



THE
LODGE AT
DEADWOOD

♣
A LUXURIOUS
MOUNTAIN
RESORT & CASINO
♣



WEDDING
MENU 2011

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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 premiere 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 to make your wedding reception a success.

In our 13,000 square-foot Pine Crest Ballroom, we can accommodate up to 1,700 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 event space for groups as small as 10 people.

Our experienced staff offers excellent hospitality and looks forward to serving your group.

The Lodge at Deadwood - experience the best of what the Black Hills has 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 featuring poker, blackjack and 260 state-of-the-art slot machines
- 24-hour indoor fitness center
- Hotel shuttle is also available for guests free of charge
- Free high-speed wireless Internet access

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.



WEDDING RECEPTION GENERAL INFORMATION

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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 five 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 contract has been agreed upon.



COCKTAIL HOUR HORS D'OEUVRES

(Based on one hour of service before dinner service)

PLATINUM DISPLAY

Chicken Teriyaki Spring Rolls
Teriyaki marinated chicken, spicy noodles, and fresh spring vegetables with mango salsa
 Prosciutto Wrapped Scallops
Applewood smoked scallops wrapped in fine Italian prosciutto
 Cheese & Caviar
An array of fine imported and domestic cheeses, served with olives, artesian breads, red current jam and Caviar
 Shrimp Ceviche
Citrus cured shrimp with a fresh tomato, poblano pepper, and cilantro salsa served on cucumber medallions
 Beef Tenderloin Rillettes
Beef tenderloin confit, simmered slowly with seasonings to create a deep rich flavor, then served spread on foccacia toast points
 Add to any wedding buffet or plated dinner. \$18/per person

SILVER DISPLAY

Appetizer Display featuring Imported and Domestic Cheeses served with Hearty Crackers
 Grand Display of Fresh Fruits
 Black Angus Meatballs with Burgundy Au Jus drizzled with Horseradish Cream
 Spinach and Boursin Cheese stuffed Mushroom Caps
 Add to any wedding buffet or plated dinner. \$12/per person



HORS D'OEUVRES COLD

(Per 100 pieces)

Deviled Eggs.....	\$100
Roasted Asparagus and Asiago Crostini	\$225
Smoked Salmon with Crème Fraiche on Toast Points	\$225
Shrimp Ceviche on Cucumber Medallions.....	\$200
Chilled Jumbo Shrimp Cocktail	\$275
Feta and Portobello in Puff Pastry	\$200

HORS D'OEUVRES HOT

(Per 100 pieces)

Barbecued Cocktail Franks	\$100
Swedish, Italian or BBQ Meatballs	\$150
Bacon Wrapped Scallops.....	\$300
Chicken Teriyaki Skewers	\$225
Stuffed Mushroom Caps	\$225
Buffalo Kabobs.....	\$275
South Dakota Buffalo Meatballs	\$200

glazed with demi sauce and drizzled with horseradish cream.



GRAND HORS D'OEUVRES DISPLAYS

(Serves 50 guests)

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International Cheese Platters \$225

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

Fresh Fruit Display \$125

An assortment of seasonal and exotic fruits

Vegetable Crudités \$150

Mushrooms, asparagus, carrots, celery, broccoli, cauliflower, jicama, peppers and tomatoes. Served with ranch dressing and sun dried tomato dip.

Seafood Display \$350

An elegant assortment of smoked and poached whole fish, featuring salmon, trout, scallops and shrimp.

Mediterranean Antipasto \$250

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

Brie en Croûte \$150

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

Spinach and Artichoke Dip \$100

With jalapeno cheddar bread and chips..

Enhance your event with wine!

Inquire about our extensive wine list.



PLATED DINNERS

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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

SALADS

(Choice of Salad)

Garden Salad with Ranch Dressing

Creamy Caesar Salad

Cranberry Pecan Spinach Salad with Cranberry Vinaigrette Dressing

Gourmet Harvest Greens with House Vinaigrette Dressing

WEDDING ENTRÉE SELECTIONS

(Choose up to three)

Black Angus Top Sirloin \$19.95

10 oz grilled and served with burgundy mushroom au jus.

Beef Wellington \$26.95

Beef tenderloin 7 oz. stuffed with mushroom duxelle baked in a puff pastry.

Pork Tenderloin \$17.95

Pork stuffed with brie and dried fruits, served with an apricot brandy cream sauce.

Chicken Marsala \$17.95

Sautéed chicken breast with mushrooms served with a Marsala wine reduction.

Chicken Soubaise \$17.95

*Chicken breast stuffed with sausage and mozzarella cheese,
topped with a creamy onion Béchamel sauce*



PLATED DINNERS

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WEDDING ENTRÉE SELECTIONS CONTINUED

(Choose up to three)

Atlantic Salmon \$19.95

Fresh Atlantic Salmon with Choice of:

Fresh Atlantic Salmon with Honey Pepper and Béarnaise Sauce

Macadamia Halibut \$23.95

Alaskan halibut encrusted with macadamia nuts and served with a lemon white wine sauce.

Black Angus Ribeye Steak \$25.95

12 oz. charbroiled ribeye steak with burgundy au jus.

Roast Prime Rib of Beef Au Jus \$24.95

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

Fire Roasted Portabella Wellington \$18.95

Roast portabella mushroom filled with classic vegetable ratatouille wrapped in a puff pastry served atop a bed of asparagus with white wine tomato and herb sauce topped with fresh basil chiffonade.

PLATED MIXED GRILLS

Steak and Shrimp \$32.95

6 oz filet mignon served with three sautéed jumbo shrimp.

