

PLATE SERVICE BREAKFAST

All breakfasts are served with coffee, juice, and muffins.

Quick Start

6.75

Fluffy Scrambled Eggs, Bacon Strips or Sausage Links

Old Fashioned Breakfast

7.75

Fluffy Scrambled Eggs, One Meat: Grilled Ham, Bacon Strips, Link Sausage, Breakfast Potatoes

Quiche

8.00

Vegetable Quiche with Bacon, Fresh Fruit

Hearty Start

8.50

Fluffy Scrambled Eggs, Bacon Strips or Link Sausage,
Pancakes or French Toast with Syrup

***100% guarantee on number of people to be served is required 24 hours prior to your function.
All prices are inclusive of tax and gratuity.***



BREAKFAST BUFFETS

*Minimum of 20 guests
Buffets under 20 add 2.00 per Guest
All buffets served with coffee and fruit juice.*

Rise and Shine Buffet

9.00

Fluffy Scrambled Eggs, Bacon Strips or Link Sausage, Breakfast Potatoes, Muffins & Butter

Light Start Buffet

8.75

Individual Fruit Yogurt, Fresh Fruit, Muffins & Butter, Granola Bars, Hard Boiled Eggs

Farmer's Buffet

10.75

Scrambled Eggs, Smoked Sausage, Biscuits and Gravy, Breakfast Potatoes, Muffins & Butter

Buffet Add-ons

Price per Guest

Link Sausage, Bacon Strips, Smoked Sausage, Grilled Ham: 2.50

Caramel Rolls: 2.00 • Biscuits & Gravy: 2.25

Fresh Fruit: 2.80 • Pancakes or French Toast with Syrup: 2.00

Breakfast action stations are available, ask your catering representative!

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TRAYS & DISPLAYS

Fresh Garden Vegetables and Relish Trays

A mixture of vegetables and relishes served with Curry and Ranch Dip

Small (20-25 people)	75.00
Medium (50-55 people)	150.00
Large (100-110 people)	300.00

Fresh Fruit Trays

Fresh chopped seasonal fruit served with Honey Yogurt Dip

Small (20-25 people)	80.00
Medium (50-55 people)	150.00
Large (100-110 people)	325.00

Deluxe Cheese Display

Served with assorted crackers and fresh fruit garnish

Small (20-25 people)	80.00
Medium (50-55 people)	155.00
Large (100-110 people)	350.00

Meat and Cheese

Small (20-25 people)	95.00
Medium (50-55 people)	190.00
Large (100-110 people)	385.00

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REFRESHMENT BREAKS

The Continental - 5.65

Caramel Rolls, Fruit Juice, Coffee
Add Fresh Fruit: 2.80

Doughnut Shop - 4.25

Assorted glazed, raised and cake, Coffee

Coffee House - 3.95

Coffee with choice of two flavored syrups,
Biscotti, Caramel Rolls

Light Side - 5.75

Fresh Chopped Fruit, Individual Fruit Yogurt,
Assorted Cubed Cheese, Mini Muffins

Cookie Jar - 5.75

Assorted Fresh Baked Cookies & Bars,
Coffee, Milk

Ice Cream Social - 5.00

Vanilla Ice Cream, Warm and Cold Toppings,
Coffee

Garden Fresh - 5.95

Fresh Vegetables and Dip,
Cubed Cheese and Crackers

REFRESHMENTS A LA CARTE

Fresh Brewed Coffee, Decaf, or Hot Tea (per gallon): 18.00

Assorted Diet and Regular Sodas (charged by consumption): 1.30

Bottled Water (by consumption): 1.30

Iced Tea, Lemonade, Fruit Punch (per gallon): 16.00

Fruit Juice (per pitcher): 13.00 • Milk (per pitcher): 11.75

Assorted Bagels with Flavored Cream Cheese: 2.50

Caramel Rolls: 2.50 • Doughnuts: 2.25 • Muffins: 1.50

Cookies, Brownies, Rice Krispy Treats: 1.25

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LUNCHEON SALADS & SANDWICHES

Luncheon salads and sandwiches are available until 5pm

All selections come with coffee & water

Sandwich selections are served with either a cup of soup, deli salad, or potato chips.

