

# Banquet and Catering Policies

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In order to best serve our customers and to ensure that your function runs smoothly, the Grand Dakota Lodge has established the following policies:

## ☞ Charges

**Business Accounts:** For direct billing, a complete credit application must be received by the Accounting Manager and approved in writing two weeks in advance of the function.

Meeting room rental fees and setup fees are charged on all meetings, banquets, weddings and conferences and are shown on each individual contract.

**Wedding & Special Events Accounts:** A \$500.00 deposit is required at the time the function is reserved and will be applied to the final bill. The deposit is non-refundable. Sixty (60) days prior to the wedding date the patron will pay a minimum of one-half (1/2) the total contract price of the wedding. The balance will be paid one (1) week before the wedding. Any additional charges made during the function are due at the end of the function.

## ☞ Decorations

Please consult with the Sales Department regarding decorating restrictions. Absolutely no nails, push pins, tacks, T-pins, staples, tape or sticky tac of any kind are allowed on our walls or wood framing. Absolutely no confetti, potpourri or “sprinkles” are allowed. A clean up and/or damage fee will be assessed for non-compliance. Candles must be in a contained vessel, no open flamed candles are allowed as outlined in the Dickinson City Fire Code. All decorations must be removed the same evening of the function. Room access will be determined one (1) week prior to the function date. The Grand Dakota Lodge cannot assume liability for damage or loss of articles left in the hotel.

## ☞ Guarantees

It is the sole responsibility of the customer to advise the Sales Department with the final guarantee count by 12:00 noon five (5) business days prior to the function. This guaranteed count will be considered firm and not subject to reduction and charges will be made accordingly. In the event no guarantee is received by the Sales Office, the number on the original function order will be used for the preparation and charged. The Grand Dakota Lodge cannot be responsible to service more than 5% over the guarantee.

## ☞ Prices

The prices listed on our menus are current; however, due to market conditions, are subject to change. Once a menu is selected, a price will be confirmed to you 30 days prior to your event.

## ☞ Menus

Our menus serve as a guide in planning your group’s meals. Custom menus can be designed in consultation with our Sales Staff and Chef. Special exceptions can be made for your dietary needs if requested in advance. Menu selections must be finalized two (2) weeks prior to your function.

### ☞ **Food Items**

Due to licensing and insurance requirements, all food and beverage to be served on Hotel property must be supplied and prepared by Grand Dakota Lodge or its agents. No food or beverages of any kind will be permitted to be brought into the hotel by the patron or the patron's attendees. In addition, no remaining food or beverage shall be removed from the premises. At the conclusion of the function, such food and beverage becomes property of the hotel.

### ☞ **Taxes**

All federal, state and local taxes are charges which pertain to food, beverage and services ordered by the customer and are in addition to the prices agreed upon. On all food and beverage service a 15% gratuity will be added.

### ☞ **Audio/Visual**

Audio/Visual equipment can be rented through the Sales Department. We ask that all requests be made two (2) business days prior to your event. Please consult our Sales Department for specific rental charges. Should you choose to bring in your own audio/visual equipment, the hotel cannot be held responsible for storage, setup or damages to your equipment.

### ☞ **Function Rooms**

Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the hotel reserves the right to reassign the function room. The function sponsor accepts responsibility for any and all damages incurred by the group in the function room. Cancellations will be handled on an individual basis according to circumstances surrounding said cancellation.

### ☞ **Seating Arrangements**

Please consult with the Sales Department as to your specific seating arrangements. The Sales Staff will assist you with proper suggestions to suit your function requirements.

### ☞ **Entertainment**

Outside entertainment may be brought in to the hotel. Please notify the Sales Office prior to the function on the space and equipment requirements along with setup and teardown times. The hotel will monitor all functions. If the volume from the entertainment disturbs other patrons, we then reserve the right to reduce the volume and if necessary, require the entertainment to perform without amplification.

### ☞ **Security**

A security guard is required for all functions that have entertainment and serve alcohol. The security guard is an employee of the Grand Dakota Lodge. The cost of a uniformed security guard is \$150.00 and this expense will be incurred by the patron.

