



Wedding

Menu



Hors D'oeuvres Display

*Appetizer packages are unlimited service for one hour and a half.
Additional charges after one hour and a half will apply.*

SIZZLING

Chislic	7 Per Person
Teriyaki Beef Satay	5 Per Piece
Midwestern Bison Meatballs	5 Per Piece
Shrimp and Andouille Sausage Bites	4 Per Piece
Chicken Satay with Peanut Sauce	4 Per Piece
Pan Seared Walleye Cakes with Citrus Aioli	4 Per Piece
Prosciutto Wrapped Chicken	4 Per Piece
BBQ Bacon Wrapped Shrimp	4 Per Piece
Wonton Cup filled with Crab Stuffing	4 Per Piece
Osso Bucco Chicken Wing	4 Per Piece
Served with Sweet Chili, Blue Cheese, BBQ, and Bourbon Dipping Sauces	
Spinach and Artichoke Dip with Fresh Naan & Tortilla Chips	4 Per Person
Chips & Queso	3 Per Person
Assorted Stuffed Mushrooms	3 Per Piece
Bacon Wrapped Asparagus	3 Per Piece
Sweet & Salty Pork Bites	3 Per Piece
Chorizo Stuffed Yukons	3 Per Piece
Bacon Wrapped Smoked Chicken Finger	3 Per Piece
Pulled Pork Sliders	3 Per Piece
Marinara Meatball Wellingtons	3 Per Piece
Assorted Petit Paninis	3 Per Piece
Mini Deep Dish Pizzas	3 Per Piece

CHILLED

World Tour Cheese Display	10 Per Person
Domestic Cheese Tray	5 Per Person
Vegetable & Relish Crudités with Assorted Dips	3 Per Person
Fresh Fruit Kabob	4 Per Piece
Antipasti Skewers	3 Per Piece
Jumbo Shrimp with a Variety of Cocktail Sauces	3 Per Piece
Chef 's Handcrafted Canapés	3 Per Piece
Hand-Dipped Chocolate Strawberries	3 Per Piece
Assorted Dessert Shooter	3 Per Piece
BLT Stuffed Deviled Eggs	3 Per Piece

“Call It Your Meal” Appetizer Package

34

Pick any 3 Sizzling items (from above) along with Sliced Fresh Seasonal Fruit, Domestic Cheese Tray, Vegetable Crudités with Assorted Dips, Carved Pork Loin Station, and Assorted Mini Cheesecake Display

Plated Dinners

All Plated Dinners Include:

Complementing Starch and Fresh Vegetable. Accompanied by your preference of Salad and Dessert, Bakery Fresh Rolls and Butter, Coffee and Decaf.

SALADS

Classic House Salad with Tomatoes, Cucumbers, and Croutons
Classic Caesar
Spinach Salad with Red Onions, Mushrooms, Walnuts and Dried Cranberries

Salad Upgrade

Quinoa, Kale and Arugula, or Deconstructed

3

DINNER ENTRÉES

24 Hour Prime Rib

Black Angus Slow Roasted overnight with a Smoked Sea-Salt Rub, served with Cabernet Au Jus

34

New York Strip

10 oz. Grilled Angus Strip finished with Roasted Shallot Sauce

33

Walleye Florentine

Broiled Walleye dressed with Spinach, finished with Mornay Sauce

32

Coffee Rub Sirloin

Grilled Top Sirloin rubbed with Coffee and Herbs, finished with Bleu Cheese and Served with Bourbon Jus

28

South Dakota Chop

Porterhouse Pork Chop with Velocite Sauce and Caramelized Onions

27

Sweet & Spicy Salmon

Grilled Salmon Glazed with Sweet Chili Sauce and Sesame Seeds

26

Stuffed Chicken

Chicken Breast Stuffed with Spinach and Artichokes, finished with a Chardonnay Cream Sauce

