

Congratulations on your engagement!

We greatly appreciate your interest in hosting your special event at the Grand Gateway Hotel. Our staff is dedicated to making your occasion one delivering a quality and exciting experience for you and your guests.

Enclosed is detailed information about our wedding packages. Should you need a special menu or request in mind, we will be delighted to discuss it with you.

At the Grand Gateway Hotel, we invite you to experience a celebration you'll remember for a lifetime.



1721 N. La Crosse Street, Rapid City, SD 57701

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Congratulations!

On behalf of the entire staff at the Grand Gateway Hotel, congratulations on your engagement!



Wedding Specialists

A Grand Gateway Hotel wedding sets a new standard in romantic elegance. We offer comprehensive wedding services designed to create uniquely personal events, from bridal showers with afternoon tea to martini nights for bachelor parties. Our specialists combine the finest elements with start-to-finish support to ensure a perfect experience.



Public Area Available For Pictures

You may select areas of our hotel for a backdrop for photos:

- *Lobby Fireplace
- *The Westminster grandfather clock
- *The pool
- *The Grand Ballroom with its fabulous furnishings and art



Flowers

The Grand Gateway Hotel offers many wedding florists for your selection. Here are several suggestions on florists but not a complete list:

- ❖ Flowers by LeRoy
605-342-0128
Flowersbyleroy.wedding
- ❖ Fancies Flowers & Gifts
605-342-2829
Fanciesflowers.com
- ❖ Victoria's Garden
605-348-2035
Ilovevictoriastgarden.com



The cake

The Grand Gateway Hotel offers many wedding cake professionals for your selection. Here are several suggestions on bakeries but not a complete list:

- ❖ Glorious Cakes
605-722-3699
Gloriouscakessd.com
- ❖ Star Spangled Batter
605-209-1491
Starspangledbatter.com
- ❖ Piece of Cake
605-393-8234
Pieceofcakesd.com



Menu Creations

The Grand Gateway Hotel offers array of menus to choose from. We can custom-design a menu for you with your choice of beverages. Whatever the wedding event, from an intimate family brunch to a sophisticated cocktail buffet to a grand reception banquet, our team will assist you or your bridal consultant from planning to execution.



Linens and Tabletop Décor

We provide exquisite silk linens with matching napkins that complement the décor of the Grand Ballroom. Color choices include rich burgundy with gold border or a jeweled green with gold border, both with matching napkins. Also black, white, and crème cloth linens are available. Black or white skirting with matching overlay will put the final touches on your service tables. A diagram of your table arrangements will be provided so that seating arrangements may be made. Custom linens and table décor may also be arranged to coordinate with your wedding color for a fee.



Photography and Entertainment

The Grand Gateway Hotel offers many wedding photography and entertainment professionals for your selection. Here are several suggestions on photography and entertainment professionals but not a complete list:

- ❖ Cadey Reisner Weddings
605-209-3261
Weddingsbycadey.com
- ❖ Johnny Sundby Photography
605-343-5646
Johnnysundby.com
- ❖ Henry Roy Photography
605-490-2040
Henroyroyphotography.com
- ❖ Colt 45 Entertainment
605-484-8797
Colt45entertainment.com
- ❖ Complete Weddings and Events
605-800-600-5247
Completestweddingsrapidcity.com



Salon, spa and beauty services

A wedding can be a stressful time. While you are a guest of the Grand Gateway Hotel, we offer complimentary shuttle service to the any of the area's day spas or salons. Here are a couple suggestions on Salons and spas but not a complete list:

- ❖ Henry Roy Photography
605-490-2040
Henroyroyphotography.com
- ❖ Headlines Academy
605-348-4247
Headlinesacademy.com
- ❖ A Perfect 10
605-791-2600
Ap10nailbar.com

A \$500 non-refundable deposit is due at the time the contract is signed, with full non-refundable payment required 14 days prior to the event. A guaranteed 2 week pre-event headcount for food is required. Additional meals added after final count will be charged. There will be no refund on meals not attended for.

Bridal Shower, Rehearsal Dinner and Anniversary Parties

Host your bridal shower, rehearsal dinner, after-wedding party or celebrate that special anniversary with a party at the Grand Gateway Hotel.

Bar

There is a \$350 bar set up fee which becomes refundable after \$500 in sales.

