



YOUR WEDDING  
*in beautiful*  
SURROUNDINGS



**CUSTER  
STATE PARK  
RESORT**



## Your Wedding In Beautiful Surroundings

Imagine your wedding ceremony on the shore of pristine Sylvan Lake with granite spires rising majestically in the background. Celebrate your reception in our newly remodeled reception area, the Auditorium, accommodating 299+ guests, nestled amongst ponderosa pines. This beautiful building features wood floors, windows looking out to the stunning scenery and a deck with a view of the lake.

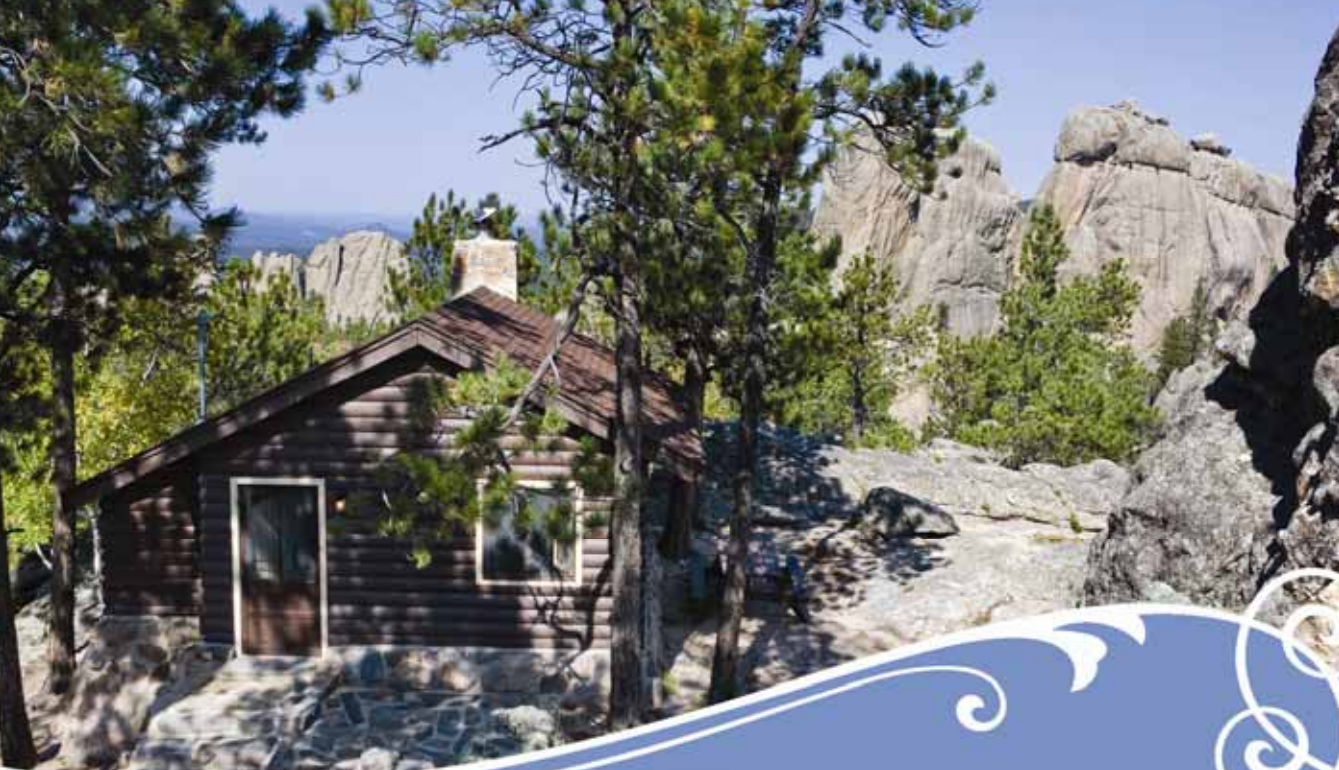
The State Game Lodge stands proudly in a valley setting with the hills rising around you. Start your processional down the grand stone steps in front of the Game Lodge to the ceremony on the front lawn. After the ceremony, simply walk to one of our reception areas which can accommodate 500+ guests.

