

Best Western University Inn

Catering Menu & General Information



**BEST WESTERN UNIVERSITY INN
1516 PULLMAN ROAD ~ MOSCOW, IDAHO 83843**

**PHONE ~ 208-882-0550
TOLL-FREE ~ 800-715-5818
FAX ~ 208-883-3056**



Best Western University Inn

The University Inn has several conference rooms available for meetings and banquets. Our catering staff will help you arrange the room set-up that best fits the needs of your group. The hotel reserves the right to alter room assignments if necessary. Room rental fees are based on food and beverage revenue and meeting space requirements.

DEPOSITS:

Please contact the Catering Office for details.

GUARANTEE:

An attendance guarantee is required at least three (3) business days prior to your event. This number is considered your final guarantee. Your estimated attendance will be assumed to be your final guarantee if we are unable to contact you and we will charge accordingly. We will automatically prepare for 5% over the guarantee on most items.

CANCELLATION:

We ask that cancellation of food service functions be made at least two weeks prior to the scheduled date. Cancellations received after that time will be subject to a set-up fee.

SERVICE CHARGE AND SALES TAX:

All rented items, food and beverage prices are subject to a 19% service charge and 6% sales tax will be added where applicable. Please note: sales tax is applied to the subtotal including the service charge as required by Idaho State law.

DECORATIONS:

All decorations must be approved by the Catering Office. Prior approval from the Catering Office is needed prior to affixing anything to the walls, floors, or ceilings of the rooms with nails, staples, tape or any other substance.

SPECIAL CONDITIONS:

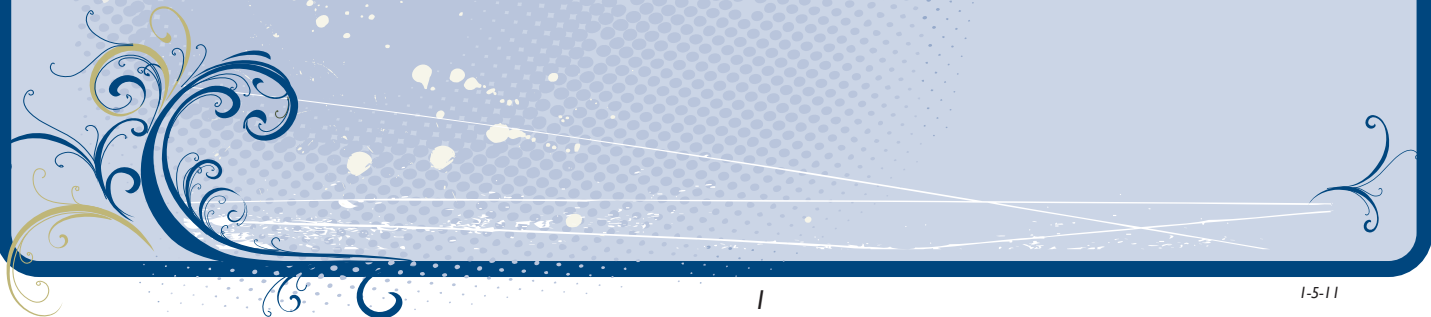
All food and beverage must be purchased through the University Inn. Hotel policy will not permit food or beverage to be brought into the conference center. Due to food licensing law restrictions, no food may be removed from the conference center.

WINE AND DRINKS:

We will arrange either a hosted or no host bar for your event. Hospitality rooms and portable bar set-ups can be arranged with the Catering Office. Please note: Idaho State law requires all persons purchasing and/or consuming alcoholic beverages be a minimum of 21 years of age and have valid identification present.

SECURITY:

The University Inn does not assume responsibility for the damage or loss of any merchandise or articles left in the room prior to or following a function.



BREAKFAST

PLATED ENTRÉES

Entrées are served with coffee or tea
and require a 100% guarantee

SPRING VALLEY BREAKFAST

Two scrambled eggs, two strips of hardwood
smoked bacon or sausage links, sliced red potatoes
grilled with onions and peppers
\$10.25

CAMAS PRAIRIE BREAKFAST

Hardwood smoked bacon, ham, sausage, scrambled
eggs and grilled red potatoes with onions and peppers
\$10.95

BREAKFAST WRAP

Three scrambled eggs, bacon, green onions,
salsa and cheddar cheese all rolled in a flour tortilla.
Served with fresh fruit.
\$10.95

HEALTHY CHOICE

Fresh seasonal fruit, individual Yoplait yogurt
and a large muffin.
\$9.50

CREPE DELIGHT

A warm apple crepe topped with vanilla sauce
and served with fluffy scrambled eggs, bacon and fresh fruit.
\$10.50

ADDITIONS

Add either of the below to any entrée or
buffet for the listed additional cost per person.

