



 **OVG**  
Hospitality

# wedding menu

  
**DENNY  
SANFORD**  
*PREMIER CENTER*



# catering and alcohol policies

## MANAGEMENT CHARGE AND TAXES

All catered events are subject to a 22% Management Charge. This Management Charge is the sole property of the food and beverage service company or the venue owner, as applicable, used to cover such party's costs and expenses in connection with the catered event. There will also be a sales tax of 7.2% added to the final bill.

## GUARANTEES

A final guarantee of attendance is required five 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.

## DIETARY CONSIDERATIONS

OVG Hospitality is happy to address special dietary requests for individual guests. Please address any dietary requests with the Event Manager at least five business days prior to the event.

## LINEN NAPKINS

OVG Hospitality offers an in-house selection of linen napkins billed at \$0.50 per napkin. See the Event Manager for current list of options and allow for a four week lead time on napkin orders. If additional seating is required beyond your guaranteed meal count, OVG allows up to 5% overage of place settings. If more than 5% is required, additional fees will be applied based on the menu selection. Disposable napkins provided for breaks, cold lunches and appetizers.

## OUTSIDE FOOD AND BEVERAGE

OVG Hospitality maintains the exclusive right to provide all food and beverage and concession services at The Denny Sanford PREMIER Center complex. Any exceptions must be requested and obtained by prior written approval of OVG Management. 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 OVG's sole discretion.

## ALCOHOL SERVICE

OVG Hospitality reserves the right to regulate all alcoholic beverage services. As a licensee of the South Dakota Alcohol and Beverage Commission, OVG 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 onsite, appropriate corking fees will be applied. OVG reserves the right to request the proper identification from patrons for alcoholic beverage service. OVG reserves the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

## CASHLESS BAR SERVICE

OVG Hospitality has moved to cashless transactions to help reduce wait times and get you back to your seat faster. The new system gives customers more ways to pay. Tap, Chip, or Swipe with ease. Featuring Apple, Samsung, and Google Payments. Sales tax of 8.7% will be added to each transaction.

## BAR MINIMUMS

If a bartender is provided at your event, each bartender must reach \$550 in sales for under 4 hours or \$600 in sales for over 4 hours. If the minimum in sales is not met, the shortfall will be added to the event bill. One bartender is recommended per 175 adults in attendance. No bar minimum is required if you choose to offer a host bar at your event.

## 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 bar minimums but will count toward contracted food and beverage minimums.

## DRINK TICKETS

Drink tickets may be offered to your guests. OVG Hospitality will provide tickets for client to distribute. Drink tickets are available for any amount and will be billed for what is consumed at host bar rates.



# hors d'oeuvres

Appetizers available per person or per piece. Butlered items are an additional \$1 per piece.

## CHILLED

|   |                      |
|---|----------------------|
| charcuterie board                         | <b>15 per person</b> |
| bloody mary shrimp cocktail               | <b>7 per piece</b>   |
| prosciutto wrapped melon                  | <b>6 per piece</b>   |
| fruit kabob with dip                      | <b>6 per piece</b>   |
| cheese and crackers display               | <b>6 per person</b>  |
| seasonal sliced fruit display             | <b>5 per person</b>  |
| assortment of dessert shooters            | <b>5 per piece</b>   |
| mini fruit pizza                          | <b>5 per piece</b>   |
| vegetable crudité with assortment of dips | <b>4 per person</b>  |
| antipasti skewers                         | <b>4 per piece</b>   |
| tortilla chips with salsa                 | <b>3 per person</b>  |
| assortment of pinwheels                   | <b>3 per piece</b>   |
| shrimp cocktail with assortment of sauces | <b>4 per piece</b>   |
| balsamic tomato canapé                    | <b>3 per piece</b>   |
| chocolate dipped strawberries             | <b>3 per piece</b>   |

