

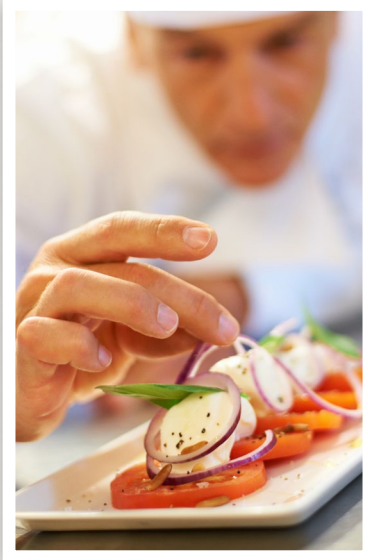


Events

AT THE ADOBA HOTEL

*Crafted by the
Enigma Restaurant*

445 Mt. Rushmore Road
Rapid City, SD 57701
Phone: 605-348-8300
Fax: 605-348-3833



TAKE YOUR EVENT

to the next level

Whether you are planning a meeting, conference, banquet or gala celebration, The Adoba Hotel Rapid City/Mt. Rushmore Certified Meeting Specialist Team will assist you in planning your event.

The newly designed Grand Ballroom is perfect for groups up to 320 people. Offering over 4,500 square feet, our Grand Ballroom can be subdivided into four sections. Three sections are fully equipped with LCD projectors and screens which offer a perfect setting to hold your meeting. The fourth section provides an enticing setting overlooking Downtown Rapid City and is ideal for hosting a refreshing lunch or starlit dinner, complete with a bar and reception area. Guests can also enjoy the relaxing atmosphere of our two private, more intimate rooms, ideal for small gatherings or conference meetings.

Adoba Hotel banquet guests enjoy exclusive catering from our 3 Diamond Enigma Restaurant. Our talented culinary team welcomes the opportunity to custom design a menu that will enhance a special occasion. As an independent, locally owned business, we proudly do our best to support our local purveyors and offer organic selections if available.

The 445 Martini Lounge features an extensive menu of signature martinis, premium spirits and cocktails. As your exclusive beverage provider, 445 Martini Lounge offers premium and platinum setup options. Ask your Certified Meeting Specialist Team about creating a signature cocktail for your event.

The Sales Team at the Adoba Hotel Rapid City/Mt. Rushmore welcomes all inquiries and is happy to customize your event.

Please direct all catering questions to the Certified Meeting Specialist Team.

Jordan McDonald

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605-716-7236

Christi Freeman

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MEETING BREAK ENHANCEMENTS

Selection	Cost/Amount
Fresh Brewed Coffee	23 per gallon
Fresh Brewed Iced Tea	18 per gallon
Lemonade	18 per gallon
Fruit Punch	18 per gallon
Hot Chocolate	18 per gallon
Hot Apple Cider	16 per gallon
Chilled Fruit Juices	12 per pitcher
Soda	2 each
Assorted Herbal Teas	2 each
Whole Milk & Chocolate Milk	2 each
Bottled Water	2 each
Assorted Whole Fruit	2 each
Assorted Yogurts	2 each
Assorted Candy Bars	1 each
Granola Bars	2 each
Assorted Cereals	2 each
Chips & Dips	2 per person
Mixed Nuts	2 per person
Popcorn	2 per person
Soft Pretzels w/ Mustard	3 per person
Assorted Cookies	20 per dozen
Assorted Donuts	16 per dozen
Brownies	18 per dozen
Fresh Breakfast Pastries	28 per dozen
Fresh Assorted Muffins	28 per dozen
Sliced Bagels w/ Cream Cheese	27 per dozen

Prices do not include 19% service charge and applicable taxes and fees.

