

Banquets & Events 2009

The W★TERTOWN
EVENT CENTER
We've Got You Covered All Under One Roof!

Minerva's
Restaurant & Bar

Best Western
RAMKOTA HOTEL
Watertown, South Dakota

*Our Banquet and Catering staff
look forward to assisting you with
weddings, receptions, tours, corporate
functions, fund-raisers or other events.*

*They can facilitate the most
imaginative themes, create
sumptuous menus, and attend to
the details with complete professionalism,
to assure you of a successful event.*

*Minervas experienced Event Specialists
understand the need for perfection in each detail.*

*We provide on-site coordination, menu planning,
wine/food pairing and referral services.*

**Watertown Event Center
Sales & Catering Office
1901 9th Avenue SW
Watertown, SD 57201
605.886.6127 Fax 605.886.6599**

Let Us Answer Your Questions

May we bring in our own food or beverages?

The Watertown Event Center, catered exclusively by Minervas, will prepare and serve any and all food and beverage that is served in the facility.

Are we allowed to take food served in the banquet rooms out of the facility?

The unconsumed food and/or beverage will not be allowed to be removed from the facility.

When and who should I tell my final attendance (Guarantee) number?

Your final number is due to your planning contact 3 business days prior to your function. We will prepare 5% over the guaranteed count at our expense.

Can I change my guarantee number?

Once set, your guarantee number can increase but cannot decrease based on the availability of product.

How much is service charge? How much is tax?

Service charge (gratuity) is currently 18%. State tax on all food and beverage is 7%. Tax on room and AV rental is 6%.

How do we handle payment of a social function? (Weddings, reunions, birthday parties, etc.)

Payment of a social function will be required in full at the same time as the guarantee number which is 3 business days prior to the function.

How do we handle payment of all other functions?

The guest can leave a valid credit card on file for all charges and receipts will be sent accordingly. If you prefer to set up direct billing an application must be completed prior to your function.

How many guests can be seated at a table?

Our round tables seat 8 comfortably.

Do we require security?

Security is required at any and all wedding dances at which alcohol is served. Security for all other functions will be at the discretion of the Watertown Event Center. Security will be arranged by Event Center staff and added to your final bill. You will be notified in advance if the need arises for security.

Can Audio Visual or other personal equipment or decorations be left in the banquet space overnight?

Yes, subject to space availability. Minervas or the Watertown Event Center will not be responsible for any damages or loss of articles left in a banquet room.

Are we responsible for any damages?

Any damage or additional cleaning costs above what is normally incurred will be added to your final invoice. The use of staples, nails, or tacks, unless specified by Event Center staff is prohibited. Also due to fire code restrictions no open flame candles can be used.

When are we allowed into our room?

Room access time will be determined one week prior to your event based on space availability.

How many people are required for a buffet?

40 people are required to have a 1 entrée buffet and 50 people are required for a 2 or more entrée buffet. Should you require a buffet for less than 40 people a \$50 buffet charge will be applied.

May we choose more than one plated entrée?

Yes, you may choose up to 2 entrées with a minimum of 50 people to be served. If there are less than 50, one entrée is required.

What happens if we must cancel or reschedule or event?

There is no penalty if you reschedule your event for the same calendar year. You must cancel at least 21 days prior to the function to avoid a 50% of estimated lost revenue cancellation fee.

BREAKFAST

All plated breakfasts come with fresh fruit garnish, coffee and orange juice.
Prices set on a per person basis.



