

THE
ENCORE
ROOM

MEETINGS, PARTIES & MORE!

M E N U S

HOLLYWOOD
Casino[®]

— PERRYVILLE, MD —

C O N T I N E N T A L B R E A K F A S T

SUPERSTAR MORNING

Assortment of Freshly Baked Pastries and Muffins
Sweet Butter
Assorted Fruit Juices
Freshly Brewed Coffee, Decaf and Hot Tea

BREAKFAST IN HOLLYWOOD

Assortment of Freshly Baked Pastries and Muffins
Sweet Butter
Sliced Seasonal Fruit and Fresh Berries
Assorted Fruit Juices
Freshly Brewed Coffee, Decaf and Hot Tea

LA SUNRISE

Freshly Baked Assorted Muffins
Sliced Seasonal Fruit and Fresh Berries
Assorted Individual Low-fat Yogurts
Assorted Fruit Juices
Freshly Brewed Coffee, Decaf and Hot Tea

HEALTHY HEART

Hearty Oatmeal with Toppings of Raisins & Brown Sugar
Chopped Fruit and Berries
Assorted Low Fat Yogurts
Selection of Fruit Filled Breakfast Bars
Assorted Fruit Juices
Freshly Brewed Coffee, Decaf and Hot Tea

P L A T E D B R E A K F A S T

All plated breakfasts are served with an assortment of danish and muffins as well as orange juice, coffee, decaf and hot tea

Buttermilk pancakes, bacon or sausage, maple syrup, whipped butter
Scrambled Eggs, Bacon, Sausage, Home Fried Potatoes
Brioche French Toast with Maple Syrup and Sausage Patties
Traditional Eggs Benedict with Home Fried Potatoes
Three Cheese Strata with Bacon or Sausage and Home Fried Potatoes
Sirloin Steak, Scrambled Eggs and Home Fried Potatoes

H O T B R E A K F A S T B U F F E T S

(20 Guest Minimum)

All Breakfast Buffets include beverage service of Assorted Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas
Your choice of Eggs made to order, an Omelet Station, or a Waffle Station may be added to any buffet

BLUE MOUNTAINS BREAKFAST

Assorted Sliced Seasonal Fresh Fruit
Fresh Berries
Selection of Freshly Baked Danish and Muffins
Scrambled Eggs
Country Sausage and Bacon
Home Fried Potatoes

CASINO ROYALE

Sliced Seasonal Fruit and Fresh Berries
Selection of Freshly Baked Danish and Muffins
Assortment of Freshly Baked Bagels
Sweet Butter and Assorted Cream Cheese Spreads
Scrambled Eggs
Country Sausage, Bacon and Smoked Ham
Homemade biscuits with sausage gravy
Home Fried Potatoes

HEART OF MARYLAND

Sliced Seasonal Fruit and Fresh Berries
Selection of Freshly Baked Danish and Muffins
Pan Scrambled Eggs
Bacon and Smoked Ham
Country Gravy and Biscuits
Buttermilk Pancakes with Fruit Compote
Hash Brown Potatoes

Subject to all applicable MD sales tax and 18% gratuity

updated 3/1/16

9 T O 5 A L L D A Y B R E A K P A C K A G E

Full Day Service Includes your choice of Continental Breakfast, Mid-Morning coffee refresh with the addition of assorted sodas and bottled water, and your choice of an Afternoon Break from our Take a Break Menu

T A K E A B R E A K

A LA CARTE

Bottled Water and Assorted Soft Drinks
Freshly Brewed Coffee, Decaf and Hot Tea
Fruit Juices/Iced Tea or Lemonade
Potato Chips and Pretzels
Assorted Nuts
Assorted Energy Drinks
Breakfast Bars and Granola Bars

FROM THE BAKERY

Assorted Danish and Pastries (Dozen)
Assorted Muffins (Dozen)
Fresh Bagels (Dozen)
Assorted Donuts (Dozen)
Assorted Cookies (Dozen)
Assorted Brownies (Dozen)
Assorted Mini Cheesecakes (Dozen)

MORNING BAKERY BREAK

Warm Sticky Buns
Assorted Muffins and Turnovers
Bottled Water and Assorted Fruit Juices
Freshly Brewed Coffee, Decaf and Hot Tea