SMOOTHIE BAR: Fresh bananas, strawberries, milk and
vanilla yogurt all blended to perfection
\$2.95

CEREAL BAR: Hot and cold cereals,
raisins, brown sugar and milk
\$2.95

*PLEASE NOTE: All prices subject to change without notice. All prices are subject to 19% service charge
and 6% Idaho State sales tax. Room rental fees are based on food and beverage charges and meeting space requirements.*

BREAKFAST

BUFFETS

Buffets are served with coffee or tea
and require a 100% guarantee

PALOUSE BAKER BASKET

(Groups of 15 or more.)
Assorted breakfast breads,
hot oatmeal with cinnamon and raisins
individual assorted yogurts.
Seasonal fruit display and orange juice.
\$9.95

SUNRISE BUFFET

(Groups of 35 or more)
Scrambled eggs, hardwood smoked
bacon, link sausages and cinnamon
French toast. Served with our fresh fruit
display and orange juice
\$13.95

UNIVERSITY INN BUFFET

(Groups of 35 or more)
Assorted Danish and muffins, grilled red potatoes with
onions and peppers, fresh fruit display, and orange juice.
Omelettes made to order from our assortment of black olives,
mushrooms, diced ham, tomatoes, green onions and cheddar cheese
\$17.50



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and 6% Idaho State sales tax. Room rental fees are based on food and beverage charges and meeting space requirements.*

CHAMPAGNE SUNDAY BRUNCH

Available every Sunday

9:00 am to 2:00 pm

(Groups of 20 or more)

- Made to order Omelettes
- Made to order Crêpes
- Carved Roast Beef
- Carved Ham and Turkey
- Bacon
- Assorted Sausages
- Breakfast Potatoes
- French Toast
- Blintzes
- St. Louis BBQ Ribs
- Brown Rice Pilaf
- Steamed Vegetables
- Mixed Green Salad with assorted Dressings
- Assortment of Salads
- Assortment of Desserts
- Coffee and Tea
- Assortment of Juices
- Champagne and Mimosas

\$17.95 per person



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LUNCH

SANDWICHES

Entrées are served with coffee or tea and a touch of sweetness.
If two entrées are chosen, the higher priced item
will be charged per person. Entrées require a 100% guarantee.

BEEF CIABATTA SANDWICH

Sliced roast beef piled high with roasted peppers, shaved red onion and crisp romaine lettuce. Drizzled with olive oil and aged Balsamic vinaigrette. Served with crisp green salad.

\$11.95

MOROCCAN CHICKEN WRAP

Mediterranean spiced breast of chicken, tomato, sliced black olives, sweet peppers and onion. Served in a tomato tortilla wrap with pasta salad or crisp green salad.

\$12.50

ROAST TURKEY SUBMARINE SANDWICH

Slow roasted turkey layered with Swiss cheese, tomato and lettuce on a Ciabatta roll with roasted garlic mayonnaise.

Served with potato salad or crisp green salad

\$11.95

GRILLED PORTOBELLO SANDWICH

Grilled Portobello mushroom layered with sautéed baby spinach, roasted red pepper and goat cheese. Drizzled with olive oil and Balsamic syrup and served on a bagel with fresh fruit.

\$12.95



Lunch entrees can be made available for dinner for an additional \$3.00 per person.

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LUNCH

SALADS

Entrées are served with coffee or tea and a touch of sweetness.
If two entrées are chosen, the higher priced item
will be charged per person. Entrées require a 100% guarantee.

SPRING CHICKEN SALAD

Spring mixed greens, Granny Smith apples,
Gorgonzola cheese, dried cranberries and walnuts.
Topped with charbroiled breast of chicken
and finished with our citrus shallot dressing.
\$13.50

CAESAR SALAD

Chopped romaine lettuce tossed with seasoned croutons,
shredded Parmesan cheese and our classic Caesar dressing
\$10.50
Topped with grilled breast of chicken \$14.50
Topped with chilled, hot smoked salmon \$14.95

GRILLED VEGETABLE SALAD

Zucchini, yellow squash, egg plant, red bell pepper and roasted garlic.
Served atop spring greens with our lemon vinaigrette
\$13.50

ASIAN CHICKEN NOODLE SALAD

Diced breast of chicken, Napa cabbage,
shredded carrots, green onions and red bell peppers.
Tossed with noodles and our Miso vinaigrette.
\$14.50



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LUNCH

HOT ENTRÉES

All entrées are served with freshly baked rolls, butter, coffee or tea and a touch of sweetness. If two entrées are chosen, the higher priced item will be charged per plate. All entrées require a 100% guarantee.