SPECIALTY BREAKS

MID MORNING BREAK

7 Per Person

Granola Bars
Assorted Yogurts
Whole Fruit
Fresh Brewed Coffee

MID AFTERNOON BREAK

7 Per Person

Assorted Cookies
Chex Mix
Assorted Sodas

HALF-TIME INTERMISSION

8 Per Person

Popcorn
Pretzels
Mixed Nuts
Candy Bars
Soda and Bottled Water

THE ENERGIZER

9 Per Person

Assorted Cheeses
Sliced Fruit
Biscotti
Flavored Teas
Non-Alcoholic Wine

HEALTHY CHOICE

10 Per Person

Vegetable Crudite, Hummus
Greek Yogurt Parfait
Granola Bars
Bottled Water

DEATH BY CHOCOLATE

10 Per Person

Chocolate Covered Pretzels
Chocolate Chip Cookies
Mini Chocolate Bars
Chocolate Milk



Prices do not include 19% service charge and applicable taxes and fees.

BREAKFAST

Start Right

CONTINENTAL BUFFET

Chilled Orange Juice
Breakfast Pastries and Muffins
Fresh Cut Fruit
Freshly Brewed Coffee
Premium Herbal Teas

12
PER PERSON

ALL AMERICAN BUFFET

(Minimum 30 guests, under 30 additional 2 per person)

Chilled Orange Juice
Fresh Fruit
Scrambled Eggs
Choice of Ham, Bacon or Sausage
Breakfast Potatoes
Assorted Breakfast Pastries
Freshly Brewed Coffee
Premium Herbal Teas

15
PER PERSON

PLATED BREAKFAST SELECTIONS

*Served w/ a Basket of Fresh Baked Homemade Breads or Muffins,
Fresh Fruit Cup, Coffee and Juice.*

Breakfast Quiche	13
<i>Quiche Lorraine w/ Swiss Cheese, Onion, Canadian Bacon</i>	
Breakfast Croissant	13
<i>Fresh Baked Croissant Filled w/ Scrambled Eggs, Canadian Bacon and American Cheese</i>	
Plated American Breakfast	12
<i>Farm Fresh Scrambled Eggs w/ Choice of Bacon, Ham or Sausage Links and Potatoes</i>	

BOXED BREAKFAST

11 Per Person

Freshly Baked Muffin, Fruit Yogurt, Whole Fruit, Juice and Granola Bar

*Prices do not include 19% service charge and applicable taxes and fees.
Seafood selections are caught or farmed in environmentally responsible ways.
All beef, chicken and vegetable dishes are organic where applicable.*

LUNCH

Rejuvenate

LUNCHEON ENTRÉES

(Select One or Two Entrées)

*All Entrées Served w/ Garden Salad, Fresh Baked Bread w/ Butter,
Chef's Selection of Fresh Vegetables and Starch*

Chicken Parmesan	Chicken Marsala
Grilled Salmon <i>w/ Pesto Cream Sauce</i>	Homemade Quiche
London Broil Flank Steak	Chicken Breast <i>(Raspberrry or Honey Dijon)</i>
Ⓥ Homemade Lasagna	Chicken Broccoli Alfredo

13
PER PERSON

LUNCHEON SALADS

Caesar Salad

Crisp Hearts of Romaine,
Homemade Dressing, Garlic
Crostini, Parmigiano Reggiano

Sante Fe Salad

Green Chilies, Spicy Corn, Red
Onion, Cheddar Cheese, Green
Pepper, Tomato, Santa Fe Dressing

Spinach Salad

Organic Baby Spinach, Goat Cheese,
Red Onion, Candied Pecans, Dried
Cranberries, White Balsamic

***Add chicken for
additional 2 per salad*

12
PER PERSON

LUNCHEON SANDWICHES

Served w/ Choice of Fruit, Pasta Salad, Potato Chips or Cole Slaw

Pita Pocket

Stuffed w/ Your Choice of Chicken or Tuna Salad

Club Croissant

Turkey, Swiss Cheese and Bacon on an Artisan Croissant

Grilled Chicken Breast Sandwich

Served on a Kaiser Roll w/ Lettuce, Tomato and Pickle

Turkey Wrap

Turkey, Swiss Cheese, Lettuce, Tomato and Alfalfa Sprouts w/ Dijon Mustard

11
PER PERSON

BOXED LUNCH

13 Per Person

*Choice of Smoked Turkey Breast, Roast Beef, Ham or Vegetarian
Served on Croissant
Whole Fruit, Bag of Chips and Cookie or Brownie*