HEALTHY MORNING BREAK

Assorted Individual Low-fat Yogurts
Assortment of Breakfast Bars and
Granola Bars
Fresh Whole Fruit
Bottled Water and Assorted Fruit Juices
Freshly Brewed Coffee, Decaf and Hot Tea

AFTERNOON CHOCOLATE DELIGHT

Jumbo Chocolate Chip Cookies
Freshly Baked Brownies and Cupcakes
Chocolate Dipped Pretzel Rods
Bottled Water and Assorted Soft Drinks
Freshly Brewed Coffee, Decaf and Hot Tea

PRETZELS, NUTS AND CHEESE PLEASE

Soft Pretzels with Whole Grain Mustard
Domestic and Imported Cheese Display
Assorted Mixed Nuts
Bottled Water and Assorted Soft Drinks
Freshly Brewed Coffee, Decaf and Hot Tea

SNACK ATTACK

Potato Chips with French Onion Dip
Pretzels with Two Mustards
Kettle Cooked Popcorn
Bottled Water and Assorted Soft Drinks
Freshly Brewed Coffee, Decaf and Hot Tea

INTERMISSION

International Cheese & Berries Display
Fresh Sliced Fruits
Vegetable Crudite Display with Dips
Hummus and Flat Bread
Bottled Water and Assorted Soft Drinks
Freshly Brewed Coffee, Decaf and Hot Tea

LUNCHEON BUFFETS

All Buffets include beverage service of Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas
Assorted sodas and bottled water may be added to any luncheon buffet
Any lunch buffet may be served at dinner

GREEN ROOM

Assorted Deli Sandwiches
Cole Slaw
Amish Macaroni Salad
Chips and Pretzels
Cookies and Brownies
No minimum number of guests required

DELI CART

Home Style Chicken Noodle Soup
Tossed Seasonal Greens with Assorted Dressings
Assortment of Deli Sandwiches and Wraps
Condiments and Dill Pickles
Cole Slaw
Homemade Potato Salad
Macaroni salad
Fresh Fruit Salad
House made chips
Cookies and Brownies
Minimum 20 guests

SOUP AND SALAD

Choice of Chicken Noodle Soup or Beef Vegetable Soup
or Maryland crab soup
Pasta Salad
Potato Salad
Mixed Salad Greens
Romaine Lettuce
Grilled Sliced Chicken and Tuna Salad
Tomatoes, Cucumbers, Olives
Onions, Mushrooms, Carrots
And other Assorted Toppings
Choice of Three Dressings
Fresh Fruit Salad
Cookies and Brownies
Minimum 20 guests

THE VALLEY

Tossed Seasonal Greens Salad with Assorted Dressings
Amish Macaroni Salad
German potato salad
Warm Rolls and Butter
Chicken Noodle Soup
Country Fried Chicken
Home Style Pot Roast
Macaroni and cheese
Seasonal Vegetable Medley
Regional Dessert Display
Minimum 20 guests

TAILGATING

Fresh Garden Salad with Assorted Dressings
Cole Slaw
Brisket Chili
Hamburger and Cheeseburger Sliders with Appropriate
Condiments
Hot Dogs Served with Sauerkraut, Relish and Mustard
Chicken Wings with Hot and BBQ Sauces
Celery, Bleu Cheese and Ranch Dressings
Pulled Pork with Slider Buns
Macaroni and Cheese
Cookies and Brownies
Minimum 25 guests

L U N C H E O N E N T R E E S E L E C T I O N S

All entrées include warm rolls with butter as well as choice of salad/soup and dessert
Seasonal vegetable and appropriate starch served with entrées except pasta and salad selections
Freshly brewed coffee, decaf, hot tea and iced tea are included in entrée cost
There is a per person up charge when more than one entrée is chosen

SALADS AND SOUP

(Please Select One)

Traditional Caesar Salad with Garlic Bread Crumb and Caesar Dressing
Tossed Garden Salad with Choice of Ranch or Lemon Herb Vinaigrette
Heirloom Tomato and Fresh Mozzarella Salad with Basil Vinaigrette
French Onion Soup
Maryland Crab Soup

ENTRÉES

(Please Select One)

CBG Burger
House blend of beef, bacon, lettuce, tomato, onion, mayonnaise, on brioche

