



**Weddings ♦ Meetings ♦ Conferences ♦ Parties ♦ Banquets**



**Highland Conference Center ♦ 2000 Highland Way ♦ Mitchell, SD 57301 ♦ 605-990-1575**  
**www.highlandconferencecenter.com ♦ jill@highlandconferencecenter.com**



# Welcome to the Highland Conference Center!

Whether you are holding a social function, wedding reception, corporate meeting or multi-day conference, for small groups of 10 people up to major events for 400, we are ready to host your next event in Mitchell, SD!

The Highland Conference Center provides a relaxed, productive atmosphere for you and your guests. Our Grand Ballroom can be customized to accommodate all sizes of groups. From start to finish, you will have a highly attentive staff assisting you with every detail to ensure that your event is flawless.

You are sure to impress your guests with our first class on-site catering department, specializing in homemade breakfasts, lunches and dinners. We pride ourselves with delicious homemade meals.

We would be happy to offer a discount to your guests to enjoy a refreshing night's stay at one of our connecting properties; the Highland Conference Center is conveniently located between the Comfort Inn & Suites and the Hampton Inn via an indoor walkway. Both properties have complimentary hot breakfast, pillow top beds, free wireless internet, business center, fitness center, whirlpool and family suites.

The Highland Conference Center is within walking distance of several restaurants and lounges, as well as shopping; and within a short driving distance of several outstanding cultural attractions.

With outstanding meeting space, comfortable hotel rooms, delicious food and first class service that will exceed your expectations, you'll discover even more reasons to have your next event at the Highland Conference Center.

**We look forward to the opportunity to work with you on your next event!**



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# Weddings

*Grand Ballroom Rental*

*Banquet Seating for up to 400 Guests*

*White Linen Table Cloths and Napkins*

*Flatware, China & Glassware*

*Customized Room Set Up*

*Raised Head Table for Wedding Party*

*Skirted Tables for Head Table,  
Guestbook, Gift, Cake, Punch & Coffee Bar, DJ*

*Champagne Toast for the Wedding Party*

*20x20 Dance Floor*

*Group Blocks at Hampton Inn & Comfort Inn & Suites*

*Cordless Microphone*

*Coffee Bar with Flavorings*

*Punch Bowl & Punch Cups*

*White or Black Backdrop behind Head Table*

*Complimentary Centerpiece Options*

*On-Site Event Coordinator*

*Gift Opening room at Comfort Inn & Suites  
(based on availability)*

*Complimentary Bridal Suite\*  
(if 20 rooms are reserved in room blocks)*

**Friday Evening Reception \$1,000**

**Saturday Evening Reception \$1,200**

# Wedding Guidelines

## Food & Beverage:

All food and beverage (including alcohol and punch) must be supplied through the Highland Conference Center. The only exceptions are your wedding cake, cupcakes, candy, mints and nuts. Health Department Regulations prohibit us from allowing food or beverage to be removed from the Highland Conference Center premises.

All Food & Beverage is subject to 18% service charge and 7.5% sales tax. Menu prices are subject to change due to fluctuating market prices.

Kids Meals, Vegetarian, Vegan and Gluten Free Meal options are available with advanced request.

In order for the Highland Conference Center to ensure the availability of chosen items, your menu selection should be submitted to the Sales & Event Manager no later than **two months** prior to the event date. The number of guests attending must be confirmed with the Sales & Event Manager by noon, **five business days** prior to the function. This number will be considered the guarantee, not subject to reduction. Full payment will be due once the guaranteed number is submitted five days prior to the event. You are responsible for full payment of the final guaranteed number even if fewer guests actually attend. If no guarantee is received, the original number expected will be used as the guaranteed number of guests. We will set the room for ten percent over your count and accommodate any extra guests with a menu that is as close as possible to your menu.

