

Your Day. Your Way.



Kelly Inn



Your Day. Your Way. ~ by ~



Minervas Grill & Bar
1607 E. Hwy 50
PO Box 157
Yankton, SD 57078
p: 605/664-2244
f: 605/665-4318

&



Kelly Inn

*Best Western Kelly Inn
& Conference Center*
1607 E. Hwy 50
PO Box 157
Yankton, SD 57078
p: 605/665-2906
f: 605/665-4318

Congratulations on Your Engagement!

As you plan your guest list, your wardrobe, and all the other details of this joyous event, let the Minervas catering staff help you plan an unforgettable reception.

Whether it's an intimate family gathering or a large social event, every Minervas Convention Center reception will enjoy the same impeccable service and creative menu planning. Our catering professionals are versed in the subtleties of wedding etiquette, leaving no detail overlooked.

At the Minervas Convention Center, we bring something extra to every wedding reception...

a tradition of care, concern and service that will make your wedding a celebration to remember.

Your wedding package includes:

- Staging for Head Table
- Lights and Levels for Buffet Tables
- Trellis
- Complimentary Taste Testing
- Complimentary Baby Sitting Room
- Complimentary Room for Rehearsal dinner
- Complimentary Room for Gift Opening the next day
- Complimentary Sunday Brunch for the Bride and Groom
- Complimentary Bottle of Champagne
- Serving Trays for Mints
- Serving Bowls for Nuts
- Punch Bowl and Ladle
- Beverage Napkins
- Complete Set-up of Room with Tables, Chairs, White Tablecloths
- White Skirting for All Appropriate Tables
- China, Flatware, Glassware
- Linen Napkins in a Variety of Colors for Dinner Service
- PA System with Background Music

Banquet Room Rental:

\$700.00

Amenities:

Mirror Tiles and Centerpieces

\$3.00 per table

Ice Mold \$150.00

Cake Service Fee \$40.00

Slide Show Set-up

with LCD Projector \$100

~ Hotel Room Packages ~

The Best Western Kelly Inn would like to extend a 50% discount on a suite or room for the bride and groom on their wedding night. This discount is based on the use of 15 or more sleeping rooms.

If 10 sleeping rooms are used, the hotel will extend a 35% discount on a suite or room of choice for the bride and groom. In the event that 30 rooms are used, we will comp the wedding couples room on the night of the wedding. The above is based on room availability and applies to the night of the wedding.

A room block consists of 10-15 rooms. Once these rooms are reserved and guaranteed, we will add additional rooms based on availability. It is important to encourage immediate family and attendants to make their reservations early. There is no charge for holding a room block, although we do release the non-guaranteed rooms 4 weeks prior to date of arrival.

Early notification can assist in filling the room block.

You might send out something as we've shown here:

“Mark Your Calendar”

*You will be invited to attend the
Wedding of Elizabeth Smith and Paul Jones*

WEDDING DATE: *SATURDAY, MAY 3, 2007 at 7:00 pm*

WEDDING PLACE: *ST. JOHN'S LUTHERAN CHURCH
YANKTON, SOUTH DAKOTA*

*We encourage you to make your reservations by MM/DD/YY (4 weeks prior.)
Please be sure to ask for the “Smith-Jones Wedding” room block.*

HOTEL: *Best Western Kelly Inn
1607 E. Hwy 50
Yankton, South Dakota
(605)665-2906*

PARENTS: *Fred and Linda Smith (605)665-0000
John and Susan Jones (605)665-0000*

The discount on the wedding couple's room will be based on the number of rooms actually used. Confirmation must be made by the bride and groom one week prior to the wedding to guarantee their room reservation.

~ Wedding Reception General Information ~

In order to provide quality service and properly arrange your function, a guaranteed number of attendees must be received one week prior to the reception date. The number is considered a guarantee and is not subject to reduction as food and beverage products have been ordered, received and prepared. If the catering department does not receive a guaranteed count, we will assume the maximum expected number as the guaranteed number. The Best Western Kelly Inn & Minervas will prepare to serve 5% over your guarantee. Payment in full is due 24 hours prior to reception. A current and valid credit card number will be requested to hold on file for any charges that may exceed previous payment.

DAY OF FUNCTION	GUARANTEE DAY
Friday/Saturday/Sunday/Monday/Tuesday	Thursday prior
Wednesday	Friday prior
Thursday	Monday prior

All prices are subject to review three months prior to reception. Prices do not include service charge and tax. An 18% service charge and current (7%) tax will be assessed.

