

**HOLLYWOOD**  
*Casino*<sup>®</sup>  
AT CHARLES TOWN RACES

*Wedding Menu*

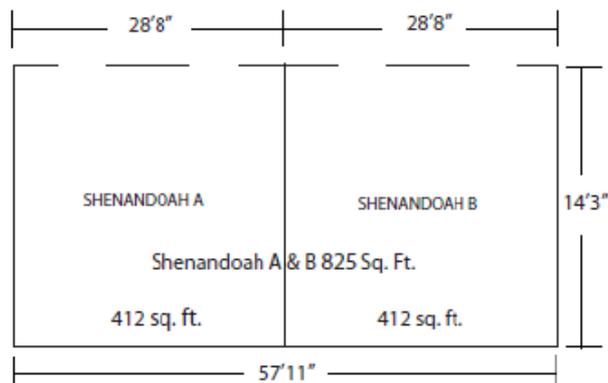
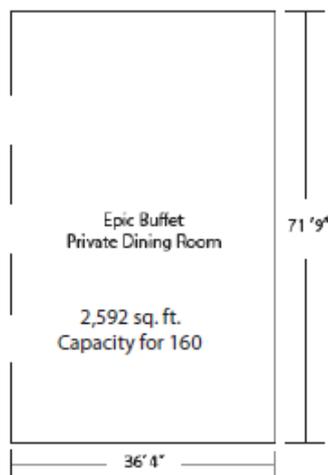
## **Hollywood Ballroom**

The Hollywood Ballroom is located on the third floor of the Casino overlooking the Skyline Terrace Restaurant and racetrack. The room is 5,224 square feet with a capacity of approximately 325.

## **Shenandoah Room**

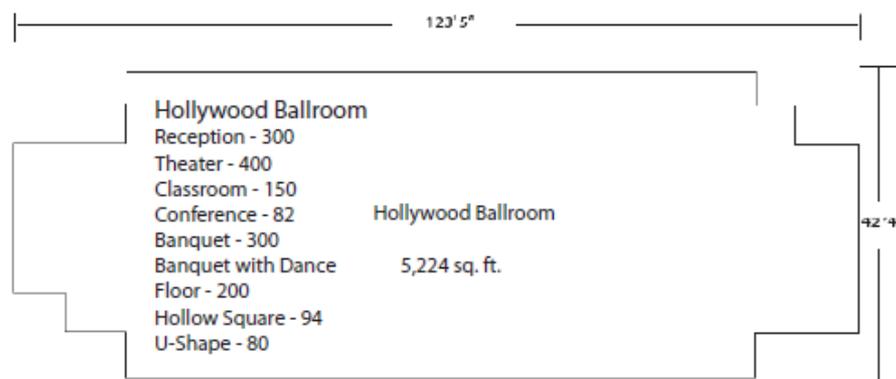
The Shenandoah room is located at the Inn of Charles Town. This room is more intimate with an approximate seating of 70 guests. The room also divides into two rooms giving each side a 35 guest capacity. The total square footage of the Shenandoah is 825.

# Guest Capacity and Room Dimensions



## Shenandoah A or B

- Theater - 70
- Classroom - 35
- Conference - 20
- Hollow Square - 31
- U-Shape - 27



## Shenandoah A&B

- Reception - 75
- Theater - 140
- Classroom - 80
- Conference - 49
- Banquet - 75
- Banquet with Dance Floor - 50
- Hollow Square - 65
- U-Shape - 58

# AUDIO VISUAL AND ROOM RENTAL

## AV & Linen

DANCE FLOOR .....	\$300
STAGE .....	\$150
WHITE CHAIR COVERS.....	\$3.00 Per Chair
BLACK CHAIR SASHES.....	\$0.75 Per Sash
WHITE TABLE SKIRTING.....	\$25.00 Per Skirt

## ROOM RENTAL

	<u>SUN – THUR</u>	<u>FRI/SAT</u>
HOLLYWOOD BALLROOM.....	\$250	\$500
Bar Set up Fee.....	\$100	\$150
	<u>DAILY</u>	
SHENANDOAH A & B.....	\$300	
SHENANDOAH A OR B .....	\$200	

# BANQUET & CATERING POLICIES

## DEPOSITS

Deposits are required to confirm function space and are due with the signed contract. Deposits are non-refundable. Any remaining balance is due and payable the day of the function either by cash, money order or credit card unless specified in contract.

## TAX EXEMPT

Tax exempt groups are required to submit a copy of Tax Exempt Form 0003 thirty (30) days prior to event.

## SERVICE FEES AND TAX

All prices are subject to 19% service charge and applicable state and local taxes. Current state tax is 6% and is subject to change without notice.

