









DAKOTA EVENT CENTER



Contracts

The renter will be required to sign a facility contract and an event order contract (which contains your final menu). The event contract will be signed at the time of booking to secure your event space and the event order contract will be signed when your menu is finalized.

Guest Count

Final guest count is due three (3) business days prior to the event date. Any changes made after this date may result in extra charges and may not be able to be accommodated. For buffet style, we will set up and prepare 5% over your guaranteed count. For plated meals, the host will be billed for the guaranteed number of guests or the actual number of guests served, whichever is greater.

Menu Selection

All event order contracts must be submitted no later than three (3) weeks prior to the event date. Menu prices are subject to change and will be locked in when you sign your event order contract. You have the option to sign the event order contract up to six (6) months prior to the event date.

Any changes made after the event order contract has been signed may result in extra charges and will require a new event order contract to be signed. Entrée selection on all served events is limited to two items unless pre-approved by the Head Chef.

Food & Beverage Policy

All food and beverages must be catered through Mavericks Steak & Cocktails. Due to state health code, no leftover food will be allowed to be removed from the premises. All food will be prepared and ready to be served at the time requested by the hosting party. If the hosting party is not ready to eat at the time specified, Mavericks Steak & Cocktails will guarantee the quality of food for up to 30 minutes after the agreed starting time and will not be held responsible for loss of food quality after that time.

Bartenders are required for all cash and host bars (minimum of 25 guests). Quantities of bars and locations will be determined per event. If bar sales are less than \$250.00 per bartender, a fee of

\$100.00 per bartender will be applied to the final bill. Last call for alcohol is 1:00am. All food and beverage prices will be charged 7.5% sales tax and an 18% service fee. No alcohol will be purchased or consumed by anyone under the age of 21 or anyone who appears to be intoxicated. Violators will be asked to leave the premises and could result in the termination of alcohol sales at the event and Aberdeen authorities will be called.

Policies

Room Rental

Your room rental will include the following items: Set-up and tear down of the tables, chairs, linens, china, flatware, and glassware. Wedding receptions booked at the Dakota Event Center (DEC) will receive a complimentary Bride and Groom suite the night of the reception, as well as a complimentary gift opening room the morning following the reception. Music may play until 1:00am. The room must be vacated and all personal belongings removed by 2:00am.

Decorating Guidelines

The DEC does not allow our guests to use staples, nails or duct tape to hang decorations. We also prohibit the use of confetti, rice, bird seed, cotton candy, glitter, popcorn, smoke and fog machines inside the building. If you have any questions about decorating or allowed items, please inquire with the manager. Guests of the DEC will be responsible for all decorations and decorating.

Table Linens & Napkins

The DEC will provide complimentary champagne-colored table linens, napkins and skirting. Additional colors are available upon request and carry a charge of \$0.25 for each napkin, \$1.50 for each tablecloth, \$20.00 for each skirt and requires 3 weeks notice. Please inquire with the manager for additional colors.

Additional Services

Dance Floor
Flip Chart
Projector
LCD Projector
Podium with Microphone
Risers (Each)
Projector Screen
Easel
Wireless Microphone
Wireless Internet
Cake Cutting
Cake Serving
Punch Serving

Wedding receptions booked at the DEC will include all items above with the exclusions of any service fees per 100 guests listed.

Bar Service and Beverage

Domestic Kegs:

Bud Light, Coors Light, Michelob Ultra, Michelob Golden Draft Light, Miller Lite, Busch Light Maximum of two kegs per event. See manager for pricing & availability.

Import/Specialty

We have a variety of import and specialty beer available upon request. Imports & specialty beer orders are required three (3) weeks prior to the event date. See manager for pricing and availability.

Champagne/Wine

We have a variety of champagne and wines available upon request. Special orders are required three (3) weeks prior to the event date. See manager for pricing and availability.

Host Bar

A tab of all drinks consumed will be kept for one final bill. Host bars can be run for the duration of the event or for any amount of time specified. Minimum of 25 quests.

