



//eddings









Thank you for considering the Rushmore Plaza Civic Center for your wedding reception! We know how special this time is and we want to make it as easy as possible for you so you can enjoy your day with your family and guests.

Our wedding packages are based upon the size of your reception and include the following rooms:

Alpine/Ponderosa

100 - 200 Guests for Reception & Dance 2 Sections of LaCroix

150 - 250 Guests for Reception & Dance 2 Sections of Rushmore Hall

250 + Guests for Reception & Dance LaCroix Hall

250 + Guests for Reception & Dance







INCLUSIVE Let Us Handle The

Little Things











PEAK HOSPITALITY

The Rushmore Plaza Civic Center provides full service catering that works hand in hand with your event coordinator to make sure everything runs smoothly, from your initial planning stages to the last dance of the night.





PACKAGES INCLUDE

- Your Personal Wedding Event Coordinator
- Wedding Menu Tasting For Up To Four Guests (Four Dates Scheduled Annually)
- Appetizer Social Hour
- Dinner
- Beverage Station with Decaf Coffee, Fruit-Infused Water, and Your Choice of Iced Tea, Lemonade, or Specialty Citrus Punch
- Reception Space from 7am-Midnight (Unless Otherwise Specified)
- Set Up & Tear Down of Room with Tables, Chairs, Flatware, Glassware & China
- Head, DJ, Gift, Cake & Beverage Tables
- Table Linens and Napkins
- Bar Set-up and Service For Up To 6 hours (with \$350.00 Purchase Minimum)
- Basic House Bar Featuring Specialty Mr. & Mrs. Drinks
- Dance Floor
- Staging and Pipe and Drape For Head Table
- Your Choice of Champagne or Sparkling Cider For Head Table
- Complimentary Self-Parking

WEDDING BUFFETS



66 One cannot think well, love well, sleep well, if one has not dined well. **22**





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Buffets are based on a 90-minute meal period, and require a minimum of 50 guests.

The final confirmation "guarantee" of your anticipated number of guests is required no later than 5pm, three business days prior to your event. If no guarantee is received, we

Final charges will be based upon the actual attendance or the final guarantee, whichever is greater.

will charge for the expected number of guests

discussed in the room set-up.





SUMMIT PEAK PACKAGE - \$26.95

- **SOCIAL HOUR APPETIZERS**
 - VEGETABLE CRUDITÉ DISPLAY
 - HOT SPINACH & ARTICHOKE DIP SERVED WITH PITA CHIPS

BUFFET DINNER

- CHOICE OF SALAD
- TWO ENTRÉES & TWO ACCOMPANIMENTS
- ROLLS & BUTTER

CHINA & LINENS

- STANDARD HOUSE WHITE, CREAM, OR BLACK LINENS FOR HEAD TABLE, GUEST TABLES, BEVERAGE STATION, GIFT TABLE, GUEST BOOK TABLE & CAKE TABLE
- BASIC COLOR LINEN NAPKINS
- CHINA, GLASSWARE & FLATWARE

WEDDING BUFFETS





Eat Well, Laugh Often, Love Much

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CASTLE PEAK PACKAGE - \$28.95

SOCIAL HOUR APPETIZERS

- GOURMET CHEESE & CRACKER DISPLAY
- VEGETABLE CRUDITÉ DISPLAY
- CHOICE OF ONE HORS D'OEUVRE

BUFFET DINNER

- CHOICE OF SALAD
- TWO ENTRÉES & THREE ACCOMPANIMENTS
- ROLLS & BUTTER

CHINA & LINENS

- STANDARD HOUSE WHITE, CREAM, OR BLACK LINENS FOR HEAD TABLE, GUEST TABLES, BEVERAGE STATION, GIFT TABLE, GUEST BOOK TABLE & CAKE TABLE
- BASIC COLOR LINEN NAPKINS
- CHINA, GLASSWARE & FLATWARE

