



2023-2024  
**BANQUET MENU**

[CUSTERRESORTS.COM](https://custerresorts.com)



# Start Planning Your Event Today!

## A PARK RICH IN HISTORY & ADVENTURE

The clear mountain waters are inviting and the open ranges are waiting to be discovered. Bring your group to Custer State Park, and let yourself run wild.

Custer State Park in the Black Hills encompasses 71,000 acres of spectacular terrain and an abundance of wildlife. Within the park, you'll discover a whole new world of adventure.

Walk the banks of French Creek, where Custer's expedition first discovered gold in 1874. Visit the log cabin that was home to Badger Clark, South Dakota's first poet laureate. Or, stop by the Peter Norbeck Visitor Center and witness the unique stone and log construction created by the Civilian Conservation Corp.

A herd of 1,300 bison roams freely throughout the Park, often stopping traffic along the 18 mile Wildlife Loop Road. The herd is one of the largest publically owned bison herds in the world. Bison can weigh as much as 2,000 pounds. Historically, the animal played an essential role in the lives of the Lakota (Sioux), who relied on the "tatanka" for food, clothing and shelter.

Besides bison, the Park is home to wildlife such as pronghorn antelope, mountain goats, bighorn sheep, deer, elk, wild turkeys and a band of friendly burros. Whether hiking, mountain biking, horseback riding or rock climbing, find your adventure along our roads and trails!

Custer State Park's early pioneers, ranchers and loggers have left behind miles of trails and backcountry roads for you to explore!



# BREAKFAST BUFFETS

A Minimum of 25 Guests Required. Up to 90-Minute Serve Time.  
Beverage Service to include Coffee, Tea & Orange Juice.

## CONTINENTAL // 14 PER PERSON

- ◆ ASSORTED MUFFINS
- ◆ BREAKFAST BREADS (english muffins, sliced bread, etc.)
- ◆ FRESH CUT SEASONAL FRUIT
- ◆ ASSORTED GRANOLA BARS
- ◆ YOGURT PARFAITS
- ◆ ASSORTED COLD CEREALS with milk

## SUNRISE // 18 PER PERSON

- ◆ FRESH SCRAMBLED EGGS
- ◆ SAUSAGE **OR** HAM
- ◆ BREAKFAST POTATOES
- ◆ FRENCH TOAST **OR** WAFFLES with butter & warm syrup
- ◆ ASSORTED MUFFINS
- ◆ ASSORTED COLD CEREALS with milk

## WILDERNESS // 18 PER PERSON

- ◆ SCRAMBLED WESTERN EGGS (peppers, onions & cheese on the side)
- ◆ SMOKED BACON **OR** SAUSAGE
- ◆ BREAKFAST POTATOES
- ◆ BUTTERMILK BISCUITS with country sausage gravy **OR** WAFFLES with butter & warm syrup
- ◆ ASSORTED MUFFINS
- ◆ ASSORTED COLD CEREALS with milk

# MORNING & AFTERNOON BREAKS

## HEALTH NUT // 11 PER PERSON

- ◆ FRESH SEASONAL FRUIT
- ◆ FRESH VEGETABLE PLATTER
- ◆ ASSORTED GRANOLA BARS
- ◆ MIXED NUTS
- ◆ COFFEE & ICED TEA

## MID-MORNING // 11 PER PERSON

- ◆ FRESH FRUIT PLATTER
- ◆ ASSORTED PASTRIES
- ◆ ASSORTED MUFFINS
- ◆ ORANGE JUICE

## MID-DAY WAKE UP CALL // 9 PER PERSON

- ◆ ASSORTED FRESH BAKED COOKIES
- ◆ ASSORTED GOURMET BROWNIES
- ◆ COFFEE & ICED TEA

## SWEET & SALTY // 10 PER PERSON

- ◆ POTATO CHIPS & DIP
- ◆ TORTILLA CHIPS & SALSA
- ◆ ASSORTED FRESH BAKED COOKIES
- ◆ FRESH BAKED LEMON BARS
- ◆ LEMONADE & ICED TEA

## LIGHT & EASY // 10 PER PERSON

- ◆ MINI YOGURT PARFAIT
- ◆ FRESH FRUIT SKEWERS
- ◆ BREAKFAST BREADS
- ◆ CRANBERRY JUICE



# A LA CARTE BEVERAGES

**FULL DAY BEVERAGE SERVICE // 30** PER PERSON  
♦ Up to 8 hours to include Unlimited Regular & Decaffeinated Coffee, Flavored Hot Teas, Coca-Cola® Soft Drinks and Bottled Water