Chicken Marsala
Sautéed Chicken Breast with a Mushroom, Marsala Demi Glace

Horseradish Crusted Filet of Atlantic Salmon
Served with a Tomato Vodka Sauce

Herb Roasted Pollock
Served with a lemon beurre blanc

Vegetable Primavera
Grilled Seasonal Vegetables and Penne Tossed with Olive Oil and Herbs

Braised Beef Short Ribs
Simmered in Bordelaise Sauce with Roasted Root Vegetables

Petite Tournedoes of Beef
with a Merlot Demi Glace

Caesar Salad with Choice of Garlic Chicken, Shrimp or Steak
Romaine Hearts with a Classic Dressing, Homemade Croutons

DESSERTS

(Please Select One)

New York Style Cheesecake with Fresh Berries
Seasonal Fruit Cobbler with Vanilla Ice Cream
Black Forest Cake
Vanilla Crème Brulee

R E C E P T I O N S E L E C T I O N S

All entrées include warm rolls with butter as well as choice of salad/soup and dessert
Seasonal vegetable and appropriate starch served with entrées except pasta and salad selections
Freshly brewed coffee, decaf, hot tea and iced tea are included in entrée cost
Per person up charge when more than one entrée is chosen

CARVED ITEMS

Requires a uniformed chef attendant at additional cost
All items serve 40 Guests unless otherwise noted

Roasted Peppercorn Crusted Steamship Beef
Mini Rolls with Horseradish Mayo and Chimichurri
Serves 100 guests

Honey Basted Smoked Ham
Mini Rolls, Pineapple Bourbon Glaze, House Mustard

Herb Roasted Breast of Turkey
Mini Rolls, Cranberry Sauce, Mustard and Mayo

Rosemary Rubbed Roast Rib of Beef
Mini Rolls, Horseradish Mayo and Black Peppercorn Demi-Glace

Smoked Pork Loin
Mini Rolls with House Mustard and Romesco

Pan Seared and Roasted Beef Tenderloin
Mini Rolls with Black Peppercorn Sauce and Onion Jam

Cedar Planked Side of Salmon
Served with Chardonnay Butter and Lemon Caper Vinaigrette

PASTA ACTION STATION

Requires a uniformed chef attendant at additional cost
Prices are per person for cocktail reception portions

Choice of Two Types of Pasta:
Penne, Farfalle or Fusilli

Choice of Two Sauces:
Marinara, Alfredo, Puntanesca, Olive Oil or Pesto

**Served with Assorted Italian Breads
and Flavored Olive Oils**

Add Grilled Vegetables

Add Vegetables

Add Grilled Chicken Breast

Add Beef or Shrimp

H O R S D ' O E U V R E S

SPECIALTY HORS D'OEUVRES

Hors d'oeuvres can be butler passed or stationed

Cold

Bruschetta Rustica on Crostini
Falafel with Roasted Red Pepper Yogurt
Mini Baked Potato with Sour Cream And Chive
Whipped Goat Cheese with Onion Jam
Deviled Egg with Bacon Dust
Buttermilk Biscuit with Bacon Jam
Brie with Warm Fruit and Nuts on Crostini

Hot

Mini Crab Cake With Old Bay Aioli, Root Vegetable Slaw
Meatball with Tomato Glaze and Parmesan Cheese
Chicken Sate Skewers with Spicy Peanut Sauce
Bacon Slider with Cole Slaw and House Barbeque Sauce
Chicken Wings with Choice of Sauce
(buffalo, bbq, thai, old bay, garlic parmesan)

DELUXE HORS D'OEUVRES

Hors d'oeuvres can be butler passed or stationed

Cold

Smoked Duck Breast with Blueberry Jam on Crostini
Seared Tuna with Asian Slaw and Sesame Vinaigrette
Crab Salad with Cucumber and Crème Fraiche
Smoked Salmon with Caper Aioli on Rye

Hot

Seared Scallop with Apple Chutney
Seared Beef Filet with Horseradish Cream on Crostini
Arancini with Truffle Mornay and Basil Oil
Clams Casino
Bacon Wrapped Shrimp
Marinated Beef Satay with Chimichurri
Grilled Oysters with Parmesan Chive Butter
Lollipop Lamb Chops with Harissa Yogurt
Miniature Brie Encroute with Raspberries