All American Breakfast	\$7.50
<i>Fresh scrambled eggs, country sausage links, potatoes and a buttermilk biscuit.</i>	
Sunrise Breakfast	\$7.75
<i>Fresh scrambled eggs with cheese, grilled ham steak, potatoes and a muffin.</i>	
Country Breakfast	\$7.75
<i>Fresh scrambled eggs, smoked bacon, country sausage links, potatoes and a buttermilk biscuit.</i>	
French Toast	\$7.25
<i>Thick Texas toast, cinnamon-egg batter, maple syrup and country sausage links.</i>	
Croissant Ham & Cheese	\$7.25
<i>Fresh scrambled eggs, sliced ham and American cheese on a croissant. Served with potatoes.</i>	

BREAKFAST BUFFETS



Rising Star Breakfast Buffet	\$8.75
<i>Fresh seasonal fruit, petite cinnamon and caramel rolls, scrambled eggs with cheddar cheese, breakfast potatoes, French toast with maple syrup, country sausage links, orange juice and coffee.</i>	
Minervas Breakfast Buffet	\$7.95
<i>Fresh seasonal fruit, assorted breakfast breads, granola and yogurt fruit parfaits, diced ham and cheddar scrambled eggs, breakfast potatoes, orange juice and coffee.</i>	
The Dakota Harvest Buffet	\$8.25
<i>Fresh seasonal fruit, fresh scrambled eggs with cheese, breakfast potatoes, buttermilk biscuits with sausage gravy, smoked bacon, orange juice and coffee.</i>	
Kampeska Buffet	\$7.50
<i>Assorted muffins, fresh scrambled eggs with cheese, breakfast potatoes, country sausage links, orange juice and coffee.</i>	

Chef Attended Omelet Station

*Fresh made omelets to order. Omelet stuffers are:
ham, cheese, bacon, sausage, tomato, onion and peppers.*

**Add a Chef Attended Omelet Station for \$2.95 per person.
Maximum amount of people - 100**

All prices subject to a 18% taxable service charge and applicable taxes.

REFRESHMENT BREAKS



Continental Breakfast	\$4.25
<i>Selection of chilled fruit juices, assorted mini Danish and muffins and coffee.</i>	
<i>With seasonal fresh fruit</i>	\$5.25
Executive Breakfast	\$6.95
<i>Selection of fruit juices, seasonal fresh fruit, assorted muffins and mini Danish, bagels, whipped butter, jelly, cream cheese and coffee.</i>	
The Cookie Break	\$4.95
<i>Assorted cookies, Chex Mix, coffee and assorted soft drinks.</i>	
The Bakers Break	\$4.95
<i>Assorted gourmet bars, cookies, chocolate brownies, coffee and iced tea.</i>	
The Sundae Break	\$4.95
<i>Vanilla ice cream with assorted toppings: Oreo cookies, M&M's, chopped nuts and sprinkles with chocolate, strawberry and caramel sauces, whipped cream and maraschino cherries.</i>	
Sweet & Salty Break	\$5.50
<i>Potato chips and dip, popcorn, chocolate chip cookies, lemon bars and assorted soft drinks.</i>	
At the Movies Break	\$5.25
<i>Fresh popped popcorn, mini candy bars and assorted soft drinks.</i>	

ALA CARTE BREAK SELECTION

Caramel Rolls	\$25/dozen ~ \$2.25/each
Assorted Muffins (1 per person)	\$20/dozen ~ \$1.85/each
Assorted Rolls & Fancy Donuts (1 per person)	\$22/dozen ~ \$2/each
Breakfast Breads (per slice)	\$19/dozen ~ \$1.75/each
Assorted Gourmet Cookies (1 per person)	\$16/dozen ~ \$1.50/each
Bagels with Cream Cheese (1 per person)	\$22/dozen ~ \$2/each
Chocolate Fudge Brownies (1 per person)	\$16/dozen ~ \$1.50/each
Lemon Bars (1 per person)	\$16/dozen ~ \$1.50/each
Granola Bars	\$16/dozen ~ \$1.50/each
Assorted Mini Danishes	\$19/dozen ~ \$1.75/each
Assorted Bars	\$20/dozen ~ \$1.75/each
Sliced Fresh Fruit (per person)	\$2.25 each
Whole Fresh Fruit	\$1.50 each
Individual Flavored Yogurts	\$2 each
Chex Snack Mix (serves 40)	\$55

BEVERAGES

Orange Juice	\$9/carafe	Bottled Water	\$2/bottle
Assorted Herbal Teas	\$1.50/each	Fruit Punch	\$16/gallon
Orange Juice	\$2/bottle	Lemonade	\$16/gallon
Assorted Soft Drinks	\$1.75/can	Hot Apple Cider	\$16.50/gallon
Coffee	\$16.50/gallon	Milk (2%)	\$1.75/glass
Iced Tea	\$16/gallon	Milk (2%)	\$7/carafe

All prices subject to a 18% taxable service charge and applicable taxes.

