

WEDDINGS MENU 2020



THE
LODGE AT
DEADWOOD
Gaming Resort



As you plan the details of this joyous event, let the Lodge at Deadwood help you create an unforgettable reception.

Whether it is an intimate family gathering or a large social event, every Lodge at Deadwood reception displays the same impeccable service and creative menu planning.

Our catering professionals are versed in the subtleties of wedding etiquette, leaving no detail overlooked.

At the Lodge at Deadwood, we bring something extra to every wedding reception: a tradition of care, concern, and service that will make your wedding a celebration to remember.

Congratulations on your engagement!

The Northern Black Hill's largest Convention Center is located at The Lodge at Deadwood. This magnificent convention center and meeting facility offers unparalleled scenic surroundings and a package of amenities, services and telecommunications to make your business meeting, educational seminar, association convention, family reunion or wedding reception a success.

In our 13,000 square-foot main Pine Crest Ballroom, we can accommodate up to 1,000 people depending on the seating style. With four adjoining conference rooms all on one level, and the main ballroom's flexible, modular format, we have a comfortable, right-sized meeting space for groups as small as 10 people.

Our experienced staff offers excellent hospitality and looks forward to serving your group. We can cater a breakfast, luncheon or dinner of any size, and our selection is as varied as the Western sky.

- ✦ The Lodge at Deadwood – experience the best of what the Black Hills have to offer. Nature. History. Entertainment. Fine Dining.
- ✦ 140 luxury hotel guestrooms and suites, many with balconies and patios
- ✦ First-class restaurant and casual lounge
- ✦ Indoor waterpark
- ✦ Large Las Vegas-style casino with 300 gaming tables and machines
- ✦ Flexible meeting and convention facilities large enough for groups up to 1,000 people
- ✦ 24 hour indoor fitness center
- ✦ The Deadwood Trolley is available for guests (\$1 per ride)
- ✦ Free high-speed wireless Internet access

Call our Catering Department at 605-584-4800 to start planning your event today!

Due to market conditions, all prices are subject to change. A price can be confirmed to you 30 days prior to your event.

Wedding Reception Information

In order to secure the space, we will require a \$500 non-refundable deposit. This amount will be deducted from your final bill.

At the Lodge we strive to provide you with excellent service. In order to do so, we will require a 100% guest guarantee by 12pm seven business days prior to your event date. This number will be considered a guarantee and is not subject to change. We will also require payment in full at this time. A valid credit card will be requested for any additional charges that may exceed your previous payment

The reception room will be available to you three hours prior to your scheduled event. If additional time is needed please speak with your Catering Manager to discuss availability. We ask that the Bride and Groom provide a list of all contracted agents and contact information.

You may provide your own cake, mints, and nuts. However, the Lodge at Deadwood must provide all other food and beverage items. Neither you nor your guest will be permitted to remove food and beverage from our facility due to license restrictions.

Please avoid damage to your event space. The taping, tacking, or hanging of any items from the walls or ceilings will not be allowed without written consent from the Catering Department. Also glitter, confetti, and tissue streamers are not allowed and the use of them will result in a \$100 clean up fee. Due to fire restrictions no open-flamed candles may be used.

The Lodge at Deadwood reserves the right to inspect and control all private events held on the premises. If the volume from your entertainment disturbs any other guest or becomes a problem we reserve the right to ask the entertainers to decrease the volume, and if necessary, to perform without amplification.

The Lodge at Deadwood cannot assume responsibility for damage to, the loss of merchandise, or articles left in any banquet room, any part of the hotel, restaurant, and parking lot. Please speak with your Catering Manager to plan the removal of all gifts, decorations, and valuables from your event. The Lodge at Deadwood would like to thank you for allowing us to be a part of your event.

Please speak with our Catering department if any additional information is needed or requested.
Thank You

All prices are subject to review three months prior to your event, except when a signed catering contract has been agreed upon.

ACCOMMODATIONS & AMENITIES

Don't forget guest room accommodations for your family and friends!
Help your guest have an enjoyable and safe evening
by reserving a group of rooms at a special rate.
Our beautiful suites will put the finishing touch on a memorable day.



WINE

Bottled wine is available upon request, ask to see our extensive wine list.

