

A close-up photograph of two wedding rings resting on the petals of a white rose. The ring on the left is a simple band with a textured finish. The ring on the right is a diamond engagement ring with a large round brilliant cut diamond set in a four-prong setting, and a channel-set row of smaller diamonds along the band. The background is a soft-focus white rose.

Let Love Shine

at Adoba Hotel Rapid City/Mt. Rushmore

*Catered by
Enigma Restaurant*

Let Love Shine

at the Adoba Hotel Rapid City/Mt. Rushmore



To the Bride and Groom,

Congratulations on your special day. Allow our professional wedding specialists and expert culinary team to assist you in customizing your experience to create the wedding of your dreams. From the moment you reach your decision, we provide a complimentary wedding concierge team. We offer a reasonably priced selection of wedding packages, with many added values, allowing you to plan and host your one-of-a-kind celebration for less than you might expect from a full-service, sustainable hotel. Take time to learn more about our new accommodations, sustainable services, and value-added amenities. Know that we care about the smallest details of your wedding. We too, want everything to be perfect.

Sincerely,

Jordan McDonald

Catering and Events Manager

605.716.7236

jordan@adobahotelrapidcity.com



Romance Package

PLATED or BUFFET

- Elegant Ballroom Seating for up to 320 Guests
- White on White Linens
- Dinnerware, Flatware, Glassware and Service Items
- Basic Centerpieces (Mirrors and Votive Candles)
- Cake Table, Gift Table, Head Table
- Sound System Access
- Complimentary Bar Setup with \$250 in Bar Sales
- Signature Cocktail Consultation
- Preferred Room Rates for Your Guests Needing Accommodations
- Reduced Room Rental for Rehearsal Dinner
- Extended Ballroom Access Prior to Wedding

BUFFET | Romance Buffet Menu

All Buffet Dinners Include Dinner Rolls, Coffee, and Punch

Salad Selections (Choice of Two)

- Seasonal Fruit w/ Amaretto Sauce
- Vegetable Crudités w/ Garden Dip
- Fresh Garden Salad
- Pasta Salad (With Meat)
- Waldorf Salad
- Salad Caprese
- Spinach Salad w/ Goat Cheese

Entrée Selections (Choice of Two)

- Marinated Flank Steak w/ Mushroom Demi
- Chicken Piccata
- Balsamic Glazed Ham
- Salmon Beurre Blanc
- Roast Pork Loin, Turkey or Roast Beef*
- Herb Crusted Seasonal White Fish
- Vegetarian or Beef Lasagna

Accompaniment Selection (Choice of One)

- Garlic Whipped Potatoes
- Jasmine Rice w/ Garlic Butter
- Roasted Seasonal Potatoes
- Au Gratin Potatoes
- Pesto Angel Hair

Vegetable Selection (Choice of One)

- Sautéed Vegetable Medley
- Glazed Baby Carrots
- Green Bean Casserole
- Cream Cheese Corn
- Broccoli Casserole
- Brussels Sprouts w/ Pancetta

\$34.00 per person

PLATED | Romance Plated Menu

All Plated Dinners Include Fresh Garden Salad, Dinner Rolls, Coffee, and Punch.

Entrée Selections (Choice of Two)

- Petite Filet w/ Borsin Demi
- Top Sirloin w/ Mushroom Demi
- Chicken Piccata
- Bacon Wrapped Smoked Pork Loin
- Herb Crusted Salmon
- Vegetable or Beef Lasagna

Accompaniment Selection (Choice of One)

- Roasted Seasonal Potatoes
- Garlic Whipped Potatoes
- Jasmine Rice w/ Garlic Butter & Chives

Vegetable Selection (Choice of One)

- Green Beans w/ Cashew Butter
- Cream Cheese Corn
- Sautéed Seasonal Vegetables

\$36.00 per person

Bliss Package

PLATED or BUFFET

Romance Package Setup **PLUS:**

- Raised Head Table
- 12 x 12 Dance Floor

- Complimentary Champagne Toast for Head Table
- One Night Stay in Bridal Suite *(based on availability)*
- Punch Fountain

BUFFET

Bliss Buffet Menu

All Buffet Dinners Include Deluxe Dinner Rolls, Coffee and Punch

Salad Selections *(Choice of Two)*

- Seasonal Fruit w/ Amaretto Sauce
- Vegetable Crudités w/ Garden Dip
- Caesar Salad with Parmesan Cheese
- Fresh Garden Salad
- Pasta Salad (With Meat)
- Waldorf Salad
- Salad Caprese
- Spinach Salad w/ Goat Cheese
- Smoked Salmon Salad

