



BANQUET
Menu



breakfast

BUFFETS



A minimum of 25 guests required. All prices are per person.

CONTINENTAL BUFFET — 12

- » assorted muffins
- » breakfast breads (English muffins, sliced bread, etc.)
- » fresh cut seasonal fruit
- » granola bars
- » yogurt parfaits
- » assorted cold cereals
- » orange juice or bottled water
- » coffee and tea

SUNRISE BREAKFAST BUFFET — 16

- » fresh scrambled eggs
- » sausage links or ham
- » breakfast potatoes
- » french toast, butter and warm syrup or waffles, butter and warm syrup
- » assorted cold cereal
- » muffins
- » chilled orange juice
- » coffee and tea

WILDERNESS BREAKFAST BUFFET — 16

- » scrambled western eggs (peppers, onions and cheese on the side)
- » smoked bacon or sausage
- » breakfast potatoes
- » buttermilk biscuits with country sausage gravy or waffles
- » assorted cold cereal
- » muffins
- » chilled orange juice
- » coffee and tea



lunch

BUFFETS



Add a South Dakota touch with our SIGNATURE BUFFALO STEW it has been enjoyed by our guests for generations. This rich and hearty stew can be added to any buffet for \$4/person.

GOLD MINE SOUP & SANDWICH — 17

- » three types of pre-made sandwiches served on artisan bread:
 - **smoked turkey & bacon** with sprouts, avocado, lettuce, tomato and mayo
 - **ham & salami** with swiss cheese, green leaf lettuce, shaved red onion and wildflower honey dijon
 - **roast beef & provolone** with bulls blood microgreens, red peppers and horseradish sour cream
- » garden salad and potato salad
- » tomato bisque soup
- » coffee and iced tea

BLACK HILLS BUILD YOUR OWN DELI BUFFET — 16

- » sliced deli ham, smoked turkey, roast beef and buffalo salami
- » American, Swiss and cheddar cheeses
- » lettuce, tomato, onion and pickles
- » white and wheat bread
- » sandwich condiments
- » potato salad, caprese pasta salad and kettle chips
- » coffee and iced tea

HIGH NOON BUFFET — 17

- » choice of one entrée:
 - buffalo burger
 - angus beef burger
 - bbq chicken
 - buffalo bratwurst
 - pulled pork sandwich
- » potato salad, coleslaw and baked beans
- » fresh cut watermelon and cornbread
- » coffee and iced tea

*Add a 2nd entrée for \$2/person.
\$50 chef attendant fee applies for grill action station.*

lunch

BOXES



16 / box

All boxed lunches include:

- » choice of one sandwich
- » bag of kettle chips
- » whole fruit
- » cookie
- » napkin and bottled water

CHICKEN SANDWICH

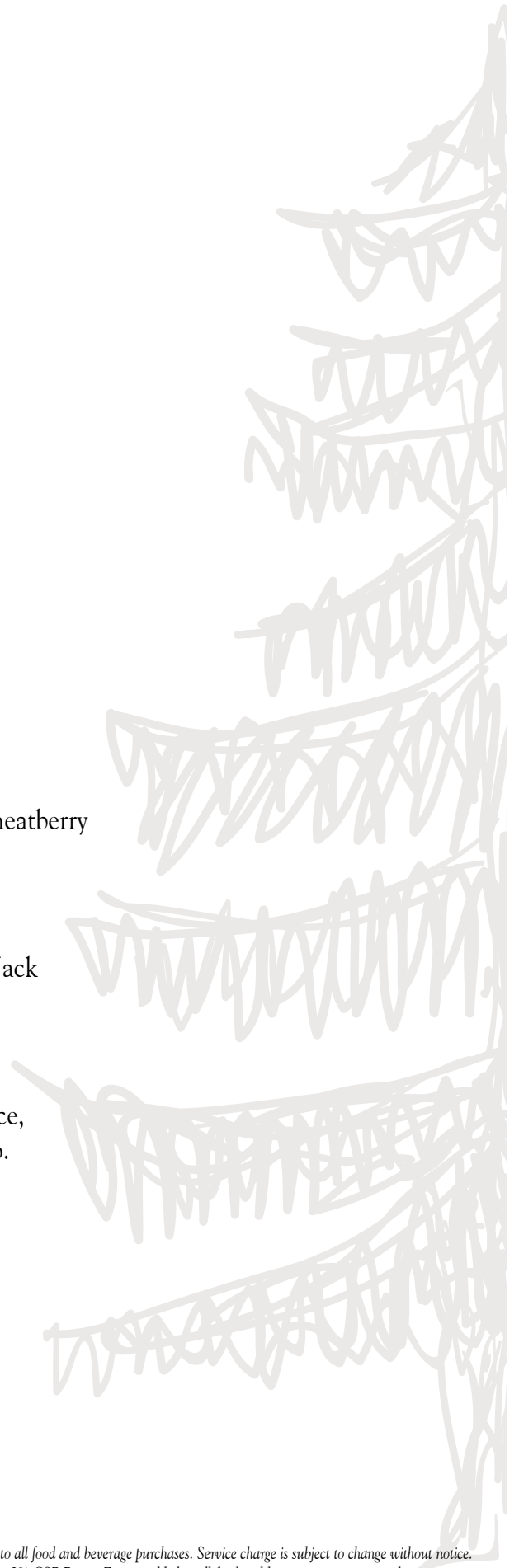
Chicken, Swiss cheese, lettuce, tomato and fresh herb mayo on wheatberry bread.