With the exception of cake, nuts and mints, no outside food or alcoholic or non-alcoholic beverage is allowed in the banquet area. All food and beverage items will be prepared by Minervas. Neither the patron nor the patron's guests will be permitted to remove food or beverage from the premises because of license restrictions. Minervas and the Best Western Kelly Inn reserve the right to inspect and control all functions being held on the premises. If loudness from bands, entertainment or public address system disturbs any other guests or becomes a problem, our property reserves the right to ask the patron or band leader to lessen the loudness or perform without amplification if necessary. It is requested that your entertainment program be reviewed by the Catering Department prior to contracting for entertainment.

A cash or hosted bar can be made available to your guests. Guests must be 21 years of age to purchase or drink alcohol. We require a minimum of \$250.00 in cash bar sales per bartender during the event. If this requirement is not met, a \$75.00 set-up fee plus tax, per bar, will be charged to the master bill. If bar service and/or a dance is planned, we will supply the required security until the departure of the guests at a rate of \$35.00 per hour.

Please help avoid damage to wallpaper, woodwork and paint by not using staples, nail, tacks and tape for decorating. Our banquet manager will assist with any items that require ceiling or wall attachment. Due to fire restrictions, no open-flamed candles can be used.

Minervas and the Best Western Kelly Inn reserve the right to change the function room as long as an acceptable space is provided for your group that meets your requirements. We are unable to guarantee one individual banquet or meeting room until six months prior to the function. In order to secure the space, a \$500.00 deposit is required. This deposit is deducted from the final bill. The deposit is non-refundable. However, all attempts will be made to rebook cancelled space, and if the space is rebooked at the same revenue generating figures, your deposit will be refunded.

The Best Western Kelly Inn Conference Center/Minervas will not assume any responsibility for damage or loss of merchandise or articles left in any banquet rooms or any part of the hotel or restaurant prior to, during, or following your function. Please plan to remove all gifts, decorations, and valuables that evening.

I have read and understand the above and will adhere to the terms and conditions thereof.

Contact Person & Title _____

Authorized Signature _____ Date _____

~ Event Checklist ~

Six to twelve months before:

- Consider the size, setting, and formality of your wedding
- Decide on a budget
- Choose a location for your ceremony
- Choose a date and time for your wedding
- Select gown, veil and accessories
- Compile bride and groom's invitation list
- Select your wedding attendants
- Choose bridesmaids' attire
- Select and book the reception location
- Select and book wedding photographer
- Select and book videographer
- Select and book music and entertainment
- Select and book florist and balloonist
- Discuss honeymoon plans
- Announce your engagement in the newspaper
- Select and register for wedding gifts

Four to six months before:

- Order invitations, announcements, and wedding programs
- Shop for wedding rings
- Choose baker and order wedding and groom's cakes
- Finalize honeymoon plans and book with travel agent
- Set appointment for blood test
- Select and book transportation for wedding day
- Shop for men's wedding attire

Two to three months before:

- Confirm wedding details with your officiant
- Select a hair and cosmetics specialist
- Confirm details with all your selected wedding professionals
- Buy wedding rings and order engraving
- Choose and reserve men's wedding attire
- Organize and arrange wedding rehearsal details
- Reserve rental items necessary for ceremony or reception
- Arrange accommodations for out-of-town guests
- Mail invitations (six weeks prior to wedding)

One month before:

- Arrange for final fitting on wedding gown
- Select gifts for wedding participants
- Have formal wedding portrait taken
- Buy groom's wedding gift

Three weeks before:

- Confirm date and time of wedding rehearsal with members of wedding party
- Check wedding attire and accessories for entire wedding party
- Review reception seating plans and prepare place cards
- Confirm honeymoon reservations
- Record wedding gifts and send thank you notes

One week before:

- Arrange final consultations with caterer, florist, entertainment, photographer, and videographer
- Give final guest count to baker and catering staff
- Host or attend bridesmaid's party
- Pick up honeymoon tickets and begin packing
- Present gifts to attendants at rehearsal dinner

On the big day:

- Make sure to bring the marriage license and wedding rings
- Relax and enjoy your special day

~ Dinners ~

*Dinner entrées include: tossed fresh garden salad with our house dressing
(assorted dressings .25 extra, creamy Caesar salad .50 extra), chef's choice of vegetable and potato or rice,
bread and butter with coffee, decaf or tea*