General Information

- ❖ All prices are subject to review prior to the event unless a contract has been signed. Prices do not include service charge and tax.
- ❖ With the exception of cake, nuts and mints, no outside food or drinks is allowed in the banquet or public areas. All food and beverage items will be prepared by the Grand Gateway Hotel. Neither the patron nor the patron's guest will be permitted to remove food or beverages from the premises due to license restrictions.
- ❖ Please help avoid damage to wallpaper, woodwork, and paint by not using staples, nails, tacks and tape for decorating. Our specialists will assist with any items that require ceiling or wall attachment. Any damage or additional cleaning costs incurred by the property will be added to the master bill.
- ❖ The Grand Gateway Hotel reserves the right to change the function room as long as an acceptable space is provided for your group that meets with your requirements.
- ❖ The Grand Gateway Hotel will not assume responsibility for damage or loss of merchandise or articles left in any banquet rooms or any part of the hotel prior to, during or following your function.
- ❖ A \$500 non-refundable deposit is due at the time the contract is signed, with full non-refundable payment required 14 days prior to the event. A guaranteed 2 week pre-event headcount for food is required. Additional meals added after final count will be charged. There will be no refund on meals not attended for.
- ❖ All events end at 12:00 a.m.

Security

The Grand Gateway Hotel requires the host be responsible for the payment of security guards for events over 150 persons, with dancing or bar functions. Only hotel-approved security may be used. The security cost is \$30 per hour with a minimum of 3 hours. The security charge is not included in the Wedding Package price.

The Wedding Package

Every element was carefully designed to make your special day a most memorable occasion



\$1800 Wedding Package Includes:

- A complimentary suite for the Bride and Groom.
 - The Grand Ballroom is available at 10:00 a.m. the day of the wedding for personal decorations, cake, music set up, etc.
 - Head table is served plated meals.
 - Champagne toast at each table (non-alcoholic may be requested)
 - Use of our LCD projector and drop-down screens for viewing wedding videos, family photos, etc.
 - Coffee and water will be available on a skirted table throughout the evening
 - Each table will be set with linen, napery, gold plate chargers, champagne glasses. All service tables (cake, gift, guest register, buffet table and head table) will be skirted.
- Package does not include: dance floor, entertainment, pipe and draping or cake. Plated dinner service is optional at an additional \$5 per person excluding the head table.



\$1500 Wedding Package Includes:

- A complimentary suite for the Bride and Groom.
 - The Grand Ballroom is available at 10:00 a.m. the day of the wedding for personal decorations, cake, music set up, etc.
 - Head table is served plated meals.
 - Use of our LCD projector and drop-down screens for viewing wedding videos, family photos, etc.
 - Coffee and water will be available on a skirted table throughout the evening
 - Each table will be set with linen, napery, gold plate chargers. All service tables (cake, gift, guest register, buffet table and head table) will be skirted.
- Package does not include: dance floor, entertainment, pipe and draping or cake. Plated dinner service is optional at an additional \$5 per person excluding the head table.

The Morning After

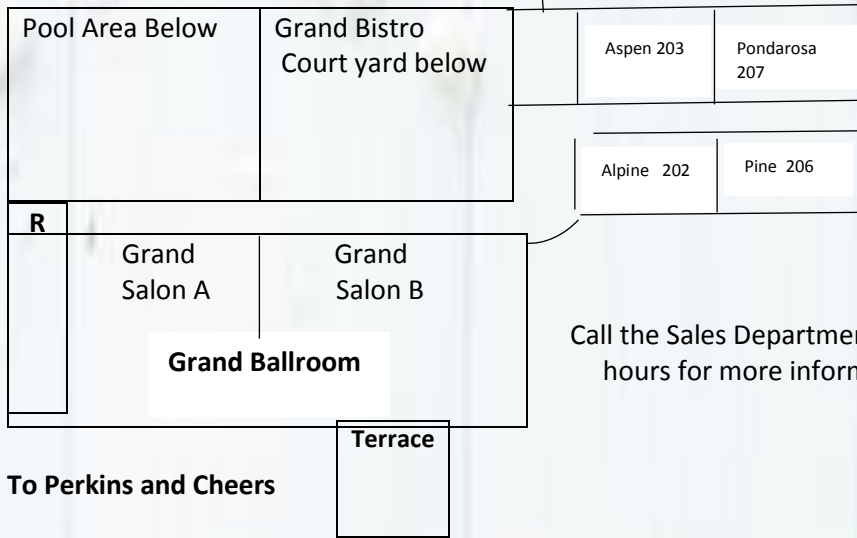
Breakfast for two is delivered by Perkins to the Bridal Suite with a late check-out of 1 p.m. for the bride and Groom

Banquet Facilities

The Perfect Location for your perfect day...

