

CATERING MENU



PRICING PHILOSOPHY

We want to make the food and beverage selection process as straightforward as possible. The meal options in our menu include all the entrée accompaniments and fresh, quality products attendees expect for a first-class event. However, if your palate or price point are different than what is shown, we will work with you to customize meal options to suit your needs.

EXECUTIVE CHEF

YANCY ERICKSON

Chef Yancy's unwavering attention to detail and willingness to innovate have made him one of the most successful chefs in the region over the last 30 years. Whether cooking for a table of five or a convention for thousands, Yancy's dedication to excellence will show.

Yancy grew up on the plains of the Dakotas where much of his culinary inspiration comes from. Many of his dishes are representative of the region including his, ever popular, South Dakota Pheasant Chowder. Chef Yancy sources many local ingredients and adds accents from around the world to create a truly one-of-a-kind meal experience.

Chef Yancy has been honored with numerous culinary awards over his career including:

- Sioux Chef Challenge- Best Presentation & People's Choice Awards
- Sioux Chef Challenge- Best Appetizer of the Year Award
- Sioux Falls Wine & Dine- Culinary Expertise 1st Place Ribbon
- National Kidney Foundation – People's Choice Award
- Feast of Great Chefs- Most Creative Entrée Award

Chef Yancy also serves on the Mitchell Tech Institute culinary advisory board.

CONTINENTAL BREAKFAST

International

Sliced Fresh Seasonal Fruit
Mini Cinnamon Rolls
Assorted Mini Scones
Strawberry Strudel Bites
Greek Yogurt with Dried Fruit
Chilled Juices
Gourmet Coffee Bar and a Variety of Specialty Teas

The Deluxe

Sliced Fresh Seasonal Fruit
Assorted Muffins and Breakfast Pastries
Yogurt with Granola Topping
Assorted Breakfast Cereals
Chilled Juices
Coffee, Decaf and a Variety of Specialty Teas

Morning Health Break

Sliced Fresh Seasonal Fruit
Assorted Muffins and Breakfast Pastries
Chilled Juices
Coffee, Decaf and a Variety of Specialty Teas

ADD - ONS :

Sausage, Egg & Cheddar Croissants
Individual Yogurt Parfaits
Gluten Free Muffins
Hard Boiled Eggs
Oatmeal with Assorted Toppings



HOT BREAKFAST BUFFET

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

Sunrise

Sliced Fresh Seasonal Fruit
Scrambled Eggs with Cheddar
Buttermilk Biscuits and Sausage Gravy
Country Fried Chicken
Seasoned Breakfast Potatoes
Assorted Muffins and Breakfast Pastries
Chilled Juices
Coffee, Decaf and a Variety of Specialty Teas

Build Your Own Burrito Bar

Warm Flour Tortillas
Scrambled Eggs
Scrambled Eggs with Sausage, Peppers and Onions
Seasoned Breakfast Potatoes
Bacon Crumbles
Chorizo Sausage
Shredded Cheddar and Pepper Jack
Salsa and Sour Cream
Sliced Fresh Seasonal Fruit
Apple Fritters
Chilled Juices
Coffee, Decaf and a Variety of Specialty Teas

Old Country

Scrambled Eggs with Cheddar
Crisp Apple Wood Smoked Bacon Strips
Grilled Sausage Links
Seasoned Breakfast Potatoes
Assorted Muffins and Breakfast Pastries
Chilled Juices
Coffee, Decaf and a Variety of Specialty Teas

ADD - ONS :

Chef Attended Omelet Station

Eggs Benedict

Pearl Sugar Waffles with Fruit Toppings and Maple Syrup

Turkey Sausage Links

Scrambled Egg Whites

Buttermilk Biscuits and Sausage Gravy

French Toast with Maple Syrup

Pancakes with Maple Syrup



BREAK SERVICE

Break service is for one hour and a half of continual service. Additional charges will apply for additional time.

