

2024

Wedding PACKAGES & MENU



**CUSTER
STATE PARK
RESORT**



Happily ever after BEGINS HERE

Welcome to Custer State Park, where you can create the beginning of your life story at an extraordinary destination resort.

FAMILY-ORIENTED

Weddings are about family, and we know families. Count on us to provide all of the essentials for your family experience: your ceremony space, reception space, full-service catering, and resort accommodations.

SIMPLIFIED

One rate includes it all. Our per-person package pricing lessens decision-fatigue while still offering you choices.

EXPERIENCED

We got this. Sit back, roam with the wildlife, and delight in the unexpected. Our experienced team of Catering Managers will keep you informed with check-lists, vendor recommendations, visuals, and custom event orders throughout your planning process.

Accolades:

Top Midwestern Resort ~ *Midwest Living* • Top 10 Family Destination in SD ~ *MSN*
Top 10 Wildlife Destinations in the World ~ *Fox News*

FULL-SERVICE *packages*

All wedding packages include.

- Ceremony Site Rental & Setup (12pm-6pm)
- Reception Site Rental & Setup (10am-11pm)
- Reception Site Teardown Hour (11pm-12am)
- Audio/Visual Package
- White or Ivory Table Linens & Napkins, Banquet China, Flatware & Glassware, Cake Cutting Set, Head Table Skirting
- 60-minute Social Hour & 90-minute Buffet Meal Period
- Custer State Park Day Event Pass for Attendees
- Security (as deemed necessary by the lodge)
- Courtesy Resort Room Block (based on availability) with Seasonal Discounts
- Unlimited Firewood for the Reception
- Bar Setup, Assigned Catering Manager, Day-of Banquet & Bartending Staff, and Facility Clean-up

In-house catering is required. The final guest count is required to be submitted at least seven (7) business days prior to the function. All indicated prices are subject to a 20% service fee & sales tax of 7.5% (or current applicable by Custer State Park and the state of South Dakota). Guest count minimums apply.

Menu prices and selections are subject to review and/or substitutions up to 30 days prior to the event, based on market conditions.

Venues AT THE PARK

Four distinct lodges make up Custer State Park Resort. They lie within the wildlife Preserve of Custer State Park, spanning 71,000 acres of the beautiful Black Hills National Forest. Imagine wedding pictures with a backdrop of granite spires by the lakeshore or towering ponderosa pines.

Each lodge has its own unique character to match the tone you want to set for your special day. Our wedding packages are offered at our three premiere locations...and they each have it all. Which one will you call yours?



Sylvan Lake Lodge - Auditorium

Venue Setup & Teardown Rental includes:

- ✦ Gold Fanfare Chameleon Chairs
- ✦ Private Front Deck
- ✦ Patio Heaters *(Propane included)*
- ✦ Interior Stone Wood-burning Fireplace
- ✦ Choice of 6’ or 8’ Banquet Tables or 72” Rounds
- ✦ Private, Climate-controlled Washrooms

Audio/Visual includes:

- ✦ Built-in Bose Sound System with Audio Wall Jack
- ✦ One (1) Wireless Handheld Microphone with Batteries
- ✦ Tripod Screen & HDMI Projector with Cart *(Optional)*
- ✦ Dedicated Wifi

CEREMONY Lakeside Scenic Overlook Deck

Site Setup & Teardown Rental includes:

- ✦ Garden Benches
- ✦ Electrical Access & Extension Cord
- ✦ DJ, Gift, Program & Ceremonial Banquet Tables *(Optional)*
- ✦ 2-Hour Day Prior Outdoor Rehearsal Space



State Game Lodge - Event Barn

Venue Setup & Teardown Rental includes:

- ✦ Two (2) Farmhouse Tables
- ✦ Cross-back Chairs
- ✦ Private Front Patio
- ✦ Private Back Patio with Stone Wood-Burning Fireplace
- ✦ Outdoor Whiskey Barrel Pub Tables
- ✦ Patio Heaters *(Propane included)*
- ✦ Choice of 6’ or 8’ Banquet Tables or 72” Rounds
- ✦ Private, Climate-controlled Washrooms