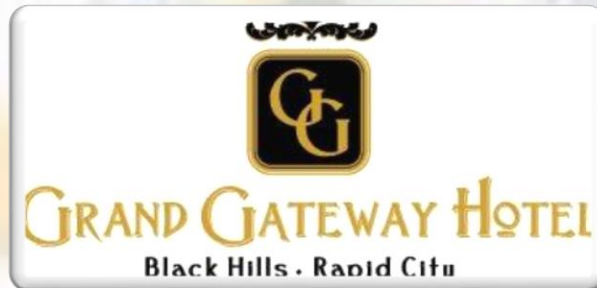


Boardroom 201



Call the Sales Department during normal business office hours for more information or questions. Dial 624.

Room	Dimension	Square Feet	Theatre	Classroom	Banquet	Rounds	Reception	Ceiling
Grand Ballroom	43*75	3225	400	216	275	250	450	9'-10"
Grand Salon A	43*34	1612	206	115	120	112	225	9'-10"
Grand Salon B	43*34	1612	206	115	120	112	225	9'-10"
Terrace	32*27	864	-	-	48	48	110	Open air
Salon A	25*27	700	85	50	48	48	115	7'-10"
Salon B	25*27	700	85	50	48	48	115	7'-10"
Salon C	25*27	700	85	50	48	48	115	7'-10"
Salon D	25*27	700	85	50	48	48	115	7'-10"
Boardroom	23*13	325	-	-	16	16	-	7'-10"
Grand Bistro	53*102	2318	-	-	104	104	421	30'-0"



menu

Simply Special- your choice of one meat carved to order (roast beef w/ horseradish, brown sugar glazed ham, juicy turkey breast or bacon wrapped pork loin) w/ Choice of potato, vegetable, salad and dinner roll \$23 per person

American style buffet- Carved to order roast beef w/ Horseradish on the side, choice of one other carved meat (ham, turkey, pork loin) choice of potato, choice of vegetable, two lettuce salads and dinner roll \$24.95 per person

Carved to order roast beef w/ horseradish sauce, chicken cordon bleu w/ hollandaise sauce, choice of potato, choice of vegetable, choice of salad and dinner roll \$26 per person

Carved to order prime rib w/ au jus and horseradish sauce, choice of potato, choice of vegetable, choice of salad and dinner roll \$33 per person

Lasagna with meat sauce, ricotta, mozzarella, fresh parmesan, a hint of Gouda perfectly layered, fettucine Alfredo w/ chicken breast, choice of vegetable, and two salads, assorted rolls and bread sticks \$24.95 per person

Ziti w/ andouille sausage, chicken breast, sun dried tomatoes, five cheese blend, fresh herbs in a creamy white sauce, choice of two salads and assorted dinner rolls \$23 per person

Organic rotisserie chicken w/ rosemary, choice of potato, choice of vegetable, choice of salad, dinner rolls \$25.50 per person

Grilled Chicken Breast with tenderloin steak tips, choice of potato, choice of vegetable, choice of salad, dinner roll \$25.95 per person

menu

Sandwich buffet- Assorted finger sandwiches made on dinner rolls w/ sliced cheese, leaf lettuce, roast beef, ham, turkey w/pasta salad and potato salad or your choice of two sides, vegetable display w/ ranch on the side \$18 per person

Western Buffet- Smoked Brisket w/ assorted sauces on the side, pulled pork, sliced rolls choice of two sides \$25 per person

Mexican Fajita buffet-Grilled sirloin steak, grilled chicken breast, grilled peppers and onions, sour cream, homemade guacamole, homemade salsa, shredded cheese, small flour tortillas, chipotle corn, tossed salad w/ tomatoes, black beans, tortilla chips and homemade dressing on the side \$25.95 per person