Caesar Salad Collection

10.45

Fresh Romaine tossed with dressing, Parmesan cheese, croutons and tomato wedges

Choose from chicken, blackened chicken, or plain

Served with French bread

Classic Chef Salad

8.25

Mixed Greens with ham, turkey, cheese, egg, and tomatoes

Served with French bread

Hawaiian Chicken Salad

11.25

Tossed greens with chunks of chicken and pineapple, topped with candied almonds and served with poppy seed dressing

Deli Sub

8.25

Turkey, ham, pepperoni, tomato, lettuce, provolone cheese, onion & mayo

Served on a hoagie

Croissant Club Sandwich

8.25

Stuffed with turkey, ham, bacon, American cheese, lettuce, tomato and mayo

Steak and Cheese French

10.25

Strips of Grilled Sirloin, Bermuda onion, provolone, mixed greens on a hoagie

Smoked Turkey Wrap

8.25

Thin sliced turkey, bacon, tomato, romaine, ranch mayonnaise

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LUNCHEON ENTREES

Luncheon Entrees are available until 5pm

All luncheon selections include your choice of one of the following:

Tossed salad with house dressing (add assorted dressings for 1.00 extra)

Mandarin Orange Salad with Poppy Seed Dressing

Roast Sirloin of Beef

11.50

Topped with traditional brown sauce

Beef Roll with Sage Dressing

12.00

Pot Roast*

12.75

Served with roasted potatoes and carrots

Top Sirloin Steak*

16.75

6 oz steak served with garlic mashed potatoes and mushroom sauce

Marinated Chicken Breast

9.00

Served over rice

Chicken Mornay

9.25

Served over Saffron Rice with Creamy Mornay Sauce

Stuffed Pork Chop

12.50

with Sage Dressing

Roast Turkey

12.00

with Sage Dressing

Unless otherwise indicated, the above entrees are served with chef's choice of vegetable and appropriate starch, dinner rolls, coffee, water, and tea

HOMESTYLE FAVORITES

Homestyle favorites do not include salads and are served until 5 pm

Hot Beef or Hot Turkey Combo - 8.50

Roast Beef or Turkey stacked high between two slices of bread with mashed potatoes and topped with hot gravy

Meatloaf - 8.75

Our special blend meatloaf served with mashed potatoes and vegetable

Mamma's Lasagna - 8.75

A large portion of Lasagna served with a garlic breadstick and Italian vegetable saute

**Beef prices are guaranteed no sooner than 30 days prior to service.*

100% guarantee on number of people to be served is required 24 hours prior to your function.

All prices are inclusive of tax and gratuity.



LUNCHEON BUFFETS

*Luncheon buffets are available until 5pm
All buffets are served with coffee & water
Buffets under minimum guest requirements add 50.00 set-up fee*

Soup & Sandwich Buffet - 9.25

Minimum of 20 guests
2 soups, Assorted Meats, Cheeses and Breads
Fresh Vegetables & Dip, Appropriate Condiments

Deli Buffet - 10.25

Minimum of 20 guests
2 soups, Assorted Meats, Cheeses and Breads
Fresh Vegetables & Dip, Appropriate Condiments
Tossed Salad with Assorted Dressings, 2 Prepared Salads

Pasta Buffet - 9.75

Minimum of 50 guests
Penne Pasta, Cheese Tortellini, Alfredo Sauce, Red Meat Sauce,
Italian Garden Salad, Breadsticks

Taco Bar - 9.25

Minimum of 50 guests
Seasoned ground beef or Chicken and tomatoes stewed with cumin
Toppings: Sour Cream, Onions, Diced Tomatoes, Shredded Lettuce, Black Olives, Taco Sauce
Tortilla Chips & Salsa

