

At the Intersection of Delicious & Distinctive

FRONT

&

CENTRE



Exclusive In-House Catering for Boise Centre



boise | centre

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PREPARE TO BE WOWED

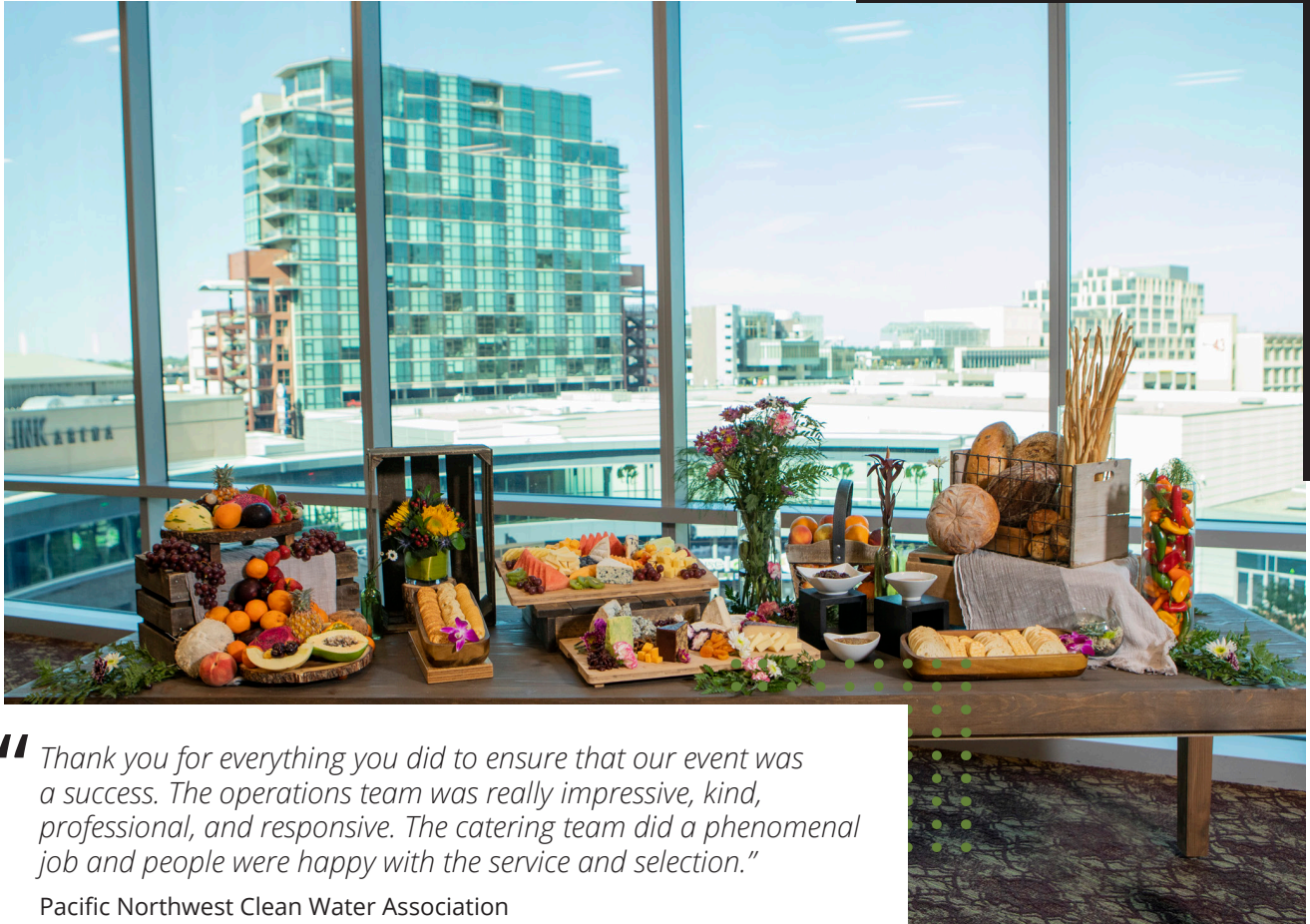
Since 1990, Boise Centre has been the place to host an event in the Treasure Valley — and not just because of our excellent downtown space. At Front & Centre, the catering arm of Boise Centre, we want to impress you. We have earned a reputation for the depth and quality of our personalized service, a wide-ranging menu focused on sustainable fare made from scratch, and professional event coordination on par with much larger cities. We pay attention to the little things, from beautiful plates to perfect centerpieces, that transform events from everyday to exceptional. We call our approach Wowgistics™. You'll call it above and beyond.

WE'RE ALL
ABOUT YOUR
WOW

Our attention to the needs of our guests extends to our menu offerings. We're happy to create menu options that are free from dairy, meat, nuts, garlic, or any other troublesome ingredients or allergens.

DISTINCTIVE &

DELICIOUS



"Thank you for everything you did to ensure that our event was a success. The operations team was really impressive, kind, professional, and responsive. The catering team did a phenomenal job and people were happy with the service and selection."

Pacific Northwest Clean Water Association



*Let's Create
Something
Unforgettable*

Email our specialists
at info@boisecentre.com
to begin planning your
next event.



WE KEEP IT CLOSE TO HOME

We love working with Idaho businesses to offer the freshest products in the Valley — onions from Wilder, peaches from Sunny Slope, spring greens from Boise, cream from Buhl. Our beef and lamb are raised here in the West, too. When you work with us, you'll discover tastes that are truly unique to our region. We believe supporting local and regional suppliers bolsters our communities and makes our part of the world a better place to live, now and in the future.

“Everyone on staff provided excellent customer service, always ready and willing to help with whatever assistance we needed. Especially notable was the feedback regarding the excellent quality of food at Boise Centre.”