Entrée Selections *(Choice of Two)*

- Marinated Flank Steak w/ Mushroom Demi
- Chicken Piccata
- Balsamic Glazed Ham
- Salmon Beurre Blanc
- Roast Turkey, Beef or Prime Rib w/ Creamed Horseradish*
- Herb Crusted Seasonal White Fish
- Vegetarian or Beef Lasagna
- Roasted Rosemary Lamb
- Pork Medallions w/ Port Reduction

Accompaniment Selection *(Choice of One)*

- Garlic Whipped Potatoes
- Wild Mushroom Risotto
- Roasted Seasonal Potatoes
- Au Gratin Potatoes
- Pesto Angel Hair
- Parmesan Dill Fingerling Potatoes

Vegetable Selection *(Choice of One)*

- Sautéed Vegetable Medley
- Glazed Baby Carrots
- Green Bean Casserole
- Cream Cheese Corn
- Broccoli Casserole
- Brussels Sprouts w/ Pancetta
- Asparagus w/ Hollandaise

\$44.00 per person

PLATED

Bliss Plated Menu

All Plated Dinners Include Fresh Garden Salad, Deluxe Dinner Rolls, Coffee, and Punch.

Entrée Selections *(Choice of Two)*

- Petite Filet w/ Pesto Salmon
- Ribeye w/ Cajun Shrimp Skewer
- Potato Crusted Swordfish Steak
- Pork Medallions w/ Port Reduction
- Chicken and Spinach Roulade
- Chicken Cordon Bleu w/ Sauvignon Blanc Gravy
- Roasted Rosemary Lamb

Accompaniment Selection *(Choice of One)*

- Parmesan Dill Fingerling Potatoes
- Garlic Whipped Potatoes
- Wild Mushroom Risotto
- Pesto Angel Hair

Vegetable Selection *(Choice of One)*

- Asparagus w/ Hollandaise
- Brussels Sprouts w/ Pancetta
- Cream Cheese Corn
- Green Beans w/ Cashew Butter

\$46.00 per person

Hors d'Oeuvres

SERVED AS 50 PIECE TRAYS



HOT

Traditional Bruschetta	\$75
Hot Artichoke Dip w/ Pita Chips	\$85
Crab Stuffed Mushrooms	\$85
Spinach and Cheese Crepes	\$85
Mushroom and Goat Cheese Bruschetta	\$90
Chicken Satay w/ Spicy Peanut Sauce	\$95
Hot Wings w/ Bleu Cheese or Ranch	\$110
Crab Rangoon w/ Plum Sauce	\$125
Mini Beef Wellingtons	\$125
Bacon Wrapped Scallops	\$145
Bacon Wrapped BBQ Shrimp	\$145
Baked Brie en Crouete w/ French Bread	\$145
Cheese Fondue or Chocolate Fondue	\$150
Buffalo Koftas	\$150
Crab Cakes	\$175

COLD

Cheese Ball w/ Assorted Crackers	\$70
Hummus Trio w/ Pita Chips	\$75
Salami Coronets	\$75
Assorted Pinwheels	\$85
Salad Caprese	\$90
Assorted Mini Croissant Sandwiches	\$90
Assorted Cheese & Crackers	\$95
Smoky Deviled Egg	\$65
Prosciutto Melon	\$95
Seasonal Vegetable Crudites w/ Herb Spread	\$95
Chocolate Dipped Strawberries	\$100
Fresh Fruit Tray w/ Amaretto Sauce	\$115
Crab Supreme on Cucumber Rounds	\$115
Assorted Chef Selected Desserts	\$120
Assorted Mini Cheesecakes	\$140
Smoked Salmon Bagels	\$145
Assorted Cheese & Seasonal Fruit	\$160
Antipasti w/ Roasted Seasonal Vegetables	\$175
Shrimp Cocktail	\$175



A Customary 19% Taxable Service Charge and Sales Tax will be added to prices. All Menus, Items, Prices, Service Charge and Sales Tax are Subject to Change.