**HALF DAY BEVERAGE SERVICE // 17** PER PERSON  
♦ Up to 4 hours to include Unlimited Regular & Decaffeinated Coffee, Flavored Hot Teas, Coca-Cola® Soft Drinks and Bottled Water

FRESH BREWED COFFEE regular or decaffeinated // 30 PER GALLON

FLAVORED HOT TEA // 1.50 PER TEA BAG

ASSORTED CHILLED JUICES // 15 PER CARAFE

MILK 2%, 1%, skim // 15 PER CARAFE

BOTTLED WATER // 2 PER BOTTLE

ICED TEA // 25 PER GALLON

LEMONADE // 25 PER GALLON

COCA-COLA® SOFT DRINKS // 3 PER CAN

# A LA CARTE BAKERIES & SNACKS

ASSORTED PASTRIES // 35 PER DOZEN

ASSORTED MUFFINS // 28 PER DOZEN

ASSORTED GOURMET BROWNIES // 40 PER DOZEN

ASSORTED FRESH BAKED COOKIES // 28 PER DOZEN

KETTLE CHIPS & DIP // 50 PER 25 GUESTS

TORTILLA CHIPS & SALSA // 50 PER 25 GUESTS

SNACK MIX // 50 PER 25 GUESTS

ASSORTED GRANOLA BARS // 55 PER 25 GUESTS

FRESH FRUIT DISPLAY with yogurt dipping sauce // 75 PER 25 GUESTS



# LUNCH BUFFETS

A Minimum of 25 Guests Required. Up to 90-Minute Serve Time. \$100 Chef Attendant Fee Applies for Grill Action Station. Beverage Service to include Coffee, Lemonade & Iced Tea.

## GOLD MINE SOUP & SANDWICH // 19 PER PERSON

- ◆ Three (3) Types of Pre-Made Sandwiches on Artisan Bread:
  - ◆ **SMOKED TURKEY & BACON** field greens, avocado, lettuce, tomato & mayo
  - ◆ **HAM & SALAMI** swiss cheese, green leaf lettuce, shaved red onion & wildflower honey dijon
  - ◆ **ROAST BEEF & PROVOLONE** field greens, red pepper & horseradish sour cream
- ◆ Garden Salad & Caprese Pasta Salad ◆ Tomato Bisque
- ◆ Mini Brownies (+3 PER PERSON)

## HIGH NOON // 19 PER PERSON

- ◆ Choice of One (1) Entrée:
  - ◆ **BISON BURGER** (+3 PER PERSON) ◆ **BISON BRATWURST** (+3 PER PERSON)
  - ◆ **ANGUS BEEF BURGER** ◆ **PULLED PORK SANDWICH** ◆ **BBQ CHICKEN**
- ◆ Potato Salad ◆ Coleslaw ◆ Baked Beans ◆ Fresh Cut Watermelon ◆ Cornbread
- ◆ Assorted Cookies (+3 PER PERSON)

## SOUTH OF THE BORDER // 19 PER PERSON

- ◆ Seasoned Taco Beef with flour tortillas ◆ Chicken Fajitas with sautéed bell pepper & onion ◆ Spanish Rice
- ◆ Refried Beans ◆ Sour Cream, Salsa, Shredded Lettuce & Cheese, Tomato & Onion
- ◆ Mini Churros (+3 PER PERSON)

## TUSCAN FEAST // 19 PER PERSON

- ◆ Sautéed Chicken Breast with madeira wine sauce
- ◆ Sausage & Roasted Pepper Cavatappi with mozzarella cheese & marinara sauce
- ◆ Ciabatta Bread with whipped butter ◆ Mixed Greens with italian vinaigrette ◆ Roasted Vegetables
- ◆ Tiramisu Cake (+4 PER PERSON)

## SIGNATURE BISON STEW // 6 PER PERSON

This rich & hearty stew has been enjoyed by our guests for generations. Add this touch of South Dakota to any buffet!

# BOX LUNCHES

All Box Lunches include Choice of One (1) Sandwich, Bag of Kettle Chips, Whole Fruit, Cookie & Bottled Water.