## Ballroom Deposits and Catering Payments:

The Wedding Package is split into 3 deposits as follows:

### **Friday Night Reception: \$1,065 (including tax)**

\$532.50 due at contract signing

\$266.25 due 6 months prior to reception date

\$266.25 due 5 business days before wedding plus final payment for food & beverage

### **Saturday Night Reception: \$1,278 (including tax)**

\$639 due at contract signing

\$319.50 due 6 months prior to reception date

\$319.50 due 5 business days before wedding reception plus final payment for food & beverage

Advance deposits, are non-refundable. All deposits can be re-applied if the function is rescheduled six months prior to the event and held within six months of original date.

Any additional charges incurred during the reception are due at the end of the reception. This includes bar tab for open bars, banquet food, and property damage, unless billing arrangements have been set up prior to the event.

We accept Cash, Check, MasterCard, Visa, American Express and Discover.

## Hotel Accommodations:

The Highland Conference Center Sales & Event Manager will coordinate the hotel blocks for your wedding reception. We reserve 7 rooms at each hotel the night before the wedding and 20 rooms at each hotel the night of the wedding. Please encourage your guests to make their hotel reservation more than two weeks before your wedding date to receive the group rate.

### **Banquet Bar Policies:**

All alcohol must be supplied by the Highland Conference Center. Absolutely no outside alcohol is allowed and alcohol purchased at the Highland Conference Center may not leave the premises.

The Highland Conference Center prohibits anyone under the age of 21 to purchase or consume alcohol even in the presence of their parents. If this regulation is broken, the person will be asked to leave the facility. If the person does not cooperate, appropriate action will be taken.

It is against the law to serve anyone who is visibly intoxicated. The Highland Conference Center reserves the right to refuse service to anyone at anytime. If the person who is visibly intoxicated continues to drink alcohol, they will be asked to leave the premises. If the person does not cooperate, appropriate action will be taken.

Security is required at functions that serve alcohol. A fee of \$20.00 per hour is charged for this service.

Wedding party attendants will be required to have identification in order to consume alcohol.

Last call for alcohol is 12:30 am unless you wish to have it earlier. Music may play until 1:00 am. The building must be vacated by 1:30 am.

### **Decorating:**

You will be allowed to decorate between 8am-5pm if there is not an event the day before your wedding reception. If there is an event the day before your wedding reception, you will have access to the ballroom at 8am the day of your wedding reception. Access to the Ballroom for decorating prior to the event will be determined one week prior and will be based on room availability.

All deliveries on the reception day must be scheduled in advance with the Sales & Event Manager.

All personal belongings and decorations must be removed the night of the event unless otherwise arranged to be picked up on the following Monday morning. The Highland Conference Center is typically not open on Sunday unless an event is scheduled.

*Due to the hazard of fire, we do not allow open flames. All candles must be contained in glass holders that enclose the flame. We also do not allow confetti of any type or loose crystals to be placed on the tables. A fee may be incurred if these policies are not followed.*

No nails, staples, tape, tacks or pins may be used to hang posters or signs on walls of the Ballroom. We would be happy to assist you in hanging items for your event.

We have complimentary centerpiece items that you are welcome to use at no charge. Candles that are used in the votive holders must be a tea light candle and in the clear or metal surrounding.

The contracted group is responsible for any charges incurred to repair any damage to the conference center, linens, walls, etc.

### **Additional Policies:**

The Highland Conference Center staff reserves the right to inspect and control all parties, dinners, and any other functions held on the property. The conference center cannot assume responsibility for personal property and equipment brought onto the premises.

There will be a \$100 cleaning fee if popcorn is brought in. Popcorn may be purchased through the Highland Conference Center to avoid this fee.

