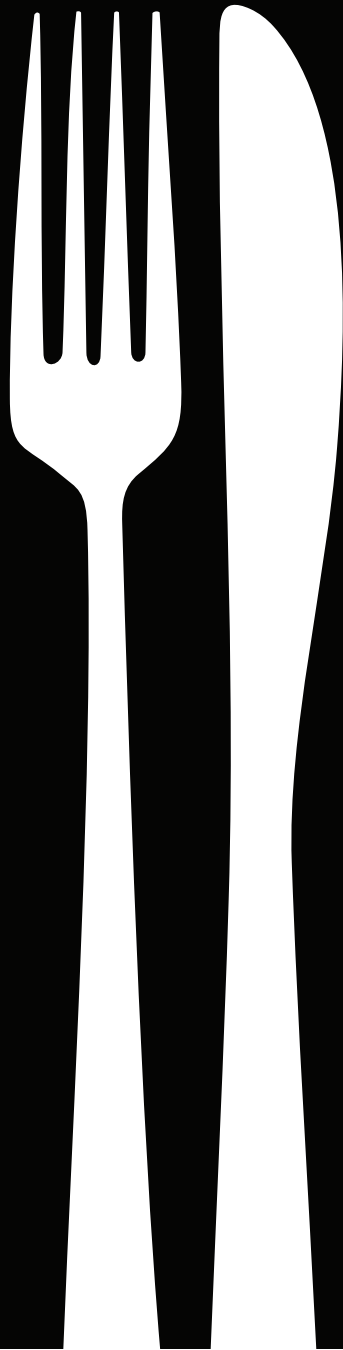


banquet
menu




Prairie Wind
CASINO & HOTEL

BANQUET FACILITIES

Prairie Wind Casino & Hotel is one of South Dakota's finest casinos and entertainment center... and our convention center provides the ultimate conference, reception, banquet and party destination! One call plans it all! Our group sales staff is equipped to help plan every aspect of your big event!

WE ARE MORE THAN HAPPY TO ASSIST:

- Arranging the facilities to your needs
- Setting up the equipment you will need
- Provide catering
- Allowing your group to experience the best entertainment in the area!

Our space is also fully-operational to handle all of your group's technological needs! It's all part of the amazing level of service you'll receive when you book your conference, reception, banquet or party at Prairie Wind Casino & Hotel!

GROUP SALES & EVENTS

If you are planning a corporate or group event, book your space today at Prairie Wind Casino & Hotel! We have a wide variety of local and regional activities for you and your group to enjoy. Not to mention stopping by or spending the night in one of South Dakota's finest casinos, Prairie Wind Casino & Hotel!

If you have any questions or if you have an event to plan, contact us to receive all the additional information in order to create the ultimate event! Our friendly, helpful staff is more than happy to assist you!

CONTACT INFO

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BREAK PACKAGES

CLASSIC

PRE-MEETING \$8 PER PERSON

Brewed coffee, decaffeinated coffee, herbal tea
Danish, muffins, orange, grapefruit, apple, and
cranberry juice

MID-MORNING \$6 PER PERSON

Brewed coffee, decaffeinated coffee, herbal tea,
assorted soft drinks, and water

MID-AFTERNOON \$7 PER PERSON

Brewed coffee, decaffeinated coffee,
herbal tea, Assorted soft drinks, water,
Granola bars and trail mix

EXECUTIVE PACKAGE

PRE-MEETING \$10 PER PERSON

Brewed coffee, decaffeinated coffee, herbal tea,
Danish, muffins, bagels, butter, strawberry and
plain cream cheeses, orange, grapefruit, apple,
cranberry juice and fresh seasonal fruit display

MID-MORNING \$7 PER PERSON

Brewed coffee, decaffeinated coffee, herbal tea,
assorted soft drinks, water and Granola bars

MID-AFTERNOON \$12 PER PERSON

Brewed coffee, decaffeinated coffee, herbal tea,
assorted soft drinks, water, jumbo cookies,
and assorted candy bars