Chicken Breast

Chicken Breast Supreme

Sautéed, topped with fresh mushroom supreme sauce

Chicken Cordon Bleu

Grilled chicken breast, topped with a creamy cordon Bleu sauce

Chicken Marsala

Sautéed, topped with a rich Marsala wine mushroom sauce

Lingonberry Chicken

Lightly-floured and pan-seared, finished with lingonberry sauce

Chicken Oscar

Grilled chicken breast topped with Gulf shrimp, asparagus and Béarnaise sauce

Crab Stuffed Chicken Breast

Filled with crab meat, caramelized onions and spinach, finished with a bell pepper sauce

Add additional \$2.00 per person

\$13.50 per person

Chicken Fettuccine Alfredo*

Fresh grilled chicken breast with broccoli on a bed of fettuccine Alfredo

\$12.95 per person

Chicken Parmesan

Parmesan breaded chicken breast, pan-seared, topped with mozzarella and baked, served atop penne in tomato-basil sauce

\$14.99 per person

Lasagna*

Available vegetarian or classic Alfredo style with sausage and ground beef, topped with Alfredo sauce and Swiss, served with a French batard

\$11.50 per person

Roast Pork Loin

Bourbon Glazed Pork Loin

Tender pork loin finished with a sweet bourbon glaze

Apple Roasted Pork Loin

Seasoned with Montréal seasoning served with an apple demi

Dijon Pork Loin

Finished with a Dijon cream sauce

Montreal Pork Loin

Seasoned with coarse ground salt and pepper, finished with fresh mushroom white wine demi

Barbeque Pork Loin

Dry-rubbed with BBQ spices and lightly drizzled with mahogany BBQ sauce

\$12.95 per person

Stuffed Pork Chop

Bread stuffing and baked in our sautéed onion and demi sauce

\$13.50 per person

Honey Pepper Pork Loin

Slow roasted, boneless pork chop, dry-rubbed with peppercorn mélange and drizzled with honey

\$13.50 per person

Montreal Pork Chop

Bacon-wrapped boneless pork loin chop, grilled with Montreal seasonings and a fresh mushroom white wine demi sauce

\$13.50 per person

Roast Turkey Breast and Dressing

Oven roasted turkey breast, cornbread dressing and natural pan gravy

\$12.95 per person

**Excludes chef's choice of vegetable, potato or rice*

All food and beverage prices are priced per person and are subject to a service charge and applicable taxes. All prices subject to change without notice.

~ Dinners ~

*Dinner entrées include: tossed fresh garden salad with our house dressing
(assorted dressings .25 extra, creamy Caesar salad .50 extra), chef's choice of vegetable and potato or rice,
bread and butter with coffee, decaf or tea*

Hunters Ribeye

*Charbroiled ribeye with Montreal seasoning,
burgundy au jus and onion slab
9 oz. \$19.95 ~ 12 oz. \$22.95 per person*

Filet Mignon

*Charbroiled filet, served with
Béarnaise sauce on the side
\$24.95 per person*

Top Sirloin Steak

*Choice 8 oz. sirloin steak served medium
\$15.75 per person*

Steak and Shrimp

*Choice 6 oz. top sirloin
with herb and garlic broiled shrimp
\$19.95 per person
with chicken breast supreme
\$17.95 per person*

Roast Prime Rib of Beef

*'A House Specialty'
Seasoned with garlic and herbs
8 oz. \$15.95 ~ 10 oz. \$17.95 per person*

Yankee Pot Roast

*Tender, slow roasted beef brisket,
topped with savory brown gravy
\$13.50 per person*

Fresh Atlantic Salmon

*Prepared herb grilled, Cajun bronzed or
honey pepper and Béarnaise
\$16.95 per person*

Broiled Walleye

*Topped with toasted almonds
and dill hollandaise sauce
\$16.95 per person*

Breaded Jumbo Shrimp

*Golden breaded shrimp
\$14.95 per person*

~ Dinners ~

*Dinner entrées include: tossed fresh garden salad with our house dressing
(assorted dressings .25 extra, creamy Caesar salad .50 extra), chef's choice of vegetable and potato or rice,
bread and butter with coffee, decaf or tea*

Dinner Entrée Selections

2 Entrée ~ \$14.75 3 Entrées ~ \$17.95

*Roast Pork Loin with Mushroom Demi
Chicken Breast with Supreme Sauce
Yankee Pot Roast with Savory Brown Gravy
Roast Turkey Breast with Stuffing and Gravy
Chicken and Broccoli Alfredo Farfalle
Bourbon Glazed Pork Loin
Chicken Marsala
Chicken Cordon Bleu
Lemon Pepper Chicken
Orange Chicken
Fried Chicken*