# Complimentary Decorating Items

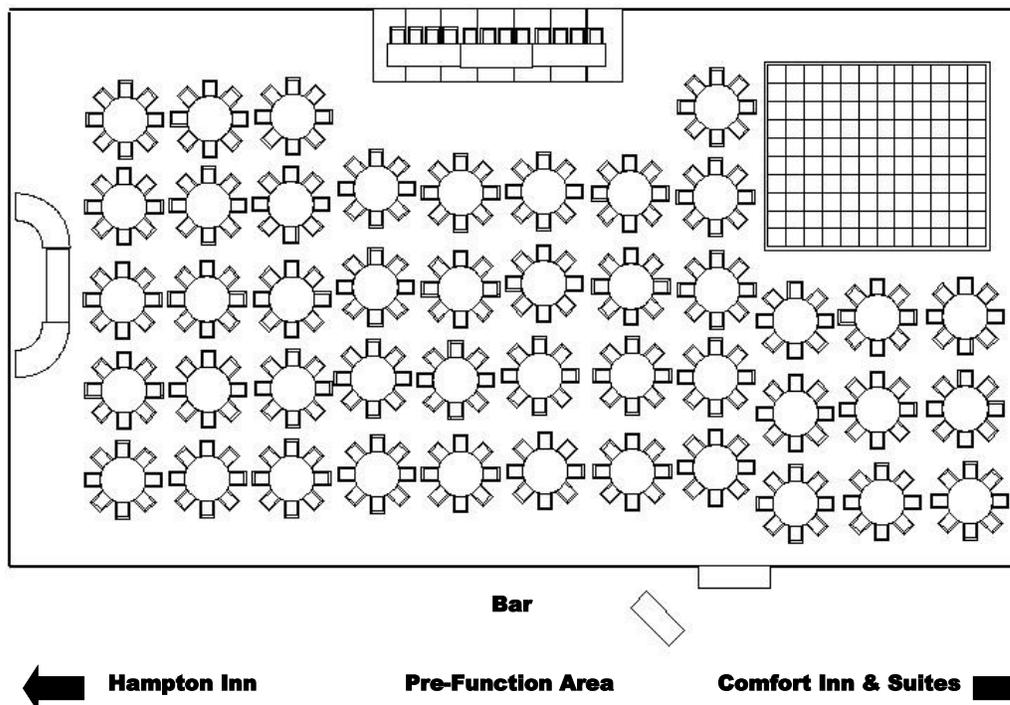
12" Round Mirrors  
Rose Bowls  
11 3/4 x 4 3/4 Cylinder Vase  
8 3/4 x 3 1/4 Cylinder Vase  
7 1/2 x 3 1/2 Cylinder Vase  
Bubble Bowl  
Eifel Tower Vase  
White or Black Backdrop  
White or Black Skirting  
White Table Cloths and Napkins

## Rental Items

Black Tablecloths \$2 each  
Ivory Tablecloths \$2 each  
Colored Napkins \$.25 each  
White Icicle Lights \$30  
Votive Candle Holders \$.25

## Wedding Set Up Diagram

*Staging, dance floor and all tables are portable, so you can choose the set up that works best for your wedding reception.*



# Dinner Entrees

*All Dinner Entrees can be served plated or buffet style and are served with choice of three sides, coffee, water and fresh baked dinner rolls. Groups under 25 will be plated. Add \$6.00 for a dual entrée plated meal or two meat buffet. 18% Service charge and 7.5% Sales Tax will be added to food and beverage.*