Steak and Salmon \$27.95

6 oz. top sirloin served with wild mushroom demi with a 4 oz. fillet of salmon drizzled with béarnaise sauce.

Steak and Chicken \$23.95

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

Filet Oscar \$29.95

6 oz. filet mignon topped with jumbo lump crab and veloute sauce (white sauce with capers and diced roasted red peppers).

BUFFET DINNERS

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The Sweetheart Buffet

Fresh Garden Salad with choice of three dressings
Marinated Sicilian Pasta Salad
Fresh Fruit Salad with Ambrosia Dressing
Roast Garlic Mashed Potatoes
Chef's Choice of Vegetable
Slow Roasted Pot Roast with Pan Gravy
Chicken Breast with Crimini Mushroom Cream Sauce
Assorted Dinner Rolls and Butter
Coffee
\$18.95 per person

The Destination Buffet

Fresh Garden Salad with choice of three dressings
Fresh Fruit Display
Tuscan Pasta Salad
Roasted Red Potatoes with Fresh Parsley
Chef's Choice of Vegetable
Honey Pepper Salmon served atop of wild rice
Black Forest Ham with Sweet Pineapple Confetti
Assorted Dinner Rolls and Butter
Coffee
\$18.95 per person

The Garden Buffet

Fresh Garden Salad with choice of three dressings
Fresh Fruit Display
Red Potato Salad with Mustard Seed Dressing
Vegetable Rotini Pasta Salad with Herb Vinaigrette Dressing
Whipped Mashed Potatoes with Asiago and Fresh Herbs
Chef's Choice of Vegetable
Roast Pork Loin with Spinach and Onion Tuscan Sauce
Chicken Breast with Wild Berry Cream Sauce
Assorted Dinner Rolls and Butter
Coffee
\$19.95 per person

The Traditional Buffet

Fresh Garden Salad with choice of three dressings
Whipped Potatoes with Gravy
Chef's Choice of Vegetable
Herb Roasted Turkey with Corn Bread Stuffing
Green Beans Almandine
Assorted Dinner Rolls and Butter
Coffee
\$15.95 per person

CHEF ATTENDED CARVING STATION

(Add to any wedding buffet. Minimum 50 people)

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

Specialty items available upon request.



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.

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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 **

HORS D'OEUVRES PACKAGE

Minimum of 100 people • \$55/per person

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

International Cheese Display • Fresh Fruit Display
Vegetable Crudités

Chef Carving Station (Choose Two)

Roasted Pork Loin

Oven Roasted Turkey

Honey Glazed Ham

Baron of Beef

Hors D'Oeuvres (Choose four)

Deviled Eggs

Shrimp Ceviche on Cucumber Medallions

Roasted Asparagus and Asiago Crostini

Smoked Salmon with Crème Fraiche on Toast Points

Chilled Jumbo Shrimp Cocktail

Feta and Portobello in Puff Pastry

Barbecued Cocktail Franks

Swedish, Italian or BBQ Meatballs

Bacon Wrapped Scallops

Chicken Kabobs

Stuffed Mushroom Caps

Buffalo Kabobs

South Dakota Buffalo Meatballs

BUFFET PACKAGE

Minimum of 100 people • \$60/per person

One hour cocktail service for reception with domestic beer, house wines, call brand liquors, and sodas
Fresh brewed regular and decaffeinated coffee
Silver display appetizer package

Buffet dinner

(Choose One, see page 8 for Buffet Menu)

Sweetheart • Destination

Garden • Traditional

SURF & TURF PACKAGE

Minimum of 100 people plated option • \$75/per person

One hour cocktail service for reception with domestic beer, house wines, call brand liquors, and sodas
Fresh brewed regular and decaffeinated coffee
Silver display appetizer package

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



COCKTAILS, WINE & BEER

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Host Bar Per Drink

Call Brands	\$3.50
Premium Brands	\$4.00
Cordials.....	\$4.25
Domestic Beer.....	\$3.00
Import / Micro	\$3.50 & 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	\$3.75 & 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

Wine

House Wine (per bottle)	\$20.00
House Champagne (per bottle)	\$22.50

*We have several signature wines available by the bottle.
Ask to see our extensive wine list.*

Keg Beer and Punch

Keg Domestic Beer	\$175.00
Keg Import/Micro	\$225.00 & up
Fruit Punch (per gallon).....	\$15.00
Champagne Punch (per gallon) .	\$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 and Cracker Display
- Swedish Meatballs or Petite Sandwiches
- Potato Chips and Dip
- Coffee Station
- \$5 per person



Chocolate Fountain

Please inquire with our catering professionals about adding a delectable Chocolate Fountain to your wedding celebration!



List of Local Area Businesses Providing Wedding Services

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Cakes

The Lodge at Deadwood
605-571-2124
www.deadwoodlodge.com

Florists

Bloomers
1-888-578-7737
www.bloomerssd.com

Jolly Lane Floral
1-888-201-1428
www.jollylane.com

Photographers

Johnny Sundby Photography
1-800-456-1731
www.johnnysundby.com

Synergy 79
605-415-8348
www.synergy79.com

Disc Jockeys

Complete Music
605-348-8869
www.cmusic.com

Marek's DJ Services
1-800-865-6758
www.southdakotadj.com



ROOM RENTALS & AMENITIES

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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
Chocolate Fountain	\$ 60.00
<i>Includes chocolate and attendant 3.50 per person</i>	
Lighted Lattice with Shear Draping.....	\$ 60.00
Lighting and Tulle Décor.....	\$300.00
House Center Pieces.....	\$ 2.00/per table
Ice Sculptures.....	MP
Security.....	MP

Mandatory for dance functions

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



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