



## BANQUET MENU

---



555 Main Street • Deadwood, SD • [TinLizzie.com](http://TinLizzie.com)



## A LA CARTE BEVERAGES

- |                               |                        |  |                        |
|-------------------------------|------------------------|--|------------------------|
| • Regular Coffee              | <b>\$35</b> PER GALLON | • Assorted Sodas — <i>Pepsi Products</i> | <b>\$4</b> PER CAN     |
| • Decaffeinated Coffee        | <b>\$35</b> PER GALLON | • Red Bull Energy Drinks                 | <b>\$5</b> PER CAN     |
| • Regular and Herbal Hot Teas | <b>\$2</b> PER PACKET  | • Bottled Water                          | <b>\$3</b> PER BOTTLE  |
| • Assorted Fruit Juices       | <b>\$4</b> PER BOTTLE  | • Iced Tea, Lemonade or Fruit Punch      | <b>\$29</b> 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
- Assorted Fruit Breads
- Assorted Strudels

### Eye Opener \$21 PER PERSON

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

### Classic \$25 PER PERSON

- Scrambled Eggs
- Crisp Bacon & Sausage Links
- Crispy Potato Cakes
- Biscuits & Sausage Gravy
- Fresh Seasonal Fruit with Dipping Sauce
- Assorted Jellies & Butter

#### CHOICE OF

- Assorted Strudels or Assorted Muffins & Assorted Fruit Bread



# LUNCH BUFFETS

Add *A La Carte Beverage Service* to any lunch buffet.

Lunch Served as Dinner Buffet — \$4 PER PERSON

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

Add Assorted Desserts — \$6 PER PERSON

## Mexican Fiesta \$26 PER PERSON

- Choice of 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

## On The Go \$20 PER PERSON

- Chef's Choice Sandwich or Gluten Free Wrap
- Kettle Chips
- Fresh Fruit
- Cookie

### CHOICE OF

- Bottled Water or Soda

## BBQ Favorite \$30 PER PERSON

- Jack Dainels BBQ Glazed Ribs
- BBQ Pulled Pork with Buns
- Chef's Choice Vegetable
- Creamy Mashed Potatoes
- Creamy Coleslaw
- Cornbread & Whipped Butter
- Deviled Egg Potato Salad

## Italian \$24 PER PERSON

- Chicken Alfredo or Spaghetti & Meat Sauce
- Cheese Manacotti & Roasted Tomato Sauce
- Garlic Breadsticks
- Assorted Housemade Cookies

### CHOICE OF SALAD

- Caesar Salad with Croutons or House Salad with Assorted Dressings or Italian Pasta Salad

## Deli \$24 PER PERSON

- Build Your Own Sandwich Station with Assorted Sliced Meats & Cheeses
- Assorted Gourmet Breads
- Kettle Chips
- Lettuce, Tomatoes, Onions & Pickles
- Mayonnaise & Mustard

### CHOICE OF TWO SIDES

- Macaroni Salad, Potato Salad, Pasta Salad, Mixed Green Salad with Dressings, or Chef's Choice Soup Pairing

ASK US ABOUT  
**Customizing Your Lunch Buffet**



## BUILD YOUR OWN DINNER BUFFETS

Build your own dinner buffets include Chef's choice vegetable, dinner rolls, Chef's choice desserts and beverage. \$75 Carving Fee for live Carving stations. 20 person minimum for Prime Rib & Lemon Herb Encrusted Salmon.

**One Entree** — \$37 PER PERSON + \$6 PER PERSON for Carved Prime Rib & Lemon Herb Encrusted Salmon Choice of One Side & One Salad

**Two Entrees** — \$45 PER PERSON + \$6 PER PERSON for Carved Prime Rib & Lemon Herb Encrusted Salmon Choice of One Side & One Salad

### Entrees

- Herb Baked Chicken with Garlic Cream Sauce
- Burgandy Beef Tips with Mushroom Buttons
- Herb-crusted Pork Loin with Demi Glace
- Spicy Thai Rice Noodle Salad
- Roasted Beef with Demiglace
- Three Cheese Tortellini With Smoked Ham, Spring Peas, & Garlic Cream Sauce
- Lemon Herb Encrusted Salmon
- Roasted Chicken Quarters
- Roasted Cauliflower Steaks with Cashew Cream