Potato choice (all potatoes are gluten free and preservative free)

- White cheddar mashed potatoes w/ choice of gravy*
- Garlic Mashed Potatoes*
- Baby New Potatoes w/ fresh herbs and butter*
- Cheesy potato casserole w/ bacon, cheddar cheese, layered and topped with Mashed Potatoes*
- Baked Potato w/ Butter and sour cream (add shredded cheese, chives and bacon for \$1.00 per person)*
- Whipped sweet potatoes w/ brown sugar, cinnamon, and topped with Homemade caramel and pecans*
- Red diced potatoes w/ butter and herbs*
- Potato medley w/ Yukon gold, purple, red and sweet potatoes w/ butter and herbs*

Vegetable Option (all vegetables are gluten free)

- Green beans with toasted almonds and bacon*
- Green beans Sautéed in olive oil w/ Sun dried tomatoes, Squash, Zucchini and fresh herbs*
- Honey glazed carrots*
- Marmalade glazed carrots w/ Zucchini*
- Brown sugar and cinnamon carrots*
- Broccoli w/ Melted cheese*
- Broccoli, cauliflower, carrots and red peppers w/ butter and herbs*
- Parmesan Asparagus (add \$1.00 Per person)*

menu

Salad Choice (all come with assorted salad dressings on the side)

- *Spinach salad w/ sliced strawberries, grape tomatoes, mandarin oranges, cucumbers, toasted almonds*
- *Traditional tossed salad w/ iceberg, romaine some spinach, grape tomatoes, cucumbers, croutons w/ ranch*
- *Traditional spinach salad w/ Hard cooked eggs, tomatoes, bacon bits, croutons and honey mustard dressing*
- *Mixed field greens w/ sliced peaches, blackberries, strawberries, cucumbers, tomatoes, tossed with toasted walnuts*
- *Mixed greens w/ cranberry, mandarin oranges, sliced honey crisp apples, feta cheese w/ toasted nuts*
- *Caesar salad w/ Romaine, fresh parmesan, croutons, and homemade Caesar dressing on the side*
- *Greek salad w/ Romaine, fresh parsley, feta, Kalamata olives, grape tomatoes, toasted pita*
- *The Wedge w/ Bacon bits, cheese, fresh parsley and croutons and homemade ranch*

Appetizers (chilled hors d'oeuvres, serves 50)

- *Smoked salmon and cream cheese cucumber bits on a skewer \$150*
- *Salmon Crostini w/ whipped seasoned cream cheese and fresh dill \$145*
- *Guacamole bruschetta w/ balsamic reduction and pico de gallo \$120*
- *Fresh vegetables w/ ranch dressing \$105*
- *Fresh cut fruit display \$120 Seasonal price*
- *Assorted finger sandwiches on mini rolls \$115*
- *Chilled jumbo shrimp w/ cocktail sauce \$145*
- *Deviled eggs \$105*
- *Crab salad w/ crackers \$90*
- *Rotisserie chicken salad w/ crackers \$110*
- *Shrimp on a cucumber wheel \$130*
- *Assorted chips w/ dips \$100*
- *Mexican layered dip w/ guacamole, beans, sour cream, shredded cheese, salsa, black olives, corn medley and assorted chips \$130*

menu

- *Marinated peppers, assorted olives, artichoke hearts, feta, mini dills, marinated tomatoes, marinated cucumbers \$130*
- *Cheese display w/ assorted whole, sliced and cubed cheese, grapes, berries and crackers \$135*
- *Meat and cheese display w/ sliced rolls, assorted meats \$175*
- *Cheese ball wrapped in bacon w/ crackers \$125*
- *Strawberry cream cheese dip w/ fresh berries w/ vanilla wafers, apple chips \$105*
- *Pepperoni Caprese bites - mozzarella balls, grape tomatoes, basil leaves w/ balsamic glaze skewered \$145*
- *Antipasto platter - assorted olives, mozzarella balls, pepperoni, salami, Swiss cheese, peppers \$155*

Appetizers (hot hors d'oeuvres, serves 50)

