



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

50
guests

the den

82 inch TV + wireless internet + projector

175
guests

the marquee

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

the extras

Linen Napkins

\$.50/linen

Table Skirting

\$15.00/ skirt

Room Charge

\$25.00 - \$100.00

Weddings

\$1,500.00

Linen Table Cloths

\$5.00/ linen

Reserve the Whole Building

\$6,000.00 - \$8,000.00
(depending on day)

the details.

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 buffett is served from 10:00 am - 1:30 pm.

All events include set up and clean up.
No confetti - \$50 extra clean up fee if brought in.

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.

\$80.00 / 25 guests

chicken or beef nachos

Homemade tortilla chips, beef/chicken, cheese sauce, lettuce, tomatoes, jalapenos, sour cream, and salsa.

\$150.00 / 25 guests

buffalo wings

Boneless wings served with choice of sauce. Served with ranch dressing.

\$175.00 / 25 guests

con queso dip

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

\$80.00 / 25 guests

bbq meatballs or smokies

Served with BBQ sauce or Swedish style.

\$90.00 / 25 guests

fresh fruit

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

Seasonal Pricing / 25 guests

garden fresh vegetables

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

\$90 / 25 guests

meat and cheese platter

Assortment of meats and cheeses, served with gourmet crackers.

\$130.00 / 25 guests

chips & salsa

Homemade tortilla chips, served with fresh salsa.

\$50.00 / 25 guests

egg rolls

Southwest | Pork | Chicken

\$100.00 / 25 egg rolls

shrimp cocktail

\$175.00

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 | \$32.00

+ potato choice + vegetable choice

two meat entree (choice) | \$27.00

+ potato choice + vegetable choice

Choices :: Ham, Pork, Chicken, Roast Beef

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

lasagna

Served with breadsticks, salad, and choice of vegetable.

\$19.00 / guest

tacos

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

\$15.00 / 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*

\$15.00 / 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.

\$15.00 / 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.

\$13.00 / guest

pasta buffet

Penne noodles served with meat marinara and alfredo sauce. House salad and breadsticks included.

\$18.00 / guest

burgers

Served with chips and choice of (one) salad (macaroni, potato, or house). Cheese and condiments included.

\$16.00 / guest

potato

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

vegetable

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

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entrées

(plated)

10 oz prime rib | \$32.00 / guest

Entrée Choice | \$27.00 / guest

(choose up to 4 selections)

Top sirloin

Pork chop

Walleye

Chicken

Shrimp Fettucine

Chicken Fettucine

potato

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

vegetable

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

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

Salad and Sandwich Choice | \$17.00 / guest

Grilled chicken salad + choice of dressing

Bacon cheeseburger + french fries

Steak sandwich + french fries

Bacon cheese sandwich + french fries

Chicken bacon wrap + french fries

the good stuff.

desserts.

apple crisp

\$100.00 / 25 guests

brownie

\$80.00 / 25 guests

cookies

\$15.00 per dozen

cheesecake

\$120.00 / 25 guests

vanilla or chocolate cake

\$100.00 / 125 guests

beverages

Punch 3 gal | \$45.00

Keg of Beer

**Domestic Coors Light, Bud Light, Busch Light,
Miller Lite, Michelob Golden Light | \$450.00**

Import and Specialty | \$600.00