



BANQUET MENU

SPEARFISH CONVENTION CENTER

305 North 27th Street, Spearfish, South Dakota 57783
www.spearfishconventioncenter.com

BREAKFAST

BANQUET MENU

HAND SERVED

GOOD CENTS BREAKFAST **\$14**

Two scrambled eggs, two strips of bacon, breakfast potatoes, and a biscuit

BREAKFAST SANDWICH **\$14**

Sliced ham, egg and melted cheese on a flaky croissant, served with fresh fruit

BISCUITS & GRAVY **\$14**

Fresh baked biscuit topped with homemade sausage gravy served with two strips of crispy bacon

STEAK TIPS & EGGS **\$17**

4oz of Angus Beef Tips, two eggs cooked to order, hashbrowns. Served with toast.

Served Breakfast includes Coffee

BUFFET

CANYON CONTINENTAL **\$13**

Assorted mini muffins, assorted pastries, assorted flavored yogurt, sliced fresh fruit

DAKOTA SUNRISE **\$15**

Scrambled eggs with melted cheese, crispy bacon, golden breakfast potatoes, sliced fresh fruit

BUILD YOUR OWN BURRITO **\$15**

Flour tortillas, scrambled eggs with melted cheese, sausage, golden breakfast potatoes, diced onion, tomatoes and peppers, fresh salsa, sour cream

BLACK HILLS BOUNTY **\$18**

Scrambled eggs with melted cheese, crispy bacon, golden breakfast potatoes, assorted mini muffins, biscuits and homemade sausage gravy, sliced fruit

Minimum of 35 required for all buffets. Under 35 guests additional \$2 per plate. Buffets are one time through.

Breakfast Buffets include Assorted Bottled Juices and Coffee

BREAKFAST A LA CARTE

BUILD YOUR OWN BREAKFAST PIZZA | \$18 PER PIZZA

Comes with traditional crust, egg, and shredded cheese

SAUCE SELECTION (CHOOSE ONE)

Seasoned sour cream, sausage gravy, or cheese sauce

TOPPING SELECTION (CHOOSE THREE)

Pepperoni, onion, bacon, sausage, bell peppers, mushrooms, or ham

DANISH PASTRIES | \$36 PER DOZEN

MINI MUFFINS | \$18 PER DOZEN

LARGE MUFFINS | \$48 PER DOZEN

YOGURT | \$3 EACH

CARAMEL ROLLS | \$42 PER DOZEN

DONUTS | \$28 PER DOZEN



Applicable taxes and 19% taxable service charge added to all food and beverage orders.

LUNCH

BANQUET MENU

SALAD

CHICKEN CAESAR SALAD **\$16**

Grilled chicken, romaine lettuce, garlic croutons, parmesan cheese, mixed with caesar dressing

COBB SALAD **\$16**

Mixed greens with ham, turkey, bacon, onion, tomato, avocado, and bleu cheese served with bleu cheese dressing

DINE-O-MITE SALAD **\$16**

Mixed greens, grilled chicken, cashews, apple slices, wild rice, and dried cranberries, served with apple dijon dressing

Choice of Coffee or Iced Tea

VEGETARIAN & VEGAN

VEGGIE BOWL **\$15**

Rice, kale, broccoli, mushrooms, onion, carrots, served with a balsamic glaze

VEGAN PESTO PORTABELLA **\$14**

Mushroom stuffed with vegan pesto, tomato, chef featured vegetable and potato

Choice of Coffee or Iced Tea

Add Dinner Salad and Dinner Rolls |\$4 per plate

SANDWICH

CROISSANT SANDWICH **\$15**

Turkey* with cheddar cheese, lettuce, tomato, mayonnaise on a flaky croissant bun

*May substitute ham or roast beef

CHICKEN CAESAR WRAP **\$16**

Romaine lettuce, grilled chicken and parmesan cheese with caesar dressing, wrapped in a flour tortilla

BLT SANDWICH **\$15**

Thick sliced smoked wood bacon, lettuce, and tomato with mayonnaise on white toast

FRENCH DIP **\$16**

Classic slow roasted beef with swiss cheese and au jus on a hoagie bun

THE CLASSIC BURGER **\$16**

Half pound burger served with cheddar cheese, lettuce, tomato, onion and pickles

CHICKEN CLUB **\$17**

Chicken, bacon, swiss cheese, lettuce, tomato and mayonnaise

Sandwiches include choice of kettle chips, sliced fruit, or coleslaw with a choice of Coffee or Iced Tea

KIDS MEAL | \$6 PER PLATE

Choice of chicken strips, macaroni & cheese or personal pizza. Served with french fries