SALMON WELLINGTON

Fillet of salmon topped with our fresh spinach pesto and wrapped in puff pastry. Served with fresh seasonal vegetables and lemon cream sauce
\$15.95

PORTOBELLO NAPOLEON

Grilled Portobello mushroom layered with sautéed baby spinach, roasted red pepper and goat cheese. Drizzled with olive oil and Balsamic syrup
\$12.95

BEEF STROGANOFF

Served atop egg noodles with seasonal vegetables.
\$13.95

LEMON CHICKEN

Our boneless skinless breast of chicken encrusted with corn flakes, pan fried and finished with a lemon caper sauce..
\$13.95

Lunch entrees can be made available for dinner for an additional \$3.00 per person.

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LUNCH

HOT ENTRÉES

All entrées are served with freshly baked rolls, butter, coffee or tea and a touch of sweetness. If two entrées are chosen, the higher priced item will be charged per plate. All entrées require a 100% guarantee.

PALOUSE CHILI

Local lentils simmered in a zesty broth with carrots, onions, garlic and tomatoes. Your choice of beef or roasted vegetable. Served with sliced French bread
\$11.50

HOME-MADE MEATLOAF

Served with mashed potatoes
and fresh vegetables
\$13.95

PARMESAN CRUSTED CHICKEN

A boneless, skinless breast of chicken encrusted with grated Parmesan cheese. Served atop an artichoke and mushroom sauce with seasonal fresh vegetables and Yukon Gold mashed potatoes
\$13.95

MANICOTTI

Fresh baked manicotti stuffed with mushrooms, spinach and Provolone cheese. Served with garlic bread and a mixed green salad. (Hearty meat option available upon request)
\$13.95



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LUNCH

BUFFETS

All buffets are served with coffee or tea and a touch of sweetness.
Buffets require a 100% guarantee and a 35 person minimum.

SOUP & SALAD BAR

Asian chicken noodle salad with Miso Vinaigrette,
Yukon Gold potato salad with green onion, bacon and
hard boiled eggs. Market greens with assorted toppings and
dressings. Choice of one soup: Minestrone, Garden Vegetable, or
Tomato and Roasted Red Pepper. Served with freshly baked rolls and butter
\$13.50

DELI SUPREME

Mediterranean pasta salad. market greens salad with
assorted vinaigrettes and dressings. All accompanied with a Deli bar
which has sliced roast beef, ham, turkey, sliced Tillamook cheddar, Smoked Gouda,
and Swiss cheeses, lettuce, tomato and pickles.
Mayonnaise, Tarragon honey mustard, and BBQ sauce on the side.
Served with Artisan rolls.
\$14.95

FAJITA BAR

Your choice of beef or chicken fajita meat, grilled onions and peppers,
flour tortillas, refried beans, pinto beans, shredded cheddar cheese, shredded lettuce,
diced tomatoes, green onion, sliced black olives, tortilla chips, salsa and sour cream,
Accompanied with a mixed green salad and assorted dressings.
\$14.95

LASAGNA BAR

Hearty meat or vegetable lasagna, accompanied
by a mixed green salad, assortment of dressings,
fruit salad, and a relish tray.
Served with fresh baked garlic bread.
\$14.50



*Lunch buffets can be made available for dinner for an
additional \$5.00 per person which would include dessert.*

LUNCH

BUFFETS - CONTINUED

All buffets are served with coffee or tea and a touch of sweetness.
Buffets require a 100% guarantee and a 35 person minimum.

BAKED POTATO BAR

Large Idaho baked potatoes with butter, sour cream, shredded cheddar cheese, green onions, bacon crumbles and chili. Accompanied by a mixed green salad with an assortment of dressings and freshly baked rolls and butter
\$12.95

OLD FASHION POT ROAST BUFFET

Tender beef slow-roasted for full flavor. Served with baby carrots and red potatoes all in a rich brown gravy. Accompanied by mixed green salad, relish tray, and fresh baked rolls and butter
\$14.50

STIR FRY

Spicy chicken with peanuts, Asian chicken salad, potstickers, sticky white rice, mixed green salad and assorted dressings. Served with fresh baked rolls and butter.
\$16.95

ITALIAN BUFFET

Boneless, skinless breast of chicken encrusted with Parmesan cheese, served with penne pasta Marinara and Alfredo sauces. Served with mixed green salad, seasonal vegetables and garlic bread.
\$15.95

Lunch buffets can be made available for dinner for an additional \$5.00 per person which would include dessert.





LUNCHES ON THE GO...

BOXED LUNCHES

All boxed lunches include whole fresh fruit, chips, cookie, bottled water and condiments. Lunches require a 100% guarantee.

BEEF CIABATTA SANDWICH

Sliced roast beef piled high with roasted peppers, shaved red onion and crisp romaine lettuce

\$11.95

ROAST TURKEY SUBMARINE SANDWICH

Slow roasted turkey layered with Swiss cheese, tomato and lettuce on a Ciabatta roll.

\$11.95

MOROCCAN CHICKEN WRAP

Mediterranean spiced breast of chicken, tomato, sliced black olives, sweet peppers and onion.

