

# WEDDING MENU



THE  
LODGE<sup>AT</sup>  
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.
- ✦ 185 luxury hotel guestrooms and suites, many with balconies and patios
- ✦ First-class restaurant and casual lounge
- ✦ Deadwood's only indoor water playland
- ✦ Large, spacious casino with more than 290 slot machines and 10 tables
- ✦ 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 (\$2 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 non-refundable deposit equal to the food and beverage minimum. This amount will be deducted from your final bill.

A valid credit card will be requested for any additional charges that may exceed your previous payment. Full payment of the remaining balance is due no more than 5 days after the event.

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 guests 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 a 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*

<b>Beef Filet With Horseradish Cream on Toast Points</b>	\$350
<b>Brie and Strawberry Crostini</b>	\$275
<b>Smoked Salmon Crème Fraiche Toast Points</b>	\$350
<b>Shrimp Ceviche on Cucumber Medallions</b>	\$275
<b>Chilled Jumbo Shrimp Cocktail</b>	\$300

## Hot Hors d'Oeuvres

*Per 100 Pieces*

<b>Bacon Wrapped Shrimp</b>	\$350
<b>Teriyaki Chicken Skewers</b>	\$225
<b>Italian Stuffed Mushroom Caps</b>	\$225
<b>Angus Steak Tips</b>	\$300
<b>SD Buffalo Meatballs with Demi &amp; Horseradish Cream</b>	\$300
<b>Crab Stuffed Shrimp</b>	\$400





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

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 - \$300 (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 - \$200 M - \$250 L - \$350

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

### **Spinach & Artichoke Dip**

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

With jalapeño cheddar bread and chips.

### **Caprese Platter**

S - \$150 M - \$200 L - \$250

*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. \$26.95

### **PORK FILET MIGNON**

Bacon wrapped boneless pork chop with spiked cider and fuji apple reduction. \$22.95

### **CHICKEN MARSALA**

Sautéed chicken breast with mushrooms served with a Marsala wine reduction. \$24.95

### **CHICKEN OSCAR**

Airline chicken breast topped with lump crab meat, asparagus and béarnaise sauce. \$24.95

### **ATLANTIC SALMON**

Fresh Atlantic Salmon with honey pepper and béarnaise sauce. \$26.95

### **DUCK BREAST**

8 to 10 oz Seared Duck Breast with a cherry port reduction. \$32.95

### **BLACK ANGUS RIBEYE STEAK**

12oz charbroiled ribeye steak with burgundy au jus. \$34.95

### **ROAST PRIME RIB OF BEEF AU JUS**

Slow roasted choice Prime Rib of Beef (10oz) with au jus. \$35.95

### **MANICOTTI PRIMAVERA**

Three cheese stuffed manicotti topped with marinara and Alfredo sauces. \$20.95  
(not served with additional starch)

## Mixed Grills

### **STEAK & SHRIMP**

6oz sirloin, served with three sautéed jumbo shrimp. \$30.95

### **STEAK & SALMON**

6oz top sirloin served with wild mushroom demi and 4oz fillet of salmon drizzled with béarnaise sauce. \$31.95

### **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. \$36.95

## 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. \$8.95 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*

*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*

*\$36.95/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 Veloute*

*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*

*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*

*Mashed Potatoes*

*Slow Roasted Pot Roast with Pan Gravy*

*Chicken Breast with Crimini Mushroom Cream Sauce*

*Assorted Dinner Rolls & Butter*

*Coffee*

*\$25.95/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**

**Pork Loin**

**Honey Glazed Ham**

**Oven Roasted Turkey**

**Inside Round of Beef**

Market Price

\$7.00/person

\$7.00/person

\$7.00/person

\$8.00/person

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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)  
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  
\$65/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)  
\$85/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.*

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to 20% taxable  
service charge and  
applicable taxes.*



## WINE

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

## DRINK TICKETS

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# Bar Service

## Host Bar Per Drink

Call Brands	\$5.50
Premium Brands	\$6.25
Cordials	\$5.25
Domestic Beer	\$5.00
Import/Micro	\$6.00 & Up
Non Alcoholic Beer	\$4.75
Signature Wines	\$6.00
Bottled Water	\$2.75
Soft Drinks	\$2.75

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

## Cash Bar Per Drink

Call Brands	\$5.75
Premium Brands	\$6.50
Cordials	\$5.50
Domestic Beer	\$5.25
Import/Micro	\$6.25 & Up
Non Alcoholic Beer	\$5.00
Signature Wines	\$6.25
Bottled Water	\$3.00
Soft Drinks	\$3.00

## 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	\$375.00
Keg Import/Micro	\$425.00 and up
Fruit Punch (per gallon)	\$15.00
Champagne Punch (per gallon)	\$40.00
House Champagne (per bottle)	\$40.00

## 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**  
\$6/person



## LIST OF LOCAL AREA BUSINESSES PROVIDING WEDDING SERVICES

**Glorious Cakes**  
Gloria Centofanti  
605-722-3699

**Bloomer's  
Flowers and  
Cakes**  
605-578-7737

**Florists**  
Flying E Floral  
605-642-2253

**Photographers**  
Johnny Sundby  
Photography  
1-800-456-1731

Synergy 79  
605-415-8348

**Disc Jockeys**  
Complete Music  
605-348-8869

**Shuttle Service**  
Giddy-Up  
605-430-6366

# 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
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](mailto: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](http://www.DeadwoodLodge.com)

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