## GUARANTEE POLICY

Hollywood Casino at Charles Town Races requires that all menus be submitted to our Banquet & Conference Service Staff at least three weeks prior to your function. A final guarantee is required seven business days prior to the event. This guarantee or the actual number served, whichever is greater, will be the number of which you will be charged.

HCCTR kitchen will prepare food for 3% above the guaranteed guest count. Should the number in your party change, we reserve the right to accommodate you group in a more appropriate sized room or location. All food and beverage served at HCCTR must be prepared and served by our staff. No outside food or beverage can be brought to a HCCTR function (the exception is made for wedding cakes prepared by a licensed food service professional. A cake fee of \$5.00 per person will apply).

## DINING

Buffet tables are replenished frequently to maintain a quality appearance and provide each guest with every selection. Buffets are priced for 90 minute duration only. At the conclusion of each buffet function all food and beverages (with exception of wedding cakes) become the property of HCCTR and cannot be taken from the banquet function. Due to the delicate preparation involved with food service, HCCTR shall not be responsible for food quality, should meal periods be delayed by the customer in excess of 30 minutes beyond the pre-arranged mealtime. Functions served with less than the required minimum attendance will be charged a per guest surcharge up to the minimum required.

# BANQUET & CATERING POLICIES

## DÉCOR

We are ready to assist you with all décor. Caution is requested when attaching items to walls, doors or ceilings. No nails, pins or tags of any sort may be used. Please notify us of your needs so we can assist you with the installation and the materials needed to do so. Any damages due to careless decoration will be the group's responsibility.

## SECURITY / ENGINEERING

HCCTR cannot assume liability or responsibility for damage or loss of personal property or equipment left in any meeting or banquet room. HCCTR may require additional security staff for event functions. Your conference service manager can assist you with these arrangements.

## PRICING

A maximum of one entrée per plated event will be allowed, with the exception of any special dietary requirements.

We require counts on each entrée and any special dietary requirements seven business days in advance. If a selection with a minimum is chosen for groups with less than that minimum, the minimum price still holds. For example, a group with 10 guests questioning a menu with a minimum of 15 will be charged for 15 guests. All food and beverage functions are subject to a 19% service charge and the prevailing West Virginia state tax. Prices are subject to change.

## ROOM CHARGES

Specific requirements for the set-up of a room, which include Audio Visual, must be confirmed a minimum of three business days prior to your event.

## GROUP SHIPMENT

All boxes sent before the conference, must be labeled to the attention of the banquet service manager with the recipient's name, group affiliation and event date. HCCTR cannot receive any materials prior to seven days before arrival. Shipments received before that date are subject to an additional storage fee of \$500 per box per day.

# APPETIZERS

*Price per 50 pieces*

## TIER 1

*\$75 Per choice*

## TIER 2

*\$95 Per Choice*

## TIER 3

*\$125 Per choice*

**Spanakopita**

**Bruschetta**

**Antipasto Skewers**

**Vegetarian Spring Rolls**

**Caprese Style Meatballs**

**Caramelized Onion & Aged Cheddar Tartlet**

**Boursin Cheese Stuffed cucumber crowns**

**Wild Mushroom & Aged Parmesan Cups**

**Smoked Chipotle Chicken Quesadillas**

**Chicken Satay**

**Beef Pasties**

**Pork or Chicken Pot Stickers**

**Smoked Salmon Mousse on Crostini**

**Cranberry, Walnut, & Gorgonzola Tarts**

**Spinach & Artichoke Dip with Pita**

**Roasted Garlic & Chive Hummus with Pita**

**Shrimp Cilantro Lime Cups with Fresh Pico**

**Chorizo Stuffed Mushrooms**

**Petite Crab Cakes**

**Jumbo Shrimp Cocktail**

**Bacon Wrapped Scallops**

**Steak Skewers with Chimichurri**

**Chesapeake Crab Dip**

**Caprese Style Meatballs**

**Crab Stuffed Mushrooms**

**Assorted Sushi**

# PLATED DINNER SELECTIONS

*House salad, choice of entrée, and host's choice of dessert.  
One menu selection per meal*

## ENTREES

### **WOOD FIRED LEMON BASIL CHICKEN BREAST**

\$25.95

*Sun dried tomato cream, roasted  
potatoes, seasonal vegetables*

### **PETITE FILET MIGNON**

\$30.95

*Red wine demi, garlic mashed  
potatoes, seasonal vegetables. Served medium.*

### **BACON WRAPPED PORK LOIN**

\$24.95

*Bourbon glaze, garlic mashed potatoes  
seasonal vegetables*

### **SEARED ATLANTIC SALMON**

\$26.95

*Citrus hollandaise, wild  
rice pilaf, seasonal vegetables*

# Build Your Own Plated Reception

*Minimum of 25 guests. Contact group sales for groups less than 25  
Choice of one Soup or Salad included in the Price of Entrée*

