

Wedding

Menu

HORS D'OEUVRES DISPLAY

Packages are for one hour and a half of continual service.

Additional charges will apply for additional time.

SIZZLING

Boneless Buffalo Wings
Traditional Buffalo Wings
Flatbread Pizza
Chislic with Chipotle Ranch
Scallop and Prosciutto Cup
Midwestern Bison Meatballs
Brisket Slider
Chicken Satay with Peanut Sauce
Pan Seared Walleye Cakes
with Citrus Aioli
BBQ Bacon Wrapped Shrimp
Wonton Cup filled with Crab Stuffing
Spinach and Artichoke Dip with
Naan & Tortilla Chips
Vegetable Egg Roll
Street Taquito
Pheasant Chowder Shooter
Bacon Wrapped Asparagus
Bacon Wrapped Smoked
Chicken Finger
Chips & Queso
Assorted Stuffed Mushrooms
Sweet & Salty Pork Bites
Chorizo Stuffed Yukons
Pulled Pork Sliders
Meatball Wellington with Marinara

CHILLED

Charcuterie Board
World Tour Cheese
and Cracker Display
Fresh Fruit Kabob with Dip
Domestic Cheese and Cracker Display
Shrimp Ceviche Cucumber Cup
Cookie Dough Shooter
Vegetable Crudités with Dips
Peruvian Walleye Cup
Antipasti Skewers
Assorted Dessert Shooter
Assorted Pin-Wheel Sandwiches
Caprese Wonton Cup
Jumbo Shrimp with a Variety of
Cocktail Sauces
Hand-Dipped Chocolate Strawberries
Traditional Deviled Eggs

Platinum Package

Pick any 3 Sizzling items along with
Sliced Fresh Seasonal Fruit
Domestic Cheese and Cracker Display
Vegetable Crudités with Dips
Carved Pork Loin Station
Assorted Mini Cheesecake Display

VIP Package

Chislic
Traditional Buffalo Wings
Marinara Meatballs
Vegetable Egg Rolls
Street Taquitos, Fresh Fruit Display
Vegetable Cudite
Served with corresponding Condiments

Fully Loaded Fry Bar

Potato Wedges
Battered Fries
Sweet Potato Fries
Served with Ground Chorizo, Pulled Pork,
Smoked Chicken, Chili, Broccoli Cheese Sauce,
White Queso, Beef Gravy, Shredded Cheddar,
Bacon Bits, Bleu Cheese Crumbles, Jalapeños,
Green Onions, Ranch, Sour Cream and Ketchup



PLATED DINNERS

All hot Entrées accompanied by Preference of Salad, Chef's Selection of Fresh Vegetable and Starch, Dinner Rolls and Butter

Top Sirloin

Roquefort topped Angus Sirloin finished with Mesa Sauce

Walleye En Croute

Cilantro Cream Walleye Baked in a Puff Pastry

Salmon

Sesame Encrusted Salmon with Sriracha Honey Sauce

Trio Plate

Grilled Petite Tenders with Choice of Sauce

Grilled Chicken Breast with Choice of Sauce

Grilled and Slow Roasted Pork Loin with Choice of Sauce

Duo Plate

Grilled Petite Tenders with Choice of Sauce

Grilled Chicken Breast with Choice of Sauce

Stuffed Chicken

Chicken Breast with Choice of: Quinoa & Brown Rice Medley, Boursin & Prosciutto, Spinach & Artichokes or Feta & Sun Dried Tomato. Finished with Chardonnay Sauce

Airline Chicken

Boneless Chicken Breast with attached Drumette. Topped with Forestiere Sauce

Steak Medallions

Grilled Petite Tenders with Choice of Sauce:

Red Wine Demi, Chimichurri, Roasted Shallot, Bearnaise or Wild Mushroom

Pork Medallions

Grilled Pork Tenderloin finished with a Choice of Sauce:

Dijon Marsala, Korean BBQ, Sweet & Spicy Plum Sauce, Chipotle Maple or Apple Brandy

Grilled Chicken

Boneless Grilled Chicken with Choice of Sauce:

Portabella Marsala, Smoked Gouda Cream, Bourbon, Scallopini,

Gazpacho or Honey Lime

Quinoa Stuffed Zucchini Boat

Zucchini stuffed with an Organic Quinoa and Brown Rice Blend,

Grilled Vegetables and Pepper Jack



PLATED DINNER SIDE OPTIONS

STARCH

Roasted Reds
Roasted Yukons Gold
Roasted Yukons and Yams
Garlic Mashed
Midwestern Rice Medley