BOXED LUNCH | \$16 PER BOX

Turkey* sandwich with cheddar cheese, lettuce and tomato. Served with fruit, chips, cookie, and bottled water or soda
*May substitute ham, roast beef or veggie wrap



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LUNCH

BANQUET MENU

HAND SERVED

HERB CRUSTED CHICKEN BREAST **\$15**

Boneless chicken breast with garlic herb butter
Served with choice of vegetable and potato

CHEESE TORTELLINI **\$11**

Cheese tortellini tossed with spinach and
bacon cream sauce

Add grilled chicken for \$6 per plate

STUFFED PORK LOIN **\$16**

Boneless pork loin stuffed with apples, bacon and
gouda topped with cider demi

Served with choice of vegetable and potato

BEEF TIPS **\$21**

Beef tips with mushrooms and caramelized onions
served over mashed potatoes

GRILLED SALMON **\$18**

Grilled salmon (4oz) topped with citrus
hollandaise sauce, served with choice of
vegetable and wild rice

Choice of Coffee or Iced Tea

Add Dinner Salad and Dinner Rolls | \$4 per plate

BUFFET

THE DAGWOOD **\$15**

Sliced ham, roast beef, turkey, swiss and cheddar
cheese, with white and wheat bread, lettuce,
onion, tomato, garden salad with dressings,
italian pasta salad and potato chips

MEXICAN FIESTA **\$17**

Chicken fajitas, flour tortillas, ground beef,
spanish rice, refried beans, assorted toppings,
tortilla chips, salsa and queso

TASTE OF TUSCANY **\$17**

Beef lasagna, penne pasta, red sauce with
meatballs, alfredo sauce, caesar salad,
and garlic breadsticks

BURGER & BRAT BAR **\$19**

Juicy burgers, beer brats, BBQ baked beans,
macaroni salad, garden salad with
assorted dressings, buns and condiments

**Minimum of 35 required for all buffets.
Under 35 guests additional \$2 per plate.
Buffets are one time through.**

Choice of Coffee or Iced Tea

Add Cookies or Brownies | \$2 per plate

CREATE YOUR OWN BUFFET

Entree Selections (Select Two or Three)

Sliced Roast Beef with Mushroom Sauce
Smoked Chicken Tortellini in Tomato Vodka Sauce
Chicken Cordon Bleu with White Wine Cream Sauce
Grilled Teriyaki Chicken
Sliced Roasted Turkey
Smoked Pork Loin in Apple Demi
Sweet Chili Glazed Ham
Grilled BBQ Chicken

Side Selections (Select One)

Mashed Potatoes with Gravy
Homemade Macaroni and Cheese
Gouda Mashed Potatoes (no gravy)
Garlic Buttered New Potatoes
Rice Blend

Vegetable Selections (Select one)

Buttered Corn O'Brien
Steamed Seasonal Vegetables
Green Bean Amantine

Leafy Green Selections (Select one)

Garden Salad - Assorted Dressings
Caesar Salad

Two Entrees \$19 per plate

Three Entrees \$23 per plate

**Create Your Own Buffet includes Dinner Rolls with choice of Coffee or Iced Tea
Add Cookies or Brownies | \$2 per plate**



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HORS D'OEUVRES

BANQUET MENU

COLD SELECTIONS

- 150 Shrimp Cocktail | **\$300**
Vegetables and Ranch Dip | **\$110**
Fresh Fruit Tray | **\$130**
Mixed Fruit Bowl | **\$65**
Smoked Salmon and Crackers | **\$190**
Cubed Cheese and Crackers | **\$225**
Meat, Cheese, and Crackers | **\$290**
Includes ham and turkey
100 Deviled Eggs | **\$100**
100 BLT Pinwheels | **\$100**
50 Sliders - Ham or Turkey | **\$160**

HOT SELECTIONS

- Chicken and Artichoke Dip | **\$160**
Served with crunchy crostini bread
150 Meatballs with BBQ or Stroganoff | **\$160**
50 Chicken and Pepper Jack Bundles | **\$150**
80 Teriyaki Chicken Skewers | **\$300**
200 BBQ Cocktail Franks | **\$150**
120 Crab and Cheese Stuffed Mushrooms | **\$260**
120 Three Cheese Stuffed Mushrooms | **\$200**
90 Buffalo Chicken Wings - Ranch | **\$220**
90 Teriyaki Chicken Wings - Ranch | **\$220**
70 Chicken Strips | **\$180**
Served with BBQ, Ranch, Honey Mustard Sauces

