

EVENTS MENU

THE
LODGE  **AT**
DEADWOOD
Gaming Resort



The Northern Black Hill's largest Convention Center is located in 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, rightsized 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.
- 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!**

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 kids 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 20%.

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 BUFFETS

Continental Breakfast Buffets

Continental Breakfast Buffets include coffee and tea.

THE SUNRISE \$9.95 per person

Assorted chilled juices, breakfast breads with whipped butter and preserves, croissants, assorted muffins and fresh fruit.

TOP OF THE HILL \$11.95 per person

Assorted chilled juices, breakfast breads with whipped butter, croissants and preserves, caramel rolls and fresh fruit.

THE FRESH START \$11.95 per person

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

Buffets

All Breakfast Buffets include coffee, tea and assorted chilled juices.

Under 35 guests, please add \$1.50 per person.

THE EYE OPENER \$12.95 per person

Fresh scrambled eggs, potatoes, country sausage, bacon, croissants and preserves, pastries and fresh fruit.

THE OLD WEST \$14.95 per person

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

THE EARLY RISER \$13.95 per person

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

THE HEARTY START \$15.95 per person

**The Hearty Start is not available for groups under 35 people*

Fresh scrambled eggs with cheddar cheese, bacon, potatoes, biscuits and sausage gravy, French toast sticks, assorted muffins and fresh fruit.

HOTEL GUEST GIFTS

Treat your guests to a nice surprise with an in-room gift.

MEETINGS & BREAKS

Ala Carte Snacks & Refreshments

Coffee (Regular & Decaf).....	\$30 per gallon
Iced Tea & Lemonade	\$28 per gallon
Bottled Water	\$3 per person
Assorted Individual Juices, Sodas (Coke Products).....	\$3 per each
Assorted Danish, Muffins, Donuts & Croissants.....	\$36 per dozen
Assorted Cookies & Brownies	\$30 per dozen
Lemon Bars.....	\$36 per dozen
Coffee Cake	\$36 per dozen
Cake Bars	\$36 per dozen
Caramel Rolls	\$36 per dozen
Jumbo Pretzels with Cheese	\$42 per dozen
Trail Mix.....	\$15 per pound
Sliced Fresh Fruit.....	\$3 per person

Specialty Breaks

All Specialty Breaks include coffee and water station.

SWEET & SALTY \$11.95 per person

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

STRUCK GOLD \$11.95 per person

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

SIESTA BREAK \$10.95 per person

Corn tortilla chips, queso with roasted peppers, fresh made guacamole with fresh cilantro and house made salsa.

THE GROW NOLA BAR \$10.95 per person

Greek yogurt with strawberry and blueberry compote, granola, honey assorted nuts and raisins, fresh fruit.

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

LUNCH

Burgers & Sandwiches

1 Lunch Selection for Entire Group

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

RANCH BURGER

\$17.95 per person

Angus beef, American cheese, bacon and topped with haystack onion rings.

BBQ BACON CHEESEBURGER

\$17.95 per person

Angus beef, pepper jack cheese, caramelized onion and BBQ sauce.

GRILLED CHICKEN SANDWICH

\$15.95 per person

Chicken breast, Swiss cheese, red onion and bacon with sundried tomato aioli.

PULLED PORK SANDWICH

\$15.95 per person

Pepperjack cheese, bold BBQ sauce.

DEADWOOD CLUB

\$11.95 per person

Sliced ham and turkey with smoked bacon, Swiss cheese, lettuce, tomato and onion on wheat bread served with kettle chips.

Plated Lunches

1 Lunch Selection for Entire Group

Plated Lunches (except the salad options) are served with vegetable, Chef 's choice of potato, coffee or iced tea.

TOP SIRLOIN STEAK

\$22.95 per person

Grilled 6oz Angus sirloin steak with sautéed mushrooms and onions.

ASTI CHICKEN

\$16.95 per person

Sautéed chicken breast simmered in champagne cream sauce with crimini mushrooms.

LODGE ROAST BEEF

\$17.95 per person

Slow roasted round of beef with savory beef gravy.

MONTY PORK

\$16.95 per person

Bacon wrapped pork chop with Montreal seasoning with burgundy port sauce.