Drink Tickets

Hosts of the event can determine a set number of tickets in advance and pass them out during the time of the event. You will be charged only for the tickets redeemed. See manager for drink ticket price information.

Beverages

Fresh Brewed Coffee (per gallon)
Iced Tea (per gallon)
Lemonade (per gallon)
Fruit Punch (per gallon)
Milk (per carafe)
Fruit Juice (per carafe)
Assorted Soft Drinks (each)
Bottled Water (each)

All prices are subject to an 18% service fee and 7.5% sales tax. All prices are subject to change.

All prices are per person unless noted otherwise.



Holiday Inn Express Hotel & Suites

www.hiexpress.com/aberdeensd (605) 725-4000

3310 7th Ave SE Aberdeen, SD 57401

Hampton Inn Hotel & Suites

www.aberdeensuites.hamptoninn.com (605) 262-2600

3216 7th Ave SE Aberdeen, SD 57401

The Holiday Inn Express & Suites and the Hampton Inn & Suites are Aberdeen's finest hotels featuring over 150 deluxe non-smoking sleeping rooms and suites between the two properties. Both hotels are connected by enclosed walkways to the event center which houses Mavericks Steak & Cocktails.

All of our rooms feature comfortable pillow top king or queen beds, spacious work areas, free high-speed wireless internet, 37" high-definition LCD televisions, in-room coffee makers and

complimentary hot breakfast. Both hotels have fitness rooms, business centers and pool areas, with the Holiday Inn Express showcasing a 150 foot waterslide in the water park. The hotels are located on Aberdeen's east side on Highway 12 across from the Aberdeen Mall, Target, Wal-Mart, Starbucks and Culver's Restaurant are all within walking distance. Storybook Land in Wylie Park, Lee Park Golf course and Rolling Hills Golf course are also just a few short minutes from the hotels.

You will be able to block rooms at each of the hotels to accommodate all of your guests. All unfilled rooms in the room block will be released 30 days prior to the event. For more information, please contact the hotels directly.

Event Center Floor Plan

The Dakota Event Center (DEC) is Aberdeen's newest and largest event center featuring over 24,000 square feet. We are able to accommodate all sizes of events up to 2,000 people. The breakout of our facility is as follows:

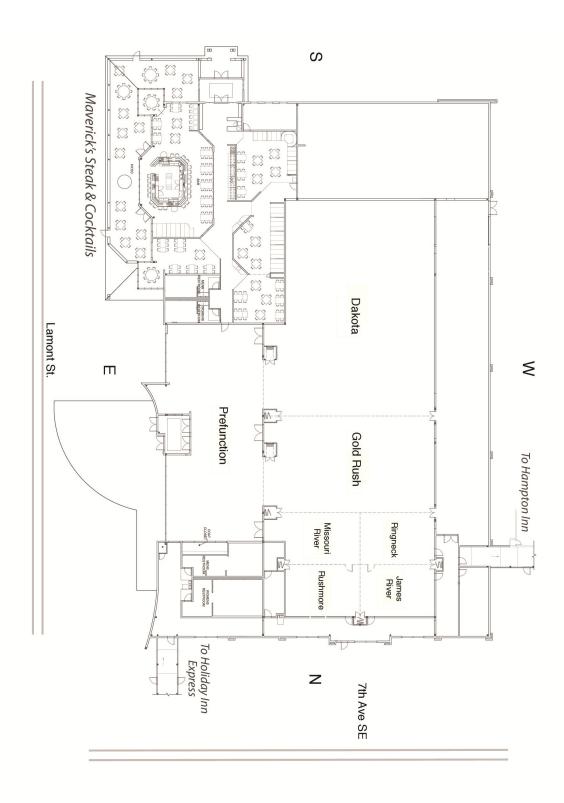
Event Seating Occupancy

Area	Concert/Theater (Chairs only)	Classroom (Chairs on one side)	Banquet Tables (8 people)	Round Tables (8 people)	Size	
James River	60	32	64	48	22x32	
Rushmore	60	32	64	48	22x32	
Missouri River	60	32	64	48	23x32	
Ringneck	60	32	64	48	23x32	
Gold Rush	280	120	176	160	64x42	
Dakota	580	440	368	352	64x94	

All seating is approximate. Numbers will change with the addition of dance floor, head table, podium, stage, display tables, presenters tables and buffet tables.