Served in a tomato tortilla wrap

\$12.50

GRILLED PORTOBELLO SANDWICH

Grilled Portobello mushroom layered with sautéed baby spinach, roasted red pepper and goat cheese.

Served on a fresh baked bagel

\$12.95



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DINNER

*All entrées are served with your choice of salad and dressing,
seasonal vegetables, Chef's choice of starch,
fresh baked Artisan rolls and butter, coffee or tea and Dessert.
Entrées require a 100% guarantee.*

If two entrées are chosen, the higher priced item will be charged per plate.

CHICKEN AND PORK

BLACK AND GOLD CHICKEN

Breast of chicken filled with roasted shallots and garlic.
Finished with a lemon pan jus
\$19.95

STUFFED CHICKEN

Breast of chicken filled with a medley of mushrooms
and pancetta and finished with a chive cream sauce
\$20.95

STUFFED PORK CHOPS

A marinated chop filled with dried apricots,
cranberries, onion, celery and bread crumbs
\$19.95

TENDERLOIN OF PORK

Oven roasted pork loin finished with a pearl onion,
carrot and button mushroom glaze
\$20.95



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DINNER

All entrées are served with your choice of salad and dressing, seasonal vegetables, Chef's choice of starch, fresh baked Artisan rolls and butter, coffee or tea and Dessert.

Entrées require a 100% guarantee.

If two entrées are chosen, the higher priced item will be charged per plate.

BEEF

SAKÉ BRAISED BEEF SHORT RIBS

Served atop griddled sweet potato cakes
with Asian vegetables

(No starch served with this entree.)

\$20.95

ROAST SIRLOIN

Tender Roast Sirloin of beef sliced and served with
your choice of a fresh mushroom and sage demi-glaze
or a tomato, onion and white wine demi-glaze

\$22.50

PRIME RIB

Slow roasted Prime Rib served with our
Burgundy au jus and horseradish sauce

\$25.50

SEAFOOD

SALMON WELLINGTON

Fillet of salmon topped with our fresh spinach pesto,
wrapped in a puff pastry and finished with a light lemon cream sauce

(No starch served with this entrée.)

\$20.95

HALIBUT OSCAR

Pan-seared halibut topped with asparagus,
crab meat, and Béarnaise sauce

\$26.50

SHRIMP PENNE PASTA

Tender shrimp served piccata style with
white wine, capers, parsley and butter

\$19.95

HOT SMOKED SALMON

Alder wood smoked salmon, served with a sushi rice cake,
Hollandaise sauce and fresh vegetables.

\$21.95

DINNER

All entrées are served with your choice of salad and dressing, seasonal vegetables, Chef's choice of starch, fresh baked Artisan rolls and butter, coffee or tea and Dessert.

Entrées require a 100% guarantee.

If two entrées are chosen, the higher priced item will be charged per plate.

PLATED VEGETARIAN ENTRÉES

PASTA PRIMAVERA

Sautéed steamed vegetables tossed with fettuccine and our creamy Alfredo sauce, topped with Parmesan cheese

\$18.95

PORTOBELLO NAPOLEON

Portobello Mushrooms stacked with wilted spinach, roasted bell peppers and rich goat cheese

\$22.50

HOT GRILLED VEGETABLES

Zucchini, yellow squash, tomatoes and roasted garlic all grilled to perfection. Served atop rice and beans

\$18.95

TORTELLINI MARINARA

Tri color Tortellini served with vegetables and basil Marinara sauce

\$18.95

ZUCCHINI NAPOLEON

Zucchini stacked with wilted spinach, roasted bell peppers and rich goat cheese

\$22.50



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DINNER

BUFFET ENTRÉES

*Buffet is served with freshly baked Artisan rolls, butter and coffee, or tea. Buffet requires a 100% guarantee.
(Groups of 35 or more)*

THE PALOUSE

Your choice of two of the following entrées:

- Sirloin Roast with Hunters' sauce with personal carver
 - Grilled breast of chicken
 - Parmesan seared West Coast snapper
 - Mushroom ravioli in a vegetable broth

Accompanied by spring greens salad, fresh fruit display, Idaho red potato salad, your choice of rice or mashed potatoes and seasonal vegetables.

All topped off with the Northwest fruit crisp dessert
\$26.50

THE CLEARWATER

Your choice of two of the following entrées:

- Carved prime rib of beef with personal carver
 - Salmon Wellington with personal carver
- Breast of chicken stuffed with roasted garlic purée
 - Portobello Mushroom Napoleon

Accompanied by spring greens salad, Mediterranean pasta salad, lentil salad, your choice of wild rice pilaf or au gratin potatoes and seasonal vegetables.