<b>Wild Mushroom Chicken</b>	<b>\$14.50</b>
<i>Grilled chicken breast smothered in a wild mushroom and fresh herb cream sauce</i>	
<b>Garlic Lemon Chicken</b>	<b>\$14.75</b>
<i>Grilled chicken breast seasoned with fresh squeezed lemon. Served smothered in a garlic cream sauce</i>	
<b>Herb Roasted Chicken</b>	<b>\$15.00</b>
<i>Bone in chicken quarters rubbed with olive oil, basil &amp; fresh herbs slow cooked on a rotisserie</i>	
<b>Bacon Wrapped Chicken</b>	<b>\$15.25</b>
<i>Tender chicken breast stuffed with sliced ham and pepper-jack cheese. Wrapped with hickory smokehouse bacon</i>	
<b>Maryland Style Chicken</b>	<b>\$15.00</b>
<i>Chicken breast breaded in house lightly fried and served with a spicy white cheese sauce</i>	
<b>Montgomery Chicken</b>	<b>\$15.25</b>
<i>8 oz. chicken breast topped with onions, peppers, mushrooms and pepper jack cheese sauce</i>	
<b>Chicken Parmesan</b>	<b>\$15.50</b>
<i>Chicken breast breaded then fried served atop linguini topped with marinara, provolone and parmesan cheese</i>	
<b>Swiss Steak</b>	<b>\$14.50</b>
<i>Tender pieces of sirloin slowly cooked with a mixture of freshly chopped onions, carrots, celery and tomatoes</i>	
<b>Sirloin Beef Tips</b>	<b>\$16.75</b>
<i>Tender pieces of choice beef grilled with onions, peppers and mushrooms. Served medium rare to medium</i>	
<b>Roast Beef</b>	<b>\$15.25</b>
<i>Choice beef seasoned and slow roasted. Served thinly sliced or pot roast style in au jus</i>	
<b>Parmesan Pork Loin</b>	<b>\$16.25</b>
<i>Pork loin marinated and dressed with parmesan cheese, then oven roasted and sliced thin</i>	
<b>Roasted Pork Loin</b>	<b>\$15.25</b>
<i>Center cut pork loin seasoned then slowly roasted to perfection</i>	
<b>Thai Pork Chop</b>	<b>\$14.75</b>
<i>Tender bone-in pork chop seared and dressed with house sweet chili sauce</i>	
<b>Virginia Pit Ham</b>	<b>\$15.00</b>
<i>Thick slices of smoked Virginia ham that is slow cooked with brown sugar and pineapple</i>	
<b>Roasted Turkey</b>	<b>\$14.25</b>
<i>Slow roasted turkey breast served with sage dressing</i>	

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*Choose one:* Buttered Corn - Honey Glazed Carrots - Green Bean Casserole - California Vegetables - Monoco Blend  
Summer Squash - Baked Beans - Green Beans with Bacon & Onion - Vegetable Medley - Asparagus...Add \$.50

*Choose One:* Wild Rice Blend - Oven Roasted New Potatoes - Parsley Buttered Red Potatoes - Garlic Mashed Potatoes  
Mashed Potatoes with Gravy - Baked Potato - Cheesy Hash Brown Casserole - Loaded Mashed Potatoes - Rosemary Potatoes  
Pepper Jack Mac & Cheese

*Choose One:* Potato Salad - Macaroni Salad - Italian Pasta Salad - Coleslaw - Strawberry Fluff - Fruit Salad - Cookies & Cream Salad  
Garden Salad with Tomatoes, Cucumber and Red Onion - Caesar Salad with Croutons - Spinach Salad with Egg and Hot Bacon Vinaigrette  
House Salad with tomatoes, cucumbers, red onion, croutons and cheese Add \$1.00

**Choose a homemade dressing for additional \$.50: Italian, Parmesan-Pepper, Creamy Garlic or Balsamic Vinaigrette**

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# Premium Entrees

*All Premium Entrees are served plated with choice of three sides, coffee, water and fresh baked dinner rolls.  
18% Service charge and 7.5% Sales Tax will be added to food and beverage.*

