



OVG
Hospitality

wedding menu


**DENNY
SANFORD**
PREMIER CENTER
— Convention 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	15 per person
bloody mary shrimp cocktail	7 per piece
prosciutto wrapped melon	6 per piece
fruit kabob with dip	6 per piece
cheese and crackers display	6 per person
seasonal sliced fruit display	5 per person
assortment of dessert shooters	5 per piece
mini fruit pizza	5 per piece
vegetable crudité with assortment of dips	4 per person
antipasti skewers	4 per piece
tortilla chips with salsa	3 per person
assortment of pinwheels	3 per piece
shrimp cocktail with assortment of sauces	4 per piece
balsamic tomato canapé	3 per piece
chocolate dipped strawberries	3 per piece

SIZZLING

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

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.

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

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

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



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