Lodging

Event Center Floor Plan



Event Menu Breakfast Buffets

Deluxe Breakfast

Scrambled Eggs with Cheese

Choice of Bacon Strips or Country Sausage Links

Choice of French Toast Sticks with Maple Syrup or Biscuits & Gravy

Breakfast Potatoes

Fresh Fruit

Choice of Caramel Rolls or Cinnamon Rolls

Classic Breakfast

Scrambled Eggs with Cheese

Choice of Bacon Strips or Country Sausage Links

Breakfast Potatoes

Fresh Fruit

Assorted Muffins

Continental Breakfast

Fresh Fruit

Choice of Assorted Pastries or Assorted Muffins

Hard Boiled Eggs

Choice of Caramel Rolls or Cinnamon Rolls

On the Lighter Side

Fresh Fruit

Yogurt

Granola

Hard Boiled Eggs

Plated Breakfast: Available Upon Request

All breakfast buffets are served with fruit juice and coffee Minimum 25 quests

Lunch Buffets

Sandwich Board

Sliced Ham and Turkey Potato Chips

Assorted Cheese Slices Lettuce, Tomato, Red Onions and Pickle Slices

Assorted Breads Condiments (mayo, ketchup, mustard)

Choice of Deli Salad

or Garden Salad with Dressings

Add cookies • Add housemade soup with crackers

Mavericks Grill

Grilled Hamburgers Assorted Cheese

Add Brats Lettuce, Tomato, Red Onions and Pickle Slices

Baked Beans Add Grilled Chicken Breasts

Chef Choice Deli Salad

Mexican Fiesta (Choice of 2 entrées and 2 sides)

Entrées: Sides:

Beef Tacos (Hard or Soft Shell)

Choice of Spanish Rice or Refried Beans

Beef Enchiladas Chips and Salsa

Chicken Fajitas Served with Cheese, Sour Cream and Taco Sauce

Smokehouse BBQ

Smoked BBQ Pulled Pork or Chicken Chef Choice Deli Salad

Kaiser Rolls Potato Chips

Baked Beans Maverick's Signature Sauce

Italian Celebration (Choice of 2 entrées) served with a garden salad and breadsticks

Beef Lasagna: Traditional beef lasagna

Oven Baked Mac & Cheese: Cavatapi pasta tossed in a housemade cheese sauce topped with shredded mozzarella and

bread crumbs

Penne Bolognese: With parmesan, fresh herbs and our housemade marinara meat sauce

Honey Chicken Pasta:

<u>Farfalle Alfredo:</u> Butterfly pasta tossed in homemade Alfredo and topped with herbs and parmesan

Add Chicken or Shrimp for an additional charge

Veggie Pasta: Penne noodles, carrots, broccoli, and cauliflower tossed in our housemade Alfredo sauce

Salads
Upgrade your salad
Fresh Garden Salad
Broccoli Salad

Potato Salad Broccoli Salad Caesar Salad

Italian Pasta Salad Mixed Green Salad

Greek Pasta Salad Pistachio Salad

Dressings: Ranch, French, Balsamic Vinaigrette, Thousand Island

All lunch buffets are served with a coffee station • Minimum 25 guests

Plated Lunches

Lunch Steak

6 oz medium sirloin. Served with choice of vegetable and potato Top any steak with garlic butter for an additional charge

Chicken Parmesan

Hand-breaded chicken breast topped with marinara or Alfredo and shredded Parmesan. Served with choice of vegetable and potato and breadstick