A la Carte Package Enhancements

ENHANCEMENTS

RENTAL CHARGE

12x12 Dance Floor	\$300.00
16x16 Dance Floor	\$425.00
Elaborate Centerpieces	\$8.00-\$22.00 Per Table
Colored Linens	\$6.00 Per Table
Overlay/Runner	\$4.00 Per Table
Colored Napkins	\$0.40 Per Napkin
Chair Covers (Black)	\$75.00 Per Event
Head Table Risers	\$25.00 Per Section
Bar Setup	\$100 Setup Fee if \$250.00 Total Sales is Not Met
Champagne at Head Table	\$25 Per Bottle
Champagne for Each Table	\$25 Per Bottle
Rehearsal Dinner Space	\$180.00

Preferred Vendors of Adoba Hotel:

Time Rental, Table 4 Decor, Audra's Bridal, Legacy Photo,
Piece of Cake, Victoria's Garden



Rental requests must be made with your Wedding Specialist 120 days prior to event. A Customary 19% Taxable Service Charge and Sales Tax will be added to prices. All Menus, Items, Prices, Service Charge and Sales Tax are Subject to Change.

Banquet Bar

WINE*

Chardonnay
White Zinfadel
Cabernet
Merlot

BEER*

Budweiser
Bud Light
Coors Light
Miller Light
Michelob Ultra
O'Doul's
Sam Adams
Shocktop
Mike's Hard Lemonade
Corona
Heineken
Stella Artois*

VODKA

Absolut*
Grey Goose**

GIN

Tanqueray*
Bombay Sapphire**

RUM

Bacardi Silver*
Captain Morgan*
Malibu*

TEQUILA

Jose Cuervo*
Patron Silver**

WHISKEY

Jack Daniel's*
Crown Royal*
Jack Daniel's Single Barrel**

SCOTCH

Dewar's*
Glenlivet, 12 Year**

BRANDY

E&J VSOP*
Hennessy**

BOURBON

Maker's Mark*
Woodford Reserve**

CORDIALS

Amaretto*
Peachtree*
Kahlua*
Baileys*

Ask your wedding specialist about a signature cocktail for your event!

CHOOSE YOUR OPTION:

Drink Tickets

In selecting this option, the host will decide upon a certain number of drinks that each guest will receive, which are to be paid for by the host.

Hosted Bar

In selecting this option, the host allows for each guest to drink for a decided upon period of time or until the amount reaches a decided upon dollar amount.

Cash Bar

In selecting this option, each guest will be responsible for paying for his or her own individual drinks using cash only.

CHOOSE YOUR Setup:

Standard Bar Setup

This option is the most economical with our basic beverage options available. Selections with an asterisk (*) are included in this setup.

Premium Bar Setup

Take your function one step above by choosing not only our basic selections but also higher end options and a few crowd favorites. This option includes all listed above.

*Kegs: Domestic/Import. Priced at the time of the event.

Optional Bar Items: Please ask us, we will price requested items.

Wedding Guidelines



Food

We provide various banquet menu options and will also be happy to create a customized menu for you. Children and special dietary meals can also be arranged. It is not permitted to bring outside food (except wedding cakes) on property. Any unconsumed items may not be removed from hotel property. All wedding prices are subject to service charges and taxes.

Alcohol

The Enigma Restaurant and 445 Martini Lounge are the only licensed authorities able to sell and serve alcohol on the premises. Therefore, by law, it is not permitted to bring alcohol into the Adoba Hotel by outside vendors or individuals. The Hotel reserves the right to refuse service to any guest that appears to be underage, without legal identification, or appears to be intoxicated.

Ballroom Selections

We will provide you with the most suitable room for your event. Accommodations will be made depending on the number of your expected guests. The Adoba Hotel reserves the right to reassign the room if your numbers fall below the function minimum.

Guarantees

All details pertinent to your event will need to be finalized 30 days prior to the event date. Your final guaranteed number of expected guests must be given 7 business days prior to your event date. After this time, the guaranteed number may not be reduced. If the actual attendance exceeds the guaranteed number, additional charges per person will be added to your bill. If attendance falls below the guaranteed number of guests, you will be charged in full for the number of confirmed guests guaranteed.

Deposit and Payment

A non-refundable \$500 advance deposit will be required upon the return of the signed contract. The deposit will be applied to the balance of your event. Final payment seven days in advance is required.

Service Charge and Tax

A customary 19% taxable service charge and applicable sales tax will be applied to all food, beverage, room rental and audio/visual charges.

Setup and Decorating

Adoba Hotel Rapid City/Mt. Rushmore must be made aware of any outside vendors (i.e. entertainment, florists, etc.) that require access to any banquet space prior to the start of your event. Additional setup time may be arranged through your Catering Manager.

Sound Ordinance

Musical entertainment such as a Band or DJ, must end at 2:00am.

Parking

Self-parking is complimentary.

Guestrooms

Your Sales Manager may arrange for room rates for your guests needing accommodations.