



WELCOME

The Grove Hotel and the Qwest Arena are dedicated to ensuring that you and your guests have an astonishing time, while enjoying the Idaho Steelheads from a luxury suite.

DEVELOPING MENUS

*Our pre-order menu has been designed to enhance your event experience. Suite Relations Manager, Mike Vellotti, along with Executive Chef Chris Hain, will be happy to consult with you on custom menus to fit any theme or occasion. Please contact Mike at 424-2200 ext. 2310 or via email at mvellotti@qwestarenaidaho.com to place an order. **All pre-orders must be received by 1 p.m., two days prior to the event.** A limited night-of-event menu will be available during events as well.*

PAYMENT

Arrangements for payment must be made and approved in advance of the event. Credit card information is required on all pre-order forms before they can be processed. Payment is required by the conclusion of the event. The Grove Hotel accepts Visa, MasterCard, American Express, Discover, Business Checks and Cash.

MISCELLANEOUS

*In order to ensure food safety and necessary alcohol regulation adherence, all food and beverage items served in the suites must be supplied, prepared and served by the Grove Hotel. **No outside food or beverages are permitted in the Grove Hotel Suites or the Qwest Arena.** Please make sure that your guests are aware of this policy prior to the event. All food and beverages must be consumed in the suites and items will not be allowed off premise.*

All Pre-Ordered food and beverage is delivered to the suites between 6:30pm-7pm on event nights.



PRICES DO NOT INCLUDE
6% SALES TAX



Appetizer Selection

Jack Daniel's BBQ Meatballs
Oven Roasted with House Jack Daniel's
BBQ Sauce
\$25.00 per 40 pieces

Cajun Hot Chicken Wings
Jumbo Chicken Wings with Spicy
Louisiana Hot Sauce and Ranch \$25.00
\$25.00 per 20 pieces

Coconut Fried Shrimp
Jumbo Shrimp, Coconut Battered and Fried Golden Brown. Served With Thai Sweet
& Spicy Chile Dip
\$35.00 per 30 pieces

Southwestern Tri Color Tortilla Nachos
Aged Cheddar, Zesty Guacamole, Chipotle Black Beans, Tomatoes,
Salsa Fresca, Scallions, Fire Roasted Green Chiles, and Fresh Corn Tortilla Chips
\$20.00 to serve 10

Jack Daniels's BBQ Baby Back Ribs
Baby Back Pork Ribs, Slow Roasted in House Jack Daniel's BBQ Sauce.
\$40.00 per 20 pieces

Mini Beef Chimichangas
Flour Tortillas filled with Seasoned Beef and Pinto Beans. Served with Nacho Cheese
and Salsa
\$20.00 per 20 pieces

Vegetable Spring Rolls
Garden Fresh Vegetables Wrapped in Crispy Won Ton Skins.
Served with Chinese Mustard and Soy Sauce
\$30.00 per 20 pieces

Artichoke & Spinach Dip
Creamy Artichoke Dip with Spinach and Parmesan in a Crispy Artisan Bread Bowl.
Served with Fresh Sliced Sourdough Baguette
\$25.00 to serve 12

Kettle Potato Chips and Dips
Potato Chips with Onion and Ranch Dips
\$16.00 to serve 12

Fresh Tortilla Chips and Salsa
Fresh Tri-Color Tortilla Chips and Salsa Fresca
\$18 to serve 12

Spicy Snack Mix
\$14 to serve 12

Flavored Popcorn
Butter, Caramel, or Cheddar
\$12 to serve 12



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Platters

Gourmet Vegetable Crudités

*Assortment of Garden Vegetables. Served with Garlic Ranch Dip
\$35 to serve 12*

Seasonal Fruit & Berry Display

*Ornate Display of Fresh Sliced Fruits and Berries
\$45 to serve 12*

Fine Imported and Domestic Cheese Selection

*Artisan Cheeses, Fresh Berries, Grapes, Assorted Crackers and Slice Sourdough
Baguette
\$55 to serve 12*

Smoked Wild Salmon Lox & Bagels

*Cold Smoked Wild Salmon with Capers, Fine Red Onion, Fresh Lemon, Dill
Cream Cheese, Sourdough Baguette and Mini Bagels
\$45 to serve 12*