DRINK TICKETS

Drink tickets are available, please ask for details. Drink tickets are subject to an 20% taxable service charge and 7.5% sales tax.

All prices subject to 20% taxable service charge and applicable taxes.

Hors d'Oeuvres

Cold Hors d'Oeuvres

Per 100 Pieces

Beef Filet With Horseradish Cream on Toast Points	\$300
Brie and Strawberry Crostini	\$275
Smoked Salmon Crème Fraiche Toast Points	\$250
Shrimp Ceviche on Cucumber Medallions	\$275
Chilled Jumbo Shrimp Cocktail	\$300
Caprese Skewers	\$250

Hot Hors d'Oeuvres

Per 100 Pieces

Bacon Wrapped Shrimp	\$350
Teriyaki Chicken Skewers	\$200
Italian Stuffed Mushroom Caps	\$225
Halibut Bites	\$325
Brie & Raspberry Almond in Phyllo Dough	\$300
Angus Steak Tips	\$275
SD Buffalo Meatballs with Demi & Horseradish Cream	\$300
Crab Stuffed Shrimp	\$375



Grand Hors d'Oeuvres Displays

Grand Displays

S - Small (25 people) M - Medium (50 people) L - Large (75 people)

Gourmet Cheese Platters

S - \$175 M - \$225 L - \$300

A selection of exquisite artisan and specialty cheese from around the world. All accompanied by an assortment of delicious cheese condiments including crackers, fruits and nuts.

Fresh Fruit Display

S - \$75 M - \$125 L - \$175

An assortment of seasonal and exotic fruits.

Vegetable Display

S - \$100 M - \$150 L - \$200

Mushrooms, asparagus, carrots, celery, broccoli, cauliflower, peppers and tomatoes. Served with ranch dressing.

Smoked Salmon Display

M - \$250 (Serves 50 people)

Whole side of Atlantic salmon, served with party breads, crackers, diced onions, chopped eggs, capers and whipped herb cream cheese.

Mediterranean Antipasto

S - \$175 M - \$225 L - \$350

Marinated mushrooms, fresh mozzarella, roasted peppers, eggplant, roasted red tomatoes, artichoke hearts, feta cheese and kalamata olives.

Spinach & Artichoke Dip

S - \$75 M - \$125 L - \$175

With jalapeño cheddar bread and chips.

Brie en Croûte

M - \$200 (Serves 50 people)

A wheel of French brie wrapped in puff pastry and served with sliced baguettes. One size.

All prices subject to 20% taxable service charge and applicable taxes.



Plated Dinners

May choose up to THREE entrées.

Served with

*All Dinner Entrées are served with Your Choice of Salad,
Chef's Choice of Potato or Rice, Chef's Choice of Vegetable,
Bread, and Coffee, Decaf or Tea.*

Salad Selections

GARDEN SALAD

with House Ranch Dressing

CREAMY CAESAR SALAD

the Famous Classic.

GOURMET HARVEST GREENS SALAD

with Honey Balsamic Dressing

CRANBERRY PECAN SPINACH SALAD

with Cranberry Vinaigrette Dressing

*All prices subject
to 20% taxable
service charge and
applicable taxes.*

See following page for Entrée & Mixed Grill Selections.

Plated Dinner Selections

May choose up to THREE entrées.

Entrée Selections

BLACK ANGUS TOP SIRLOIN

9oz grilled and served with burgundy mushroom au jus. \$23.95

PORK FILET MIGNON

Bacon wrapped boneless pork chop with spiked cider and fuji apple reduction. \$20.95

CHICKEN MARSALA

Sautéed chicken breast with mushrooms served with a Marsala wine reduction. \$20.95

CHICKEN OSCAR

Chicken breast topped with lump crab meat, asparagus and béarnaise sauce. \$23.95

ATLANTIC SALMON

Fresh Atlantic Salmon with honey pepper and béarnaise sauce. \$22.95

DUCK BREAST

8 to 10 oz Seared Duck Breast with a cherry port reduction. \$29.95

BLACK ANGUS RIBEYE STEAK

12oz charbroiled ribeye steak with burgundy au jus. \$29.95

ROAST PRIME RIB OF BEEF AU JUS

Slow roasted choice Prime Rib of Beef (10oz) with au jus. \$29.95

MANICOTTI PRIMAVERA

Three cheese stuffed manicotti topped with marinara and Alfredo sauces, with fire roasted vegetables. \$20.95
(not served with additional starch or vegetable)

