

2019 QUAIL HOLLOW

# Holiday Parties

The Quail Hollow Banquet Room is a wonderful location to hold your next holiday party, with spectacular views of the Boise foothills and Quail Hollow Golf Course.

**BOOK NOW!** Reservations are filling up fast!

LUNCHEON RENTAL FEES:

\$100 – Monday - Wednesday

\$150 – Thursday - Sunday

DINNER RENTAL FEES:

\$150 – Monday - Wednesday

\$250 – Thursday - Sunday

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

Accommodates up to sixty people for a sit down dinner or eighty people for cocktails and appetizers.

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



PARKS AND RECREATION

Quail Hollow GOLF COURSE



## 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**

**Shrimp Stuffed Mushrooms  
\$80**

**Cheese board \$90**  
Variety of cheeses served with  
fruit and crackers

**Prawn Cocktail \$95**  
Prawns served with  
horseradish cocktail sauce

## Luncheon Party Options

served buffet style, priced per person

Please discuss options and pricing with the event coordinator

## Dinner Party 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, grilled seasonal vegetables or rice pilaf). Soups and Salads - Salad options include House or Caesar, speak with event coordinator about soup options.

**Apple Pork Loin \$27**  
Slow roasted pork loin drizzled  
with apple brandy sauce

**Dijon Herb Chicken \$27**  
Grilled chicken breast drizzled with  
spike thyme and rosemary honey

**Beef Tips \$30**  
Sautéed beef tips with  
mushroom demi glaze

**Shrimp Scampi \$32**  
Sautéed shrimp, heirloom tomatoes,  
shallots, mushrooms tossed in  
garlic white wine butter sauce

**Salmon \$32**  
Grilled salmon topped with  
sliced lemon, fresh dill and  
pink Himalayan sea salt

**Halibut \$32**  
Chardonnay baked halibut with  
bay shrimp cream sauce

**Prime Rib \$32**  
House smoked prime rib with  
horseradish crème

**Rack of Lamb \$35**  
Dijon-herb crusted lamb  
served with mint jelly

## Dessert

priced per serving

**Bread Pudding, Cheesecake, Chocolate Cake \$6**

*All beverages are priced separately, full bar is available  
with cocktails, beer and wine.*

*18% service fee will be added to final bill.*