VEGETABLE

Roasted Garlic Green Beans
Roasted Asparagus
Brussel Sprouts
Roasted Medley
Cauliflower

SALAD

Classic House Salad with Tomatoes and Cucumbers
Classic Caesar with Kalamata Olives, Shaved Parmesan and Roma Tomatoes
Spinach Salad with Red Onions, Mushrooms, Walnuts and Dried Cranberries

DESSERTS

Add a dessert for additional \$2/person

HOUSE BAKED SELECTIONS

Caramel Apple Pie
Chef Inspired Seasonal Cheesecake

INDIVIDUAL BISTRO CAKES

Key Lime Pie, Red Velvet Cake, Lemon Sponge Mousse, Tiramisu,
Chocolate Peanut Butter Cream, Strawberry Cream Mousse or Turtle Mousse



DINNER BUFFETS

Minimum of 40 Guests for Dinner Buffets. Fewer than 40 will have an effect on per Guest price. Buffets & Breaks are for up to one hour and a half of continual service.

Premier

Slow Roasted and Carved Strip Loin
Roasted Airline Chicken with Forestiere Sauce
Baked Barramundi with Lemon Basil
Pheasant Chowder
Dutchess Potatoes
White Truffle Apsaragus
Kale and Arugula Salad with Mango
Pineapple Dressing
Quinoa Salad with Lime Vinaigrette
Mediterranean Dinner Rolls and Butter
Freshly Brewed Coffee and Decaf

The Lasting Impression

Choice of 2 Entrées:

Grilled Flank Steak with Wild Mushroom Sauce
Grilled Salmon with a Margarita Sauce
Grilled Chicken with Choice of Sauce
Lobster Mac & Cheese

Includes:

Caprese Salad
Classic Caesar Salad
Chef's Choice Vegetables
Garlic Mashed Potatoes
Bakery Fresh Rolls and Butter
Freshly Brewed Coffee and Decaf

Prairie Buffet

Beef Pot Roast with Au Jus
Boneless Country Style Ribs
Honey Lime Mesquite Chicken
Mixed Greens with Assorted Dressings
Twice Baked Potato Salad
Kohlrabi and Brussel Sprout Coleslaw
Sweet Potato Mashed Potatoes
Chef's Choice Vegetable
Corn Bread Muffins with Honey Butter
Freshly Brewed Coffee and Decaf

The Falls Buffet

Choice of 2 Entrées:

Grilled Chicken with Choice of Sauce
Grilled Porkloin with Choice of Sauce
Tuscan Chicken Tortellini
Garlic and Parmesan Baked Cod

Includes:

Mixed Greens with Assorted Dressings
Harvest Vegetable Salad
Roasted Reds
Chef's Choice Vegetable
Bakery Fresh Rolls with Butter
Freshly Brewed Coffee and Decaf

SPECIALTY STATIONS

Minimum of four Specialty/Carving stations or one can be paired with any Plated Dinner or Dinner Buffet.

Minimum of 40 Guests for Enhancement Stations. Fewer than 40 will have an effect on per

Guest price. Prices reflect service for one hour, additional charge after first hour.

Shrimp Trio

Chilled Jumbo Shrimp with Cocktail Sauce, Shrimp Scampi in Chardonnay Butter and Hand Breaded Coconut Shrimp with Piña Colada Sauce

Traditional

Vegetable Crudit  with Assorted Dips, Domestic Cheese and Cracker Display and Sliced Fresh Fruit

Dim Sum

Pork Pot Stickers, Crab Rangoon and Vegetable Egg Rolls
Served with Sweet Chili and Soy Sauces

Fajita

Grilled Chicken with Saut ed Peppers and Onions, Flour Tortillas, Pepper Jack, Diced Tomatoes, Jalape os, Pico de Gallo, Sour Cream and Guacamole

Flatbread Pizza

Margherita, Garlic Chicken and BBQ Pork

Pasta Extravaganza

Cavatappi Pasta, Alfredo, Basil Marinara, Pesto Cream, Grilled Chicken, Italian Sausage, Vegetables and Breadsticks

Slider Burger

Grilled Beef Patties, Slider Buns, Sliced Cheeses, Assorted Condiments and Twice Baked Potato Salad