25

Inside Out Cordon Blue

Breaded Chicken Breast topped with Fried Prosciutto and a Gruyere Cheese Sauce

24

Pork Medallions

Grilled Pork Tenderloin finished with a Tangy Plum Sauce

23

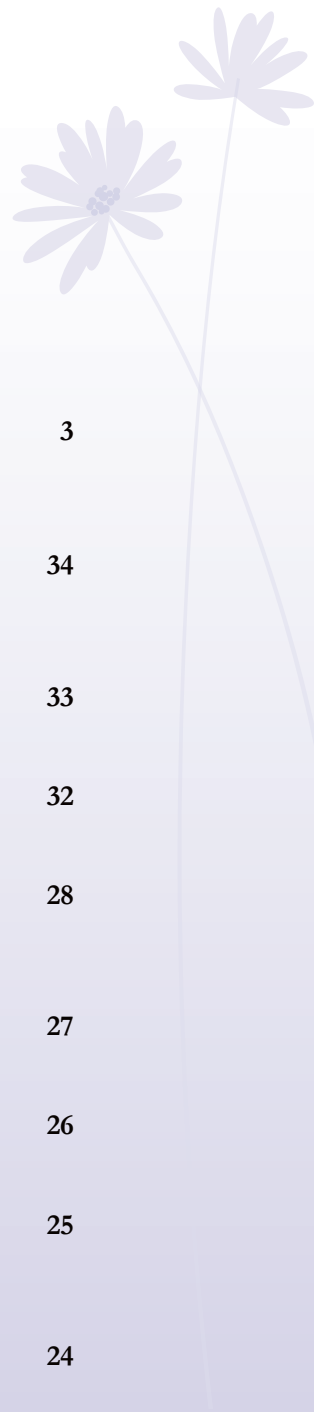
Grilled Chicken

Lightly Seasoned Grilled Breast with Choice of Sauce:
Smoked Gouda Cream Sauce, Chardonnay Cream, Mango Salsa, Mushroom Marsala, Bourbon, Scaloppini, or Gazpacho

22

Quinoa Stuffed Zucchini Boat

20



Dinner Buffets

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

Taste of Dakota Buffet

36

Broiled Walleye with Chardonnay Butter
Grilled Flank Steak Glazed with Bourbon
Pheasant Chowder
Rustic Wheat Berry Salad
Harvest Vegetable Salad
Tossed Garden Greens with Assorted Dressings
Roasted Yukon Gold's and Sweet Potatoes
Midwest Medley of Wild Rice
Roasted Vegetable Medley
Bakery Fresh Rolls and Butter
Chef's Selection of Assorted Desserts
Freshly Brewed Coffee and Decaf

The Lasting Impression

3 Entrées 31 | 2 Entrées 28

Choice of 2 or 3 Entrées:

Flank Steak with Wild Mushroom Sauce
Margarita Grilled Salmon
Shellfish Tortellini
Pork Tenderloin with Dijon Marsala Sauce
Grilled Chicken Breast with Concombre Salsa
Grilled Chicken with Vodka Shrimp Sauce
Tasso Chicken

Includes:

Caprese Salad
Classic Caesar Salad
Chef's Selection of Seasonal Vegetables
Garlic Mashed Potatoes
Bakery Fresh Rolls and Butter
Chef's Selection of Assorted Desserts
Freshly Brewed Coffee and Decaf



Dinner Buffets

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

Prairie Buffet

27

Beef Pot Roast with Au Jus
Boneless Country Style Ribs
Honey Lime Mesquite Chicken
Garden Salad
Twice Baked Potato Salad
Kohlrabi and Brussel Sprout Slaw
Sweet Potato Mashed Potatoes
Chef 's Selection of Seasonal Vegetables
Corn Bread Muffins and Honey Butter
Caramel Apple Pie
Freshly Brewed Coffee and Decaf

The Falls Buffet

26

Choice of 2 Entrées:
Roasted Top Sirloin
Bacon Wrapped Cod
Glazed Pork Loin
Chicken Scaloppini
Gazpacho Chicken
Tuscan Chicken Tortellini
Bourbon Chicken
Chardonnay Chicken
Mushroom Marsala Chicken

Includes:

Garden Salad
Orzo Vinaigrette Salad
Chef's Selection of Seasonal Vegetables
Roasted Reds
Bakery Fresh Rolls and Butter
Chef's Selection of Assorted Desserts
Freshly Brewed Coffee and Decaf

Kid's Meals

**Minimum of 20 guests for kids buffet*

Plated

11

Chicken Strips, Waffle Fries and Fresh Sliced Fruit

Buffet*

13

(Placed on a lowered table and designed for those under 12 years old)
Mini Corn Dogs, Chicken Strips, Waffle Fries, Mac & Cheese, and
Fresh Sliced Fruit.