SPECIALTY DISPLAY ITEMS

25 people for one hour

Imported and Domestic Cheese Board with Berries, Crackers and Mustards

Antipasto Platter

Crudités of Fresh Vegetables

Seasonal Fresh Fruit and Berries Platter

Warm Chesapeake Crab Dip with Sliced French Bread

Spinach and Artichoke Dip with Crostini

CHILLED SEAFOOD DISPLAYS

100 pieces with appropriate condiments

Shrimp Pyramid

Chilled Clams on Ice

Chilled Oysters on Ice

SANDWICHES

per dozen and can be butler passed or displayed

Assorted Mini Deli Sandwiches

Ballpark Classic Miniatures (Hot Dogs, Burgers or Grilled Chicken)

Petite Crab Cakes with Spicy Remoulade

DESSERT STATION

Choice of:

Chocolate Lovers Display

Southern Sweets Display

Mini Cheesecake Station with Assorted Toppings

D I N N E R B U F F E T S

Minimum 25 guests for Dinner Buffets

MID-ATLANTIC

Broccoli Slaw with Bacon and Red Onions
Seasonal Greens with Assorted Condiments and Dressings
Country Style Potato Salad
Brioche rolls with Whipped Butter
Herb Crusted New England Cod
Grilled Chicken with Lemon and Thyme Jus
Carved Roasted Garlic Studded Prime Rib with Horseradish Mayo
Herb Roasted Potatoes
Bow Tie Pasta with Roasted Vegetables in Creamy Garlic Sauce
Pan Roasted Brussel Sprouts with Fresh Herbs
Spring Peas with Caramelized Onions
Specialty Dessert Display
Iced Tea, Freshly Brewed Coffee, Decaf and Hot Tea

REGIONAL AMERICAN

Warm Rolls and Butter
Tossed Greens with Assorted Dressings
Southern Style Macaroni and Cheese
Dutch Potato Salad
Creamy Cole Slaw
Stuffed Breast of Chicken with Brioche and Roasted Chicken Jus
Grilled Flank Steak with Wild Mushroom Au Jus
Oven Baked Cod with Tomato Nage
Herb Roasted Potatoes
Wild Rice Pilaf
Succotash
Regional American Dessert Display
Iced Tea, Freshly Brewed Coffee, Decaf and Hot Tea

ITALIAN

Selection of Italian Breads
Insalata Misto with Pesto Vinaigrette
Sliced Tomatoes with Fresh Mozzarella and Basil
Grilled Marinated Vegetables
Orzo Salad with Romesco and Squash
Roasted Chicken with Tomato and Capers
Vegetable Lasagna
Italian Marinated Flank Steak
Boursin Polenta with Caponata
Mussels Arrabbiata
Marinated Broccoli Rabe
Venetian Sweet Table
Iced Tea, Freshly Brewed Coffee, Decaf and Hot Tea

BARBEQUE

Vinegar Slaw
German Style Potato Salad
Bibb lettuce with Bacon, Tomato, Red Onion and Blue Cheese Dressing
Vegetable Cudités with Buttermilk Ranch Dip
Warm Corn Bread and Biscuits with Sweet Butter and Jam
Smoked Roasted Beef Brisket with Natty Bo BBQ
Grilled Breast of Chicken with Roasted Tomato Salsa
Smoked Salmon with Bourbon Glaze
Smoked Pork Ribs with Chipotle BBQ
Corn on the Cob
Macaroni and Cheese
Seasonal Vegetable Medley
Kettle Baked Beans
Southern Style Sweets Table
Iced Tea
Freshly Brewed Coffee, Decaf and Hot Tea

BY THE SEA

New England Clam Chowder
Five Bean Salad
Penne Pasta Salad with Sun Dried Tomatoes and Spinach
Orzo salad with Romesco
Cheddar Biscuits with Whipped Butter
Shrimp Scampi
Petite Crab Cakes with a Spicy Remoulade Sauce
Seared Filet of Salmon Piccata
Sautéed Chicken Breast with Shallot Jus
Carved Slow Roasted Top Round with Red Wine Sauce
Red Potatoes with Butter and Parsley
Brussel Sprouts with Bacon
Green Beans Almondine
Seasonal Vegetable Medley
Sail Away Dessert Display
Iced Tea
Freshly Brewed Coffee, Decaf and Hot Tea