*Pasta Primavera in Tomato Basil Sauce
Roasted Pork Loin with Country Dijon Cream Sauce
Baked Cod with Lemon Thyme Cream Sauce
Beef Tips with Mushroom and Onion Demi
Lingonberry Baked Ham
Meat or Vegetable Lasagna
Salisbury or Swiss Steak
Apple Roasted Pork Loin
Meatball Cacciatore
Barbeque Pork Loin
Herb Baked Chicken
Cajun Chicken Penne*

~ Dinner Specialty Buffets ~

*(Minimum of 40 guests or \$40 flat fee applied)
Served with coffee, decaf or tea*

Welcome South Dakota

*Garden salad with three dressings
Potato salad and coleslaw
Roast Pork Loin with Jack Daniels sauce
Yankee Pot Roast
Buttered corn
Mashed potatoes and beef gravy
Seasonal vegetable
Bread and butter
Variety of dessert cakes
\$16.75 per person*

Minervas Italian Pasta Bar

*Italian garden salad
Choice of two sauces:
Alfredo, Cajun Alfredo,
Roasted Red Pepper Alfredo
or Tomato Basil Marinara
Chef's choice of two pastas
Choice of meatballs or Italian grilled chicken
Seasonal vegetables
French bread and butter
Variety of dessert cakes
\$15.75 per person*

Add chicken for \$1.50
Add seafood for \$2.50

A Touch of Elegance

*Garden salad with three dressings
Assorted salad toppings and croutons
Creamy shrimp pasta salad
Marinated vegetable salad
Yankee Pot Roast
Chicken Breast Supreme
Garlic roasted red mashed potatoes
Wild rice blend
Seasonal vegetable
Bread and butter
Variety of cheesecakes
\$18.25 per person*

Black Tie Buffet

*Mixed baby greens salad
Raspberry and herbal vinaigrette dressing
Shrimp rotini curry vinaigrette salad
Twice baked potatoes
Honey glazed carrots
Montreal Roast Pork Loin with mushroom demi sauce
Chef carved Prime Rib of beef
with au jus and creamy horseradish
French bread and butter
Turtle cheesecake
\$21.50 per person*

~ Hors d'oeuvres ~

Chilled Hors d'oeuvres

(per 100 pieces)

Deviled Eggs	\$90.00
Silver Dollar Sandwiches	\$100.00
Phyllo Cups with Raspberry & Brie Cheese	\$115.00
Assorted Deluxe Cold Canapés	\$160.00
Stuffed Cherry Tomatoes with Chicken and Herb Cream Cheese	\$95.00
Assorted Tortilla Pin Wheels	\$95.00
Chilled Jumbo Shrimp Cocktail	\$225.00
Chilled Shrimp Cocktail	\$165.00
Smoked Salmon Mousse in Pastry Cup	\$120.00
Tuxedo Strawberries	\$100.00

Hot Hors d'oeuvres

(per 100 pieces)

Barbequed Cocktail Franks	\$55.00
Swedish or Barbequed Meatballs or Bourbon Glazed	\$75.00
Padang Chicken Tenders	\$95.00
Buffalo Chicken Wings with Blue Cheese	\$90.00
Bacon Wrapped Scallops	\$120.00
Chicken Teriyaki Skewers	\$115.00
Crab Stuffed Mushroom Caps	\$115.00
Spinach and Feta cheese Stuffed Phyllo Triangles	\$100.00
Assorted Mini Quiche	\$95.00
Mini Egg Rolls with Sweet and Sour Sauce	\$90.00
Cheddar Cheese Sticks	\$85.00
Nine Layer Tortilla Dip (serves 55 guests)	\$70.00

~ Snacks ~

(Serves approximately 40 people)

Potato Chips or Pretzels \$30.00
Tortilla Chips with Salsa \$30.00
Fancy Mixed Nuts (per pound) \$15.00

Popcorn \$25.00
Nacho Chips & Hot Cheese Dip \$50.00
Chips & Hamburger Cheese Dip \$60.00
Party Mix \$55.00

~ Hors d'oeuvre Banquet Presentations ~

Fresh Fruit Display

An assortment of seasonal fresh fruit

Small (30 guests) \$60.00
Medium (55 guests) \$100.00
Large (100 guests) \$175.00

