



MENU

The Homestead at Prairie Berry Winery offers the perfect setting for your wedding. Set in the heart of the Black Hills, our unique venue is complete with all the features you need for your big day.

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WEDDINGS
AND
events
by PRAIRIE BERRY

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.	\$75
Watermelon, Tomato, Feta Skewers (seasonal)	\$80
Mini Tacos Your choice of steak, chicken, or veggie on flour tortillas.	\$90
Bacon Wrapped Shrimp Served with housemade cheese sauce.	\$115
Cheeseboard Gourmet cheeses with seasonal fruit, nuts, and crackers.	\$175
Charcuterie Board Artisan board of quality meats and complements.	\$175
Stuffed Mushrooms With smoked Gouda and seasoned bread crumbs.	\$95
Housemade Hummus Served with seasonal vegetables and Naan bread.	\$90
Crostini Toasted baguette with seasonal toppings.	\$75
Shrimp and Andouille Sausage Skewers Served with a spicy lemon aioli.	\$145
Gourmet Flatbread Pizza Please choose one: All Meat, Barbecue Chicken, Caprese, Fajita Chicken, Veggie	\$115



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

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 \$2.50 per guest.

PLATED DINNER ~ \$40

- **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.

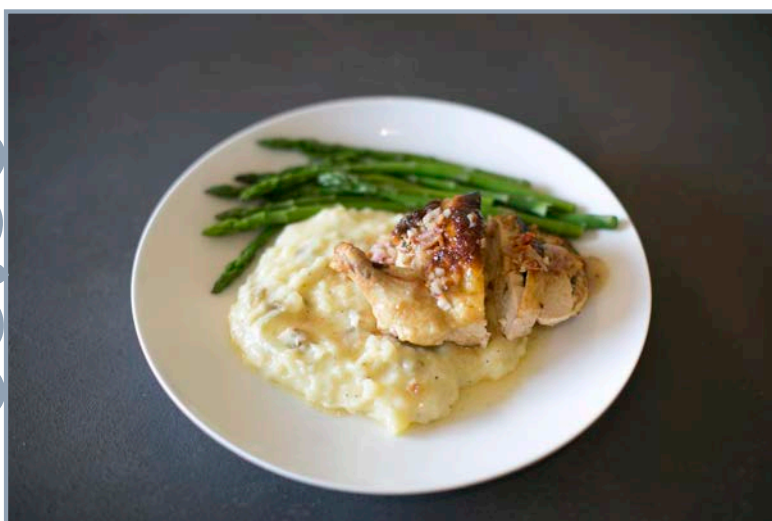
PLATED DINNER ~ \$35

- **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.
- **Vegetarian Pasta Primavera** - roasted seasonal vegetables and pasta tossed in a white wine butter sauce and topped with parmesan (*note: served with one side*).

KIDS (Ages 10 and under) ~ \$8

Includes a side of seasonal fruit.

- **Cheese Pizza**
- **Mac N Cheese**
- **Chicken Strips**



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SOUP, SALAD, SIDES

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. (seasonal)
- **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 choice of dressing (honey balsamic, green goddess, honey mustard, ranch).

SIDES

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

BREAD SERVICE

Add \$2.50 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**
- **Spent-grain loaf with butter**

BUFFETS

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

PASTA BUFFET ~ \$28

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**
- **Shrimp** - roasted in garlic butter.

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.
- **Red Pepper Cream Sauce**

BBQ BUFFET ~ \$28

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 three:

- **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.
- **Prairie Berry Baked Beans** - made with bacon and housemade BBQ sauce.

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BUFFETS CONTINUED

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

ULTIMATE FAJITA BUFFET ~ \$32

- Marinated steak
- Seasoned chicken
- 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 ~ \$22

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

*Add chips and housemade guacamole for \$4 per person.



DESSERTS

Minimums apply. Prices subject to change if guest minimum is not met.

\$6 per serving

- **Housemade Cheesecake** - variety of flavors and toppings available.
- **Balsamic Marinated Strawberries** - with mascarpone cream.
- **Flourless Chocolate Cake**
- **Chocolate Tart** - drizzled with caramel.

\$5 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, topped with housemade whipped cream.
- **Miner Brewing Craft Beer Stout Brownie** - with vanilla ice cream.

POPCORN BAR ~ \$6 per guest

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



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DESSERTS CONTINUED

CUPCAKES

Minimum order of 25 cupcakes.

25-49 cupcakes: \$3.50/cupcake

50-99 cupcakes: \$3/cupcake

100+ cupcakes: \$2.50/cupcake

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

Flavors (*Indicates alcohol)

- **Maple Bacon Bourbon***
- **Lemon with Blackberry Chambord Buttercream***
- **S'mores**
- **Strawberries and Cream** with strawberry buttercream
- **Cream-filled Chocolate** with chocolate ganache
- **Basic Vanilla** with choice of frosting (buttercream, whipped, ganache)
- **Basic Chocolate** with choice of frosting (buttercream, whipped, ganache)
- **Carrot Cake** with cream cheese frosting
- **Pumpkin** with cream cheese frosting
- **Peanut Butter** with choice of frosting (chocolate or peanut butter)
- **Red Velvet** with cream cheese frosting

SWEETHEART CAKES ~ \$40 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) and your choice of vanilla frosting (buttercream or whipped).



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BAR SERVICE & BEVERAGES

All prices are per guest.

Coffee and water are always included at no charge.

OPEN BAR / DRINK TICKETS

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.

CELLAR PACKAGE ~ \$35 (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

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 or discuss other ideas with your Event Associate.



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