



THE
LODGE AT
 DEADWOOD

♣
 A LUXURIOUS
 MOUNTAIN
 RESORT & CASINO
 ♣



BANQUET
 MENU 2012



THE
LODGE AT
DEADWOOD

♣
A LUXURIOUS
MOUNTAIN
RESORT & CASINO
♣



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
- Deadwood's only 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

Deadwood, SD 57732

1.877.DWD.LODG

605.584.4800

catering@DeadwoodLodge.com

DeadwoodLodge.com

LET US ANSWER YOUR QUESTIONS

May we choose more than one entrée?

You may choose up to three selections from our plated menus. In addition, we always offer an option for vegetarians. Everyone must have the same salad selection. We also offer special pricing for children 10 and younger.

May we ask you to create a customized meal for our group?

Yes, we are very happy to create an entree to suit your group's individual taste and budget.

When do I tell you my final attendance number?

Guaranteed attendance is due 72 hours prior to the event. For weekend events (Friday – Sunday), the guaranteed attendance is due by 4:00 pm on the Tuesday prior to your event. We will prepare for 5% over the guaranteed count, unless that number exceeds the safe capacity of the banquet room.

How many guests will be seated at each table?

Depending on the number of attendees, we will use round tables seating 8 people, or long banquet tables seating 8-10 people.

May we bring in any of our own food?

The Lodge at Deadwood Banquet Department will prepare and serve all of the food for your event.

Are we allowed to take any remaining food and beverage items?

Any remaining food and beverage items may not be removed from any of the banquet areas.

May we bring our own alcoholic beverages?

The Lodge at Deadwood is a licensed facility granted by the State of South Dakota and is held responsible for complying with its regulations. Therefore, neither patrons, nor their guests shall be allowed to bring alcoholic beverages into banquet rooms or adjacent areas.

What is our age limit for consuming alcohol?

All guests need to be 21 years of age to purchase, consume or have alcoholic beverages in their possession.

How much is the service charge?

Currently, the taxable service charge is 18%.

How much is the sales tax?

The state sales tax is 7% on all food and beverage sales, 6% on all room rentals, and 6% on all audio visual sales.

How do we handle payment for any event?

The guest can present a valid credit card. Receipts will be sent accordingly. Direct bill applications, purchase orders and tax exempt status will need to be submitted to the catering department prior to the event. Unpaid balances over 30 days are subject to a one and one half percent finance charge.

Do we allow entertainment?

We encourage entertainment. If loudness from bands, entertainment, event or public address systems disturb other guests, our property reserves the right to ask the patron or entertainment leader to reduce the loudness or perform without amplification. Please notify the Catering Department of entertainment 3 months prior to the event.

What about signage, theme props and decorations?

All signage that is to be placed in the Lodge lobby and pre-function space must be professionally made and approved in advance through the Catering Department. Arrangements for floral centerpieces, specialty props and decorations may be made through the Catering Department. The Lodge at Deadwood will not permit the affixing to the walls, or ceiling of rooms, without written approval from the Catering Department.

Do we require security?

Security may be required for certain events and that decision is at the sole discretion of management.

What time do we need to vacate the meeting/banquet room?

Last call for alcohol is 1:30 am. The room must be vacated by 2:00 am.

Can items or audio visual be left in the banquet space overnight?

The Lodge at Deadwood cannot assume responsibility for damages or loss of merchandise or articles left in a banquet room. The Hotel may require additional security staff for some types of functions. The Catering Department can assist you with these arrangements.

Are you or your guests responsible for damage?

Any damage or additional cleaning costs incurred by the property will be added to the master bill. For any items you want displayed in the meeting rooms, please contact the Catering Department for assistance. Staples, nails, tacks and certain kinds of tapes cannot be used on our walls. Due to fire restrictions, NO open flame candles can be used.

BREAKFAST

Continental Breakfast Buffets

Continental Breakfast Buffets include coffee and tea.