Finalized with our chocolate mousse, chocolate layer cake and carrot cake
\$29.95

PACIFIC NORTHWEST

Your choice of two of the following entrées:

- Filet of Beef Wellington with personal carver
 - Hot smoked salmon sides
 - Portobello Mushroom Napoleon

Accompanied by spring greens salad, Asian noodle salad, chilled, grilled marinated vegetables, truffle risotto cakes, twice baked Idaho potatoes, seasonal vegetables, and olive oil and Balsamic vinegar dipping sauce for the freshly baked Artisan rolls.

Sweetened with an assortment of pies and cakes.
\$38.50

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DINNER BUFFETS - continued

THE FAR EAST BUFFET

Your choice of two of the following entrées:

- Coconut seared West Coast snapper
- Asian Chicken or Beef Stir Fry with personal chef
- Hum Boah - barbecue chicken in steamed pastry

Accompanied by steamed rice, potstickers,
Asian slaw, peanut noodle salad,
shredded carrot salad, spring greens salad.

Finalized with our Coconut Cream Mousse,
Almond Cookies and Fortune Cookies.

All served with chop sticks!

\$29.50

BBQ BUFFET ENTRÉES

*Buffets include mixed green salad, assorted dressings,
Idaho potato salad, baked beans, corn,
Northwest fruit crisp and coffee or tea.*

Buffet requires a 100% guarantee. 35 person minimum.

WESTERN BURGER & VANDAL DOGS

Third of a pound beef burgers and Vandal Hot Dogs,
all grilled on our BBQ in the courtyard.

Served with ketchup, mustard, mayonnaise,
sliced pickles, onions, lettuce and buns.

\$17.50

CHICKEN & BEEF KABOBS

Selection of breasts, thighs and legs grilled to perfection
with Sirloin Kabobs, which includes cherry tomatoes, onions,
and bell peppers. All grilled on our BBQ in the courtyard.

Served with BBQ and steak sauces.

\$22.95

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APPETIZER TRAYS

GARDEN VEGETABLE PLATTER

(serves 40)

The freshest vegetables of the season served with ranch dressing and Balsamic Vinaigrette

\$78.50

SEASONAL FRUIT DISPLAY

(serves 40)

A selection of our freshest seasonal fruit served with our honey poppyseed yogurt dipping sauce

\$79.50

CHIP AND DIP TRAY

(serves 35)

Assorted potato chips with assorted dips

\$47.50

SOUTH OF THE BORDER CHIP TRAY

(serves 35)

Tortilla chips with Texas-style salsa

\$47.50

DOMESTIC AND IMPORTED ARTISAN CHEESE TRAY

(serves 35)

A selection of local and imported cheeses served with fruit and sliced baguette bread

\$99.50

DOMESTIC CHEESE TRAY

(serves 35)

Cheddar, Swiss and Smoked Gouda cheese served with an assortment of crackers

\$75.50

HOT SPINACH DIP

(serves 40)

Fresh spinach, cream cheese, and Swiss cheese served warm with sliced baguette bread

\$85.75

HOT ARTICHOKE AND CRAB DIP

(serves 40)

Hearts of Artichoke, Northwest crab and cream cheese served warm with sliced baguette bread

\$145.00



APPETIZER TRAYS - continued



SEVEN LAYER DIP

(serves 40)

Refried beans, sliced black olives, diced tomatoes, cheddar cheese, green onions, sour cream and salsa.

Served with tortilla chips

\$46.95

DELI MEAT & CHEESE PLATTER

(serves 40)

Sliced breast of turkey, roast beef and honey ham

Accompanied by sliced cheddar and Swiss cheeses and dollar rolls, Mayonnaise,

BBQ sauce and Tarragon honey mustard

served on the side

\$124.75

MEDITERRANEAN VEGETABLE PLATTER

(serves 40)

Our selection of grilled vegetables marinated in olive oil, herbs de Provence and garlic. Served cold with a roasted red pepper dipping sauce

\$89.50

SEAFOOD BAR

(per person)

Lox style salmon, oysters on the half shell, grilled chilled prawns, bay shrimp, chukka salad and smoked mussels. All served on shaved ice with cocktail sauce and lemon

\$19.50

HOT SMOKED SALMON

(serves 25)

Our in-house hot smoked salmon served warm, right out of the smoker with a crisp Braeburn apple salsa

\$125.50

COLD SMOKED SALMON

(serves 30)

Lox style salmon served with cream cheese, sieved egg, minced red onion, capers and baguette bread.

\$135.50

HORS D'OEUVRES

CHILLED

Minimum order of three dozen per selection. Prices are per dozen.

