



BANQUET MENU

Ramkota
HOTEL
& CONFERENCE CENTER

920 W. Sioux Avenue
Pierre, SD 57501
(605) 224-6877
RamkotaPierre.com

TERMS AND CONDITIONS

Thank you for choosing the Ramkota Hotel & Conference Center to host your upcoming events. A great deal of effort goes into coordinating a successful event; thus, all the details must be completed & agreed upon in writing at least 10 business days prior to your event.

- » The Sales/Catering Department requires a signed Function Agreement at the time of the booking to secure space.
- » An 20% taxable service charge will be added to the totals of all food & beverage items provided. State Tax at the applicable rate will be added to the final bill. There may be increases in prices due to unforeseen changes in market conditions at the time of your event. We will communicate these increases to you in advance. Food prices are confirmed once signed Banquet Event Orders (BEOs) are received.
- » Cancellation within 7 days of the event will result in full meeting room charges and half the estimated meal costs plus applicable taxes. Cancellation within 30 days will result in full meeting room charges plus applicable taxes. Cancellation within 60 days will result in half the meeting room charges plus applicable taxes.

UNDERSTANDING YOUR NEEDS

Our Catering Department will notify you **30 days prior to your event** to discuss your event needs. Be prepared to provide the following information:

- » What is the name of your event?
- » How many people are attending?
- » What is the start time & finish time?
- » What setup style do you require?
- » Do you require a custom floor plan?
- » Do you require access to the room early for setup?
- » Do you require food/bar service?
- » Do you have any special dietary needs?
- » Do you have audio visual requirements?
- » Is your organization tax-exempt? Please be prepared to send the certificate of exemption.

Upon review of your event requirements, a Banquet Event Orders (BEO) will be sent to confirm all final arrangements & prices. These BEOs will need to be signed & returned prior to your event & will serve as part of your agreement.



TERMS AND CONDITIONS

MENU SELECTIONS AND GUARANTEE

Menu selections are required at least **four weeks prior to the date** of the function.

- » Event menu tastings & custom menu design may be available upon request & will incur additional charges per person at the tasting.

For the various departments to prepare properly for your event, it is important the Catering Department receive your **final attendance number 10 business days prior to the date** of your event. This will be considered your minimum guarantee and not subject to reduction.

ROOM ASSIGNMENTS AND LIABILITY

We reserve the right to reassign meeting rooms based on group size, event needs & management discretion. While this is rare, sufficient notice will be given to the group. Early room access may be available for additional fees & is subject to the Catering Manager's discretion. We reserve the right to inspect & control all private functions. Liability for damage to the premises will be charged to the representative making the actual arrangements for repair or replacement costs.

DECORATIONS

- » Posters or directional signage may not be permitted in the hotel lobby or other areas of the hotel without prior approval through the Catering Department.
- » Nothing can be attached to the walls in the conference center areas
- » Please do not use staples, nails, tacks or pins
- » Please inquire about approved hanging devices for your setup needs
- » No confetti "sprinkles" of any kind, stickers, potpourri, burning oils, torches, sparklers, incense burners, aroma lamps are permitted for use at the Ramkota.
- » Any damage or additional cleaning costs incurred by the property will be added to the final bill.

ENTERTAINMENT

We encourage entertainment. If loudness from bands, entertainment or public address systems disturbs any other guests, or becomes a problem, our property reserves the right to ask the patron or entertainment leader to reduce the volume or perform without amplification.

- » Entertainers such as bands, DJ's and singers may contact our Catering office to finalize specific set-up times, space requirements/layouts and power needs.



TERMS AND CONDITIONS

AUDIO VISUAL

Audio visual equipment & services can be ordered through our Catering Department. We ask that requests be made at least 10 business days prior to the event. An equipment rental list can be requested from the Catering Department.

