheeses from Idaho, Utah, and Oregon, Served with Mixed Nuts,
Dried Fruit, Local Honey, Crackers, Sliced Baguette

\$12

SMOKED SALMON PLATTER

Cream Cheese, Capers, Red Onion, Grated Egg, Lemon,
Dill, Bagel Chips, Crackers

\$12

CHARCUTERIE BOARD

Cured Meats, Regional Cheese, Mustards,
Chutney, Sliced Baguette

\$13

SHEET CAKES

1/4 Sheet (serves 14-24).....	\$75
1/2 Sheet (serves 30-48).....	\$125
Full Sheet (serves 70-96).....	\$195

Menu items and prices are subject to change due to market availability. All food and beverage will be charged 20% service charge and current Idaho state sales tax.



RECEPTIONS

ACTION RECEPTION STATIONS

(25 Guest Minimum)

All Carving Stations Served with Freshly Baked Artisan Rolls

Prices denote a per person charge

CARVED HONEY GLAZED HAM

Stone Ground Mustard Sauce

\$8

CARVED CIDER BRINED TURKEY BREAST AND THIGH

Cranberry-Orange Marmalade

\$8

CARVED HERB CRUSTED KUROBUTA PORK RACK

Apple Chutney, Honey-Dijon

\$9

CARVED SLOW ROASTED BARON OF RR RANCH BEEF

Creamed Horseradish, Au Jus

(120 guest minimum)

\$11

CARVED HOT SMOKED SALMON

Chipotle Hollandaise

\$13

CARVED SALT CRUSTED RR RANCH PRIME RIB OR BEEF

Creamed Horseradish, Au Jus

\$14

CARVED GARLIC AND ROSEMARY RR RANCH TENDERLOIN OF BEEF

Red Wine Mushroom Glaze, Creamed Horseradish

\$16

Menu items and prices are subject to change due to market availability. All food and beverage will be charged 20% service charge and current Idaho state sales tax.



DINNER

SIGNATURE DINNER BUFFETS

(25 Guest Minimum)

Beverages Include Freshly Brewed Coffee and Tea

Prices denote a per person charge

SOUTH OF THE BORDER BUFFET

Three Bean and Roasted Corn Salad, Chipotle Vinaigrette,
Mixed Green Salad, Jicama, Sweet Peppers, Tortilla Strips,
Cilantro-Lime Vinaigrette,
Chicken and Cheese Enchiladas, Cotija Cheese,
Pork Chili Verde, Braised Beef Barbacoa, Condiments,
Spanish Rice, Vegetarian Refried Beans,
Corn and Flour Tortillas,
Cheesecake Xango's, and Cinnamon Churros

\$35

MEDITERRANEAN BUFFET

Tomato and Fresh Mozzarella Salad, Bibb Lettuce, Basil, EVOO, Aged Balsamic, Sea Salt,
Green Bean Salad, Romaine Hearts, Cucumber,
Red Onion, Kalamata, Feta, Herb Vinaigrette,
Rosemary and Mustard Marinated Loin of Pork, Basque Piperade,
Grilled Red Bird Chicken Breast, Roasted Garlic, Artichoke and Sundried Tomato Ragout,
Mixed Seasonal Vegetables,
Creamy Lemon and Parmesan Polenta
Classic Tiramisu

\$36

AMERICANA BUFFET

Iceberg Lettuce Wedges, Tomato, Bacon, Crumbled Blue Cheese, Ranch Dressing,
Mixed Green Salad, Red Cabbage, Carrots, Olives, Cucumber,
Sunflower Seeds, Two Dressings,
Braised Pot Roast of Beef, Root Vegetables, Braising Jus,
Lemon Herb Grilled Boneless Chicken Thighs,
Roasted Garlic Mashed Idaho Potatoes,
Mixed Seasonal Vegetables,
Buttermilk Biscuits,
Chocolate Bourbon Bread Pudding

\$38

STEAKHOUSE GRILLE BUFFET

Tomato and Cucumber Salad, Sweet Red Onion, Basil, Feta Cheese, Vinaigrette,
Bibb Lettuce Wedges, Tomato, Bacon Bits, Gorgonzola, Buttermilk Ranch,
Grilled Breast of Red Bird Chicken, Whole Grain Mustard and Leek Sauce,
Sliced RR Ranch Flat Iron Steak, Red Wine Mushroom Ragout, Garlic Confit,
Loaded Mashed Idaho Potatoes, Bacon, Cheddar, Chive,
Mixed Seasonal Vegetables, House Baked Breads,
Seasonal Fruit Tarts

