



SPECIAL EVENT INFORMATION

BOISE

709 E Park Blvd - Boise, ID 83712
PH: 208.345.2929 - **FAX:** 208.345.1692
EMAIL: stonehousebanquets@theram.com

MERIDIAN

3272 E Pine - Meridian, ID 83642
PH: 208.888.0314 - **FAX:** 208.888.7726
EMAIL: kmartinez@theram.com

STONE HOUSE

665 Park Blvd - Boise, ID 83712
PH: 208.345.6790 - **FAX:** 208.345.1692
EMAIL: stonehousebanquets@theram.com
SEATING CAPACITY: Inside seats 120 - Outside seats 400

RAM[®]

Restaurant & Brewery

BUILD YOUR OWN BUFFET \$25

\$25 per person with a minimum of 25 guests in the party. Available for lunch and dinner
7 days a week. Price includes all non-alcoholic beverages.
Buffet is not unlimited. Portion sizes are determined by guest count.

SALADS

Choose One

Caesar Salad - Garden Salad - Coleslaw
Kale and Quinoa (\$1 per person extra)

ENTRÉES

Choose Two

SIGNATURE ENTRÉES

Chimichurri Chicken - Mac & Cheese with Roasted Vegetables
Blackened Haddock - Pork Carnitas with Fresh Baked Buns - Grilled BBQ Chicken
1/4 pound burgers with mayo, lettuce, tomato, onion, swiss & cheddar

PREMIUM ENTRÉES

Grilled Sirloin Steak (\$5 per person extra), Slow-Roasted Big Red Baby Back Ribs (\$6 per person extra),
Bacon-Wrapped Meatloaf (\$5 per person extra), Wild Alaska Salmon (\$5 per person extra)

Add an additional **SIGNATURE ENTRÉE** for \$5 per person extra or
a **PREMIUM ENTRÉE** for \$10 per person extra.

SIDES

Choose Two

Amber Ale Broccoli Gratinee - Cheddar Mashed Potatoes - Jalapeño Pepper Jack Corn Bread
Southwest Corn - Mac & Cheese - Blue Cheese Potatoes Au Gratin
Seasonal Rice - Fireside Beans - Fresh Cooked Chips - Seasonal Vegetables

DESSERTS

(\$3.29 per person extra)

Choose One

ICE CREAM CUPCAKES: Mint Chocolate Chip, Peanut Butter, Strawberry, Muddy
Vanilla Ice Cream Sundae

CARVING STATION

Baron of Beef, Prime Rib, Roasted Turkey or Spiral Ham
Market price

RAM[®]

Restaurant & Brewery

CHAFER STYLE MENU

Prices are listed per person and include soda, coffee and tea. Chafer Styles are not unlimited.
Portion size is determined by guest count.

EARLY RISER \$8 Juice, muffins and bagels

CONTINENTAL BUFFET \$12 Fresh seasonal fruit platter, juices and a variety of pastries including muffins, bagels

CLASSIC BREAKFAST BUFFET \$14 Fluffy scrambled eggs, hickory smoked bacon, link sausage, breakfast potatoes, fresh seasonal fruit and juice.
Add eggs benedict for \$2.00 per person

ALL AMERICAN \$15.99 Grilled burgers and chicken breasts served with an assortment of cheeses, grilled mushrooms and onions, tomatoes, lettuce, bbq sauce and mayonnaise. Served with fresh chips and green salad

SOUTHWESTERN \$19.99 Beef and chicken fajitas, beef enchiladas, served with sour cream, cheese, guacamole, flour tortillas, lettuce, tomatoes, jalapeños, seasonal rice and black beans. With chips and salsa

ITALIAN \$21.99 Spaghetti and meatballs, lasagna and chicken parmesan. With garlic bread and caesar salad

BBQ \$20.99 BBQ chicken and BBQ pulled pork. Served with roasted corn, fireside beans, jalapeño corn bread, coleslaw and fresh baked buns

ADD THESE DELICIOUS FAVORITES TO ANY CHOICE! \$2.99 PER PERSON
SEASONAL RICE, FIRESIDE BEANS, SEASONAL VEGETABLES, CHEDDAR MASHED POTATOES, OR SOUP

CARVING STATION

Baron of Beef, Prime Rib, Roasted Turkey or Spiral Ham
Market price

PARTY TRAYS

Each tray below provides a sampling for approximately 25 guests.