LUNCH ENTRÉES

Hot lunch entrées include tossed fresh garden salad, seasonal vegetable, bread and butter, coffee and iced tea.



Yankee Pot Roast	\$9.95
<i>Slow-roasted the old fashioned way! Served with creamy whipped potatoes and savory brown gravy.</i>	
Roast Pork Loin	\$8.95
<i>Slow roasted herb pork loin served with creamy whipped potatoes and your choice of sauce: Dijon Cream, Mushroom White Wine Demi or Marsala sauce.</i>	
Chicken Breast	\$8.95
<i>Baked boneless chicken breast, lightly seasoned and served with creamy whipped potatoes and your choice of sauce: Amaretto Cream, Mushroom Supreme or Marsala sauce.</i>	
Roast Turkey with Sage Dressing	\$8.95
<i>Oven roasted turkey breast with dressing, creamy mashed potatoes and turkey gravy.</i>	
Honey Pepper Salmon	\$9.75
<i>Atlantic salmon fillet, lightly seasoned and drizzled with honey and béarnaise sauce. Served with wild rice pilaf.</i>	
Sautéed Smothered Beef Tips	\$8.95
<i>Tender sirloin and Portabella mushrooms in a cabernet sauce. Served on steamed rice.</i>	
Nine Layer Meat Lasagna	\$8.50
<i>Homemade classic nine layer lasagna with roasted vegetables, a blend of cheeses, Italian sausage and beef with our marinara sauce.</i>	
Montreal Pork Chop	\$10.50
<i>A 6oz boneless pork loin chop, bacon wrapped and grilled with Montreal seasonings, fresh mushroom demi and roasted red potatoes.</i>	
Top Sirloin Steak	\$11.95
<i>A 6oz top sirloin with sauteed mushrooms and burgundy au jus, served with baked potato.</i>	

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PLATED LUNCHEONS

All plated sandwiches come with kettle chips, pickle spear, fruit garnish, coffee and iced tea. Add a house salad to any plated lunch for \$1.79.



- Croissant Sandwich** \$7.95
Choice of ham, roasted beef, turkey breast with Swiss cheese or our almond chicken salad. Served with lettuce and tomato on a buttery fresh croissant.
- Watertown Hoagie** \$7.95
Thinly sliced turkey, ham and salami, Swiss cheese, lettuce and tomato on a fresh hoagie bun.
- Soup & Sandwich Combo** \$7.95
Half sandwich choice of turkey breast or ham with Swiss or almond chicken salad, lettuce and tomato on multigrain bread. Served with chef's choice cup of soup.
- Barbequed Beef Sandwich** \$7.50
Tender, slow roasted beef with diced onions simmered in a bold barbeque sauce, served on a fresh bun.
- Black Angus Cheeseburger** \$8.75
A 7oz Certified Black Angus burger grilled topped with cheddar cheese, lettuce, tomato and red onion served on a fresh bun.
- Grilled Chicken Sandwich** \$8.75
Marinated grilled chicken breast topped with Swiss cheese, smoky bacon, lettuce, tomato and red onion on a fresh bun.
- Working Box Lunch** \$7.95
Choice of ham, turkey breast or roast beef on a hoagie roll. Served with seasonal whole fresh fruit, potato chips, cookie and a can of soda. Includes packaged condiments.

SALADS

All lunch entrée salads come with fresh baked Minervas breads.