ADDITIONS

Per Person

Soup du Jour 3 House Salad 2 Coffee 2 Sodas 2

Ⓥ *Vegetarian Option Available*

LUNCH BUFFETS


(Minimum of 35 guests, under 35 add 2 per person)

EXECUTIVE DELI EXPRESS

Garden Salad w/ Choice of Two Dressings
Pasta Salad
Sliced Luncheon Meats
Assorted Cheeses
Lettuce, Tomatoes, Onions and Pickles
*Served w/ Potato Chips, Homemade Soup
Dessert of the Day*

16
PER PERSON

THE ITALIAN

 Homemade Lasagna
Chicken Parmesan
*Served w/ Caesar Salad
Garlic Bread and Italian Dessert*

16
PER PERSON

SOUTH OF THE BORDER

Beef Fajitas w/ Chicken Enchiladas
Or
Stand Alone Taco Bar
*Served w/ Black Beans, Spanish Rice,
Chips and Salsa and a Mexican Dessert*

15
PER PERSON

THE AMERICAN


Baked Chicken or Roast Sirloin of Beef
(Additional 2 per person for both selections)
*Served w/ Garlic Whipped Potatoes, Brown Gravy and Corn
Garden Salad
Fresh Baked Bread w/ Butter and Apple Pie*

16
PER PERSON

THE WESTERNER

BBQ Ribs & Baked Chicken
*Served w/ Potato Salad, Baked Beans, Cornbread
and Cherry or Peach Cobbler*

17
PER PERSON

 Vegetarian Option Available

*Prices do not include 19% service charge and applicable taxes and fees.
Seafood selections are caught or farmed in environmentally responsible ways.
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HORS D'OEUVRES

(50 Pieces Per Tray)

COLD

Assorted Cheese and Crackers95
Assorted Desserts	120
Assorted Mini Cheesecakes	120
Smoked Salmon w/ Cream Cheese, Bagels & Capers	145
Cheese Ball and Crackers70
Chocolate Dipped Strawberries	100
Crab Supreme on Cucumber Rounds	115
Fresh Fruit w/ Amaretto Sauce	115
Vegetable Crudites w/ Dip	95
White Salsa w/ Corn Chips55
Guacamole w/ Corn Chips85
Mini Croissant Sandwiches (Roast Beef, Turkey or Ham)	125
Pesto Pinwheels65
Salad Caprese	90
Salami Coronets75
Shrimp Cocktails	125
Assorted Meat Tray	165
Smoky Deviled Eggs65
Hummus w/ Pita Chips75
Assorted Moroccan Salads85

HOT

Bacon Wrapped Scallops or Shrimp	145
Baked Brie En Croute w/ French Bread	145
Buffalo Koftas	150
Chicken Satay w/ Spicy Peanut Sauce95
Prosciutto Wrapped Artichoke Hearts95
Crab Cakes w/ Smoky Remoulade	175
Crab Rangoon w/ Plum Sauce	125
BBQ Hog Wings	110
Hot Artichoke Dip w/ Pita Chips85
Beef Tenderloin and Bleu Cheese Crostini	125
Mushroom and Goat Cheese Bruschetta	90
Spinach Crêpes85
Stuffed Mushrooms w/ Crab Meat	105
Sun Dried Tomato Bruschetta75
Swedish or BBQ Meatballs75
Hot Wings w/ Bleu Cheese	110

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DINNER

Enjoy

DINNER ENTRÉES

(Select One or Two Entrées)

All Entrées include: Garden Salad, Complimentary Starch,
Seasonal Vegetables, Fresh Baked Bread w/ Butter and Coffee.