Picnic Buffet - 10.95

Minimum of 50 guests
Burgers, Brats, Baked Beans, Potato Salad, Cole Slaw, Buns, Appropriate Condiments

The Hot Buffet

One Entree: 12.75 • Two Entree: 14.50

Minimum of 50 guests
Meatloaf, roast Sirloin of Beef, Baked Swiss Steak, Roast Turkey & Dressing, Baked Chicken, Meatballs in
Mushroom Sauce, Chicken Parmesan, Fried Cod
Served with tossed salad & dressings, chef's choice of Potato & Vegetable

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DINNER ENTREES

All dinner selections include your choice of one of the following items:

Tossed Salad with 1 dressing: Ranch, Honey Mustard, Parmesan Peppercorn, Creamy Zinfandel

Mandarin Orange Salad with Poppy Seed Dressing

Caesar Salad available for additional 1.00

Add Assorted Dressings to your table for 1.00

Marinated Chicken Breast - 14.50

Served over rice

Chicken Classics - 16.25

Boneless chicken breast with your choice of finish:

Parmesan: Parmesan Cheese and Marinara Sauce

Mornay: Cream Sauce with Asparagus

Cordon Bleu: Ham and Swiss cheese

Marsala: Marsala wine, Mushroom Sauce

Mediterranean: Tomato, Onion, Raisin, Walnuts,

Garlic and Cinnamon

*Oscar: Crab meat, Asparagus, Hollandaise Sauce -

Add 2.00

Center Cut Boneless Pork Chop - 18.25

10 oz with mustard crust, topped with
whole grain mustard sauce

Stuffed Pork Chop - 18.00

8 oz chop stuffed with sage dressing

Roast Turkey - 15.00

with sage dressing

Pecan Crusted Catfish - 19.25

with ginger orange drizzle

Walleye - 31.00

Cashew Crusted or Broiled with citrus beurre blanc

Roast Sirloin - 15.75

Sliced roast sirloin topped with brown sauce

Prime Rib* - 30.00

10 oz portion

Minimum of 25 people

Sirloin Stack* - 22.00

6 oz sirloin on a base of a whole grilled portabella

mushroom cap and

drizzled with roasted peppercorn sauce

10 oz Top Sirloin Steak* - 24.50

Stuffed Chicken - 18.75

Chicken hand stuffed with provolone cheese,

fresh basil, ham and

drizzled with herb cheese sauce

Field and Stream* - 28.25

10 oz Sirloin served with a skewer of

lemon pepper shrimp

***Beef prices are guaranteed no sooner than 30 days prior to service.**

Entrees are served with your choice of dessert from Tier I or II from our dessert menu

**Entrees, unless otherwise indicated, are served with chef's choice of vegetables and appropriate starch,
dinner rolls, coffee & water**

A maximum of 2 items may be chosen. The higher price will be charged for each.

A count of each must be given ten days prior to event

100% guarantee on number of people to be served is required 24 hours prior to your function.

All prices are inclusive of tax and gratuity.



DINNER BUFFET

*Minimum of 50 Guests
Buffets under 50 guests add 50.00 set-up fee*

The Classic Buffet

One Entree: 17.50 Two Entree: 22.50

Entrees: Roast Sirloin of Beef, Roast Turkey & Dressing, Baked Chicken, Pork Loin in Apple Brandy Cream Sauce, Baked Swiss Steak Jardiniere, Stir Fry Chicken with Rice, Cheese Tortellini with Alfredo Sauce, Broiled or Fried Cod Served with chef's choice of starch and vegetable, Tossed Salad and Dressings, 4 Prepared Salads, Dinner Rolls and Butter, Chef's Dessert Table, Coffee & Water

Upgrade one entree to the following carving stations:
Baron of Beef, Glazed Ham, Roast Turkey Breast: 24.50
Prime Rib: 29.00