Audio/Visual includes:

- ✦ Ceiling-mounted Motorized Projector Screen
- ✦ Ceiling-mounted LCD Projector
- ✦ HDMI Wall Jack with 3” Cable
- ✦ Built-in Sound System with Audio Wall Jack
- ✦ One (1) Wireless Handheld Microphone with Batteries
- ✦ Dedicated Wifi

CEREMONY Grace Coolidge Creekside Lawn

Site Setup & Teardown Rental includes:

- ✦ White Garden Chairs
- ✦ Electrical Access & Extension Cord
- ✦ DJ, Gift, Program & Ceremonial Banquet Tables *(Optional)*
- ✦ 2-Hour Day Prior Outdoor Rehearsal Space



State Game Lodge - Pavilion

Venue Setup & Teardown Rental includes:

- ✦ Mahogany Chiavari Chairs with Chocolate Brown Cushions
- ✦ Private Group Fire Pit with Log Bench Seating
- ✦ Stone Wood-burning Fireplace
- ✦ Patio Heaters *(Propane included)*
- ✦ Choice of 6’ or 8’ Banquet Tables or 72” Rounds
- ✦ Sun-shade Retractable Screens
- ✦ Private Washrooms with Bridal Powder Room

Audio/Visual includes:

- ✦ Built-in Sound System with Audio Wall Jack
- ✦ Dedicated Wi-Fi
- ✦ One (1) Wireless Handheld Microphone with Batteries
- ✦ Tripod Screen & HDMI Projector with Cart *(Optional)*

CEREMONY Lover’s Leap Deck

Site Setup & Teardown Rental includes:

- ✦ White Garden Chairs
- ✦ Electrical Access & Extension Cord
- ✦ DJ, Gift, Program & Ceremonial Banquet Tables *(Optional)*
- ✦ 2-Hour Day Prior Outdoor Rehearsal Space

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Photo opps are at every turn when you choose the Auditorium for your wedding venue.



Wedding PACKAGES

ALL WEDDING PACKAGES INCLUDE THE FOLLOWING:

- 🍷 Ceremony Welcome Station
(Fruit-infused Water)
- 🍷 White or Ivory Linens & Napkins
- 🍷 Standard Beverage Station
(Coffee, Iced Tea & Lemonade)
- 🍷 90-minute Buffet Meal Period
- 🍷 China, Glassware, Silverware,
Tables & Chairs
- 🍷 60-minute Social Hour

Centennial

Fruit or Vegetable Social Platter | Salad | Vegetable | Starch | Main Course *(Selection of two)*
Champagne Toast for the Bride & Groom

62/person

Iron Mountain

Social Platter | Salad *(Selection of two)* | Vegetable *(Selection of two)* | Starch | Main Course *(Selection of two)*
Champagne Toast for the Bride & Groom | 10 x 10 Tent (1) | Charger Plates *(Gold or Silver)*
Choice of Whiskey Barrel Reception Enhancement or Late Night Snack Enhancement

73/person

Needles Eye

Social Platter | Hors d' Oeuvre Buffet *(Selection of two)* | Salad *(Selection of two)* | Vegetable *(Selection of two)*
Starch | Main Course *(Selection of two)* | Champagne Toast for Bridal Party
Whiskey Barrel Reception Enhancement | Late Night Snack Enhancement | 10 x 10 Tent *(up to two)*
Charger Plates *(Gold or Silver)* | Whiskey Barrel Table for Personal Use

86/person

Cathedral Spires

Social Platter *(Selection of two)* | Hors d' Oeuvre Buffet *(Selection of two)* | Salad *(Selection of two)*
Vegetable *(Selection of two)* | Starch | Main Course *(Selection of two)* | Champagne Toast for All Guests
Whiskey Barrel Reception Enhancement | Whiskey Barrel Sweet Enhancement
Late Night Snack Enhancement | 10 x 10 Tent *(up to two)* | Charger Plates *(Gold or Silver)*
Votives/Candles | Ladies' Room Care Package

99/person



Social PLATTERS

Fresh Fruit

Chef's selection of seasonal fruit

Vegetable

Fresh cut, seasonal, with dipping sauce

Meat & Cheese

An assortment of cubed & sliced cheeses, accompanied with artisan meats,
served with a variety of crackers

Antipasto

An assortment of grilled & marinated vegetables, olives, peppers, artisan meats & cheeses,
served with fresh baked bread & assorted crackers

HORS D' OEUVRE enhancement

Buffet Style. All Prices are Per Piece.