BONUS FEATURES

CUTTING SERVICE WITH INFINITY EDGE CAKE DISPLAY



CICERO PEAK PACKAGE - \$30.95

- GOURMENT CHEESE & CRACKER DISPLAY
- VEGETABLE CRUDITÉ DISPLAY
- CHOICE OF TWO HORS D'OEUVRES

BUFFET DINNER

- CHOICE OF TWO SALADS
- TWO ENTRÉES & THREE ACCOMPANIMENTS
- ROLLS & BUTTER

CHINA & LINENS

- SPECIALTY BBJ LINEN IN YOUR CHOICE OF CLASSIC COLORS FOR HEAD TABLE, GUEST TABLES, BEVERAGE STATION, GIFT TABLE, GUEST BOOK TABLE & CAKE TABLE
- SPECIALTY BBJ LINEN NAPKINS IN YOUR CHOICE OF CLASSIC COLOR
- CHINA, GLASSWARE & FLATWARE

BONUS FEATURES

- CUTTING SERVICE WITH INFINITY EDGE CAKE DISPLAY
- UP-LIGHTING FOR HEAD TABLE

BUFFET DINNER SELECTIONS

HORS D'OEUVRES ~ COLD ~

- ROASTED BLUEBERRY RICOTTA CROSTINI
- RASPBERRY & BRIE PHYLLO TARTS
- ANTIPASTO SKEWERS
- DILLED CUCUMBER ROUNDS
- BIT STUFFED DEVILED EGGS
- GOAT CHEESE STUFFED TOMATOES

HORS D'OEUVRES ~ HOT ~

- BACON WRAPPED BEEF & BLUE CHEESE MEATBALLS
- COCONUT SHRIMP
- VEGETABLE SPRING ROLLS WITH DIPPING SAUCES
- ASIAGO CHICKEN BLOSSOMS
- BACON WRAPPED JALAPENO POPPERS
- MINI CARNITA TOSTADO CUPS



SALADS

- GARDEN SALAD
- CAESAR SALAD
- SPINACH SALAD WITH STRAWBERRIES, GORGONZOLA & PECANS
 - TOSSED WITH HONEY BALSAMIC DRESSING
- ITALIAN SALAD WITH GRAPE TOMATOES, RED ONIONS, SLICED BLACK OLIVES, PEPPERONCINI'S, JULIENNED SALAMI & SHAVED PARMESAN
- TRI-COLOR ITALIAN PASTA SALAD
- POACHED PEAR SALAD WITH BABY GREENS, RASPBERRIES, CANDIED PECANS & SHAVED MANCHENGO CHEESE TOSSED WITH APPLE CIDER VINAIGRETTE
- FRESH SEASONAL SLICED FRUIT







ACCOMPANIMENTS

- HARICOT VERTS WITH HERB BUTTER
- BROCCOLI WITH LEMON ALMOND BUTTER
- HONEY ROASTED RAINBOW CARROTS
- · GRILLED SUMMER SQUASH
- ROASTED SUGAR SNAP PEAS & TOMATOES
- FOUR CHEESE SCALLOPED POTATOES

- BLISTERED ASPARAGUS
- ROASTED BELL PEPPERS & TOASTED BUTTERNUT SQUASH
- TOASTED FINGERLING POTATOES
- NORTHWOODS WILD RICE PILAF
- ROASTED SWEET POTATOES WITH CHIPOTLE PECAN BUTTER
- ASIAGO GARLIC MASHED POTATOES
- GARLIC ROASTED BABY RED POTATOES

ENTRÉES

- PEPPERCORN ROAST BEEF WITH HORSERADISH CREAM SAUCE
- SMOKED BEEF BRISKET
- SLICED BEEF TENDERLOIN WITH RED WINE DEMI- GLACE
- HERB CRUSTED PORK TENDERLOIN WITH APPLE CIDER CREAM SAUCE
- SUNDRIED TOMATO & GARLIC ROASTED TURKEY BREAST
- HERB MARINATED CHICKEN
- SOUTHERN PECAN CRUSTED CHICKEN BREAST
- CHICKEN SALTIMBOCCA WITH PROSCIUTTO
- GRILLED SALMON WITH LEMON CAPER PICATTA BUTTER

