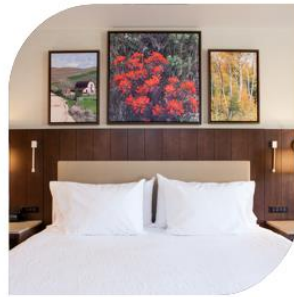


 **Hilton**  
**Garden Inn**<sup>™</sup>  
Boise/Eagle



**catering.**

**Hilton Garden Inn Boise/Eagle**  
145 E. Riverside Dr. Eagle, Idaho 83616  
208.938.9600 | [www.boiseeagle.hgi.com](http://www.boiseeagle.hgi.com)



# catering information

## **CATERING**

All catering must go through the Hilton Garden Inn Boise/Eagle, no outside catering or caterers are allowed.

## **BEVERAGE SERVICE**

Idaho State law dictates all alcoholic beverages are to be purchased and served through the Hilton Garden Inn Boise/Eagle. Outside beverages are not allowed in any public areas. A bartending fee of \$20.00 per hour is required. The Hilton Garden Inn Boise/Eagle is always happy to accommodate special requests (when able) however, fees may apply.

## **PAYMENT**

Payment will be discussed and approved in advance. Unless credit has been established, full payment is required three days in advance of your event. Events are not considered definite until the deposit and signed contract have been received; all deposits are non-refundable.

## **MUSIC POLICY**

As a courtesy to our hotel guests, we ask that any music be turned off at 10:00pm. Hilton Garden Inn Boise/Eagle reserves the right to ask that music be turned down or off at any time.

## **MEAL GUARANTEES**

Final meal guarantees are required three business days in advance of your event. Group will be charged for guaranteed number or the number actually served, whichever is greater.

## **PRICING**

Prices are subject to change without notice, and are not guaranteed until you have a signed Banquet Event Order. A service charge of 20% will be added to all food and hosted beverage service.

## **DECORATIONS**

All decorations must be approved in advance by Hilton Garden Inn Boise/Eagle. Specific times must be scheduled in advance to access event space for decorating.

## **ROOM SET-UP**

If resetting of the banquet room is required during your event, an additional service charge may apply.

# breakfast buffet

price denotes per person charge

## **CONTINENTAL BREAKFAST 10.95**

Assorted Pastries | Assorted Whole Fruit  
Assorted Juices | Coffee- Regular & Decaf  
Add Granola and Yogurt 12.95  
Add Chopped Fruit 1.00

## **COUNTRY BREAKFAST 13.50**

Biscuits & Sausage Gravy | Scrambled Eggs  
Assorted Whole Fruit | Assorted Juices  
Coffee – Regular & Decaf

## **GARDEN GRILLE FRENCH TOAST 15.25**

French Toast Dusted with Powdered Sugar  
Scrambled Eggs | Bacon | Fresh Chopped Fruit  
Assorted Juices | Coffee- Regular & Decaf

## **BREAKFAST CASSEROLE 13.50**

Your Choice of Ham | Bacon | Sausage  
Fresh Chopped Fruit | Assorted Juices  
Coffee – Regular & Decaf  
\*Vegetarian Option Available

## **HGI QUICHE 14.95**

Farm Fresh Eggs | Ham | Swiss Cheese  
Baked in a Flaky Pie Crust  
Fresh Chopped Fruit  
Assorted Juices | Coffee- Regular & Decaf

## **EXECUTIVE BREAKFAST 15.25**

Scrambled Eggs | Bacon | Sausage Links  
Roasted Red Potatoes | Assorted Pastries  
Assorted Whole Fruit | Assorted Juices  
Coffee- Regular & Decaf

## **BREAKFAST BURRITO BAR 14.95**

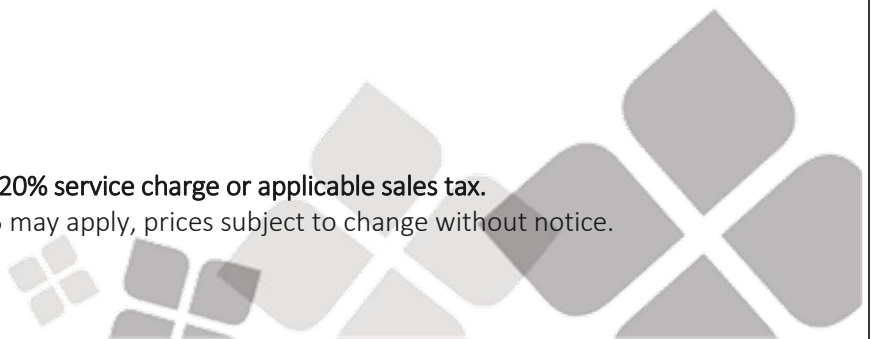
Flour Tortillas | Scrambled Eggs with Sausage  
Sautéed Bell Peppers | Cheddar Cheese  
Fresh Chopped Fruit | Assorted Juices  
Coffee- Regular & Decaf

## **MAKE IT V.I.B 13.95**

Bagels | Cream Cheese | Smoked Salmon  
Purple Onion | Capers | Fresh Chopped Fruit  
Assorted Juices | Coffee- Regular & Decaf

Prices do not include 20% service charge or applicable sales tax.