PRAWN COCKTAIL \$220

Large prawns, poached and chilled. Served with zesty cocktail sauce and fresh lemon

COMBO SUB PLATTER \$160

Ham, turkey, roast beef, swiss, cheddar, mayonnaise, mustard, lettuce, tomato and onion on french baguette

BURGER SLIDERS \$160

Choice Of:

CHEESEBURGER SLIDERS ketchup, mustard, cheddar, and pickle chips

BLACKJACK SLIDERS pepperjack, housemade beer mustard, cracked black pepper, lettuce, tomato, onion

BACON CHEDDAR SLIDERS bacon, cheddar, lettuce, tomato, onion and mayo

CHICKEN WINGS \$130

Blue cheese dressing and celery sticks.
Choice of sauces: buffalo, Porter BBQ, dry rub

TURKEY & BACON WRAPS \$130

Thinly sliced turkey breast, bacon, cream cheese, iceberg lettuce, tomato, garlic mayonnaise and havarti cheese wrapped in a flour tortilla

FRESH FRUIT MEDLEY \$120

Fresh seasonal variety

MEATBALLS \$120

With your choice of BBQ, marinara, Swedish style or kalbi sauce. Add buns, \$40

HUMMUS & VEGGIES \$85

Garbonzo beans, garlic & fresh lemon. With fresh cut vegetables, flat bread & tortilla chips

CRAB-STUFFED MUSHROOMS \$150

Button mushrooms stuffed with crab, cheese, onions and artichokes

PARTY TRAYS

Each tray below provides a sampling for approximately 25 guests.

FIESTA LAYERED DIP \$110

Layers of black beans, sour cream, cheddar and jack cheese, tomatoes, roasted jalapeños, green onions, and avocado crema. With blue and yellow tortilla chips

SPINACH & ARTICHOKE DIP \$100

Cheddar, jack, pepper jack, parmesan and roasted garlic blended with roasted red bell pepper, artichoke and sour cream. Flat bread and tortilla chips

FRIED CHEESE CURDS \$90

Wisconsin Cheddar cheese curds, breaded, with marinara and raspberry sauce

DOMESTIC CHEESE & CRACKERS \$90

Cheddar, monterey jack, havarti & pepperjack cheese. Gourmet crackers

VEGGIES & DIP \$75

Fresh seasonal vegetables with buttermilk ranch dressing for dipping

CAESAR SALAD \$75

Crisp romaine, garlic croutons, tossed with caesar dressing and parmesan

MIXED GREEN SALAD \$60

Mixed greens topped with quinoa, cucumber and cherry tomatoes. Choice of dressing

DEVEILED EGGS \$60

Hard boiled eggs, mayonnaise, mustard & paprika

BRUSCHETTA \$60

French baguette, tomato, red onion, basil, artichoke, garlic, balsamic glaze and parmesan

MINI SOFT TACO BAR \$140

Seasoned chicken or ground beef, lettuce, cheeses, sour cream, guacamole, pico de gallo, roasted jalapeños, salsa and tortillas

BEEF AND CHICKEN COMBO \$145

DESSERT SELECTIONS

All dessert selections can be added a la carte to your banquet menu. We will customize your dessert table to accommodate your event! Just ask your event coordinator.



HOMEMADE PORTER FUDGE BROWNIES

\$18 per dozen

CHOCOLATE CHIP COOKIES

Fresh baked, homemade - \$18 per dozen

VANILLA ICE CREAM SUNDAE

Chocolate sauce & toasted almonds - \$3.29 per person

ICE CREAM CUPCAKES

\$3.29 per person. Please select one flavor.