Wing Fling

Traditional Bone-In and Boneless Buffalo Wings
Served with Celery, Bleu Cheese and Ranch

BBQ

Pulled Pork with Tangy BBQ, Smoked Brisket with Bourbon BBQ, Slider Buns and Oil & Vinegar Coleslaw

Intoxicating Chicken Satays

Whiskey BBQ, Tequila Lime and Vodka Bloody Mary Chicken Satays
Served with Garden Rice

Mashed Potato

Garlic Mashed and Sweet Potato Mashed
Shredded Cheddar, Sour Cream, Green Onions, Bacon Bits, Broccoli Cheese Sauce, Roasted Shallot Sauce and Whipped Butter

Gourmet Mac & Cheese

Saut ed Asparagus with Gouda, Pork Belly with Monterey, Buffalo Chicken with Jalape o Cheddar



SPECIALTY STATIONS

Chowder

Pheasant Chowder, Clam Chowder, Corn Chowder,
Oyster Crackers and Sliced French Breads

Greens

Fresh Mixed Greens and Freshly Chopped Romaine Lettuce.
Served with Cucumbers, Shredded Carrots, Tomatoes, Kalamata Olives,
Parmesan Cheese and Garlic Herb Croutons

Dippers

Seasoned Beef Queso, Buffalo Chicken Dip, Jalapeño Popper Dip,
Naan Bread and Tri-Color Tortilla Chips

Gourmet Dessert Popcorn

Your Choice of: Rocky Road, Reese's Peanut Butter Cup, Oreo Cookie,
White Chocolate Raspberry or Snickers

Warm Fruit Cobbler

Apple, Cherry and Peach Served with Vanilla Ice Cream

S'mores

Roast your own Marshmallows and layer between Graham Crackers and
Hershey's Chocolate

Cheesecake Display

New York Cheesecake with Assorted Fruit Toppings, Nuts, Caramel, Chocolate and
Whipped Topping

CARVING STATIONS

*All Carving Stations are Chef attended and served with an assortment of Petite Rolls
Prices reflect chef's service for one hour, additional charge after first hour.*

Peppercorn Beef Tenderloin with Mustard Dill and Béarnaise Sauce

Smoked Sea Salt Prime Rib with Horseradish Chipotle Aioli

Tender Breast of Turkey with Cranberry and Red Onion Aioli

Smoked Pork Loin with Ginger Plum Sauce

Cider Glazed Ham with Dijon Mustard Sauce

KID'S MEALS

Designed for those under 12 years old

**Minimum of 20 guests for kids buffet*

Buffet*

Mini Corn Dogs, Chicken Strips, Waffle Fries, Mac & Cheese, and Fresh Sliced Fruit

Plated

Chicken Strips, Waffle Fries and Fresh Sliced Fruit

LATE NIGHT SNACKS

Ordered between 9pm - 12am

Late Night Nacho Bar

Tri-Color Tortilla Chips

Nacho Cheese

Diced Tomatoes

Sliced Olives

Green Onions

Jalapeños

Salsa and Sour Cream

Late Night County Fair

Pretzel Bites with Cheese Sauce

Mini Corn Dogs with Ketchup and Mustard

Funnel Fries

Popcorn

Late Night Flatbreads

BBQ Pork

Garlic Chicken

Margherita

Late Night Wings and Things

Traditional Buffalo Wings

Boneless BBQ Wings

Beer Battered Onion Rings

Jalapeño Poppers

Served with Ranch and Bleu Cheese



ALCOHOL

Spectra Food Services and Hospitality offers a complete selection of beverages to compliment your function. The South Dakota Alcohol and Beverage Commission regulates alcohol and beverage services. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior consent of the General Manager or Director of Catering. If approval is received, a corkage fee will be assessed. We reserve the right to ask patrons for proper identification for alcoholic beverage service. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

TOP SHELF LIQUOR SELECTIONS

Varieties including selections comparable to Jack Daniel's Whiskey, Crown Royal Whiskey, Jameson Whiskey, Kettle One Vodka, Tanqueray Gin, Captain Morgan's Rum, Jose Cuervo Tequila, Johnny Walker Black Scotch, Tito's Vodka

HOUSE LIQUOR SELECTIONS

Varieties including selections comparable to Jim Beam, Bourbon, Seagram's 7 Blended Whiskey, Smirnoff Vodka, Tanqueray Gin, Bacardi Rum