- » The Catering Staff is trained to work with our standard equipment & does not have a specialist on site. If your group requires any special technical setup needs, it is the group's responsibility to plan for those arrangements. Additional fees may apply.
- » Only Ramkota Hotel & Conference Center Staff is to manage in house systems (lights, microphones, sounds, LCD, etc.). Tampering with or unapproved use of Ramkota AV equipment leading to damage or loss will be billed back to the event or organization.

PLANNING ACCESS TO THE FACILITY

If you need special access to the facility before & after your event (perhaps to decorate or move equipment in/out) we will need to know in advance. Typically for large events requiring extensive setup, extra accommodation needs to be provided so that there is a sufficient gap between guests. Additional fees may be charged.

BILLING AND PAYMENT

- » For corporate events, a direct bill account will be utilized, unless prior arrangements have been made. At the conclusion of the event, a total combined invoice for all guest rooms, and/or all food & beverage functions will be sent to the group contact. Payment in full is required within 30 days of the event.
- » For social events a valid credit card is required to secure room rental payments, deposits and food & beverage for your event. Your credit card will be authorized at time of booking. All payments will be collected prior to your event and a receipt will be emailed to the event organizer.
- » Deposits are non-refundable.
- » Tax will be added to all charges unless the proper tax-exempt paperwork has been filled out & returned to the Sales/Catering Department for review.
- » If paying with a tax-exempt credit card, a copy of the front & back of the card should be provided for our records.



TERMS AND CONDITIONS

OUTSIDE FOOD AND BEVERAGE

To ensure the safety of our guests & to comply with local health regulations, outside food & beverage of any kind (except specialty cakes) will not be permitted within meeting & banquet rooms by the guests. Local health standards also prevent food prepared by the property that remains uneaten after a function, be taken out of the banquet facility.

In the event you (the meeting planner) or any of your attendees are found to have any outside food or beverages on property without prior written approval, you will be asked to return the items to your hotel room or vehicle for storage until the conclusion of the event. If unable to comply, the items will be confiscated. Discovery of outside food and/or beverage could result in fees being added to the final bill.

SHIPMENTS OF PACKAGES AND PARCELS

It is always best to confirm that you will be shipping items to our property to ensure that we have adequate space to store them prior to your event.

- » There is no loading dock available for large crates or pallets of materials. We suggest you have a plan for a pallet jack & means to offload the large parcels as Ramkota's staff will not be available to assist.
- » With advanced notice, packages for meetings may be delivered to the property **no more than three business days prior to the date** of your event. The event name, date of function, contact(s) name, & the catering contact's name should be included on all packages to insure proper delivery
- » Packages being shipped from the property to another location need to be arranged for pickup the following business day after the event.

DAMAGE AND LOSS

Ramkota Hotel & Conference Center are not responsible for items lost, stolen, or damaged in any area of the property including the parking lot areas. If valuable items must be left in any banquet area it is recommended that security be retained at the group's expense.

- » All guest items returned will be kept in our lost & found located at the front desk for no more than 30 days after the event.

Prices do not include 7.2% tax and 20% service charge. Prices are subject to change without notice. 100% guarantee on number to be served is required 10 business days prior to your event.



REFRESHMENTS & SNACKS

REFRESHMENTS

Fresh Brewed Coffee	30.00 per gallon
Hot Cocoa	1.00 each
Iced Tea	20.00 per gallon
Lemonade/Punch	20.00 per gallon
Hot Tea Bags	1.00 each
12 oz Soft Drinks	2.00 each
Bottled Water.....	2.00 each
Individual Milks.....	2.00 each
Individual Fruit Juice.....	3.00 each
Orange, Apple, or Grape	

SNACKS

Serves 25 guests

Kettle Chips with French Onion Dip	75.00
Fresh Fried Tortilla Chips with Fire Roasted Salsa	55.00
Add Zesty Guacamole for \$10 more	
Dots Pretzels.....	65.00
Gardetto’s Snack Mix	65.00
Baby Carrots with Ranch Dip.....	45.00
Fresh Diced Fruit.....	135.00
Melons, Grapes, Pineapple, and Berries	

