



INTRODUCTION

Weddings at Prairie Berry - where your unique vision is our passion

Your wedding day should be a time of blissful enjoyment. Surround yourself with the beauty of the Black Hills and the unique atmosphere of The Homestead at Prairie Berry Winery. Relax in our welcoming environment with delectable culinary creations and award-winning wines and craft beer. Let our passionate



events team take the stress out of your big day, so you can fully enjoy your wedding experience and all that Prairie Berry has to offer you and your guests.

Let the fun (planning) begin!



A LA CARTE HORS D'OEUVRES

25 person minimum. All prices are per 25 servings.

Kick Ass BBQ Meatballs Made from scratch with our housemade BBQ sauce and Kick Ass Compote.	\$65	
Watermelon, Tomato, Feta Skewers	\$70	
Mini Tacos Your choice of steak, chicken, or veggie on flour tortillas.	\$75	
Bacon Wrapped Shrimp Served with housemade cheese sauce.	\$100	
Cheeseboard Gourmet cheeses with seasonal fruit, nuts, and crackers.	\$150	
Charcuterie Board Artisan board of quality meats and complements.	\$150	
Buffalo Quesadilla Beer braised buffalo, caramelized onion, smoked Gouda, and bechamel. Topped with cilantro pesto and sour cream.	\$95	
Stuffed Mushrooms With smoked Gouda and seasoned bread crumbs.	\$80	
Housemade Hummus Served with seasonal vegetables and pita bread.	\$75	
Crostini Toasted baguette with seasonal toppings.	\$65	
Shrimp and Andouille Sausage Skewers Served with a spicy lemon aioli.	\$125	
Rosemary Lemon Chicken Skewers Served with Honey Mustard.	\$80	
Gourmet Flatbread Pizza	\$100	

PLEASE DISCUSS WITH A PRAIRIE BERRY EVENT ASSOCIATE WHETHER OR NOT YOU WOULD PREFER THESE STATIONED, BUTLER-PASSED OR BOTH.

A variety of pizzas with seasonal toppings.





SOUP

- Tomato Basil
- Italian Meatball
- Chicken Sausage Gumbo
- Sweet Potato Sausage
- Chicken Potato Corn Chowder

SALAD

- Watermelon, Tomato, Feta Salad tossed with balsamic vinaigrette and served on Romaine lettuce.
- Spinach Salad served with a warm bacon vinaigrette and feta cheese.
- Caesar Salad crisp Romaine lettuce tossed with housemade Caesar dressing, croutons, and Parmesan.
- Mixed Green Salad with seasonal toppings and honey balsamic dressing.

SIDES

- Garlic Mashed Potatoes
- Wild Rice Pilaf
- Potato Galette thinly sliced potatoes stacked with Asiago cheese, cream, and fresh rosemary.
- Seasonal Vegetables
- Cilantro Lime Rice
- Roasted Potato Salad with tomatoes, green beans, and Dijon dressing, served on a bed of arugula.
- Herb-butter Pasta

BREAD SERVICE - Add \$2 per person if bread service is desired. Please choose one for entire group.

- Fresh baked popovers with honey butter
- Housemade breadsticks with herbed butter
- Warm baguette with olive oil and balsamic vinegar
- Jumbo biscuits with our Red Ass Rhubarb Jam butter
- Corn muffins with honey butter



PLATED DINNERS

25 person minimum. Each plated dinner includes choice of soup or salad (please choose one for entire group) and two sides (unless otherwise noted). Bread service may be added for \$2 per guest.

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PLATED DINNER ~ \$35

- · Buffalo Short Ribs braised in our Miner Brewing craft beer and served with a chokecherry sauce.
- · Beef Wellington beef tenderloin topped with our "drunken" mushrooms and baked in a buttery puff pastry.
- Chicken Breast stuffed with pancetta, sundried tomatoes, spinach, and cream cheese and topped with a brown butter sauce.
- Baby Back Ribs pork ribs dry rubbed, slow roasted, and lightly glazed in our housemade BBO sauce.
- Southwest Shrimp and "Grits" jumbo shrimp and spicy chorizo served over cheesy vegetable "grits" (note: served with one side).
- Vegetarian Lasagna thinly sliced vegetables held together with cheese and herbs and served with our housemade marinara sauce.

PLATED DINNER ~ \$30

- Flank Steak cilantro lime marinated, grilled, and topped with a cilantro chimichurri.
- Pork Tenderloin cider and herb-brined, topped with apple brandy sauce.
- Chicken Saltimbocca chicken breast stuffed with salami and Parmesan, topped with a mushroom cream sauce.
- Beer Braised Beef tender chunks of beef, braised in our Miner Brewing craft beer with wild mushrooms, onions, and carrots.
- Pasta Primavera roasted seasonal vegetables and pasta tossed in a white wine butter sauce and topped with parmesan (note: served with one side).
- Chicken Salsa Verde chicken breast roasted with housemade salsa verde and a cheese blend, topped with crispy peppered bacon. Served on creamy polenta. (note: served with one side).