ROASTED APPLE SPINACH SALAD

\$14.95 per person

Fresh spinach topped with grilled chicken breast, roasted apples, bacon, dried cherries, gorgonzola and spicy pecans, tossed in honey balsamic vinaigrette.

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

LUNCH

Add Soup Station to any lunch for \$3 per person.

Lunch Buffets

All lunch buffets served with iced tea or coffee.
Under 35 guests, please add \$1.50 per person.

THE HIGH NOON \$15.95 per person

Garden salad with three dressings, fried chicken, potato salad, house coleslaw, campfire baked beans and fresh cornbread with whipped honey butter.

THE MIXED GRILL \$17.95 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 \$15.95 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 seasonal fresh fruit, served with mayo and Dijon mustard.

THE 52ND AVENUE \$16.95 per person

Build your own New York Sub on hoagies. Fill them up with your choice of roast beef with au jus or chicken parmesan strips with marinara sauce, served with kettle chips, potato salad, seasonal sliced fresh fruit, pickles and assorted condiments.

SOUTH OF THE BORDER \$17.95 per person

Mixed greens salad with citrus cilantro vinaigrette, fresh fruits, corn tortilla chips, Spanish rice, seasoned ground beef, fajita spiced chicken, jalapeño peppers, sour cream, ripe olives, shredded cheese, salsa, queso, refried beans, lettuce, flour tortillas and corn tortillas.

Hot Lunch Buffet

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, bread and butter, coffee or tea.
Under 35 guests, please add \$1.50 per person.

ENTRÉE SELECTIONS

Choice of One Entrée: \$17.95

Choice of Two Entrées: \$20.95

ASTI CHICKEN

Lightly breaded chicken breast with champagne mushroom cream sauce

CHICKEN PARMESAN

Fried breaded chicken breast topped with marinara sauce & smoked mozzarella

GRILLED SALMON

with béarnaise

LODGE ROAST BEEF

with savory brown gravy

ROAST PORK LOIN

with western bold BBQ sauce

CHICKEN PENNE PASTA

with sun dried tomato, roasted garlic cream

FRIED CHICKEN

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

BAR SERVICE

Bottled wine is available upon request, ask to see our extensive wine list. Drink tickets are available, please ask for details. Drink tickets are subject to an 20% taxable service charge.

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.

Keg Beer & Punch

Keg Domestic Beer	\$375.00
Keg Import/Micro	\$425.00 & Up
Fruit Punch (per gallon).....	\$15.00
Champagne Punch (per gallon)	\$40.00
House Champagne (per bottle).....	\$40.00

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

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.

HORS D'OEUVRES

Cold Hors D'oeuvres

Per 100 Pieces

Red Pepper and Chevre.....	\$300
Shrimp Ceviche on Cucumber Medallions.....	\$400
Southwest Chicken Pinwheels.....	\$270
Peach Riccota with Prosciutto and Honey Crostini.....	\$300
Smoked Salmon Bruschetta.....	\$400
Chilled Jumbo Shrimp Cocktail	\$400
Chocolate Covered Strawberries.....	\$330
Prosciutto Pastry Bites	\$300

Hot Hors D'oeuvres

Per 100 Pieces

Swedish, Italian or BBQ Meatballs.....	\$300
Buffalo Wings.....	\$300
Bacon Wrapped Shrimp	\$400
Chicken Kabobs	\$300
JC's Asian Pork Bites.....	\$270
Chorizo Stuffed Mushroom Caps.....	\$300
Sweet Chili glazed shrimp with Cilantro and Asian Slaw.....	\$400
Angus Steak Tips.....	\$350
SD Buffalo Meatballs with Demi & Horseradish Cream	\$300
Veggie Spring Rolls.....	\$275

HORS D'OEUVRES

Grand Displays

S - Small (25 people)

M - Medium (50 people)

L - Large (75 people)

