

A hand with manicured nails is squeezing a lemon over a bowl of food. The food consists of fried rice, pork belly, green leafy vegetables, and a small bowl of dipping sauce. The background is dark and out of focus.

BANQUET MENU

HOLLYWOOD
Casino
AT CHARLES TOWN RACES

BREAKFAST | BUFFET

All Buffet Breakfast Choices are Served with Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

THE DELUXE CONTINENTAL \$14 PER PERSON

Fresh Bagels and Cream Cheese
Muffins and Danishes
Fresh Fruits
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Hot Teas with Honey and Lemon
Chilled Fruit Juices

THE 304 BREAKFAST \$20 PER PERSON

Fresh Fruits
Scrambled Farm Fresh Eggs
Home-Fried Potatoes
Smoked Bacon
Sausage, Gravy and Biscuits
Danishes
Bagels, Cream Cheese and Jam
Regular Milk, Skim Milk and Chilled Fruit Juices

RACETRACK ROAD \$18 PER PERSON

Fresh Fruits
Scrambled Farm Fresh Eggs
Choice of Sausage, Smoked Bacon or Rosemary Ham
Home-Fried Potatoes
Danish Pastries and Muffins
Assorted Dry Cereals
Regular Milk, Skim Milk and Chilled Fruit Juices

THE BLUE RIDGE BUFFET \$26 PER PERSON

Fresh Fruits
Yogurt and Granola Parfaits
Scrambled Farm Fresh Eggs
Home-Fried Potatoes
Pancakes with Choice of Blueberry Compote or Bananas Foster Topping
Choice of Sausage or Smoked Bacon
Assorted Bagels and Flavored Cream Cheese
Danishes and Muffins
Butter and Preserves
Regular Milk, Skim Milk and Chilled Fruit Juices

BELGIAN WAFFLE STATION \$12 PER PERSON

Warm Maple Syrup | Local Berries | Whipped Cream | Salted Caramel Bananas | Chocolate Chips



BREAKS | MORNING & AFTERNOON

BALLPARK BREAK \$16 PER PERSON

Warm Pretzels and Mustard
Cheeseburger Sliders
Buffalo Chicken Dip and Tortilla Chips
Assorted Potato Snacks
Chocolate Covered Pretzels
Assorted Soft Drinks and Iced Tea

ENERGY BREAK \$16 PER PERSON

Granola Bars
Fresh Fruits
Multigrain Bars
Fresh Vegetable Platter with Light Dips
Assorted Naked Brand Smoothies
Red Bull Energy Drink
Assorted Soft Drinks, Fruit Juices and Iced Tea

THE COOKIE JAR \$10 PER PERSON

Assorted Freshly Baked Cookies and Brownies
Regular, Skim and Chocolate Milk
Assorted Soft Drinks and Iced Tea

SNACKS

Fresh Fruit Cup \$3 Each
Vegetable Crudite Cups \$3 Each
Trail Mix \$18 Per Pound
Crunchy Corn \$12 Per Pound
Caramel Popcorn \$15 Per Pound
Homemade Cookies \$30 Per Dozen
Soft Pretzels \$28 Per Dozen
Individual Bags of Chips and Pretzels \$3 Each
Hummus and Pita Chips \$5 Each

BEVERAGES

AM Beverage Break

Freshly Brewed Regular Coffee, Decaffeinated Coffee,
Hot Tea and Bottled Water
\$20 Per Gallon
\$25 Per Gallon – Starbucks

PM Beverage Break

Assorted Soft Drinks \$3 Each
Bottled Water \$2.50 Each

Assorted Juices

\$3.50 Each

Iced Tea or Lemonade

\$18 Per Gallon

LUNCH | BUFFET

All Lunch Buffets are Served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

THE CORNER DELI \$23 PER PERSON

Fresh Fruits
Coleslaw and Pasta Salad
Seasonal Garden Salad
Honey Ham, Roast Beef and Turkey Breast
American, Cheddar, Swiss and Provolone
Assorted Breads and Rolls
Cookies and Brownies

ITALIAN AMERICAN \$25 PER PERSON

Garlic Bread Sticks with Marinara Dipping Sauce
Caesar Salad with Dressing
Pasta Salad
Chicken Parmesan
Sweet Sausage with Peppers and Onions
Baked Lasagna
Assorted Desserts