Celebrate your union in the sublime outdoor chapel at Blue Bell Lodge with subtle rock formations framing you. Adjourn to the pine log White Buffalo Room for your reception. Enjoy the beautiful views from the back deck of the White Buffalo Room, looking down on French Creek. Make it a Western wedding with the ease of the Blue Bell Stables and Horse Camp nearby.



Cover and wedding photos by  
Ryan Becker Photography  
605-209-3207 • [ryanbeckerphotography.com](http://ryanbeckerphotography.com)

State Game Lodge



*Begin your marriage in the romantic honeymoon cabin at Sylvan Lake Lodge. Tucked into an area with majestic views and natural beauty, the honeymoon cabin features a king bed, fireplace, shower for two, TV, picnic table, small microwave and refrigerator.*



## **Sleeping Rooms and Cabins:**

Help your guests have an enjoyable and safe evening by reserving a group of rooms and cabins in the park!

Please contact our Sales and Catering Office at **605-255-4672** for assistance with blocking rooms and cabins *exclusively* for your guests to reserve. Once the rooms are blocked your guests can simply call, 1-888-875-0001 and refer to your wedding to make their individual reservations.

## **Great In Room Gift Ideas:**

Visit our many retail locations within Custer State Park for everything from that last minute gift to the necessities of travel. Our stores have a wide variety of outstanding items for that perfect keepsake of your stay in our beautiful park. We also offer a selection of gift baskets with a variety of theme and price points that will surely fit your needs. The lodge staff is happy to place the gifts in your guest's rooms at no additional charge. Just let us know your budget and it can be charged to your account. Please contact the Sales and Catering Office for additional information.

# Make It A Wedding Weekend!

Come for the wedding and plan on spending a weekend with your family enjoying all that Custer State Park Resort has to offer. Hike the stunning scenic trails, hop in a jeep for a Buffalo Safari Jeep Ride Adventure. Step on a wagon and enjoy an authentic Western cookout with the Hayride Chuck Wagon Cookout, or climb on a horse for a trail ride at the Blue Bell Stables. Custer State Park can easily fill up a weekend with fun activities you can enjoy as a group or with your family.

## Buffalo Safari Jeep Ride:

Ride through beautiful Custer State Park in an open air jeep for a 1 ½ to 2 hour adventure with a driver/guide who offers educational and historical information.

## Hayride Chuck Wagon Cookout:

This old-fashioned hayride on a vehicle-drawn wagon takes you on back roads to a mountain meadow canyon for a chuck wagon feast. Enjoy sing-along country/folk music entertainers throughout the evening ride and a cowboy meal with all the fixin's. Look the part with a souvenir cowboy hat and bandanna that is provided for each guest. This is a great event for the families to meet each other during a wedding weekend or as a rehearsal dinner.

## Trail Rides:

Saddle up and hit the trail for a horseback adventure. See Custer State Park from horseback with your family on a 1 hour, 2 hour, half day or full day ride.

*Reservations for above activities are required. Our Sales and Catering office would be happy to assist you with planning these great group activities.*

## Gift Openings:

Reunite with your family the morning after the wedding for a Gift Opening Breakfast or Brunch. Gather on the Verandah at Sylvan Lake Lodge, in one of the meeting spaces or on the beautiful lawn at the State Game Lodge or at Blue Bell Lodge for spectacular views and a wonderful meal.





## Your Wedding Reception

Whether an intimate family gathering or a large social event, every Custer State Park Resort reception displays the same impeccable service and creative menu planning. Our catering professionals are versed in the subtleties of wedding etiquette leaving no detail overlooked.

Wedding Reception Facility fee is \$250.00 to \$750.00 depending on the location.

### All Wedding Packages Include:

- Serving Trays for Mints
- Serving Bowls for Nuts
- Punch Bowl and Ladle
- China, Flatware, Glassware
- Complete Set Up of Room with Tables and Chairs
- Table Linens
- Linen Napkins
- Skirting for all Appropriate Tables

*(We provide White or Ivory Linens depending on the lodge)*

### Additional Services Offered:

- Cake Cutting Service - \$.50 per person
- Cutting and Serving of Cake - \$1.00 per person
- Punch Fountain - \$50.00 (Sylvan Lake Lodge Only)
- Passed Hors d'oeuvres-\$50.00 –per server

### Desserts:

In recent years there has been a shift towards dessert buffet tables at weddings. Many couples are breaking with tradition and opting to serve a variety of desserts at their wedding reception. Our catering staff can offer dessert options available to help make your reception perfect in every way.