Chef Carver Fee: 25.00 per carver
One carver per 100 guests

DINNER THEME BUFFETS

*Minimum of 50 Guests
Buffets under 50 guests add 50.00 set-up fee*

Grilled Summer Picnic - 12.00

Sliced boneless Pork Loin in Barbecue Sauce, Baked Beans, Potato Salad, Cole Slaw, Vegetables and Dip, White and Wheat Buns, Condiments, Coffee & Water

Steak Fry - 8 or 16 oz - Market Price

Sirloin Steak, Corn on the Cob, Baked Potato, Pasta Salad, Cole Slaw, Vegetables and Dip
Dinner Rolls and Butter, Coffee & Water

All American - 12.25

Burgers, Brats, Baked Beans, Potato Salad, Cole Slaw, Vegetables and Dip, Buns, Condiments, Coffee & Water

Western BBQ - 19.00

Hickory Roasted Chicken, BBQ Ribs, Baked Beans, Scalloped Potatoes, Coleslaw, Tossed Salad with Assorted Dressings, Corn Bread with Honey Butter, Coffee & Water

A Tour of Italy - 26.50

Antipasto Tray, Cheese Stuffed Shells in Sauce, Chicken Cacciatore, Lasagna, Garlic Breadsticks, Caesar Salad
Coffee & Water

Hawaiian Luau - 21.00

Orange coconut chicken, banana and soy pork loin, poached fish, ginger glazed sweet potatoes, fried rice,
tossed salad with volcano dressing
Add a Chef Carver for 4.50 per guest.

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HORS D'OEUVRES

Cold

Cocktail Sandwiches: Ham, Beef, Turkey (2 per guest)	4.00
Deviled Egg Halves (2 per guest)	2.25
Ham with Cream Cheese Roll-ups (2 per guest)	3.00
Layered Taco Dip with Tortilla Chips (per guest)	3.50
Potato Chips with Dip, Tortilla Chips with Salsa (per guest)	3.15
Piped Vegetables (2 per guest)	2.25
Filled Profiteroles: chicken, ham or broccoli salad (2 per guest)	3.00
Shrimp on Ice	(market price)
Bruschetta (2 per person)	2.75
Prosciutto Wrapped Melon (2 per guest)	3.75

Warm

Bacon Wrapped Shrimp (1 per guest)	3.75
Bacon Wrapped Water Chestnuts (2 per guest)	3.75
Bacon Wrapped Chicken Livers (2 per guest)	3.75
Barbeque Cocktail Franks (3 per guest)	2.75
Chicken Drummettes (3 per guest)	3.95
Cheddar Cheese Poppers (2 per guest)	3.75
Crab Stuffed Mushrooms (per guest)	4.75
Meatballs: Barbeque, Italian, or Swedish (3 per guest)	3.00
Italian Stuffed Mushroom (1 per guest)	3.50
Chicken Satay with Peanut Sauce (1 per guest)	3.00

SPECIALTY HORS D'OEUVRES

Warm Artichoke Dip with assorted breads - 150.00

Serves 60 guests

Individual Shrimp Shooters - Market price

Individual servings of Shrimp Cocktail, garnished with lemon and greens

Walleye Skewer - 3.35

Corn Flake Crumb Breaded and Fried
Served with Tartar Sauce
1 per guest

Chef Carved Baron of Beef Sandwiches

50.00 + 4.75 per guest

Watch as our chefs carve fresh baron of beef for your guests

Chicken Barbados - 3.75

Strips of Chicken breaded with Coconut and Macadamia Nut Breading and Fried
Served with Orange Marmalade Mustard
2 per guest

Molasses Glazed Cocktail Ribs - 3.75

Slow roasted and sweet, a new classic
2 per guest

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DESSERT SELECTION

TIER I

Included with Dinner Entree or 1.99 alone

Apple Crisp, Chocolate Brownie, Carrot Sheet Cake, Whipped Cheesecake Dessert

TIER II

2.30 with Dinner Entree or 3.25 alone

Dutch Apple Pie, Fruit Pie, Angel food Cake with Strawberry Topping, Layered Carrot Cake, Chocolate Sheet Cake