KIDS (Ages 10 and under)~ \$7

Includes a side of seasonal fruit.

- Cheese Quesadilla
- Cheese Pizza
- Mac N Cheese
- Chicken Strips

A 20% service charge is assessed on all food & beverages.





25 person minimum. Prices subject to change if guest minimum is not met.

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ULTIMATE PASTA BUFFET ~ \$30

Served with rosemary focaccia bread with herb butter, fresh seasonal herbs, bacon, and Parmesan cheese.

Choice of Caesar salad or mixed greens salad

Please choose two:

- Traditional Lasagna with layers of cheese and meat sauce.
- Sausage Mushroom Lasagna with a creamy white sauce.
- Andouille Sausage, Chicken, and Shrimp Cajun Pasta served with angel hair pasta.
- Butternut Squash Ravioli with a red pepper cream sauce.
- Pasta Primavera with roasted seasonal vegetables and pasta tossed in a white wine butter sauce and topped with Parmesan cheese.

STANDARD PASTA BUFFET ~ \$20

Served with angel hair pasta and Caesar salad.

Please choose two:

- Meatballs ground beef and sausage meatballs with fresh herbs.
- Chicken lemon and herb roasted chicken.
- Roasted Seasonal Vegetables
- Mushrooms sautéed in Prairie Berry Winery wine.

Please choose two:

- Marinara Sauce slow cooked tomato sauce with garlic and herbs.
- Alfredo Sauce creamy white sauce with garlic, cream, and Parmesan.
- White Wine Butter Sauce Prairie Berry Winery wine, butter, garlic, and fresh herbs.

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A 20% SERVICE CHARGE IS ASSESSED ON ALL FOOD & BEVERAGES.



BUFFETS - CONTINUED

25 person minimum. Prices subject to change if guest minimum is not met.

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ULTIMATE FAJITA BUFFET ~ \$30

Please choose one: steak, chicken, or shrimp.

Includes:

- Soft flour tortillas
- Spanish rice
- Sautéed peppers and onions
- Lettuce
- Tomato
- Cheese
- Housemade pico de gallo
- Housemade guacamole
- Sour cream
- Tortilla chips
- Crispy jalapeños

STANDARD TACO BUFFET ~ \$20

- Ground taco beef
- Seasoned chicken
- Soft flour tortillas
- Hard corn tortillas
- Lettuce
- Tomato
- Onion
- Cheese
- Salsa
- Sour cream

Add chips and housemade guacamole for \$3 per person.

A 20% service charge is assessed on all food & beverages.





BUFFETS - CONTINUED

25 person minimum. Prices subject to change if guest minimum is not met.

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BBQ BUFFET ~ \$20

Please choose one:

- Pulled Pork Sandwich dry rubbed and beer braised in our Miner Brewing craft beer with just a touch of our housemade BBQ sauce; served on a warm roll.
- BBQ Beef Sandwich dry rubbed and beer braised for hours in our Miner Brewing craft beer and tossed in our housemade BBQ sauce; served on a warm roll.
- · Honey BBQ Chicken slow roasted thighs and legs with our housemade BBQ sauce and a kiss of honey.

Please choose two:

- Angry Mac N Cheese mac n cheese all grown up with a jalapeño kick.
- Roasted Potato Salad with tomatoes, green beans, and Dijon dressing; served on a bed of arugula.
- Coleslaw made with our creamy housemade dressing and sweetened with sliced green apple.
- Prairie Berry Baked Beans made with bacon and housemade BBQ sauce.

LUNCH BUFFET ~ \$18

Please choose two:

- **Soup** Your choice of two soups. Please refer to the soup menu for options.
- Salad Your choice of salad. Please refer to the salad menu for options. Pasta salad also available.
- Sandwich Your choice of hot or cold sandwich varieties.
- Pizza Your choice of two kinds of flatbread pizza. Please refer to the Hors D'oeuvres menu.

A 20% service charge is assessed on all food & beverages.





BUFFETS - CONTINUED

25 person minimum. Prices subject to change if guest minimum is not met.

BRUNCH BUFFET ~ \$20

Please choose up to five items:

- Muffins
- Scones
- Housemade donuts
- Seasonal fruit
- Yogurt and granola
- Sweet rolls (cinnamon, caramel, or fruit)
- Quick breads (banana, lemon poppy seed, blueberry, etc.)
- Assorted auiches
- Seasonal french toast
- Baked ham and egg cup
- Biscuits with honey butter and Prairie Berry Made jam
- Breakfast pizza
- Soup Your choice of two soups. Please refer to the soup menu for options.
- Salad Your choice of one salad. Please refer to the salad menu for options.
- Sandwich Your choice of hot or cold sandwich varieties.
- Avocado Toast toasted naan bread layered with avocado, spicy chorizo and tomatoes

CARVING STATION~ Ask an associate for pricing details.