Far West Ski Association



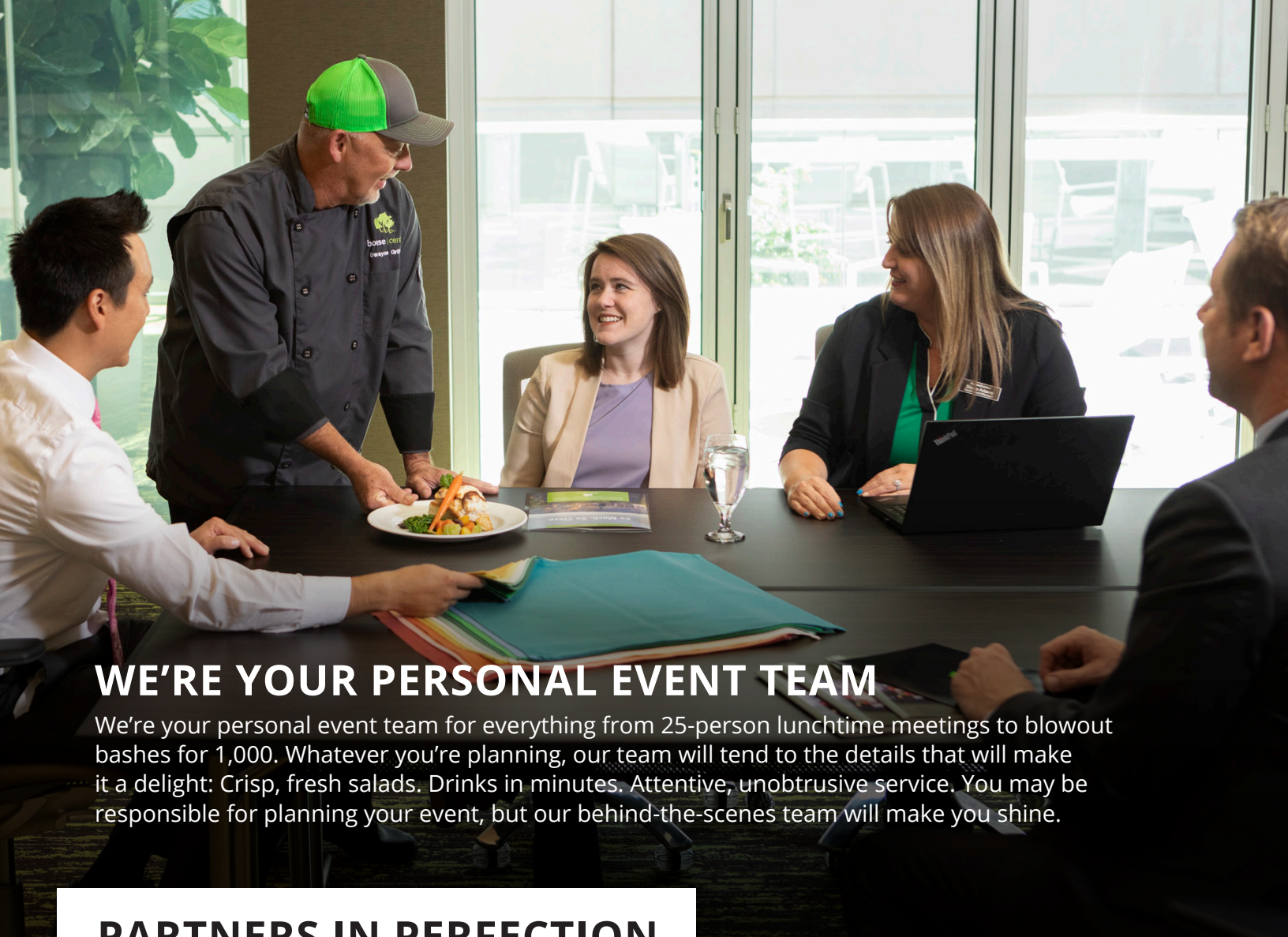
We're an energy-efficient and environmentally friendly venue so that we can better preserve Idaho's resources. We recycle, paper, cardboard and metal throughout the facility and provide oversized recycling bins to our tradeshow clients. In 2021, alone, we diverted 10,550 pounds of recyclables from local landfills and donated 2,005 pounds of leftover food to the Boise Rescue Mission to feed homeless community members.

"We have been to several convention centers over the years, but none have been as nice as Boise Centre. Our attendees were very complimentary of the venue. We received even more compliments about how very helpful the staff were; they were truly exceptional in every aspect."

Rotary Zones 21B and 27 Institute

*Ready to
Get Inspired?*

Let's start
collaborating on
your dream menu.
Email our event
specialists at
info@boisecentre.com.



WE'RE YOUR PERSONAL EVENT TEAM

We're your personal event team for everything from 25-person lunchtime meetings to blowout bashes for 1,000. Whatever you're planning, our team will tend to the details that will make it a delight: Crisp, fresh salads. Drinks in minutes. Attentive, unobtrusive service. You may be responsible for planning your event, but our behind-the-scenes team will make you shine.

PARTNERS IN PERFECTION

Front & Centre collaborates with local and regional food producers to bring you the freshest ingredients, such as in-season fruits and vegetables from Idaho growers. In addition, our meats, dairy products, and breads are from local farmers, ranchers, and providers. A sampling of our local and regional partners is listed below.

Ballard Family
Dairy & Cheese
Double R Ranch
Northwest Beef
Williams Fruit Ranch
Darigold
Chobani
Purple Sage Farms
Snake River Farms
Dawson Taylor Coffee
Reed's Dairy
Symms Fruit Ranch
Amalgamated Sugar

3 Horse Ranch Vineyards
Bitner Vineyards
Huston Vineyards
Boise Brewing
Indian Creek Winery
Lava Lake Lamb
Longdrop Cider Co.
Lost Grove Brewing
Meriwether Cider Co.
Payette Brewing Co.
Sawtooth Winery
Scoria Vineyards
Sockeye Brewing
Ste. Chapelle
Vizcaya Winery



We're big believers in Idaho's beverages. We offer beer, wine, and spirits from celebrated local and regional producers who are committed to their craft.

THOUGHTFUL &

THOROUGH



Eat Like a Local

To co-create an inspired menu featuring local ingredients and wines, email today at info@boisecentre.com.

MEET OUR CHEFS

Executive Chef Dwayne Griffiths has worked in some of the finest restaurants in the West, ranging from the white-tablecloth elegance of San Francisco's Carnelian Room to the farm-to-fork freshness of a favorite Northern California hotel restaurant.

But after years of success beyond the borders of Idaho, this Gem State native wanted the challenge of running Idaho's largest culinary operation.

Under his direction, and with the talent of Executive Sous Chefs Steve Lively and Damon Baugh, Front & Centre has become a champion of Idaho's bounty.

The Front & Centre culinary team is renowned for inventive dishes, creative custom menus, and outstanding attention to the details that elevate meals from everyday to extraordinary. Executive Chef Griffiths is committed to further developing Idaho's culinary legacy by training the next generation of culinary professionals through his mentorship and his volunteer work with local high school culinary arts programs.