A surcharge for groups under 25 may apply, prices subject to change without notice.





# lunch buffet

price denotes per person charge

**TACO BAR** 15.25  
Beef or Chicken | Flour or Corn Tortilla  
Cheddar Cheese | Tomatoes | Shredded Lettuce  
Salsa | Sour Cream | Refried Beans

**CHICKEN PICATTA** 17.00  
Sautéed Chicken Breast in Lemon, Butter  
White Wine Sauce with Capers  
Rice Pilaf | Green Salad | Baguettes with Butter

**CHICKEN SALAD SANDWICH BAR** 14.95  
House Made Chicken Salad with Grapes, Celery and  
Walnuts | Choice of Wrap or Fresh Croissant | Fresh  
Chopped Fruit

**SOUP & SALAD BAR** 13.50  
Tossed Greens | Assorted Dressings | Fresh Baked  
Bread  
Choose Between: Minestrone | Tomato Basil  
Clam Chowder | Italian Style Wedding  
Potato Bacon

**BOXED LUNCH** 13.50  
Turkey, Ham or Roast Beef Sandwich  
Chef's Choice of Side | Chips | Cookie

**FAJITA BAR** 16.00  
Beef or Chicken | Peppers | Onions  
Flour Tortilla | Spanish Rice | Green Salad

**SANDWICH BAR** 16.00  
Assorted Bread or Wraps | Assorted Sliced Deli Meats  
Assorted Sliced Cheeses | Mayo Mustard | Lettuce  
Tomato | Kettle Chips  
Choose Two: Pesto Pasta Salad | Green Salad Idaho  
Potato Salad | Macaroni Salad

**PASTA BAR** 14.95  
Chef's Choice Pasta | Alfredo and Marinara Sauces  
Green Salad | Garlic Bread

**MEAT OR VEGETARIAN LASAGNA** 14.95  
Green Salad | Garlic Bread

**CHICKEN ALFREDO PASTA BAR** 16.00  
Green Salad | Baked Bread

Prices do not include 20% service charge or applicable sales tax.

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# dinner buffet

price denotes per person charge

includes freshly baked baguettes with butter  
choice of one side dish, salad + vegetable

**HALIBUT WITH HAZELNUTS** 31.00

Fresh Halibut | Topped with Hazel Nuts  
In Garlic Wine Sauce

**PRIME RIB OF BEEF (8OZ.)** 30.85

Slow Roasted | With Fresh Garlic & Herbs

**WILD SOCKEYE SALMON** 27.95

Balsamic Glazed Wild Sockeye Salmon

**EYE OF PORK ROAST** 21.75

Garlic and Rosemary Marinated Tenderloin  
Rolled in Herbed Breadcrumb Crust

**CHICKEN PICATTA** 21.25

Sautéed Chicken Breast in a Lemon, Butter,  
White Wine Sauce with Capers

**CHICKEN IN CREAM SAUCE** 21.25

Sautéed Chicken Breast in  
Shallot & Mushroom Cream Sauce

**TERIYAKI CHICKEN** 19.85

Sautéed Chicken Breast served in  
Special Teriyaki Sauce

**TURKEY LOIN (8 OZ.)** 21.75

Served with Chef's choice chutney

**MEAT OR VEGETABLE LASAGNA** 19.00

Lasagna Noodles Layered with either  
Marinara Meat Sauce or Vegetable Cream Sauce  
Topped with Mozzarella Cheese

**SIDES**

Scalloped Potatoes | Potatoes au Gratin  
Mashed Potatoes | Garlic Rosemary Potatoes Idaho  
Bakers with Sour Cream | Springtime Garden Pilaf  
ADDITIONAL SIDES 2.25

**SALADS**

Mixed Greens with Balsamic Vinaigrette  
Green Salad with two Dressings | Caesar Salad  
ADDITIONAL SALADS 2.25

**VEGETABLES**

Flame Roasted Sweet Corn and Peppers  
Sautéed Mixed Vegetables | Broccoli & Cauliflower |  
Maple Glazed Baby Carrots  
Green Bean Almandine  
ADDITIONAL VEGETABLES 1.75

Prices do not include 20% service charge or applicable sales tax.