Yogurt Parfait

Strawberry and Vanilla Yogurt
Granola
Whipped Topping
Dried Fruit
Mixed Nuts

Perfect Pause

Sliced Fresh Seasonal Fruit
Assorted Scones
Cinnamon Streusel Coffee Cake

Mid-Morning

Sliced Fresh Seasonal Fruit
Cake Donuts
Assorted Scones

Sweet Tooth

Fresh Baked Cookies
Chocolate Fudge Brownies
Assorted Candy Bars
Gourmet Rice Krispy Treats

Cookie Dough Bar

Assorted Cookie Dough
Mini Waffle Cones and Shooters
Fresh Baked Cookies

Caramel Apple Station

Sliced Red and Green Apples
Caramel Sauce
Mini Chocolate Chips
Chopped Nuts
Granola
Marshmallow Topping
Whipped Topping

Ballpark

Pretzel Bites with Warm Cheese Sauce
Mini Corn Dogs
Roasted Peanuts
White Cheddar Popcorn

Live-Well Sioux Falls

Whole Fruit
Granola and Trail Mix Bars
Yogurt Cups
Mixed Nuts

Nacho Break

Tri-Color Tortilla Chips
Homemade Queso
Traditional Salsa
Guacamole
Salsa Verde

Chips and Dips

Kettle Chips
Pita Chips
French Onion Dip
Garlic Feta Dip

Donut Bar

Donut Holes
Cake Donuts
Glazed Donuts
Apple Fritters



À LA CARTE REFRESHMENTS

REFRESHMENTS

Starbucks Frappuccino
Kickstart Energy Drinks
Almond Milk
Bottled Fruit Juices
Sparkling Bottled Water
Hot Apple Cider
Dark European Roast Coffee
Juices
Old-Fashioned Lemonade
Tropical Fruit Punch
Hot Chocolate
Freshly Brewed Iced Tea
Infused Water
Milk
Bottled Water
Regular and Diet Soft Drinks
Assortment of Specialty Teas

MORNING SNACKS

Cereal Cups with Milk
Greek Yogurt Cups
Assorted Danish
Fresh Baked Cinnamon Rolls with Icing
Assorted Scones
Protein Energy Balls
Assorted Muffins
Assorted Donuts
Assorted Bagels with Cream Cheese
Cinnamon Streusel Coffee Cake
Mini Cinnamon Rolls
Whole Fruit
Yogurt Cups
Sliced Fresh Seasonal Fruit

AFTERNOON SNACKS

Gluten Free Brownies
Assorted Ice Cream Novelties
Assorted Bars
Assorted Candy Bars
Mixed Nuts
Chocolate Fudge Brownies
Soft Pretzels with Warm Cheese Sauce
Fresh Baked Cookies
Individual Bags of Trail Mix
Individual bags of Salted Peanuts
Individual bags of Pretzels
Individual bags of Kettle Chips
Individual Bags of White Cheddar Popcorn
Granola and Trail Mix Bars
String Cheese
Snack Mix
Tri-Color Tortilla Chips with Traditional Salsa
Fresh Buttered Popcorn



SANDWICHES AND SALADS

Can be served as Plated or Boxed Lunch

American Classic Sandwich

Sliced Turkey and Ham
Cheddar and Swiss
Crisp Lettuce and Tomato
Served on a Croissant
Mustard and Mayonnaise
Assorted Chips

Tex Mex Club Sandwich

Sliced Turkey
Bacon
Pepper Jack
Crisp Lettuce and Tomato
Avocado Aioli
Served on a Fresh Torta Roll
Assorted Chips

Italian Ciabatta Sandwich

Sliced Ham, Salami and Pepperoni
Fresh Mozzarella
Spinach
Tomato
Italian Aioli
Served on an Italian Ciabatta Roll
Assorted Chips

Hummus Grilled Vegetable Sandwich

Grilled Vegetables
Hummus
Kale
Basil Aioli
Served on Organic Multi-Grain Bread
Assorted Chips

Chicken and Prosciutto Wrap

Grilled Chicken
Prosciutto
Chopped Romaine Lettuce
Shaved Parmesan
Diced Tomato
Sliced Olives
Caesar Dressing
Wrapped in a Fresh Tortilla
Assorted Chips

Waldorf Chicken Salad Wrap

Grilled Chicken
Mixed Greens
Dried Fruit
Toasted Pecans
Honey Mayo
Wrapped in a Fresh Tortilla
Assorted Chips

Chicken Shawarma Wrap

Chicken Shawarma
Chopped Romaine Lettuce
Cucumber
Red Onion
Diced Tomato
Mediterranean Feta
Tahini Paste
Served in a Fresh Pita
Assorted Chips