"The food was delicious! So much that we were shocked that the Chef and his team could make that many outstanding meals for 500+ people."

Idaho School
Boards Association

& EXCEPTIONAL

OUTSTANDING



WE REALLY LOVE WHAT WE DO

That's what sets us apart. We thrive on exceptional service — the look on a client's face when we exceed all expectations is our top motivator. When you work with us, you'll be backed by an expert team that will handle every tiny detail. All you have to do is enjoy yourself.

"The catering here, I can vouch for, is excellent. The audio-visual team is great, the staff here are friendly, easy to work with and knowledgeable. I encourage anyone looking at holding a conference to consider Boise and the Centre for sure."

Golbon



WE THRIVE ON GOING ABOVE & BEYOND

Our service is seamless, personal, and utterly professional. Our team includes professional event planners, audio-visual experts, knowledgeable food and beverage managers, and many more.

"Boise Centre's professional event team is outstanding. I felt truly supported in my efforts to create an event that detoured from tradition. The team presented creative ideas for décor, lighting, stage design, and the dinner menu. Executive Chef Griffiths went above and beyond by creating a custom menu to complement the evening. Our annual gala was a huge success."

Idaho Associated General Contractors

Go With the Pros

Email us at
info@boisecentre.com
and discover what it's
like to work with true
event professionals.



BREAKFAST

Prices Denote a Per Person Charge

CONTINENTALS

25 Guest Minimum

All Continental Breakfasts Include Water, Fresh Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

EXPRESS

House-Baked Pastries and Assorted Breakfast Breads, Served with Butter and Jam

PLUS

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

DELUXE

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

BREAKFAST BUFFETS

25 Guest Minimum

All Breakfast Buffets Include Water, Fresh Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

FORT BOISE

Daily's Applewood Smoked Bacon, Daily's Sausage Links, Scrambled Eggs with Regional Cheese, Potatoes O'Brien, Assorted Breakfast Breads, and Seasonal Fruits

BASQUE COUNTRY

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

SOUTHWEST

Warm Flour and Corn Tortillas, Scrambled Eggs with Pepper Jack Cheese, Idaho Potato Hash with Breakfast Sausage and Black Beans, Daily's Applewood Smoked Bacon, Pico de Gallo, Sour Cream, and Avocado Crema

FRONT STREET

House-Baked Quiche, Spinach, Tomatoes, Mushrooms, and Swiss Cheese, Steel-Cut Oatmeal with Low-Fat Milk, Chopped Nuts, Dried Fruits, Cinnamon, Brown Sugar, Daily's Applewood Smoked Bacon, Daily's Sausage Links, Assorted Breakfast Breads, and Seasonal Fruits

BUFFET ENHANCEMENTS

Steel-Cut Oatmeal V

Low-Fat Milk, Chopped Nuts, Dried Cranberries, Raisins, Cinnamon, and Brown Sugar

Scrambled Eggs with Regional Cheeses GF

House-Baked Quiche *Select One*

- Classic Lorraine
- Mushrooms-Artichoke
- Tomato-Spinach

Idaho Breakfast Hashes *Select One* GF

Caramelized Onions and Kale-Root Vegetables

- Chorizo-Poblano
- Corned Beef
- Bison-Green Chili

Daily's Sausage Links *Two Ea.* GF

Honey-Glazed Ham Steak GF

Daily's Applewood Smoked Bacon *Two Ea.* GF

Smoked Northwest Salmon

Sweet Red Onions, Chopped Egg, Capers, and Cream Cheese, Served with Mini Bagels



PLATED BREAKFAST

25 Guest Minimum

All Plated Breakfasts Include Water, Fresh Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

DEEP DISH QUICHE

Select One

- Fresh Cream, Bacon, Onions, and Swiss Cheese
- Black Forest Ham, Fresh Spinach, and Fontina Cheese

Served with Oven Roasted Red Potatoes and Assorted Breakfast Breads

BOISE FOOTHILLS

Scrambled Eggs with Regional Cheeses, Daily's Applewood Smoked Bacon (two), Daily's Sausage Links (one), Potatoes O'Brien and Assorted Breakfast Breads

BASQUE BLOCK

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

HYDE PARK

French Toast Casserole, Fruit Compote, Warm Maple Syrup, Daily's Applewood Smoked Bacon (two), and Daily's Sausage Links (one)

IDAHO LUMBERJACK

Buttermilk Biscuit, Scrambled Eggs, Country Sausage Patty, Mornay Sauce, and Roasted Red Potatoes with Peppers and Onions

BASQUE BENEDICT

Available to Groups of 350 or Less

Toasted Baguette, Poached Eggs, Sliced Chorizo, Basque Piperade, and Red Potatoes with Espelette Pepper

CLASSIC BENEDICT

Available to Groups of 350 or Less

Toasted English Muffin, Poached Eggs, Grilled Canadian Bacon, Hollandaise Sauce, and Idaho Potato and Aged Cheddar Cheese Casserole

A LA CARTE

Each. Individual, or Per Person

Whole Seasonal & Local Fruits

Individual Cereal with Milk

Assorted Chobani Yogurts

Sliced Seasonal Fresh Fruit DisplayFruit

& Yogurt Parfait

Low-Fat Granola with Raisins

FROM THE BAKERY

All Prices Per Dozen

House-Made Biscotti

Assorted House-Baked Danish

Apple, Mixed Berry, and Custard

Assorted Muffins, Scones, and Coffee Cake

Assorted Bagels with Accompaniments

Assorted/Sliced Breakfast Breads

Banana, Pumpkin, and Zucchini

Assorted Doughnuts

BEVERAGES

HOT

Serves Approx. 12 Per Gallon, 10 oz. Cups

DAWSON TAYLOR PREMIUM HOUSE COFFEE

Regular or Decaffeinated

HOT TEA SELECTION

International Blends, Herbal, Green, and Black

HOT CHOCOLATE

HOT CHOCOLATE STATION

Mini Shortbreads, Biscotti, Whipped Cream, Chocolate Sprinkles, and Crushed Peppermint

HOT CINNAMON APPLE CIDER

With Cinnamon Sticks



COLD

Servings vary, See Individual Item

FRESH JUICES

Per Gallon

Apple, Cranberry, and Orange

BOTTLED JUICES

10 oz.

BEVERAGES

Coca Cola Products: Coke, Diet Coke, Sprite, and Dr Pepper

12 oz.