\$39

*Menu items and prices are
subject to change due to market
availability. All food and
beverage will be charged 20%
service charge and current
Idaho state sales tax.*



DINNER

PLATED DINNERS

(25 Guest Minimum)

Prices Include Choice of Salad and Dessert, Freshly Baked Rolls

Beverages Include Freshly Brewed Coffee and Tea

Prices denote a per person charge

SALAD

(Select One)

CLASSIC CAESAR SALAD

Romaine Hearts, Radicchio, Garlic Croutons, Shaved Parmesan, Caesar Dressing

SNAKE RIVER VALLEY WINE COUNTRY SALAD

Organic Mixed Greens, Red Grapes, Candied Walnuts,
Goat Cheese, Roasted Garlic-Balsamic Vinaigrette

SIMPLE GREEN SALAD

Organic Mixed Greens, Heirloom Tomatoes, Cucumbers, Olives,
Sunflower Seeds, Herb Vinaigrette

BABY SPINACH SALAD

Organic Baby Spinach, Grated Egg, Mushroom, Bacon Bits, Red Onion,
Honey Mustard Vinaigrette

BABY KALE SALAD

Spring Greens, Red and White Quinoa, Dried Cherries, Toasted Pepitas,
Shaved Asiago, Honey-Cilantro Vinaigrette

ENTRÉES

Served with Seasonal Vegetables

PAN ROASTED BREAST OF CHICKEN (GF)

Pan Seared Airline Chicken Breast, Salt and Herb Roasted Fingerling Potatoes,
Sweet Onion-Thyme Sauce

\$32

GRILLED BREAST OF RED (GF)

Grilled Airline Chicken Breast, Butternut Squash Puree,
White Bean and Swiss Chard Ragout, Rosemary Jus

\$32

PAN SEARED SALMON (GF)

Parmesan Risotto Cake, Roasted Red Pepper Lemon Cream

\$35

HOUSE SMOKED LOCAL STURGEON (GF)

Mashed Idaho Potatoes, Champagne Parsley Sauce

\$37

BRAISED BONELESS BEEF SHORT RIBS (GF)

Twelve Hour Braised, Boneless Beef Short Ribs, Mashed Idaho Potatoes,
Braising Jus, Roasted Root Vegetables

\$38

GRILLED RR RANCH CENTER CUT TOP SIRLOIN (GF)

Roasted Garlic Idaho Mashed Potatoes, Cabernet-Mushroom-Peppercorn Demi Glaze

\$38

GRILLED RR RANCH NEW YORK STEAK (GF)

Herb Boursin Cheese Idaho Mashed Potatoes, Roasted Shallot-Artichoke Confit

\$39

Menu items and prices are subject to change due to market availability. All food and beverage will be charged 20% service charge and current Idaho state sales tax.



DINNER

PLATED DINNERS

Continued

Prices denote a per person charge

SLOW ROASTED RR RANCH PRIME RIB OF BEEF

Loaded Twice-Baked Idaho Potato, Au Jus, Creamed Horseradish

\$39

BACON WRAPPED RR RANCH FILET MIGNON

Cauliflower and Idaho Potato Gratin, Rosemary-Mushroom Ragout

\$41

DUETS ENTREES

BRAISED DOUBLE RR RANCH BONELESS BEEF SHORT RIBS AND PAN SEARED SALMON

Mashed Idaho Potatoes, Braising Jus, Lemon Roasted Pepper Cream,
Roasted Root Vegetables

\$43

SEARED PETITE FILET MIGNON AND JUMBO PRAWNS

Fontina and Garlic Idaho Potato Gratin, Mushroom Salad, Lemon-Chive Sauce

\$45

GRILLED MANHATTAN NEW YORK STEAK AND PAN SEARED SALMON

Chive Mashed Idaho Potatoes, Roasted Shallot-Artichoke Confit,
Lemon Roasted Pepper Cream

\$45

DINNER VEGETARIAN OPTIONS

GRILLED PORTABELLO MUSHROOM

Lemon-Leek Polenta, Ratatouille, Butternut Squash Puree

((Vegan, Gluten Free, Dairy Free))