FRUITS, BAKED GOODS, PASTRIES, & SNACKS

SEASONAL FRUIT PLATTER

Small (15ppl) - \$40.00
Medium (30ppl) - \$60.00
Large (50ppl) - \$110.00

PRICED PER DOZEN

Assorted Muffins, Danish, or Pastries \$40.00
Fresh baked Brownies \$20.00
Assorted Bagels with Cream Cheese \$40.00
Fresh Baked Small Cookies \$12.00
Fresh Baked Jumbo Cookies \$30.00

PRICED EACH

Assorted Whole Fruits \$2.00 each
Assorted Fruit Yogurt \$2.00
Granola Bars \$2.00
Candy bars \$2.50
Trail mix \$2.50
Popcorn Per/person \$2.00

BREAKFAST - CONTINENTAL

CLASSIC

\$10

Brewed coffee, decaffeinated coffee, herbal tea,
orange, grapefruit, apple, and cranberry juice,
Danish, muffins, bagels, butter, strawberry and
plain cream cheeses

PRAIRIE WIND

\$11

Brewed coffee, decaffeinated coffee, herbal tea,
orange, grapefruit, apple, and cranberry juice,
fresh seasonal fruit display, assorted individual
fruit yogurts with granola, toast and bagel
station with assorted jelly and cream cheese

EXECUTIVE

\$12

Brewed coffee, decaffeinated coffee, herbal tea,
orange, grapefruit, apple, and cranberry juice,
fresh seasonal fruit display, assorted individual
fruit yogurts with granola, toast and bagel
station with assorted jelly and cream cheese,
assorted dry cereal, 2% skim milk, choice of Hot
cereal, oatmeal or farina

BREAKFAST BUFFET

All breakfast buffets are served with orange, grapefruit, apple, and cranberry juice, regular coffee, decaffeinated coffee, and herbal tea.

PRAIRIE WIND BUFFET

\$12

Assortment of seasonal sliced fresh fruits, scrambled eggs, bacon, sausage links, breakfast potatoes, assorted Danish, muffins, toast station, butter and assorted jelly's

EXECUTIVE BUFFET

\$15

Assortment of seasonal sliced fresh fruits, scrambled eggs, bacon, sausage links, French toast, breakfast potatoes, oatmeal, assorted Danish, muffins, toast station, butter and assorted jelly's, assorted fruit yogurt with granola, array of dry cereal and 2% skim milk

COLD LUNCH ENTRÉES

All cold lunch entrées include choice of regular and decaffeinated coffee, iced tea, herbal tea, All sandwiches and wraps include chips and choice of side salad.

SALADS

Pasta Salad
Potato Salad
Four Bean Salad
Fresh garden salad

GRILLED CHICKEN BLT SANDWICH

\$10

Grilled chicken, bacon, provolone cheese, leaf lettuce, tomatoes, pesto mayonnaise, on focaccia bread

CAESAR SALAD OR WRAP

\$8

Fresh cut romaine hearts, shaved Parmesan and Romano cheeses, croûtons served with traditional Caesar dressing. Add char-grilled chicken breast \$2

SMOKED CLUB

\$11

Shaved smoked turkey and ham, Swiss cheese, leaf lettuce, tomatoes, mayonnaise, on ciabatta bread

CHAR-GRILLED CHICKEN SALAD OR WRAP

\$11

Chopped iceberg lettuce, char-grilled chicken, tomatoes, cucumbers, croûtons, shredded cheddar cheese, and honey mustard dressing.

ROAST BEEF AND HORSERADISH

\$13

Shaved roast beef, cheddar cheese, leaf lettuce, tomato, onion, horseradish sauce on rye bread.
All sandwiches and wraps include chips and choice of salad.

CHOPPED COBB SALAD OR WRAP

\$13

Chopped mixed greens, char-grilled chicken, bacon, tomatoes, cucumber, bleu cheese crumbles, croûtons, and ranch dressing

HOT LUNCH PLATED

All hot lunch entrées include choice of regular and decaffeinated coffee, iced tea, herbal tea.

PARMESAN CHICKEN

\$15

Parmesan and panko crusted chicken breast, fresh mozzarella, and fresh marinara sauce over linguine pasta.

LASAGNA

\$16

Freshly baked beef and Italian sausage lasagna served with choice of vegetables, and thick French bread garlic toast. Vegetable lasagna also available

GRILLED CHICKEN WITH MOZZARELLA SAUCE

\$15

Grilled chicken served with a mozzarella cream sauce, choice of vegetables, and choice of starch.