MONTEREY TURKEY WRAP

Sliced smoked turkey, romaine greens, tomato, carrots, Monterey Jack cheese and cucumber ranch dressing.

EISENTOWER SANDWICH

Sliced buffalo salami, deli ham, smoked turkey, Swiss cheese, lettuce, tomato and onion on a hoagie, served with a side of mustard-mayo.





appetizers

SOCIAL PACKAGES



BLACK HILLS — 12/person

Served with an array of fresh fruit and vegetables with dill dip.
Two hors d'oeuvres per person included in package price.

Select two hors d'oeuvres:

- » Chicken Pin Wheels
- » Bruschetta Crostini
- » Prosciutto & Pear Crostini
- » Beef Meatballs
- » Stuffed Mushroom Caps
- » Jamaican Chicken Skewers
- » Deviled Eggs

BADGER CLARK — 15/person

Served with an array of fresh fruit and vegetables with dill dip.
Two hors d'oeuvres per person included in package price.

Select two hors d'oeuvres:

- » Pheasant Tartlets
- » Bang Bang Shrimp
- » Spanakopita
- » Buffalo Spring Rolls
- » Crab Rangoon Dip
- » Salami & Cheese Platter

appetizers

HOT



Three to four items per half to one-hour period.
Prices indicated are per 50 pieces.

PHEASANT TARTLETS — 120

Roasted pheasant, fried onions and lingonberry sauce.

BUFFALO MEATBALLS — 135

Prepared fresh with chipotle cowboy gravy.

STUFFED MUSHROOM CAPS — 100

Sausage, provolone and spinach stuffed.

JAMAICAN CHICKEN SKEWERS — 90

Jamaican jerk-seasoned chicken skewers with pineapple ginger sauce.

BANG BANG SHRIMP — 120

Blue tiger shrimp are skewered and fried with a spicy mayo and soy glaze.