THE SUNRISE.....\$7.95 per person

Assorted chilled juices, breakfast breads with whipped butter and jams, plain and flavored bagels with cream cheese, assorted muffins and fresh fruit.

TOP OF THE HILL\$8.95 per person

Assorted chilled juices, breakfast breads with whipped butter, plain and flavored bagels with cream cheese and preserves, jumbo caramel rolls and fresh fruit.

THE FRESH START\$9.95 per person

Assorted chilled juices, assorted Danishes drizzled with icing, jumbo caramel rolls, assorted muffins with honey whipped butter and fresh fruit.

Continental Breakfast Additions

These items may be added to any Continental Breakfast.

Individual Yogurts.....\$2 each

Jumbo Caramel Rolls\$32 per dozen

Country Sausage, Ham Steak or Smoked Bacon\$3.50 per person

Scrambled Eggs with Tillamook Cheddar Cheese & Ham\$3 per person

Chef Attended Egg Station.....\$5 per person

with fresh made omelets to order and eggs any style.

Buffets

*All Breakfast Buffets include coffee, tea and assorted chilled juices.
Under 35 guests, please add \$1 per person.*

THE EYE OPENER.....\$10.50 per person

Fresh scrambled eggs, potatoes, country sausage, smoked bacon, plain and flavored bagels with cream cheese and preserves, pastries and fresh fruit.

THE OLD WEST\$11.50 per person

Fresh scrambled eggs with sautéed peppers and onions, potatoes, sliced ham, buttermilk biscuits with sausage gravy, assorted mini muffins and fresh fruit.

THE EARLY RISER\$10.95 per person

Fresh scrambled eggs with Tillamook cheddar cheese, country sausage, smoked bacon, potatoes, French toast sticks with maple syrup and fresh fruit.

THE HEALTHY START.....\$12.95 per person

Scrambled egg beaters with fresh tomatoes and bell peppers, turkey sausage, fresh fruit, yogurts with granola, oatmeal with brown sugar and raisins.

Plated Breakfast Selections

*All Plated Breakfast Selections include fresh fruit garnish, coffee or tea, and orange juice.
*Other Plated Breakfast Selections available by request.**

THE LODGE BREAKFAST.....\$8.95 per person

Two scrambled country eggs, potatoes, sausage links and a buttermilk biscuit with preserves.

STEAK & EGGS\$12.95 per person

Two scrambled country eggs, potatoes, 6oz top sirloin steak and a buttermilk biscuit with preserves.

All prices subject to an 18% taxable service charge and applicable taxes.

MEETINGS & BREAKS

Ala Carte Snacks & Refreshments

Coffee, Tea & Decaf.....	\$20 per gallon
Iced Tea & Lemonade.....	\$18 per gallon
Assorted Individual Juices & Bottled Water.....	\$2.50 per person
Assorted Sodas (Coca Cola Products).....	\$2 per each
Assorted Danish, Muffins, Donuts & Bagels.....	\$36 per dozen
Assorted Cookies & Brownies.....	\$20 per dozen
Lemon Bars.....	\$22 per dozen
Coffee Cake.....	\$20 per dozen
Gourmet Bars.....	\$24 per dozen
Assorted Yogurts.....	\$24 per dozen
Homemade Jumbo Pretzels with Cheese.....	\$36 per dozen

Specialty Breaks

All Specialty Breaks include coffee and water station.

SWEET & SALTY.....\$6.95 per person

Assorted fresh baked cookies and brownies, fresh popped popcorn, kettle chips with creamy French onion dip.

STRUCK GOLD.....\$7.95 per person

Assorted gourmet and lemon bars, cheese and crackers, trail mix and fresh fruit.

BALLPARK.....\$8.95 per person

Jumbo pretzels with warm cheddar cheese sauce, mixed nuts, mini gourmet hot dogs and buns.

SIESTA BREAK.....\$7.95 per person

Corn tortilla chips, chili con queso with roasted peppers, fresh made pico de gallo, guacamole with fresh cilantro and roasted corn and black bean salsa.