Prices subject to change. Custer State Park 2010



## Menu Planning

Our culinary staff offers excellent menu selections that allow the creation of a special menu unique to you. Choose from one of our Wedding Buffets that can be customized to your desires and needs. Enjoy local fare such as Trout from our Mt. Coolidge Buffet or choose Buffalo Sirloin with au jus from our Harney Peak Buffet. Additions or alternatives are offered with Chef attended Action Stations featuring Prime Rib or Pheasant Pasta.

## Action Stations

**(AVAILABLE AT AN ADDITIONAL COST WITH ALL BUFFETS)**

Chef attended Action Stations allow you to customize your menu with featured South Dakota and local cuisine.

Action Station choices are available as an add-on entrée to any of our Wedding Buffets. Our catering staff will be happy to discuss options and pricing.

### **BUFFALO PRIME RIB**

*Chef carved slow roasted with our special seasoning and burgundy au jus.*

### **PRIME RIB OF BEEF**

*Chef carved slow roasted with garlic and herbs and au jus.*

### **BARON OF BEEF**

*Chef carved roast baron of beef with horseradish sauce, Dijon mustard and hard rolls.*

### **PHEASANT PASTA**

*Chef sautéed pasta station with simmered South Dakota pheasant, with julienne sweet peppers, roasted corn, roasted tomatoes and fresh cilantro in a tequila cream sauce.*

# Wedding Buffet Options

## SALADS

### GARDEN SALAD

*Fresh mixed greens, Roma tomatoes, red onions, carrots, cucumbers and croutons with three dressings.*

### AUGUST SALAD

*Fresh mixed greens, red onions, sun dried tomatoes, mandarin oranges, Gorgonzola cheese crumbles and roasted walnuts.*

### CRANBERRY SPINACH SALAD

*Fresh spinach, red onion, raisins, mandarin oranges and spicy pecans with a cranberry – orange vinaigrette.*

### NANTUCKET PASTA SALAD

*Mini sea shell pasta with baby shrimp, imitation king crab meat, celery and onions in a creamy lemon tarragon dressing.*

### GOURMET PASTA SALAD

*Tri-colored rotini pasta, salami, black olives, tomatoes, artichoke hearts, provolone cheese with an olive oil and herb dressing.*

### CUCUMBER AND ONION SALAD

*Garden cucumbers and red onions marinated with fresh herbs and olive oil toasted sesame dressing.*

### TUSCAN PASTA SALAD

*Sundried tomatoes, ripe olives, garden peas, onions, matchstick carrots, cheddar cheese and pasta tossed with a light cream sauce.*

## BUFFET POTATO OR RICE CHOICES

GARLIC MASHED POTATOES  
ROASTED RED JACKET POTATOES  
RICE PILAF  
AU GRATIN POTATOES

## BUFFET VEGETABLES CHOICES

GREEN BEANS ALMONDINE  
MINT GLAZED BABY CARROTS  
CREAM STYLE CORN  
STEAMED VEGETABLE MEDLEY  
FRESH BROCCOLI FLORETS WITH HOLLANDAISE SAUCE

Prices subject to change. Custer State Park 2010



# Lovers Leap Buffet

## Comes with Grand Display of Fresh Fruit

Select Three *Salads*

Select One *Potato or Rice*

Select Two *Vegetables*

*Served with Rolls and Butter • Coffee or Iced Tea*

### ENTRÉE SELECTION

#### FILLET OF SALMON

*Fresh Atlantic salmon oven roasted with cracked peppercorns and béarnaise.*

#### PORK LOIN

*Fresh herb roasted pork loin medallions with a bacon - Dijon cream sauce.*

#### CHICKEN BREAST SOUBAISE

*Chicken breast stuffed with spinach, Italian sausage and mozzarella cheese, topped with a creamy roasted red pepper and white wine Béchamel sauce.*