BAR PRICING

Hosted Bar Pricing

Top Shelf Liquor

House Liquor

House Wine

Specialty Beer/Malt

Domestic

Bottled Water

Drinks

Cash Bar Pricing

Top Shelf Liquor

House Liquor

House Wine

Specialty Beer/Malt

Domestic

Bottled Water

Soft Drinks

DOMESTIC AND IMPORT KEGS

16 Gallon Domestic Keg (approximately 170 -12oz. servings)

Budweiser, Bud Light, Miller Lite, and Coors Light

Imported/Specialty Kegs

WINE SELECTIONS

Kendall-Jackson Merlot, Chardonnay, and Pinot Noir

J. Lohr Merlot, Cabernet, Chardonnay, Pinot Noir

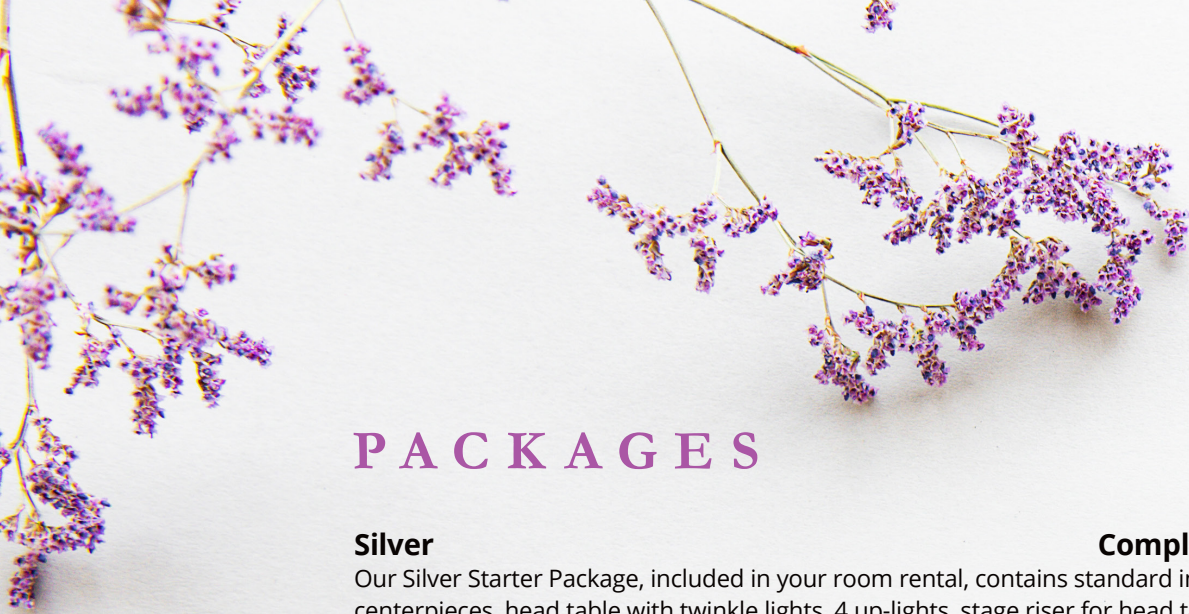
Flip Flop Pinot Grigio, Moscato, Riesling

Copper Ridge Merlot, Cabernet, Chardonnay, White Zinfandel

SPARKLING WINE SELECTIONS

Grand Asti-Spumante

Sparkling N/A Grape Juice



PACKAGES

Silver

Our Silver Starter Package, included in your room rental, contains standard in-house centerpieces, head table with twinkle lights, 4 up-lights, stage riser for head table, dance floor, standard power for the DJ, 4 pieces of lounge furniture, your choice of linens from our house selection, and insurance coverage

Complimentary

Gold

Receive all amenities listed above, plus:
Monogram, 4 up-lights with a color gel of your choice, LCD projector

Diamond

Receive all amenities listed above, plus:
Ice Sculpture, 1 Chandelier, 6 panels of Ceiling Draping, 4 additional up-lights,
Optional Gift Opening Room (\$250 Food and Beverage Minimum to be achieved),
and access to our special wedding vendor offers

Platinum

Receive all amenities listed above, plus:
4 additional up-lights, 300 black form-fitting chair covers
and access to our special wedding vendor offers

ENHANCEMENTS

Elegant Ice Carvings

Hand-carved ice sculptures for dramatic, elegant, or fun effects

Black Spandex Form Fitting Chair Covers (limited availability)

Custom Spot Light GOBO

LED Up Lights (with choice of color)

Chargers (choice of gold or silver, up to 300 each)

6' Crystal Hanging Chandelier

White Chiffon Ceiling Draping

Ceiling Hanging Service

FREQUENTLY ASKED QUESTIONS

Is there a Bar Set-Up Fee or Bartender Fee?