BLACK HILLS.....\$6.95 per person

Assorted granola bars, fresh fruit, flavored yogurts, chex mix and coffee cake.

LUNCH

Burgers & Sandwiches

All Burgers & Sandwiches served with steak fries, pickle spear, coffee or iced tea.

RANCH BURGER\$10.50 per person
Black Angus beef, American cheese, bacon and topped with haystack onion rings.

MUSHROOM & SWISS BURGER\$10.50 per person
Black Angus beef, Swiss cheese and sautéed mushrooms.

BUFFALO BRISKET\$11.95 per person
Slow roasted buffalo brisket, provolone cheese and caramelized onions on a tavern bun.

GRILLED CHICKEN SANDWICH\$9.95 per person
Chicken breast, havarti cheese, red onion and smoked bacon with parmesan peppercorn mayo.

DEADWOOD CLUB\$9.95 per person
Sliced ham and turkey with smoked bacon, Swiss cheese, lettuce, tomato and onion on wheat bread.

CHEESE STEAK SANDWICH\$10.50 per person
Sliced roast beef with Swiss and American cheeses on a hoagie bun.

Plated Lunches

Plated Lunches (except salads) are served with vegetable, chef's choice of potato or rice, coffee or iced tea.

TOP SIRLOIN STEAK\$15.95 per person
Grilled 6oz Black Angus sirloin steak with sautéed mushrooms and onions.

ASTI CHICKEN\$12.95 per person
Sautéed chicken breast simmered in champagne cream sauce with crimini mushrooms.

LODGE ROAST BEEF\$13.95 per person
Slow roasted round of beef with savory beef gravy.

ROASTED APPLE SPINACH SALAD\$10.95 per person
Fresh spinach topped with grilled chicken breast, roasted apples, smoked bacon, dried cherries, gorgonzola and spicy pecans, tossed in honey balsamic vinaigrette.

CHICKEN CAESAR SALAD\$10.50 per person
Romaine greens topped with grilled chicken, red onion, Parmesan cheese, sliced almonds and garlic croutons, served with creamy Caesar dressing.

All prices subject to an 18% taxable service charge and applicable taxes.

LUNCH

Lunch Buffets

All Lunch Buffets served with iced tea or coffee.
Under 35 guests, please add \$1 per person.

THE HIGH NOON\$12.95 per person
Garden salad with three dressings, crisp fried chicken, potato salad, house coleslaw, campfire baked beans and fresh cornbread with whipped honey butter.

THE MIXED GRILL\$15.95 per person
Garden salad with three dressings, fresh fruit, grilled chicken with Tuscan au jus, smoked pork chops with Jack Daniel's BBQ glaze, baby red potatoes with fresh herbs, green bean amandine and fresh cornbread with whipped honey butter.

GOURMET DELI\$11.95 per person
Sliced ham, roast beef, smoked turkey, assorted sliced cheeses, display of fresh breads, kettle chips, soup of the day, potato salad, house coleslaw and fresh fruit, served with pesto aioli, mayo and Dijon mustard.

THE 52ND AVENUE\$12.95 per person
Build your own New York Sub on sourdough hoagies. Fill them up with your choice of roast beef with au jus or chicken parmesan strips with marinara sauce, served with kettle chips, steakhouse potato salad, pickles and assorted condiments.

BUILD YOUR OWN TACO\$14.95 per person
Mixed greens salad with citrus cilantro vinaigrette, fresh fruit salad with tequila lime dressing, corn tortilla chips, pico de gallo, Spanish rice, seasoned ground beef, fajita spiced chicken, sautéed peppers and onions, jalapeño peppers, sour cream, ripe olives, shredded cheese, roasted corn & black bean salsa, flour tortillas and corn tortillas.

Hot Lunch Buffet

Under 35 guests, please add \$1 per person.