Billed on Consumption

BOTTLED WATER

Dasani

12 oz.

Billed on Consumption

SPARKLING WATER

12 oz.

MONSTER ENERGY DRINKS

16 oz.

ICED TEA

Per Gallon

LEMONADE

Per Gallon

MILK

Whole, 2%, Skim, and Low-Fat Chocolate

8 oz.

WATER SERVICE

Pitchers of Water

Per Pitcher

Five-Hour Maximum Service Time

Water Stations

Six Gallons

Flavored Water Stations

Six Gallons

Select One

Lemon, Cucumber, and Mint

Water Station Refresh

Executive Glass Water Service

Per Person

Five-Hour Maximum Service Time



LIGHT FARE

Prices Denote a Per Person Charge

SPECIALTY BREAKS

25 Guest Minimum

SNACK ATTACK

House Snack Mix, Mini Pretzels, and House-Fried Potato Chips with Garlic Parmesan Dip

VEGETABLE GARDEN GF

Fresh-Cut Seasonal and Local Vegetables Served with Green Goddess Dressing and Boursin Cheese Dip

SUNDAE BAR

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

COOKIES AND MILK

House-Baked Chocolate Chip, Peanut Butter, and Oatmeal Raisin Cookies, Served with Ice-Cold Milk and Ghirardelli Chocolate Milk

BALLPARK

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

MEZE V DF

Trio of Hummus:

Roasted Pepper, Pesto, and Roasted Garlic
Served with Cucumbers, Carrots, and Grilled Pita Bread

HEALTH NUT GF

Whole Seasonal Fruits, Market Vegetables with Hummus Dip, Individual Chobani Yogurts, and Warm Roasted Almonds

TASTING OF REGIONAL CHEESES

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

A LA CARTE

All Prices Per Item

Whole Seasonal & Local Fruits
Assorted Individual-Bagged Chips
Assorted Full-Size Candy Bars
Assorted Granola Bars
Freshly Popped Popcorn
Novelty Ice Cream Bars
Premium Ice Cream Bars
Individual Trail Mix
Individual Bag of Nuts

FROM THE BAKERY

For Sheet Cakes, See Page 25

All Prices Per Dozen

Assorted Freshly Baked Cookies
Freshly Baked Brownies
Lemon Bars
Rice Krispy Treats
House-Baked Cupcakes
House-Baked Chocolate Dipped Cream Puffs
Flourless Chocolate Torte Bites GF
Gourmet Chocolate-Dipped Strawberries



LUNCH

Prices Denote a Per Person Charge

BOXED LUNCH SALADS	25 Guest Minimum	Select One
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Served with an Artisan Roll and House-Baked Cookie
 Beverages Include Iced Tea and Water Station

VEGAN COBB SALAD GF V DF
 Chopped Romaine and Baby Greens, Tomatoes, Broccoli, Cucumbers, Crispy Chickpeas, Radishes, Coconut Bacon, Corn and Black Bean Relish, Vegan Ranch Dressing

SOUTHWEST TURKEY COBB
 Roast Turkey, Pepper Jack Cheese, Corn and Black Bean Relish, Crisp Tortilla Strips, and Chipotle Ranch Dressing

GRILLED CHICKEN CAESAR
 Romaine Hearts, Shaved Parmesan Cheese, Heirloom Tomatoes, Garlic Croutons, and Classic Caesar Dressing

BOXED LUNCH SANDWICHES	25 Guest Minimum	
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Beverages Include Iced Tea and Water Station, Served with Whole Fruits, Kettle Chips, and a House-Baked Cookie

ROASTED PORTABELLO AND VEGETABLE SANDWICH
 Portabello Mushroom, Basil Aioli, and Roasted Red Peppers

CHICKEN SALAD CROISSANT
 Cubed Chicken Breast and Thigh, Raisins, Red Onions, Cashews, Honey, Green Leaf Lettuce, and Tomato

HONEY-ROASTED HAM AND PROVOLONE
 Green Leaf Lettuce, Tomato, and Locally-Baked Bread

ROASTED TURKEY AND SWISS
 Green Leaf Lettuce, Tomato, and Locally-Baked Bread

ROAST BEEF AND CHEDDAR
 Green Leaf Lettuce, Tomato, and Locally-Baked Bread

BOISE CENTRE CLUB
 Thinly Sliced Oven Roasted Turkey Breast, Black Forest Ham, Applewood Smoked Bacon, Sun-Dried Tomato Aioli, Green Leaf Lettuce, Sliced Roma Tomatoes, Sharp Cheddar Cheese, and Locally-Baked Bread

*Orders less than 100 — Select One
 *Orders more than 100 — Select a Maximum of Two

FRONT STREET DELI BUFFET

25 Guest Minimum

Includes a Selection of Two Soups, One Green Salad, One Composed Salad, Deli Buffet, and Chef's Selection of Desserts, All Lunch Buffets Include Water, Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

SOUP SELECTIONS *Select Two*

- Broccoli Cheddar
- Chicken Tortilla
- Italian Vegetable Minestrone
- Roasted Corn Chowder
- Tomato Basil

GREEN SALADS *Select One*

SIMPLE MIXED GREENS GF

Organic Spring Mix, Heirloom Tomatoes, Cucumbers, Carrots, and Ranch Dressing

CLASSIC CAESAR SALAD

Romaine Hearts, Shaved Parmesan Cheese, Garlic Croutons, and Caesar Dressing

BABY KALE SALAD GF

Roasted Squash, Dried Cranberries, Shaved Asiago Cheese, Candied Walnuts, and Parsley Vinaigrette

COMPOSED SALADS *Select One*

ANCIENT GRAINS

Grilled Vegetables, Feta Cheese, Kale, Grapes, Sunflower Seeds, and Lemon Herb Vinaigrette

TOMATO AND MARINATED CUCUMBER GF

Red Onions, Basil, Kalamata Olives, Fresh Mozzarella Cheese, and Italian Vinaigrette

CLASSIC POTATO SALAD GF

Celery, Onions, Eggs, Mayonnaise, and Mustard

ROASTED BEET SALAD GF

Tri-Colored Beets, Sweet Red Onions, Shaved Fennel, Radish, Crumbled Bleu Cheese, and Tarragon Vinaigrette

SELECTION OF DELI MEATS AND CHEESES

Green Leaf Lettuce, Tomatoes, Onions, Pickles, Condiments, Sliced Artisanal Bread