#### BUFFALO PRIME RIB WITH AU JUS

*Slow roasted buffalo prime rib, medium rare, sliced with garlic-herb au jus.*

#### PRIME RIB OF BEEF

*Fresh herb encrusted prime rib slow roasted and served medium rare with burgundy au jus.*

#### BEEF TENDERLOIN MEDALLIONS

*Slow roasted whole beef tenderloin medallions served with a horseradish bleu cheese sauce.*

#### MACADAMIA CRUSTED HALIBUT

*Macadamia nut crusted halibut served with a lemon cream sauce.*

Choice of two entrees \$35.00 per person

Choice of three entrees \$38.00 per person

Choice of four entrees \$41.00 per person

Prices subject to change. Custer State Park 2010





# Harney Peak Buffet

Select Two *Deli Salads*      Select One *Potato or Rice*  
Select One *Vegetable*  
*Served with Rolls and Butter • Coffee or Iced Tea*

## ENTRÉE SELECTION

### FILLET OF SALMON

*Fresh Atlantic salmon oven roasted with herbs and lemon.*

### HERB ROASTED PORK LOIN

*Fresh herb roasted pork loin with Tuscan au jus.*

### CHICKEN BREAST WITH HUNTER MUSHROOM SAUCE

*Oven roasted chicken breast with a wild and domestic mushroom cream sauce.*

### WALLEYE

*Baked walleye with an almond panko crust and dill hollandaise sauce.*

### BUFFALO SIRLOIN WITH AU JUS

*Slow roasted buffalo sirloin, medium, sliced with garlic-herb au jus.*

### ROAST SIRLOIN OF BEEF

*Slow roasted, medium, with burgundy au jus.*

### CHICKEN & BROCCOLI PENNE

*Penne pasta with chicken and broccoli in a creamy Alfredo Sauce.*

Choice of two entrees \$32.00 per person  
Choice of three entrees \$35.00 per person  
Choice of four entrees \$38.00 per person



# Mt. Coolidge Buffet

Select One *Deli Salad* • Select One *Potato or Rice*  
Select One *Vegetables*  
*Served with Rolls and Butter • Coffee or Iced Tea*

## ENTRÉE SELECTION

### SOUTH DAKOTA POT ROAST

*Tender slow roasted beef with a savory brown gravy.*

### SOUTHWESTERN TILLAPIA

*Baked Tilapia with southwestern seasoning and peppers.*

### HERB ROAST PORK LOIN

*Herb roasted pork loin with choice of:  
Bourbon cream sauce or Tuscan Au Jus.*

### CHICKEN BREAST

*Sautéed chicken breast with choice of:  
Rich Marsala wine sauce or fresh mushroom supreme sauce.*

### TROUT

*Fresh Trout baked with fresh herbs and lemon.*

### CHICKEN CARBONARA

*Tri colored cheese filled tortellini tossed with diced chicken and bacon in Alfredo sauce topped with parmesan cheese and fresh basil chiffonade.*

**Choice of Two Entrees \$29.00**  
**Choice of Three Entrees \$32.00**



# French Creek Cookout

Impress your guests with a classic western cookout!!  
Includes chef attended grill and Western style buffet table filled with:

- Fresh Garden Greens Salad with three dressings*
- *Grandma's Potato Salad* • *Fresh Dixie Coleslaw*
- *Chuck Wagon Corn* • *Campfire Baked Beans*
- Fresh Baked Cornbread with honey whipped butter*
- Coffee, Iced Tea or Lemonade*

## COOK-OUT ENTRÉE SELECTIONS

### BEEF KABOBS & PORK RIBS

*Premium barbeque pork ribs & Marinated beef kabobs.* \$19.95

### BEEF KABOBS & BBQ CHICKEN

*Marinated beef kabobs and BBQ chicken breast.* \$18.95

### BARBEQUE CHICKEN

*Citrus marinated roasting chickens, grilled,  
finished glazed with a Western barbeque sauce.* \$16.95