<b>Chicken Oscar</b>	<b>\$18.50</b>
<i>Sautéed breast of chicken topped with crab meat, asparagus and béarnaise sauce</i>	
<b>Marinated Beef Kabob</b>	<b>\$17.00</b>
<i>Tender medallions of beef grilled with mushrooms, green peppers and onions</i>	
<b>New York Strip</b>	<b>\$17.50</b>
<i>8 oz. New York Strip char-grilled to medium rare</i>	
<b>Prime Rib</b>	<b>\$25.00</b>
<i>Traditional slow roasted prime rib served with au jus</i>	
<b>London Broil</b>	<b>\$19.25</b>
<i>Tender slices of seasoned flank steak topped with a béarnaise sauce</i>	
<b>Ribeye Steak</b>	<b>\$25.25</b>
<i>10 oz. choice ribeye seared medium rare-medium</i>	
<b>Chateaubriand</b>	<b>\$21.00</b>
<i>Whole beef tenderloin seared and roasted to medium rare, served with a chateaubriand sauce</i>	
<b>Bacon Wrapped Pork Tenderloin</b>	<b>\$18.25</b>
<i>Marinated pork tenderloin wrapped with bacon and grilled</i>	
<b>Stuffed Pork Loin</b>	<b>\$16.00</b>
<i>Pork loin stuffed with sage stuffing</i>	
<b>Herb Stuffed Pork Chop</b>	<b>\$16.50</b>
<i>Butterflied pork chop stuffed with sage dressing</i>	
<b>Parmesan Pork Tenderloin</b>	<b>\$17.75</b>
<i>Pork loin marinated and dressed with parmesan cheese, then oven roasted and sliced thin</i>	
<b>Salmon</b>	<b>\$18.75</b>
<i>Pan seared Salmon with mushroom cream sauce</i>	
<b>Jumbo Fried Shrimp</b>	<b>\$19.50</b>
<i>Five hand breaded jumbo shrimp lightly fried</i>	
<b>Jumbo Grilled Shrimp</b>	<b>\$18.50</b>
<i>Five jumbo grilled shrimp</i>	
<b>Walleye</b>	<b>\$24.00</b>
<i>10 oz. walleye broiled with lemon, garlic, white wine and butter</i>	

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*Choose one: Buttered Corn - Honey Glazed Carrots - Green Bean Casserole - California Vegetables - Monoco Blend  
Summer Squash - Baked Beans - Green Beans with Bacon & Onion - Vegetable Medley - Asparagus...Add \$.50*

*Choose One: Wild Rice Blend - Oven Roasted New Potatoes - Parsley Buttered Red Potatoes - Garlic Mashed Potatoes  
Mashed Potatoes with Gravy - Baked Potato - Cheesy Hash Brown Casserole - Loaded Mashed Potatoes - Rosemary Potatoes  
Pepper Jack Mac & Cheese*

*Choose One: Potato Salad - Macaroni Salad - Italian Pasta Salad - Coleslaw - Strawberry Fluff - Fruit Salad - Cookies & Cream Salad  
Garden Salad with Tomatoes, Cucumber and Red Onion - Caesar Salad with Croutons - Spinach Salad with Egg and Hot Bacon Vinaigrette  
House Salad with tomatoes, cucumbers, red onion, croutons and cheese Add \$1.00*

**Choose a homemade dressing for additional \$.50: Italian, Parmesan-Pepper, Creamy Garlic or Balsamic Vinaigrette**

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# Dual Entrees

*All Dual Entrees are served plated with coffee, water and fresh baked dinner rolls.  
18% Tax and 7.5% Service charge will be added to food and beverage.*

<b>Ribeye &amp; Grilled Shrimp</b>	<b>\$27.50</b>
<i>10 oz. ribeye and three grilled shrimp served with loaded mashed potatoes, California blend of vegetables and Caesar salad</i>	
<b>Bacon Wrapped Pork Tenderloin &amp; Garlic Lemon Chicken</b>	<b>\$23.50</b>
<i>Marinated pork tenderloin wrapped with bacon and grilled chicken breast seasoned with fresh squeezed lemon smothered in a garlic cream sauce served with rosemary potatoes, grilled asparagus and spinach salad with hot bacon vinaigrette</i>	
<b>London Broil &amp; Stuffed Chicken Breast</b>	<b>\$23.50</b>
<i>Tender slices of seasoned flank steak topped with a béarnaise sauce and a chicken breast, stuffed with ham and cheese and wrapped in bacon served with parsley buttered red potatoes, glazed carrots and mixed greens with assorted dressings</i>	

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# Specialty Buffets

*All Specialty Buffets are served with coffee, water and fresh baked dinner rolls.  
Available for lunch or dinner*