Meats

- Honey-Glazed Ham
- Smoked Turkey
- Roast Beef

Cheeses

- Cheddar
- Swiss
- Provolone



LUNCH

Prices Denote a Per Person Charge

THEMED BUFFETS

25 Guest Minimum

All Lunch Buffets Include Water, Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

BAKED IDAHO POTATO BAR

Garnished Mixed Organic Greens with Two Dressings
Beef and Bean Chili, Broccoli-Cheese Sauce, Salt-Baked Idaho Potatoes, Herb Butter, Pico de Gallo, Cheese Sauce, Bacon Bits, Scallions, Cheddar Cheese, and Sour Cream, and Freshly Baked Artisan Rolls
Assorted Mini Desserts

PIZZA PARTY BUFFET

Available to groups of 350 or less

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

FOOTHILLS GRILL BUFFET

Grilled 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 and Loaded Macaroni Salad
Freshly-Baked Brownies

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 Cheese, Local Swiss Cheese, and Provolone Cheese
Sliced Tomatoes, Green Leaf Lettuce, Red Onions, Kosher Pickles, Pepperoncini, Local and Artisanal Breads, and Traditional Condiments
Freshly-Baked Brownies and Cookies

BORDER BUFFET

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

WARM SPRINGS BUFFET

Garnished Mixed Greens with Two Dressings
Green Bean Salad, Macaroni & Cheese, Idaho Mashed Potatoes, Fried Chicken, Slow-Roasted Beef Brisket, and Cheddar Corn Muffins
Key Lime Tarts

ITALIANO BUFFET

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

PACIFIC RIM BUFFET

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

SAWTOOTH BARBEQUE BUFFET

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



CHILLED PLATED LUNCHES

25 Guest Minimum

Select One

Served with an Artisan Roll and House-Baked Cookie
All Chilled Plated Lunch Options Include Water and Iced Tea

BABY KALE AND QUINOA SALAD GF

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

GRILLED CHICKEN CAESAR SALAD

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

SNAKE RIVER CLUBHOUSE SALAD GF

Organic Mixed Greens, Romaine Hearts, Smoked Turkey, Bacon, Heirloom Tomatoes, Sliced Cucumbers, Kalamata Olives, Feta Cheese, Avocado, and Herb-Peppercorn Ranch Dressing

GRILLED BEEF TENDERLOIN SALAD GF

Grilled Choice Beef Tenderloin, Organic Greens, Romaine Hearts, Heirloom Tomatoes, Sweet Red Onions, Kalamata Olives, Cucumbers, Crispy Potatoes, Feta Cheese, and Southwest Ranch Dressing

EXPRESS PLATED LUNCHES

25 Guest Minimum

Select One

Served with Family Style Platter of House-Baked Cookies and Brownies
All Express Plated Options Include Water and Iced Tea

BEEF LASAGNA

Seasoned Ground Beef Layered with Mozzarella, Ricotta, Parmesan, Pasta Sheets and Marinara. Served with Seasonal Vegetables

CLASSIC MEATLOAF

House-Made Meatloaf, Mashed Idaho Potatoes, Mushroom Gravy and Seasonal Vegetables

GRILLED CHICKEN ALFREDO

Grilled Chicken Breast, Fettuccini Noodles, Alfredo Sauce, Parmesan Cheese. Served with Seasonal Vegetables

CHICKEN MARSALA GF

Pan-Seared Chicken Breast, Mushroom Marsala Sauce, Cranberry Rice Pilaf, and Seasonal Vegetables

CHICKEN STIR FRY

Ginger and Soy Glazed Chicken Breast, Grilled Pineapple Salsa, Fried Rice, Stir Fried Vegetables

CHICKEN PARMESAN

Parmesan Breaded Chicken Breast, Fresh Mozzarella, Marinara Sauce, Baked Orzo Pasta, Seasonal Vegetables

LUNCH

Prices Denote a Per Person Charge

PLATED LUNCHES

25 Guest Minimum

Select One

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

All Plated Lunch Options Include Water, Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

SALAD *Select One*

SIMPLE GREEN SALAD GF

Organic Mixed Greens, Romaine Hearts, Heirloom Tomatoes, Cucumbers, Black Olives, Carrots, Sunflower Seeds, and Ranch Dressing

CAESAR SALAD

Romaine Hearts, Radicchio, Heirloom Tomatoes, Aged Parmesan Cheese, Garlic Croutons, and Classic Caesar Dressing

TRIPLE BERRY SALAD GF

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

BABY KALE SALAD GF

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

WINE COUNTRY SALAD GF

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

ENTREES *Served With Seasonal Vegetables Select One*

GRILLED CHICKEN PASTA PRIMAVERA

Grilled Breast of Chicken, Fresh Vegetables, Fettuccine Noodles, and House-Made Alfredo

BEEF LASAGNA

Seasoned Ground Beef Layered with Mozzarella, Ricotta, Marinara, and Parmesan Cheese

CHICKEN MARSALA GF

Grilled Chicken Breast, Mushroom Marsala Demi, and Lemon-Parmesan Polenta Cake

CHICKEN CAPRESE GF

Seared Breast of Chicken, Roasted Tomatoes, Fresh Mozzarella Cheese, Pesto Risotto Cake, and Balsamic Demi-Glaze

CHICKEN VENETO

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

CHICKEN SALTIMBOCCA

Prosciutto-Wrapped Chicken Breast, Farro Pilaf, Butternut Squash Puree, and Sage Jus

HOISIN-GLAZED SALMON

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

PAN-SEARED SALMON GF

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

SLICED FLAT IRON STEAK

Soy-Honey Marinade, Sweet Garlic-Soy Sauce, Fried Rice

GRILLED CHOICE CENTER CUT TOP SIRLOIN STEAK GF

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

GRILLED PETITE FILET MIGNON

Sauce Bordelaise and Potato-Leek Pancake



VEGETARIAN ENTREES

EGGPLANT ROTINI **GF V DF**

Black beans, Potatoes, Sweet Peppers, Roasted Tomato Sauce, and Fried Leeks

GRILLED SWEET POTATO **GF V DF**

Quinoa-Kale Black Bean Hash, Butternut Squash Puree, and Vegan Pesto

CAULIFLOWER STEAK **GF V DF**

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

GRILLED ZUCCHINI **GF V DF**

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

DESSERTS *Select One*

SEASONAL BERRY SHORTCAKE

Vanilla Whipped Cream, Seasonal Berries, Berry Puree, and Toasted Shortcake

TIRAMISU

Chocolate Sauce and Fresh Berries

DARK CHOCOLATE MOUSSE **GF**

Chantilly Cream and Chocolate Espresso Bean

SEASONAL FRUIT COBBLER

Crumbled Topping and Whipped Cream

LEMON CAKE

Raspberry Sauce and Fresh Raspberries

NEW YORK CHEESECAKE

Graham Cracker Crust, Strawberries, and Strawberry Sauce



RECEPTIONS

APPETIZERS	Two Dozen Minimum	Per Dozen
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MOZZARELLA STICKS