INDIAN TACO

\$11

Certified Angus ground beef, kidney beans, and refried beans on top of freshly fried fry bread with lettuce, tomatoes, onions, shredded cheese, and black olives, served with sour cream and salsa.

VEGETABLES

California blend vegetables
Caribbean vegetables
Corn on the cob

STARCH

Roasted red potatoes
Mashed potatoes and gravy
Baked potatoes

LUNCH BUFFET

All lunch buffets include choice of regular and decaffeinated coffee, iced tea, herbal tea.

INDIAN TACO BAR

\$14

Our signature fry bread, seasoned ground beef with kidney beans refried beans
Toppings: shredded lettuce and cheese, diced tomatoes, diced onions, black olives, salsa, and sour cream

ITALIAN

\$17

Greek pasta steakhouse potato salad, vegetable medley, meat lasagna or vegetable lasagna, chicken Alfredo, garlic bread

SOUP AND SANDWICH BAR

\$10

White and wheat bread, ham, turkey, roast beef with lettuce, tomatoes, onions, mustard, and mayo.
Soup: chicken noodle, chicken dumpling, beef and barley, and minestrone

HOME COMFORT

\$18

Summer fresh pasta salad, potato salad w/egg, haricot verts, mashed potatoes w/gravy, house made meat loaf, honey stung fried chicken, dinner roll

DINNER ENTRÉES PLATED

All entrées include side salad, choice of vegetable, starch, dinner roll, regular and decaffeinated coffee, iced tea, herbal tea.

GRILLED CHICKEN

\$17

Perfectly grilled moist chicken with choice of mozzarella cream sauce or mushroom velouté

BEEF POT ROAST

\$18

Slowly cooked until tender beef roast served with pan gravy

HONEY ROASTED PORK LOIN

\$15

Honey brined and roasted pork loin, served with a mustard cream sauce.

SLOW ROASTED PRIME RIB OF BEEF

\$28

Certified Slow roasted and seasoned to perfection prime rib of beef

GRILLED SIRLOIN

\$20

6oz sirloin marinated and grilled to perfection topped with a garlic butter compound.

ADD DESSERTS FOR \$3

DESSERTS

Lemon Layer bistro
Tiramisu bistro
Red velvet bistro
Chocolate fudge
Key lime bistro

GLUTEN FREE

Fudge divine



DINNER BUFFET

All dinner buffets come with mixed green salad, ranch, Italian, and French dressing, shredded cheese, croûtons, regular and decaffeinated coffee, iced tea, herbal tea.

BUILD-A-BUFFET SALADS

CHOOSE ONE

SUMMER FRESH PASTA SALAD

A combination of rainbow rotini pasta, carrots, onions, green bell peppers, cucumbers, sweet creamy dressing

CALIFORNIA PASTA SALAD

Pasta, spinach, tomato, red bell peppers, zucchini, celery, carrot, onion, vinegar

GREEK PASTA SALAD

Rotini Pasta, ripe olives, red bell peppers, garlic, vinegar

FOUR BEAN SALAD

Green bean, yellow bean, garbanzo bean, red kidney beans, sweet marinade

CHOOSE ONE

STEAKHOUSE POTATO SALAD

Diced red potatoes, sour cream, mayonnaise, sweet relish, onions, bacon

POTATO AND EGG SALAD

Diced russet potatoes, mayonnaise, celery, onions, sweet relish, red bell pepper, mustard, hard cooked eggs

POTATO SALAD

Russet potatoes, mayonnaise, celery, pickle, garlic, mustard

VEGETABLES & STARCH

CHOOSE ONE

CHEF-CUT KEY LARGO

Green bean, orange carrot, yellow carrot, red bell pepper

SAN FRANCISCO BLEND

Yellow carrot, orange carrot, broccoli, red bell pepper

CALIFORNIA BLEND

Broccoli, cauliflower, orange carrot

CARIBBEAN BLEND

Broccoli, yellow carrot, green bean, red pepper

CHOOSE ONE

BAKED POTATO

MASHED POTATO WITH GRAVY

BAKED BABY RED POTATOES

AU GRATIN POTATOES

WILD RICE BLEND

LEMON RISOTTO



DINNER BUFFET *Continued*

PROTEIN

GRILLED CHICKEN

Perfectly moist grilled chicken with choice of mozzarella cream sauce or apple chutney