Italian Meat & Cheese Antipasto

*Sliced Artisan Meats and Cheeses, Assorted Olives, Marinated Artichokes, Chile
Peppers, Cornichons and Sliced Sourdough Baguette
\$55 to serve 12*

Jumbo Shrimp Cocktail

*Served with Absolute Peppar Vodka Cocktail Sauce, Fresh Lemon and Tabasco
\$40 per 20 pieces*

Roasted Tenderloin of Beef

*Slow Roasted and Thin Sliced Choice Tenderloin of Beef
Served with Horseradish Sauce, Mayonnaise, Dijon and Ciabatta Cocktail Rolls
\$90 to serve 12*

Hickory Smoked Breast of Turkey

*Slow Roasted and Thin Sliced Breast of Turkey
Served with mustard, cranberry sauce and Ciabatta Cocktail Rolls
\$60 to serve 12*

Maple Glazed Virginia Ham

*Slow Baked in Natural Juices and Served with Honey Dijon, Mayonnaise, and
Ciabatta Cocktail Rolls
\$60 to serve 12*



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Salads

Romaine Caesar Salad

Hearts of Romaine, Fresh Parmesan, Croutons and Caesar Dressing
(6 Minimum)
\$2 per person

Organic Field of Greens

Baby Lettuces, Grape Tomatoes, Hot House Cucumbers
with Balsamic, Ranch, or Blue Cheese
(6 Minimum)
\$2 per person

Perfect Red Potato Salad

Red Potato Salad Fully Loaded with Bacon, Green Onions, Cheddar and Sour
Cream
(6 Minimum)
\$3 per person

Garden Pesto Pasta Salad

Fresh Basil Pesto, Fire Roasted Red Peppers, Grilled Asparagus and Maui Onion
(6 Minimum)
\$3 per person

Sandwiches

Jumbo All Beef Hot Dog

Charbroiled All Beef Hot Dog with Ketchup, Mustard, Relish, Sauerkraut and
Fresh Stadium Rolls. Served with Kettle Potato Chips
(6 minimum)
\$8 per person

The Grove Cheeseburger

Half Pound Charbroiled Burger with Lettuce, Tomatoes, Onions and Pickles
Cornmeal Kaiser Rolls, Assorted Cheese. Served with Kettle Potato Chips
(6 minimum)
\$8 per person

Grilled Chicken Breast Sandwich

Grilled Chicken Breast Served with Lettuce, Tomatoes, Onions and Pickles,
Cornmeal Kaiser Rolls, Assorted Cheeses and Kettle Potato Chips
(6 minimum)
\$8 per person

Basque Style Chorizo Sausage

Grilled Chorizo Sausage with Ketchup, Mustard, Relish, Sauerkraut and Fresh
Stadium Rolls. Served with Kettle Potato Chips
(6 minimum)
\$7 per person



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Smoked BBQ Pulled Pork Kaiser

*Slow Braised Kalua Style Pulled Pork with House BBQ Sauce, Lettuce, Tomatoes, Onions and Pickles, Cornmeal Kaiser Rolls, Assorted Cheeses and Kettle Potato Chips
(6 minimum)
\$7 per person*

Assorted Gourmet Sandwich Wraps

*Variety of Fine Meats and Garden Fresh Vegetables with an Assortment of Gourmet Sauces and Fresh Tomato Basil Wraps
Served with Kettle Potato Chips
\$30 Serves 6 or \$50 Serves 12*

Deli Meat and Cheese Display

*Smoked Turkey, Maple Cured Ham, and Roast Beef with Lettuce, Pickle, Sweet Onion, Tomato and Assorted Sauces and Cheeses Served with Rustic Cocktail Rolls and Kettle Potato Chips
(6 minimum)
\$7.00 per person*

Entrees

Grilled Steak and Chicken Breast Fajitas

*Served with Shredded Lettuce, Diced Tomatoes, Aged Cheddar Cheese, Sour Cream, Salsa Fresca, Lime-Chipotle Black Beans and Flour Tortillas
(12 minimum)
\$9 per person*