TIER III

2.25 with Dinner Entree or 4.25 alone

Mini Chocolate Bundt Cake with Raspberry Coulis, New York Style Cheesecake, Bread Pudding with Caramel Sauce, English Trifle with cake, fruit, pastry cream, and Sherry

TIER IV

4.25 with Dinner Entree or 6.50 alone

Cherries Jubilee or Bananas Foster with Vanilla Bean Ice Cream,
White Chocolate Mousse with Fresh Berries
Chocolate Overload Cake

ADDITIONAL SERVICES

- **Box lunches available for hunting and fishing parties, or anyone on the go.**
- **Off premise catering to your facility or one of Pierre's many public parks is available.**
- **Our catering team will develop personalized menus to fit your event or preferences.**
- **Full event creation services are available including decor, menu planning and staffing.**
- **Ask your catering representative for details on these services!**

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DECORATING AND TRADE SHOW GUIDELINES

In order to maintain our facilities we suggest the following guidelines while decorating and setting up trade shows.

* Cleaning or repairs needed due to the use of a vendor or exhibitor associated with your organization will be billed directly to the hosting organization.

* The Ramkota reserves the right to remove offending materials from public view

* We recommend using clear packing tape on all hard surfaces, and long t-style pins on soft areas, including portable walls

* The following are restricted from use on walls anywhere in the hotel: Staples, Nails, Large Pins, Duct Tape, Pinning or Attaching Items to Curtains, Tacky Putty of any kind

* Items which may drip oil or mud must have proper drop cloths or receptacles

* The hotel does not supply preparation materials such as scissors, tape, or etc.

* We ask vendors with electrical needs to bring their own extension cords



MEETING ROOM AND AV EQUIPMENT RENTAL

Lake Sharpe
Lake Francis
Lewis & Clark Full Room: 100.00 • Half Room: 50.00

Gallery D
Gallery E
Gallery F
Gallery G Full Room: 150.00

Gallery B
Gallery C Full Room: 200.00

Gallery A Full Room with Dance Floor: 300.00

*Room rental may be reduced or waived with a block of guest rooms or food and beverage order.

*Prices do not include tax

AUDIO / VISUAL EQUIPMENT RENTAL

Flipchart & Markers25.00
TV / VCR/DVD Combo25.00
Portable Screen20.00
Lavalier Microphone40.00
Overhead Projector20.00
LCD Projector75.00
Requires advance order, pending availability

*Prices do not include tax



Pierre, South Dakota

BAR SERVICES

PARTY BAR PRICES

Bottle prices include ice, mix, glasses, bartenders and other incidentals. Charges are based upon only the amount of liquor that is actually used from each bottle. The bottles are measured by tenths of a liter.

PRICES MAY BE WORKED OUT FOR ALL AVAILABLE BRANDS OF LIQUOR OR BEER IN STOCK.

Host Bar (All Liquor Paid By Party Host on One Check)

REGULAR BAR BRANDS - \$65.00

Bourbon
Blend
Vodka
Gin
Brandy
Scotch
Windsor
Tequilla
Canadian Lord Calvert
Black Velvet
Rum
Peach Schnapps

CALL BRANDS - \$90.00

Seagrams 7
Jim Beam
Ancient Age
Christian Brothers Brandy
Smirnoff 80 Vodka
Bacardi Rum
Captain Morgain
Canadian Club
Southern Comfort
E & J Brandy
Cuervo Gold

WINE

Per Glass (Chardonnay, Merlot, White Zin)\$3.00
Liter\$9.95

SPARKLING WINE

Wyckliff - White, Pink\$10.95

CASH BAR

(All Drinks Purchased by Guest Individually)

House Brands - High Balls\$3.25
House Brands - Martini - Manhattan\$5.25
Domestic Beer\$2.75
Wine\$3.00