HONEY ROASTED PORK LOIN

Honey brined and roasted pork loin, served with a mustard cream sauce or cherry demi

LONDON BROIL

Marinated for 24 hours then slowly roasted flank steak thinly sliced and served with a mushroom demi

GRILLED SIRLOIN

6 oz. sirloin marinated and grilled to perfection topped with a garlic butter compound or Cajun butter compound

BEEF POT ROAST

Slowly cooked until tender beef roast served with pan gravy

TURKEY

Oven roasted turkey breast marinated and seasoned to perfection

HAM

Boneless hickory smoked ham

CHEF CARVED

SLOW ROASTED PRIME RIB OF BEEF

Certified Slow roasted and seasoned to perfection prime rib of beef

TURKEY

Oven roasted turkey breast marinated and seasoned

CERTIFIED ANGUS BEEF STEAMSHIP

Slowly roasted and seasoned to perfection beef steamship

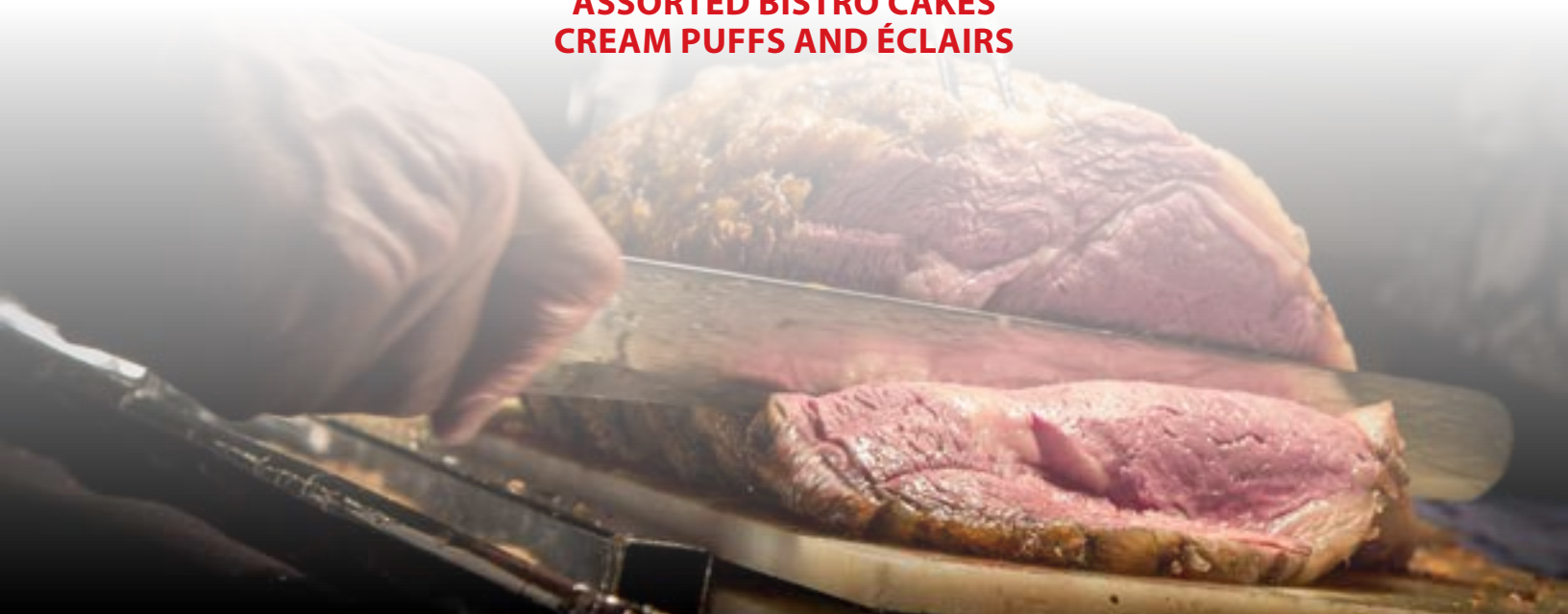
Ham

Boneless hickory smoked ham

DESSERTS

Choose one

ASSORTED CAKES
ASSORTED CHEESE CAKES
ASSORTED BISTRO CAKES
CREAM PUFFS AND ÉCLAIRS



CHEFS SELECTED BUFFETS

All buffets accompanied with fresh greens, ranch, Italian, and French dressing, shredded cheese, croutons, regular and decaffeinated coffee, iced tea, herbal tea.