BBQ Baby Back Ribs & Biscuits

*Served with Ranch Baked Beans, and Fresh Biscuits
(12 minimum)
\$8 per person*

Italian Sausage Lasagna

*Fresh Ricotta, Mozzarella, Spinach, House Marinara, with Garlic Breadsticks
(12 minimum)
\$8 per person*

Papa Murphy's Pizza - Large

*Any variety available, as well as signature styles such as "Cowboy" and "Chicken Garlic" available upon request
\$17.00 (Pepperoni or Cheese) to serve 3-4
\$19.00 (Multiple Topping) to serve 3-4*



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Desserts and Sweets

<i>New York Style Cheesecake</i>	<i>\$5 each</i>
<i>Triple Chocolate Fudge Cake</i>	<i>\$5 each</i>
<i>Cookies, Brownies and Lemon Bars</i>	<i>\$2 each</i>
<i>Ben & Jerry's Ice Cream Bars</i>	<i>\$3 ea</i>

Liquor and Beer

<i>Domestic Beer</i> (Bud, Bud Light, Coors Original, Coors Light, Michelob Ultra)	<i>\$3.50 per bottle</i>
<i>Imports/Micros</i> (Corona, Heineken, Widmer Hefeweizen)	<i>\$4.50 per bottle</i>
<i>Wine Coolers</i> (Smirnoff Ice)	<i>\$3.50 per bottle</i>
<i>Domestic Keg Beer</i>	<i>\$290.00 per keg</i>
<i>Import Keg Beer</i>	<i>\$390.00 per keg</i>
<i>Micro Brew Keg Beer</i>	<i>Market Price</i>
<i>Domestic Pony Keg</i>	<i>\$150.00 per keg</i>

Wine and Champagne

<i>House Wine</i> Chardonnay, Merlot and Cabernet Sauvignon	<i>\$18.00 per bottle</i>
<i>Chardonnay</i> Ferrari-Carano-Alexander Valley	<i>\$50.00 per bottle</i>
La Crema-Sonoma Coast	<i>\$32.00 per bottle</i>
Trinchero, Family Selection-California	<i>\$22.00 per bottle</i>
<i>Other Whites</i> King Estate, Pinot Gris-Oregon	<i>\$26.00 per bottle</i>
Kenwood, Sauvignon Blanc-Sonoma Coast	<i>\$24.00 per bottle</i>
Beringer, White Zinfandel-California	<i>\$18.00 per bottle</i>
Ste. Chapelle, Johannisberg Riesling-Idaho	<i>\$16.00 per bottle</i>
Monmousseau, Brut Etoile-Franc	<i>\$20.00 per bottle</i>
<i>Cabernet Sauvignon</i> Jordan-Sonoma Coast	<i>\$75.00 per bottle</i>
Robert Mondavi Winery-Napa Valley	<i>\$45.00 per bottle</i>
Liberty School-California	<i>\$30.00 per bottle</i>



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Merlot

<i>Sterling Vineyards-Napa Valley</i>	<i>\$40.00 per bottle</i>
<i>Clos du Bois-Sonoma County</i>	<i>\$32.00 per bottle</i>
<i>Red Diamond-Washington</i>	<i>\$26.00 per bottle</i>

Other Reds

<i>Elk Cove Vineyards, Pinot Noir- Oregon</i>	<i>\$40.00</i>
<i>Ravenswood Zinfandel-Sonoma Coast</i>	<i>\$30.00</i>

Private Suite Bar and Bartender

If you are hosting a group of 30 or more in the entertainment suites, the Grove Hotel offers an in-suite bar option. All bars will be subject to a \$75.00 set up fee. Bar set-up includes call and premium liquor, house wines, domestic and import beers and an assortment of non-alcoholic beverages. The in-suite bar option must be reserved through the suites manager at least one week prior to your event date.

Soft Drinks

<i>Pepsi Products (cans)</i>	<i>\$1.75 each</i>
<i>Bottled Water</i>	<i>\$2.75 each</i>
<i>All-Natural Fruit Juices</i>	<i>\$2.25 each</i>

Each Grand Entertainment Suite will have a suite attendant to assist with food and beverage orders throughout the event and with your pre-order. Payment at the end of the night for pre-ordered and night of event charges will be processed through your suite server. For any food and beverage questions please contact the Suite Relations Manager.



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