Served with

Mixed Greens with Selection of Dressings, Chef's Choice of Two Deli Salads, Chef's Choice of Seasonal Vegetable, Chef's Choice of Potato, Rice or Pasta, Bread and Butter, Coffee or Tea.

Luncheon Entrée Selections

Choice of One Entrée \$13.95

Choice of Two Entrées \$15.95

ROAST PORK LOIN

with Western Bold BBQ Sauce

CHICKEN BREAST

*with Parmesan Crust and Marinara Sauce
with Mushroom Marsala Sauce*

SPAGHETTI & MEATBALLS

with Marinara Sauce and Breadsticks

CRISP FRIED CHICKEN

LODGE ROAST BEEF

with Savory Brown Gravy

CHEESE TORTELLINI

with Chicken and Bacon Alfredo

CHICKEN PENNE PASTA

with Broccoli and Parmesan Garlic Cream

All prices subject to an 18% taxable service charge and applicable taxes.

HORS D'OEUVRES

Cold Hors d'oeuvres

Per 100 Pieces

Deviled Eggs.....	\$100
Silver Dollar Sandwiches	\$200
Roasted Asparagus & Asiago Crostini.....	\$225
Smoked Salmon Crème Fraiche Toast Points.....	\$225
Beef Filet with Horseradish Cream on Toast Points.....	\$225
Chilled Jumbo Shrimp Cocktail.....	\$275
Brie & Raspberry in Puff Pastry.....	\$200
Chocolate Covered Strawberries.....	\$200

Hot Hors d'oeuvres

Per 100 Pieces

BBQ Cocktail Franks	\$100
Swedish, Italian or BBQ Meatballs.....	\$150
Buffalo, Very Berry or Garlic Parmesan Wings	\$175
Bacon Wrapped Shrimp or Scallops.....	\$300
Chicken Kabobs	\$200
Crab Stuffed Mushroom Caps	\$225
Halibut Bites.....	\$300
Buffalo Bull Bites	\$275
SD Buffalo Meatballs with Demi & Horseradish Cream.....	\$200

Grand Displays

Serves Approximately 50 Guests

International Cheese Display	\$225
<i>A selection of exquisite artisan and specialty cheeses from around the world, all accompanied by an assortment of delicious cheese condiments including crackers, fruit, nuts and jams.</i>	
Spinach & Artichoke Dip Display.....	\$100
<i>Served with toasted jalapeño cheddar bread and chips.</i>	
Fresh Fruit Display	\$125
<i>An assortment of seasonal and exotic fruits.</i>	
Vegetable Display.....	\$150
<i>Mushrooms, asparagus, carrots, celery, broccoli, cauliflower, peppers and tomatoes, served with ranch dressing and sun-dried tomato dip.</i>	
Seafood Display	\$350
<i>An elegant assortment of smoked and poached whole fish, featuring salmon, scallops and prawns.</i>	
Smoked Salmon Display	\$175
<i>Whole side of smoked Atlantic salmon, served with party breads, crackers, diced onions, chopped eggs, capers and whipped herb cream cheese.</i>	
Mediterranean Antipasto Display	\$225
<i>Marinated mushrooms, fresh mozzarella, prosciutto, roasted peppers, eggplant, roasted red tomatoes, artichoke hearts, feta cheese, kalamata olives and sun-dried tomato dip.</i>	
Brie en Display	\$175
<i>A wheel of French brie wrapped in a puff pastry and served with a berry compote and sliced baguettes.</i>	

DINNER

Plated Dinner Selections

May choose up to *THREE* entrées.

Served with

Your Choice of Salad and Entrée, Chef's Choice of Potato or Rice,
Chef's Choice of Vegetable, Bread and Butter, Coffee or Iced Tea.