Specialty Stations

*Minimum of four Specialty\Carving stations or one can be paired with any Dinner Buffet.
Minimum of 40 Guests for Enhancement Stations. Fewer than 40 may have an effect on per
Guest price. Prices reflect chef's service for one hour, additional charge after first hour.*

Chilled Seafood Snow Crab Claws and Black Tiger Shrimp with variety of Cocktail Sauces	15
Satay Teriyaki Beef Satay, and Chicken Satay with Peanut Sauce with Fried Rice	12
Fajita Marinated Grilled Steak & Chicken, Flour Tortillas, Pepper Jack Cheese, Sautéed Peppers & Onions, Diced Tomatoes, Jalapenos, Pico de Gallo, Sour Cream, and Guacamole	11
Traditional Fresh Sliced Fruit Display, Vegetable Crudit� with Assorted Dips, Assorted Domestic Cheese and Cracker Display	10
Chicken and Waffle Belgium Waffles with Crispy Fried Chicken and Jack Daniel's Maple Syrup	9
Classic Caesar Salad Grilled Juliened Chicken, Freshly Chopped Romaine Lettuce with Kalamata Olives, Tomatoes, Garlic Herb Croutons, and Parmesan Cheese	9
Pasta Extravaganza A Variety of Pastas, Alfredo Sauce, Basil Marinara, Pesto Cream Sauce, Grilled Chicken, Italian Sausage, and Vegetables and Bakery Fresh Italian Breads	8
BBQ Pulled Pork with Tangy BBQ, Smoked Brisket with Bourbon BBQ, and Oil & Vinegar Coleslaw	8
Slider Burger Grilled Beef Patties on a Fresh Bun, Sliced Cheeses, Saut�ed Onions & Mushrooms, Assorted Condiments, and Twice Baked Poatato Salad	8
Mashed Potato Garlic Mashed and Sweet Potato Mashed Potatoes, Shredded Cheddar, Sour Cream, Green Onions, Bacon Bits, Broccoli Cheese Sauce, Roasted Shallot Sauce, and Whipped Butter	7
Mac & Cheese Buffalo Chicken with Cheddar Cheese, Shrimp with Mornay Cheese, Saut�ed Asparagus with Gouda Cheese	7





Specialty Stations

Chowder	7
Pheasant Chowder, Clam Chowder, Corn Chowder, Oyster Crackers, and Sliced French Breads	
Dippers	6
Seasoned Beef Queso, Buffalo Chicken Dip, Jalapeño Popper Dip, Fresh Naan Bread and Tri-Color Tortilla Chips	
Gourmet Dessert Popcorn	6
Your Choice of Rocky Road, Reese’s Peanut Butter Cup, Oreo Cookie, White Chocolate Raspberry or Snickers	
Cheesecake Display	5
New York Cheesecake with Assorted Fruit Toppings, Nuts, Caramel, Chocolate, and Whipped Cream	

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 a Mustard Dill and a Béarnaise Sauce	16
Buffalo Round with Chimichurri Aioli	16
Seared Ahi Tuna with Cucumber Wasabi	16
Smoked Sea Salt Prime Rib with Horseradish Chipotle Aioli	16
Tender Breast of Turkey with Cranberry and Red Onion Aioli	6
Smoked Pork Loin with Ginger Plum Sauce	6
Cider Glazed Ham with Dijon Mustard Sauce	6

Late Night Snacks

(Ordered between 9pm - 12am)

Gourmet Pretzel	7
Salted, Cheese Stuffed Jalapeno, Sweet Cream Stuffed Pretzels and Pretzel Bites. Comes with Beer Cheese Sauce Honey Mustard dipping Sauce Cream Cheese Icing and Chocolate Fondue	
Fry Frenzy	6
Crispy Battered Fries, Waffle Fries, and Sweet Potato Fries. With an array of dipping sauces including Chipotle Aioli, Horseradish Aioli, Sweet Chili Sauce, Ketchup, Ranch, Chili, Dijon Mustard, Sour Cream and Chives	
Quattro Quesadillas	5
Grilled Chicken, Grilled Steak, Smoked Pulled Pork and Roasted Vegetable Shredded Pepper Jack Cheese Salsa, Sour Cream and Guacamole	
The Pub Crawl	5
Tri-Colored Fried Tortilla Chips Hot and Fresh Chili Con Queso and Corona Salsa Pub Mix Specialty Flavored Popcorn	
S' Mores and More	4
-Chocolate Covered Marshmallows rolled in Graham Cracker Crumbs -Marshmallow Cream Cracker dipped in Chocolate -The "Original" way	

Beverage Options

Spectra will supply one Bartender for every 150 guests guaranteed. \$500.00 Minimum Spending is required for each bar. If sales are not met up to a \$75.00 Bartender fee, per bar, will apply for all cash bar functions. Cash Bar prices include all applicable sales taxes. Hosted Bar prices do not include supplemental fee and applicable sales taxes.