Antipasti Display

An assortment of cubed cheeses, sliced meats and marinated vegetables
Served with a variety of crackers and French bread, with fresh fruit garnish
\$225.00 (serves 100 guests)

Smoked Salmon Display

Whole side of smoked Atlantic salmon
Served with party breads, crackers, diced onions, chopped eggs, capers and whipped herb cream cheese
\$115.00 (serves 30 guests)

Market Fresh Vegetables

A colorful array of fresh vegetables
Served with assorted dips

Small (30 guests) \$50.00
Medium (55 guests) \$80.00
Large (100 guests) \$130.00

Late Night Package

Corn chips and salsa, potato chips and dip, mini burgers / sliders, pulled pork sandwiches and pizzas
\$5.95

Assorted Cheese and Crackers

Assorted sliced and cubed cheeses
Served with assorted crackers

Small (25 guests) \$50.00
Medium (50 guests) \$90.00
Large (100 guests) \$180.00

Salami and Cheese Tray

Sliced salami and assorted cubed cheeses
Served with a variety of crackers

Small (20 guests) \$45.00
Large (40 guests) \$80.00

Munchies Bar

Potato chips, corn chips, tortilla chips, with guacamole, French onion dip, salsa and hot hamburger cheese dip
Served banquet style
\$3.95 per person (50 person maximum)

Minervas Spinach Dip

Warm spinach dip, served in a sourdough bowl with assorted breads, crackers, celery and carrot sticks
\$60.00 (serves 40 guests)

Minervas Artichoke and Crab Bake

Topped with Cheddar and Jack cheeses, baked, then served with sliced French bread and assorted crackers
\$135.00 (serves 50 guests)

~ Cocktails, Wine & Beer ~

Beverages

Freshly Brewed Coffee, Decaf or Hot Tea (per gallon).....	\$17.00
Fruit Punch, Lemonade or Iced Tea (per gallon)	\$15.00

Host Bar Per Drink

House Brands	\$2.75
Call Brands.....	\$3.50
Premium Brands	\$4.25
Domestic Beer	\$2.50
Imports / Micros.....	\$3.25
Non-Alcoholic Beer	\$2.50
House Wines	\$4.50
Soft Drinks	\$1.00
Mineral Water	\$1.75

Host Bars are Subject to a 18% Taxable
Service Charge

Cash Bar Per Drink

House Brands	\$3.00
Call Brands	\$3.75
Premium Brands	\$4.50
Domestic Beer	\$2.75
Imports / Micros.....	\$3.50
Non-Alcoholic Beer	\$2.75
House Wines.....	\$4.75
Soft Drinks	\$1.25
Mineral Water	\$2.00

Cash Bar Prices are Inclusive of a 7%
Sales Tax Only

Keg Beer and Punch

Keg Domestic Beer	\$195.00 & up
Keg Import / Micro.....	\$215.00 & up
Champagne Punch (per gallon)	\$35.00
House Champagne Toast (per bottle).....	\$20.00
Fruit Punch (per gallon).....	\$15.00

Wine

Bottled wine is available upon request.
Ask to see our Minerva's wine list.

Bar Policy

A \$75.00 bartender fee is applicable to cash and host bars with sales less than \$250.00.
A bartender is required for all host, cash bars and keg service.
All applicable state laws will apply.

~ Chocolate Fountain ~

A beautiful display of warm, flowing chocolate used for dipping various fruits, nuts, marshmallows and cookies. Perfect for your social hour, hors d'oeuvres or as a non-traditional alternative to a wedding cake.

Cherries with Stems

Dried Pineapple

Dried Apricots

Strawberries

Bananas

Apples

Raisins

Grapes

Kiwi

Almonds

Cashews

Peanuts



Graham Crackers

Nutter Butter Cookies

Coconut Macaroons

Rice Krispie Treats

Caramel Squares

Vienna Fingers

Marshmallows

Caramel Corn

Pretzel Rods

Biscotti

Oreos

Chocolate Fountain Rental: \$250.00
Includes Attendant and Chocolate

Tier 1
\$55 per 100 Guests
Select 3 Items

Tier 2
\$85 per 100 Guests
Select 5 Items

Tier 3
\$115 per 100 Guests
Select 8 Items

All prices subject to applicable taxes and an 18% taxable service charge.
All menus finalized 30 days prior to the event. Prices are subject to market change.