SALADS

GARDEN SALAD

with House Ranch Dressing

GOURMET HARVEST GREENS SALAD

with Honey Balsamic Dressing

CREAMY CAESAR SALAD

CRANBERRY PECAN SPINACH SALAD

with Cranberry Vinaigrette Dressing

ENTRÉES

CHICKEN SOUBAISE

*Chicken breast stuffed with sausage
and mozzarella cheese, topped with
creamy Béchamel sauce. \$17.95*

BEEF WELLINGTON

*Beef tenderloin stuffed with mushroom
duxelles, baked in a puff pastry. \$26.95
(Chicken Wellington or Portabella Wellington
also available)*

MACADAMIA HALIBUT

*8oz Atlantic halibut encrusted with
macadamia nuts, topped with citrus
beurre blanc. \$23.95*

CHICKEN MARSALA

*Sautéed chicken breast served with mushroom
Marsala wine reduction. \$17.95*

ATLANTIC SALMON

*Fresh Atlantic salmon with tomato
basil lemon beurre blanc. \$19.95*

PEPPERCORN CRUSTED BUFFALO RIBEYE

*12oz choice buffalo ribeye with reduced
Cabernet wine and mushroom
rosemary sauce. \$32.95*

TOP SIRLOIN

*10oz top sirloin, grilled and served with
burgundy mushroom au jus. \$19.95*

PORK TENDERLOIN

*Pork stuffed with brie and dried fruits, with
an apricot brandy cream sauce. \$18.95*

LODGE ROAST BEEF

*Tender, slow roasted round of beef
with savory brown gravy. \$18.95*

BLACK ANGUS RIBEYE STEAK

*12oz charbroiled ribeye steak with red wine
onions and burgundy au jus. \$25.95*

ROAST PRIME RIB OF BEEF AU JUS

*10oz slow roasted choice prime rib of beef
with au jus. \$24.95*

MIXED GRILLS

STEAK & SHRIMP

*6oz filet mignon, served with three
sautéed jumbo shrimp. \$32.95*

STEAK & SALMON

*6oz top sirloin served with wild mushroom
demi and 4oz fillet of salmon drizzled
with béarnaise sauce. \$27.95*

STEAK & CHICKEN

*6oz top sirloin with herb garlic butter and 4oz
chicken breast with hunter mushroom
cream sauce. \$23.95*

FILET OSCAR

*6oz filet mignon topped with jumbo lump crab
and veloute sauce (white sauce with capers
and diced roasted bell peppers). \$29.95*

DINNER

Banquet Dinner Buffets

Under 35 guests, please add \$1 per person.

Served with

Mixed Greens with a Selection of Dressings, Chef's Choice of Two Deli Salads,
Chef's Choice of Seasonal Vegetable, Chef's Choice of Potato or Rice,
Bread and Butter, Coffee, Decaf or Tea.

Entrée Selections

Choice of Two Entrées \$19.95

Choice of Three Entrées \$23.95

ROAST PORK LOIN

*with Mushroom Marsala Sauce
with Western Bold BBQ Sauce*

CHEESE TORTELLINI

with Chicken and Bacon Alfredo

CHICKEN CHORIZO RIGATONI

*Grilled Chicken, Chorizo Sausage,
Roasted Peppers, Mushrooms and Garlic
in Tomato Shallot Cream Sauce*

LODGE ROAST BEEF

with Savory Brown Gravy

SCAMPI

*Shrimp Sauteed in Garlic Butter and Herbs,
Served Over Angel Hair Pasta Layered
with Spinach and Fresh Tomato, Finished
with Shaved Parmesan Cheese Curls*

CHICKEN BREAST

*with Mushroom Marsala Sauce
with Picatta Lemon Caper Sauce*

ROAST TURKEY BREAST

with Stuffing and Gravy

BEEF STROGANOFF

*Seared Steak Tips with Mushroom Bordelaise
and Sour Cream, Served Over Egg Noodles
and Topped with Crispy Fried Potatoes*

BBQ PORK RIBS

with Western Bold BBQ Sauce

BURGUNDY BEEF TIPS

with Mushrooms, Onions and Burgundy Demi

GRILLED SALMON

with Honey Pepper Béarnaise

CRISP FRIED CHICKEN

Chef's Carving Board

A cut above from the Carving Board by itself or add to one of our buffets.