The Convention Center at the Denny Sanford Premier Center asks that for each bar that is set up for your event reaches a minimum of \$500.00 in sales. We have little to no concern when it comes to Wedding Receptions and Bar Minimums as it has been our experience that most Weddings hit those minimums easily.

Is there a charge for Linens or Linen Napkins?

The Convention Center at the Denny Sanford Premier Center is happy to offer a choice of standard linen options complimentary. The table linen options are white, black or ivory and the napkin selection has a wide variety of color options to choose from.

What food items am I able to bring into the Convention Center at the Denny Sanford Premier Center?

You are welcome to bring in a wedding cake. If you would like to setup a "candy bar" as a wedding favor for your guests, that is also acceptable. All other food and beverage items must be arranged through Spectra (in-house catering)

Do we have to obtain a Liquor License?

No, this is not necessary. The Convention Center at the Denny Sanford Premier Center and Spectra Food Service has an on-site full liquor license.

What is included in the room rental for a Wedding Reception at the Convention Center at the Denny Sanford Premier Center?

We are happy to include the following equipment for your wedding reception: Head table on risers with skirting and twinkle lights, Power Box for DJ or Band, Table Linens (White, Black or Ivory, Colored Napkins (choice from in-house selection, Standard Centerpiece options, Dance Floor, Lounge Furniture, Liability Insurance, Granite and Votives. These items will be provided at no additional charge based upon in-house equipment availability. If an outside supplier is required additional charges may apply.

Are the items on the Wedding Menu the only options we have to choose from?

If you do not find what you are looking for in our standard menus, our talented and professional in-house catering team would be happy to create a customized menu for you.

How early can we get into the Convention Center to set up? How late can we stay in the room?

You will have access to the room 7:00 am day of the wedding reception. If the space is not being utilized the night prior to your wedding day, there is a possibility you would have access earlier. If you definitely want to be able to setup the day prior to the actual wedding, let your Sales Manager know so you can contract the space (there will be an additional rental fee to secure the space day prior. We will always work hard to ensure everything is in place in time for the reception, and are happy to assist with setting up on the day of the reception. Your reception can run until 1:00 am. Last call for bar service is 12:30 am.

Can we store things and pick them up on the Monday after the reception?

The Convention Center at the Denny Sanford Premier Center aims to be as accommodating as possible for our couples regarding decorations storage. Typically we can offer a space to store the items at no charge, and they can be arranged for pick up the Monday after the reception. The Convention Center at the Denny Sanford Premier Center is not responsible for cards/gifts that are brought into the venue for the wedding reception.

Can we bring in our own items to hang from the ceilings?

Yes – you are welcome to bring in items to hang from the ceilings. There will be a charge for the Convention Center team to hang the items, and your Event Manager will assist you with coordinating this as well as providing an estimate for the service. If you would like to rent ceiling draping and our chandeliers, the Convention Center at the Denny Sanford Premier Center can provide you with a quote for these items as they are a part of the in-house décor inventory.

What is your alcohol policy?

To be served alcohol your guests must be 21 years of age or older. Staff of the Convention Center at the Denny Sanford Premier Center will card any guests that are intending to drink at your Wedding Reception. Spectra Food Service is the exclusive caterer for the Convention Center at the Denny Sanford Premier Center and will provide all of your alcoholic beverage needs for your Wedding Reception. For any special alcohol requests, please contact your event manager.

What is your payment policy?

To secure the Convention Center at the Denny Sanford Premier Center for your wedding reception you will be required to pay a \$1,000.00 non-refundable deposit. If you need to make alternate payment arrangements, please speak with your Sales Manager prior to signing a contract. The remaining estimated charges of your invoice will be due 10 days prior to your Wedding Reception. Acceptable forms of payment include: Cash, Check, Visa, MasterCard, Discover and American Express. If you decide to include any consumption items for your Wedding Reception a valid credit card will need to be on file with the Convention Center at the Denny Sanford Premier.