SPECIAL REQUESTS

VEGETARIAN OPTIONS

- RATATOULLE WITH CHICKPEAS & QUINOA
- BAKED SPAGHETTI SQUASH WITH TOMATO & RICOTTA

KID'S MEALS - \$6.95

- MINI CORN DOGS & TATER TOTS
- CHEESEBURGER SLIDERS & FRIES
- CHICKEN FINGER & HOMESTYLE MAC & CHEESE

PLATED DINNERS





Food Is Love Made Visible



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CUSTER PEAK PACKAGE - \$32.95

SOCIAL HOUR APPETIZERS

- GOURMET CHEESE & CRACKER DISPLAY
- VEGETABLE CRUDITÉ DISPLAY
- CHOICE OF ONE HORS D'OEUVRE

PLATED ENTRÉE

- CHOICE OF SALAD
- ROLLS & BUTTER

CHINA & LINENS

- STANDARD HOUSE WHITE, CREAM, OR BLACK LINENS FOR HEAD TABLE, GUEST TABLES, BEVERAGE STATION, GIFT TABLE, GUEST BOOK TABLE & CAKE TABLE
- BASIC COLOR LINEN NAPKINS
- CHINA, GLASSWARE & FLATWARE

BONUS FEATURES

CUTTING SERVICE WITH INFINITY EDGE CAKE DISPLAY



BLACK ELK PEAK PACKAGE - \$39.95

SOCIAL HOUR APPETIZERS

- CHEESE DISPLAY
- VEGETABLE CRUDITÉ DISPLAY
- CHOICE OF TWO HORS D'OEUVRES

PLATED ENTRÉE

- CHOICE OF SALAD
- ROLLS & BUTTER

CHINA & LINENS

- SPECIALTY BBJ LINEN IN YOUR CHOICE OF CLASSIC COLORS FOR HEAD TABLE, GUEST TABLES, BEVERAGE STATION, GIFT TABLE, GUEST BOOK TABLE & CAKE TABLE
- SPECIALTY BBJ LINEN NAPKINS IN YOUR CHOICE OF CLASSIC COLOR
- CHINA, GLASSWARE & FLATWARE

BONUS FEATURES

- CUTTING SERVICE WITH INFINITY EDGE CAKE DISPLAY
- UP-LIGHTING FOR HEAD TABLE

PLATED DINNER SELECTIONS

HORS D'OEUVRES ~ COLD ~

- ROASTED BLUEBERRY RICOTTA CROSTINI
- RASPBERRY & BRIE PHYLLO TARTS
- ANTIPASTO SKEWERS
- DILLED CUCUMBER ROUNDS
- BLT STUFFED DEVILED EGGS
- GOAT CHEESE STUFFED TOMATOES.

HORS D'OEUVRES ~ HOT ~

- BACON WRAPPED BEEF & BLUE CHEESE MEATBALLS
- COCONUT SHRIMP
- VEGETABLE SPRING ROLLS WITH DIPPING SAUCES
- ASIAGO CHICKEN BLOSSOMS
- BACON WRAPPED JALAPENO POPPERS
- MINI CARNITA TOSTADO CUPS



SALADS

- GARDEN SALAD
- CAESAR SALAD
- SPINACH SALAD WITH STRAWBERRIES, GORGONZOLA & PECANS
 - TOSSED WITH HONEY BALSAMIC DRESSING
- ITALIAN SALAD WITH GRAPE TOMATOES, RED ONIONS, SLICED BLACK OLIVES, PEPPERONCINI'S, JULIENNED SALAMI & SHAVED PARMESAN
- TRI-COLOR ITALIAN PASTA SALAD
- POACHED PEAR SALAD WITH BABY GREENS, RASPBERRIES, CANDIED PECANS & SHAVED MANCHENGO CHEESE TOSSED WITH APPLE CIDER VINAIGRETTE