### BARBEQUE CHICKEN AND PORK RIBS

*Finished glazed with a Western barbeque sauce.* \$19.95

### TOP SIRLOIN STEAK

*Grilled USDA choice 8 oz. sirloin.* \$19.95

### RIBEYE STEAK

*Grilled USDA choice ribeye steak with burgundy au jus.*  
Rancher Cut 10 oz. \$25.95 • Rustler Cut 14 oz. \$29.95

### BUFFALO SIRLOIN

*Locally raised Buffalo sirloin ~ a local favorite.* \$22.95

**Entrée choices are priced per person. Choice of two entrees per event.**

### NOTICE:

We require a 100% guarantee of the number of people to be served at least 72 hours prior to your function. Buffets require a minimum of 40 guests ~ under 40, add \$1.00 per person. An 18% service charge and applicable taxes will be assessed, as they are not included in prices listed. Prices subject to change.

## HOT HORS D'OEUVRES (per 50 pieces)

<b>PHEASANT STUFFED MUSHROOMS</b> .....	\$100
<i>Slow simmered pheasant, mirepoix and bread crumb stuffing.</i>	
<b>MEATBALLS</b> .....	\$75
<i>Homemade meatballs with a horseradish cream topping.</i>	
<b>BUFFALO</b> .....	\$75
<i>Prepared fresh with a little chipotle and cowboy gravy.</i>	
<b>BACON WRAPPED SEA SCALLOPS</b> .....	\$125
<i>Scallops wrapped and baked with smoked bacon.</i>	
<b>SWEET AND SPICY CHICKEN SKEWERS</b> .....	\$75
<i>Lightly seasoned chicken skewers drizzled with sweet orange sauce.</i>	
<b>STUFFED MUSHROOM CAPS</b> .....	\$100
<i>Crab stuffed or sausage and spinach stuffed in a large fresh mushroom.</i>	
<b>CRAB CAKES WITH REMOULADE</b> .....	\$140
<i>Mini homemade crab cakes served with a remoulade.</i>	
<b>ASIAGO SPINACH ARTICHOKE DIP</b> (per 50 guests) .....	\$110
<i>A creamy Asiago cheese, spinach and artichoke dip. Served with French bread and crackers.</i>	

## COLD HORS D'OEUVRES (per 50 pieces)

<b>SHRIMP COCKTAIL</b> .....	\$125
<i>Jumbo shrimp cocktail served with tangy cocktail sauce.</i>	
<b>CHICKEN TORTILLA PIN WHEELS</b> .....	\$75
<i>A spicy chicken spread rolled in a variety of colored tortillas with tomato salsa.</i>	
<b>FRENCH CANAPES</b> .....	\$100
<i>Garlic and Herb infused cream cheese spread on toasted bread coins topped with olive tapenade.</i>	
<b>SHRIMP CEVICHE ON CUCUMBER MEDALLIONS</b> .....	\$100
<i>A lime shrimp Ceviche served a top Cucumber wheels.</i>	
<b>CHOCOLATE COVERED STRAWBERRIES</b> .....	\$85
<i>Extra large strawberries covered in dark chocolate.</i>	
<b>FRESH FRUIT SKEWERS</b> .....	\$75
<i>Chilled skewers loaded with pineapple, strawberries and melons.</i>	

## GOURMET PLATTERS (platters per 50 guests)

<b>ANTI PASTA PLATTER</b> .....	\$180
<i>Marinated vegetables with fresh mozzarella cheese, Italian and our own Buffalo salami, Roma tomato coins with fresh basil, drizzled with balsamic glaze, pepperoncini and assorted olives. Served with fresh baked breads and gourmet crackers.</i>	
<b>FRESH FRUIT PLATTER</b> .....	\$135
<i>Seasonal fresh fruit display with five fresh seasonal fruits. Served with a strawberry yogurt dip.</i>	
<b>FRESH VEGETABLE CRUDITES</b> .....	\$95
<i>Mushrooms, asparagus, carrots, celery, broccoli, cauliflower, peppers and tomatoes. Served with ranch dipping sauce &amp; sun dried tomato dip.</i>	
<b>CHEESE AND CRACKER PLATTER</b> .....	\$170
<i>Import and domestic cheeses served with a variety of crackers.</i>	
<b>MEAT AND CHEESE PLATTER</b> .....	\$195
<i>An assortment of cheeses accompanied with our own Buffalo summer sausage (salami) served with a variety of crackers.</i>	