## // 18 PER BOX

## MONTEREY TURKEY SANDWICH

Sliced Smoked Turkey, Romaine Greens, Tomato, Monterey Jack Cheese & Avocado Aioli on Wheat Berry Bread

## EISENTOWER SANDWICH

Sliced Bacon, Deli Ham, Smoked Turkey, Swiss Cheese, Lettuce, Tomato & Onion, Hoagie Bun, Mayo-Mustard

## ROAST BEEF SANDWICH

Thinly Sliced Roast Beef, Cheddar, Roasted Red Pepper, Spring Mix & Horseradish Mayo

## VEGGIE WRAP

Field Greens, Cucumber, Tomato, Roasted Red Pepper, Red Onion, Provolone, Pesto, Garlic Herb Wrap





# HORS D'OEURVES

For a Successful One-Hour Social Period, We Recommend Three to Four Pieces Per Person. *Prices indicated are Per Piece.*

## HOT

- WALLEYE BITES // 2.75  
Fried, Cajun Remoulade, Fresh Lemon
- BISON MEATBALLS // 3  
Housemade, Chipotle Cowboy Gravy
- BISON STUFFED MUSROOM // 2.75  
Bison Sausage, Provolone & Spinach Stuffed
- JAMAICAN CHICKEN BITES // 2.5  
Jamaican Jerk-Seasoned, Pineapple Ginger Sauce
- BANG BANG SHRIMP // 3  
Marinated & Skewered, Lightly Fried, Soy Glaze
- PROSCUITTO-WRAPPED ASPARAGUS // 2.25  
Marinated & Roasted
- STUFFED NEW POTATOES // 2.25  
Bacon, Horseradish, Gorgonzola, Scallion

## COLD

- DEVEILED EGGS // 2  
Our Own Special Recipe with Assorted Garnish
- CHICKEN PINWHEELS // 2  
Spicy Chicken Spread, Assorted Wraps, Tomato Salsa
- FRESH FRUIT SKEWERS // 2.75  
Chilled Skewers with Pineapple, Strawberries & Melons
- PROSCUITTO & PEAR CROSTINI // 2.5  
Proscuitto, Pear, Feta Cheese, Balsamic Reduction
- PHEASANT CROSTINI // 3  
Pheasant Confit, Cranberry Cream Cheese, Jalapeño Jelly
- CAPRESE SKEWER // 2  
Mozzarella, Basil, Heirloom Cherry Tomato, Balsamic Reduction
- BRUSCHETTA CROSTINI // 2  
Roma Tomato, Basil, Mozzarella, Balsamic Reduction



# GRAND DISPLAYS

Prices Indicated are Per 50 Guests.

## FRESH FRUIT // 160

Fresh Cut Fruit of the Season

## FRESH VEGETABLE // 145

Fresh Array of Seasonal Vegetables. Served with Dill Dip

## CHEESE & CRACKER // 195

Imported & Domestic Cheeses. Served with Assorted Crackers

## ANTIPASTO // 245

An Assortment of Grilled & Marinated Vegetables, Olives, Peppers, Artisan Meat & Cheeses. Served with Fresh Baked Bread & Assorted Crackers

## MEAT & CHEESE // 210

An Assortment of Cubed & Sliced Cheeses, Accompanied with Artisan Meats. Served with Assorted Crackers

## HUMMUS & VEGETABLE // 150

Roasted Red Pepper Hummus with Fresh Vegetables & Fried Pita Chips

## SHRIMP SCAMPI DIP // 160

Fresh Herbs, Garlic, Lemon, Parmesan, Fresh Baked Bread

# CARVING STATIONS

Chef-Attended Carving Fee of \$100 Applies to All Chef-Attended Stations. NOTE: Carving Stations are Priced as an Add-On to any Buffet.

## ANGUS ROAST BEEF // 8 PER PERSON

Round of Beef with Horseradish & Dijon Mustard

## PRIME RIB OF BEEF // 12 PER PERSON

Garlic & Herb Slow Roasted with Horseradish Crème & Burgundy Au Jus

## APPLEWOOD SMOKED HAM // 7 PER PERSON

With Pineapple Sweet Chili





# DINNER BUFFETS

A Minimum of 25 Guests Required. Up to 90-Minute Serve Time. Beverage Service to include Coffee, Iced Tea & Lemonade.