Grilled Chicken Breast

With choice of Marsala, mushroom jus, a sundried tomato cream sauce, rosemary cream sauce or Mavericks signature sauce. Served with choice of vegetable and potato

Roast Beef

Slow-cooked tender roast beef with choice of classic brown gravy or burgundy mushroom gravy Served with choice of vegetable and potato

Roasted Pork Loin

Roasted and seasoned to perfection with your choice of apple bacon demi glace, champagne buerre blanc, stone ground mustard cream or rosemary cream sauce. Served with choice of vegetable and potato

Apple Cider Brined Pork Loin

All plated lunches are served with a garden salad and a coffee station

**Upgrade to our mixed green salad, Caesar salad, or broccoli salad for an additional charge

Dressings:

Ranch, French, Balsamic Vinaigrette & Thousand Island

Vegetables

Green Beans Almondine Butter Corn Sugar Snap Peas
Roasted Yellow Squash & Zucchini Steamed Broccoli Steamed Asparagus
Seasonal Steamed Vegetable Blend Caramelized Baby Carrots

Potatoes

Baked Potato Au Gratin Potatoes Mashed Potatoes and Gravy
Sour Cream & Chive Mashed Potatoes Fingerling Potatoes Rosemary Roasted Red Potatoes
Garlic Cheddar Mashed Potatoes Rice Pilaf Twice Baked Potato

Wraps & Sandwiches

Ciabatta Sandwich (served with choice of deli salad)

Choice of turkey, ham or roast beef with Swiss or American cheese, lettuce, tomato, mayo and mustard

Chicken Ranch Wrap (served with choice of deli salad)

Tortilla wrap filled with grilled, sliced chicken breast, romaine lettuce, tomatoes, bacon, cheddar jack cheese and house ranch dressing

Turkey Club Wrap (served with choice of deli salad)

Tortilla wrap spread with herbed cream cheese and filled with sliced turkey, spinach leaves, tomatoes, bacon and shredded cheddar jack cheese

Cucumber BLT Wrap (served with choice of deli salad)

Bacon, cucumbers, avocado, tomato, seasoned mayo and romaine lettuce wrapped in a flour tortilla

Cajun Chicken Wrap (served with choice of deli salad)

Cajun, grilled chicken, red onion, tomato, mushroom, Cajun ranch dressing, and romaine lettuce wrapped in a flour tortilla

Working Box Lunch

Sandwich or wrap, served with Italian pasta salad or potato salad, chips and a cookie

Deli Salads

Potato Salad Italian Pasta Salad Greek Pasta Salad Pistachio Salad

Broccoli Salad

All wraps & sandwiches are served with a coffee station

Available plated or buffet style

*Add chef choice soup to buffet style

Dinner Buffets

One Entrée

Choose 2 Salads Choose 1 Vegetable Choose 1 Potato Two Entrées

Choose 2 Salads Choose 1 Vegetable Choose 1 Potato Three Entrées

Choose 2 Salads Choose 1 Vegetable Choose 1 Potato

Entrée Selections

Roasted Pork Loin: Choice of apple bacon demi glace, champagne buerre blanc, stone ground mustard cream, cider brined or rosemary cream sauce

Chicken Parmesan: Hand-breaded chicken breast topped with marinara or Alfredo and shredded parmesan

Slow Roasted Beef: Choice of classic brown gravy, burgundy mushroom gravy or mushroom jus

Turkey: Simple, classic and smothered in housemade turkey gravy. Add Dressing for an additional charge.