Prices subject to change. Custer State Park 2010



# Social Hour

## Hors d'oeuvres

*Our Chefs at Custer State Park take pride in creating wonderful hors d'oeuvres to compliment your wedding.*

*Hors d'oeuvres accent social hours in addition to contributing to social responsibility with the use of alcohol. The following were created to make hors d'oeuvres more affordable and satisfying to your guests.*

**Assorted cheese and crackers, vegetables and dip, fresh fruit, tortilla chips & salsa and potato chips & dip.**  
\$200  
serves 50 guests

**Assorted cheese and crackers, vegetables and dip, fresh fruit, tortilla chips & salsa and potato chips & dip, meatballs and chicken skewers.**  
\$300  
serves 50 guests

### BAR SERVICE

Call Brands .....	\$4.50
Premium Brands.....	\$5.50
Cordials.....	\$5.50
Domestic Beer .....	\$3.50
Import / Micro .....	\$4.50 & up
Non-Alcoholic Beer.....	\$3.50
House Wines.....	\$4.50
Signature Wines.....	\$6.50
Soft Drinks.....	\$2.00

### PUNCH & CHAMPAGNE

Fruit Punch (per gallon).....	\$15.00
House Champagne Toast (per bottle)...	\$20.00
Non-Alcoholic Champagne .....	\$15.00

### WINE

*Bottled wine is available upon request – ask to see our extensive wine list.*

### DRINK TICKETS

*Drink tickets are available, please ask for details.*

### BAR POLICY

A \$75.00 Bartender fee is applicable to Cash and Host Bars with sales less than \$250.00.

*A bartender is required for all Host and Cash Bars.*

*Wine corkage fee of \$15.00 per wine bottle brought into all events. All applicable state laws will apply. An 18% taxable service charge and 7% sales tax will be added to all host bars, drink tickets, and all other beverages that are charged to your account.*

*Alcoholic beverages will only be served to individuals who are 21 years of age or older. If age is questionable valid ID may be required.*



**List of Area Businesses  
Providing Wedding  
Services:**

**Wedding Cakes:**

Piece of Cake  
605-393-8234  
Jerry's Cakes  
605-341-4814

**Officiant:**

Chuck Landon  
605-574-4467  
cplandonjr@aol.com

**Florists:**

Jenny's Floral  
605-673-3549  
Flower Power  
605-574-2715

**Entertainment:**

Complete Music  
605-348-8869  
Ken Petersen's Milestone  
Event Entertainment  
605-791-4232  
Toll free 1-877-614-4232

**Photography:**

Ryan Becker  
Photography  
605-209-3207  
[ryanbeckerphotography.com](http://ryanbeckerphotography.com)  
Johnny Sundby  
Photography  
605-343-JOHN  
[johnnysundby.com](http://johnnysundby.com)

**Rentals & Decorators:**

Table 4 Décor  
605-341-6705  
Black Hills Receptions  
1-800-929-8885

**Salons:**

Allure Spa & Salon  
605-673-6060  
Bella Day Spa  
605-673-5299

**Transportation:**

Golden Circle Tours  
605-673-4349

**Carriage Service**

Rob Hunsaker  
605-255-4740

**Reception Areas:**

Location	Max # of Guests	Food and Beverage Minimum*
Sylvan Lake Lodge Auditorium End Time 12:00 am	299	\$2,000 Friday & Sunday \$5,000 Saturday
Sylvan Lake Lodge Verandah End Time 10:00 pm	60	\$1,000
State Game Lodge Lodge Pavilion End Time 11:00 pm	300	\$2,000 Friday & Sunday \$5,000 Saturday
State Game Lodge Front Lawn End Time 11:00 pm	500+	\$2,000 Friday & Sunday \$5,000 Saturday
State Game Lodge Lodge Creekside End Time 11:00 pm	50	\$1,000
Blue Bell Lodge White Buffalo Room End Time 11:00 pm	90	\$1,000 Friday & Sunday \$2,000 Saturday