## SIZZLING

|                                  |                     |
|----------------------------------|---------------------|
| flatbread pizza                  | <b>12 each</b>      |
| chislic with chipotle ranch      | <b>9 per person</b> |
| walleye cakes with garlic aioli  | <b>7 per piece</b>  |
| spinach and artichoke dip        | <b>6 per person</b> |
| bourbon bbq bison meatballs      | <b>6 per piece</b>  |
| smoked brisket wellington        | <b>6 per piece</b>  |
| bloody mary beef satay           | <b>7 per piece</b>  |
| korean pork belly satay          | <b>6 per piece</b>  |
| bourbon chicken satay            | <b>5 per piece</b>  |
| shrimp and grits cup             | <b>5 per piece</b>  |
| tortilla chips with queso        | <b>4 per person</b> |
| pheasant chowder shooters        | <b>4 per piece</b>  |
| bacon wrapped bbq shrimp         | <b>4 per piece</b>  |
| sweet and salty pork belly bites | <b>4 per piece</b>  |
| smoked chicken lollipops         | <b>4 per piece</b>  |
| pulled pork sliders              | <b>4 per piece</b>  |
| assortment of stuffed mushrooms  | <b>4 per piece</b>  |
| bacon wrapped asparagus          | <b>4 per piece</b>  |
| traditional buffalo wings        | <b>4 per piece</b>  |
| boneless buffalo wings           | <b>3 per piece</b>  |
| chorizo stuffed yukons           | <b>3 per piece</b>  |

## APPETIZER PACKAGES

### DAKOTA PACKAGE

chislic with chipotle ranch  
walleye cakes with garlic aioli  
bourbon bbq bison meatballs  
pheasant chowder shooters  
sweet and salty pork belly bites  
cheese and cracker display  
seasonal sliced fruit display  
vegetable crudité with assortment of dips

### 41 VIP PACKAGE

traditional buffalo wings  
sweet teriyaki meatballs  
pulled pork sliders  
assortment of stuffed mushrooms  
tortilla chips with queso  
seasonal sliced fruit display  
vegetable crudité with assortment of dips  
snack mix

### 30

# plated dinner



Accompanied by Choice Vegetable and Starch. House Salad, Dinner Rolls with Butter and Coffee Station included.  
Additional fees will be applied if seating exceeds 5% more than the guaranteed meal count.

|  |                     |  |           |
|--|---------------------|--|-----------|
| <b>PRIME RIB</b> <small>gf</small>   | <b>MARKET PRICE</b> | <b>STUFFED CHICKEN</b> <small>gf</small>   | <b>32</b> |
| black angus slow roasted for 20 hours with a<br>smoked sea-salt rub<br>finished with cabernet au jus |                     | <b>choice of one</b>   |           |
|  |                     | quinoa and brown rice medley   |           |
|  |                     | boursin and prosciutto   |           |
|  |                     | feta and sun dried tomato  |           |
|  |                     | spinach and artichokes   |           |
|  |                     | finished with chardonnay sauce   |           |
| <b>BRAISED BEEF SHORT RIB</b> <small>gf</small>  | <b>40</b>           | <b>PORK FLAT IRON</b> <small>gf</small>  | <b>32</b> |
| boneless beef short ribs on parmesan polenta<br>finished with shiitake and shallot sauce             |                     | dijon rubbed pork flat iron<br>with wild mushroom cognac sauce   |           |
| <b>BROILED WALLEYE</b> <small>gf</small>   | <b>36</b>           | <b>PORK MEDALLIONS</b>   | <b>27</b> |
| walleye fillet broiled in chardonnay butter<br>finished with bearnaise sauce                         |                     | grilled and slow roasted pork tenderloin<br>with <b>*choice of sauce</b>                                       |           |
| <b>STEAK MEDALLIONS</b>  | <b>41</b>           | <b>GRILLED CHICKEN</b>   | <b>28</b> |
| grilled petite tenders with <b>*choice of sauce</b>  |                     | grilled boneless chicken breast<br>with <b>*choice of sauce</b>  |           |
| <b>TRIO PLATE</b>  | <b>38</b>           | <b>VEGETARIAN WHITE CHEDDAR ORZO</b>   | <b>24</b> |
| grilled petite tenders with <b>*choice of sauce</b>  |                     | white cheddar orzo pasta accompanied by<br>roasted vegetable bundles<br>finished with roasted red pepper sauce |           |
| grilled chicken breast with <b>*choice of sauce</b>  |                     |  |           |
| grilled and slow roasted pork tenderloin<br>medallion with <b>*choice of sauce</b>                   |                     |  |           |
| <b>DUO PLATE</b>   | <b>36</b>           | <b>KIDS MEAL</b>   | <b>15</b> |
| grilled petite tenders with <b>*choice of sauce</b>  |                     | age 12 and under   |           |
| grilled chicken breast with <b>*choice of sauce</b>  |                     | chicken strips, potato wedges, fresh fruit   |           |
| <b>SESAME SALMON</b> <small>gf/df</small>  | <b>33</b>           |  |           |
| sesame encrusted salmon<br>drizzled with siracha honey   |                     |  |           |