Grilled Chicken, Walnut and Cranberry Salad

Spring Mix Blend Lettuce
Grilled Chicken
Dried Cranberries
Walnuts
Mandarin Oranges
Mediterranean Feta
Assorted Choice of Dressing

Chop Salad

Spring Mix Blend Lettuce
Julienned Ham and Turkey
Cucumber
Roma Tomato
Hard Boiled Egg
Cheddar and Swiss
Assorted Choice of Dressing

ADD - ONS:

Pasta Salad
Cookie
Whole Fruit
Granola Bar
String Cheese



HOT PLATED LUNCHEONS

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

Yankee Pot Roast

Slow Roasted Braised Beef in a Chasseur Sauce

Steak Medallions

Grilled Petite Tenders with Red Wine Demi Sauce

Chicken Toppers

Grilled Chicken Breast with Choice of Topping:
Balsamic Bruschetta, Spinach & Artichoke, Prosciutto & Bleu Cheese,
Korean Pork, Tex Mex or Supreme Pizza

Kale Pesto Cream Pasta with Sautéed Chicken

Tortellini tossed in Kale Pesto Alfredo with Tuscan Vegetables and Sautéed Chicken

Chicken Saucers

Grilled Chicken Breast with Choice of Sauce:
Portabella Mushroom, Smoked Gouda, Bourbon, Scallopini, Gazpacho or Honey Lime

Roasted Pork Loin

Slow Roasted Pork Loin with Choice of Sauce:
Dijon Marsala, Korean BBQ, Sweet & Spicy Plum, Chipotle Maple or Apple Brandy

Spanish Stuffed Peppers

Bell Peppers stuffed with Spanish Rice, Black Bean & Roasted Corn Blend and Pepper Jack. Topped with Roasted Red Pepper Sauce

Stuffed Zucchini Boat

Fresh Zucchini stuffed with an Organic Quinoa and Brown Rice Blend,
Grilled Vegetables and Pepper Jack

Dessert Enhancement

Carrot Cake, Chocolate Layer Cake, Apple Pie, Strawberry Rhubarb Pie,
Chocolate Cream Pie, Lemon Layer Cake, Key Lime Pie or French Cream Cheesecake



LUNCHEON BUFFETS

Minimum of 40 Guests for Lunch Buffets. Fewer than 40 will have an effect on per Guest price.
Buffets are for one hour of continual service.

Mid-Day Duet

Choice of Two Entrées:

Slow Roasted Beef Tenderloin with Bordelaise
Grilled Pork Loin with choice of Sauce
Grilled Chicken with choice of Sauce
Smoked Gouda Tortellini

Mixed Greens with Assorted Dressings
Chef's Choice Starch
Chef's Choice Vegetable
Dinner Rolls with Butter
Chef's Selection of Assorted Desserts

Build Your Own Pasta Bar

Cavatappi Pasta
Marinara Sauce
Alfredo Sauce
Grilled Chicken
Italian Sausage
Roasted Vegetables
Classic Caesar Salad
Garlic Bread and Breadsticks
Tiramisu

The Slider

Beef and Chicken Sliders
Aged Sliced Cheeses
Assorted Condiments
Kettle Chips
Twice Baked Potato Salad
Sliced Fresh Seasonal Fruit
Vegetable Crudité
Cookies and Brownies

South of the Rio Grande

Seasoned Beef and Chicken Tinga
Hard Corn Tortilla Shells
Warm Soft Flour Tortilla Shells
Tri-Color Tortilla Chips
Shredded Lettuce
Diced Tomatoes
Refried Beans
Spanish Rice
Jalapeños
Black Olives
Shredded Pepper Jack and Cheddar
Sour Cream
Traditional Salsa
Warm Churros

Trois Poulet

Grilled Chicken Breast with Choice of Sauce:
Portabella Mushroom, Smoked Gouda,
Bourbon, Scallopini, Gazpacho or Honey Lime

Mixed Greens with Assorted Dressings
Chef's Choice Starch
Chef's Choice Vegetable
Fresh Dinner Rolls with Butter
Chef's Selection of Assorted Desserts