Mixed Grills

STEAK & SHRIMP

6oz sirloin, served with three sautéed jumbo shrimp. \$28.95

STEAK & SALMON

6oz top sirloin served with wild mushroom demi and 4oz fillet of salmon drizzled with béarnaise sauce. \$29.95

STEAK & CHICKEN

6oz top sirloin with herb garlic butter and 4oz chicken breast with hunter mushroom cream sauce. \$25.95

FILET OSCAR

6oz filet mignon topped with lump crab meat, asparagus and béarnaise sauce. \$31.95

Kids Plated Selection

Special plated selections can be customized to include your kid's dining favorites.

Available for lunch or dinner, ages 10 and under.

CHICKEN & MAC

Chicken Tenders, Mac & Cheese, Carrot Sticks, Cookie. \$7.95 per child

All prices subject to 20% taxable service charge and applicable taxes.

Dinner Buffets

THE GRAND BUFFET

*Roasted Apple & Spinach Salad with
Dried Cherries & Honey Balsamic Vinaigrette*

Chef's Choice Seasonal Salad

Fresh Fruit Display

Caprese Tomato Display

Chef's Choice of Vegetable

Roasted Garlic Mashed Potatoes

*Roasted Pork Loin with
Sweet Cherry Chambord Sauce*

Honey Pepper Salmon with Sauce Béarnaise

Chef Carved Prime Rib

Assorted Dinner Rolls & Butter

Coffee

\$35.95/person

THE DESTINATION BUFFET

*Fresh Garden Salad with
Choice of Three Dressings*

Fresh Fruit Display

Rotini Pasta Salad

Chef's Choice of Vegetable

Roasted Red Jacket Potatoes

Seared Salmon with Sun Dried Tomato Beurre Blanc

Black Forest Ham with Spiced Rum Pineapple Chutney

Assorted Dinner Rolls & Butter

Coffee

\$25.95/person

THE GARDEN BUFFET

*Fresh Garden Salad with
Choice of Three Dressings*

Fresh Fruit Display

*Vegetable Rotini Pasta Salad
with Herb Vinaigrette Dressing*

Chef's Choice of Vegetable

Roasted Garlic Mashed Potatoes

Roast Pork Loin with Apricot Glaze

Chicken Breast with Champagne

Mushroom Cream Sauce

Assorted Dinner Rolls & Butter

Coffee

\$24.95/person

THE SWEETHEART BUFFET

*Fresh Garden Salad with
Choice of Three Dressings*

Rotini Pasta Salad

Chef's Choice of Vegetable

Roasted Garlic Mashed Potatoes

Slow Roasted Pot Roast with Pan Gravy

Chicken Breast with Crimini Mushroom Cream Sauce

Assorted Dinner Rolls & Butter

Coffee

\$24.95/person

Chef's Carving Board

*Add one of our delicious Carving Board favorites to any
of our buffets. Served with the appropriate condiments.*

Minimum 50 people.

Prime Rib

\$10.00/person

Pork Loin

\$7.00/person

Honey Glazed Ham

\$7.00/person

Oven Roasted Turkey

\$7.00/person

Inside Round of Beef

\$7.00/person

*All prices subject
to 20% taxable
service charge and
applicable taxes.*

Wedding Packages

Impress your wedding guests with a wonderful reception designed by our staff at the Lodge at Deadwood. Choose one of our reception packages or create your own for your guests as they await your arrival.

Each Wedding Package includes the following Décor, Lodging and Amenities at a special per person price.