## THE IRON MOUNTAIN // 40 PER PERSON | ADD AN ENTRÉE (+5 PER PERSON)

**Buffet includes:** Choice of Two Salads | Choice of Two Vegetables | Choice of One Starch  
Choice of Two Entrées | Assorted Rolls & Butter

- SALAD:** (choice of two):
- ♦ Garden mixed greens, roma tomatoes, red onion, carrots, cucumbers & croutons with assorted dressings
  - ♦ Cranberry Spinach spinach, red onion, craisins, pears & spicy pecans with cranberry orange vinaigrette
  - ♦ Classic Caesar chopped romaine, caesar dressing, croutons & shaved parmesan cheese
  - ♦ Italian Pasta salami, banana pepper, tomato, red onion, feta
  - ♦ Caprese Pasta penne pasta, mozzarella, tomatoes, basil, ripe olives, vinaigrette dressing
  - ♦ Bacon Mac & Cheese red onion, peas, tomato, bacon, cheddar, cavatappi pasta, ranch dressing
- VEGETABLE:** (choice of two):
- ♦ Green Bean Almondine ♦ Bacon-Brussels Sprouts ♦ Coconut Carrots ♦ Roasted Summer Vegetables
  - ♦ Fresh Broccoli with hollandaise sauce
- STARCH:** (choice of one):
- ♦ Garlic Mashed ♦ Roasted Red Jacket ♦ Au Gratin ♦ Loaded Mashed ♦ Macaroni & Four Cheese Bake
  - ♦ Wild Rice Blend
- ENTRÉE:** (choice of two):
- ♦ **SIRLOIN AU POIVRE** grilled peppercorn encrusted steak, served medium with a brandy cream sauce
  - ♦ **FILLET OF SALMON** fresh salmon, coriander seared with lemon artichoke cream sauce
  - ♦ **SAUTÉED CHICKEN BREAST** with wild & domestic mushroom cream sauce
  - ♦ **ROASTED PORK LOIN** fresh herb roasted with bourbon cream sauce
  - ♦ **WALLEYE** almond panko encrusted with dill hollandaise sauce
  - ♦ **HONEY ALMOND CHICKEN PENNE** grilled chicken breast, wild & domestic mushrooms, asparagus tips, toasted almonds, penne pasta, honey cream sauce

## DAKOTA FIELD & STREAM // 35 PER PERSON

- ♦ Garden Salad ♦ Caprese Pasta Salad ♦ Bacon-Brussels Sprouts ♦ Loaded Mashed Potatoes
- ♦ **BREADED WALLEYE** with remoulade sauce
- ♦ **SLOW COOKED ROAST BEEF** with burgundy mushroom sauce
- ♦ Dinner Rolls with whipped butter
- ♦ Chocolate Tuxedo Cake (+4 PER PERSON)

## TUSCAN FEAST // 30 PER PERSON

- ♦ Mixed Greens Salad with italian vinaigrette ♦ Caprese Pasta Salad ♦ Italian Vegetable Blend
- ♦ **SAUTÉED CHICKEN BREAST** with madeira wine sauce
- ♦ **VEGETABLE PRIMAVERA** penne pasta, seasonal vegetables, parmesan
- ♦ **SAUSAGE & ROASTED PEPPER CAVATAPPI** with mozzarella cheese & marinara sauce
- ♦ Ciabatta Bread with whipped butter
- ♦ Tiramisu Cake (+4 PER PERSON)

## SOUTH OF THE BORDER // 28 PER PERSON

- ♦ Mixed Greens Salad with assorted dressings ♦ Chips & Queso ♦ Spanish Rice ♦ Refried Beans
- ♦ Sour Cream, Salsa, Shredded Lettuce, Cheese, Tomato & Onion
- ♦ **SEASONED TACO BEEF** with flour tortillas
- ♦ **CHICKEN FAJITAS** with sautéed bell pepper & onion
- ♦ Tres Leches Cake (+3 PER PERSON)

## GAME LODGE COOKOUT // 32 PER PERSON

- ♦ Coleslaw ♦ Potato Chips ♦ Corn on the Cob ♦ Bison Chili ♦ Corn Bread ♦ Fresh Watermelon
- ♦ **BISON HOTDOGS** with relish & onions
- ♦ **BISON BURGERS** with lettuce, tomato, red onion, pickles & cheese
- ♦ Chocolate Chip Cookie Ice Cream Sandwich (+3 PER PERSON)