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SNACKS *A La Carte*

Whole Fresh Fruit	25.00 per dozen
Assorted Muffins.....	56.00 per dozen
Fresh Caramel Rolls.....	48.00 per dozen
Jumbo Bagels with Individual Butters and Cream Cheese	60.00 per dozen
Jumbo Cookies	24.00 per dozen
Assorted Dessert Bars	36.00 per dozen
Brownies.....	24.00 per dozen
Granola Bars	24.00 per dozen
Assorted Candy Bars	42.00 per dozen
Cheesy Chex Mix	24.00 per dozen
Nuts and Chocolate Trail Mix.....	24.00 per dozen
Individual Bagged Chips.....	24.00 per dozen
Smart Food White Cheddar Popcorn	48.00 per dozen

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BREAKFAST *Plated & Buffets*

PLATED

Oahe Platter

[13 per person]

Fresh Scrambled Eggs, Fried Breakfast Potatoes, (3) Sausage Links, and Wheatberry Toast

Cinnamon Roll French Toast

[13 per person]

Local favorite with Whipped Butter, Warm Maple Syrup, and Cinnamon Sugar Sprinkle

Denver Quiche

[13 per person]

A Hearty slice of fresh made quiche with Ham, Peppers, Onions and served with Fried Breakfast Potatoes or Diced Fresh Fruit

BUFFETS

Light Start

[13 per person]

- » Yogurt Bar with Granola and Fresh Berries
- » Fresh Fruit Display
- » Assorted Cold Cereals
- » Fresh Baked Scones

Rise and Shine

[13 per person]

- » Fresh Scrambled Eggs
- » Grilled Sausage Patties
- » Fried Breakfast Potatoes
- » Buttermilk Pancakes
- » Fresh Fruit Display
- » Fresh Baked Scones

The River Bend

[14 per person]

- » Fresh Scrambled Eggs with Peppers, Onions, Ham, and Smoked Cheddar Cheese
- » Fried Breakfast Potatoes
- » Buttermilk Biscuits & Country Gravy
- » Grilled Smoked Sausage
- » Fresh Fruit Display
- » Fresh Baked Scones

Oahe Buffet

[15 per person]

- » Tomato and Provolone Frittata
- » Applewood Smoked Bacon
- » Fried Breakfast Potatoes
- » Cinnamon French Toast
- » Fresh Fruit Display
- » Fresh Baked Scones

Lake Sharpe Brunch

[16 per person]

- » Spinach and Feta Frittata
- » Caramelized Ham
- » Au Gratin Potatoes
- » Crepes with Berry Compote
- » Grilled Herit Coverts
- » Fresh Fruit Display
- » Fresh Baked Scones

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BREAKFAST *Enhancements*

Oatmeal Bar

[6 per person]

- » Steel Cut Oatmeal
- » Brown Sugar
- » Toasted Almonds
- » Raisins
- » Roasted Apples

Waffle Bar

[5 per person]

- » Belgian Waffles
- » Fresh Berries
- » Whipped Cream & Butter
- » Warm Maple Syrup

Assorted Bagels

[5 per person]

- » Assorted Bagels
- » Classic & Flavored Cream Cheeses
- » Whipped Butter
- » Peanut Butter
- » Assorted Preserves

Yogurt Bar

[5 per person]

- » Yogurt
- » Granola
- » Dried Fruits
- » Fresh Berries

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LUNCH *Salads & Sandwiches*

SANDWICHES

Sandwiches served with Traditional Kettle Chips or Steakhouse Potato Salad and Pickle Spear

Smoked Turkey Croissant

[14 per person]

Smoked Shaved Turkey Breast, Sliced Creamy Havarti Cheese, Crisp Bacon, and Lightly Dressed Spring Greens

Mighty Mo Club Sandwich

[16 per person]

Shaved Smoked Turkey, Black Forest Ham, Bacon, Swiss, Cheese, Lettuce, Tomato, and Avocado Spread on Marbled Rye Bread