- Raspberry Chicken Salad** \$8.95
Spring mix greens with grilled chicken breast, roasted cashews, fresh tomato, peppers, mushrooms and red onion with raspberry vinaigrette.
- Cranberry Pecan Spinach Salad** \$8.95
Fresh spinach with raisins, red onions, gorgonzola cheese, mandarin oranges, spicy pecans and grilled chicken breast with cranberry vinaigrette.
- Chef Salad** \$7.95
Iceberg and romaine greens with turkey breast, ham, hard boiled egg, carrots, tomatoes, cheese and croutons with creamy ranch dressing.

All prices subject to a 18% taxable service charge and applicable taxes.

LUNCH BUFFETS

All lunch buffets are served with coffee and iced tea.



- Deli Bar Buffet** \$9.25
Sliced ham, roast beef, turkey breast, American, Swiss and cheddar cheeses, lettuce, tomato, red onions, and pickles, assorted breads, kettle chips and Chef's choice of two deli salads and soup of the day.
- Build Your Own Burger Buffet** \$8.95
Build your own burger. Grilled 1/3 pound hamburgers, American, Swiss and cheddar cheeses, lettuce, tomato, red onions, pickles and condiments and fresh buns. Served with potato salad, coleslaw and kettle chips.
- Super Sub Buffet** \$8.95
Fresh made sub sandwiches on French bread, stuffed with an assortment of deli meats, lettuce, tomato, and cheese. Cut into individual portions and served with kettle chips and Chef's choice of two deli salads.
- Fried Chicken Buffet** \$9.25
Garden salad with three assorted dressings, crisp fried chicken, potato salad, coleslaw, baked beans, buttered corn, fresh cornbread and whipped honey butter.
- The Mexican Buffet** \$8.95
Tri-color tortilla chips with warm nacho cheese sauce and assorted toppings, corn and flour tortilla shells, seasoned ground beef, fajita chicken, shredded lettuce, shredded cheese, tomato, onion, black olives, sliced jalapenos, sour cream and salsa. Served with Spanish rice and refried beans.
- The Italian Buffet** \$9.50
Minervas Italian house salad with fresh parmesan cheese, chicken broccoli penne pasta in creamy alfredo sauce, meat lasagna, fresh baked garlic bread sticks and Sicilian vegetable blend.

HOT LUNCH BUFFETS

Hot lunch buffets are served with house salad and three dressings, Chef's choice of potato or rice and seasonal vegetables, bread and butter, coffee and iced tea.

Entrée Selections

One Entrée \$9.50 • **Two Entrées** \$10.95

- Herb Roast Pork Loin with Marsala Sauce
- Chicken Breast with Mushroom Supreme Sauce
- Crisp Fried Chicken
- Yankee Pot Roast with Savory Gravy
- Sliced Ham with Lingonberry Sauce
- Roast Turkey Breast with Sage Dressing, Gravy
- Meat Lasagna or Vegetable Lasagna
- Chicken Broccoli Alfredo Penne Pasta

DINNER ENTRÉES

All plated dinner entrées are served with fresh garden salad with creamy Parmesan peppercorn dressing. Substitute Minervas Italian salad or cranberry pecan spinach salad for an extra \$1. Includes Chef's choice of potato or rice and seasonal vegetables with bread & butter, coffee or tea.