	Small	Medium	Large
Gourmet Meat & Cheese Display	\$200	\$250	\$375
Herb Boursin cheese spread with domestic and fine imported cheeses, salami, prosciutto and other gourmet meats, served with gourmet crackers.			
Artisan Cheese Display	\$175	\$265	\$325
A selection of exquisite artisan and specialty cheeses from around the world, all accompanied by an assortment of delicious cheese condiments including crackers, fruits, and nuts.			
Spinach & Artichoke Dip Display	\$100	\$175	\$225
Served with toasted jalapeño cheddar bread and chips.			
Fresh Fruit Display	\$100	\$175	\$225
An assortment of seasonal and exotic fruits.			
Vegetable Display	\$100	\$150	\$200
Mushrooms, asparagus, carrots, celery, broccoli, cauliflower, peppers and tomatoes, served with ranch dressing.			
Mediterranean Antipasto Display	\$200	\$300	\$375
Marinated mushrooms, fresh mozzarella, prosciutto, roasted peppers, roasted red tomatoes, artichoke hearts, feta cheese, kalamata olives and sun-dried tomato dip.			
Smoked Salmon Display (serves 50 people)	\$350		
Whole side of smoked Atlantic salmon, served with party breads, crackers, diced onions, chopped eggs, capers and whipped herb cream cheese.			

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

DINNER

Plated Dinner

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.

SALAD SELECTIONS

GARDEN SALAD

with house ranch dressing

GOURMET HARVEST GREENS SALAD

with honey balsamic dressing

CREAMY CAESAR SALAD

the famous classic

CRANBERRY PECAN SPINACH SALAD

with cranberry vinaigrette dressing

WINE SERVICE

Wine can add a special touch to your dinner.

Ask to see our wine list for the perfect pairings.

ENTRÉE SELECTIONS

Choice of Up to Three Entrées

CHICKEN PICATTA \$26.95

Sautéed chicken breast with Picatta lemon caper sauce.

MANICOTTI \$22.95

Topped with marinara, mozzarella and Parmesan cheese. Served with fire roasted vegetables.

CHICKEN MARSALA \$26.95

Sautéed chicken breast served with mushroom Marsala wine reduction.

ATLANTIC SALMON \$27.95

Fresh Atlantic salmon with Smoked hollandaise.

ROAST PRIME RIB OF BEEF \$36.95

10oz slow roasted choice prime rib of beef with au jus.

NY STRIP \$33.95

10oz aged Angus NY strip with bourbon peppercorn glaze.

TOP SIRLOIN \$27.95

9oz top sirloin, grilled and served with burgundy mushroom au jus.

MONTY PORK \$25.95

Bacon wrapped Pork Chop with blueberry port sauce.

LODGE ROAST BEEF \$25.95

Tender, slow roasted round of beef with savory brown gravy.

ANGUS RIBEYE \$39.95

12oz charbroiled ribeye steak with sautéed mushrooms in au jus.

MIXED GRILLS

STEAK & SHRIMP \$32.95

6oz sirloin, served with three sautéed jumbo shrimp.

STEAK & SALMON \$33.95

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

STEAK & CHICKEN \$28.95

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

FILET OSCAR \$39.95

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

DINNER

Banquet Dinner Buffets

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, bread and butter, coffee, decaf or tea.

Under 35 guests, please add \$1.50 per person.

ENTRÉE SELECTIONS

Choice of Two Entrées: \$26.95

Choice of Three Entrées: \$30.95

ROAST TURKEY BREAST

with stuffing and gravy

PORK LOIN

with rosemary garlic

LODGE ROAST BEEF

with savory brown gravy

MANICOTTI ROSA

Topped with marinara, mozzarella,
and Parmesan cheese

CHEESE TORTELLINI

with chicken and bacon alfredo
with diced tomatoes and basil

CHICKEN PICCATA

Lightly breaded and sauteed chicken breast
with piccata lemon caper sauce

BEEF TIPS

with mushrooms, onions, and
burgundy demi

HONEY PEPPER SALMON

with béarnaise

BBQ PORK RIBS

with western BBQ sauce

FRIED CHICKEN

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 Market Price

Pork Loin \$7.95 per person

Honey Glazed Ham \$7.95 per person

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

DINNER

Themed Dinner Buffets

All themed dinner buffets include dessert.