## Salads

### **House salad**

spring mix, cucumber, tomato, croutons,  
cheese, choice of two dressings

### **Caesar salad**

parmesan cheese, roasted croutons  
classic Caesar dressing

### **Spinach salad**

candied pecans , strawberries, bleu  
cheese crumbles, strawberry  
champagne vinaigrette

## Soups

### **Tomato Basil Bisque**

parmesan focaccia toast

### **New England Clam Chowder**

saltine crackers

### **French Onion Soup**

aged mozzarella and herbed croutons

### **Cream of Mushroom Soup**

fried mushrooms

## ENTRÉE CHOICES

### **Sliced pork loin \$26.95**

parmesan mashed potatoes, and  
roasted brussel sprouts topped with a  
honey whole grain mustard sauce

### **Filet mignon-Oscar \$35.95**

lightly steamed asparagus, and a light  
Béarnaise sauce

### **Barbequed salmon \$34.95**

roasted seasonal vegetables and wild  
rice pilaf

### **Roasted Chicken \$27.95**

creamy mushroom orzo, baby carrots  
topped with a rosemary infused demi  
glace

### **Seasonal Pasta with Vegetables \$20.95**

tossed in a white wine cream sauce

# DINNER BUFFET SELECTIONS

*Minimum of 50 guests. Contact group sales for groups less than 50*

## STARLET BUFFET

\$24.95 PER PERSON

Your choice of two farm fresh starters

Your choice of two entrees

Your choice of two side dishes

Your choice of two of our homemade desserts

## RED CARPET BUFFET

\$28.95 PER PERSON

Your choice of three of our farm fresh starters

Your choice of three entrees

Your choice of three side dishes

Your choice of three of our homemade desserts

## HOLLYWOOD BUFFET

\$34.95 PER PERSON

Your choice of three of our farm fresh starters

Your choice of three entrees

Your choice of one carved item

Your choice of three side dishes

Your choice of three of our homemade desserts

# BUILD YOUR OWN DINNER BUFFET

*Minimum of 50 guests. Contact group sales for groups less than 50*

## FARM FRESH STARTERS

**Chef's selection of homemade soup**

**Pasta salad**

with seasonal vegetables

**Loaded potato salad**

with bacon

**Plum tomato, Onion and Cucumber Salad**

in Italian dressing

**House salad**

Romaine, sliced cucumber, tomato, carrot curls, ranch dressing

**Caesar salad**

Parmesan cheese, roasted croutons classic Caesar dressing

**Spinach salad**

Mandarin oranges, red onion, bacon and balsamic dressing

## ENTRÉE CHOICES

**Roasted loin of pork**

with mustard glaze

**Steak medallions**

with sauce Bordelaise

**Roasted salmon**

with citrus hollandaise sauce

**Chicken breast**

with roasted garlic cream

**Shrimp and scallop scampi pasta**

**Vegetarian pasta**

with seasonal vegetables

## SIDE CHOICES

Sautéed green beans

Medley of seasonal vegetables

Roasted red potatoes

Creamy garlic mashed potatoes

Wild rice and grains

## DESSERTS

Chocolate fudge cake

Cheesecake with fruit topping

Vanilla crème brûlée

Bread pudding

# THEMED DINNER BUFFET

*Minimum of 40 guests. Contact group sales for groups less than 40*

## All American Buffet \$26

**Classic Potato Salad**

**Coleslaw**

**St. Louis Barbeque Spareribs**

**Assorted Grilled Sausage**

**Mesquite Grilled Chicken**

**Freshly Shucked Corn**

## Italian Gathering \$29

**Plum Tomato Salad**  
with mozzarella and pesto

**Grilled Vegetable Platter**

**Classic Caesar Salad**

**Chicken Marsala**  
with sautéed mushrooms

**Eggplant Parmesan**  
with roma tomatoes topped with  
mozzarella and homemade marinara

## Shenandoah's finest 32

**Field Green Salad**

**Loaded Potato Salad**

**Grilled Chicken Breast**  
with plump red tomato bruschetta

**Bacon Wrapped Pork Loin**  
with caramelized onion marmalade

**Wild Rice and Grains**  
**Sautéed Seasonal Vegetables**

# ADDITIONAL ITEMS

## Display Boards

### **Seasonal Fruit**

\$ 85 for 50 guests

\$ 50 for 25 guests

### **Crudités Platter**

\$ 75 for 50 guests

\$ 45 for 25 guests

### **Imported and Domestic Cheese Board**

Gouda, blue, Swiss, aged cheddar  