# DESSERTS

**CHOCOLATE COVERED STRAWBERRIES** // 110 PER 50 PIECES  
Extra Large Strawberries covered in Dark Chocolate

**SUNDAE BAR** // 7 PER PERSON  
Vanilla & Chocolate Ice Cream, M&M® Pieces, Oreo® Cookie Crumbles, Brownie Pieces, Sprinkles, Maraschino Cherries, Peanuts, Hot Fudge, Caramel Sauce, Whipped Cream & Ice Cream Cones

**DESSERT TABLE** // 8 PER PERSON  
A Variety of Flavored Cheesecakes & Layer Cakes

**S'MORES STATION** // 6 PER PERSON  
Chocolate Bars, Graham Crackers, Marshmallows, Skewers

**CUPCAKES** // 7 PER PERSON  
Double-Chocolate & Double-Vanilla

# BAR SERVICE

Custer State Park offers bountiful choices of Resort, Premium & Top Shelf tiered liquors, a varietal selection of wine, and domestic, craft, local & import beer selections. Consult with your Catering Manager for all up-to-date product listings and market pricing.

- HOST BAR**
- ◆ Contract signer is responsible for all charges based on consumption
  - ◆ Valid credit card on file is required with a consumption estimate collected in advance
  - ◆ Subject to 7.5% sales tax and 20% service charge
  - ◆ \$500 consumption minimum
  - ◆ 1-hour minimum

- CASH BAR**
- ◆ Subject to 7.5% sales tax
  - ◆ \$500 consumption minimum
  - ◆ Cash and credit card accepted. No tabs or room charges.

- WINE SERVICE**
- ◆ Pre-purchase wine for tables or bar service available
  - ◆ Subject to 7.5% sales tax and 20% service charge

- KEG SERVICE**
- ◆ Domestic Keg (maximum 2) // 525
  - ◆ Craft options available upon request and at market price
  - ◆ Subject to 7.5% sales tax and 20% service charge

- DRINK TICKETS**
- ◆ Available in a wide range of monetary values
  - ◆ Subject to 7.5% sales tax and 20% service charge

**BAR POLICIES**

- ◆ Custer State Park Resort reserves the right to refuse service to any patron
- ◆ Proper age verification required via Photo ID. All applicable state laws apply
- ◆ 60-days notice required for special liquor requests; must be available from our designated vendors and pre-paid by the case at the time of ordering
- ◆ No outside alcohol is allowed within the social function spaces
- ◆ Last call is 20 minutes prior to event end time



# CATERING BANQUET STANDARDS

*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 Dave's World Tours at 605.673.1130.

## 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 run-way 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.

## SD STATE PARK ENTRANCE 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.

## SERVICE CHARGE & SALES TAX

Currently, Custer State Park Resort has a 20% taxable service charge that is added to all food & beverage purchases. Service charge is subject to change without notice. The applicable South Dakota sales tax of 7.5% is added to all items on your banquet invoice. Activity and lodging taxes are 9%.

## FOOD & BEVERAGE

To ensure the safety of all of our guests and in order to comply with local health regulations, no food and/or beverages are permitted to be brought into the resort or leave the premises by the hosts or their guests, with the exception of ceremonial cakes, mints, and nuts. We appreciate your menu selections at least eight (8) weeks prior to the date of your function. Menu prices are subject to change based on availability of product. Buffets are based on a 90-minute meal period. The final confirmation "guarantee" of your anticipated number of guests is required by 12pm seven (7) business days prior to the event and is not subject to reduction. 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. Banquets require a minimum of 25 guests if the minimum is not already stated otherwise.

## ALCOHOL SERVICE

A cash or hosted bar package can be made available to your guests. Guests must be 21 years of age with a valid photo ID to purchase or drink alcohol. A minimum of \$500 in cash bar sales is required per bartender during the event. 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. 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 six (6) hours prior to the scheduled start time of the function. *All Fees & Deposits are Non-Refundable*. 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

We do not allow tape, nails, staples, pins, etc. Due to fire constraints, all candles must have glass that is higher than the flame. 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 100% the responsibility of the guest to store in an alternate location, place, and remove at the conclusion of the event. Custer State Park Resort does not assume liability for lost or stolen items. No use of loose glitter is allowed.

## 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 the direct bill upon signing the sales contract. Social functions require payment in full of estimated charges seven (7) 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 change requests, in writing, to your event manager.