# Served Breakfast Options

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☞ Breakfast selections include orange juice, coffee or tea, and ice water.

**Dakota Lodge Traditional.....\$9.00**

Farm fresh scrambled eggs, served with your choice of ham, sausage patty or rope sausage.  
Includes home fries and a muffin.

**Egg Florentine Casserole..... \$9.75**

Farm fresh eggs, spinach, bell peppers, potatoes, sausage and Swiss cheese baked and served with a side of home fries and a muffin.

**Western Skillet..... \$9.75**

Hearty scramble of eggs, cheddar cheese, peppers, onions, potatoes and your choice of ham, bacon, or sausage with a side of gravy.

**Crème Brulee French Toast.....\$9.50**

Casserole style French toast baked in a vanilla custard and served with berries (seasonal), maple syrup and home fries.

**Breakfast Sandwich..... \$8.75**

Egg and cheese with choice of one topping: ham, bacon or sausage, on fresh baked ciabatta

# Grand Dakota Breakfast Buffets

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☞ 20 person minimum — under 20 add \$1.00 per plate

☞ Breakfast selections include orange juice, coffee or tea, and ice water.

**The Continental..... \$5.50**

Chilled orange juice, assorted muffins or rolls and coffee or tea.

**Add fresh seasonal fruit..... \$6.75**

## Traditional Buffet

Scrambled eggs, home fries and your choice of country style sausage, black forest ham or applewood smoked bacon.

1 Meat Buffet ..... \$9.00

2 Meat Buffet .....\$10.00

**Western Scramble .....\$9.50**

Scramble including eggs, cheddar cheese, peppers, onions, potatoes and choice of ham, sausage or bacon. With buttermilk biscuits and country style gravy.

Prices guaranteed for 30 days.

All prices are subject to 7.5% tax and a 15% service charge.

Revised May 2011

# A La Carte Breakfast Items

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Assorted Yogurt with Homemade Granola.....	\$2.75
Fresh Seasonal Fruit Cup.....	\$3.00
Old Fashioned Oatmeal.....	\$4.00
With brown sugar, caramelized apples and raisins.	
Whole Fresh Fruit .....	\$1.05
Apple, orange or grape bunch	
Granola Bars .....	\$1.15
Bagel with Cream Cheese .....	\$2.25
Biscuits and Gravy .....	\$2.50

# Themed Breaks

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Morning Pick Me Up.....	\$5.50
Assorted sweet breads or rolls, orange juice, coffee or tea.	
Healthy Start Break.....	\$7.00
Individual yogurt cups, granola/cereal bars, fresh fruit and coffee or tea.	
Afternoon Nibblers Break .....	\$6.50
Fresh vegetable & dip, party mix and lemonade or iced tea.	
Healthy Afternoon Break .....	\$7.00
Individual yogurt cups, granola/cereal bars, fresh fruit and coffee or tea.	
Pep Me Up Break.....	\$5.50
Mini candy bars, assorted cookies, brownie bites and soda.	

# Rosie's Sweet Treats

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Homemade Caramel Rolls.....	\$2.50
Homemade Cinnamon Rolls .....	\$2.50
Assorted Muffins .....	\$1.50
Assorted Cake Donuts.....	\$1.50
Assorted Glazed Sweet Breads.....	\$1.75
Homemade Brownies.....	\$1.75
Cookies.....	\$1.05

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Revised May 2011

# Grand Dakota Buffets

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☞ Buffet selections include entrée, potato, salad, chef's choice of seasonal vegetable, dinner rolls with butter, coffee or tea, and ice water.

☞ Substitute homemade popover instead of dinner roll for \$1.25.