SPANAKOPITA — 100

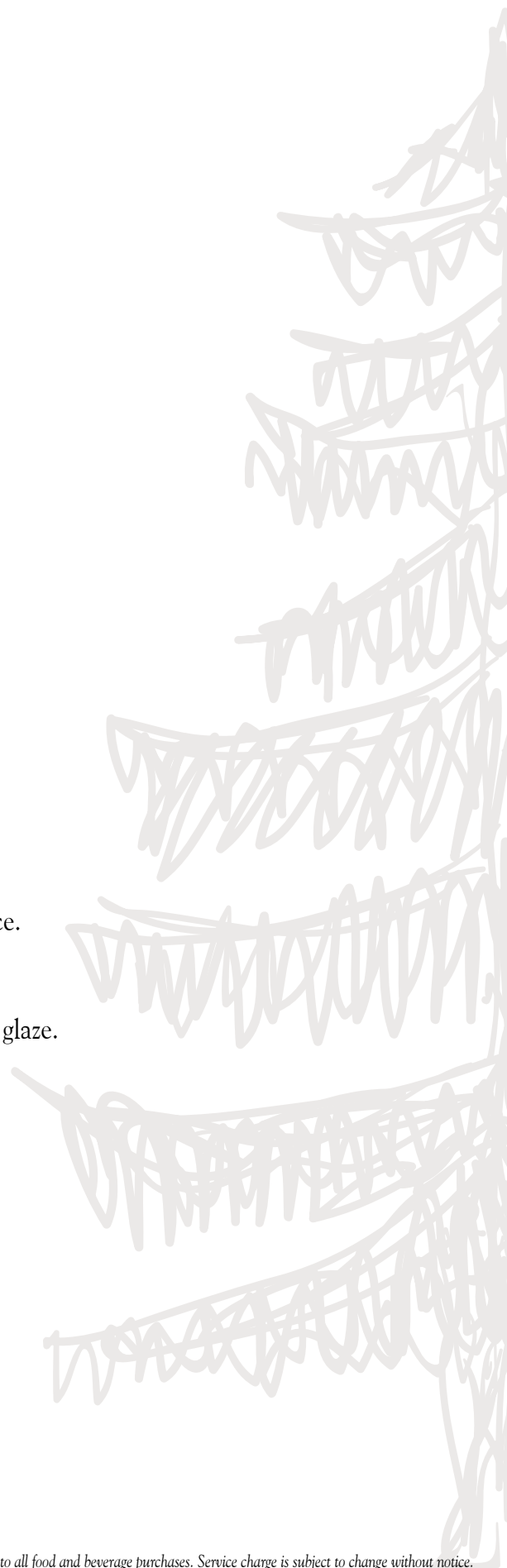
Spinach, bacon and gouda wrapped in phyllo dough with a red pepper aioli.

BUFFALO SPRING ROLLS — 125

Fried spring rolls filled with braised buffalo and vegetables, with Thai peanut sauce.

FINGERLING POTATO SKINS — 100

Roasted and filled with prosciutto, chevre and roasted red peppers.



appetizers

CHILLED



Three to four items per half to one-hour period.
Prices indicated are per 50 pieces.

DEVILED EGGS — 75

Our own special recipe with assorted garnish.

SILVER DOLLAR SANDWICHES — 75

Roast beef, turkey and ham mini sandwiches served on white or wheat rolls.

CHICKEN PIN WHEELS — 75

Spicy chicken spread rolled in flatbread, with tomato salsa.

CHOCOLATE COVERED

STRAWBERRIES — 100

Extra large strawberries covered in dark chocolate.

FRESH FRUIT SKEWERS — 100

Chilled skewers loaded with pineapple, strawberries and melons.

BRUSCHETTA CROSTINI — 90

Marinated Roma tomatoes, fresh mozzarella and basil, drizzled with balsamic reduction.

PROSCIUTTO & PEAR CROSTINI — 120

Shaved prosciutto, pear and feta cheese, drizzled with balsamic reduction.

STUFFED CHERRY TOMATOES — 75

Filled with chicken curry salad.

appetizers

PLATTERS & DIPS



Prices indicated are per 50 guests.

FRESH FRUIT PLATTER — 150

Seasonal fresh fruit platter with five fresh cut fruits of the season.

FRESH VEGETABLE PLATTER — 125

Fresh array of seasonal vegetables, served with dill dip.

CHEESE & CRACKER PLATTER — 175

Imported and domestic cheeses, served with a variety of crackers.

ANTI PASTO PLATTER — 225

Marinated and oven roasted Roma tomatoes and asparagus, with fresh mozzarella cheese, fresh basil, balsamic glaze, pepperoncini peppers, assorted olives and Italian salami, served with fresh baked bread and assorted gourmet crackers.

SALAMI & CHEESE PLATTER — 195

An assortment of cubed and sliced cheeses, accompanied with Italian salami and local buffalo salami, served with a variety of crackers.

HUMMUS & VEGETABLE PLATTER — 140

Roasted red pepper hummus with a fresh vegetable platter and fried pita chips.

