



# Wedding MENU



DENNY SANFORD  
**PREMIER CENTER**  
Convention Center

# Policies

*catering*

## Management Charges & 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, 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 7.2% 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.

## Outside Food & Beverage

OVG 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 OVG's sole discretion.

## Linens

OVG Hospitality 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.

## Alcohol Services

OVG 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 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. Our new system gives our customers more ways to pay. Tap, Dip or Swipe with ease. Featuring Apple, Samsung, and Google Payments.

## 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 sales minimum 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.



*Kross*

# d'Oeuvres

Sizzling and Chilled appetizers available **per person** or **per piece**. Butlred items are an additional \$1 **per piece**.

## *Sizzling*

- Flatbread Pizza ..... **12 Each**
- Chislic with Chipotle Ranch ..... **8 Per Person**
- Spinach and Artichoke Dip with Naan & Tortilla Chips ..... **6 Per Person**
- Chips & Queso ..... **4 Per Person**
- Walleye Cakes with Citrus Aioli ..... **6 Per Piece**
- Midwestern Bison Meatballs ..... **5 Per Piece**
- Meatball Wellington with Marinara ..... **5 Per Piece**
- Bacon Wrapped Chicken ..... **5 Per Piece**
- Street Taquito ..... **5 Per Piece**
- BBQ Bacon Wrapped Shrimp ..... **4 Per Piece**
- Pheasant Chowder Shooter ..... **4 Per Piece**
- Bacon Wrapped Asparagus ..... **4 Per Piece**
- Chicken Satay with Peanut Sauce ..... **4 Per Piece**
- Sweet & Salty Pork Belly Bites ..... **4 Per Piece**
- Assorted Stuffed Mushrooms ..... **4 Per Piece**
- Pulled Pork Sliders ..... **4 Per Piece**
- Chorizo Stuffed Yukons ..... **3 Per Piece**
- Vegetable Spring Roll ..... **3 Per Piece**
- Boneless Buffalo Wings ..... **2 Per Piece**

## *Chilled*

- Charcuterie Board ..... **15 Per Person**
- Cheese & Cracker Display ..... **5 Per Person**
- Vegetable Crudit  with Dips ..... **4 Per Person**
- Shrimp Ceviche Cucumber Cup ..... **6 Per Piece**
- Fresh Fruit Kabob with Dip ..... **5 Per Piece**
- Antipasti Skewers ..... **4 Per Piece**
- Cookie Dough Shooter ..... **4 Per Piece**
- Assorted Dessert Shooter ..... **4 Per Piece**
- Mini Fruit Pizza ..... **4 Per Piece**
- Chocolate Strawberries ..... **3 Per Piece**
- Assorted Pin-Wheel Sandwiches ..... **3 Per Piece**
- Caprese Wonton Cup ..... **3 Per Piece**
- Shrimp with Cocktail Sauces ..... **3 Per Piece**

## *Packages*

**Appetizer packages are for one hour and a half of continual service.**

### **Platinum Package** ..... 41

- Pick any 3 Sizzling items along with Sliced Fresh Seasonal Fruit*
- Cheese & Cracker Display
- Vegetable Crudit  with Dips
- Mashed Potato Bar
- Assorted Dessert Display

### **VIP Package** ..... 30

- Chislic
- Boneless Buffalo Wings
- Marinara Meatballs
- Vegetable Spring Rolls
- Street Taquitos
- Fresh Fruit Display
- Vegetable Crudit  served with corresponding Condiments