One Entrée	\$14.50 per person	[40 person minimum]
Two Entrées	\$16.00 per person	[75 person minimum]

## Entrées

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**Deep Fried Turkey**— Cut turkey breast, brined, breaded, fried and served with gravy

**Roast Beef Au Jus**— Sliced roast beef served in flavorful juice

**Burgundy Braised Beef Tips**— Served with onions and mushrooms

**Asian Pork Sticky Ribs**— Served with plum barbecue sauce and toasted sesame seeds

**Herb Crusted Pork Loin**— Pork loin, slow roasted in a fresh herb and garlic marinade

**Sliced Baked Ham**— Pit cured ham baked, sliced thinly, and drizzled with a pineapple sauce

**BBQ Beef Brisket**— Slow cooked for 10 hours and served in smoky BBQ 'juice'

**Chicken Cacciatore**— Chicken quarters braised in a hearty tomato, onion, pepper and mushroom sauce

**Oven Baked Chicken**— Chicken in a salmoriglio marinade (garlic, lemon, thyme, olive oil), baked with white wine jus

◆ **Vegetarian Chilaquiles**— Mexican cheese, beans, peppers, corn and tofu layered in corn tortillas served with enchilada sauce

◆ **Turkey Pot Pie Casserole**— Turkey breast, pearl onions, carrots, mushrooms and potatoes with a corn bread crust. (Can also be prepared with tofu for a vegetarian option.)

◆ **Spinach Lasagna**— Lasagna with a roasted tomato sauce.

**Shrimp Curry (Add \$1.00)**— Whole shrimp prepared in garlic, ginger, spices, coconut milk and cilantro.

**Greek Shrimp (Add \$1.00)**— Whole shrimp prepared in tomato, feta cheese, fresh herbs and onion.

◆ symbolizes a healthy or vegetarian option

## Potato Options

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Garlic Mashed Redskin Potatoes

Baked Idaho Potatoes with Butter & Sour Cream

Basmati Rice Pilaf with Toasted Almonds and Cilantro

Chipotle Scalloped Sweet Potatoes

**Wild and White Rice Blend**— tossed in fresh herbs and brown butter

**Cheesy Fancy Potatoes (Add \$.50)**

**Potatoes Au Gratin (Add \$.50)**

**Specialty Risotto Cakes (Add \$.75)**— select your cheese and vegetable

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Revised May 2011

## Salads

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**Garden Tossed**— Romaine greens, carrot, tomato and cucumber with assorted dressings

**Caesar**— Romaine greens, house Caesar dressing, homemade croutons, black pepper and fresh parmesan cheese

**Greek**— Mixed greens, black olives, feta cheese, banana pepper, tomato and house Italian vinaigrette

**Spinach**— Baby spinach, bacon, tomato and cheddar cheese served with bleu cheese and ranch dressings

**Pasta**— Rotini pasta, tomato, bell pepper, black olive, onion, mozzarella cheese and house seasoning

**Baby**— Hearty baby greens, candied pecans and shaved parmesan with homemade maple and lemon vins

**Potato**— Classic potato salad with celery, hardboiled egg, green onion and mayonnaise dressing

**Cucumber**— Cucumber and red pepper in a soy ginger vinaigrette sprinkled with toasted sesame seeds

**Orzo**— Orzo (rice pasta) with a mix of marinated roasted vegetables, tossed in a feta vinaigrette

## Pasta Bar Buffets

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### Basic Pasta Bar

\$13.50 per person

Penne & Linguine Pastas

[25 person minimum]

Choice of Two of the Following Sauces: Marinara, Alfredo, Mar-fredo, Pesto

Choice of One Meat (Add \$1.00): Meat Sauce, Grilled Chicken, Italian sausage, Breaded Chicken

Garlic Breadsticks

Tossed Salad with Assorted Dressings

Choice of One Vegetable: Mushroom, Bell Pepper, Broccoli, Carrot

### Ultimate Pasta Bar

\$16.00 per person

Caesar Salad

[40 person minimum]

Cheesy Bread

Garlic Breadsticks

Penne, Linguine and Cheese Tortellini Pastas

Alfredo, Marinara, Pesto Sauce and Olive Oil

Grilled Chicken, Breaded Chicken, Homemade Meatballs and Bacon

Bell Peppers, Mushrooms and Broccoli

Fresh Parmesan Cheese

# Lighter Buffets

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☞ Buffet selections include coffee or tea, and ice water.