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## appetizers

Hot Artichoke Dip with Baguettes  
BBQ Smokies  
Spanakopita  
Hummus with Pita Chips  
Vegetable Crudités  
Caprese Skewers  
Idaho Potato Salad  
Pesto Pasta Salad  
Eagle River Dip w Tortilla Chips  
Tortilla Pinwheel Sandwiches  
**3.75 per person/per line item**

Italian or Swedish Meatballs  
Potato Skins  
Egg Rolls  
Bruschetta with Crostini  
Miniature Quiche  
Assorted Domestic Cheese Board  
Mini Éclairs  
Mini Cream Puffs  
**4.30 per person/per line item**

Fresh Fruit Platter – Seasonal  
Assorted Canapés  
Sausage Stuffed Mushrooms  
**4.75 per person/per line item**

Crab Stuffed Mushrooms  
Artisan Cheese Board  
Shrimp Boat  
Scallops wrapped in Bacon  
Chicken Quesadillas  
Chicken Strips  
Assorted Miniature Cheesecakes  
Chocolate Dipped Strawberries - Seasonal  
**5.50 per person/per line item**

## desserts\*

price denotes per person charge

Peach or Berry Cobbler	4.00
Deep Dish Caramel Apple Pie	4.00
Cheesecake Plain or with Fruit Topping	5.50
Bourbon Street Pecan Pie	5.50
Carrot Cake Tower	5.50
Death by Chocolate	5.50
Specialty Cheesecake Turtle   Strawberry   Chocolate	Prices Vary

\*Groups under 25 please choose one dessert  
Groups over 25 choose maximum of two desserts

**Prices do not include 20% service charge or applicable sales tax.**

A surcharge for groups under 25 may apply, prices subject to change without notice.

# themed breaks

price denotes per person charge

<b>MID-MORNING BREAK</b>	<b>4.50</b>
Assorted Pastries   Coffee Service	
Add Fresh Fruit or Juice	3.00
<b>CANDY BREAK</b>	<b>2.75</b>
Assorted Mini Candy Bars & Sodas	
<b>COOKIES &amp; MILK</b>	<b>3.50</b>
Assorted Cookies & Milk	
<b>HEALTH NUT</b>	<b>4.75</b>
Assorted Fruit   Yogurt	
Granola Bars   Bottled Water	
<b>BASEBALL BREAK</b>	<b>6.75</b>
Buttered Popcorn   Cracker Jacks	
Peanuts   Ice Cream Bars	
Lemonade or Iced Tea	
<b>MEDITERRANEAN</b>	<b>8.00</b>
Hummus with Pita Chips or Pita Bread	
Feta   Sliced Cucumbers   Tomatoes	
Red Onions   Olives   Capers   Taziki	
<b>REFRESHER</b>	<b>8.00</b>
Fresh Fruit Tray with Brown Sugar Dip	
Fresh Vegetables with Herbed Dip	
Cheese Board with Crackers	
Bottled Water & Assorted Sodas	

# breaks

## EDIBLES

Scones	16.00/dz
Bagels	18.00/dz
Jumbo Muffins	16.00/dz
Mini Muffins	14.00/dz
Doughnuts	16.00/dz
Cupcakes	18.00/dz
Bundt Cakes	18.00/dz
Cinnamon Rolls	18.00/dz
Fresh Baked Cookies	12.00/dz
Fudge Brownies	12.00/dz
Granola Bars	10.00/dz
Cereals & Milk	2.50/person
Granola w/ Yogurt	2.75/person
Fresh Whole Fruit	2.00/person
Fresh Chopped Fruit	3.25/person
Chips n Salsa	2.00/person
Seasoned Snack Mix	2.25/person
(2 Cup Serving)	
Ice Cream Bars	2.50/person
(1 Bar)	

## BEVERAGES

Coffee	24.00/gallon
	36.00/1.5 gallon
Assorted Herbal Tea	1.00/bag
Hot Cider Packets	1.00/packet
Hot Cocoa Packets	1.00/packet
Assorted Sodas	1.50/can
Bottled Water	1.25/bottle
Lemonade	8.00/carafe
Iced Tea	6.00/carafe
Fruit Juice	12.00/carafe
Orange, Apple, Cranberry	
Milk	9.00/carafe
Skim, 2%, Whole	

Prices do not include 20% service charge or applicable sales tax.

A surcharge for groups under 25 may apply, prices subject to change without notice.