Filet Mignon	27
<i>6 oz. Tenderloin Topped w/ Demi Glace</i>	
Add Lobster Tail	Market Price
London Broil	23
<i>Thinly Sliced Charbroiled Marinated Flank Steak</i>	
Roast Sirloin of Beef	19
<i>Sliced Sirloin in Merchand de Vin Sauce</i>	
BBQ Pork Tenderloin	19
<i>Bacon Wrapped</i>	
Grilled Chicken Breast	18
<i>Grilled to Perfection w/ Raspberry Sauce or Honey Dijon</i>	
Seafood Linguine	23
<i>Shrimp, Scallops, Clams and Lump Crab Meat</i>	
Fettuccini Alfredo	17
<i>Chicken and Broccoli</i>	
Chicken Imperial	25
<i>Topped w/ Crab, Asparagus, Mushrooms and White Sauce</i>	
Sockeye Salmon Fillet	24
<i>Topped w/ Pesto Cream Sauce</i>	
Ⓥ Ratatouille	18
<i>Served w/ Herbed Basil Couscous</i>	
Macadamia Crusted Halibut	26
<i>Broiled and Topped w/ Macadamia and Dill Beurre Blanc</i>	

Ⓥ Vegetarian Option

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THEME BUFFETS

(Minimum of 35 guests, under 35 add 2 per person)

A TOUCH OF ITALY

Beef Lasagna or Chicken Parmesan
Vegetable Fettuccini Alfredo
Served w/ Caesar Salad
Garlic Bread

20
PER PERSON

THE WESTERNER

(Choice of Two)

Roast Sirloin of Beef, BBQ Ribs or Baked Chicken
Served w/ Garden Salad w/ Choice of Dressing
Baked Beans, Corn on the Cob,
Garlic Whipped Potatoes w/ Gravy and Corn Bread

23
PER PERSON

FIESTA TIME

Beef Fajitas w/ Chicken Enchiladas
Or
Stand Alone Taco Bar
Served w/ Black Beans, Spanish Rice,
Chips and Salsa and a Mexican Dessert

19
PER PERSON



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DINNER BUFFET SELECTIONS

(Minimum of 35 guests, under 35 add 2 per person)

Includes Garden Salad, Fresh Baked Bread w/ Butter and Coffee

BUFFET #1

(Select One or Two Entrées)

Grilled Chicken Breast w/ Raspberry Sauce
Chicken Picatta w/ a Lemon Caper Sauce
Grilled Salmon w/ Pesto Cream
London Broil w/ Mushroom Sauce
Seafood Linguini



BUFFET #2

(Select One or Two Entrées)

*Prime Rib
*Balsamic Glazed Ham
Garlic Shrimp
Veal Picatta Milanese w/ White Wine Caper Sauce
Chicken Spinach Roulade w/ a White Wine Sauce
Beef Tenderloin w/ Mushrooms & Gorgonzola
Grilled Salmon w/ Pesto Cream
Bone-In Pork Chop



BOTH BUFFETS INCLUDE THE FOLLOWING:

Vegetable Selection

(Select One)

Asparagus w/ Hollandaise Sauce
Vegetable Medley
Glazed Baby Carrots
Green Beans w/ Prosciutto & Shallots
Cream Cheese Corn

Starch Selection

(Select One)

Baby Red Potatoes w/ Dill
Garlic Whipped Potatoes
Smoked Au Gratin Potatoes
Mushroom Parmesan Risotto
Vodka alla Penne

** Optional Chef Carving Station \$75 per hour*

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DESSERT SELECTIONS

Seasonal Tarts

4 per person

Cheesecake w/ Fruit Topping

4 per person

Chocolate Lava Cake

6 per person

Apple or Cherry Pie

4 per person

Chocolate or Strawberry Cheesecake Mousse

3 per person

Apple, Cherry, Blueberry or Peach Cobbler

(Buffet Only)

3 per person

Mini Cheesecakes

4 per person

Bananas Foster

(Plated Only)

6 per person

Panna Cotta w/ Fresh Berries

4 per person

Tiramisu

(Traditional or Amaretto)

6 per person

BEVERAGES

WINE*

Chardonnay
White Zinfandel
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 CATERING SALES MANAGER 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:

Premium Bar Setup*

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

Platinum Bar Setup**

Take your function one step above by choosing not only our premium 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.

Each banquet bar is subject to a \$100 setup fee. This fee may be waived based on an agreed upon amount of sales. A bartender fee of \$25/hour applies to all banquet bars.

