



TIN LIZZIE

GAMING RESORT

BANQUET MENU



555 Main Street • Deadwood, SD • TinLizzie.com



A LA CARTE BEVERAGES

- Regular Coffee
- Decaffeinated Coffee
- Regular and Herbal Hot Teas
- Assorted Fruit Juices

\$35 PER GALLON

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\$2 PER PACKET

\$4 PER BOTTLE

- Assorted Sodas — *Pepsi Products*
- Red Bull Energy Drinks
- Bottled Water
- Iced Tea, Lemonade or Fruit Punch

\$4 PER CAN

\$5 PER CAN

\$3 PER BOTTLE

\$29 PER GALLON

BREAKFAST BUFFETS

Add A La Carte Beverage Service to any breakfast buffet.

Continental \$18 PER PERSON

- Assorted Muffins
- Assorted Jellies & Butter
- Sliced Fresh Seasonal Fruit
- Biscuit & Gravy Cups

Eye Opener \$21 PER PERSON

- Scrambled Eggs
- Crisp Bacon or Sausage Links
- Potatoes O' Brian
- French Toast Sticks
- Warm Maple Syrup
- Whipped Butter
- Fresh Seasonal Fruit

Classic \$23 PER PERSON

- Scrambled Eggs
- Crisp Bacon & Sausage Links
- Potatoes O' Brian
- Biscuits & Sausage Gravy
- Fresh Seasonal Fruit with Dipping Sauce
- Assorted Jellies & Butter

CHOICE OF

- French Toast Bread Pudding
- Chef's Banana Bread
- Chef's Coffee Cake
- Buttermilk Blueberry Breakfast Cake

Breakfast Buffet requires a minimum guarantee of 20 Guests. Groups with fewer than 20 guests are subject to an \$8 surcharge per person. All breakfast options offered buffet style. Breakfast is designed for a maximum of 1 hour service. All ingredients are subject to substitution without notice based on supplier availability. All menus and pricing are subject to a 20% taxable service charge and 7.2% state tax.

LUNCH BUFFETS

Add A La Carte Beverage Service to any lunch buffet.



Add Chef's Choice Soup & Crackers — \$4 PER PERSON

Add Assorted Desserts — \$6 PER PERSON

Mexican Fiesta \$26 PER PERSON

- Fajita Chicken & Ground Beef
- Spanish Rice & Refried Beans
- Choice of Soft & Hard Shell Tortillas
- Lettuce & Diced Tomatoes
- Sour Cream, Grated Cheese & Guacamole
- Tortilla Chips & Chef's Pico de Gallo

Jersey Mike's Menu NO GUEST MINIMUM

BOXED LUNCHES

Includes any Cold Sub, Chips & Cookie. Ideal for business meetings, school activities, field trips, outdoor gatherings or other fun events.

Available in Regular or Mini Sizes

Available with drinks or Without

BBQ Favorites Choice of 2 \$30 PER PERSON

- Briskit
- BBQ Chicken Legs
- BBQ Pulled Pork
- Ribs

Comes with sides of

- Chef's Choice of Vegetable
- Creamy Mashed Potatoes
- Coleslaw
- Cornbread & Whipped Butter
- Potato Salad

Italian \$24 PER PERSON

- Chicken Alfredo or Spaghetti & Meat Sauce
- Garlic Breadsticks
- Assorted Housemade Cookies

CHOICE OF SALAD

- Caesar Salad with Croutons or House Salad with Assorted Dressings

Pizza Hut Menu NO GUEST MINIMUM

HAND TOSSED

- Cheese
- Pepperoni
- Italian Sausage
- Meat Lover's®
- Supreme
- Hawaiian

MELTS

- Pepperoni Lover's®
- Meat Lover's®

OVEN-BAKED PASTAS

- Chicken Alfredo
- Italian Meats

SNACKS

- 8pc Bread Bites
- 8pc Cheese Bites
- 8pc Cinnamon Bites

DRINKS

- Regular 20oz

ASK US ABOUT
Customizing Your Lunch Buffet

Lunch Buffet requires a minimum guarantee of 20 guests. Groups with fewer than 20 guests are subject to an \$8 surcharge per person. All lunch options offered buffet style. Lunch is designed for a maximum of 1 hour service. All ingredients are subject to substitution without notice based on supplier availability. All menus and pricing are subject to a 20% taxable service charge and 7.2% state tax.



BUILD YOUR OWN DINNER BUFFETS

Build your own dinner buffets include Chef's choice vegetable, dinner rolls, Chef's choice desserts and beverage.