Minervas Hunters Ribeye 9oz	\$18.95
Minervas Hunters Ribeye 12oz	\$23.95
<i>Hand cut, trimmed, Montreal seasoned and charbroiled ribeye steak served with burgundy au jus, topped with an onion slab.</i>	
Top Sirloin Steak 8oz	\$15.95
Top Sirloin Steak 10oz	\$17.95
<i>Choice sirloin, charbroiled and served with burgundy au jus.</i>	
Roast Prime Rib of Beef 10oz	\$18.95
<i>Slow-roasted, seasoned with garlic and herb and served with au jus.</i>	
Yankee Pot Roast	\$15.50
<i>Our famous roast beef, slow roasted with savory gravy.</i>	
Roast Pork Loin	\$13.95
<i>Roasted herb seasoned pork loin with your choice of: Dijon Cream, Mushroom White Wine Demi or Marsala sauce.</i>	
Montreal Pork Chop	\$15.95
<i>A boneless pork loin chop, bacon wrapped and grilled with Montreal seasoning with a fresh mushroom white wine demi.</i>	
Honey Pepper Salmon	\$18.95
<i>Atlantic salmon fillet, lightly seasoned and drizzled with a honey, lemon and béarnaise sauce.</i>	
Baked Cod Supreme	\$15.95
<i>Baked cod loin served atop shrimp and crab wild rice stuffing, grape tomatoes and alfredo sauce.</i>	
Chicken Breast	\$14.95
<i>Two boneless chicken breasts, lightly seasoned with your choice of: Amaretto Cream, Mushroom Supreme or Marsala Sauce.</i>	
Roast Turkey with Sage Dressing	\$13.95
<i>Slow roasted, Chef carved turkey breast with turkey gravy and sage dressing.</i>	
Sautéed Smothered Beef Tips	\$12.95
<i>Tender sirloin and Portabella mushrooms in a Cabernet sauce, served over steamed rice.</i>	

MIXED GRILLS

Mixed grills are served with fresh garden salad with creamy Parmesan peppercorn dressing. Substitute Minervas Italian salad or cranberry pecan spinach salad for an extra \$1. Includes chef's choice of potato or rice and seasonal vegetables with bread & butter, coffee or tea.



Steak & Chicken \$19.95
6oz top sirloin with burgundy au jus and a 4oz chicken breast with mushroom Marsala sauce.

Steak & Shrimp \$22.95
6oz top sirloin with burgundy au jus and three sautéed jumbo shrimp.

Steak & Salmon \$22.95
6oz top sirloin with burgundy au jus and a 4oz honey pepper salmon with béarnaise sauce.

DINNER BUFFETS

All dinner buffets are served with garden salad and choice of three dressings, choice of two deli salads (Steakhouse Coleslaw, Parmesan Peppercorn Pasta Salad, Italian Pasta Salad, Marinated Vegetable Salad, Potato Salad or Macaroni Salad), Chef's choice of potato or rice and seasonal vegetable, bread and butter, coffee or iced tea.

Entrée Choices

Choice of Two Entrées: \$15.95

Choice of Three Entrée: \$17.95

Roast Pork Loin with Choice of Sauce
Chicken Breast with Choice of Sauce
(Amaretto Cream, Mushroom Supreme or Marsala Sauce)
Crisp Fried Chicken
Yankee Pot Roast with Savory Gravy
Roast Turkey with Sage Dressing, Gravy
Burgundy Beef Tips with Mushrooms and Onions
Baked Cod with Seafood Stuffing and Alfredo Sauce.
Baked Sliced Ham with Lingonberry Sauce
Meat Lasagna or Vegetable Lasagna
Chicken Broccoli Alfredo Penne Pasta
Barbeque Pork Ribs (add \$1)
Honey Pepper Salmon with Bearnaise (add \$1)

*Make your buffet a cut above with a Chef carved selection.
The following substitutions are available at an additional charge.*

Chef Carved Roast Beef	\$2 per person
Chef Carved Prime Rib	\$5 per person
Chef Carved Pork Loin	\$2 per person
Chef Carved Honey Baked Ham	\$2 per person

All prices subject to a 18% taxable service charge and applicable taxes.

SPECIALTY DINNER BUFFETS

All Specialty Dinner Buffets are served with coffee and iced tea.