The Spit Pit

Grilled and Smoked Chicken with Bourbon BBQ
Pulled Smoked Pork with Tangy BBQ
Fresh Kaiser Buns
Kohlrabi and Brussel Sprout Coleslaw
Pork Belly Mac n Cheese
Bourbon Ranch Baked Beans
Kettle Chips
Apple Pie

The Bistro

Assortment of Sandwiches and Wraps
Fresh Gourmet Soup selection
Assorted Kettle Chips
Cookies, Brownies and Assorted Bars



HORS D'OEUVRES DISPLAY

*Packages is 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, Choice of Dessert 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

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



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,
Served with 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



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
Decadent Chocolate Overload Cake
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
Chef's Selection of Assorted Desserts
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
Apple Pie
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
Chef's Selection of Assorted Desserts
Freshly Brewed Coffee and Decaf



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

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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

SPECIAL FEATURES

Custom Ice Sculptures

CATERING POLICIES

MANAGEMENT CHARGE & TAXES

All catered events are subject to a 22% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests. There will also be a sales tax of 7.5% added to your final bill.

OUTSIDE FOOD & BEVERAGE

Spectra Food Services and Hospitality maintains the exclusive right to provide all food and beverage, and concession services at The Denny Sanford Premier Center Convention Center. Any exceptions must be requested and obtained by prior written approval of the General Manager. Food items may not be taken off the premises; however, excess prepared food may be donated under regulated conditions to agencies feeding the underprivileged at Spectra's sole discretion.

FOOD AND BEVERAGE SAMPLING

Exhibitors may distribute Food and Beverage samples in authorized space and must not be in competition with products or services offered by Spectra Food Services and Hospitality. Free samples are limited to 4 ounces of non-alcoholic beverages and bite size for a food sample. Exact descriptions of sample and portion size must be submitted to the Spectra Office for written approval 14 days prior to the event. The distribution of alcoholic beverages is strictly prohibited unless provided by Spectra Food Services and Hospitality. Any exhibitor giving away and/or selling food in their booth must have a permit on file with the South Dakota Department of Health.

CONCESSION SERVICES

Spectra will provide concession services upon request. A minimum of \$100 cash sales is required per hour, per location. If minimum is not met, the shortfall will be added to the event bill.

BEVERAGE SERVICE

Spectra Food Services and Hospitality reserves the right to regulate all alcoholic beverage services. As a licensee of the South Dakota Alcohol and Beverage Commission, Spectra is responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior consent. If approved to bring outside alcohol on-site, appropriate corking fees will be applied. Spectra reserves the right

to request the proper identification from patrons for alcoholic beverage service. Spectra reserves the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

BAR MINIMUMS

If a cash bar is provided at your event, each bar must reach \$500 in cash sales, or an average of \$500 in cash sales per bar with multiple bars. If \$500 in cash sales is not met, a \$75 fee per bar will be added to the event bill. One bar is recommended per 150 adults in attendance. No bar minimum is required if you choose to offer a host bar at your event.

ALCOHOL SAMPLES

Exhibitors may distribute their own alcohol samples no greater than 3 oz portions of beer and wine, and .25 oz portions of liquor. Description of sample and portion size must be submitted to Spectra for approval at least two weeks prior to the event date. Spectra must provide an ID Checker to ensure proper identification to each patron consuming a sample. Exhibitors will be responsible for any ID Checker rates.

ID CHECKERS

Standard rate for an ID Checker is \$18 per person, per hour. Exhibitors who would like to offer full portions of alcohol in their booth must purchase the alcohol through Spectra. A Spectra employee must be present in the booth to ask each patron for proper identification and to distribute the alcohol to those of age.

KEG BEER

If beer is offered in the form of a keg, a keg station with one server will be provided. Keg beer does not apply to cash bar minimum amounts, but does count toward your bar minimum.

DIETARY CONSIDERATIONS

Spectra Food Services and Hospitality is happy to address special dietary requests for individual guests. Please address any dietary requests with the Event Manager at least three business days prior to the event.

GUARANTEES

A final guarantee of attendance is required three business days prior to all food and beverage events. Billing will be based on your final guarantee, even if fewer guests actually attend, or the actual guest count, whichever is greater.

LINENS

Spectra provides an in-house selection of table linens and napkins at no additional charge. Please see the Event Manager for current list of color options. Black spandex chair covers may be rented for \$2 each. Up to 250 available.