Choice of One Salad, One Side and One Entrée: **\$36** per person

Choice of One Salad, Two Sides and Two Entrée: **\$48** per person

Add Additional Entrée - **\$7** Add Salad - **\$5** Add Side - **\$4** Carving Station - **\$75**

Pork

- Peppercorn Crusted Pork Loin with Cognac Sauce
- Bacon and Apple Stuffed Pork Loin
- Hawaiiin Braised Pork Shoulder
- Pork Medallions with Mushroom Gravy

Chicken

- Garlic Parmesan Chicken Breast
- Oven Roasted Chicken Quarters
- Teriyaki Chicken
- Chicken Pesto Penne Pastags

Seafood +\$2

- Tequila Lime Shrimp Over Linguini
- Garlic Shrimp Scampi
- Baked Cod with Herbs and Vegetables
- Coconut Curry Salmon

Beef

- Burgandy Beef
- Beef & Broccoli
- Honey Garlic Steak Tips
- Prime Rib (Carving Fee)

Vegan

- Nice Melons Salad
- Grilled Watermelon and Calamata Olives

Salad

- Broccoli Cauliflower and Bacon
- Caprese Salad
- Kale, Pickled Beet, Fried Shallot, Goat Cheese, Pistacho, with Mustard Beet Vinaigrette
- Mixed Greens, Cucumber, Tomato, Carrots, Onions, Two Dressings

Vegetable

- Bacon & Goat Cheese Brussel Sprouts
- Green Bean Almondine
- Broccoli Cauliflower Au Gratin
- Confetti Corn

Starch

- Parmesan Truffle Mashed Potato
- Oven Roasted Sweet Potato with Rosemary
- Creamy Cilantro Rice
- Herb Roasted Baby Potatoes
- Cheddar Potato Gratin

Dinner Buffet requires a minimum guarantee of 20 guests. Groups with fewer than 20 guests are subject to an \$8 surcharge per person. All dinner options offered buffet style. Dinner is designed for a maximum of 1 hour service. All ingredients are subject to substitution without notice based on supplier availability. All menus and pricing are subject to a 20% taxable service charge and 7.2% state tax.



GRAND GRAZING BOARD

Minimum order of 25 servings. \$30 per guest. Chef's selection of classic charcuterie favorites such as:

- **Meats:**

- Genoa Salami, Hard Salami, Cured Prosciutto, Summer Sausage, Capicola, Ham

- **Garden:**

- Calamata Olives, Apples, Grapes, Dried Craisins®, Dried Apricots, Candied Pecans, Baby Artichoke Hearts, Pickled Asparagus, Pickled Green Beans, Vegetable Giardiniera, Pickle Spears

- **Cheeses:**

- Brie, Colby Jack Cheese, Havarti, Herb Boursin, Cream Cheese, Smoked Gouda, and a variety of Domestic Cheeses

- **Accompaniments:**

- Hummus, Fried Naan Bread, Olive Tapenade, Gourmet Crackers, Breadsticks

COLD HORS D'OEUVRES

Serves up to 30 guests.

- Smoked Salmon Dip
- Bruschetta
- Assorted Savory Pinwheels
- Vegetable Crudit  with Dip

\$175

\$175

\$155

\$125

- Fresh Fruit & Vegetable Tray with Dips **\$175**
- Assorted Cheese & Gourmet Crackers Tray **\$175**
- Variety of Deli Meats & Cheese Tray **\$200**

HOT HORS D'OEUVRES

Serves up to 30 guests.

- Savory Meatballs
- Breaded Jumbo Shrimp
- Smoked Buffalo Chicken Dip
- Chicken Wings — *BBQ, Hot, or Plain*
- Smoked Buffalo Chicken Dip

\$140

\$200

\$175

\$175

\$200

- Mozzarella Sticks with Marinara & Ranch Sauce **\$150**
- Jalape o Poppers **\$125**
- Spinach Dip with Tortilla Chips **\$130**
- Chorizo Queso Fundido **\$175**
- Italian Stuffed Mushrooms **\$125**



FAVORITE FINGER FOODS

Serves up to 30 guests.

- Chips & Salsa
- Trail Mix
- Peanuts

\$65

\$75

\$75

- Pretzels
- Housemade Kettle Chips & Dip
- Chex Mix

\$50

\$55

\$60

A LA CARTE TREATS

- Whole Fresh Fruit
- Cinnamon Rolls
- Brownies
- Cookies

\$25 PER DOZEN

\$25 PER DOZEN

\$30 PER DOZEN

\$25 PER DOZEN

- Assorted Muffins
- Granola Bars
- Assorted Dessert Bars

\$40 PER DOZEN

\$25 PER DOZEN

\$45 PER DOZEN

BREAK REFRESHMENTS

The Candy Stand \$14 PER PERSON

Assorted sweet treats such as Swedish Fish, Sour Patch Kids, M&Ms, Chocolate Covered Espresso Beans, Chocolate Covered Raisins, Dark Chocolate Pretzels, White Chocolate Pretzels and Gummy Worms, served with to-go goodie bags.

Minimum 25 servings.

Raisins & Pretzels \$5 PER PERSON

Yogurt and Chocolate covered blend of sweet raisins and savory pretzels.