CAULIFLOWER STEAK

Wilted Organic Spinach, Raisins, Roasted Fingerling Potatoes, Basque Piperade

(Vegan, Gluten Free, Dairy Free)

VEGETARIAN WELLINGTON

Grilled Vegetables, Smoked Gouda Cheese, Jasmine Rice, Puff Pastry,

Roasted Tomato Sauce

GRILLED ZUCCHINI

Quinoa-Kale-Black Bean Hash, Sweet Potato Puree, Vegan Pesto

(Vegan, Gluten Free, Dairy Free)

DESSERTS

(Plated Dinner Desserts on next page)

*Menu items and prices are
subject to change due to market
availability. All food and
beverage will be charged 20%
service charge and current
Idaho state sales tax.*



DINNER

PLATED DINNERS

Continued

DESSERTS

(Select One)

BLUEBERRIES AND CREAM

Lavender Panna Cotta, Fresh Blueberry, Sweet Flowers

KEY LIME TART

Torched Meringue, Macadamia-Coconut Tuille

DARK CHOCOLATE POT AU CRÈME

Orange-Cinnamon Whipped Cream, Chocolate Twig

CRÈME BRULEE

Vanilla Custard, Caramelized Sugar, Shortbread Cookie

FLOURLESS CHOCOLATE TORTE

Raspberry, Whipped Cream, Coffee Crunch

NEW YORK CHEESECAKE

Blueberry-Lemon Compote

RED WINE POACHED PEAR

Cinnamon Crème Anglaise, Chocolate Sauce

Menu items and prices are subject to change due to market availability. All food and beverage will be charged 20% service charge and current Idaho state sales tax.



BAR SELECTIONS

All Beer, Wine and Liquor must be purchased through Boise Centre

BOTTLED BEER, CIDER AND DRAFT SELECTIONS

CRAFT AND IMPORTS

Corona
Stella

DOMESTICS

Bud Light
Budweiser
Coors Light
O'Douls (non-alcoholic)

ROTATING LOCAL AND REGIONAL CRAFT BEER AND HARD CIDER

Boise Brewing
Crooked Fence Brewing Co.
Edge Brewing Co
Grand Teton Brewing Co.
Long Drop Cider Co.
Lost Grove Brewing
Meriwether Cider Co.
Mother Earth Brewing Co.
Payette Brewing Co.
Powderhaus Brewing Co.
Sockeye Brewing
Woodland Empire Brewing

WINES

We feature House and Premium wines from vineyards across the Great State of Idaho and the Northwest region based on availability

Bitner Vineyards
Cinder Wines
Crossings Winery
Hat Ranch Winery
Huston Vineyards
Indian Creek Winery
Koenig Vineyards
Sawtooth Winery
Snake River Winery
Viscaya Winery
Williamson Orchards and Vineyards



Menu items and prices are subject to change due to market availability. All food and beverage will be charged 20% service charge and current Idaho state sales tax.



BAR SELECTIONS

All Beer, Wine and Liquor must be purchased through Boise Centre

COCKTAILS

CALL BRANDS

44 North Huckleberry Vodka
American Revolution Vodka
Bacardi Rum
Johnny Walker Red Blended Scotch
Malibu Rum
Old Forester Bourbon
Sauza Hornitos Plata Tequila
Tanqueray Gin

PREMIUM BRANDS

Belvedere Vodka
Crown Royal Whiskey
Jack Rabbit Small Batch Gin
Jameson Irish Whiskey
Makers Mark Bourbon
Pendleton Whiskey
Sailor Jerry Spiced Rum
Tito's Handmade Vodka

SUPER PREMIUM BRANDS

Don Julio Blanco Tequila
Glenlivet 12 Single Malt Scotch Whisky
Macallan Single Malt Scotch Whisky 12 & 18
Woodford Reserve Bourbon

BAR SERVICES

The Boise Centre standard is one Alcohol-Server-Certified Bartender per 75-100 guests.

Alcohol may not be brought into or removed from the building.

All Alcohol must be purchased through Boise Centre.

There is a \$500 minimum sales per bar with the difference billed on the final invoice.

Please review with your Event Manager for all other details.

Menu items and prices are subject to change due to market availability. All food and beverage will be charged 20% service charge and current Idaho state sales tax.