The Ham and Cheese

[13 per person]

Shaved Black Forest Ham, Smoked Gouda Cheese, Lightly Dressed Spring Mix, and Dijon Aioli

Toasted Almond Chicken Salad

[14 per person]

House made Chicken Salad with Toasted Almonds, Grapes, Leaf Lettuce, and Sliced Tomato on Wheatberry Bread

Roast Beef

[16 per person]

Shaved Roast Beef, Provolone Cheese, Lightly Dressed Spring Greens, Roasted Red Peppers, and Horseradish Aioli on a Focaccia Roll

Peppers & Mozzarella

[14 per person]

Roasted Red Peppers, Fresh Mozzarella, Lightly Dressed Spring Greens, and Balsamic Glaze on a Focaccia Roll

SALADS

Caesar Salad

[13 per person]

Crisp Romaine, Shaved Parmesan Cheese, Tomatoes, and Grilled Chicken Breast with Crusty French Bread

Classic Chef Salad

[15 per person]

Spring Greens, Ham, Turkey, Provolone, Cheddar, Tomatoes, Red Onion, Cucumbers, and Hard Boiled Eggs with Crusty French Bread

Hawaiian Chicken Salad

[18 per person]

Spring Greens, Pineapple, Grapes, Strawberries, Candied Almonds, Cashews, Poppy Seed Dressing and Grilled Chicken Breast

Greek Salad

[14 per person]

Spring Greens, Tomatoes, Red Onion, Cucumbers, Green Peppers, Black Olives, Feta Cheese, Homemade Greek Dressing, and Grilled Chicken Breast with Crusty French Bread

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LUNCH *Entrees & Boxed*

ENTREES

Beef Pot Roast

[15 per person]
Slow Braised Beef with Roasted Garlic
Mashed Potatoes, Fresh Vegetable Du Jour,
Rich Beet Gravy, and Onion Fritte

Stuffed Manicotti

[13 per person]
Cheese Stuffed Pasta, Sauteed Zucchini,
Slow Cooked Beef Bolognese, Mozzarella
Cheese, Shaved Parmesan, and Garlic Toast

Herbed Pork Loin

[14 per person]
Slow Roasted Boneless Pork Loin,
Au Gratin Potatoes, Vegetable Du Jour,
Roasted Apple and Mustard Cream Sauce

Sweet Chili Chicken Thighs

[12 per person]
Boneless Chicken Thighs with Zesty
Sweet Chili Glaze, Ginger Carrots, and
Jasmine Rice

Chicken Mornay

[14 per person]
A Classic Favorite! Lightly Breaded
Chicken Breast, Fresh Vegetable Du Jour,
and Rice Pilaf

BOXED

Includes Sandwich of Choice, Bag of Chips, Granola Bar, Whole Fruit,
Bottled Water, Cutlery, Proper Condiments, and served on Wheatberry Bread

Ham and Swiss on Wheat	15.00 per person
Turkey and Provolone.....	15.00 per person
Roast Beef and Cheddar	15.00 per person
Chicken Salad.....	16.00 per person

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LUNCH Buffets

Soup & Sandwich Buffet

[19 per person]

- » Assorted Finger Sandwiches on Artisan Bread
- » Homemade Soup Du Jour
- » Kettle Chips
- » Pickle Spears
- » Pasta Salad

Ramkota Burger Bar

[22 per person]

- » Broiled Burger Patties & Buns
- » Grilled Chicken Breast
- » Assorted Sliced Cheese
- » Lettuce, Tomatoes, Onions, and Pickles
- » Condiments
- » German Potato Salad
- » Summer Pasta Salad

East by West

[20 per person]

- » Asian Glazed Chicken Tempura
- » Beef Bulgogi
- » Vegetable Fried Rice
- » Stir Fried Vegetables
- » Egg Rolls

Tex Mex Buffet

[19 per person]