Executive Lunch Bar.....\$11.50

- Smoked Turkey, Ham and Roast Beef
- Assorted Sliced Cheeses
- Tomato, Onion, Lettuce, Mayonnaise, Mustard and Pickles
- Homemade Buns
- Potato Chips
- Chef's Choice Salad or Soup of the Day

Baked Potato Bar .....\$11.50

- 1 lb. Baked Russet Potatoes
- Diced Ham and Crumbled Bacon
- Warm Cheese Sauce and Chili
- Salsa, Sour Cream and Butter
- Mixed Garden Salad with House Dressings

Taco Bar ..... \$11.00

- Hard and Soft Taco Shells
- Seasoned Ground Beef
- Shredded Cheese
- Black Olives, Diced Tomatoes, Chopped Onions
- Salsa and Sour Cream
- Spanish Rice and Refried Beans

Dakota Burger Bar.....\$11.50

- 1/3 lb. Beef Burgers
- Homemade Buns
- Assorted Sliced Cheeses
- Lettuce, Sliced Tomatoes, Sliced Onions
- Mayonnaise, Mustard, Ketchup
- Homemade Baked Beans
- Homemade Potato Salad
- Potato Chips

# Served Luncheon Options

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☞ Add a cup of homemade soup to your luncheon entrée for \$1.50.

**Grand Dakota Deli Sandwich..... \$10.00**

Your choice of freshly sliced roast beef, hickory smoked ham, or smoked turkey breast on Rosie's homemade sandwich buns with lettuce, tomato and mayonnaise. Served with potato chips and a pickle spear.

**Turkey Club Croissant ..... \$9.00**

Sliced smoked turkey, Swiss cheese, bacon, mayonnaise, lettuce and tomato, piled high on a fresh croissant. Served with potato chips and a pickle spear.

**Sliced Roast Beef ..... \$13.00**

Tender roast beef served with whipped potatoes & gravy, chef's choice vegetable, dinner roll and butter.

**Chicken Fettuccine Alfredo ..... \$12.00**

Fettuccine noodles and steamed broccoli topped with alfredo sauce, served with a breadstick.

**Pasta Pizziaola..... \$13.00**

Sirloin steak over pasta with peppers, mushrooms, marinara sauce and mozzarella.

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# Served Dinner Options

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☞ Plated options include salad choice, dinner rolls with butter, coffee or tea, and ice water.

Inside Out Chicken Kiev..... \$16.00

Chicken breast with bread crumb stuffing, red pepper jelly glaze, oven baked and drizzled with herb butter. Served on almond wild rice with seasonal vegetable.

Chicken Marsala..... \$16.00

Pounded chicken cutlets in sweet marsala wine sauce with mushrooms and mascarpone cheese, served over pasta.

Veal Marsala.....\$17.00

Pounded veal cutlets in sweet marsala wine sauce with mushrooms and mascarpone cheese, served over pasta.

Bacon Wrapped Pork Loin ..... \$19.00

Cider brined loin, with sage marinade, sliced thin and drizzled with maple sauce. Served with sweet potato and apple puree, brussel sprout and cauliflower gratin.

Stuffed Pork Chop ..... \$19.00

Slow roasted pork with mushroom and sausage stuffing and chive gravy, served with jenni potatoes and roasted seasonal vegetables.

Horse Radish Crusted Brisket ..... \$18.00

Slow cooked brisket au jus, served with glazed carrots and homemade spaetzle.

Herb Crusted Walleye.....\$21.00

Minnesota walleye fillet with fresh herb and panko crust, served with lemon butter sauce, duchess potatoes, and braised winter greens.

Prime Rib — [15 person minimum]

Slow roasted prime rib au jus served with baked Idaho potato and herb butter, or baked sweet potato and honey butter. Also served with hearty seasonal vegetables.