EVENT GUIDELINES

Food and Beverage Agreement

All food and beverage items served on the hotel premise MUST be supplied and prepared by the Enigma Restaurant and culinary team. State law in accordance with the health department and Insurance Regulations prohibits the removal of any food and/or beverage from the premises. Our Chef will provide meals for your attendees with special dietary requirements. Please advise your Catering/Event Manager if required.

Guarantee Agreement

Adoba Hotel requires a confirmation of guaranteed attendance and menu count 72 business hours in advance of all functions. Your invoice will be based on the guaranteed number, plus charges over and above. In the event the hotel does not receive a guarantee, we will consider the number of guests indicated, as estimated on the catering contract, as the guarantee for payment. The hotel is prepared to serve and seat 5% above the final guarantee.

Room and Setup Agreement

Function rooms are assigned according to the anticipated guaranteed number of guests. If there are fluctuations in the number of attendees, the hotel reserves the right to assign function space accordingly. Assigned space may be scheduled for other programs prior to and following your event. Any change in current requirements and/or time constraints could result in additional charges. Meeting room assignments are not guaranteed.

Engineering, Electric and Audio/Visual Agreement

A wide selection of audio/visual equipment and services are available in-house on a rental basis. Orders may be placed through the Catering Department. Adoba Hotel does not assume responsibility for any merchandise, personal property, or equipment brought onto the premises. Adoba Hotel works closely with local vendors for additional equipment needs (dance floors, special linen, decor, etc). Contact the Catering/Event Manager for more information.

Service Charge & Tax Agreement

19% of the food and beverage total plus prevailing state sales tax (currently 7%) will be added to your quoted price as gratuity and fully distributed to wait staff, and where applicable, bussers and/or bartenders assigned to the event.

Banquet Curfews

In accordance with South Dakota liquor laws, all alcoholic beverage sales will conclude at 1:30am. Alcoholic beverage sales may also conclude if sales drop below \$30 within a 30-minute time period. Events will end by 2:00am unless prior approval has been received from your Catering/Event Manager.

Billing & Deposit Agreement

Unless direct bill is approved, credit MUST be established when contract is signed to guarantee space and menu. Client agrees to pay entire contract price in cash, by valid credit card, or certified check 3 business days prior to function. Wedding receptions MUST provide a \$500 deposit at time of booking to secure function space. This deposit will be applied towards final invoice and may be refundable up to 30 days prior to event. Meetings/Events anticipating \$2,000 or more in sales MUST provide a 50% deposit 14 days prior to event.

Promotional Considerations Agreement

Adoba Hotel has the right to review and approve any advertisements or promotional materials in connection with your function which specifically reference the Adoba Hotel name or logo. Adoba Hotel is happy to direct guests to your function via our Readerboard services located on Main Floor in lobby. Advise your Catering/Event Manager of the display message you would like guests to see upon arrival.

Please direct all catering questions to the Certified Meeting Specialist Team.

Jordan McDonald

E-mail: Jordan@adobahotelrapidcity.com

Phone: 605-716-7236

Christi Freeman

E-mail: Christi@adobahotelrapidcity.com

Phone: 605-716-7248



- 4,790 Square Feet Ballroom
- Accommodate up to 320 people
- Discounted Guest Room Rates Available
- Catered by Enigma Restaurant
- Beverage Services Provided by 445 Martini Lounge

	Enigma	Executive	Lincoln	Roosevelt	Jefferson	Ballroom	Washington	Grand Ballroom
Measurements								
Square Feet	700	546	780	760	800	2340	2450	4790
Length	26	26	40	40	40	40	48	40
Width	32	21	20	19	20	59	51	110
Ceiling Height	9.5	9.5	9.5	9.5	9.5	9.5	9.5	9.5

Capacity								
Reception	45	45	54	54	54	170	222	384
Rounds of 8	40	40	48	48	48	160	168	320
Rounds of 6	30	30	36	36	36	120	126	240
Classroom	20	20	30	30	30	100		
Theatre	50	50	72	70	74	220	250	400
Conference	15	15	28	28	28	90	84	
U-Shape	20	20	25	25	25	75		
Hollow Square	24	24	30	30	30		96	