- » Seasoned Ground Beef
- » Shredded Chipotle Chicken
- » Spanish Rice
- » Seasoned Pinto Beans
- » Shredded Lettuce & Cheese, Diced Tomatoes, Onions, and Black Olives
- » Fresh Fried Corn Tortillas & Warm Flour Tortillas
- » Salsa & Sour Cream

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HORS D'OEUVRES

COLD

Per 50 Pieces

Deviled Eggs	60.00
Jumbo Shrimp Cocktail.....	125.00
Bruschetta Crostinis	90.00
Caprese Skewers	75.00
Red Pepper Hummus with Pita Points.....	100.00
Musk Melon and Prosciutto Skewers.....	90.00
Sesame Crusted Tuna with Wasabi Aioli	100.00

HOT

Per 50 Pieces

Jumbo Buffalo Wings	125.00
Firecracker Tempura Shrimp	175.00
Breaded Walleye Skewers with Remoulade	175.00
Elote Seasoned Corn Fritters.....	75.00
Warm Pretzel Bites with Cheese Dip	85.00
Crab Rangoons with Sweet & Sour Sauce.....	120.00
Beef Chislic with Galic Salt and BBQ Sauce.....	160.00

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DIPS & DISPLAYS

Serves 50 People

Charcuterie Board	275.00
Assorted Cured Meats & Fine Cheeses, Dried Fruits, Candied Nuts, Pickled Vegetables, with Artisan Crackers and Bread Points	
Fresh Fruits	170.00
Selection of Fresh Fruits Artistically Displayed	
Vegetable Crudite.....	180.00
Assorted Bite Sized Vegetables, Pickled Vegetables, and Marinated Olives Artistically Displayed with French Onion Sour Cream	
Spinach Artichoke Dip	150.00
Homemade and served with Pita Chips, Fresh Fried Tortillas, and Toast Points	
Smoky Cowboy Beans.....	200.00
Smoked Brisket, Spicy Vegetables, and Bush's Baked Beans served with Fresh Fried Tortilla Chips	
Crab & Scallion Dip	260.00
So Awesome! Served with Ritz Crackers and Bread Points	
Buffalo Chicken Dip.....	230.00
Baguette Crostini's, Fresh Fried Tortillas, Carrot & Celery Sticks	

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DINNER *Plated*

Served with House Salad, Warm Bread Baskets, Fresh Vegetable Du Jour, and Choice of Mashed Potatoes, Rice Pilaf, or Baked Potato

Pan Seared Walleye

[30 per person]

with Charred Tomato Relish

Seared Salmon

[26 per person]

with Roasted Garlic Aioli

Steak & Shrimp

[35 per person]

6 oz Grilled Sirloin with Breaded
Fantail Shrimp

Grilled NY Strip Steak

[36 per person]

10 oz Grilled NY Strip with Caramelized
Demi-Glace

Grilled Pork Chop

[20 per person]

with Bourbon Maple Demi-Glace

Apricot Stuffed Pork Chop

[22 per person]

with Passion Fruit Demi-Glace

Pan Seared Chicken Breast

[18 per person]

with Champagne and Sundried Tomato Cream

Ricotta & Spinach Stuffed Chicken Breast

[20 per person]

with Pesto Cream

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DINNER *Buffets*

BUFFETS

Comfort Classics

[26 per person]

- » Rich Beef Pot Roast
- » Chicken Pot Pie with Puff Pastry Crust
- » Roasted Garlic Mashed Potatoes
- » Almond Studded Herit Coverts
- » Warm Buttermilk Biscuits
- » Garden Salad Bar

Italian American Favorites

[25 per person]

- » Baked Ziti with Italian Sausage
- » Grilled Chicken & Broccoli Alfredo with Cavatappi Pasta
- » Roasted Zucchini & Yellow Sqash
- » Caprese Salad
- » Garden Salad Bar
- » Garlic Bread

Taste of the Holidays

[26 per person]