CATERING INFORMATION, POLICIES AND STANDARDS

Thank you for choosing Boise Centre. We are proud to offer full service catering and beverage services. Our goal is to offer the highest quality products, services, and overall dining experience for our guests.

In keeping with attention to every detail, we offer the following information to facilitate your planning. Your Event Manager looks forward to working with you and assisting with pre-planning activities and will communicate your goals to our team. Together, we will deliver all services to your satisfaction.

EXCLUSIVE CATERING

Boise Centre's in-house culinary team retains the exclusive right to provide, control, and retail all food and beverage services throughout Boise Centre, including catering, concessions, and the sale of alcohol and non-alcoholic beverages. Clients, booth demonstrators, exhibitors, guests, and attendees may not bring food or beverage on to facility premises unless arrangements have been made in advance with the Director of Food and Beverage. Advance approval is necessary to distribute any product.

FOOD AND BEVERAGE PRICING

Menu pricing may be subject to change due to fluctuating market prices. Additionally, we reserve the right to make product substitutions based on specific commodity price increases. Pricing for banquet meals is based on round tables of 10 guests. Any change in the standard guest seating may result in additional labor charges.

LABOR FEES

Unless indicated otherwise, charges for the staffing of your function are included in our room rental prices. For plated lunches and dinners, the provision of this labor is based on a ratio of 1 server to 30 guests with 10 guests per table. If additional staffing is required over and above what is normally provided, the following hourly rates will apply with a four (4) hour minimum per staff member.

Additional Hourly Staff Rates:

Chef Attended Stations:	\$25 per hour
Chef Carving Stations:	\$25 per hour
Bartender:	\$25 per hour
Server:	\$25 per hour

MENU SELECTION

We believe our menu provides a large and flexible variety of options to meet your needs. Whenever possible, Boise Centre partners with Idaho Preferred and Buy Idaho to source locally and regionally produced items. In order to ensure the proper planning of your event, menu selections are due a minimum of 30 days in advance, along with your preliminary attendance estimates. Menu selections are limited to two (2) entrées per served meal, plus a vegetarian option. An exact count is required for each selection and both entrées will be charged at the higher price. All meals require a minimum of 25 guests.

SERVICE CHARGE AND TAX

Boise Centre will add a 20% service charge to all food and beverage service. All service charges are also subject to Idaho state sales tax.



GUARANTEES

Final guarantees are due in by 12:00 p.m. (Mountain Time Zone) and are due seven (7) business days* in advance of the event. Guarantees for multi-day events are based on the date of the first scheduled service occurring during the event.

*Excludes holidays and weekends

- If customer fails to notify Boise Centre of the guaranteed attendance within the time required, (a) Boise Centre shall prepare for and provide services to persons attending the event on the basis of the estimated attendance specified in the Banquet Event Orders, and (b) such estimated attendance shall be deemed to be the guaranteed attendance.
- Boise Centre will be prepared to serve three percent (3%) above the guaranteed attendance, up to a maximum of 30 meals (the overage). If this overage is used, the customer will pay for each additional person at the same price per person/per item, plus applicable service charges and sales tax.
- Should additional persons attend the event in excess of the total of the guaranteed attendance plus the overage, Boise Centre will make every attempt to accommodate such additional persons subject to product and staff availability. Customer will pay for such additional persons and/or a la carte items at the same price per person, or per item, plus the service charge and sales tax.
- Should the guaranteed attendance increase or decrease by 33% or more from the initial estimated attendance, additional charges may apply.

DIETARY CONSIDERATIONS

With advance notice, our chefs are able to accommodate most special meal requests. The Boise Centre Executive Chef is available to consult with you on special dietary requests and pricing to serve vegetarian, vegan, gluten-free, and other dietary restrictions. These special meal requests are to be included in your final guaranteed attendance.

FOOD ALLERGY DISCLAIMER

Boise Centre makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of this risk and should speak to the Executive Chef with any concerns. Boise Centre will not assume any liability for adverse reactions to foods consumed.

EXCESS FOOD

Boise Centre adheres to state and local health guidelines which dictate that food items provided by Boise Centre must be consumed during the specific event and may not be taken off property. To minimize potential waste, we work closely with event planners to determine the proper quantities of food to prepare. To minimize the waste of wholesome and nutritious food, leftover food from events is donated to the Boise Rescue Mission and the Idaho Foodbank, when possible.