MUDDY CUPCAKE

Kona coffee ice cream and Cookies 'n Cream ice cream served in an Oreo® cookie crumb shell

MINT CHOCOLATE CHIP

A blend of chocolate chips and mint ice cream, layered with fudge brownie cake.
Dark chocolate shell

PEANUT BUTTER

Peanut butter ice cream swirled with peanut butter cups. Layered with chocolate cake.
Dark chocolate cupcake shell

STRAWBERRY

Slow-churned sweet cream & real strawberry ice cream. Layered with white cake.
White chocolate cupcake shell



EVENT BAR OPTIONS

OPEN BAR

All drinks are tallied on the same tab with a complete range of cocktails, beer and wine available to your guests. Choose from any liquor and wine. Drinks will be charged based on consumption.

CAPPED BAR

An open bar will be available to your guests within a certain dollar limit determined in advance. Once your limit has been reached, your server will inform you to set a new limit or your guests will have the option of paying for their individual drinks. If your limit has not been reached, you are charged for only what has been consumed.

CASH BAR

No alcoholic beverage will be placed on the host's tab. Guests are asked to pay for their own alcoholic beverages. All non-alcoholic beverages will be added to your tab, unless noted otherwise, or if your banquet option is chafer style.

CRAFT BEER & HOUSE WINE

Guests will be offered only beer pints or glasses of house wine. Your guests will have the option to pay for all other drinks. You can have this option as a capped bar or open bar option. This is a great option to keep costs low and maintain the feel of an open bar atmosphere.

TICKET BAR

Our ticket option allows you to limit and budget for your event by allowing tickets for drinks. Your guests will be able to use the tickets provided to them for the alcoholic beverages you have determined. Once the tickets are used, the guests will be asked to pay for their drinks. The tickets are good for alcoholic beverages only.



ADDITIONAL SERVICES

CAKE SERVICE \$1 per person

Ram Restaurant & Brewery will provide plates, forks and napkins for your cake
(cake not included)

CASINO NIGHT

2 blackjack tables (\$100/table for two hours)
2 Texas Hold 'Em tables (\$100/table for two hours)
Craps (\$170 for two hours)
Roulette (\$100/table for two hours)

All Equipment and dealers are included

Other amenities offered vary by location, please ask the banquet leader for details

STONEHOUSE

CATERING & EVENTS

The Stonehouse is a true taste of fine dining in a casual, inviting, and relaxing atmosphere. We are a full restaurant and bar, offering both on and off premise catering and banquet services. Customize your menu from simple to elegant or an extravagant buffet with carving stations. Let our experienced team offer a great service to your special event.

Our indoor catering capabilities include as few as 15 guests or as many as 120 of your closest friends. We provide an intimate experience or a casual buffet and appetizer setting.

Our outdoor facilities are designed to accommodate small groups and large groups, up to 400 guests. The Stonehouse offers the ultimate outdoor barbecue experience next to Boise's beautiful greenbelt along the Boise River.

Plan a catered party in the setting of your choice.
We will come to you and offer our full banquet services

For your business or other needs, our amenities include:
WiFi, projector screen, DVD player, microphone, podium and flat screens throughout.

Perfect atmosphere for live music or D.J.

To creatively personalize your event, we have iPod hook-up and Casino Tables that include Texas Hold 'Em, Roulette, Craps and Black Jack.

We at the Stonehouse ensure our guests every event and experience will create a memorable and fulfilling day. Our guarantee is to build relationships and friendships and ensuring your event is memorable.

The Stonehouse offers use of all of its tables which is included in the \$200 room fee.
Tables offered are as follows:

Inside the Stonehouse Eight 60" rounds : seats up to 6 guests | Eight 48" rounds : seats up to 4 guests
Eight 30" Rounds : Seats up to 3 guests | Three 8ft rectangular banquet tables : seats up to 6 guests per table

Outside the Stonehouse Four 60" tables : seats up to 6 guests each, eight 70" tables : seats up to 10 guests each