Served with the appropriate condiments.

Minimum 50 people.

Prime Rib	\$5.00 per person
Pork Loin	\$3.50 per person
Honey Glazed Ham	\$3.50 per person
Oven Roasted Turkey	\$3.50 per person
Baron of Beef	\$3.50 per person
Leg of Lamb	\$3.50 per person

DINNER

Themed Dinner Buffets

SOUTH OF THE BORDER

*Mixed Greens Salad with Cucumber, Tomato, Red Onion,
Croutons and Chipotle Ranch Dressing*

Grilled Marinated Chicken and Seasoned Ground Beef

*Shredded Cheese, Lettuce, Tomato, Onions,
Black Olives, Jalapeños, Sour Cream and Salsa*

Black Beans and Mexican Rice

Corn and Flour Tortilla Shells

Tortilla Chips with Nacho Cheese

Warm Apple Crisp

\$20 per person

BLACK HILLS CHUCK WAGON ROUNDUP

Potato Salad and Coleslaw

Sliced Watermelon Platter

Cornbread with Whipped Honey Butter

BBQ Chicken Breasts

Grilled Black Angus Hamburgers

Buns with Lettuce, Tomato, Onions and Pickle Spears

Campfire Baked Beans

Country Apple Pie

\$20 per person

Kid's Knee High Buffet

*Special buffets can be customized to include your kid's dining favorites.
Available for lunch or dinner, minimum 20 children, ages 10 and under.*

CHICKEN & MAC

*Chicken Tenders, Mac n' Cheese, Fresh Fruit, Applesauce, Carrot Sticks,
Mini Cookies, Ranch Dip, Soda and Juice.*

\$7.95 per child

PIZZA & PASTA

*Cheese and Pepperoni Pizzas, Bread Sticks, Marinara Sauce, Alfredo Pasta,
Applesauce, Carrot Sticks, Mini Cookies, Soda and Juice.*

\$7.95 per child

DESSERTS

- CHEESECAKE**.....\$4.25 per person
Served with mixed berry compote.
- ASSORTED PIES**.....\$3.50 per person
Choose from assorted fruit pies with whipped cream.
- CHOCOLATE MOUSSE**.....\$3.95 per person
Rich chocolate mousse, raspberry compote, whipped cream and shaved chocolate.
- WHITE CHOCOLATE RASPBERRY CAKE**.....\$3.95 per person
White cake layered with creamy white chocolate frosting and raspberry sauce.
- TIRAMISU**.....\$4.25 per person
Classic Italian dessert with mascarpone cheese and a hint of espresso, served with vanilla sauce and shaved chocolate.
- DOUBLE CHOCOLATE CAKE**.....\$4.25 per person
Rich, sweet and bitter chocolate layered cake with whipped cream.
- CARROT CAKE**.....\$4.25 per person
Layered with cream cheese frosting, served with vanilla sauce and whipped cream.

CHOCOLATE FOUNTAIN

Imagine a ripe delicious strawberry being dipped through a flowing curtain of warm, melted Belgian chocolate!

Your guests will be amazed as they dip strawberries and other delicious desserts through the flowing "chocolate fountain" and create chocolate covered delicacies.

DIPPING DELICACIES:

Strawberries ~ Pineapple ~ Big Marshmallows

Short Bread Cookies ~ Rice Krispie Treats

Cheesecake Bites ~ Vienna Fingers ~ Mini Pretzels

\$75 RENTAL

Includes Chocolate and Attendant.

SELECT THREE ITEMS

\$3.75 per person

SELECT FIVE ITEMS

\$4.75 per person



BAR SERVICE

Host Bar Per Drink

Call Brands	\$3.50
Premium Brands	\$4.00
Cordials	\$4.25
Domestic Beer	\$3.00
Import/Micro	\$4.00 & up
Nonalcoholic Beer	\$3.00
Signature Wines.....	\$4.25
Bottled Water.....	\$1.75
Soft Drinks.....	\$1.00

Host bars are subject to an 18% taxable service charge and a 7% sales tax.