<b>Classic Buffet</b>	<b>\$18.95</b>
<i>Thin slices of tender roast beef, thick sliced Virginia ham, mashed potatoes with gravy, green beans with bacon and onion, house salad with ranch &amp; french dressing</i>	
<b>Italian Feast</b>	<b>\$17.00</b>
<i>Meat lasagna, tender grilled chicken &amp; penne pasta tossed in a creamy alfredo sauce, caesar salad and garlic bread</i>	
<b>Western BBQ</b>	<b>\$19.95</b>
<i>Smoked brisket and pulled pork with bbq sauce, baked beans, coleslaw and potato salad</i>	

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# Smoked Meats

*All Smoked Meats are served with choice of three sides, coffee, water and fresh baked dinner rolls.  
Available for lunch or dinner*

<b>Chicken</b>	<b>\$15.00</b>
<i>Quarter of chicken smoked over mesquite wood</i>	
<b>Baby Back Ribs</b>	<b>\$18.50</b>
<i>Half rack of smoked baby back ribs with tangy bbq sauce</i>	
<b>Prime Rib</b>	<b>\$26.00</b>
<i>10 oz cut of choice beef rib loin smoked over mesquite wood served medium rare– medium</i>	
<b>Beef Brisket</b>	<b>\$18.25</b>
<i>Beef brisket smoked fourteen hours over mesquite wood with tangy bbq sauce</i>	
<b>Sliced or Pulled Pork</b>	<b>\$16.25</b>
<i>Smoked pork loin served thinly sliced or pulled</i>	

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# Kids Meals

<b>Chicken Strips &amp; French Fries</b>	<b>\$6.95</b>
<b>Macaroni &amp; Cheese with Garlic Toast</b>	<b>\$6.95</b>

# Hors d' Oeuvres

*Each order serves approximately 50 people. 18% Service charge and 7.5% Sales Tax will be added to food and beverage.*