A Mexican Buffet

*Mixed Salad Greens with Dressing
Corn Chips with Nacho Cheese
Grilled Marinated Chicken and Spicy Ground Beef
Corn and Flour Tortilla Shells
Shredded Cheese, Lettuce, Tomato, Onions,
Black Olives, Jalapenos, Sour Cream and Salsa
Refried Beans and Mexican Rice
Warm Apple Crisp
Coffee, Decaf or Tea*
\$14.95 per person

Midwestern Buffet

*Fresh Seasonal Fruit
Potato Salad and Coleslaw
Baked Beans
Cornbread with Whipped Honey Butter
Barbecued Chicken Breasts
Grilled Black Angus Hamburgers
Buns with Lettuce, Tomato, Onions and Pickles
Country Pies; Apple, Blueberry and Cherry
Coffee, Decaf or Tea*
\$16.95 per person

An Italian Buffet

*Marinated Cucumber, Onion and Tomato Salad
Minervas House Salad with Vinaigrette Dressing
Classic Meat Lasagna
Creamy Chicken Broccoli Penne Pasta
Warm Bread Sticks with Marinara Dipping Sauce
Tiramisu
Coffee, Decaf or Tea*
\$16.95 per person

A Touch of Elegance Buffet

*Mixed Greens Salad
Assorted Salad Toppings and Croutons
Seasonal Fresh Fruit
Garden Broccoli Salad
Shrimp Rotini Pasta Salad with Curry Vinaigrette
Parmesan Mashed Potatoes
Wild Rice Blend
Seasonal Fresh Vegetable
Cajun Rubbed Roast Pork Loin
with Caramelized Onion Brown Sauce
Chicken Breast with Raspberry Hollandaise Sauce
French Bread and Butter
Variety of Cheesecakes
Coffee, Decaf or Tea*
\$19.95 per person

HOT APPETIZERS

Per 100 pieces



Meatballs	\$95
<i>Served with choice of sauce: Swedish, Barbeque or Italian.</i>	
Cocktail Franks	\$70
<i>Barbeque mini beef franks with a sweet barbeque sauce.</i>	
Jumbo Chicken Wings	\$110
<i>With celery and ranch dressing. Choice of: Honey Barbeque or Buffalo.</i>	
Chicken Tenders	\$140
<i>Breaded chicken tenders with honey mustard dipping sauce.</i>	
Stuffed Mushrooms	\$125
<i>Mushrooms caps stuffed with choice of: Crab Stuffing or Sausage & Spinach.</i>	
Pork Egg Rolls	\$110
<i>Mini egg rolls filled with pork and cabbage, served with sweet and sour sauce.</i>	

Artichoke and Crab Bake

Blended artichoke hearts, crab meat with dill, lemon and cheese then baked and served with assorted crackers and fresh baked French bread.

\$160 (serves 50 guests)

CHILLED HORS D'OEUVRES

Trays, Platters and Displays



Fresh Fruit *An assortment of fresh seasonal fruit.*

Small (serves 50 guests)	\$110
Large (serves 100 guests)	\$190

Market Fresh Vegetables *An array of fresh vegetables with dip.*

Small (serves 50 guests)	\$90
Large (serves 100 guests)	\$150

Cheese & Crackers *Imported and domestic cheeses served with assorted crackers and fruit garnish.*

Small (serves 50 guests)	\$90
Large (serves 100 guests)	\$150

Meat & Cheese Platter *Fresh assorted cheeses with Italian salami, summer sausage, smoked ham and turkey. Served with crackers and fresh breads.*

(serves 50 guests)	\$150
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Antipasto Display *Marinated vegetables surrounded by provolone, mozzarella, Italian salami, prosciutto ham, Roma tomatoes with fresh basil, black and green olives, artichoke hearts and pepperoncini peppers. Served with assorted breads.*

Small (serves 50 guests)	\$150
Large (serves 100 guests)	\$300

Smoked Salmon Display *A whole side of smoked Atlantic salmon, served with diced onions, capers, minced eggs, herb cream cheese spread, with crackers and bread.*

(serves 30 guests)	\$125
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Minervas Spinach Dip *Our own recipe served with fresh baked breads, celery and carrot sticks.*