MEDITERRANEAN ANTIPASTO DISPLAY

Mushrooms, mozzarella, prosciutto, roasted peppers, eggplant, roasted red tomatoes, artichoke hearts, feta cheese, kalamata olives, sun-dried tomato dip and pistachios | **\$225**

DELUXE DIP AND CROSTINI DISPLAY

Homemade spinach and artichoke dip, fresh salsa, gourmet queso blanco with fresh fried tortillas and crunchy crostini bread | **\$175**

Each order to serve approximately 50 guests

PIZZA | **\$18 PER PIZZA**

Choose three toppings: onions, mushrooms, peppers, sausage, pepperoni, ham, bacon

AFTERNOON BREAKS

SNACK BAR | **\$8 PER PERSON**

Potato chips and french onion dip, tortilla chips and salsa, mini pretzels

ENERGIZER | **\$10 PER PERSON**

Granola bars, sliced fruit, assorted flavored yogurt, assorted bottled juice, bottled water

BUILD YOUR OWN SUNDAE | **\$8 PER PERSON**

Vanilla and chocolate ice cream, assorted sundae toppings, root beer

CARNIVAL | **\$9 PER PERSON**

Popcorn, large soft pretzels with cheese sauce, cookies, assorted bottled soda



Applicable taxes and 19% taxable service charge added to all food and beverage orders.

DINNER

BANQUET MENU

HAND SERVED

8oz or 12oz Prime Rib | **Market Price**

12oz Rib Eye | **Market Price**

8oz New York Strip | **Market Price**

6oz or 12oz Sirloin | **Market Price**

8oz Filet Mignon | **Market Price**

Add mushrooms and sauteed onions | \$3 per plate

Baked Ham with Sweet Chili Glaze 7 oz | **\$18**

Roasted Turkey with Dressing and Gravy 6oz | **\$18**

Chicken Breast with Garlic Herb or Bacon Mushroom Cream Sauce 6oz | **\$18**

Roast Beef with Demi-Glace 8oz | **\$20**

Stuffed Pork Loin with Apples, Bacon, and Gouda topped with Cider Demi | **\$20**

Chicken Cordon Bleu with White Wine Cream Sauce | **\$20**

Baked Salmon Topped with Lemon Dill Aioli 8oz | **\$28**

Cheese Ravioli with Pesto Cream Sauce (no side options) | **\$16**

Add grilled chicken for \$6 per plate

Airline Chicken | **\$23**

Chicken breast and drumette topped with mushroom glaze

Served Dinners include Dinner Salad, Dinner Rolls, Choice of Vegetable and Potato

Choice of Coffee or Iced Tea

KIDS MEAL | \$9

Children 12 and under at a served dinner

Choice of chicken strips, macaroni & cheese or
personal pizza, served with french fries



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DINNER

BANQUET MENU

BUFFET

MEXICAN FIESTA | \$22

Chicken enchiladas, chicken fajitas, flour tortillas, ground beef, spanish rice, refried beans, assorted toppings, tortilla chips with fresh salsa and queso

TASTE OF TUSCANY | \$23

Beef lasagna, penne pasta, red sauce with meatballs, chicken broccoli alfredo sauce, caesar salad and garlic breadsticks

ALL AMERICAN | \$24

House marinated grilled flank steak, boneless chicken wings with ranch, buttered corn o'brien, potato salad and garden salad with assorted dressings

Choice of Coffee or Iced Tea

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CREATE YOUR OWN BUFFET

Entree Selections (Select Two or Three)

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Smoked Chicken Tortellini in Tomato Vodka Sauce
Chicken Cordon Bleu with White Wine Cream Sauce
Grilled Teriyaki Chicken
Sliced Roasted Turkey
Smoked Pork Loin in Apple Demi
Sweet Chili Glazed Ham
Grilled BBQ Chicken
Grilled Flank Steak | *additional \$4 per plate*

Side Selections (Select One)

Mashed Potatoes with Gravy
Homemade Macaroni and Cheese
Gouda Mashed Potatoes (no gravy)
Garlic Buttered New Potatoes
Rice Blend

Vegetable Selections (Select one)

Buttered Corn O'Brien
Steamed Seasonal Vegetables
Green Bean Amandine

Leafy Green Selections (Select one)

Garden Salad - Assorted Dressings
Caesar Salad

Deli Salad Selections (Select One)

Cucumber Salad
Italian Pasta Salad
Country Potato Salad
Macaroni Salad

Two Entrees \$24 per plate

Three Entrees \$28 per plate

Create Your Own Buffet includes Dinner Rolls and Chef Featured Dessert
Choice of Coffee or Iced Tea