A N I G H T I N H O L L Y W O O D

Serve time is approximately one and one half hours
Each station is set-up in a different location throughout the room
Requires a minimum of 75 Guests
Carving fee applies

THE LAST EMPEROR STATION:

Crispy Noodles, Dipping Sauces, Pot Stickers, Egg Rolls and Lettuce Cups Asian Slaw
Served with chopsticks & mini 'to-go' container

AMERICAN GRAFFITI STATION:

Crab Sliders, Burger Sliders, Buffalo and BBQ Chicken Wings, Potato Skins
All items will have appropriate condiments and garnishes

THE GODFATHER STATION:

Antipasto Display with Italian Meats and Cheeses, Fresh Tomatoes and Mozzarella on Skewers
Choice of two Pastas: Penne, Farfalle, Fusilli, Fettuccini, Spaghetti
Choice of two: Gulf Shrimp, Marinated and Grilled Vegetables, Meatballs, Grilled Chicken, House Made Sausage
Choice of two Sauces: Lemon Vodka Cream, Spicy Arrabiatta, Alfredo, Marinara,
Pesto, Puttanesca, Italian Breads and Flavored Olive Oils

EDWARD SCISSOR HANDS CARVING STATION:

Choice of one: Roasted Flank Steak of Beef with Tri-Peppercorn Aioli,
Herb Roasted Breast of Tom Turkey, Sage Mustard Encrusted Pork Loin,
Planked Smoked Salmon
Petite Rolls & Caesar Salad

WILLY WONKA DESSERT STATION

Homemade Fudge and Caramels, Chocolate Covered Strawberries,
Double Chocolate Truffles
Cheesecake Bites, Assorted Candies and Nut Clusters
Coffee, Decaffeinated Coffee and Hot Tea

D I N N E R E N T R E E S E L E C T I O N S

All entrées include warm rolls and butter as well as choice of salad/soup and dessert
Seasonal vegetable and appropriate starch served with entrees except pasta selections
Beverages included with entrée are iced tea, coffee, decaf and hot tea
There is a per person up charge when more than one entrée is chosen

SOUPS AND SALADS

(Please Select One)

Wild Mushroom Bisque or Maryland Crab Soup

Traditional Caesar Salad with Homemade Croutons and Creamy Garlic Dressing

Seasonal Greens Salad with Carrots, Cucumber, Tomato, and White Balsamic Vinaigrette

Bibb Lettuce Tossed with Bacon, Red Onions, Tomatoes, and Blue Cheese Crumbles

ENTRÉES

(Please Select One)

Beef, lamb and Pork

Grilled Petite Filet Mignon (6oz) with a Port Wine Demi Glace

Grilled Filet Mignon (8oz) with a Merlot Reduction

Grilled lamb rack(6oz) with Dijon Demi Glace

Slow Roasted Prime Rib of Beef with Sherry Juslie

Grilled Flat Iron Steak (10oz) with a Red Onion Jam

Pan Roasted Prime Pork Rib Chop (12oz) with a Bourbon Maple Glaze

CHICKEN

Roasted French Breast of Chicken Filled with Sun-Dried Cranberry and Apple

Dressing Stuffing and a Maderia Pan Sauce

Pan Roasted Breast of Chicken, Crabmeat and Spinach Stuffing Folded in Boursin Cheese

Chicken Valdostana – Breast of Chicken Filled with Prosciutto and Fontina Cheese with a Lemon Basil Beurre Blanc

Chicken Oscar - Sauteed Breast of Chicken Topped with Asparagus Spears and Crabmeat with Bearnaise Sauce

SEAFOOD

Sun-Dried Tomato and Leek Crusted Filet of Salmon Citrus Nage

Pan roasted Chilean Sea Bass with Lemon Parsley Beurre Blanc

Oven Roasted Filet of Cod with a Lemon Chive Sauce

Seared Sesame Seed Crusted Tuna with a Fresh Herb Salad

Pan Roasted Rockfish with Lemon Brown Butter

D I N N E R E N T R E E S E L E C T I O N S

COMBINATION

Surf and Turf – 6oz Beef Filet and 4oz Lobster Tail

Maryland Surf and Turf – 6oz Beef Filet and 4oz Crab Cake

VEGETARIAN

Grilled Seasonal Vegetable Primavera

Wild Mushroom Risotto, Shaved Asparagus Salad, Parmesan Cheese and Truffle Oil

DESSERTS

(Please Select One)