CRAB RANGOON DIP — 150

Served with wonton chips.



dinner

BUFFETS



CUSTER

Two Entrées: 26 / person | Three Entrées: 29 / person

Included In Buffet:

Garden Salad | Chef's Selection of Vegetable | Assorted Rolls and Butter
Coffee and Iced Tea

ENTRÉES (choose two/three)

- » Herb Roasted Pork Loin with Jack Daniels Spiked Sweet Onion Mushroom Sauce
- » Twice Baked Honey Ham with Apricot Orange Sauce
- » Crisp Fried Chicken
- » Sautéed Chicken Breast with Chablis Mushroom Cream Sauce
- » Baby Back Pork Ribs with Bold BBQ Sauce
- » Pot Roast with Caramelized Onion Pan Gravy
- » Baked Lemon Pepper Cod with Crab Stuffing and Mornay Sauce

Vegetarian Options

- » Roasted Vegetable Pasta - a selection of roasted summer vegetables tossed with farfalle pasta and a light herb cream sauce.
- » Vegetable Roulade - a selection of roasted summer vegetables with charred tomato basil sauce and creamy Asiago risotto.

STARCH (choose one)

- » Garlic Mashed Potatoes
- » Roasted Red Jacket Potatoes
- » Potatoes Au Gratin
- » Gourmet Rice Blend

SPECIAL DIETARY NEEDS

Please talk to our event coordinator

about special menu choices or any dietary requirements you may have.

Sauces may be put on the side to accommodate for dietary concerns.

dinner

BUFFETS



All carving stations served with silver dollar rolls.
Chef attended carving fee of \$50 applies to all chef attended stations.
Note: Carving stations are priced as an add-on to any buffet.

GAME LODGE COOKOUT

18 / person

- » Angus Burgers
- » Hot Dogs with Relish and Onions
- » Coleslaw OR Macaroni Salad
- » Potato Salad OR Potato Chips
- » Corn On The Cob
- » Cowboy Baked Beans
- » Fresh Watermelon
- » Assorted Cookies OR Brownies
- » Lemonade and Iced Tea

Upgrade To Bratwursts For .50¢/person
Upgrade To Buffalo Burgers For \$2/person

DAKOTA FIELD & STREAM

29 / person

- » Garden Salad
- » Caprese Pasta Salad
- » Bacon Brussels Sprouts
- » Sour Cream, Bacon and Scallion “Smashed” Potatoes
- » Breaded Walleye Fillets with Remoulade Sauce
- » Slow Cooked Roast Beef with Burgundy Mushroom Sauce
- » Dinner Rolls with Whipped Butter
- » Coffee and Iced Tea



dinner

BUFFETS



TUSCAN FEAST

26 / person

- » Fresh Mixed Greens Salad with Italian Vinaigrette
- » Caprese Pasta Salad
- » Italian Vegetable Blend
- » Sautéed Chicken Breast with Marsala Wine Sauce
- » Shrimp and Chicken Penne Bake with Italian Cheeses and Alfredo Sauce
- » Sausage and Roasted Pepper Cavatappi with Mozzarella Cheese and Marinara Sauce
- » Ciabatta Bread with Whipped Butter
- » Coffee and Iced Tea

SOUTH OF THE BORDER

22 / person

- » Fresh Mixed Greens with Assorted Dressings
- » Tortilla Chips with Queso Cheese Sauce
- » Cheese Enchiladas with Fresh Salsa and Avocado Relish
- » Chicken Fajitas with Sautéed Peppers and Onions
- » Seasoned Taco Beef, Flour Tortillas
- » Spanish Rice
- » Refried Beans
- » Coffee and Iced Tea

dinner

BUFFETS



THE IRON MOUNTAIN

36 / person

Included In Buffet:

Two Salad Choices | One Starch Choice | Two Vegetable Choices | Two Entree Choices
Chef attended carving station, rolls and butter, coffee, iced tea and lemonade

ENTRÉES

Choose Two

- » ENGLISH CUT
PRIME RIB OF BEEF
Slow roasted, sliced prime rib, with cremini mushroom burgundy au jus.
- » SAUTÉED
CHICKEN BREAST
Wild and domestic mushroom cream sauce.
- » PETITE SIRLOIN
AU POIVRE
Grilled peppercorn encrusted petite 4oz sirloin steak, served medium with a brandy cream sauce.
- » WALLEYE
Almond panko encrusted with dill hollandaise sauce.
- » FILLET OF SALMON
Fresh salmon, coriander seared with lemon artichoke cream sauce.
- » HONEY ALMOND
CHICKEN PENNE
Grilled chicken breast, wild and domestic mushrooms, asparagus tips, toasted almonds and penne pasta in a honey cream sauce.
- » ROASTED PORK LOIN
Fresh herb roasted pork loin with a maple mustard glaze.