with cracker and crostini assortment

\$ 150 for 50 guests

\$ 75 for 25 guests

### **Charcuterie Display**

Italian and smoked sausages, salami,  
assorted cheeses and whole grain mustard

\$ 150 for 50 guests

\$ 75 for 25 guests

### **Antipasto Board**

Salami, cappicola, provolone,  
fresh mozzarella, olives, roasted pepper

\$ 125 for 50 guests

\$ 65 for 25 guests

## Specialty action stations

*For 50 Guests*

### **Hand carved beef tenderloin \$350**

silver dollar rolls, au poivre sauce

### **Carved slow roasted turkey \$175**

silver dollar rolls, cranberry relish

### **Carved smoked Prime Rib \$300**

silver dollar rolls, horseradish cream

### **Carved sugar baked Ham \$165**

silver dollar rolls, Dijon mustard

### **Smoked Salmon \$225**

Capers, red onion, & lemon sauce

### **Whole Roasted Suckling Pig \$300**

Warm pineapple sauce or barbeque sauce

### **Bourbon Glazed Pork Loin \$165**

Whole grain mustard sauce

# Dessert Station

## Specialty Stations

Priced Per Person

All Served with Freshly brewed Coffee and Tazo Teas

### **Chocolate Dipped \$14**

- Milk Chocolate Fondue
- Marshmallows, graham crackers, rice crispy treats, strawberries, bananas, coconut macaroons, pretzels

### **Crepes Suzette \$14**

- Handmade crepes prepared to order
- Strawberry compote, black cherries, cinnamon apples, caramelized pineapple, toasted almonds, chocolate sauce, whipped cream, brandy, grand mariner

### **Milk & Cookies \$8**

- Freshly Baked Chocolate chip, oatmeal raisin, sugar, and peanut butter cookies
- Warm Milk, chocolate dipped spoons, whip cream, mini marshmallows
- Chilled Milk, chocolate Syrup

## Cakes

Design Consultation with Chef Philippe Wedding Cakes

### **Vanilla, Strawberry, Champagne Cake**

vanilla Cake, champagne syrup, fresh sliced strawberries, vanilla butter cream, toasted almonds, white icing

### **Hazelnut Praline Cake**

white cakes with hazelnut praline filling and butter cream icing

### **Dark Chocolate Raspberry Cake**

dark chocolate cake, raspberry puree, white icing

# BEVERAGE PACKAGES

*All prices per drink*

## CALL BAR - \$6.50

Skyy Vodka  
Beefeater Gin  
Bacardi Rum  
Malibu Rum  
Jose Cuervo Gold Tequila  
Dewar's Scotch  
Jim Beam Bourbon  
Seagram's 7 Whiskey  
Seagram's VO Whiskey  
Christian Brothers Brandy  
Peach Schnapps  
Midori Melon  
Sour Apple Pucker  
Dry Vermouth  
Sweet Vermouth  
Triple Sec

## PREMIUM BAR - \$7.50

*All "Call Bar" items*

Absolut Vodka  
Captain Morgan's Spiced Rum  
Johnnie Walker Red Scotch  
Jack Daniel's Bourbon  
Hennessy VS Cognac  
Kahlua  
Bailey's  
Amaretto di Saronno  
Frangelico

## SUPER PREMIUM BAR - \$9

All "Call" and "Premium" bar items plus:

Grey Goose Vodka  
Bombay Sapphire Gin  
Patron Silver Tequila  
Johnnie Walker Black Scotch  
Grand Marnier  
The Glenlivet Scotch  
Maker's Mark Bourbon  
Crown Royal Whiskey  
Courvoisier VSOP

## DOMESTIC BEERS - \$4.50

Budweiser, Bud Light, Coors Light, Miller Light,  
Michelob Ultra, Yuengling

## IMPORTED BEERS - \$5.50

Heineken, Corona, O'doul's

## CALL WINES - \$6

La Terre Chardonnay  
La Terre White Zinfandel  
La Terre Cabernet Sauvignon  
La Terre Merlot  
Wycliff Sparkling Wine

## PREMIUM WINES - \$8

Milbrandt Chardonnay  
Mountain View White Zinfandel  
Dante Cabernet Sauvignon  
Tortoise Merlot  
Domaine Saint Michelle Brut  
Lageder "Riff" Pinot Grigio

**Host bars are charged per drink.  
Hosted bars are equipped with call  
liquor and domestic and import beers.  
Premium or super premium liquors  
can be added upon request. Only  
house wines will be available unless  
otherwise requested.**

**Cash bars are on a per drink basis.  
Cash bars are equipped with call,  
premium and super premium liquors  
as well as domestic and imported  
beers. Only house wines will be  
available unless otherwise requested.**

**Wine  
A specialty wine list is available upon  
request.**