



# 2017 HOLIDAY PARTIES

## at Quail Hollow

The **Quail Hollow Banquet Room** is a wonderful location to hold your next holiday party. Our space can accommodate up to 60 people for a sit down dinner or 80 people for cocktails and appetizers. The location offers spectacular views of the Boise foothills and Quail Hollow Golf Course.

*Book now!*  
*Reservations are filling up fast.*

### **Room Rental Fee:**

Monday through Wednesday - \$150

Thursday through Sunday - \$200

(A minimum of 25 guests is required for all parties.)

The professional banquet staff can work with you to customize your event. Please contact our event coordinator at 208-344-7807 or [QHGolfevent@cityofboise.org](mailto:QHGolfevent@cityofboise.org) for more information and to reserve your date.



(208) 344-7807  
4720 N. 36th St. | Boise, ID 83703  
[www.quailhollowboise.com](http://www.quailhollowboise.com)





## **Small Bite Platters** *(serves 25 guests)*

### **Spinach Artichoke Dip - \$45**

Homemade Spinach Artichoke dip served with Celery, Carrots and French Bread

### **Hummus and Pita - \$45**

Choice of Hummus (red pepper, poblano or garlic) served with Pita Bread

### **Teriyaki Meatballs - \$50**

### **Caprese Skewers - \$75**

Fresh Mozzarella, Basil, and Cherry Tomatoes drizzled with Balsamic Reduction

### **Cheese Board - \$90**

Variety of Cheeses served with Fruit and Crackers

### **Prawn Cocktail - \$95**

Prawn served with Horseradish Cocktail Sauce

## **Entrée Options** *(served buffet style)*

(Priced per person; choice of two side dishes plus choice of soup or salad.)

Side options include Rosemary Red Potatoes, Garlic Mashed Potatoes, Pecan Candied Sweet Potatoes, Grilled Seasonal Vegetables or Rice Pilaf

Salad or Soup options: House, Caesar or Wilted Spinach Salad;  
speak with event coordinator about soup options.

### **Apple Pork Loin - \$24**

Slow Roasted Pork Loin drizzled with Apple Brandy Sauce

### **Dijon Herb Chicken - \$24**

Grilled Chicken Breast drizzled with Spike, Thyme and Dijon Honey

### **House Smoked Brisket - \$24**

### **Shrimp Scampi - \$29**

Sautéed Shrimp, Heirloom Tomatoes, Shallots and Mushrooms tossed in Garlic White Wine Butter Sauce

### **Salmon - \$29**

Grilled Salmon topped with sliced Lemon, fresh Dill and Pink Himalayan Sea Salt

### **Prime Rib - \$29**

House Smoked Prime Rib with Horseradish Crème

**Desserts** – Speak with event coordinator about dessert options and pricing

**All beverages are priced separately. Full bar is available with cocktails, beer and wine.  
18% service fee will be added to final bill.**