SMOKED CHICKEN FILO CUPS

Rich cream cheese, chives
and smoked chicken in a crisp Filo cup
\$18.00

DEVEILED EGGS

Traditional favorite of seasoned, filled half eggs
\$12.75

VIETNAMESE RICE PAPER WRAPS

Julienne of Asian vegetables stir fried
in a Miso vinaigrette wrapped in rice paper
\$15.50

SALAD SPOONS

Asian noodle salad topped with pan seared shrimp
or Mediterranean tuna salad served in a spoon.
\$15.50

SUSHI CRESCENT ROLLS

Sushi crescent rolls with hot smoked salmon
\$18.00

TORTILLA WRAP PINWHEELS

A variety of turkey and beef with cream cheese, spices and herbs,
rolled into flavored tortillas. Served in bite-size pieces
\$13.50

BEEF CROUSTADE

Sliced sirloin of beef served atop a baguette
slice with a blue cheese and rich cream cheese spread
\$15.50

CHOCOLATE DIPPED STRAWBERRIES

Fresh strawberries covered in chocolate ganache.
Available April through September
\$16.95

POKI CHIPS

Chopped yellow fin tuna seasoned with ginger, soy sauce and Wasabi.
Served atop Asian slaw on a won-ton chip
\$14.95

HORS D'OEUVRES

HOT

Minimum order of three dozen per selection. Prices are per dozen.

SWEDISH MEATBALLS

Tender meatballs in a sour cream, demi-glaze sauce
\$13.95

CHICKEN DRUMMETS

Crispy fried chicken drummets served with
sweet chili and teriyaki dipping sauces
\$14.75

SPANAKOPITA

Flaky Filo triangles filled with spinach and feta cheese
\$16.95

VEGETARIAN SPRING ROLLS

Variety of vegetables fried in a rice paper wrap.
Served with sweet chili dipping sauce
\$14.50

MINI QUICHE

Flavorful variety of bite size quiche
\$18.00

MUSHROOM ROCKEFELLER

Mushroom caps filled with Italian sausage, onions, spinach and fennel
(Vegetarian options also available.)
\$15.95

IDAHO POTATO SKINS

Baked to a golden crisp with cheddar cheese, bacon bits
and green onions. Served with sour cream and salsa
\$13.75

SALMON CAKES

Bite sized salmon cakes served with a chive lemon aioli
\$16.95

CHICKEN TENDERS

Golden fried chicken tenderloins served with
sweet and sour sauce and honey mustard
\$16.95

PORK POT STICKERS

Seasoned pork in a wonton wrapper with teriyaki sauce
\$15.50

CHEF STATIONS

All items served by a personal chef and require a 100% guarantee.

CARVING STATION

Each Board is accompanied by
Fresh Baked Artisan Rolls and Condiments

Roast Sirloin of Beef \$6.00 per person

Loin of Pork \$5.00 per person

Breast of Turkey \$4.50 per person

Baked Ham \$4.50 per person

CHEF STATIONS

Salmon Wellington \$95.50

Filet of Hot Smoked Salmon \$95.50

(above serves 25 people each)

Steamed Mussels and Clams \$4.50 per person

Caesar Salad \$3.25 per person

Asian Stir Fry \$3.95 per person

Pasta Station \$3.95 per person

*(Two Chef selected pastas with
Alfredo and Marinara Sauce)*

SEAFOOD BAR

Shucked oysters

Cold smoked salmon

Prawns

Seaweed Salad

Smoked Mussels

California Rolls

\$19.00 per person



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BREAK PACKAGES

All break menu choices require a 100% guaranteed.

SMOOTHIE BREAK

Fresh bananas, strawberries, milk and vanilla yogurt blended to perfection

\$4.95

COFFEE BREAK PLUS

Assorted cake donuts, Danish and gourmet flavored creamers, coffee, tea and juice

\$7.50

BREAKFAST BREADS & FRUIT

Assorted sweet breads with a fresh fruit tray, coffee, tea and juice

\$7.50

GARDEN VEGETABLE TRAY

An assortment of fresh vegetables with ranch dipping sauce and crisp bread sticks

\$7.50

SUNDAE BAR

Vanilla, chocolate, and strawberry ice cream served with an array of sweet sauces & toppings

\$7.50

SAMPLER

An assortment of our delicious chilled hors d'oeuvres including smoked chicken filo cups, tortilla wrap pinwheels, pork and seeds, and coffee, tea or soda

\$9.75



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REFRESHMENTS

HOT BEVERAGES

Coffee (Regular & Decaffeinated)	
~ Pot	\$11.50 (serves 6)
~ Air Pot	\$21.75 (serves 16)
~ Urn	\$77.75 (serves 60)
Tea	\$2.00 per bag
Hot chocolate	\$2.00 per packet
Spiced cider	\$16.50 per pitcher

COLD BEVERAGES

Juice	
~ 8 cup pitcher	\$13.75
~10 oz. bottle	\$3.25
Soda	
~ 8 cup pitcher	\$10.50
~ 12 oz. bottle	\$2.25
Bottled water	\$2.00 per bottle
Ice Tea	\$11.75 per pitcher
Fruit Punch	\$17.00 per pitcher
Lemonade	\$13.00 per pitcher
Milk	\$12.00 per pitcher