TOP SHELF LIQUOR SELECTIONS

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

PREMIUM LIQUOR SELECTIONS

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

BAR PRICING

Hosted Bar Pricing

Top Shelf Brands - 6.75
 Premium Brands - 5.75
 House Wine - 5.75
 Premium/Import - 5.75
 Domestic/Malt - 4.75
 Bottle Water - 2.75
 Soft Drinks - 1.75

Cash Bar Pricing

Top Shelf Brands - 7
 Premium Brands - 6
 House Wine - 6
 Premium/Import - 6
 Domestic/Malt - 5
 Bottle Water - 3
 Soft Drinks - 2

DOMESTIC AND IMPORT KEGS

16 Gallon Domestic Keg (approximately 128 - 16oz. servings)	400
<i>Bud, Bud Light, Miller Lite, and Coors Light</i>	
Imported/Specialty Kegs	Priced Accordingly

WINE SELECTIONS

Kendall-Jackson Merlot, Chardonnay, and Pinot Noir	44
Redwood Creek Merlot, Cabernet, Chardonnay, Pinot Grigio,	27
Copper Ridge Merlot, Cabernet, Chardonnay, White Zinfandel	24

SPARKLING WINE SELECTIONS

Ballatore	27
Grand Asti-Spumante	27

The Bar Experience

400 or 75/per section

Upgrade your reception with our Bar Experience. Create a lounge atmosphere in your room and elevate your guests' experience with specialty cocktails, custom drinks and a 360 degree serviced bar with customizable LED lighting. Reserve it today! Limited availability.



Enhancements

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 Ficus trees, 4 pieces of lounge furniture, your choice of linens from our house selection, and insurance coverage.

Complimentary (value of 400++)

Gold

Receive all amenities listed below, plus:

Monogram, 4 up-lights with a color gel of your choice, LCD projector

299++ (value of 600++)

Diamond

Receive all amenities listed below, 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

Flower Mill

10% off all services

599++ (value of 1,500++)

Platinum

Receive all amenities listed below, plus:

4 additional up-lights, 300 black form-fitting chair covers and access to our special wedding vendor offers

Flower Mill

10% off all services

1,499++ (value of 3,200++)

Elegant Ice Carvings

Hand-carved ice sculptures for dramatic, elegant, or fun effects. Virtually limitless possibilities.

Starting at 400

Black Spandex Form Fitting Chair Covers (up to 300 guests)

4

Custom Spot Light GOBO

150

Up Lights (with choice of gel color)

30

Chargers (choice of gold or silver)

.50

Candelabras (choice of gold or silver)

15 large | 10 small

6' Crystal Hanging Chandelier

75 each or 3 for 200

White Chiffon Ceiling Draping

6 panels - 250 | 8 panels - 300

Ceiling Hanging Service

90 per hour

16' Black Surround Curtain

800 (Ballroom A or Ballroom B)
1,500 (Grand Ballroom or Exhibit Hall)

LCD Projector

125

Projection Screen

100

55" LCD Television

55

DVD Player

25

Frequently Asked Questions

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

The Sioux Falls Convention 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 Sioux Falls Convention 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 Sioux Falls Convention 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 Sioux Falls Convention 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 Sioux Falls Convention 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, Ficus Trees with Twinkle Lights, Dance Floor, Lounge Furniture, Punch with Punch Bowl, 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 Sioux Falls Convention 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 day after the reception. The Sioux Falls Convention 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 Sioux Falls Convention 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 at the Sioux Falls Convention Center your guests must be 21 years of age or older. Staff of the Sioux Falls Convention Center will card any guests that are intending to drink at your Wedding Reception. Spectra Food Service is the exclusive caterer for the Sioux Falls Convention 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 Sioux Falls Convention 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 Sioux Falls Convention Center.

All catered events are subject to a 20% 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.