\$26

- Summer Fresh Pasta Salad
 - Potato Salad w/ Egg
- California Blend Vegetable
 - Mashed Potato and Gravy
- Shaved Beef Stack with Mushroom and Onion Demi
 - Chicken Marsala
 - Dinner Roll
 - Choice dessert

\$28

- California Pasta Salad
- Steakhouse Potato Salad
- Roasted baby red potatoes
- California blend vegetable
- Grilled Chicken w/ mozzarella cream sauce garnished with tomatoes
- Grilled Sirloin w/ demi glaze sauce
 - Dinner Roll
 - Choice dessert

\$22

- Summer Fresh Pasta Salad
 - Potato Salad w/ Egg
- Caribbean Blend Vegetable
 - Mashed Potato with Gravy
- Honey Brined Pork Loin with a Mustard Cream Sauce
- Grilled Sirloin with Mushroom and Onion Demi
 - Dinner Roll
 - Choice Dessert

\$25

- California Pasta Salad
 - Potato Salad w/ Egg
- Mashed Potatoes with Gravy
 - California Vegetables
- Pot Roast served with Pan Gravy
 - Walnut crusted walleye with caper cream sauce
 - Dinner Roll
 - Choice dessert

HORS D'OEUVRES

Small serves 25 - Medium serves 50 - Large serves 100

VEGETABLE CRUDITE

SMALL-\$40 MEDIUM-\$60 LARGE-\$110
Carrots, broccoli, cauliflower, celery, cherry tomato, cucumber

FRESH FRUIT

SMALL-\$40 MEDIUM-\$60 LARGE-\$110
Pineapple, cantaloupe, honey dew, grapes

MEAT & CHEESE DISPLAY

SMALL-\$50 MEDIUM-\$90 LARGE-\$160
Sliced Ham, Turkey, Roast Beef, Assorted Cheese and Crackers

PETIT SANDWICHES

\$80 per 25
Ham, turkey, and roast beef with accompanying mayonnaise on a brioche dollar bun.

FRUIT AND PASTRY

Feeds 25 people - \$125
Pineapple and cantaloupe, strawberries, mini cheesecakes, cream puffs, and éclairs

COLD HOR D'OEUVRES

\$75 SERVES 25 PER SELECTION

- Sundried tomato, fresh smoked mozzarella, pesto, on a crostini
- Bruschetta with tomato, basil, smoked mozzarella, balsamic vinegar, extra virgin olive oil
- Roasted garlic hummus served with a medley of crackers and crostini
- Capocollo, pepperoncini, cheese, olive skewers

HOT HOR D'OEUVRES

\$85 SERVES 25 PER SELECTION

- BBQ cocktail smokies
- Breaded mushrooms
- Mozzarella sticks
- Chicken wings with buffalo, spicy plum, or BBQ sauce
- Chicken tenders with ranch, honey mustard, BBQ sauce
- Italian meat balls with BBQ or Marinara sauce

\$100 SERVES 25 PER SELECTION

- Spinach and artichoke dip with tortilla chips and crostini
- Potato skins
- Chicken satay with spicy plum sauce or peanut sauce
- Bacon wrapped shrimp with chipotle aioli
- Bacon wrapped scallops

BEVERAGES

PRICED EACH
SOFT DRINKS
\$2

BOTTLED WATER
\$1.50

HOT TEA
\$2.00

**ORANGE, GRAPEFRUIT,
APPLE, CRANBERRY JUICE**
\$4.00

PRICED PER GALLON
**REGULAR AND
DECAFFEINATED COFFEE**
\$20

ICED TEA
\$15.00

LEMONADE OR FRUIT PUNCH
\$20.00