*\*The food and beverage minimum is not inclusive of gratuity and tax.  
If the minimum is not met the difference will be billed as room rental.*

*The ceremony and reception locations that we offer are unique  
and spectacular. Please speak with the Sales and Catering  
Office for a description.*

Prices subject to change. Custer State Park 2010

# Let Us Answer Your Questions:

## **How much of a deposit is required?**

In order to secure the space, we require a \$250.00 to \$750.00 (depending on the location) non-refundable deposit. This amount is deducted from your final billing.

## **When is the final guarantee and guest count due?**

In order to provide quality service and properly arrange your function, a guaranteed number of attendees must be received by 12:00 pm (noon) three business days prior to the reception date. The number is considered a guarantee and is not subject to reduction as food and beverage products have been ordered, received and prepared. If the catering department does not receive a guaranteed count, we will assume the maximum expected number as the guaranteed number. Payment in full is due at the time of the guaranteed count.

*Please don't forget to include yourself and the bridal party in the final count.*

## **When is the final payment due?**

Payment in full is due at the time of the guaranteed count, by 12:00 pm (noon) three business days prior to the reception date. A current and valid credit card number will be requested to hold on file for any charges that may exceed previous payment.

## **Is the pricing on the menus guaranteed?**

All prices are subject to review three months prior to reception unless a contract has been signed. Prices do not include service charge and tax. An 18% taxable service charge and current tax will be assessed.

## **Can we bring any food or beverages into the reception area?**

You may provide your own cake, mints and nuts. All other food and beverage items must be ordered through and provided by the lodge.

## **Are we permitted to take food with us after the reception?**

Neither the patron nor the patron's guests will be permitted to remove food or beverage from the premises because of license restrictions.

## **May we have entertainment?**

Entertainment is an important aspect to your day and is permitted in all reception areas, with the exclusion of the Verandah at Sylvan Lake Lodge. We request that you review your entertainment selection with the Sales and Catering Office prior to contracting entertainment.

## **Is a bar available?**

A cash or hosted bar can be made available to your guests. Guests must be 21 years of age and have valid photo identification to purchase or drink alcohol.

## **What about decorations?**

We ask that you discuss your decorations, including your use of candles, with the Sales and Catering Office. Please help avoid damage to wallpaper, woodwork and paint by not using tape. Due to fire restrictions all candles must be within the reception area and in a container taller than the flame. Taper candles are not permitted.

## **How do I reserve sleeping rooms and cabins?**

We are happy to set up a room block, holding sleeping rooms and cabins for your guests to call in and reserve. To set up a room block, please call the Sales and Catering Office at 605-255-4772 or 605-255-4672. They will be happy to work with you, selecting the sleeping rooms and cabins that best suit your needs.

## **Do we need a park pass?**

A South Dakota Park Pass is required for every vehicle entering Custer State Park. Special arrangements can be made for your wedding guests not staying *overnight* in the park. Please discuss this with our Sales and Catering Office. We can put you in touch with the correct person at the State Park Office who will facilitate your guest's entrance into the park.

## **What else?**

We ask that the bride and groom have guests to act as coffee servers, cake servers and dining room host. Flowers and decorations are optional. In the event the bride and groom do not have printed napkins, white cocktail napkins will be provided.

## **What do my family members do to make sleeping room/cabin reservations?**

Once the rooms are on hold your guests may call our reservation line at 1-888-875-0001 to make reservations. When your guests call in to reserve they simply need to state they are with the name of the wedding to make reservations. It is important that they mention the wedding room/cabin block, as it may appear there are no rooms available if they do not. The reservationist will complete the reservation by taking the guests' name, information and assisting them with making their deposit to guarantee the room/cabin.





YOUR WEDDING  
*in beautiful*  
SURROUNDINGS



**CUSTER  
STATE PARK  
RESORT**

*In the beautiful Black Hills*

13389 US Hwy 16A

Custer, SD 57730

605/255-4672 • 605/255-4772

[www.custerresorts.com](http://www.custerresorts.com)