Popcorn Stand \$5 PER PERSON

Freshly Popped Popcorn, Assorted Seasoning, Butter Topping.

Build Your Own

Bagel Bar \$12 Per Person

Hot Chocolate Bar \$7 Per Person

Chef's Custom Bread and Spread Tray \$12 Per Person



BAR SELECTIONS

Choice of hosted or cash bar service requires a \$600 minimum. This minimum does not include taxes, service charges, or gratuities.

Cash Bar

Bar setup and service fees are paid by the host and drinks are paid by the individual guests

Hosted Bar

Bar setup, service fees and beverages sold on consumption per drink are paid by the host.

LIQUORS BY THE GLASS

- | | |
|------------------|------|
| • Well Brands | \$8 |
| • Call Brands | \$10 |
| • Premium Brands | \$12 |
| • Cordials | \$11 |

BOTTLED BEER

- | | |
|------------------------------------|-----|
| • Domestic Beer | \$5 |
| • Local Craft Beer & Imported Beer | \$7 |

WINE BY THE GLASS

- | | |
|----------------|------|
| • House Wine | \$8 |
| • Premium Wine | \$14 |



BAR SERVICE

Tin Lizzie meeting space is only licensed to sell and serve liquor for consumption within the banquet area. No outside beverages are permitted,

HOUSE BAR

Mixed Beverage \$8
House Win \$8
Domestic Beer \$5
Import Beer \$7
Soft Drinks \$4
Water Bottle \$3

Titos
Bacardi
Malibu
Tanqueray
Jose Cuervo
Jim Beam
Black Velvet
Dewar's White

HIGH ROLLER BAR

Mixed Beverage \$10
House Win \$8
Domestic Beer \$5
Import Beer \$7
Soft Drinks \$4
Water Bottle \$3

Kettle
Bacardi
Captain Morgan
Malibu
Bombay Sapphire
Jack Daniels
Crown Royal

VIP BAR

Mixed Beverage \$12
House Win \$8
Domestic Beer \$5
Import Beer \$7
Soft Drinks \$4
Water Bottle \$3

Grey Goose
Bacardi
Captain Morgan
Malibu
Hendricks
Patron
Makers Mark
Crown Royal

Beers Domestic

Bud Light
Coors Light
Budweiser
Coor Original
Miller Light
Michelob Ultra
Bush Light

Beers Domestic

Bud Light
Coors Light
Budweiser
Coor Original
Miller Light
Michelob Ultra
Bush Light

Beers Domestic

Bud Light
Coors Light
Budweiser
Coor Original
Miller Light
Michelob Ultra
Bush Light

Beers Import

Corona
Modelo
Dos Equis
Mikes Hard Lemonade
Twisted Tea
Fresh Squeezed IPA

Beers Import

Corona
Modelo
Dos Equis
Mikes Hard Lemonade
Twisted Tea
Fresh Squeezed IPA

Seltzers

Carbliss
White Claw

Seltzers

Carbliss
White Claw

Seltzers

Carbliss
White Claw

Wine

Cabernet
Pinot Noir
Chardonnay
Moscato
Champagne

Wine

Cabernet
Pinot Noir
Chardonnay
Moscato
Champagne

Wine

Cabernet
Pinot Noir
Chardonnay
Moscato
Champagne

BANQUET GENERAL INFORMATION

MENU SELECTIONS

Please consider menus as a starting point for your function. The staff at Tin Lizzie Gaming Resort takes pride in creating unique menus to make your special event memorable

- No food or beverage may be brought into or removed from Tin Lizzie Banquet Rooms.
- We are more than happy to accommodate any special dietary needs your attendees may have with seventy-two (72) hours/3 business days notice.
- Meal substitutions made within 72 hours of an event, without prior notice, may not be identical service and may result in a delay of service and an additional charge.

FLOWERS, ENTERTAINMENT & TRANSPORTATION

We are happy to assist you in coordinating flowers, decorations, entertainment and transportation for your event.

GUARANTEES

- Confirmation of the number of guests attending will be due seven (7) business days prior to the function.
- If attendance numbers increase or decrease, we reserve the right to change, with notification, to a room suitable for the attendance and type of event.
- Final billing is based upon the guaranteed count plus any additional charges incurred.
- If no guarantee is received at least 7 days in advance, we will prepare for the number of guests attending stated on your event order.
- If attendance should exceed the final number of guests guaranteed, the client will be responsible for the balance at the conclusion of the function.
- Tin Lizzie Gaming Resort will not be responsible for identical service to more than five (5) percent over the guaranteed count.
- There is a twenty (20) percent service charge and an applicable South Dakota sales tax on all food, beverage and service.

LIABILITY

Tin Lizzie Gaming Resort does not assume any responsibility for personal property or equipment brought in and left in banquet areas. A security guard may be required for some events at the group's expense.