14 oz ..... \$26.00

12 oz..... \$24.00

Add Shrimp ..... \$3.00

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Revised May 2011

# Hors d'Oeuvres

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## Hot Selections (prices based on 100 pieces)

Homemade BBQ Meatballs .....	\$95.00
Meatballs with Sweet & Sour Sauce .....	\$95.00
BBQ Cocktail Franks.....	\$60.00
Chinese Egg Rolls with Dipping Sauce .....	\$95.00
Chicken Drumsticks .....	\$105.00

## Cold Selections (prices based on 100 pieces)

Fruit & Cheese Kabobs (in season).....	\$200.00
Iced Shrimp Cocktail.....	Market Price
Homemade Party Bun Sandwiches (Choice of Turkey or Ham).....	\$175.00

## Snack Items (Serves 50 people)

Potato Chips & Dip.....	\$30.00
Tortilla Chips with Salsa.....	\$50.00
Party Mix .....	\$75.00
Hot Artichoke Spinach Dip with Assorted Breads .....	\$65.00

## Platters (Serves 50 people)

Assorted Deli Meats, Cheese & Crackers .....	\$125.00
Cube Cheese & Cracker Tray.....	\$75.00
Seasonal Fresh Fruit Tray with Fruit Dip .....	\$125.00

## Salads (per gallon) based on 1/2 cup servings each gallon would serve approximately 32

Potato Salad .....	\$35.00
German Potato Salad .....	\$35.00
Southwest Macaroni Salad.....	\$35.00
Italian Pasta Salad .....	\$35.00
Tortellini Pasta Salad.....	\$50.00

# Specialty Hors d' Oeuvres

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## Price per piece

Tomato, Mozzarella and Basil Brushetta .....	\$1.00
Cheese Soufflé Mushrooms.....	\$.75
Homemade Cheese Straws.....	\$.75
Chicken Saltimbocca Bites .....	\$1.00
Roasted Beet & Apple Crostada .....	\$1.00
Sausage & Cheese Stuffed Peppers .....	\$1.00
Sweet Potato Pancakes with Wasabi Cream .....	\$.75

## Price per serving

Shrimp Ceviche Cocktail with Tortillas — 25 person serving.....	\$50.00
Pesto Parmesan Soufflé with Ciabatta Bread — 50 person serving .....	\$50.00
Vegetable Crudite with Roasted Red Pepper Ranch — 25 person serving.....	\$50.00

# Desserts

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☞ All desserts are based on single servings.

Hot Fudge Sundae Cheesecake .....	\$3.95
A New York style cheesecake, smothered with rich chocolate fudge. Each slice is decorated with a dollop of whipped cream, a long stem cherry and chopped pecans. Baked in a chocolate cookie crust for an extra chocolate touch.	
Assorted Cheesecakes .....	\$2.95
New York vanilla, raspberry swirl, chocolate chip and/or silk tuxedo.	
Caramel Apple Cake .....	\$3.95
Apple cake with caramel sauce and whipped topping.	
Turtle Lava Cake .....	\$3.95
A dark chocolate cake, oozing with a decadent caramel center, garnished with pecans and caramel.	
Chocolate Raspberry Sundae.....	\$2.25
A scoop of gourmet vanilla ice cream, topped with chocolate sauce, fresh raspberries and sprinkled with chopped nuts.	
Brownie Ala Mode .....	\$1.50
Brownie bite served with gourmet vanilla ice cream and chocolate sauce.	
Sheet Cake .....	\$10.00

# Coffee & Tea [also available in Decaf]

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1 Urn (100 cups) .....	\$75.00
1/2 Urn (50 cups).....	\$37.50
1/4 Urn (25 cups).....	\$16.25
1 Pot (8 cups) .....	\$6.00
Tea Pot (8 cups) .....	\$6.00
Tea Bag .....	\$1.00 per cup

# Beverages

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Fruit Punch (per gallon).....	\$18.00
Milk (8 oz.).....	\$1.75
Pitcher of Milk .....	\$12.50
Assorted Cans of Soda (Coke Products).....	\$1.50
Pitcher of Soda.....	\$7.00
Chilled Fruit Juice (per pitcher) .....	\$11.00
Bottled Water (per bottle) .....	\$2.00
Lemonade (per gallon) .....	\$18.00
Iced Tea (per gallon).....	\$15.00
Hot Apple Cider (per gallon) .....	\$19.00
Hot Chocolate (per gallon).....	\$19.00

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