DESSERT & DRINKS

BANQUET MENU

PIE

Pumpkin Pie | \$4

Boston Cream Pie | \$4

Pecan Pie | \$4

Apple Pie | \$4

Cherry Pie | \$4

Priced Per Serving

CAKE

Carrot Sheet Cake | \$4

Double Chocolate Sheet Cake | \$4

German Chocolate Sheet Cake | \$4

Gourmet Layered Carrot Cake | \$8

Priced Per Serving

CHEESECAKE

ASSORTED CHEESECAKES (2OZ) | \$4

New York Vanilla with Caramel Drizzle,
Raspberry Swirl, Silk Tuxedo, Chocolate Chip

PREMIUM ASSORTED
CHEESECAKE (5OZ) | \$7

New York Vanilla with Caramel Drizzle, Oreo,
White Chocolate Raspberry, Apple Streusel

PREMIUM TURTLE
CHEESECAKE (7OZ) | \$11

Priced Per Serving

A LA CARTE

Assorted Cookies
\$20 per dozen

Chocolate Fudge Brownies
\$25 per dozen

Lemon Bars
\$33 per dozen

Assorted Truffles (96 per order)
\$250 per order

Cupcakes - Vanilla or Chocolate
\$40 per dozen

DRINKS

Assorted Hot Tea (Black and Herbal) | \$2 each upon consumption

Assorted Bottled Soda | \$3 each upon consumption

Bottled Water | \$3 each upon consumption

Assorted Bottled Juice | \$3 each upon consumption

Hot Chocolate | \$2 each upon consumption

Punch | \$18 per gallon

Iced Tea | \$18 per gallon

Lemonade | \$18 per gallon

Coffee (Regular and Decaf) | \$24 per gallon

Infused Water (Strawberries, Lemons or Cucumbers) | \$3 per gallon



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BAR SERVICE

ALCOHOL POLICIES

A bartender is required for all party bars. Applicable state laws apply to all party bars. No outside alcohol may be brought into the Spearfish Convention Center or any meeting rooms. After one verbal warning, the event will be shut down. Authorities will be notified if necessary.

BAR GUIDELINES

We recommend at least 50 guests to have a bar. The Spearfish Convention Center staff will determine the number of bars necessary per event. Hospitality rooms must be CLOSED during any function associated with an event that includes a bar.

PARTY BAR

Assortment of liquor,
beer, and wine

BEER AND WINE BAR

Assortment of beer and
wine (no liquor)

CASH

Guests pay for their own beverages. Hosting a portion or having drink tickets is available during a cash bar; ask sales contact for details. There is a \$300 sales minimum for cash bars. If sales minimum is not met a \$50 bartender fee per hour per bar will be applied.

DRINK TICKETS

Paid for by the client. A 19% gratuity charge will be added to the final bill. Drink tickets may be customized; please see sales contact for details.

HOSTED

The client will pay for all bar charges. A 19% gratuity charge will be added to the final bill. There is a \$300 sales minimum for hosted bars. If sales minimum is not met a \$50 bartender fee per hour per bar will be applied.

COCKTAIL SERVER

Only available for groups under 50 guests. A cocktail server is \$20 per hour per server with a 19% gratuity charge added to final bill. The Spearfish Convention Center will determine appropriate staffing based on guest count.

SPECIAL REQUESTS

Any special request for a product must be made one month prior to the event. If the requested product is not fully consumed during the event, the remainder of the product will be charged to the group at retail price.



EQUIPMENT RENTALS

Equipment rentals are available to all groups. An equipment rental charge will be assessed based off the group's needs. If equipment is added the day of the event, additional charges will incur.

Please consult your sales contact for pricing details.

AUDIO VISUAL RENTALS

Handheld Microphone | 6 Available

Microphone Stands | 3 Tabletop and 4 Floor Available

Lapel Microphone | 1 Available

Headset Microphone | 1 Available

Flipchart/Dry Erase Board with Markers | 3 Available

Screen (7'X10') | 2 Available

Screen (5'X7') | 5 Available

Projectors | 3 Available

MISCELLANEOUS EQUIPMENT

Stage (6'X8') | 8 Sections Available

Dance Floor

Punch Fountain | 1 Available - Does not include punch

Cocktail Tables | 4 Available

Auction Table Lamps | 20 Available

Easels | 10 Available

South Dakota State Flag | 1 Available

US Flag | 1 Available

Podium | 3 Tabletop and 2 Floor Available

Centerpieces - Available upon request. Please ask your sales contact for details. Group may bring in decorations.