Add or Substitute an Entrée,
Add \$4/person

SALADS Choose Two

- » GARDEN
Fresh mixed greens, Roma tomatoes, red onion, carrots, cucumbers and croutons with ranch, blue cheese and cranberry vinaigrette dressings.
- » MANDARIN
Fresh field greens, Mandarin oranges, candied cashews and toasted Ramen noodles with sesame soy vinaigrette.
- » CRANBERRY SPINACH
Fresh spinach, red onion, raisins, pears and spicy pecans with cranberry orange vinaigrette dressing.
- » CLASSIC CAESAR
Chopped romaine, Caesar dressing, croutons and shaved parmesan cheese.
- » TOMATO BASIL & FETA SALAD
Tomatoes, cucumbers and feta cheese mixed with our own vinaigrette dressing.
- » CAPRESE PASTA
Penne pasta with fresh mozzarella, tomatoes, basil, ripe olives and vinaigrette dressing.
- » CAJUN CHICKEN
Orecchiette pasta with julienne peppers, chicken and our special seasoning.

STARCH Choose One

- » ASIAGO MASHED
- » ROASTED RED JACKET
- » AU GRATIN
- » LOADED MASHED
- » MACARONI & FOUR CHEESE BAKE
- » RICE PILAF
- » NORTHWOODS BLEND WILD RICE

VEGETABLES Choose One

- » GREEN BEANS ALMONDINE
- » BACON BRUSSEL SPROUTS
- » ORANGE HONEY CARROTS
- » ROASTED SUMMER VEGETABLES
- » FRESH BROCCOLI FLORETS WITH HOLLANDAISE SAUCE

carving STATIONS



All carving stations served with silver dollar rolls.
Chef attended carving fee of \$50 applies to all chef attended stations.
Note: Carving stations are priced as an add-on to any buffet.

ANGUS ROAST BEEF — 6/person
Round of beef with horseradish and Dijon mustard.

PRIME RIB OF BEEF — 9/person
Garlic and herb slow roasted with horseradish crème and au jus.

ROAST TURKEY — 5/person
With orange cranberry sauce and slow onion pan gravy.

ROAST PORK LOIN — 5/person
With sweet chili pineapple sauce.

BUFFALO PRIME RIB — Market Price
Slow roasted with horseradish and burgundy au jus.

breaks

AM or PM



Prices indicated are per person.

HEALTH NUT — 9

- » fresh seasonal fruit
- » fresh vegetable platter
- » assorted granola bars
- » mixed nuts
- » coffee and iced tea

MID DAY

WAKE UP CALL — 8

- » assorted fresh baked cookies
- » assorted gourmet brownies
- » coffee and iced tea

SWEET & SALTY — 9

- » potato chips and dip
- » tortilla chips with salsa
- » assorted cookies
- » fresh baked lemon bars
- » lemonade and iced tea

MID MORNING — 10

- » fresh fruit platter
- » caramel rolls
- » assorted muffins
- » orange juice

EYE OPENER — 9

- » popcorn
- » mixed nuts
- » 1 – Red Bull®
- » Gummi Bears®

LIGHT & EASY — 8

- » mini yogurt parfait
- » mandarin oranges
- » carrots and celery with ranch dip

refreshments & MORE



BEVERAGES

Fresh Brewed Coffee (regular or decaf)	30/gallon
Flavored Hot Teas	1.50/tea bag
Chilled Juices	15/carafe
Milk	15/carafe
Bottled Water	2/bottle
Iced Tea or Lemonade.....	25/gallon
Soft Drinks (Coke Products)	2/can

À LA CARTE FOOD ITEMS

Assorted Cake Donuts	30/dozen
Pastries	35/dozen
Assorted Muffins.....	28/dozen
Caramel Rolls.....	38/dozen
Assorted Gourmet Brownies.....	40/dozen
Cookies	28/dozen
Kettle Chips & Dip	50/serves 30 guests
Tortilla Chips & Salsa	50/serves 30 guests
Chex Mix	50/serves 30 guests
Assorted Granola Bars.....	55/serves 30 guests

dessert

BUFFET TABLES



ASSORTED CAKES — 8

Layer cakes, shortcakes & carrot cakes.