SNACKS

Danish ~ \$2.00 each	Chocolate Nut Brownies ~ \$18.50 per dozen
Bagels with Cream Cheese ~ \$2.25 each	Muffins ~ \$2.25 each
Cake Donuts ~ \$2.00 each	Caramel Nut Coffee Cake ~ \$14.75 per dozen
Breakfast Breads~ \$14.95 per dozen	Ice Cream Cups ~ \$1.50 each
Whole Fruit ~ \$1.75 each	Popcorn ~ \$17.00 per bowl
Yogurt ~ \$2.50 each	Bar Mix ~ \$22.00 per bowl
Assorted Cookies ~ \$19.75 per dozen	Pretzels ~ \$22.00 per bowl
Fancy Mixed Nuts ~ \$21.95 per pound	

PLEASE NOTE: All prices subject to change without notice. All prices are subject to 19% service charge and 6% Idaho State sales tax. Room rental fees are based on food and beverage charges and meeting space requirements.

COCKTAILS

PRIVATE NO HOST OR HOST BARS

\$50.00 minimum sales per hour
with a two-hour minimum.

Standard Brands
Premium Brands
Domestic Bottled Beer
Imported Bottled Beer

House Wines (By the Glass)
Cabernet, Merlot, Chardonnay
or White Zinfandel

House Champagne by the Bottle

Domestic Kegs of Beer
Import / Micro Brew Kegs
Dependent upon brand

The Punch Bowl
By the Gallon

Fruit Punch
Champagne Punch
Alcoholic Punch

Wines

An extensive list of domestic and imported wines
offered by the bottle is available upon request.



PLEASE NOTE: All prices subject to change without notice. All prices are subject to 19% service charge and 6% Idaho State sales tax. Room rental fees are based on food and beverage charges and meeting space requirements.

A SPECIAL TOUCH

CHOCOLATE FOUNTAIN

30 person minimum

Served with skewers of fresh strawberries,
Krispie squares, pound cake and marshmallows.

\$5.00 per person

ICICLE LIGHTS

Have your event be magical with icicle lights
hanging over the dance floor.

For the perimeter - \$80.00

To fill the entire space - \$150.00



PLEASE NOTE: All prices subject to change without notice. All prices are subject to 19% service charge and 6% Idaho State sales tax. Room rental fees are based on food and beverage charges and meeting space requirements.

CONVENTION CENTER CHARGES

AUDIO-VISUAL SERVICE:

Equipment charged per day

35 MM Slide Projector	\$ 38.00
Overhead Projector	\$ 38.00
LCD Projector	\$180.00
Laptop Computer	\$ 40.00
Flip Chart	\$ 38.00
Laser Pointer	\$ 38.00
Standard Microphone	No Charge
Wireless Microphone	\$ 65.00
27 Inch Television	\$ 38.00
with DVD or VCR Player	\$ 50.00
8 X 8 Screen	\$ 38.00
10 X12 Screen	\$ 48.00
Polycom Speaker Phone	\$ 65.00

Additional equipment available upon request. All audio-visual equipment must be reserved at least two weeks prior to the date of the function.

WIRELESS INTERNET SERVICE:

Complimentary wireless high-speed Internet service is available throughout our hotel and conference center. Please be aware that wireless network cards are required to access this service. For guests' convenience, wireless network cards are available for guests at the Front Desk. A \$100 deposit or credit card imprint is required for rental.

Hardwired Internet access ports are also available in seven of our convention center rooms (Idaho, Washington, Palouse, Empire, University, Silver and Gold).

Several guest rooms are equipped with hardwired ports as well.

TELEPHONE SERVICES:

A credit card is required for additional charges that may be incurred.

