

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.



Koss d'Oeuvres

Sizzling and Chilled appetizers available **per person** or **per piece**. Butlered 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

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



Side

Options

4

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

***CHOICE OF CHICKEN SAUCES**

Portabells 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

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





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

DOMESTIC KEG BEER 450

Approximately (128) 6 oz. servings

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

WINE BY THE BOTTLE

J. Lohr Merlot, Cabernet, Chardonnay, Pinot Noir 45

Flip Flop Pinot Grigio, Moscato, Riesling 30

House Copper Ridge Merlot, Cabernet, Chardonnay, White Zinfandel 30

SPARKLING WINE BY THE BOTTLE

Grand Asti-Spumante 30

Sparkling Non-Alcoholic Grape Juice 20

BAR PRICING

See Policies Page for Bar Minimum Requirements

Specialty Wine 10.50

Top Shelf Liquor 8.50

Import Beer/Malt 16oz 8.50

Domestic Beer 16oz 7.50

House Wine 7.50

Bottled Water 3.25

Soda 3.25

HOST BAR PRICING

No Minimum

Specialty Wine 10.25

Top Shelf Liquor 8.25

Import Beer/Malt 16oz 8.25

Domestic Beer 16oz 7.25

House Wine 7.25

Bottled Water 3.00

Soda 3.00

Late - Night Snacks



9

Ordered Between 9PM-12AM

LATE NIGHT WINGS AND THINGS \$12 Per Person

Traditional Buffalo Wings
Boneless BBQ Wings
Beer Battered Onion Wings
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



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