Please choose one:

- · Flank Steak cilantro lime marinated and grilled, served with chimichurri sauce, sour cream and soft flour tortillas.
- Tri-tip dry rubbed and slow roasted, served with chipolte aioli, chimichurri sauce and soft pretzel buns.
- · Roast Beef braised in Miner Brewing Company craft beer, served with au jus, creamy horseradish sauce, and pub buns.
- Applewood Smoked Ham served with honey mustard, pineapple salsa and sweet Hawaiian rolls.
- Pork Tenderloin cider and herb brined and slow roasted, served with stone ground mustard, bread & butter pickles, and soft pretzel buns.





25 person minimum. Prices are subject to change if guest minimum is not met.

\$5 per serving

- Housemade Cheesecake variety of flavors and toppings available.
- Balsamic Marinated Strawberries with mascarpone cream.
- Flourless Chocolate Cake
- Prairie Berry Winery Wine Truffles

\$4 per serving

- Strawberry Rhubarb Crisp
- Warm Chocolate Chip Cookie topped with vanilla ice cream.
- Cream Puffs variety of flavors and toppings available.
- Housemade Pie variety of flavors available (Ala Mode for \$1 extra)
- Miner Brewing Craft Beer Stout Brownie with vanilla ice cream.

POPCORN BAR ~ \$5 per guest

Toppings may include: peanuts, pretzels, marshmallows, craisins, m&ms, variety of flavored salts, etc.

A~20% service charge is assessed on all food & beverages.





CUPCAKES

Minimum order of 25 cupcakes. 25-49 cupcakes: \$3/cupcake 50-99 cupcakes: \$2.50/cupcake 100+ cupcakes: \$2/cupcake

You may choose up to two flavors. If more variety is desired, add \$.50 per flavor/per cupcake.

FLAVORS (including but not limited to)

Maple Bacon Burbon Lemon with Blackberry Chambord Buttercream

Baileys Irish Cream

S'mores

Strawberries and Cream

Peaches and Cream

Dark Chocolate Orange

Cream-filled Chocolate with Chocolate Ganache

Basic Vanilla

Basic Chocolate

Carrot Cake

Pina Colada

Apple Pie

Pumpkin

Peanut Butter

Red Velvet

FROSTING FLAVORS (including but not limited to)

Buttercream

Whipped cream topping

Ganache

Meringue

Marshmallow

Cream cheese

A 20% service charge is assessed on all food & beverages.





SWEETHEART CAKES ~ \$35 PER CAKE

Let us create a small cake for your special day!

Almond Cake

A sweet, delicate almond cake, filled with our Red Ass Jam and coated in almond butter cream, and sliced almonds.

Vanilla Bean Wedding Cake

A dense and moist vanilla bean cake with your choice of filling (chocolate ganache, raspberry pastry cream, vanilla pastry cream, lemon curd, or strawberries).

Layered Crepe Cake

Choice of filling flavors: chocolate, coffee, Boston cream, tiramisu, vanilla, coconut, Nutella

Are you a chocolate lover? We can create a chocolate sweetheart cake for you!

A 20% service charge is assessed on all food & beverages.





BAR SERVICE & BEVERAGE OPTIONS

All prices are per guest.

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Coffee and water are always included at no charge.

CELLAR PACKAGE - \$20 (guests 21+), \$5 (guests under 21)

Unlimited drinks of a limited selection, within reason of sobriety. Timing subject to limitation.

- Three Prairie Berry Winery wines (excluding Anna Pesä line)
- One Miner Brewing craft beer
- Domestic bottled beer
- Soft drinks

PACKAGE UPGRADES - (Also available independently of the package)

- Mimosa Bar \$10
- Wine Cocktail \$7
- Lemonade & Iced tea \$3
- Juice Bar \$3

OPEN BAR

Client's choice of limited wine and beer selections, to be paid by the client at the conclusion of the event based on amount consumed.

CASH BAR

We are happy to set up a cash bar with a limited variety of our in-stock wines, beers, and sodas for your guests to purchase.

PRE-PURCHASED WINE AND BEER

You may pre-purchase wine and beer through Prairie Berry Winery. If demand exceeds pre-purchased supply, we can set up a cash bar with our in-stock wines and beers. We can also special order many wines and beers. Special orders must be paid in full two weeks prior to event date. There is no refund for specially ordered wines or beers not consumed. You absolutely have the freedom to use a combination of these bar set-ups, incorporate the use of drink tickets, or discuss other ideas with your Event Contact.

A 20% service charge is assessed on all food & beverages.