ASSORTED FRUIT PIES — 7

With vanilla ice cream.

Make it a' la mode \$8.

CHEESECAKES — 8

With fruit toppings.

ICE CREAM SOCIAL — 8

Chocolate and vanilla ice cream with assorted toppings. Toppings include whipped cream, cherries, strawberries, chocolate sauce, caramel sauce and nuts, served in your choice of a dish or cone.

COOKIES & BROWNIES — 6

Assorted fresh baked cookies and assorted gourmet brownies.



dessert

OPTIONS



CHOCOLATE COVERED
STRAWBERRIES — 110/50 Pieces

SUNDAE BAR — 6/person
Vanilla and chocolate ice cream with M&M's,
oreo cookie pieces, brownie pieces, maraschino cherries,
peanuts, hot fudge and caramel sauce.

DESSERT TABLE — 7/person
Variety of flavored cheesecakes and chocolate truffles.

S'MORES BAR — 5/person
“WOW” your guests with this interactive after dinner delight!
We provide all the fixins: chocolate bars, graham crackers,
marshmallows and skewers. For venues without an outdoor
firepit, we will “bring the outdoors in” and utilize one of
our beautiful fireplaces.

BLACK AND WHITE
CUPCAKES — 5/person
Chocolate cake with vanilla frosting, vanilla cake
with chocolate frosting.

bar SERVICE



HOST BAR

The host is responsible for all charges based on actual consumption.

\$300 drink purchase minimum required.

Premium Cocktails	8.00 & Up
Call Brands	6.50
Imported and Craft Beer	5.50
Domestic Beer	4.50
House Wine.....	6.50
Soft Drinks	2.50

CASH BAR

Cash bar prices include 7% tax. \$300 drink purchase minimum required.

Premium Cocktails	8.00 & Up
Call Brands	7.00
Imported and Craft Beer	6.00
Domestic Beer	5.00
House Wine	7.00
Soft Drinks	3.00

DRINK TICKETS

Drink tickets are also available. \$5.50 per drink ticket plus tax and service charge. Tickets must be pre purchased. Tickets can be used for all beverages with the exception of top shelf liquors and premium wines.

HOUSE WINES — 28 / bottle

Merlot / Cabernet Sauvignon / Chardonnay / White Zinfandel.

Bottled wine is available upon request, ask to see our extensive wine list.

A wine corkage fee of \$20 per wine bottle will apply to wine brought into any event. Applicable state laws will apply.

BAR POLICIES

A bartender is required for all host and cash bars. \$300 drink purchase minimum required. If a second bar is requested, there is an additional charge of \$500, plus a \$1,500 purchase minimum that applies to both bars.

****Alcohol not included in the standard bar menu can be requested. If you wish to see our standard banquet bar menu, please contact the catering manager for a copy. All specialty orders require a purchase minimum.*

If you would like a specific alcohol, please contact your catering manager. All applicable state laws will apply.

Guests must be 21 years of age with a valid photo ID to purchase and/or drink alcohol.

NO OUTSIDE ALCOHOL ALLOWED IN BANQUET SPACES



Custer State Park Resorts

POLICIES

An experienced catering manager is assigned to help you plan and successfully execute every step of your event, from guest and meeting room arrangements to audio/visual requirements, special functions and on-site activities.

TRANSPORTATION

If you are hoping to explore the Black Hills as a group during your stay, we recommend contacting Golden Circle Tours at 605.673.4349 for motor coach services.

LOCATION & MILEAGE

The 71,000 acres of Custer State Park lie in the southern part of the Black Hills, just southwest of Rapid City, South Dakota. While there is a small runway within Custer State Park for your private aircraft, Rapid City Regional is the nearest airport. Take Highway 79 south to Highway 36 if you are coming from the airport to the State Game Lodge.