\*see page 4 for choice sauces



plated  
dinner  
sides

Accompanied by Choice Vegetable and Starch. House Salad, Dinner Rolls with Butter and Coffee Station included.  
Additional fees will be applied if seating exceeds 5% more than the guaranteed meal count.

- SALAD UPGRADE**
- 2
- spinach salad with red onions, mushrooms, walnuts, dried cranberries, choice dressing  
caesar salad with kalamata olives, shaved parmesan, roma tomatoes, croutons, choice dressing

- VEGETABLE**
- DESSERT**
- 7
- roasted garlic green beans  
roasted asparagus  
roasted medley  
roasted hand peeled carrots  
brussel sprouts  
cauliflower
- cheesecake  
tiramisu bistro  
red velvet bistro  
key lime cream bistro  
peanut butter cream bistro  
assortment of cheesecake bites

- STARCH**
- ULTIMATE DESSERT**
- 12
- roasted reds  
roasted yukons gold  
roasted yukons and yams  
garlic mashed  
mashed sweet potatoes  
midwestern rice medley
- red velvet cheesecake  
italian lemon layer cake  
ultimate chocolate layer cake  
gourmet three-layer carrot cake  
chocolate peanut butter cake  
raspberry donut cheesecake

choice sauces

| STEAK           |       | PORK               |       | CHICKEN            |    |                |       |
|-----------------|-------|--------------------|-------|--------------------|----|----------------|-------|
| red wine demi   | df    | korean bbq         | df    | bourbon            | df | gazpacho       | gf/df |
| roasted shallot | df    | sweet & spicy plum | df    | lingonberry        | df | honey lime     | gf/df |
| wild mushroom   | df    | dijon marsala      | gf    | portabella marsala | gf | cucumber salsa | gf/df |
| béarnaise       | gf    | apple brandy       | gf    | gouda cream        | gf | margarita      | gf/df |
| chimichurri     | gf/df | chipotle maple     | gf/df | scaloppini         | gf |                |       |
| cabernet au jus | gf/df |                    |       |                    |    |                |       |
| bourbon bbq     | gf/df |                    |       |                    |    |                |       |



# dinner buffets

Minimum of 40 guests for all hot buffets. Fewer than 40 guests will be an additional \$3 per person.  
Buffets are for one and a half hours of continual service.

## LASTING IMPRESSION

36

### choice of two entrées

grilled flank steak with wild mushroom sauce  
grilled salmon with margarita sauce  
grilled chicken with **\*choice of sauce**  
grilled pork medallions with **\*choice of sauce**  
seafood macaroni and cheese

### includes

caprese salad  
caesar salad  
spinach salad  
garlic mashed potatoes  
chef's choice vegetable  
dinner rolls with butter  
coffee station

## PRAIRIE

35

beef pot roast with mirepoix au jus  
pork country style ribs  
honey lime mesquite chicken  
mixed greens with assortment of dressings  
twice baked potato salad  
mashed sweet potatoes  
chef's choice vegetable  
corn bread muffins with honey butter  
coffee station

## FALLS

27

### choice of two entrées

garlic and herb grilled mahi mahi  
grilled pork loin with **\*choice of sauce**  
grilled chicken with **\*choice of sauce**  
tuscan chicken tortellini

### includes

harvest vegetable salad  
mixed greens with assortment of dressings  
roasted reds  
chef's choice vegetable  
dinner rolls with butter  
coffee station

## KIDS BUFFET

18

*age 12 and under, minimum of 20*  
chicken strips  
mini corn dogs  
mac & cheese  
fries  
fresh fruit

## DESSERT DISPLAY

|   |   |
|---|---|
| assortment of cakes and pies              | 4 |
| assortment of bistro cakes and cheesecake | 5 |

\*See page 4 for choice sauces



Minimum of 40 guests and 4 total stations. Fewer than 40 guests will be an additional \$3 per person, per station. Stations are for one and a half hours of continual service. Single stations may be added on to any dinner buffet.