THE TRAILHEAD \$30.95 per person

Garden salad with three dressings, chef's choice deli salads, grilled chicken with tuscan au jus, smoked pork chops with Jack Daniel's BBQ glaze, baby red potatoes with fresh herbs, green bean almondine, fresh fruit, fresh cornbread and whipped honey butter and assorted pies.

BLACK HILLS CHUCKWAGON ROUNDUP \$28.95 per person

Potato salad, coleslaw, BBQ chicken breasts, grilled angus hamburgers, assorted sliced cheeses, buns with lettuce, tomato, onions, and pickle spears, campfire baked beans, sliced watermelon platter, cornbread with whipped honey butter and assorted pies.

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 \$10.95 per child

Chicken tenders, mac & cheese, fresh fruit, applesauce, mini cookies, ranch dip, soda and juice.

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

DESSERTS

\$6.95 per person

CHEESECAKE

Served with mixed berry compote

ASSORTED PIES

Choose from assorted fruit pies with whipped cream

CHOCOLATE MOUSSE

Rich chocolate mousse, whipped cream and shaved chocolate

KEY LIME PIE

A key lime mousse on a graham cracker crust topped with whipped cream, lime simple syrup and zest

LEMON MERINGUE PIE

A lemon meringue infusion perched on top of a graham cracker crust, with a lemon simple syrup, fresh berries and whipped cream

DOUBLE CHOCOLATE CAKE

Rich, sweet and bitter chocolate layered cake with whipped cream

CARROT CAKE

Layered with cream cheese frosting, served with vanilla sauce and whipped cream

RED VELVET CAKE

TIRAMISU

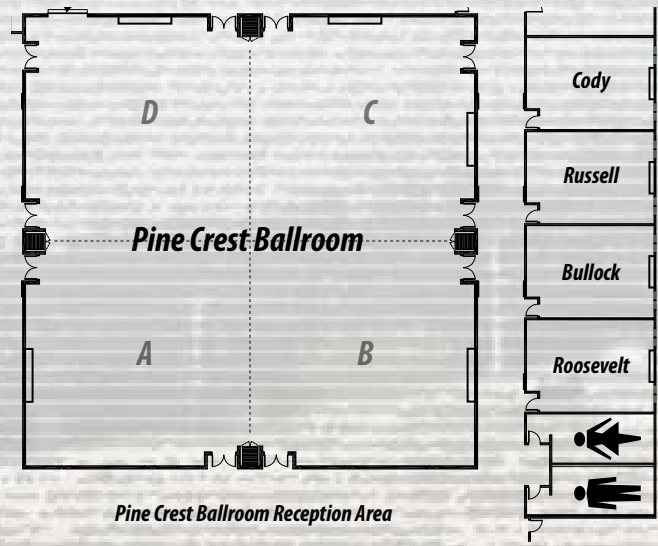
BANANA CREAM PIE

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

EVENT TECHNOLOGY SERVICE

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

PROJECTION EQUIPMENT

Wireless Presenter
 LCD Projector

ELECTRONIC MEDIA

DVD Player
 42 Inch Flat Screen TVs w/ DVD/VCR

ELECTRONIC AUDIO

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

PRESENTATION SCREENS

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

MEETING ACCESSORIES

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

TELECOMMUNICATION

Conference Phone
 Wireless Speaker Phone

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

MEETING ROOM DIMENSIONS/SEATING

Room Name	Dimension	Theatre	Classroom	Conference	Banquet Rounds	Banquet Long	8' x 10' Exhibit Space	Hallow Square	U- Shaped
Boardroom	27 x 15	N/A	N/A	10	N/A	N/A	N/A	N/A	N/A
Cody, Russell, Bullock, Roosevelt	32 x 23	50	30	24	40	50	N/A	26	22
Pine Crest Sections (A, B, C, and D)	57 x 57	360	200	62	130	250	16	60	48
Pine Crest Ballroom	114 x 114	1,000	600	N/A	800	1,000	57	N/A	N/A

Pine Crest Ballroom Ceiling Height = 14 feet 12' 8" tall by 10' wide garage doors in Pine Crest Ballroom with interior staging area



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

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877-393-5634
DeadwoodLodge.com
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