<b>Seafood Fondue</b> \$165 <i>Shrimp, crab meat, green onions and warm cheeses served with crispy ciabatta bread</i>	<b>Chips &amp; Dip</b> \$110 <i>Potato chips served with a french onion dip</i>	<b>Swedish Meatballs</b> \$150 <i>Homemade meatballs in a creamy mushroom sauce</i>
<b>Crab &amp; Shrimp Dip</b> \$145 <i>Shrimp, crab meat, cream cheese and green onions served with crackers</i>	<b>Chips &amp; Salsa</b> \$110 <i>Tri colored tortilla chips with house made salsa</i>	<b>BBQ Meatballs</b> \$150 <i>Homemade meatballs served with a tangy bbq sauce</i>
<b>Spinach and Artichoke Dip</b> \$165 <i>Warm spinach and artichokes in a creamy sauce served with warm breads</i>	<b>Nacho Bar</b> \$150 <i>Homemade tortilla chips served with salsa and warm nacho cheese</i>	<b>BBQ Smokies</b> \$150 <i>Bite sized mini smokies in bbq sauce</i>
<b>Buffalo Chicken Dip</b> \$165 <i>Shredded chicken in spicy buffalo sauce, served with homemade tortilla chips</i>	<b>Super Nacho Bar</b> \$235 <i>Homemade tortilla chips served with salsa, warm nacho cheese and seasoned taco meat</i>	<b>Chislic</b> \$200 <i>Bite sized beef chislic served with garlic salt</i>
<b>Meat &amp; Cheese Tray</b> \$175 <i>Slices of ham, turkey and salami, colby, pepper jack and cheddar cheeses served with assorted crackers</i>	<b>Cocktail Shrimp</b> \$200 <i>Large chilled gulf shrimp served with cocktail sauce</i>	<b>Hamburger Sliders</b> \$255 <i>Mini hamburgers with buns, ketchup, mustard &amp; pickles</i>
<b>Vegetable Tray</b> \$155 <i>Carrots, celery, cucumbers and two seasonal vegetables served with a ranch dip</i>	<b>Crab Balls</b> \$200 <i>Mini fried crab balls</i>	<b>Pulled Pork Sliders</b> \$220 <i>Shredded bbq pork on a slider bun served with a tangy bbq sauce</i>
<b>Fresh Fruit Tray</b> \$165 <i>Seasonal fresh fruit with a cream cheese fruit dip</i>	<b>Bacon Wrapped Scallops</b> \$205 <i>Crispy bacon wrapped around a scallop</i>	<b>Brisket Runzas</b> \$200 <i>Smoked brisket stuffed inside bread dough served with a tangy bbq sauce</i>
<b>Party Mix</b> \$75 <i>Traditional pretzel and chex mix</i>	<b>Chicken Bacon Wraps</b> \$175 <i>Tender bites of sweet chicken wrapped with bacon</i>	<b>BBQ Brisket Sliders</b> \$260 <i>Smoked brisket served on a slider bun with tangy bbq sauce</i>
<b>Chocolate Strawberries</b> \$165 <i>Large strawberries dipped in chocolate</i>	<b>Chicken Drumsticks</b> \$175 <i>Mini crispy chicken wings</i>	<b>Armadillo Eggs</b> \$170 <i>Jalapenos stuffed with cream cheese wrapped in sausage and bacon</i>
<b>Herb Tortilla Wrap</b> \$150 <i>Herb tortilla wraps stuffed with cream cheese, lettuce and ham and turkey</i>	<b>Buffalo Wings</b> \$175 <i>Crispy wings tossed in a medium buffalo sauce served with ranch dressing</i>	<b>Potato Skins</b> \$175 <i>Potato skins loaded with cheese and bacon served with sour cream</i>
<b>Stuffed Mushrooms</b> \$135 <i>Warm mushroom caps stuffed with crab meat and cream cheese or sausage</i>	<b>Flat Bread Pizza</b> \$15.00 <i>Spinach &amp; artichoke, sausage with cream cheese, tomato &amp; basil with fresh mozzarella or buffalo chicken</i>	
<b>Mini Sandwiches</b> \$150 <i>Thin sliced turkey or ham on a mini bun with mustard and mayonnaise on the side</i>	<b>Pizza</b> \$15.00 <i>Homemade pepperoni and sausage pizza</i>	
<b>Shrimp Tart</b> \$225 <i>Mini phyllo cup with creole filling topped with a grilled shrimp</i>	<b>Cucumber Bites</b> \$120 <i>Cucumbers stuffed with cream cheese and crab dip</i>	
<b>Buffalo Chicken Balls</b> \$200 <i>Deep fried buffalo chicken served with ranch</i>	<b>Jalapeno Popper Dip</b> \$175 <i>Warm cream cheese, spices and jalapenos served with warm breads</i>	

## Hors d' Oeuvres Displays

*Cubes of ham, turkey, salami, colby, pepper jack and cheddar cheeses served with crackers*  
**\$355**

*Seasonal fresh fruit with a cream cheese fruit dip.*  
**\$315**

*Fresh carrots, celery, broccoli and cauliflower served with a dill ranch dip*  
**\$295**

*The above items are set up in a beautiful tiered display.  
Serves 150 people*

# Mixed Drinks, Beer & Wine

## Call Drinks.....\$4.00/\$6.50

*Amaretto, Bacardi, Bailey's, Black Velvet, Captain Morgan, Cherry Schnapps, Coconut Rum, Coffee Flavored Liquor, Jack Daniels, Jagermeister, Jim Beam, Kinky, Lord Calvert, Peach Schnapps, Seagram's 7, Southern Comfort, Tanqueray, Tequila, Triple Sec, Vodka, Windsor*

## Premium Drinks.....\$5.50/\$8.00

*Crown Royal, Glenlivet, Kettle One Vodka, Patron, Pendleton*

## O'Doul's .....\$3.25

## Domestic Beer .....\$3.25

*Bud Light, Coors Light, Budweiser, Michelob Ultra, Michelob Golden Light  
Miller Lite, Miller 64, Pabst Blue Ribbon*