Cash Bar Per Drink

Call Brands	\$3.75
Premium Brands	\$4.25
Cordials	\$4.50
Domestic Beer.....	\$3.25
Import/Micro	\$4.25 & up
Nonalcoholic Beer	\$3.00
Signature Wines.....	\$4.50
Bottled Water	\$2.00
Soft Drinks.....	\$1.00

Cash bar prices are inclusive of a 7% sales tax only.

Keg Beer & Punch

Keg Domestic Beer.....	\$175.00
Keg Import/Micro.....	\$225.00 & up
Fruit Punch (per gallon)	\$15.00
Champagne Punch (per gallon)	\$35.00
House Champagne Toast (per bottle)....	\$22.50

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 18% taxable service charge and 7% sales tax.

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.

Beer & Wine Stations

A \$25 service fee is applicable to beer and wine stations with sales less than \$100.

Hotel Room Amenities

Order 24 Hours in Advance ~ Serves Two Guests ~ Item Placed in Guestroom Before Arrival

Cookies & Milk	\$15
<i>Chocolate chip cookies and cold milk.</i>	
Cheese & Fruit	\$25
<i>Assortment of cheeses, fresh fruit, mixed nuts and crackers.</i>	
Beer & Nuts	\$28
<i>Four assorted micro brews on ice, two jumbo pretzels and salted nuts.</i>	
Wine & Cheese	\$32
<i>Assortment of cheese, fresh fruit, crackers and our house Merlot.</i>	
Bottled Wine	\$28 - \$200
<i>Choose from a wide selection of red or white wines by the bottle. Enjoy the wine by itself or compliment it with one of our additional amenities.</i>	
Champagne & Chocolate	\$45 - \$275
<i>Choose your bottle of champagne and chocolate covered strawberries.</i>	

All prices subject to an 18% taxable service charge and applicable taxes.

EVENT TECHNOLOGY SERVICES

The Banquet and Event Department at the Lodge at Deadwood has the professional expertise to make your event a memorable occasion. From basic meeting needs to multimedia presentations, our team will help manage your event and customize the perfect solution for all your unique meeting needs.

***Audio/Visual equipment is available for rental on a first-come, first-serve basis.
Special Presentation Packages are available by the day or by the week.***

Ballroom Equipment

Stage or Platform (8x12 Stage)
Additional 4x8 Sections of Stage Available
Dance Floor

Presentation Screens

9x12 Portable Front or Rear Projection
6x6 Portable Screen
14x14 Drop Down Screens

Projection Equipment

Wireless Presenter
LCD Projector

Meeting Accessories

Flipchart Stand w/ Pad & Markers
Whiteboard, Markers & Eraser
Laser Pointer
Extension Cord
Power Strip
Pipe & Drape
Tripod Easel