ENTRÉES

- SLOW ROASTED PRIME RIB WITH CABERNET AU JUS, GARLIC ROASTED BABY RED POTATOES & HONEY ROASTED RAINBOW CARROTS
- SLICED ROAST BEEF TENDERLOIN WITH ANCHO CHILI AIOLI, POTATOES DAUPHINOISE & TOMATO & ZUCCHINI
 MELANGE
- GRILLED PORK MEDALLIONS WITH CHERRY-PLUM SAUCE, ASIAGO GARLIC MASHED POTATOES & ROASTED SUGAR SNAP PEAS & TOMATOES
- PRIME RIB OF PORK WITH TARRAGON CREAM SAUCE, ASIAGO GARLIC MASHED POTATOES & BROCCOLI WITH LEMON
 ALMOND BUTTER
- CHICKEN CORDON BLEU WITH PARSLEY BUTTER, NEW POTATOES & GREEN BEANS WITH ALMOND PESTO
- PAPRIKA CHICKEN & SPINACH WITH WHITE WINE BUTTER SAUCE, NORTHWOODS WILD RICE PILAF & HARICOT VERTS
 WITH HERB BUTTER
- GRILLED MAHI MAHI WITH PINEAPPLE SWEET CHILI SALSA, NORTHWOODS WILD RICE PILAF & BROCCOLI WITH LEMON ALMOND BUTTER

DUO PLATED DINNER ENTRÉES - \$6.00 ADDITIONAL FEE

- SLOW ROASTED BEEF TENDERLOIN MEDALLIONS WITH BURGUNDY REDUCTION & JUMBO LUMP CRAB CAKE WITH REMOULADE SAUCE, ASIAGO GARLIC MASHED POTATOES & ROASTED SEASONAL VEGETABLES
- GRILLED BEEF SIRLOIN WITH CABERNET REDUCTION & ONION JAM & PECAN CRUSTED CHICKEN, BABY RED POTATOES
 & ROASTED SEASONAL VEGETABLES

SPECIAL REQUESTS

VEGETARIAN OPTIONS

- RATATOULLE WITH CHICKPEAS & QUINOA
- BAKED SPAGHETTI SQUASH WITH TOMATO & RICOTTA
- KID'S MEALS \$6.95
- MINI CORN DOGS & TATER TOTS
- CHEESEBURGER SLIDERS & FRIES
- CHICKEN FINGER & HOMESTYLE MAC & CHEESE





LATE NIGHT SNACKS (PRICED PER PERSON)

MASHED POTATO BAR - \$4.95

YUKON GOLD, RED BLISS & SMASHED SWEET POTATOES WITH TOPPINGS THAT INCLUDE BACON, CHEESE, CHIVES, SOUR CREAM, BROCCOLI, HAM, BUTTER, BROWN SUGAR & CINNAMON BUTTER

- NACHO BAR \$5.95
 FRESH TORTILLA CHIPS WITH TOPPINGS THAT INCLUDE QUESO, FRESH SALSA, JALAPEÑOS, BLACK OLIVES & CILANTRO
- LATE NIGHT PIZZA \$6.95
 PEPPERONI, SAUSAGE & CHEESE FLATBREADS
- POPCORN BAR \$1.95
 HOT BUTTERED & CARAMEL GLAZED POPCORN SERVED WITH M&M'S
- SLIDER BAR \$5.95
 CHAR-GRILLED BEEF & CHEESE ALONG WITH BUFFALO STYLE FRIED
 CHICKEN ON MINI BUNS SERVED WITH GOURMET CONDIMENTS
- WALKING TACO BAR \$6.95
 DORITOS & FRITOS WITH TOPPINGS THAT INCLUDE TACO BEEF, NACHO
 CHEESE, LETTUCE, TOMATOES, ONIONS, JALAPEÑOS, SALSA & SOUR
 CREAM