## Imported Beer .....\$4.00

*Sam Adam's Boston Lager, Leinenkugel's Summer Shandy (in season)  
Corona, Redd's Apple Ale*

## Mike's Hard Lemonade.....\$3.50

*Cranberry, Lemonade*

## Fountain Soda.....\$1.00

*Coke, Diet Coke, Sprite*

## House Wine.....\$6.00 glass/\$22 bottle

*Merlot, Riesling, Chardonnay, Cabernet, Moscato*

## Champagne.....\$18.00 bottle

*Special orders may be placed. See Sales & Event Manager for options and pricing.*

### Drink Tickets

Drink tickets may be purchased for distribution to your guests as you wish. Drink tickets are valid for the amount of your choice. Tickets are subject to 18% service charge and 7.5% sales tax.

### Cash Bar

Drinks will be paid for by the guests of the event. There is no minimum or set up charge.

### 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 any amount of specified time or dollar amount.

Host Bars are subject to 18% service charge and 7% sales tax.

### Kegs

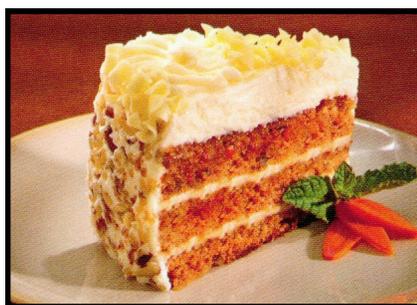
Domestic Kegs may be purchased for \$275 and Imported Kegs for \$325.

Kegs are subject to 18% service charge and 7.5% sales tax.

There is a 2 keg limit per event. No exceptions.

# Desserts

<b>Old Fashioned Carrot Cake</b>	<b>\$3.95</b>
<i>Delicious layers with fresh grated carrots, crushed pineapple, crunchy walnut and traditional spices topped with classic cream cheese frosting</i>	
<b>Mini Red Velvet Cake</b>	<b>\$2.95</b>
<i>Layers of moist red velvet cake, cream cheese mousse and creamy whipped topping. Garnished with red velvet cake crumbs</i>	
<b>Vanilla Bean Mousse</b>	<b>\$3.25</b>
<i>A mixture of silky crème brulee custard and vanilla bean speckled whip cream. Topped with raspberry sauce</i>	
<b>Sinful Seven Chocolate Cake</b>	<b>\$3.50</b>
<i>Layers of rich chocolate cake, mousse, cookie crumb crust topped with chocolate curls</i>	
<b>Mini Cheesecakes</b>	<b>\$1.50</b>
<i>100 bite sized cheesecakes in the following flavors: chocolate cappuccino, silk tuxedo, vanilla, chocolate chip, lemon, raspberry and amaretto almond</i>	
<b>Key Lime Cream Pie</b>	<b>\$3.25</b>
<i>A cookie crumb base is joined by creamy, refreshing mousse made with real Key limes, all crowned with smooth whipped cream and toasted coconut for a tropical taste in each delightful bite</i>	
<b>Sundae Bar</b>	<b>\$3.95</b>
<i>Vanilla ice cream served with assorted candies, sauces, peanuts, fruit toppings and whipped cream</i>	
<b>Pecan Turtle Cheesecake</b>	<b>\$3.95</b>
<i>Rich caramel fudge nestled in a silky cheesecake topped with caramel on a cookie crumb crust</i>	
<b>Traditional Tiramisu</b>	<b>\$3.95</b>
<i>Creamy custard made with mascarpone cheese, ladyfingers soaked with coffee liquor and dusted with cocoa.</i>	
<b>Assorted Dessert Bars</b>	<b>\$2.75</b>
<i>Caramel Chocolate, Seven Layer, Lemon &amp; Raspberry</i>	
<b>New York Style Cheesecake</b>	<b>\$3.25</b>
<i>Traditional cheesecake with assorted toppings</i>	
<b>Apple Crisp</b>	<b>\$2.95</b>
<i>Homemade cinnamon apples topped with a crunchy oatmeal topping</i>	





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