- » Roasted Turkey Breast with Cornbread Stuffing
- » Honey Glazed Ham
- » Roasted Garlic Mashed Potatoes
- » Rich Pan Gravy
- » Green Bean Casserole
- » Chunky Cranberry Sauce
- » Garden Salad Bar

Shoreline Picnic

[25 per person]

- » Grilled Chicken with Sweet Chili BBQ
- » Pulled Pork
- » Baked Beans
- » Creamy Potato Salad
- » Garden Salad Bar
- » Cornbread & Honey Butter

ADD ONS

Chef Attended Carving Station

Slow Roasted Prime Rib	25.00 per person
Slow Roasted Beef Round	16.00 per person
Roasted Honey Ham	15.00 per person
Roasted Turkey Breast.....	14.00 per person

Chef Attended Pasta Station..... 17.00 per person

Build your own Pasta and let our Chefs toss it for you: Al Dente Pasta, Cheese Stuffed Tortellini, Grilled Italian Sausage, Grilled Chicken Breast, Assorted Fresh Vegetables, Marinara and Alfredo Sauces

Loaded Baked Potato Bar..... 7.00 per person

Build your own Baked Potatoes: Baked Idaho Potatoes, Shredded Cheddar Cheese, Sour Cream, Whipped Butter, Bacon Topping, and Green Onions

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DESSERTS

Homemade Apple Crisp

[5 per person]
with Whipped Cream

Sea Salt Caramel Cheesecake

[7 per person]
with Caramel Drizzle

Chocolate Cake

[7 per person]
Three Layer Chocolate Cake

Carrot Cake

[6 per person]
Three Layer Carrot Cake with Caramel Sauce

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BAR SERVICE

Hosted Bar

[\$100 Bartender Fee*]

A fully stocked bar featuring Call and Premium Branded Spirits, a robust selection of Bottled Beers and our House Wines

- » Contract signer is responsible for all charges based on consumption
- » Subject to 6.2% sales tax and 18% service charge

** A \$100 Bartender Fee will be charged unless the total tab reaches \$500*

Cash Bars

[\$100 Bartender Fee*]

A fully stocked bar featuring Call and Premium Branded Spirits, a robust selection of Bottled Beers and our House Wines

- » Subject to 6.2% sales tax
- » \$500 consumption minimum
- » Banquet bars accept cash & credit cards. No tabs or room charges

** A \$100 Bartender Fee will be charged unless the total tab reaches \$1,000*

Wine Service

- » Pre-purchased wine for tables or bar service available
- » Subject to 6.2% sales tax and 18% service charge

Keg Service

Domestic 1/2 Barrel Keg (maximum of 2).....	375.00
Import/Micro Brew 1/6 Barrel Keg.....	225.00

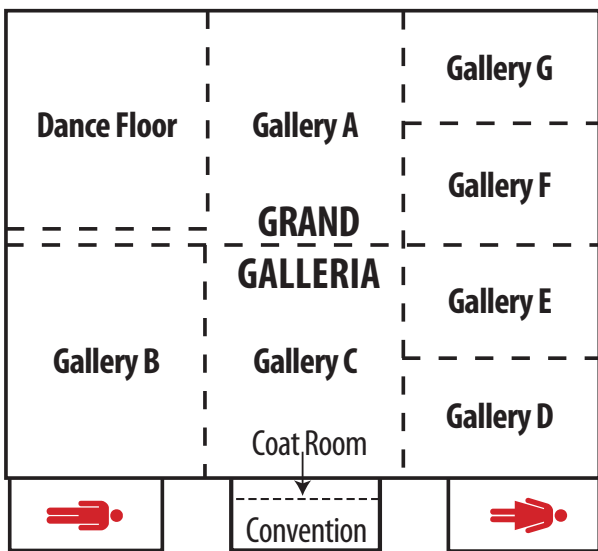
Drink Tickets

- » Available for monetary value
- » Subject to 6.2% sales tax and an 18% service charge

There is NO outside alcohol allowed in our various function spaces. All applicable laws will apply to alcohol service. No persons under the age of 21 will be served alcohol, and guests should be prepared for staff to check identification. Ramkota Hotel & Conference Center Staff reserves the right to refuse service as well as decline to continue service to guests deemed intoxicated.