SOUTH DAKOTA STATE PARK PASSES

Every vehicle that stops in Custer State Park will need a park pass. They can be purchased at the entrance booths or at any of the four lodges.

POLICIES & INFORMATION

Currently, Custer State Park Resort has a 20% taxable service charge that are added to all food and beverage purchases. The service charge is subject to change without notice. The applicable South Dakota sales tax of 4.5% plus the 3% Custer State Park Promo Fee are added to all food and beverage items on your banquet invoice; activity and lodging taxes are 9%.

FOOD & BEVERAGE

To ensure the safety of our guests and to comply with local health regulations, no food and/or beverages are permitted to be brought in to the Resort or leave the premises by the hosts or their guests. We appreciate your menu selections at least four weeks prior to the date of your function. Menu prices are subject to change based on availability of product. Brunch and lunch buffets are based on a 90-minute

meal period. The final confirmation “guarantee” of your anticipated number of guests is required by 12PM three business days prior to the event. If no guarantee is received, the Resort will charge for the expected number of guests indicated on the banquet event order. Final charges will be based on the actual attendance or the final guarantee, whichever is greater. Private banquets require a minimum of 25 guests.

ALCOHOL SERVICE

A cash or host bar can be made available to your guest. Guests must be 21 years of age with a valid photo ID to purchase or drink alcohol. A minimum of \$300 in cash or host bar sales is required per bar. If this minimum is not met, the difference will be charged to the master bill. Our bar service provides house wines, call and premium liquors, domestic beers, craft beers, and a variety of import beers and sodas. All prices on alcoholic beverages are based on consumption. Alcoholic beverages are subject to South Dakota sales tax. The Resort is the only licensed authority to sell and serve liquor for consumption on the premises; therefore, liquor is not permitted to be brought into the Resort venue space. Kegs are not permitted within Custer State Park Resort. Prices are subject to change.

OUTDOOR EVENTS

The Resort reserves the right to make a final decision if lightning storms or severe weather conditions are expected in the vicinity that may endanger the safety of guests or employees. The decision to move the event to the indoor backup space will be made no less than three hours prior to the scheduled start time of the function. Should the decision be delayed by the client and result in a double set up, a service charge of \$10 per guest will be added to the master account.

DÉCOR & ENTERTAINMENT

Custer State Park Resort reserves the right to inspect and control all functions being held on the premises. If entertainment (loudness of bands, PA systems, etc.) disturbs any other guests or becomes a problem,

our property reserves the right to ask the patron, or the band leader, to lessen the loudness or perform without amplification, if necessary. Decorations are the responsibility of the guest to store, place and remove at the conclusion of the event.

BILLING

Group billing instructions are needed 30 days prior to arrival. A credit card on file for guarantee is required for all functions, unless approved for direct bill (must be approved at least 30 days prior to arrival). Final payment must then be submitted within 30 days after receipt of invoice. Social functions require payment of estimated charges three (3) business days prior to arrival.

GROUP CONTRACTED ROOM BLOCK

Remember to keep an eye on your contracted room block. If you think you are not going to use your entire block, please release the extra rooms to your event manager. Attrition and cancellation policies may apply. Rooming lists are due 45 days prior to arrival. Any unassigned rooms will be released at this time. Once your rooming list has been submitted, please submit changes, in writing, to your event manager.

RETAIL

A gift shop is located at the State Game Lodge and general stores can be found at Blue Bell, Legion Lake and Sylvan Lake. The Coolidge General Store is a short distance from the State Game Lodge. All general stores are stocked with souvenirs and supplies, including:

- Apparel for the whole family
- Quality bison and wildlife items
- Personal care products
- Groceries and beverages (beer and liquor at some locations)
- Grab and go food
- Camping, fishing supplies and fishing licenses
- Gasoline can be purchased at the Blue Bell and Coolidge General Stores



Contact our
Sales & Catering Office

for more information.

605-255-4672

605-255-4772



www.CusterResorts.com

info@custerresorts.com

888-875-0001

*A South Dakota State Park Entrance License is required.
Back cover photo courtesy South Dakota Tourism.*