DELUXE CALL BRANDS - \$105.00

Makers Mark
Seagrams VO
Beefeaters Gin
Jack Daniels
Kettle One
Dewars Scotch
Cutty Sark
Absolute
Tangueray
J & B Scotch
Johnny Walkr Red
Wild Turkey
Bombay Gin

PREMIUM CALL BRANDS - \$120.00

B & B
Courvoisier
Johnny Walker
Black Scotch
Drambuie
Quervo 1800
Amaretto Di Saronno
Stolichnaya
Glenlivet
Grand Marnier
Kahlua
Crown Royal
Chivis Regal
Absolute Vodka
Bailey

BEER

16 Gallon Keg with Tapper\$225.00 Inc.
8 Gallon Keg with Tapper\$150.00 Inc.
Deposit on Keg & Tapper\$ 40.00
Domestic Beer (bottle)\$ 2.75
Non-Alcoholic Beer (bottle)\$ 2.75
Imported Beer (bottle)\$ 3.75

MISCELLANEOUS

Bottle Pop (Quart)\$ 3.25
Bloody Mary Mix\$ 6.50
Orange Juice\$ 5.50
Tomato Juice\$ 5.00
Bartender Furnished by Ramkota Hotel\$ 15.00/hr.
Pre-Mix Canister Pop\$ 27.50
Party Shell without Mix & Condiments\$ 85.00
Party Shell with Mix & Condiments\$195.00

All above prices require a 15% gratuity and sales tax.

There is a \$50.00 charge for each bar set up; unless bar exceeds \$225.00, then the set up is free. All Host Bars are subject to a 15% Gratuity and a Sales Tax that is automatically added to the bill. All liquor served at the Ramkota RiverCentre or other areas covered under our liquor license must be purchased through the Ramkota Hotel.



GENERAL POLICIES

Room Assignment: Function rooms are assigned based on the number of anticipated attendees. Ramkota Hotel & RiverCentre reserves the right to substitute function space should your projected attendance fall below original estimate.

Privacy: The Ramkota Hotel & RiverCentre reserves the right to monitor or inspect all private parties, dinners, meetings, and other functions held on the premises. Management, to assure the satisfaction of all guests, may approach disorderly or excessively loud groups and request correction.

Cancellation: If the cancellation of a function should, in any way, prevent the booking of another function and a loss of significant revenue, the canceling party may be liable to a fee of 10% estimated final bill. Please see a Catering Representative for more information.

Lost Items: The Ramkota Hotel & RiverCentre will not assume any responsibilities for damage or loss of merchandise or articles left in any banquet function rooms or any part of the hotel prior to, during, or following your function. Due to the large amount of paper materials left by events, it is our policy to dispose of left papers at the conclusion of the event. Miscellaneous found items may be placed in our lost and found.

Food and Beverage: All food and beverage consumed in function rooms must be purchased through Ramkota Hotel & RiverCentre. The only exception to this is wedding cakes, nuts and mints. Infractions of this policy may result in additional charges in the amount of revenue lost due to infraction.

Underage Consumption: Please be advised that alcoholic beverages may not be consumed by anyone under the age of 21.

Guest Guarantee: A final guaranteed amount is required 24 hours prior to events of 500 or less, 48 hours prior to events of over 500. Final billing will be based upon this guarantee, or the actual number of event attendees, whichever is greater. If a guarantee is not received in the appropriate timeline, the estimate given at initial booking will become the guarantee.

Payment Details

All charges are to be paid upon conclusion of the function by approved credit card, cash or check. A deposit may be required to hold space for your function. The deposit will be credited to your final bill, and is non-refundable upon cancellation. Upon rebooking, this deposit will be credited to your final bill. If direct billing privilege is extended, a credit application must be completed and approved three weeks prior to the function date. Upon approval we will bill you or your company after the function. Certain social events may be required to pay in advance or as determined by your booking agent.

I have read and understand the above, and will adhere to the terms and conditions thereof.

Authorized Signature

Date