C-TOWN TWIST \$24 PER PERSON

Loaded Potato Salad
Coleslaw
Grilled Hamburgers and Hot Dogs
Pulled BBQ Pork
Baked Beans
Corn on the Cob
Cookies and Brownies

TRADITIONAL BOXED LUNCH \$18 PER PERSON

Choice of Sandwich: Roast Beef and Cheddar,
Turkey and Provolone, Ham and Swiss, Tuna Salad
or Vegetarian
Fresh Fruits
Bag of Chips
Fresh Baked Cookie
Bottled Water



LUNCH | BUFFET

POTOMAC LUNCHEON

TWO ENTRÉES \$27 PER PERSON

THREE ENTRÉES \$30 PER PERSON

Includes Dinner Rolls

CHOICE OF TWO SALADS

Caesar with Dressing

Tomato Mozzarella

Fresh Sliced Fruit

Bavarian Potato

Antipasto

Traditional Pasta Salad

Seasonal Greens

Balsamic and Ranch Dressings

CHOICE OF THREE ENTRÉES

Seared Salmon

Basil Emulsion

Herb-Seared Chicken Breast

Wild Mushroom Ragout

Buttermilk Fried Chicken

Hot Honey | Country Gravy

Mustard-Crusted Top Round

Mushroom Demi-Glace

Slow-Roasted Pork Loin

Dijon-Tarragon Cream

Meat or Vegetable Lasagna

Red Sauce | Mozzarella

Eggplant Parmesan

Pecorino Romano

CHOICE OF TWO SIDES

Roasted Garlic Whipped Potatoes

Fingerling Potatoes

Loaded Double-Baked Potatoes

Mac and Cheese

Wild Mushroom Rice Pilaf

Sautéed Green Beans

Vegetable Medley

DESSERTS

Mini Pastries, Cookies, Brownies



DINNER | BUFFET

All Dinner Buffets are Served with Dinner Rolls, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

HOLLYWOOD DINNER BUFFET

TWO ENTRÉES \$39 PER PERSON

THREE ENTRÉES \$44 PER PERSON

CHOICE OF TWO SALADS

Classic Caesar

Garlic Croutons | Shaved Parmesan | Dressing

Seasonal Greens

Arcadian Greens | Romaine | Cucumber |
Grape Tomato | Red Onion | Shredded Carrots |
Balsamic or Ranch Dressing

Salata Caprese

Heirloom Tomato | Soft Mozzarella |
Olive Oil | Balsamic

Bavarian Potato Salad

Classic Pasta Salad

Antipasto Salad

CHOICE OF FOUR SIDES

Garlic Roasted Potatoes

Creamy Twice-Baked Whipped Potatoes

Sweet Potato Casserole

Rice Pilaf

Mac and Cheese

Honey-Glazed Carrots

Sautéed Seasonal Vegetables

Roasted Cauliflower

Creamed Spinach

CHOICE OF ENTRÉES

Grilled Atlantic Salmon

Tomato-Caper Relish | Artichokes | White Wine Bisque

Herb-Seared Chicken Breast

Mornay Sauce | Parsley Crumb | Asparagus

Buttermilk Fried Chicken

Gravy | Hot Honey

Mustard-Crusted Top Round

Mushroom Demi-Glace

Slow-Roasted Pork Loin

Apple | Bacon | Dijon-Tarragon Sauce

Cremini and Portobello Ravioli

Braised Onions | Creamy Tomato Sauce

DESSERTS

Assorted Mini Desserts, Cookies, Brownies

RECEPTION | HORS D'OEUVRES

All Reception Packages are for One Hour

CLASSIC \$150 PER 50 PIECES

Spanakopita
Buffalo Chicken Empanada
Southwestern Chicken Eggroll
Chicken Tenders
Bruschetta Crostini
Prosciutto Wrapped Melon
Pretzel Dog
Goat Cheese and Artichoke Quiche
Shrimp Wonton
Chicken or Pork Potsticker

PREMIUM \$200 PER 50 PIECES

Shrimp Cocktail
Coconut Shrimp
Mini Beef Wellington
Cremini Mushroom with Sausage
Bacon Wrapped Scallops
Antipasto Skewer
Shrimp and Grit Cake
Sesame Chicken Skewer
Beef and Gorgonzola Bacon Wrapped Skewer