Indicated pricing below applies if enhancement is NOT included in your selected package.

Walleye Bites

Fried walleye, cajun remoulade,
fresh lemon **2.75**

Bang Bang Shrimp

Marinated & skewered shrimp,
lightly fried, soy glaze **3**

Shrimp Cocktail Spoons

Blue tiger shrimp,
horseradish gazpacho **3**

Deviled Eggs

Special in-house recipe **2**

Jamaican Chicken Bites

Fried chicken breast chunks,
pineapple ginger sauce **2.5**

Bruschetta Crostini

Roma tomato, fresh basil,
mozzarella, balsamic reduction **2**

Prosciutto & Pear Crostini

Shaved prosciutto, feta cheese,
white balsamic reduction **2.5**

Pheasant Crostini

Pheasant confit, cranberry
cream cheese, jalapeño jelly **3**

Stuffed Mushroom Caps

Sausage, provolone, spinach **2.75**

Bison Meatballs

Chipotle cowboy gravy **3**

Stuffed New Potatoes

Bacon, horseradish,
gorgonzola, scallion **2.25**



SALADS & *sides*

Salads

Garden

Mixed greens, roma tomato, red onion, carrot, cucumber & croutons with ranch, blue cheese & cranberry vinaigrette dressings

Cranberry Spinach

Spinach, red onion, craisins, pear & spicy pecans with cranberry vanilla vinaigrette

Caesar

Chopped romaine, classic caesar dressing, croutons, shaved parmesan

Italian

Rotini pasta, salami, banana pepper, tomato, red onion, italian dressing, feta

Caprese

Penne pasta with fresh mozzarella, tomato, basil, ripe olives, vinaigrette dressing



Starch

Garlic Mashed Potatoes

Roasted Red Jacket Potatoes

Au Gratin Potatoes

Loaded Mashed Potatoes

Macaroni & Four Cheese Bake

Wild Rice Blend



Vegetables

Green Bean Almondine

Bacon Brussels Sprout

Coconut Carrots

Roasted Summer Vegetables

Fresh Broccoli with Hollandaise Sauce

Main COURSE

Served with rolls & butter.

Chicken Breast Madeira

Sautéed chicken breast in a rich mushroom madeira wine sauce

Bison Meatloaf

Ground bison meatloaf topped with mushroom gravy

Roast Beef Jardinière

Tender, slow roasted, with red wine demi-glace & julienne cut vegetables

Roasted Pork Loin

Slow roasted, herb encrusted pork loin with bourbon cream sauce

Fillet of Salmon

Coriander seared with lemon artichoke 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 in a honey cream sauce

Bison Sirloin Tips

Slow braised in a mushroom & tomato brown sauce

Sirloin Au Poivre

Grilled peppercorn encrusted sirloin steak, served medium with a brandy cream sauce

Stuffed Pork Loin

Goat cheese, spinach & red pepper stuffed pork loin with gruyere & ancho cream sauce

Tuscan Chicken Breast

Fresh spinach, prosciutto ham, smoked provolone & madeira wine sauce

Bison Sirloin

Chargrilled, served with lingonberry peppercorn demi-glace
+4 upgrade

Beef Tenderloin Medallions

Slow roasted, served with a horsereadish blue cheese sauce
+4 upgrade

WHISKEY BARREL *Enhancements*

Indicated pricing below applies if the enhancement is NOT included in your selected package.