Beer-Battered and Fried Mozzarella Cheese Sticks, and Roasted Garlic Marinara Dip

TOMATO BRUSCHETTA

Crostini, Goat Cheese - Cream Cheese Spread, Garlic, Basil, Balsamic, and Extra-Virgin Olive Oil

WILD MUSHROOM TART

Goat Cheese, Madeira Wine, and Herbs

PHYLLO CUP WITH BRIE

Roasted Garlic and Orange Marmalade

ROCK SHRIMP CROSTINI

Swiss Cheese, Capers, and Chives

BARBEQUE MEATBALLS

Italian Beef Meatballs Simmered in Barbeque Sauce

SLIDERS

Select One

- Angus Beef, Sharp Cheddar Cheese, and Tomato
- Pulled Pork, Barbeque Sauce, and Coleslaw
- Grilled Chicken, Sweet Chili Mayonnaise, and Pickle

CHICKEN QUESADILLA

Pepper Jack Cheese and Chile Verde

CAPRESE SKEWERS GF

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

GRILLED SEASONAL VEGETABLE SKEWERS GF V DF

Garlic, Herbs, and Extra-Virgin Olive Oil

SPANISH GAZPACHO GF DF

Bay Shrimp, Avocados, and Cucumbers

CRAB SALAD GF

Peppadew Peppers and Lemon-Basil Aioli

MEATBALL CHEESEBURGER SKEWER

Lettuce, Bacon, and Tomato

MINI POTATO SKINS GF

Cheddar Cheese, Bacon and Chives

VEGETABLE SPRING ROLL

Sweet Chili Sauce

RISOTTO ARANCINI GF

Basil Aioli

SAUSAGE-STUFFED MUSHROOMS

Italian Sausage, Smoked Gouda Cheese, and Fresh Herb Stuffed Mushroom Caps

MINI BEEF WELLINGTON

Bleu Cheese and Horseradish Cream

MEDITERRANEAN SKEWERS GF

Smoked Provolone Cheese, Salami, Olives, and Red Pepper

COCONUT FRIED SHRIMP

Spicy Orange Marmalade

PEPPER-CRUSTED STEAK CROSTINI

Horseradish Cream and Micro Greens

PRAWN COCKTAIL GF DF

Cocktail Sauce, Lemon and Micro Cilantro

SANTA FE EGG ROLLS

Chicken, Corn, Black Beans, and Chopped Peppers, Rolled in Flour Tortilla, and Southwest Dipping Sauce

CHICKEN POT STICKERS

Sesame-Soy Dip

CHICKEN SATAY

Teriyaki, Sesame Seeds, and Chives

BULGOGI BEEF SATAY

Spicy Peanut Sauce

CRAB CAKES

Lemon-Dill Aioli

RECEPTIONS

Prices Denote a Per Person Charge

SPECIALTY APPETIZER STATIONS

25 Guest Minimum

IDAHO POTATO SAMPLER STATION GF

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, and Pico de Gallo

FLATBREAD PIZZA STATION

Select Three, Available to Groups of 350 or Less

- **CARNIVORE:** Sausage, Pepperoni, Bacon, Marinara, and Mozzarella
- **BARBEQUE CHICKEN:** Grilled Chicken, Barbeque Sauce, Smoked Gouda, Cilantro, and Caramelized Onions
- **VEGGIE:** Pear, Fig, Brie, Gorgonzola, Arugula, and Dried Cranberries

NINTH STREET TACOS

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

BOISE BACON STATION

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

HAND-ROLLED ASSORTED SUSHI

Per Roll

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

OYSTER/SEAFOOD BAR GF

Additional \$25 Per Hour Per Shucker – Four-Hour Minimum

Pacific Oysters Shucked to Order, Poached Shrimp, Crab Legs, Cocktail Sauce, and Hot Sauce

FRESH FOOD DISPLAYS

25 Guest Minimum

HOUSE-FRIED CHIPS AND SALSA SAMPLER GF V DF

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

SEASONAL FRUIT PLATTER GF V DF

The Season's Best Fruits and Berries

GARDEN VEGETABLE CRUDITE GF

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

HOT SPINACH AND ARTICHOKE DIP

Sliced Tomato, Parmesan, Pita Chips, and Sliced Baguette

MEDITERRANEAN ANTIPASTI PLATTER

Cured Meats, Provolone Cheese, Fresh Mozzarella, Grilled and Pickled Vegetables, Olives, Artichokes, Pepperoncini, Cherry Peppers, Hummus, and Pita Bread

SMOKED SALMON PLATTER

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

IDAHO FRY BAR

Available to Groups of 350 or Less

Fry Types

- Thick-Cut Steak Fries
- Crinkle-Cut Fries
- Tater Gems

Toppings/Sauce

- Beef and Bean Chili
- Nacho Cheese Sauce
- Applewood Smoked Bacon Bits

CHARCUTERIE BOARD

Cured Meats, Regional Cheeses, Mustards, Chutney, and Sliced Baguette

REGIONAL CHEESE DISPLAY

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



CUSTOM SHEET CAKES

Flavors

- White
- Chocolate
- Red Velvet

Filling

- Lemon
- Raspberry
- Chocolate Fudge
- Vanilla Custard

Frosting

- Chocolate or White Whipped
- Chocolate or White Buttercream
- Cream Cheese

1/4 Sheet

Serves Approx. 14-24

1/2 Sheet

Serves Approx. 30-48

Full Sheet

Serves Approx. 70-96

ACTION RECEPTION STATIONS

50 Guest Minimum

Per Person

All Carving Stations Accompanied by Freshly Baked Artisan Rolls

CARVED HONEY-GLAZED HAM GF DF

Stone-Ground Mustard Sauce

CARVED CIDER-BRINED TURKEY BREAST AND THIGH GF DF

Cranberry-Orange Marmalade

CARVED HERB-CRUSTED KUROBUTA PORK LOIN GF DF GF

Apple Chutney and Honey-Dijon Mustard

CARVED CHOICE FLAT IRON STEAK GF

Creamed Horseradish and Au Jus

CARVED SLOW-ROASTED BARON OF BEEF GF

150 Guest Minimum

Creamed Horseradish and Au Jus

CARVED HOT SMOKED SALMON GF

Chipotle Hollandaise

CARVED SALT-CRUSTED PRIME RIB OF BEEF GF

Creamed Horseradish and Au Jus

CARVED GARLIC AND ROSEMARY TENDERLOIN OF BEEF GF

Red Wine Mushroom Demi-Glace and Creamed Horseradish

DINNER

Prices Denote a Per Person Charge



SIGNATURE DINNER BUFFETS

25 Guest Minimum

All Dinner Buffets Include Water, Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