# Dinners

<b>PRIME RIB</b> .....	<b>Market Price</b>
Black Angus Slow Roasted overnight with a Smoked Sea-Salt Rub, served with Cabernet Au Jus	
<b>TOP SIRLOIN</b> .....	<b>38 Per Person</b>
Roquefort topped with Angus Sirloin finished with Mesa Sauce	
<b>STEAK MEDALLIONS</b> .....	<b>35 Per Person</b>
Grilled Petite Tenders with *Choice of Sauce	
<b>BARRAMUNDI</b> .....	<b>35 Per Person</b>
Topped with Vodka Shrimp Sauce	
<b>TRIO PLATE</b> .....	<b>33 Per Person</b>
Grilled Petite Tenders with *Choice of Sauce	
Grilled Chicken Breast with * Choice of Sauce	
Grilled and Slow Roasted Pork Loin with *Choice of Sauce	
<b>SALMON</b> .....	<b>33 Per Person</b>
Sesame Encrusted Salmon with Siracha Honey Sauce	
<b>DUO PLATE</b> .....	<b>32 Per Person</b>
Grilled Petite Tenders with *Choice of Sauce	
Grilled Chicken Breast with *Choice of Sauce	
<b>STUFFED CHICKEN</b> .....	<b>31 Per Person</b>
Chicken Breast stuffed with *Choice of: Quinoa & Brown Rice Medley, Bourbon & Prosciutto, Spinach & Artichokes, Feta & Sun Dried Tomato Finished with Chardonnay Sauce	
<b>SOUTH DAKOTA CHOP</b> .....	<b>28 Per Person</b>
Grilled Bone-In Pork Chop with Velouté Sauce and Caramelized Onions	
<b>PORK MEDALLIONS</b> .....	<b>26 Per Person</b>
Grilled and Slow Roasted Pork Tenderloin with *Choice of Sauce	
<b>GRILLED CHICKEN</b> .....	<b>26 Per Person</b>
Grilled Chicken Breast with *Choice of Sauce	
<b>QUINOA STUFFED ZUCCHINI BOAT</b> .....	<b>22 Per Person</b>
Zucchini stuffed with an Organic Quinoa and Brown Rice Blend, Grilled Vegetables, Pepper Jack	
<b>KID'S MEAL</b> .....	<b>13 Per Person</b>
Aged 12 and under Chicken Strips, Fries, Fresh Fruit	



# Side Options

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*All plated dinners are accompanied by choice of Salad, Vegetable, and Starch.  
Dinner Rolls with Butter and Coffee Station included.*

## **\*CHOICE OF CHICKEN SAUCES**

Portabella Marsala, Gouda Cream, Bourbon, Scaloppini, Gazpacho, Honey Lime, Cucumber Salsa, Lingonberry, Margarita

## **\*CHOICE OF PORK SAUCES**

Dijon Marsala, Korean BBQ, Sweet & Spicy Plum, Chipotle Maple, Apple Brandy

## **\*CHOICE OF STEAK SAUCES**

Red Wine Demi, Chimichurri, Roasted Shallot, Béarnaise, Wild Mushroom, Mesa Cabernet, Bourbon BBQ

## **SALAD**

Classic House Salad with Tomatoes and Cucumbers  
Caesar Salad with Kalamata Olives, Shaved Parmesan, Roma Tomatoes and Croutons  
Spinach Salad with Red Onions, Mushrooms, Walnuts and Dried Cranberries

## **VEGETABLE**

Roasted Garlic Green Beans  
Roasted Asparagus  
Roasted Medley  
Brussel Sprouts  
Cauliflower  
Roasted Hand Peeled Carrots

## **STARCH**

Roasted Reds  
Roasted Yukons Gold  
Roasted Yukons and Yams  
Garlic Mashed  
Mashed Sweet Potatoes  
Midwestern Rice Medley

## **DESSERTS**

Available upon request





# 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 hour and a half of continual service.

**PREMIER** ..... 47 Per Person

- Slow Roasted and Carved Strip Loin
- Grilled Chicken with Forestiere Sauce
- Baked Barramund with Lemon Basil
- Pheasant Chowder
- Duchess Potatoes
- White Truffle Asparagus
- Kale and Arugula Salad with Mango
- Pineapple Dressing
- Quinoa Salad with Lime Vinaigrette
- Dinner Rolls with Butter
- Coffee Station

**PRAIRIE** ..... 31 Per Person

- 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
- Mashed Sweet Potatoes
- Chef's Choice Vegetable
- Corn Bread Muffins with Honey Butter
- Coffee Station

**LASTING IMPRESSION** ..... 34 Per Person

- Choice of 2 Entrées
- Grilled Flank Steak with Wild Mushroom Sauce
- Grilled Salmon with Margarita Sauce
- Grilled Chicken with \*Choice of Sauce
- Lobster Mac & Cheese