(serves 50 guests)	\$90
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Nine Layer Taco Dip *Chilled taco dip served with crisp tri-color tortilla chips.*

(serves 50 guests)	\$95
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CHILLED APPETIZERS

Per 100 pieces



Shrimp Cocktail	\$245
<i>Jumbo shrimp cocktail served with tangy cocktail sauce.</i>	
Chocolate Covered Strawberries	\$150
<i>Large strawberries, hand-dipped in milk chocolate.</i>	
Tortilla Pin Wheels	\$110
<i>Vegetable and cream cheese filled tortillas.</i>	
Gourmet Pin Wheels	\$130
<i>Rolled flat bread with chicken pesto cream cheese or salmon artichoke dill cream cheese.</i>	
Silver Dollar Sandwiches	\$150
<i>White and wheat cocktail rolls with roast beef, turkey and ham.</i>	
Deviled Eggs	\$100
<i>Chef prepared country fresh eggs dusted with paprika.</i>	
Miniature Bruschetta	\$100
<i>Herb foccacia with basil-garlic marinated tomatoes and mozzarella.</i>	

SNACK STATIONS

Serves 50 guests



Chex Snack Mix	\$65
Garden of Eatin' Mix	\$65
Pretzels	\$45
Popcorn	\$45
Potato Chips & Dip	\$50
Tortilla Chips & Salsa	\$50
Tortilla Chips & Hot Cheese Dip	\$75

All prices subject to a 18% taxable service charge and applicable taxes.

DESSERTS

All desserts are priced per person.



New York Cheesecake	\$3.95
<i>Classic New York cheesecake with assorted fruit toppings.</i>	
Double Chocolate Cake	\$3.95
<i>Rich, sweet and bitter chocolate layered cake with fresh whipped cream.</i>	
Black Forest Cake	\$3.25
<i>Layers of rich chocolate cake with cherries and whipped cream.</i>	
Walnut Carrot Cake	\$3.95
<i>Sweet layered carrot cake drizzled with our vanilla sauce.</i>	
Ice Cream	\$1.95
<i>Vanilla, chocolate or strawberry ice cream or rainbow sherbet.</i>	
Triple Tiger Chocolate Cake	\$3.50
<i>Triple layered cake.</i>	
Raspberry and White Chocolate Cake	\$3.50
<i>Light cake layered with white chocolate frosting and raspberry filling.</i>	
Raspberry Bread Pudding	\$3.50
<i>Served warm with a whiskey river sauce.</i>	
Classic Tiramisu	\$5.50
<i>The classic Italian dessert with a café vanilla sauce. (1/2 portion available for \$3.50)</i>	
Assorted Pies	\$3.95
<i>French Silk, Apple or Cherry.</i>	
Lemon Dream Layer Cake	\$3.25
<i>Light lemon cake iced with rich white frosting.</i>	

BAR SERVICE



Host Bar Per Drink

House Brands.....	\$3.00
Call Brands.....	\$3.50
Premium Brands.....	\$4.25
Cordials.....	\$4.25
Domestic Beer.....	\$2.75
Import / Micro.....	\$3.75 & up
Signature Wines.....	\$4.25
Soft Drinks.....	\$2.00
Wine Coolers.....	\$3.50

Host Bars are Subject to an 18% Taxable Service Charge and a 7 % Sales Tax

Cash Bar Per Drink

House Brands.....	\$3.25
Call Brands.....	\$3.75
Premium Brands.....	\$4.50
Cordials.....	\$4.50
Domestic Beer.....	\$3.00
Import / Micro.....	\$4.00 & up
Signature Wines.....	\$4.50
Soft Drinks.....	\$2.00
Wine Coolers.....	\$3.75

Cash Bar Prices are Inclusive of a 7 % Sales Tax Only

Keg Beer & Punch

Keg Domestic Beer.....	\$195
Keg Import / Micro.....	\$215 & up
Sorbet (per gallon).....	\$16
Champagne Punch (per gallon).....	\$35
House Champagne (per bottle).....	\$18
Non-Alcoholic Champagne.....	\$13

Wine

Bottled Wine is Available upon Request – Ask to See Our Extensive Wine List.

