



Event Rentals

1013 N Splitrock Blvd, Brandon, SD
(605) 582 2520
www.tgators.com

our rooms. your event.

32
guests

the lodge

70 inch TV + wireless internet

60
guests

the den

82 inch TV + wireless internet + projector

200
guests

the marquee

82 inch TV + wireless internet
dance floor + stage + microphone
private bar

**the
extras**

\$25 | room

\$1000 | weddings

Linen Napkins

\$.50/linen

Table Skirting

\$15.00/ skirt

Linen Table Cloths

\$5.00/ linen

the details.

A nonrefundable deposit is required to book a banquet room.

A final head count must be provided one week prior to the event. Sales tax and 20% gratuity are added to the final balance of all events. Prices are subject to change. The total balance is due on the day of the event.

No food or beverages may be brought into or removed from the banquet rooms, with the exception of wedding cake and favors.

Banquet rooms are available for gift opening on Sundays. Sunday brunch buffet is served from 9:30 am- 1:30 pm.

All events include set up and clean up.

hors d'oeuvres

hot cold

spinach artichoke dip

Fresh spinach and artichoke hearts in a rich, creamy dip. Heated and served with homemade tortilla chips.

\$65.00 / 25 guests

chicken or beef kabobs

Seasoned chicken and beef kabobs with onions and bell peppers.

\$150.00 / 25 guests

chicken or beef nachos

Homemade tortilla chips, topped with melted cheese, lettuce, tomatoes, onions, olives, and jalapenos. Served with sour cream and salsa.

\$125.00 / 25 guests

buffalo wings

Choose between regular or golden sauce. Served with blue cheese or ranch dressing.

\$160.00 / 25 guests

con queso dip

Ground beef, cheese, and spices. Served with homemade tortilla chips.

\$65.00 / 25 guests

bbq meatballs or smokies

Served with BBQ sauce or Swedish style.

\$75.00 / 25 guests

fresh fruit kabobs

A selection of seasonal fresh fruit, skewered and displayed in an attractive arrangement.

\$125.00 / 25 guests

fresh fruit

A selection of seasonal fresh fruit, displayed in an attractive arrangement.

\$80.00 / 25 guests

garden fresh vegetables

An array of fresh vegetables, served with homemade ranch dressing.

\$70.00 / 25 guests

7 layer dip

Layers of refried beans, seasoned sour cream, black olives, tomatoes, peppers, and cheese. Served with homemade tortilla chips.

\$100.00 / 25 guests

meat and cheese platter

Assortment of meats and cheeses, served with gourmet crackers.

\$110.00 / 25 guests

cheese platter

A variety of sliced cheeses, served with an attractive arrangement of gourmet crackers.

\$90.00 / 25 guests

chips & salsa or guacamole

Homemade tortilla chips, served with fresh salsa or guacamole.

\$50.00 / 25 guests

Our chef would be pleased to create a personalized menu for your event, designed to reflect your taste and budget. Please feel free to ask for this service.

entrées

(buffet style)

roasted prime rib | \$26.00
+ potato choice + vegetable choice

two meat entree (choice) | \$23.00
+ potato choice + vegetable choice

Choices :: Ham, Pork, Chicken, Roast Beef

Served with dinner rolls + choice of salad, potato, and vegetables.

lasagna

Served with toasted garlic bread, salad, and choice of vegetable.

\$16.00 / guest

tacos

Barbacoa beef and pulled chicken with fresh made corn tortilla shells. Served with Spanish rice, refried beans, lettuce, cheese, onions, salsa, and sour cream.

\$13.00 / guest

pizza

Choose between a variety of homemade pizzas, served with Caesar salad and garlic toast. *Combination, Meat, Vegetable, BBQ Chicken, Chicken Bacon Ranch, Buffalo Chicken, Pepperoni, or Special Order*

\$12.00 / guest

pulled pork sandwiches

Pulled BBQ pork sandwiches. Choice of (one) salad (macaroni, potato, or house), baked beans, and homemade potato chips, pickles, and condiments included.

\$13.00 / guest

ham and turkey sandwiches

Served on freshly baked dinner rolls. Choice of (one) salad (macaroni, potato, or house). Homemade potato chips, pickles, and condiments included.

\$11.00 / guest

pasta buffet

\$15.00 / guest

potato

Potatoes with Gravy // Au Gratin
// Garlic Mashed Potatoes //
Rosemary Roasted Baby Red
Potatoes // Baked Potatoes

vegetable

Corn Glazed Carrots // Green
Bean Almondine // Green Bean
Casserole // Mixed Vegetables

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entrées

(plated)

10 oz prime rib | \$26.00 / guest

Entrée Choice | \$23.00 / guest

(choose up to 4 selections)

Top sirloin

Pork chop

Walleye

Chicken

Shrimp Fettucine

potato

Potatoes with Gravy // Au Gratin
// Garlic Mashed Potatoes //
Rosemary Roasted Baby Red
Potatoes // Baked Potatoes

vegetable

Corn Glazed Carrots // Green
Bean Almondine // Green Bean
Casserole // Mixed Vegetables

Served with dinner rolls + choice of salad, potato, and vegetables.

Salad and Sandwich Choice | \$12.00 / guest

Grilled chicken salad + choice of dressing

Bacon cheeseburger + french fries

Steak sandwich + french fries

Monterey chicken sandwich + french fries

the good stuff.

desserts.

apple crisp

\$80.00 / 25 guests

peanut butter fudge

brownie crisp

\$80.00 / 25 guests

cookies

\$15.00 per dozen

cheesecake

\$100.00 / 25 guests

beverages

Punch 3 gal | \$35.00

Keg of Beer

**Domestic Coors Light, Bud Light,
Miller Lite, Michelob Golden Light | \$400.00**

Import and Specialty | \$525.00