Complimentary one night stay for bride and groom evening of wedding
Complimentary bottle of champagne for bridal couple
Dance floor • Champagne toast for head table
Cake table, gift table, guest registry table, DJ table
Cocktail tables with linens (available in select colors)
Table cloths and napkins (available in select colors)
Tulle and lighting décor package, trellis and house décor on buffet tables
Banquet room rental, head table, house centerpieces
Services of on-site Event Manager
** CERTAIN RESTRICTIONS APPLY **

BUFFET PACKAGE

Minimum of 100 people
\$50/person

*One hour cocktail service for reception
with domestic beer, house wines,
call brand liquors, sodas and
fresh brewed regular and
decaffeinated coffee.*

Buffet Dinner

(Choose One, see page 8 for Buffet Menu)

The Sweetheart Buffet

The Destination Buffet

The Garden Buffet

SURF & TURF PACKAGE

Minimum of 100 people (Plated Option)
\$70/person

*One hour cocktail service for reception
with domestic beer, house wines,
call brand liquors, sodas and
fresh brewed regular and
decaffeinated coffee.*

Plated Mixed Grills

(Choose One, see page 7 for
Mixed Grills Menu)

Steak & Shrimp • Steak & Salmon

Steak & Chicken • Filet Oscar

*Includes house salad, chef's choice of
potato or rice, chef's choice of vegetable.*

*All prices subject
to 20% taxable
service charge and
applicable taxes.*



WINE

Bottled wine is available upon request, ask to see our extensive wine list.

DRINK TICKETS

Drink tickets are available, please ask for details. Drink tickets are subject to an 20% taxable service charge and 7.5% sales tax.

All prices subject to 20% taxable service charge and applicable taxes.

Bar Service

Host Bar Per Drink

Call Brands	\$4.25
Premium Brands	\$5.00
Cordials	\$4.25
Domestic Beer	\$3.25
Import/Micro	\$4.25 & Up
Non Alcoholic Beer	\$3.25
Signature Wines	\$4.75
Bottled Water	\$1.75
Soft Drinks	\$2.00

Host bars are subject to an 20% taxable service charge.

Cash Bar Per Drink

Call Brands	\$4.50
Premium Brands	\$5.25
Cordials	\$4.50
Domestic Beer	\$3.25
Import/Micro	\$4.25 & Up
Non Alcoholic Beer	\$3.00
Signature Wines	\$5.00
Bottled Water	\$2.00
Soft Drinks	\$2.00

Beer & Wine

A \$25 service fee is applicable to beer and wine stations with sales less than \$100. We have several signature wines available by the bottle. Ask to see our extensive wine list.

Bar Policy

A \$75 bartender fee is applicable to cash and host bars with sales less than \$250. A bartender is required for all host and cash bars. Applicable state laws will apply.

Keg Beer & Punch

Keg Domestic Beer	\$300.00
Keg Import/Micro	\$375.00 and up
Fruit Punch (per gallon)	\$18.00
Champagne Punch (per gallon)	\$35.00
House Champagne (per bottle)	\$35.00

Late Night Party Snacks

With events where alcohol is being consumed, we offer a display of snacks available after 11PM for your guests to enjoy before the end of the evening.

Cheese & Cracker Display
Petite Sandwiches
Potato Chips & Dip
Coffee Station
\$5/person



LIST OF LOCAL AREA BUSINESSES PROVIDING WEDDING SERVICES

Glorious Cakes
Gloria Centofanti
605-722-3699

Florists
Flying E Floral
605-642-2253

Photographers
Johnny Sundby
Photography
1-800-456-1731

Synergy 79
605-415-8348

Disc Jockeys
Marek's DJ Services
1-800-865-6758

Complete Music
605-348-8869

Room Rentals & Amenities

We recommend the following amount of space for your reception:

Reception Rooms	Food & Beverage Minimum	Room Rental
Pine Crest A, B, C, D	\$1,500.00	\$500.00
Pine Crest (1/2 ballroom)	\$3,000.00	\$750.00
Pine Crest Ballroom	\$6,000.00	\$1,000.00

**The food and beverage minimum is not inclusive of gratuity and tax.
If the minimum is not met the difference will be billed as room rental.*

WEDDING AMENITIES

Parquet Dance Floor	\$60.00
Stage for Head Table	\$60.00
Lighted Punch Fountain	\$60.00
Lighted Lattice with Shear Draping	\$60.00
Lighting & Tulle Décor	\$350.00
House Center Pieces	\$2.00/table

*Receptions can be tailored to meet your needs.
Please inquire about all services to make your dreams come true*



Contact our Catering Department at 605-584-4800 or email catering@DeadwoodLodge.com to start planning your special day today!

100 Pine Crest Lane • Deadwood, SD 57732
877-DWD-LODG (393-5634)
www.DeadwoodLodge.com

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