### Sides

- Creamy Mashed Potatoes
- Wild Rice Pilaf
- Buttered Baby Red Potatoes
- Au Gratin Potatoes
- Carrot Fries
- Smoked Gouda Mashed Potatoes
- Bowtie Pasta in Basil Pesto with Parmesan Cheese
- Roasted Broccoli Au Gratin
- Tofu Fried Rice

### Salads

- Caesar Salad with Croutons
- Mixed Greens with Assorted Dressings
- Pasta Salad
- Potato Salad
- Chef's Choice Soup

ASK US ABOUT  
**Customizing Your Dinner Buffet**



## 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.

- |   |              |                                       |              |
|---|--------------|---------------------------------------|--------------|
| • Fresh Fruit Tray with Dip               | <b>\$150</b> | • Variety of Deli Meats & Cheese Tray | <b>\$200</b> |
| • Vegetable Crudit  with Dip              | <b>\$125</b> | • Hand-dipped Chocolate Strawberries  | <b>\$225</b> |
| • Fresh Fruit & Vegetable Tray with Dips  | <b>\$175</b> | • Cocktail Shrimp with Cocktail Sauce | <b>\$230</b> |
| • Assorted Cheese & Gourmet Crackers Tray | <b>\$175</b> |                                       |              |

## HOT HORS D'OEUVRES

Serves up to 30 guests.

- |   |              |   |              |
|---|--------------|---|--------------|
| • Swedish or BBQ Meatballs                  | <b>\$140</b> | • Mozzarella Sticks with Marinara & Ranch Sauce | <b>\$150</b> |
| • Breaded Jumbo Shrimp                      | <b>\$200</b> | • Jalape o Poppers                              | <b>\$125</b> |
| • Crab Stuffed Mushrooms                    | <b>\$175</b> | • Spinach Dip with Tortilla Chips               | <b>\$130</b> |
| • Chicken Wings — <i>BBQ, Hot, or Plain</i> | <b>\$175</b> | • Hummas with Pita Chips                        | <b>\$125</b> |
| • Egg Rolls with Sweet & Sour               | <b>\$140</b> | • Italian Stuffed Mushrooms                     | <b>\$125</b> |



## 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

- Mini Strudels
- Greek Yogurt with Granola
- Whole Fresh Fruit
- Cinnamon Rolls
- Brownies
- Cookies

**\$25** PER DOZEN

**\$25** SERVES 10

**\$25** PER DOZEN

**\$25** PER DOZEN

**\$30** PER DOZEN

**\$25** PER DOZEN

- Assorted Fruit Turnovers
- Assorted Muffins
- Granola Bars
- Assorted Sweet Breads
- Assorted Dessert Bars

**\$35** PER DOZEN

**\$40** PER DOZEN

**\$25** PER DOZEN

**\$40** 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.

### Sweet Treats \$7 PER PERSON

- Lemon bars - \$7 per person
- Raspberry bars - \$7 per person
- Brownies - \$7 per person
- Kodiak Chewy Granola Bars - \$7 each
- Fresh Baked Cookie Cookies - \$7 per person  
- Oatmeal Raisin, Sugar Cookie, Peanut Butter, Chocolate Chunk

### Popcorn Stand \$5 PER PERSON

Freshly Popped Popcorn, Assorted Seasoning, Butter Topping.



# BAR SELECTIONS

Choice of hosted or cash bar. Hosted and cash bar service requires a \$125 setup fee and \$400 minimum bar spend per day. \$25 per hour bartender fee with a two hour minimum applies. One bartender required for every 50 guests. All prices include tax.

## 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

## 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.

## PROGRAM CANCELLATION

If the entire program is cancelled within fourteen (14) days of contracted event, 50% of each of the contracted F&B minimum, room rental, service charge will be collected plus tax. If cancelled within seven (7) days, 100% confirmed F&B, room rental, service charge and tax will be charged.