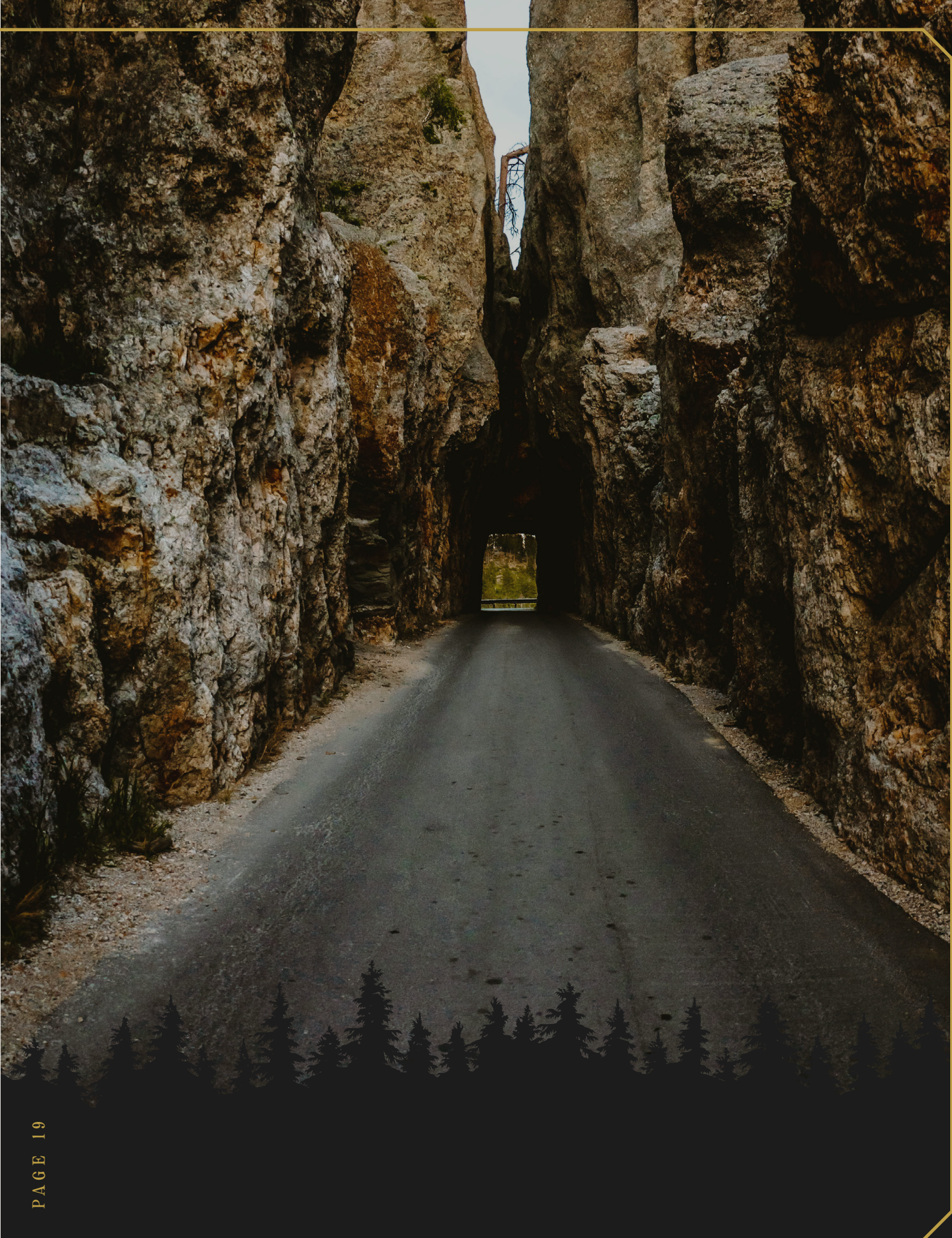
## GUEST ACCOMMODATIONS

Each of our four lodges within Custer State park offer varied modernized sleeping accommodations. All units come with a refrigerator, microwave, and coffee pot; select units have full kitchens, decks, balconies, fireplaces, great rooms, and more. .

## 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 Lodges. 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 Blue Bell and Coolidge General Stores





*custerresorts.com*

*888.875.0001*

*info@custerresorts.com*

*13389 US Hwy 16A*

*Custer, SD 57730*



**CUSTER**  
**STATE PARK**  
**RESORT**