SOUTH OF THE BORDER BUFFET

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

MEDITERRANEAN BUFFET

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

AMERICANA BUFFET

Iceberg Lettuce Wedges, Tomato, Bacon, Crumbled Bleu Cheese, and Ranch Dressing
Mixed Green Salad, Red Cabbage, Carrots, Olives, Cucumbers, Sunflower Seeds, and Two Dressings
Braised Pot Roast of Beef, Root Vegetables, and Braising Jus
Lemon-Herb-Grilled Boneless Chicken Thighs
Roasted Garlic Mashed Idaho Potatoes
Mixed Seasonal Vegetables
Buttermilk Biscuits
Apple Pie with Caramel Sauce

STEAKHOUSE GRILL BUFFET

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



DINNER

Prices Denote a Per Person Charge

PLATED DINNERS

25 Guest Minimum

Select One

Prices Include Choice of Salad and Dessert, Freshly Baked Rolls

All Plated Dinner Options Include Water, Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee, and Hot Tea

SALAD *Select One*

CLASSIC CAESAR SALAD

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

SNAKE RIVER VALLEY WINE COUNTRY SALAD GF

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

SIMPLE GREEN SALAD GF DF

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

BABY SPINACH SALAD GF DF

Organic Baby Spinach, Grated Egg, Mushrooms, Bacon Bits, Radish, and Honey Mustard Vinaigrette

BABY KALE SALAD

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

ENTREES *Served With Seasonal Vegetables Select One*

PAN-ROASTED BREAST OF CHICKEN GF

Salt and Herb-Roasted Fingerling Potatoes and Sweet Onion-Thyme Sauce

GRILLED BREAST OF CHICKEN GF

Butternut Squash Purée, White Bean and Swiss Chard Ragout, and Rosemary Jus

PAN-SEARED SALMON GF

Parmesan Risotto Cake and Roasted Red Pepper Lemon Cream

HOUSE-SMOKED LOCAL STURGEON GF

Mashed Idaho Potatoes and Champagne Parsley Sauce

GRILLED CENTER-CUT TOP SIRLOIN GF

Fontina Potato Gratin and Cabernet Mushroom Peppercorn Demi-Glace

BRAISED BONELESS BEEF SHORT RIBS GF

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

SLOW-ROASTED PRIME RIB OF BEEF GF

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

GRILLED NEW YORK STEAK GF

Rosemary-Roasted Red Potatoes and Roasted Shallot-Artichoke Confit

BACON-WRAPPED FILET MIGNON GF

Cauliflower and Idaho Potato Gratin and Rosemary Mushroom Ragout



DUET ENTREES *Served With Seasonal Vegetables Select One*

GRILLED CHICKEN AND SCAMPI STYLE SHRIMP **GF**

Lemon-Chive Sauce, Cranberry Rice Pilaf, Seasonal Vegetables

MARINATED FLAT IRON STEAK AND GRILLED CHICKEN BREAST **GF**

Whole Grain Mustard and Grilled Leek Sauce, Mashed Idaho Potatoes, and Roasted Root Vegetables

GRILLED MANHATTAN NEW YORK STEAK AND PAN-SEARED SALMON **GF**

Pesto Risotto Cake, Roasted Shallot-Artichoke Confit, and Lemon-Roasted Pepper Cream

BRAISED BONELESS BEEF SHORT RIBS AND PAN-SEARED SALMON **GF**

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

SEARED PETITE FILET MIGNON AND JUMBO PRAWNS **GF**

Rosemary-Roasted Red Potatoes, Mushroom Salad, and Lemon-Chive Sauce

VEGETARIAN ENTREES

GRILLED PORTOBELLO MUSHROOM **GF V DF**

Lemon-Leek Polenta, Ratatouille, and Butternut Squash Puree

CAULIFLOWER STEAK **GF V DF**

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

STUFFED POBLANO PEPPERS **GF V DF**

Brown Rice, Pinto Beans, Green Chilies, Salsa, Roasted Mushrooms, Carrot-Ginger Puree

GRILLED SWEET POTATO **GF V DF**

Quinoa-Kale Black Bean Hash, Butternut Squash Puree, and Vegan Pesto

BLACK BEAN QUINOA HASH **GF V**

Caramelized Artichokes and Roasted Squash Puree

DESSERTS *Select One*

BLUEBERRIES AND CREAM **GF**

Lavender Panna Cotta, Fresh Blueberries, and Sweet Flowers

LEMON BERRY TART

Lemon Curd, Raspberries, Torched Meringue, and Mint Syrup

DARK CHOCOLATE POT AU CRÈME **GF**

Orange-Cinnamon Whipped Cream and Chocolate Twig

CRÈME BRULÉE

Vanilla Custard, Caramelized Sugar, and Shortbread Cookie

FLOURLESS CHOCOLATE TORTE **GF**

Raspberry Sauce, Fresh Raspberries, and Whipped Cream

NEW YORK CHEESECAKE

Blueberry-Lemon Compote

RED WINE POACHED PEAR **GF**

Cinnamon Crème Anglaise and Chocolate Sauce



BAR SELECTIONS

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

BAR SERVICES

- The Boise Centre standard is one alcohol server certified bartender per 75-100 guests.
- Boise Centre is a cash-free environment for all purchases.
- Alcohol may not be brought into or removed from the building.
- There is a \$500 minimum sales per bar with liquor and \$300 minimum per bar limited to beer and wine with the difference billed on the final invoice.
- Please review with your Event Manager for all other details.