*Includes*

- Caprese Salad
- Classic Caesar Salad
- Garlic Mashed Potatoes
- Chef's Choice Vegetable
- Dinner Rolls with Butter
- Coffee Station

**FALLS** ..... 25 Per Person

- Choice of 2 Entrées
- Garlic and Parmesan Baked Cod
- Grilled Pork Loin with \*Choice of Sauce
- Grilled Chicken with \*Choice of Sauce
- Tuscan Chicken Tortellini

*Includes*

- Harvest Vegetable Salad
- Mixed Greens with Assorted Dressings
- Roasted Reds
- Chef's Choice Vegetable
- Dinner Rolls with Butter
- Coffee Station

**\*See Page 4 for Choice of Sauce**

**KID'S BUFFET** ..... 15 Per Person

- Aged 12 and under, minimum 20 kids
- Chicken Strips
- Mini Corn Dogs
- Mac & Cheese
- Fries
- Fresh Fruit





# Specialty Stations

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 hour and a half of continual service. Single stations may be added on to any dinner buffet.

**SHRIMP TRIO** ..... 14 Per Person  
Chilled Jumbo Shrimp with Cocktail Sauce, Shrimp Scampi in Chardonnay Butter and Hand Breaded Coconut Shrimp with Piña Colada Sauce

**PASTA EXTRAVAGANZA** ..... 11 Per Person  
Cavatappi Pasta, Alfredo, Basil Marinara, Grilled Chicken, Italian Sausage, Vegetables and Breadsticks

**SLIDER BURGER** ..... 10 Per Person  
Grilled Beef Patties, Slider Buns, Sliced Cheeses, Assorted Condiments and Twice Baked Potato Salad

**BBQ** ..... 10 Per Person  
Pulled Pork with Tangy BBQ, Smoked Brisket with Bourbon BBQ, Slider Buns and Coleslaw

**TRADITIONAL** ..... 10 Per Person  
Vegetable Crudit  with Assorted Dips, Domestic Cheese and Cracker Display and Sliced Fresh Fruit

**DIM SUM** ..... 10 Per Person  
Pork Pot Stickers, Crab Rangoon and Vegetable Spring Rolls Served with Sweet Chili and Soy Sauce

**WING FLING** ..... 9 Per Person  
Traditional Bone-In and Boneless Buffalo Wings Served with Celery, Bleu Cheese and Ranch

**FAJITA** ..... 9 Per Person  
Grilled Chicken with Saut ed Peppers and Onions, Flour Tortilla, Pepper Jack, Diced Tomatoes, Jalape os, Pico de Gallo, Sour Cream and Guacamole

**FLATBREAD PIZZA** ..... 9 Per Person  
Margherita, Garlic Chicken and BBQ Pork



# Specialty Stations

**INTOXICATING CHICKEN SATAYS** ..... 8 Per Person

Whiskey BBQ, Tequila Lime and Vodka Bloody Mary Chicken Satays  
Served with Garden Rice

**GOURMET MAC & CHEESE** ..... 8 Per Person

Sautéed Asparagus with Gouda, Pork Belly with Monterey,  
Buffalo Chicken with Jalapeño Cheddar

**MASHED POTATO** ..... 8 Per Person

Garlic Mashed Potatoes, Mashed Sweet Potatoes, Shredded Cheddar,  
Sour Cream, Green Onions, Bacon Bits, Broccoli Cheese Sauce,  
Roasted Shallot Sauce and Whipped Butter

**CHOWDER** ..... 8 Per Person

Pheasant Chowder, Clam Chowder, Corn Chowder  
Oyster Crackers and Sliced French Breads

**GOURMET POPCORN** ..... 8 Per Person

*Choice of 2 Flavors*  
Rocky Road, Reese's Peanut Butter Cup, Oreo Cookie,  
Cinnamon Caramel Corn, Holiday

**GREENS** ..... 7 Per Person

Fresh Mixed Greens and Freshly Chopped Romaine Lettuce  
Served with Cucumbers, Shredded Carrots, Tomatoes, Kalamata Olives,  
Parmesan Cheese, Garlic Herb Croutons and Assorted Dressings