Reception Enhancement

90-minute serve time

Premium Coffee, Tea & Cocoa Bar

Locally-roasted Black Hills coffee, milk, whipped cream, assorted hot teas, hot cocoa, marshmallows, cinnamon, buttermints, mini donut treats

6/person

Infused & Sparkling Water Bar

Premium bottled sparkling water display, fresh fruit garnish tray, selection of three (3) infused waters:

✦ Lemon/Mint ✦ Lemon/Lime ✦ Rosemary/Cucumber ✦ Lemon/Rosemary
✦ Cucumber/Mint ✦ Watermelon/Basil

6/person

Deluxe Soda Station

Gourmet bottled sodas, assorted bottled Coca-Cola® soft drinks, kettle chips, pretzels & shelled peanuts

6/person

Sweet Enhancement

Chocolate Covered Strawberries & Cannolis

9/person

Sweet Bites

Gourmet brownies & assorted dessert bars

7/person

Cupcakes

Double-chocolate & double-vanilla

7/person

Sundae Bar

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

7/person

Deluxe S'mores Station

Assorted chocolate bars, graham crackers, marshmallows, skewers & hot cider

6/person

carving STATION

ADD a chef-attended carving station to any wedding package.

Angus Roast Beef

Round of beef with horseradish crème & dijon mustard

8/person

Prime Rib of Beef

Garlic & herb roasted with horseradish crème & burgundy au jus

12/person

Applewood Smoked Ham

With sweet chili pineapple sauce

7/person

LATE NIGHT *Snacks*

Prepared for half of your guest count; priced accordingly.
Indicated pricing below applies if the enhancement is NOT included in your selected package.

Nacho Bar

Tortilla chips, queso, taco meat, fire roasted salsa, "borracho" beans, sour cream, guacamole

8/person

Pizza & Wings

Pepperoni & cheese pizzas, boneless buffalo wings with blue cheese, ranch, celery sticks & carrots

7/person

Soft Pretzels

Warm salted pretzels, porter cheddar cheese sauce, stone ground mustard

6/person

Popcorn Station

"Old-fashioned" popcorn machine, freshly popped with assorted seasonings & personal-sized bags

8/person

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Bar SERVICE

Custer State Park Resort 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
- ☛ Banquet bars accept cash & credit cards. No tabs or room charges

Bar Policies

- ☛ Custer State Park Resort reserves the right to refuse service to any patron
 - ☛ Proper age verification required via Photo ID
- ☛ 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

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 of 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

SEND-OFF Breakfast

Buffets include: Chilled orange juice, coffee & hot tea, muffins & assorted cold cereal.

Sunrise Breakfast Buffet

Fresh scrambled eggs, sausage links **or** ham, breakfast potatoes, french toast **or** waffles
18/person

Wilderness Breakfast Buffet

Scrambled western eggs (bell pepper, onion & cheese on the side), sausage links **or** bacon, breakfast potatoes, buttermilk biscuits with country sausage gravy **or** waffles
18/person

Afternoon SEND-OFF

Prepared to-go. Per 25 Guests.

Petit Sandwiches & Chips

Ham & turkey silver dollar sandwiches, potato chips with dip
125

Fresh Fruit Tray

110

Meat & Cheese Tray

125



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catering BANQUET STANDARDS

Deposits & Final Payments

To secure your date & space, a non-refundable deposit, along with a signed copy of the contract provided to you by the sales office. This will then remain on file as a credit on your account and be applied to the final bill. Space will not be confirmed as yours until both have been received. Six months prior to your event date, 50% of the total anticipated banquet event revenue is due as a 2nd non-refundable deposit. The estimated final balance is due at the time of the guaranteed count (seven (7) business days prior to function). A current and valid credit card number will be requested to hold on file for any charges that may exceed previous payment.

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.

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.

Planning Schedule

Menu selections and planning can commence once the contract and deposit have been received. A detailed timeline will be provided by your catering manager to help guide you. Please provide the catering manager with a complete list of all vendor names, contact information, addresses and phone numbers.

Rehearsals

Space for your ceremony rehearsal is included in your package. Rehearsal time must be discussed with your catering manager to confirm site availability. Should your same site not be available at your requested rehearsal time, an alternate location will be designated for you.