Bar Service

Drink tickets are available please ask for details.

Bar Policy

A \$100 Bartender fee is applicable to Cash and Hosted Bars with sales less than \$300

A Bartender is required for all Host and Cash Bars.

All Applicable State Laws Will Apply

CHOCOLATE FOUNTAIN



Imagine a ripe delicious strawberry being dipped through a flowing curtain of warm, melted milk chocolate! Your guests will be amazed as they dip strawberries and other delicious desserts through the flowing "chocolate fountain" and create chocolate covered delicacies.

Dipping Delicacies:

Strawberries
Nutter Butter Cookies
Short Bread Cookies
Rice Krispie Treats
Vienna Fingers
Pretzel Rods



\$50 Rental
Includes Chocolate and Attendant

Select 3 Items \$3.25 per person

Select 5 Items \$4.25 per person

All prices subject to a 18% taxable service charge and applicable taxes.

MEETING ROOM DIMENSIONS & SEATING

Room Name	Room Dimensions	Sq. Ft.	Classroom	Theater	Banquet	Rounds
Glacial Lakes Ballroom	110 x 110'	12,000	625	1600	1200	700
~ Marsh	36 x 55'	1980	100	225	175	120
~ Bigstone	36 x 55'	1980	100	225	175	120
~ Cottonwood	36 x 55'	1980	100	225	175	120
~ Cattail	36 x 55'	1980	100	225	175	120
~ Swan	36 x 55'	1980	100	225	175	120
~ Whitewood	36 x 55'	1980	100	225	175	120
Prairie	950	950	45	90	75	65
Coteau	950	950	45	90	75	65
Heartland	950	950	45	90	75	65
Harvest	950	950	45	90	75	65
Board Room		14 people				
Heritage Theater			284			
Kampeska Hall	40 x 99'	3960	200	450	375	225
Stony Point	33 x 40'	1320	65	125	100	65
Tanglewood	33 x 40'	1320	65	125	100	65
Sandy Shores	33 x 40'	1320	65	125	100	65
Kotadome	51 x 84'	4284	n/a	400	325	225
Little Butte	18 x 39'	702	25	60	30	40

All prices subject to a 18% taxable service charge and applicable taxes.

EQUIPMENT RENTAL PRICE LIST



The equipment we have available is on a first-come, first-serve basis.

35 mm Slide Projector	\$35
CD Player	\$20
Dance Floor	\$65
DVD Player	\$30
Easel	N/C
Electrical Power Strip (Deposit Only)	\$10
Extension Cord (Deposit Only)	\$3
Flipchart with Marker	\$25
High Intensity Overhead with Markers	\$55
Standard Microphone	N/C
Wireless/Lavaliere Microphone	\$50
Overhead with Marker	\$25
Piano	\$30
Podium/Table Podium	N/C
Portable LCD Data Projector	\$135
Projector Carts	N/C
Screens	N/C
Speaker Phone	\$25
Stage/Platform (per section)	\$10
Standard Phone Line	\$50
TV (Monitor Only)	\$30
TV with VCR or DVD	\$45
VCR	\$25
Whiteboard/Marker/Eraser	N/C
Wireless High Speed Internet Access	N/C
Skirting	\$10
Exhibit Table (Includes 6' table, table cloth and two chairs)	\$15
8' x 8' Exhibit Booth	\$40
(Includes 6' table, 8' tall black backdrop, two 3' black side drapes, table cloth and two chairs)	
10' x 10' Exhibit Booth	\$40
(Includes 8' table, 8' tall black backdrop, two 3' black side drapes, table cloth and two chairs)	

All prices are subject to change. All prices subject to applicable taxes.



Banquets & Events, 2009

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