ESTIMATED SERVICE TIMES

Meal services are based on the following time guidelines:

Coffee Service:	1.5 hours
Continental Breakfast:	1.5 hours
Buffet Breakfast or Lunch:	2 hours
Seated Breakfast or Lunch:	2 hours
Meeting Breaks:	1 hour
Receptions:	1.5 hours
Buffet Dinner:	3 hours
Seated Dinner:	3 hours

Seated or buffet meals require two hours set-up time in advance of the function. Extended or reduced service times or delays in service time start may result in additional labor charges.

BEVERAGE SERVICES

Complimentary bottled water is provided for all podiums. Water stations are available for a fee. These services are provided through your Event Manager. We proudly serve Coca-Cola® products. Soft drinks and bottled water can be purchased based on consumption. Please consult with your Event Manager for appropriate beverage quantities to service your group for the requested time period and attendance.

SUSTAINABILITY

Boise Centre makes a conscious effort to practice sustainability in everyday procedures. Engaging in both recyclable and compostable programs enables us to work in a productive environment while maintaining a high level of corporate social responsibility. One example of such programs is our ability to offer china services or compostable and recyclable materials at each food and beverage event. We encourage the use of our complimentary filtered water and refillable water bottle stations located throughout the facility.

CATERING SERVICES

Customary labor for catered functions (on site or off site) is provided free of labor charges when sales for a specific function/service exceed \$300 per four (4) hour period. Additional labor for functions/service exceeding four (4) hours or as requested over and above what is normally provided will be charged at standard hourly labor rates per staff person employed for the event.

ALCOHOLIC BEVERAGE SERVICE

For hosted and no host (cash) bars, Idaho state law requires that wine, beer, and spirits be purchased through the Idaho State Liquor Dispensary and the Idaho Beer and Wine Wholesalers Association. Boise Centre maintains a liquor license through the Idaho Alcohol Beverage Control Division, therefore no additional permits are necessary for events held within Boise Centre. Off-site events do require special permits and your Event Manager can address any specific needs. Boise Centre staff members are trained on alcohol server awareness in an effort to protect you and your guests. Under no circumstances will alcohol be served to intoxicated or underage persons.



BAR SERVICES

The standard host or no host bar ratio is one bar per 75 to 100 guests. The number of bars will be determined on final guarantee and event flow. If the number of bars requested exceeds our standard ratio, additional labor charges may be assessed.

Each individual bar must meet a minimum of \$500. If minimum-sales amount is not met, the difference will be charged to the final invoice. Total bar sales do not include wine service at the tables. All bar charges will be charged at the four (4) hour maximum. If the bar exceeds four (4) hours, additional charges may apply.

Bars will be staffed at all times by Boise Centre personnel. This includes all bar services and beer and wine tastings.

With advance notice, Boise Centre can accommodate special requests for alcoholic beverages that we do not stock. For special ordered products, Boise Centre will charge the premium hosted drink price, plus the actual bottle cost.

HOSTED BARS

The host is responsible for all expenses, including the cost of all beverages served, all applicable fees, and bar minimums. A service charge of 20%, as well as Idaho state sales tax (currently 6%) will be applied to all sales. Customers will be billed after the event.

Any bar tabs (Master Bills) that are to be reconciled at the end of an event or closed out at the end of the night with credit card, check or cash will automatically be charged a 20% service charge, as well as current Idaho state sales tax (6%).

NO HOST BARS

Guests purchase their own drinks at a no host bar. The group hosting the event is responsible for all applicable fees and bar minimums. Service charges are not applicable. Current Idaho state sales tax (6%) is included in the per drink price.

CORKAGE FEES

Boise Centre charges an \$18.00 corkage fee per bottle of wine or champagne not provided by Boise Centre. This is limited to exceptions and must be arranged in advance. In addition there is a 20% service charge and current Idaho state sales tax.

LINEN SERVICE

Tables for seated meal functions include a mid-length table cloth and client's selection of house napkin colors. Your Event Manager will be happy to discuss additional table linens, overlays, napkins, and provide pricing for the additional linen.

DAMAGE AND LOSS PREVENTION

Any damage to the Boise Centre, including but not limited to furniture, carpeting, linen, china, and glassware will be charged at the replacement cost.

This also includes banquet equipment, banquet decorations, mirrors, candles, votives, and Boise Centre potted plants, flowers, etc. (including holiday décor such as Poinsettias).