New York Style Cheesecake with Fruit Compote

Fresh Fruit Cobbler with Vanilla Ice Cream

Black Forest Chocolate Cake

Vanilla Crème Brulee

BANQUET BEVERAGE

CALL PACKAGE

Liquor: Absolut, Bombay, Bacardi, Captain Morgan, Jose Cuervo Gold, Jim Beam, Seagram's 7, Southern Comfort, Dewars, and House Brandy
Cordials: Amaretto, Apple Pucker Schnapps, Coffee Liquor, Dry Vermouth, Sweet Vermouth, Peach Schnapps, Ryan's Irish Cream and Triple Sec
Beer: Corona, Budweiser, Coors Light and Miller Lite
Wine: House Selections of Cabernet, Merlot, Chardonnay, and Pinot Grigio
Assorted Sodas, Water, Juices and Mixers

PREMIUM PACKAGE

Liquor: Stoli, Stoli Raspberry, Stoli Vanilla, Bombay, Captain Morgan, Jose Cuervo Gold, Jack Daniels, Johnny Walker Red and Hennessy VS
Cordials: Disaronno, Apple Pucker Schnapps, Bailey's, Chambord, Cointreau, Frangelico, Grand Mariner, Kahula, Midori, Sambucca, Dry Vermouth, Sweet Vermouth, Peach Schnapps, and Triple Sec
Beer: Yuengling Lager, Heineken, Miller Lite, and Shock Top
Wine: House Selections of Cabernet, Merlot, Chardonnay, and Pinot Grigio
Assorted Sodas, Water, Juices and Mixers

ULTRA PREMIUM PACKAGE

Liquor: Grey Goose, Stoli Raspberry, Stoli Vanilla, Three Olives Cherry, Three Olives Grape, Bombay Sapphire, Patron Silver, Crown Royal, Maker's Mark, Jameson, Glenlivet, Johnny Walker Black, Hennessy Black and Remy VSOP
Cordials: Disaronno, Apple Pucker Schnapps, Bailey's, Chambord, Cointreau, Frangelico, Grand Mariner, Kahula, Midori, Sambucca, Dry Vermouth, Sweet Vermouth, Peach Schnapps, and Triple Sec
Beer: Yuengling Lager, Heineken, Shock Top and Choice of Craft Beers
Wine: House Selections of Cabernet, Merlot, Chardonnay, and Pinot Grigio
Assorted Sodas, Water, Juices and Mixers

BEER & WINE PACKAGE

Beer: Corona, Heineken, Shock Top and Choice of Craft Beers (can be altered to include up to four different brands)
Wine: House Selections of Cabernet, Merlot, Chardonnay, and Pinot Grigio
Assorted Sodas and Water

OPEN BAR PACKAGES

Per person per hour for all guests over the age of 21
Price includes unlimited beverages during the hour (s) purchased
An 18% gratuity will be added to all pricing

CALL PACKAGE

Two (2) Hours
Three (3) Hours
Four (4) Hours
Five (5) Hours

ULTRA PACKAGE

Two (2) Hours
Three (3) Hours
Four (4) Hours
Five (5) Hours

PREMIUM PACKAGE

Two (2) Hours
Three (3) Hours
Four (4) Hours
Five (5) Hours

BEER & WINE PACKAGE

Two (2) Hours
Three (3) Hours
Four (4) Hours
Five (5) Hours

H O S T E D C O N S U M P T I O N B A R

Beverages are billed to client based on actual consumption by guests

You may limit the bar to specific beverages

An attendant fee per bartender will be charged to client for 3 hours. Additional charges for each additional hour per bartender

C A S H B A R

Guests pay for their own beverages

Pricing is the same as the Hosted Consumption Bar

An attendant fee per bartender will be charged to client for 3 hours. Additional charges for each additional hour per bartender.