Glazed Ham: Roasted and served with choice of stone ground mustard or honey pineapple glaze (smoked available)

Grilled Chicken Breast: Choice of Marsala, mushroom jus, sun-dried tomato sauce, rosemary cream sauce

or Maverick's signature sauce

Chicken Farfalle Alfredo: Butterfly pasta tossed in housemade Alfredo sauce and finished with parmesan

Beef Lasagna: Delicious layers of beef, noodles, Italian tomato sauce and a mixture of mozzarella and cottage cheese

Kids Buffet: Available Upon Request

*Upgrade to a Carving Station

Additional Cost:

Prime RibHamTurkeySauces:Sauces:Sauces:Horseradish CreamHoney Pineapple GlazeCranberryAu JusStone Ground MustardGravy

Salads

Fresh Garden Salad Potato Salad Italian Pasta Salad Greek Pasta Salad Pistachio Salad Broccoli Salad Caesar Salad Mixed Green Salad **Dressings**

Ranch French

Balsamic Vinaigrette Thousand Island

Vegetables

Roasted Yellow Squash & Zucchini Caramelized Roasted Baby Carrots Seasonal Steamed Vegetable Blend Butter Corn Steamed Broccoli Green Beans Almondine Steamed Asparagus

Potatoes

Baked Potato
Sour Cream & Chive Mashed Potatoes
Garlic Cheddar Mashed Potatoes

Au Gratin Potatoes Fingerling Potatoes Rice Pilaf Mashed Potatoes and Gravy Rosemary Roasted Red Potatoes Twice Baked Potato

All dinner buffets include rolls with honey butter and a coffee station Minimum 25 guests

Plated Dinners

Cider Brined Roasted Pork Loin

Roasted Pork Loin

Choice of apple bacon demi glace, champagne buerre blanc, stone ground mustard or a roasted red pepper sauce

Chicken Parmesan

Hand-breaded chicken breast topped with marinara and shredded parmesan

Slow Roasted Beef

Choice of classic brown gravy, burgundy mushroom gravy or mushroom jus

Turkey

Simple, classic and smothered in housemade turkey gravy - Add Dressing for an additional charge

Glazed Ham

Roasted with a choice of stone ground mustard or honey pineapple glaze

Grilled Chicken Breast

Choice of Marsala, rosemary cream sauce, Mavericks signature sauce, mushroom jus, or sundried tomato sauce

Honey Chicken Pasta

Grilled chicken breast and penne pasta tossed in our housemade Alfredo sauce with a hint of honey

Vegetarian Pasta

Penne noodles, carrots, broccoli, and cauliflower tossed in our housemade Alfredo sauce

Chicken Farfalle Alfredo

Butterfly pasta tossed in housemade Alfredo and finished with parmesan and herbs (served with salad and bread only)

Kabobs (Available grilled or smoked)

Tender pieces of chicken skewered with red onions, bell peppers and mushrooms finished with sweet chili sauce, teriyaki or an herb buerre blanc - Substitute Beef for an additional charge

Broiled Walleye

Served with a choice of plain, Cajun or with a lemon caper buerre blanc

Salmon (Available broiled or smoked)

Served with a choice of plain, blackened, honey glaze, apple jalapeño chutney or a lemon butter sauce

Chicken Wellington

Tender chicken breast stuffed with mushroom duxelle, wrapped in a puff pastry and served with wild mushroom sauce

Beef Wellington

Tender beef stuffed with mushroom duxelle, wrapped in a puff pastry and served with wild mushroom sauce

Lobster

Succulent lobster tail broiled to perfection and served with melted butter served as an entrée or add a lobster tail to the meal of your choice

Plated Dinners

Ribeye This hand-cut favorite is from the most flavorful part of the rib	. 12oz 16oz
New York Strip This full-flavored boneless loin strip is cut from the center and trimmed to perfection	. 12oz
Top Sirloin	8oz
Filet Mignon	7oz
Prime Rib with Au Jus This cut is aged and slow-roasted to insure top quality	. 12oz 16oz

All plated dinners are served with a garden salad with choice of dressing, potato, vegetable, rolls with honey butter and coffee station (except where noted)

Top any steak with garlic butter for an additional charge

All steaks will be cooked to medium

Upgrade to our mixed green salad, Caesar salad or broccoli salad.