# catered bar. menu

price denotes per drink charge unless otherwise listed

## HOUSE WINES

Domino Chardonnay	6.00	20.00/bottle
Domino Merlot	6.00	20.00/bottle
Domino Cabernet	6.00	20.00/bottle

## WHITE WINES

Duck Pond Pinot Gris	7.50	28.00/bottle
Kenwood Chardonnay	7.50	28.00/bottle
Kendal Jackson Chardonnay	6.50	26.00/bottle
Beringer White Zinfandel	5.00	18.00/bottle

## RED WINES

Estancia Merlot	8.00	28.00/bottle
Chateau St. Michelle Merlot	8.00	28.00/bottle
Coppola Cabernet	5.50	30.00/bottle

## CHAMPAGNE

Korbel Brut Champagne	6.50	30.00/bottle
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## DOMESTIC BEERS

Budweiser, Bud Light, Coors Light, Michelob Ultra		3.00/bottle
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## IMPORTED BEERS

Corona, Heineken, Fat Tire, Stella Artois		
Mirror Pond Pale Ale, Sierra Nevada Pale Ale		4.00/bottle

## LIQUOR

Call Drinks		6.00
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## SOFT DRINKS

Coke, Diet Coke, Sprite, Diet Sprite		
Dr. Pepper, Diet Dr. Pepper, Bottled Water		1.50

Bartender Fee: 20.00 per hour, per bartender. One bartender required per 50 guests.

**Prices do not include 20% service charge or applicable sales tax.**

A surcharge for groups under 25 may apply, prices subject to change without notice.



# audio visual

price denotes per day charge unless otherwise listed

## PROJECTOR

LCD Projector 75.00  
2000 Lumens

## PROJECTION SCREENS

6' Insta-Theater 40.00  
8' Insta-Theater 50.00  
10' Tripod 60.00

## ELECTRONICS

House Sound Connection 30.00  
40" LCD Television 50.00

## AUDIO MIXERS

House Sound Patch 25.00  
4 Channel Microphone Mixer 20.00  
8-12 Channel Mixer 35.00  
16 Channel Mixer 65.00  
8 Channel Auto Mixer 200.00

## MICROPHONES

Podium Microphone 15.00  
Microphone with Stand 15.00  
Wireless Microphone 60.00  
Handheld or Lapel

## COMPUTERS

Laptop 75.00  
Wireless Slide Advancer 20.00

## CONFERENCE ACCESSORIES

Flip Charts 30.00  
w/ Paper Pad & Markers  
Additional Flip chart Pads 10.00/each  
White Boards 15.00  
w/ Dry Erase Markers  
Easels 5.00  
Laser Pointers 10.00  
Conference Speaker Phone 50.00

## MISCELLANEOUS EQUIPMENT

Podium Complimentary  
Small Audio Visual Table 10.00

## TECH LABOR CHARGES

General Labor 40.00/hour  
Monday-Friday 8am-5pm  
General Labor 60.00/hour  
Before 8am & After 5pm  
General Labor Holiday's 80.00/hour

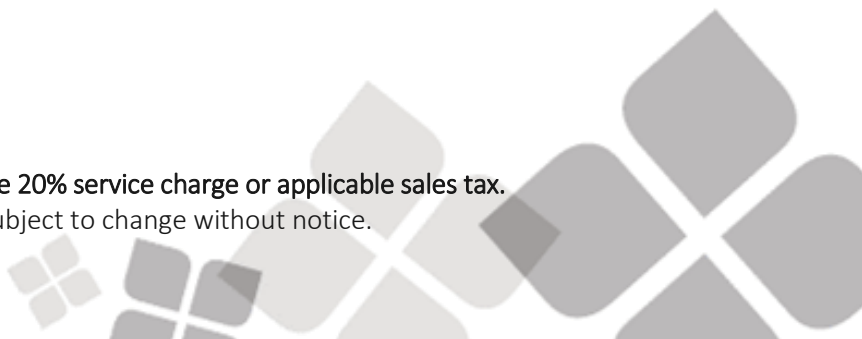
## DANCE FLOORS

12' X 12' Dance Floor 350.00  
12' X 16' Dance Floor 450.00

Other audio visual equipment may be available upon request.

Final audio visual requests are required 48 hours in advance of your event.

Prices do not include 20% service charge or applicable sales tax.  
Prices subject to change without notice.



# meeting + event space capacity

	Sq. Ft.	Room Size	Classroom	Theater	Banquet	Conference	U-Shape	Hollow Square
Eagle River A & B	2000	54X37	90	130-158	90-100	30	40	50
Eagle River A	1000	36X28	40	65	50	16	24	25
Eagle River B	1000	36X28	40	65	50	16	24	25
River's Edge	1000	36X28	40	65	50	16	24	25
Executive Board Room	354	23X15				12		

Our event rooms are located on the riverside of the hotel with views of the Boise River and access to an outside boardwalk. Rental fees for event space include house tables, chairs, linens, place settings, set up, take down, event staff and complimentary WiFi.

Our friendly staff is here to serve you with true Idaho Hospitality specific for your events needs. Full in-house catering, customized menus, audio visual equipment rentals and complimentary WiFi available for all meetings and events.