Rehearsal Dinners

Custer State Park Resort also offers exceptional venue locations for rehearsal dinners. A rehearsal dinner at any one of the four lodges is a great way to capture the true essence of Custer State Park and the surrounding Black Hills.

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 setup, 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.

Security

In order to maintain adequate safety for you and your guests, our catering manager will schedule security for your group based on the following guidelines: any function with over 75 attendees will require security; more than 200 attendees will require an additional officer.

SD State Park Entrance Passes

Every vehicle that stops in Custer State Park will need a South Dakota State Park Entrance License. They can be purchased at the entrance booths or at any of the four lodges. If you have a group of guests that are not staying overnight in the park, their day-only special event pass is included with your rental.

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. We encourage wedding parties to consider our *Specialty Cabins*. These luxury large group cabins can be found at each lodge and offer increased space of up to 4,000 square feet and sleep between 18-28 guests! Snatch these up for an extended stay and they make for a fantastic spot to host your small rehearsal dinner and/or gift opening. Please keep in mind that Custer State Park is a popular destination and our sleeping units book quickly. We encourage that you book your Specialty Cabin(s) and any other important units as soon as you have set your wedding date.

Welcome Baskets, Gifts & Favors

Finding the perfect thank you gift for your guests is made easy with our resort gift shops. Here, you can find a variety of items including quality apparel, South Dakota snack items, glassware, stemware, bison leather goods, spa & bath products, toys, home goods, and more. Effortlessly incorporate the destination theme with your CSP gifts, and your guests will forever cherish their take-home keepsakes in remembrance of your wedding weekend. Inquire with the Catering Office about ordering ahead for large quantities.

Venue Rental Fee

Our venue rental fee is \$6,000 + tax and includes event space for your wedding reception, ceremony, social hour and dinner. *Rental fee is waived by choosing any of our four (4) wedding packages (see page 6).*

PREFERRED LOCAL vendors

Entertainment

DJ Marek
(605) 431-2757 *call or text*
Rapid City, SD
djmarek.com

JD Productions
(605) 209-0248
Rapid City, SD
jdproductions98@yahoo.com

PowerHouse DJ
(605) 415-1188
Rapid City, SD
powerhousedancedjs.com

Photographers

Studio LB
(701) 640-8727
Custer, SD
studio-lb.com

Kelsey Spratt Photography
Rapid City, SD
kelseyspratt.com

R. Becker Creative
(605) 209-3207
Rapid City, SD
rbeckercreative.com

Johnny Sundby
(605) 343-JOHN (5646)
Rapid City, SD
johnnysundby.com

Natural Escape Photography
(605) 641-0498
Spearfish, SD
naturalescapephoto.com

Kevin Eilbeck
(605) 381-3456
Rapid City, SD
kevineilbeck.com

Cakes

Jerry's Cakes & Donuts
(605) 341-4814
Rapid City, SD
jerryscakesanddonuts.com

Star Spangled Batter
(605) 209-1491
Rapid City, SD
starspangledbatter.com

Brown Sugar & Crumbs
(605) 787-8892
Box Elder, SD

Flowers

Jenny's Floral
(605) 673-3549
Custer, SD
jennysfloral.com

Victoria's Garden
(605) 348-2035
Rapid City, SD
ilovevictoriasgarden.shop

Salons

Sweet Clover Salon
(775) 250-2819 *call or text*
Custer, SD
lauradoesmyhair.com

First Impressions Salon
Krysta Klinzmann
(970) 217-4060
krystastudio.com

Elite Hair Design & Makeup by Tancy
(605) 791-0246
Rapid City, SD

Ceremony Officiants

Pat Karn
(605) 786-3149
Rapid City, SD

Mary Maisey-Ireland
(605) 484-8464
Rapid City, SD
yourjoyfulwedding.com

Rental & Decorations

Justin Straw Designs
(605) 390-7797
Box Elder, SD
Table 4 Décor
(605) 341-6705
table4decorpartyrental.com



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**CUSTER
STATE PARK
RESORT**