Dressings:

Ranch, French, Balsamic Vinaigrette, Thousand Island

Vegetables

Roasted Yellow Squash & Zucchini Butter Corn Steamed Asparagus
Steamed Broccoli Caramelized Baby Carrots
Seasonal Steamed Vegetable Blend Green Beans Almondine

Potatoes

Baked Potato Au Gratin Potatoes Mashed Potatoes and Gravy
Sour Cream & Chive Mashed Potatoes Fingerling Potatoes Rosemary Roasted Red Potatoes
Garlic Cheddar Mashed Potatoes Rice Pilaf Twice Baked Potato

Desserts

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Tiramisu

Build Your Own Sundae Bar (Chef attended)

White Chocolate Raspberry Cake

New York Cheesecake (With cherry, blueberry or strawberry toppings)

Brownie Sundae (With chocolate drizzle and toffee chips)

Carrot Cake

Housemade Chocolate Cake

A la Mode

Pie (Apple, cherry, peach, pumpkin or pecan with whipped cream)

A la Mode

Ice Cream Dish (Vanilla or sherbet)

Assorted Dessert Bars

Brownies

Assorted Cookies

Hors d'oeuvres

Hot

Chislic (Seasoned and served with ranch and BBQ sauce)

Buffalo Wings (Hot, mild, BBQ, Mavericks signature sauce)

Boneless Wings (Hot, mild, BBQ, Mavericks signature sauce)

Meatballs (Swedish or BBQ)

Spanikopita (Flaky golden phyllo pastry stuffed with spinach artichoke dip)

Marinated or Smoked Skewers (With sweet chili sauce, teriyaki or Mavericks signature sauce)

Marinated Beef

Marinated Chicken

Build Your Own Nacho Bar (Choice of beef, chicken, or brisket served with spicy cheese, sour cream, salsa scallions, jalapeños and black olives)

Stuffed Mushrooms (Choice of beef, crab or spinach and cheese)

Toasted Ravioli (With marinara or ranch dressing)

Walleye Fingers (With dill tarter sauce)

Moo Shu Egg Rolls (With plum sauce)

Spinach Dip (Served with chips or ciabatta bread)

Bacon-Wrapped Jalapeño Poppers

Cold

Meat and Cheese Platter with Assorted Crackers

Cheese and Crackers

Seasonal Fresh Fruit Platter

Vegetable Platter with Ranch Dip

Shrimp Cocktail (With housemade cocktail sauce)

Caprese Bruschetta

Strawberry Bruschetta

Fruit & Brownie Skewer

Caprese Skewer (Fresh mozzarella, cherry tomato, fresh basil with balsamic reduction)

Grilled and Chilled Vegetable Platter (Grilled squash, zucchini, asparagus, and pepperoncinis)

Assorted Pinwheels (Beef and cheddar, turkey and Swiss, ham and pepper jack;

Rubbed with herb cream cheese and wrapped with tomatoes and spinach)

Each order serves approximately 25 people

Bakery & Snacks

Bakery

Assorted Danish

Caramel Rolls

Cinnamon Rolls

Assorted Muffins

Assorted Rolls

Assorted Dessert Bars

Assorted Cookies

Brownies

Snacks

Nachos (Beef & Cheese)

Party Mix (Mavericks housemade secret recipe)

Pretzels

Housemade Chips & Salsa

Trail Mix

Potato Chips & Dip

Assorted Granola Bars

Assorted Candy Bars

Silver Dollar Sandwiches (Choice of turkey, ham or an assortment of each)

Serves approximately 25 people

Pizza

Cheese Flatbread Pizza

Add any topping

Pepperoni, sausage, ham, bacon, chicken, black olives, pineapple, green peppers, red onions, mushrooms, jalapeños, tomatoes

Recommended Went Services

mood

WEDDING RECEPTION DESIGN & DECOR

moodsignatureevents.com Aberdeen, SD

605|380-1822 605|380-9389















Up-lighting



605-290-2654

www.nightlifeentertainmentsd.com













Recommended Event Services









Kyra Kern*Owner & Operator

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