LINEN UPGRADES

UPGRADING YOUR LINENS TO OUR FEATURED BBJ LINEN IS A GREAT WAY TO ENHANCE YOUR WEDDING RECEPTION! THEY OFFER A WIDE VARIETY OF COLORS & PATTERNS TO MATCH OR COMPLIMENT YOUR DECOR. SPECIALTY LINENS PROVIDE THAT UNIQUE TOUCH THAT WILL MAKE YOUR WEDDING STAND OUT. THEY ALSO OFFER A WIDE VARIETY OF CHAIR COVERS & TIES, LINENS, OVERLAYS, RUNNERS & NAPKINS. PLEASE ASK YOUR WEDDING EVENT SPECIALIST FOR FURTHER DETAILS!



SWEET TREATS

(PRICED PER PERSON UNLESS NOTED OTHERWISE)

- SPECIALTY CANDY "BAR" \$1.95
 INCLUDES UP TO 4 TYPES OF CANDY
- CHEESECAKE BITES \$35.00 PER DOZEN
- ASSORTED BROWNIES, COOKIES & RICE KRISPY TREATS -\$30.00 PER DOZEN
- MINI DONUT "BAR" \$2.95
- CHOCOLATE COVERED STRAWBERRIES \$35.00 PER DOZEN
- ICE CREAM "BAR" \$2.95
- BUBBLY BAR \$2.95
 INCLUDES CHAMPAGNE, FRUIT JUICES & SLICED FRUIT

QUESTIONS?

We're Here To Answer

Them All

CUSTOMIZATION

We want to make the food and beverage selection process as straightforward as possible. The meal options in our menu include all the entrée and accompaniments attendees expect for a first-class event. However, if your palate or price point is different than what is shown, we will work with you to customize meal options to suit your needs.

TASTINGS

We offer four tastings throughout the year and invite you and three additional guests to join us as we plan your menu. We encourage you to attend a scheduled tasting no later than three months prior to your reception and have a final menu to your Wedding Event Specialist within 10 days of your tasting along with an estimate of the number of guests you are planning for.

DECORATING

You are allowed to decorate your room the day of your event, or you may decorate the day prior for an additional fee. No helium balloons, confetti, or open flame candles are allowed in the building, and we ask that you refrain from using tape, nails, staples & pins on the walls. Outside decorators are allowed in the building and there are quite a few that do a number of receptions in the facility. We are happy to give you some suggestions. Additionally, the Rushmore Plaza Civic Center does have some items that are available for your use that include votive holders, glass vases, flame less candles, etc. use of which is based upon availability.



SERVICE CHARGE & SALES TAX

Currently, the Rushmore Plaza Civic Center has an 18% taxable service charge that is added to all food & beverage purchases. The applicable South Dakota sales tax of 9% is added to all food and beverage items on your banquet invoice.

DEPOSITS & FINAL PAYMENT

The applicable event deposit of 20%, based upon your reception estimate, is required as a non-refundable deposit to secure the space, along with a signed copy of the contract. Space will not be confirmed as yours until both have been received. The estimated final balance is due at the time of the guaranteed count and no later than three business days prior to the event date. A current and valid credit card number will be requested to hold on file for any charges that may exceed previous payment.

ENTERTAINMENT

DJ's and live bands are welcome in the Rushmore Plaza Civic Center. Please make sure to keep your Wedding Event Coordinator abreast of your plans so that we can accommodate your entertainment in the space provided.

BAR SERVICES

We can provide cash or hosted bars for your guests or a little of both. Each bar has a \$350.00 minimum, and the Rushmore Plaza Civic Center may have an event staff person at the bars to protect against underage alcohol consumption. All alcohol at your reception must be purchased from us, and we do not allow any to be brought in from outside the building. We do reserve the right to refuse alcohol service.



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