Electronic Media

DVD Player
42 Inch Flat Screen TVs w/ DVD/VCR
3x5 Inch Picture Frames

Telecommunication

Conference Phone
Wireless Speaker Phone w/ External Microphones

Electronic Audio

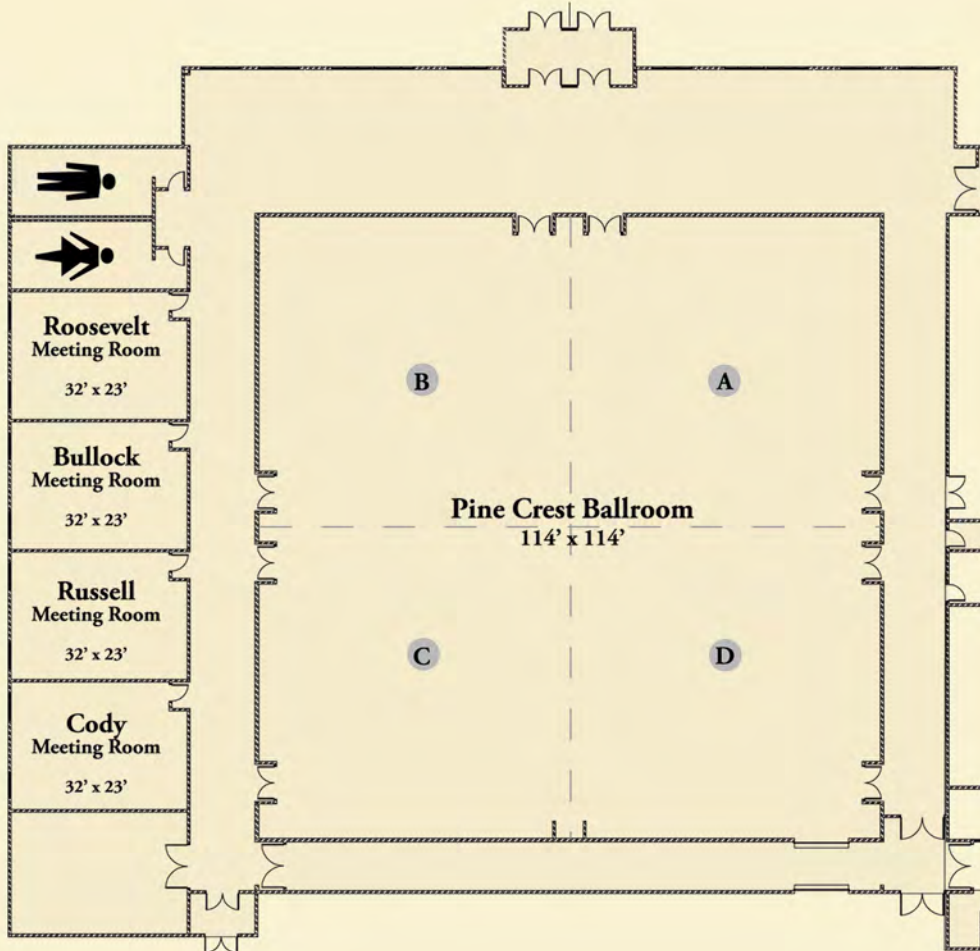
4 Channel Mixer
Wireless Lavalier Microphone
Wireless Handheld Microphone
Standard Microphone
Audio Tie In

***Additional equipment can be made available for your meeting,
please inquire with the Catering Department for more information.***

MEETING ROOM DIMENSIONS/SEATING

	Room Size	Theatre	Class-room	Confer-ence	Ban-quet Rounds	Ban-quet Long Tables	8'x10' Exhibit Space	Hollow Square	Ceiling	U-Shaped	Square Footage
Cody	32x23	50	30	24	40	50	N/A	26		22	736
Russell	32x23	50	30	24	40	50	N/A	26		22	736
Bullock	32x23	50	30	24	40	50	N/A	26		22	736
Roosevelt	32x23	50	30	24	40	50	N/A	26		22	736
Pine Crest A	57x57	360	200	62	200	250	16	60	14'	48	3249
Pine Crest B	57x57	360	200	62	200	250	16	60	14'	48	3249
Pine Crest C	57x57	360	200	62	200	250	16	60	14'	48	3249
Pine Crest D	57x57	360	200	62	200	250	16	60	14'	48	3249
Pine Crest A,B,C,D	114x114	1700	800	N/A	1,000	1,400	57	N/A	14'	N/A	12996

* 12'8" tall by 10' wide garage doors in Pine Crest Ballroom with interior staging area *





THE
LODGE AT
DEADWOOD

♣
A LUXURIOUS
MOUNTAIN
RESORT & CASINO
♣

Plan your meeting
or event in the
beautiful Black Hills
of South Dakota.

Deadwood, SD 57732
1.877.DWD.LODG
605.584.4800
catering@DeadwoodLodge.com
DeadwoodLodge.com