**DIPPERS** ..... 7 Per Person

Seasoned Beef Queso, Buffalo Chicken Dip, Jalapeño Popper Dip,  
Naan Bread and Tri-Color Tortilla Chips

**WARM FRUIT COBBLER** ..... 7 Per Person

Apple, Cherry and Peach Served with Vanilla Ice Cream

**S'MORES** ..... 6 Per Person

Roast your own Marshmallows and layer between Graham Crackers  
and Hershey's Chocolate

**CHEESECAKE DISPLAY** ..... 5 Per Person

French Cream Cheesecake with Assorted Fruit Toppings, Nuts, Caramel,  
Chocolate and Whipped Topping





# Alcoholic Beverages

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## TOP SHELF LIQUOR SELECTIONS

Selections comparable to Crown Royal Whiskey, Crown Apple Whiskey, Jack Daniel's Whiskey, Jameson Irish Whiskey, Captain Morgan's Rum, Malibu Rum, WhistlePig Whiskey, El Jaimador Tequila, Johnny Walker Black Scotch, Kettle One Vodka, Tito's Vodka, Tanqueray Gin

## IMPORT BEER/MALT SELECTIONS

Selections comparable to Fernson, Take 16 IPA, White Claw, Mike's Hard Lemonade  
Seasonal Selections based on availability

## DOMESTIC BEER SELECTIONS

Budweiser, Bud Light, Busch Light, Miller Lite, Coors Light

<b>DOMESTIC KEG BEER</b> .....	<b>450</b>
<i>Approximately (128) 16 oz. servings</i>	
Budweiser, Bud Light, Busch Light, Miller Lite, Coors Light	

## WINE BY THE BOTTLE

J. Lohr Merlot, Cabernet, Chardonnay, Pinot Noir .....	<b>45</b>
Flip Flop Pinot Grigio, Moscato, Riesling .....	<b>30</b>
House Copper Ridge Merlot, Cabernet, Chardonnay, White Zinfandel .....	<b>30</b>

## SPARKLING WINE BY THE BOTTLE

Grand Asti-Spumante .....	<b>30</b>
Sparkling Non-Alcoholic Grape Juice .....	<b>20</b>

## BAR PRICING

See Policies Page for Bar Minimum Requirements

Specialty Wine .....	<b>10.50</b>
Top Shelf Liquor .....	<b>8.50</b>
Import Beer/Malt 16oz .....	<b>8.50</b>
Domestic Beer 16oz .....	<b>7.50</b>
House Wine .....	<b>7.50</b>
Bottled Water .....	<b>3.25</b>
Soda .....	<b>3.25</b>

## HOST BAR PRICING

No Minimum

Specialty Wine .....	<b>10.25</b>
Top Shelf Liquor .....	<b>8.25</b>
Import Beer/Malt 16oz .....	<b>8.25</b>
Domestic Beer 16oz .....	<b>7.25</b>
House Wine .....	<b>7.25</b>
Bottled Water .....	<b>3.00</b>
Soda .....	<b>3.00</b>

# Late - Night Snacks



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Ordered Between 9PM-12AM

**LATE NIGHT WINGS AND THINGS** ..... \$12 Per Person

Traditional Buffalo Wings  
Boneless BBQ Wings  
Beer Battered Onion Rings  
Jalapeño Poppers  
Served with Ranch and Bleu Cheese

**LATE NIGHT COUNTY FAIR** ..... \$9 Per Person

Pretzel Bites with Cheese Sauce  
Mini Corn Dogs with Ketchup and Mustard  
Funnel Fries  
Popcorn

**LATE NIGHT FLATBREADS** ..... \$9 Per Person

BBQ Pork  
Garlic Chicken  
Margherita

**LATE NIGHT NACHO BAR** ..... \$6 Per Person

Tri-Color Tortilla Chips  
Nacho Cheese  
Diced Tomatoes  
Sliced Olives  
Green Onions  
Jalapeños  
Salsa and Sour Cream



A Management Charge of 22% and Sales Tax of 7.2% will be added to the final