- *Spinach artichoke dip w/ baguette, crackers \$105*
- *Shrimp Scampi dip w/ baguette and crackers \$115*
- *Bacon wrapped prawns \$255*
- *Bacon wrapped scallops \$155*
- *Bacon wrapped dates w/ brown sugar glaze \$120*
- *Meatballs wrapped in bacon \$120*
- *Homemade meatballs stuffed w/ mozzarella, sausage balls in marinara sauce \$125*
- *Swedish meatballs \$90*
- *Hot or mild barbeque wings \$160*
- *Barbeque cocktail franks \$100*
- *Pigs in a blanket \$100*
- *Lump crab stuffed mushrooms w/ melted 3 cheese blend \$125*
- *Corn bread chorizo mushrooms \$125*
- *Mexican try w/ nacho cheese, bean dip, guacamole, salsa, chips \$140*
- *Kahlua Pecan Brown Sugar baked brie \$130*
- *Brie w/ homemade caramel and toasted pecans \$110*
- *Teriyaki chicken skewers \$120*
- *Meatloaf cupcakes topped w/ homemade mashed potatoes \$135*
- *Pulled pork or cheeseburger sliders w/ condiments, cheese, lettuce, etc \$205*
- *Ground buffalo jalapeno poppers wrapped in bacon \$155*

menu

Action Appetizer Stations (also available as a buffet) (\$21 per person)

- Table w/ carved to order sandwiches beef/ham w/ sliced rolls, condiments
- Quesadilla station w/ chicken, steak or just cheese quesadillas w/ salsa, sour cream, guacamole, tortilla chips, corn salsa
- Veggies and assorted dips and spinach artichoke dip w/ breads and crackers
- Cheese display, fruit display, crackers, baguette slices, pita, whole nuts and dried fruit

Action Stations (minimum of 100 people, minimum of 3 stations) (\$12 per person)

- Mashed Potato station - White cheddar mashed, garlic mashed, penne and cheese, gravy, cheese, bacon, scallions
- Salad station - Iceberg wedge, spinach, romaine w/ grape tomatoes, berries, toasted almonds, croutons, shredded cheese, cottage cheese, cucumbers, sunflower seeds, assorted dressings
- Western station - Pulled pork, shredded beef, (ribs, additional \$10 pp), pineapple coleslaw, baked beans and potato salad
- Mexican station - Ground beef, chicken breast and cheese quesadillas w/ sour cream, salsa, sour cream, tortilla chips
- Italian station - Penne noodles, ziti noodles, marinara, alfredo sauce, chicken breast
- Sandwich station - Assorted ciabatta, hard rolls, hoagies, leaf lettuce, turkey breast, roast beef, smoked ham, hard salami, assorted sliced cheeses, spicy mayo, horseradish sauce, mayonnaise, mustard
- Asian station - Chow Mein noodles w/ veggies, mini chicken egg rolls w/ sweet and sour sauce on the side, chicken teriyaki skewers, edamame and fortune cookies
- Fruit and cheese station - Large variety of sliced, whole, cubed, brie w/ caramel and toasted pecans w/ baguette and crackers and fresh cut fruit display

menu

Dessert

- *Chocolate fountain - Milk chocolate fountain w/ strawberries, bananas, marshmallows, nuts, dried fruit, pretzels, cherries, rice krispy treats \$10 per person*
- *Dessert display - Cheese cake slices w/ assorted toppings and sauces, chocolate cake, carrot cake, german chocolate cake, brownies, raspberry bars, chocolate covered strawberries, mini eclairs \$11.50 per person*
- *New york cheesecake w/ assorted toppings on the side \$9.50 per person*
- *Mini cheesecake or chocolate mousse in a cup \$5.50 per person*
- *Assorted cheesecakes w/ toppings (blueberry swirl, raspberry swirl, lemon) \$11.25 per person*
- *Assorted dessert bars, snickers, oreo, brownie, and lemon, 7 layer \$4.95 per person*
- *Pumpkin bread pudding topped with homemade caramel and homemade whipped cream \$8 per person*
- *Cookies and brownies \$3 per person*
- *Candy display - A variety of 10 different items w/ little bags for your guest \$7 per person*
- *Pumpkin bread pudding topped w/ homemade caramel and served w/ homemade whipped cream \$6 per person*
- *S'mores bar - assorted chocolates, Hershey's graham crackers, assorted marshmallows \$8 per person*

Prices do not include 7.5% food and beverage tax and 15% taxable service charge