|  |           |  |          |
|--|-----------|--|----------|
| <b>BBQ</b><br>smoked pulled pork with tangy bbq, slow<br>smoked brisket with bourbon bbq, slider<br>buns, apple oil and vinegar coleslaw                       | <b>11</b> | <b>GOURMET MACARONI AND CHEESE</b><br>sautéed asparagus with gouda, pork belly with<br>monterey, buffalo chicken with jalapeño cheddar   | <b>9</b> |
| <b>SLIDER BURGER</b><br>grilled angus beef patties, slider buns, sliced cheese,<br>loaded potato salad, assortment of toppings and<br>condiments               | <b>10</b> | <b>MASHED POTATO</b><br>garlic mashed potatoes, mashed sweet potatoes,<br>shredded cheddar, sour cream, green onions,<br>bacon bits, broccoli cheese sauce,<br>roasted shallot sauce, whipped butter         | <b>8</b> |
| <b>FAJITA</b><br>grilled chicken with sautéed peppers and onions,<br>flour tortillas, shredded pepper jack, jalapeños,<br>pico de gallo, sour cream, guacamole | <b>9</b>  | <b>GARDEN GREENS</b><br>fresh mixed greens, freshly chopped romaine<br>lettuce, cucumbers, shredded carrots, tomatoes,<br>kalamata olives, parmesan cheese, garlic herb<br>croutons, assortment of dressings | <b>7</b> |
| <b>WING FLING</b><br>traditional buffalo wings and boneless bourbon bbq<br>wings, celery, carrot sticks, bleu cheese, ranch                                    | <b>9</b>  | <b>DIPPERS</b><br>spinach and artichoke dip, bacon cheeseburger dip,<br>roasted street corn dip, petite naan bread,<br>tri-color tortilla chips  | <b>7</b> |
| <b>INTOXICATING CHICKEN SATAYS</b><br>bourbon, margarita, and bloody mary chicken<br>satays, cilantro lime rice  | <b>9</b>  | <b>CHEESECAKE DISPLAY</b><br>french cream cheesecake, assortment of fruit<br>toppings, nuts, caramel, chocolate sauce,<br>whipped topping  | <b>6</b> |



# alcohol

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## STANDARD SELECTIONS

### TOP SHELF LIQUOR

selections comparable to crown royal whiskey, pendleton whiskey, captain morgan's rum, coconut rum, 1792 bourbon, corizon tequila, wheatleys vodka, hendricks gin

### IMPORT BEER/MALT

selections comparable to fernson, white claw, mike's hard lemonade  
*seasonal selections based on availability*

### DOMESTIC BEER

busch light, miller lite, coors light, michelob ultra

### CANNED COCKTAILS

selections comparable to carbliss vodka seltzer

## ADDITIONAL SELECTIONS

### DOMESTIC KEG BEER

450

busch light, miller lite, coors light, michelob ultra, bud light  
*approximately 128 16oz servings*

### WINE BY THE BOTTLE

premium pinot noir, cabernet, chardonnay, sauvignon blanc 45  
house cabernet, chardonnay, moscato 30

### SPARKLING WINE BY THE BOTTLE

asti-spumante 30  
sparkling non-alcoholic grape juice 20

## BAR PRICING

*See page 2 for bar minimum requirements*

|                                |       |
|--------------------------------|-------|
| top shelf liquor - double      | 23.00 |
| canned cocktail                | 13.00 |
| specialty wine                 | 12.00 |
| top shelf liquor - single      | 11.50 |
| 16oz import beer/malt beverage | 11.00 |
| 16oz domestic beer             | 10.00 |
| house wine                     | 7.50  |
| bottled water                  | 5.25  |
| soda                           | 3.75  |

## HOST BAR PRICING

*No minimum required*

|                                |       |
|--------------------------------|-------|
| top shelf liquor - double      | 22.00 |
| canned cocktail                | 12.50 |
| specialty wine                 | 11.50 |
| top shelf liquor - single      | 11.00 |
| 16oz import beer/malt beverage | 10.50 |
| 16oz domestic beer             | 9.50  |
| house wine                     | 7.25  |
| bottled water                  | 4.00  |
| soda                           | 3.50  |