BOTTLED BEER, DRAFTS, AND HARD CIDERS

CRAFT AND IMPORTED

BOTTLES
DRAFTS
KEGS

Local and Regional Craft Beer

DOMESTIC

BOTTLES
DRAFTS
KEGS

ROTATING LOCAL
AND REGIONAL CRAFT
BEER AND HARD CIDER
PARTNERSHIPS INCLUDE:

Boise Brewing	Mother Earth Brewing
Crooked Fence Brewing	Payette Brewing Co.
Grand Teton Brewing	Powderhaus Brewing
Longdrop Cider Co.	Sockeye Brewing
Lost Grove Brewing	Woodland Empire Brewing
Mad Swede Brewing Co.	
Meriwether Cider Co.	

WINES



WE FEATURE HOUSE AND PREMIUM WINES FROM VINEYARDS ACROSS THE GREAT STATE OF IDAHO*

3 Horse Ranch Vineyards

Bitner Vineyards

Cinder Wines

Huston Vineyards

Indian Creek Winery

Koenig Vineyards

Sawtooth Winery

Scoria Vineyards

Snake River Winery

Ste. Chapelle

Telaya Winery

Vizcaya Winery

**Based on Availability*

COCKTAILS



PREMIUM LIQUOR BRANDS

Tito's Vodka

44 North Huckleberry Vodka

Bombay Sapphire Gin

Sauza Hornitos Plata Tequila

Maker's Mark Bourbon Whiskey

Crown Royal Canadian Whiskey

Jameson Irish Whiskey

Woodford Reserve Bourbon Whiskey

Glenlivet 12 YR. Single Malt Scotch

Johnnie Walker Red Label Blended Scotch

Bacardi Light Rum

Malibu Coconut Rum

Sailor Jerry Spiced Rum

Baileys' Irish Cream

Kahlua Coffee Liquor



WE'RE ALL ABOUT YOUR WOW

Our attention to the needs of our guests extends to our menu offerings. We're happy to create menu options that are free from dairy, meat, nuts, garlic, or any other troublesome ingredients or allergens.

FOOD AND BEVERAGE POLICIES

We are proud to offer full-service catering and beverage services. Our goal is to offer superior quality products, services, and an overall dining experience for our guests.

1. EXCLUSIVE CATERER/FRONT & CENTRE

Boise Centre's in-house food and beverage team retains the exclusive right to provide, control, and retain 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 beverages onto convention center premises unless arrangements have been made in advance with Boise Centre Management. Advance written approval is required to distribute any product.

2. 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.

3. 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 one server to 30 guests with 10 guests per table. If additional staffing is required over and above what is normally provided, additional labor fees can be charged to accommodate appropriate staffing at Boise Centre's then standard rates.

4. EVENT TIMELINE

Breakfast and lunch are based on up to a three-hour service, and dinner is based on up to four hours of service. Extended service time will be subject to additional labor fees. Function start or end times that deviate more than 30 minutes from the time indicated on the banquet event order may incur additional labor fees per hour, per staff member scheduled.

5. MENU SELECTION

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 one entrée per served meal, plus a vegetarian option. An exact count is required for each selection, and all entrees will be charged at the rate of the higher priced selection. All meals require a minimum of 25 guests.

6. SERVICE CHARGE AND TAX

Service charge will be applied at current contracted rates, plus current Idaho state sales tax, to applicable food and beverage services. All service charges are also subject to Idaho state sales tax.

7. GUARANTEED ATTENDANCE

A final guarantee of attendance is due by 12:00 p.m. (Mountain Time Zone) seven (7) business days (excludes holidays and weekends) in advance of the event. "Guaranteed Attendance" for multi day events are based on the date of the first scheduled service occurring during the event.

- 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 based on 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 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 Idaho state 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 Idaho state sales tax.
- Should the guaranteed attendance increase or decrease by 33% or more from the initial estimated attendance, additional charges may apply.

8. DIETARY CONSIDERATIONS

With advance notice, our culinary team is able to accommodate most special meal requests. Boise Centre's event management team is available to consult with you on special dietary requests and pricing to serve vegetarian, vegan, gluten-free, and other dietary restrictions. Such special requests are required 14 days in advance of your event. These special meal requests are to be included in your final guaranteed attendance.

FOOD AND BEVERAGE POLICIES (CONT.)

9. 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 Event Manager with any concerns. Boise Centre will not assume any liability for adverse reactions to foods consumed.

10. 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 may be donated to local charity organizations.

11. BEVERAGE SERVICES

Beverage services are available for a cost through your Event Manager. We proudly serve Coca-Cola® products. Please consult with your Event Manager for appropriate beverage quantities and options to service your group for the requested time period and attendance.

12. ALCOHOLIC BEVERAGE SERVICE

No outside alcohol is allowed in Boise Centre. 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 standard events held within Boise Centre.

- A City of Boise Alcohol Beverage Catering permit is required for all Grove Plaza and off-site events.
- 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.
- Any donated products must be reviewed and approved by the Boise Centre/Front & Centre management team at least two weeks prior to the event.
- Your Event Manager can address any of these specific needs.

Front & Centre bar 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.

13. 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 at Boise Centre's then standard rates.

- Each individual bar must meet the current minimum rate. If the total bar sales of all bars do not exceed the number of bars multiplied by the individual bar minimum, the difference will be charged to final invoice. Total bar sales do not include wine service at the tables. All bar charges will be charged at the four-hour maximum. If the bar exceeds four hours, additional charges may apply. Please speak with an Event Manager about specific bar minimum pricing.
- Bars will be staffed at all times by Boise Centre personnel. This includes all bar services and beer and wine tastings.

14. CASHLESS

Boise Centre is a cash-free environment for all purchases. Contactless transactions are more hygienic and help to increase service efficiency to enhance the overall guest experience.

A long-exposure photograph of the Boise skyline at night. The image shows the illuminated US Bank Tower, Grove Hotel, and the Idaho State Capitol building. The foreground features a multi-lane highway with bright white and yellow light trails from cars moving away from the viewer, and red and orange light trails from cars moving towards the viewer. The background consists of dark, rolling hills under a deep blue twilight sky. A decorative pattern of yellow dots is visible in the upper right corner.

THANK YOU
*for choosing Boise
Centre. We appreciate
your business!*



boise | centre 

FRONT & CENTRE

850 W. Front St., Boise, ID 83702 208-489-3603 info@boisecentre.com