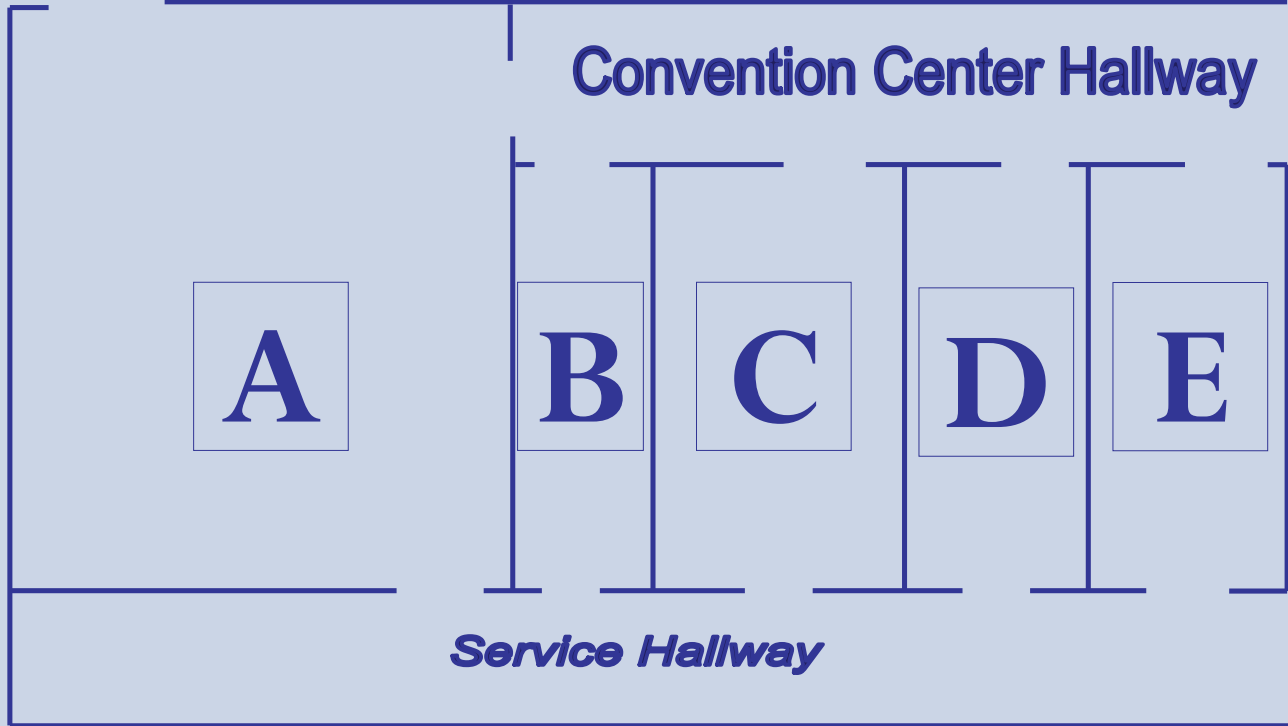
Basic set-up charge of \$30.00 (includes a phone).

Private Line \$150.00 installed. (Does not include long distance charges.)



DIAGRAMS

Convention Center

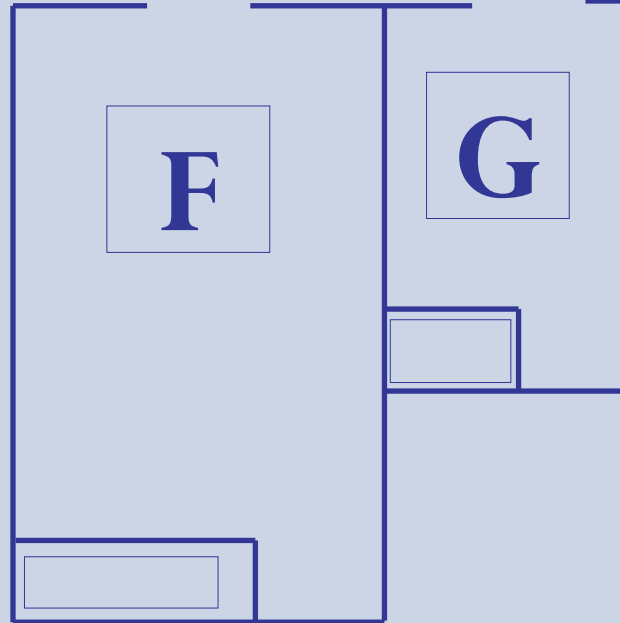


ROOM	DIMENSIONS	SQ. FT.	CLASSROOM	THEATRE (CHAIRS ONLY)	DINING (RND'S OF 8 / 10)
UNIVERSITY	(A) 54 X 54	2,916	120	300	184 / 230
EMPIRE	(B) 15 X 40	600	20	60	32 / 40
PALOUSE	(C) 30 X 40	1,200	50	110	88 / 110
WASHINGTON	(D) 20 X 40	800	30	70	56 / 70
IDAHO	(E) 20 X 40	800	30	70	56 / 70



DIAGRAMS

Silver & Gold



ROOM		DIMENSIONS	SQ. FT.	CLASSROOM	THEATRE (CHAIRS ONLY)	DINING (RND'S OF 8 / 10)
SILVER	(F)	35 X 67	2,345	90	200	144 / 180
GOLD	(G)	23 X 40	920	40	80	56 / 70



Additional Rooms

ROOM		DIMENSIONS	SQ. FT.	CLASSROOM	THEATRE (CHAIRS ONLY)	DINING (RND'S OF 8 / 10)
CENTENNIAL		30 X 32	960	25	40	60
APPALOOSA		12 X 21	252	--	--	20
LATAH		18 X 25	450	25	40	(CONFERENCE) 24 / 30
REGENTS		12 X 21	252	--	--	16 (CONFERENCE)