You may limit the bar to specific beverages

Please indicate level of bar (Call, Premium, Ultra Premium or Beer & Wine)

If you do not indicate level of bar you will automatically be given a Premium Bar (Open, Hosted Consumption or Cash)

Subject to all applicable MD sales tax and 18% gratuity

General Information

Our expert culinary staff would be pleased to plan a menu especially for your event, assist you in selecting a proper menu for your event or help to accommodate any dietary or religious restrictions. Banquet menus, room set-up arrangements and other details pertaining to your event should be submitted to Best Vacations three (3) weeks prior to your event. Due to licensing requirements and quality control issues, all food to be served on the casino property must be supplied by the casino and may not be removed from the casino property. All guests and vendors must be 21 years of age and have a valid picture ID in their possession. There are no exceptions to this rule.

Menu Pricing

Prices available on banquet menus are confirmed for ninety (90) days prior to the event only. Prices agreed to on a signed banquet event order are binding. The current Maryland sales tax is 6% for food and 9% for alcohol and the Hollywood Casino Perryville's gratuity is 18%. Taxes and service charges apply to your menu selections unless otherwise noted.

Beverage Service

The Hollywood Casino Perryville holds a gaming license granted by the Maryland State Lottery and is held responsible for complying with its regulations. Therefore, neither customers nor guests shall be allowed to bring alcoholic beverages to Hollywood Casino Perryville. The casino reserves the right to refuse the sale of alcoholic beverages at all times to anyone. All beverage pricing is subject to applicable taxes and the casino's 18% gratuity. A \$50.00 bartender fee per bar for three hours will apply for all cash bars. An additional fee of \$25.00 for the 4th hour will apply per bartender. The casino provides one bartender for every 100 guests, bartenders requested beyond this average will be charged a rate of \$50 each for three hours and \$25.00 for each additional hour.

Guarantees and Payment Policies

The exact number of persons attending all banquet meal functions must be definitely specified by 10:00am at least three business days (72 hours) in advance of the function. This number will be considered a guarantee not subject to reduction. If the guarantee is not given to the sales team three business days in advance, we will consider the last estimated number as the guarantee for the function. We set and prepare for 3% over the guarantee. Deposit and payment schedules will be established by the sales team and detailed on your event contract. Functions are not considered definite until a client signed contract is counter signed by an authorized representative from the casino as well as any required deposits, as outlined in the contract, are received. Any function, which cancels less than fourteen days prior to the event, will be subject to cancellation fees equal to full room rental and meal guarantee.

Additional Hours

Room rentals are based on four hour events. If you would like to extend your event longer the cost will be an additional \$2 per person, per hour.

Function Rooms

Function rooms are assigned according to anticipated number of guests. The casino reserves the right to re-locate functions to another room if guaranteed numbers are significantly higher or lower than the original estimated count. All banquet rooms are non-smoking.

Customer Conduct

Customers agree to be responsible and reimburse Hollywood Casino Perryville for any damages done to the casino during an event, including costs for excessive clean-up made necessary by customer, customer's guests, florists, decorator or other outside agencies. The casino does not permit the affixing of anything to the walls, floors or ceilings of rooms with nails, staples, tape or any other substance unless approved in advance. Signs, banners and displays must be professionally printed and are permitted in the specified banquet function spaces only. Any property of the customer or the customer's guests brought on to the premises of Hollywood Casino Perryville and left at the conclusion of the event thereon shall be at the sole risk of the customer. The casino will not be liable for any loss or damage to such property for any reason.

Outside Vendors

A preferred vendor list is available that contains reputable and reliable companies that the casino has worked with on past events. Such companies offer services including floral design, photography, transportation, linen rentals and entertainment. Groups may choose to hire any vendor they wish and are not required to use any of the casino's preferred vendors. Arrangements with any outside vendors will be directly through the customer. All vendors must enter the casino via designated areas as assigned by the casino. Delivery and/or setup time must be coordinated with the casino in advance.

Solicitation

Customer expressly agrees that no member of Customer's event, including any guest attending such event, shall in any means solicit any patron or employee while on Casino property. The prohibition against solicitation includes, but is not limited to, disseminating printed materials, business cards, political or religious propaganda. A breach of this provision shall be deemed as a material breach, and at the discretion of the Casino may lead to the cancellation of the remainder of the event, with no refund to the customer