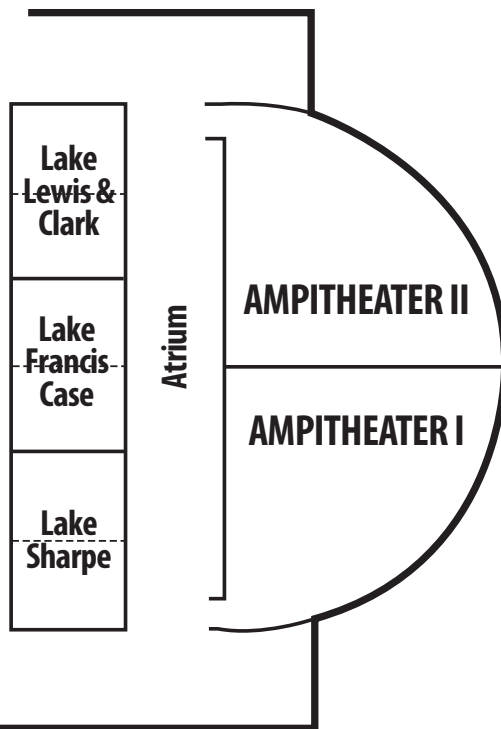


MEETING SPACE MAP



Coordinator's Office

LAKE OAHÉ LOBBY



MEETING SPACE

ROOM	SQ FT	DIMENSIONS	ROUNDS	THEATRE	CLASSROOM	U-SHAPE
Grand Gallery*	12,000	100 x 120	800	1,300	700	-
Gallery A	4,000	50 x 80	200	400	200	50
Gallery B	2,000	50 x 40	96	200	100	50
Gallery C	2,000	50 x 40	96	200	100	50
Gallery D	1,000	25 x 40	48	85	50	30
Gallery E	1,000	25 x 40	48	85	50	30
Gallery F	1,000	25 x 40	48	85	50	30
Gallery G	1,000	25 x 40	48	85	50	30
Amphitheater I	3,600	60 x 60	-	85	50 additional	-
Amphitheater II	3,600	60 x 60	-	148	50 additional	-

*Ceiling Height in the Grand Gallery is 13' 10"

LAKE ROOMS

Lake Sharpe	912	24 x 38	48	85	50	30
Room A	456	12 x 19	24	40	20	15
Room B	456	12 x 19	24	40	20	15
Francis Case	912	24 x 38	48	85	50	30
Room A	456	12 x 19	24	40	20	15
Room B	456	12 x 19	24	40	20	15
Lewis & Clark	912	24 x 38	48	85	50	30
Room A	456	12 x 19	24	40	20	15
Room B	456	12 x 19	24	40	20	15



BANQUET EQUIPMENT RENTAL

Flipchart & Markers.....	25.00 / (2) available
Lavaliere Microphone.....	40.00 / (3) available
Handheld Wireless Microphone	25.00 / (4) available
Portable Screen 6' x 8'	40.00 / (4) available
Projector	40.00 / (4) available
HDMI Splitter Box	40.00 / (2) available
TV	25.00 / (1) available
Up Lights	25.00 / (12) available
Cables/Cords/Extension Cord.....	5.00
Power Strip.....	5.00
Standard Linen & Napkins (Black & White)	No Charge
Additional Colors of Linen & Napkins can be provided at an additional cost	
Decorative Cake Knife Set	30.00





Ramkota

ONE NAME For All Your Needs

CHAD BOTTS,
CATERING DIRECTOR
(605) 223-8516
cbotts@ramkota-hotel.com

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HOTEL
& CONFERENCE CENTER

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