RECEPTION

AMERICAN ARTISANAL CHEESE

Lavash | Preserves | Crostinis

\$250 Serves 50 People

\$325 Serves 100 People

FRUIT AND BERRY

Seasonal Fresh Fruits and Berries

\$150 Serves 50 People

\$200 Serves 100 People

GRAZING BOARD

Assorted Meats, Cheeses, Fruits, Vegetables,
Nuts and Crackers

\$200 Serves 50 People

\$350 Serves 100 People

\$500 Serves 200 People

CRUDITE

Assorted Fresh Vegetables | Dressings | Dips

\$150 Serves 50 People

\$200 Serves 100 People

CURED MEAT AND CHEESE

Crostinis | Fruit Preserves | Whole Grain Mustard

Market Price Serves 100 People



RECEPTION | ACTION

All Reception Packages are for One Hour

Includes One Attendant, an Additional Attendant (\$75 each) is Required for Each 50 Guests

PASTA BAR \$14 PER PERSON

YOUR CHOICE OF PASTA

Penne | Tortellini | Fettuccini

YOUR CHOICE OF SAUCE

Alfredo | Marinara | Pesto

YOUR CHOICE OF TOPPINGS

Asparagus | Portobello Mushrooms | Shrimp |
Chicken | Sausage | Broccoli | Tomatoes | Peppers |
Onion | Kalamata Olives | Basil | Roasted Garlic

MACARONI AND CHEESE STATION \$12 PER PERSON

Smoked Pork and Cheese with Parsley Crumb Topping |
Buffalo Chicken Mac and Cheese with Maytag Bleu
Cheese | Wild Mushroom and Broccoli Mac and Cheese
with Parmesan

MASHED OR BAKED POTATO STATION

Basic Mash \$12

Creamy Whipped Potatoes | Aged Cheddar |
Bacon | Chives

Meat and Potatoes \$14

Creamy Whipped Potatoes | Aged Cheddar | Bacon |
Sautéed Filet Tips | Caramelized Onions |
Madeira Sauce | Chives

Lobster Mashed \$16

Creamy Whipped Potatoes | Aged Cheddar | Bacon |
Sweet Lobster Tail | Crab Butter | Chives

RECEPTION | CARVING

Carving Stations are Available to Complement a Reception Package or as an Addition to a Dinner Buffet. Prices are Available for Stations Not Accompanied by a Package. Includes One Attendant, an Additional Attendant (\$75 each) is required for Each 50 Guests. All Items are Served with Petit Rolls and Accompaniments

MUSTARD AND HERB-ROASTED TENDERLOIN OF PORK \$15 PER PERSON

Peppercorn, Béarnaise or Diane Sauce

ROASTED WHITE AND DARK TURKEY \$10 PER PERSON

Gravy | Cranberry Sauce

CIDER-GLAZED HAM \$9 PER PERSON

Apple Chutney | Pineapple Mostarda

SLOW-ROASTED PRIME RIB OF BEEF \$22 PER PERSON

Au Jus | Horseradish Sour Cream

STEAMSHIP ROUND \$18 PER PERSON

Horseradish Sauce | Au Jus | Ground Mustard

SMOKED PORK BUTT \$15 PER PERSON

Smoky BBQ Sauce | Coleslaw



RECEPTION | SWEET TREATS

DELUXE COFFEE STATION \$10 PER PERSON

Rich Coffees and Hot Teas served with Assorted Syrups, Creamers and Toppings

SWEETS AND TREATS \$12 PER PERSON

Display of Delectable Truffles, Petit Fours, Eclairs, Cream Puffs, Fudge Squares, Bon-Bons and Cookies

BROWNIES AND ICE CREAM \$12 PER PERSON

Includes One Attendant, an Additional Attendant is Required for Each 50 Guests

Warm Brownies | Vanilla and Chocolate Ice Cream | Chocolate and Caramel Sauces |
Vanilla Whipped Cream | Maraschino Cherries | Salted Caramel Bananas



BAR | HOSTED A LA CARTE BEVERAGES

*Bartender Required | One Bartender Recommended per 75 Guests

SELECT \$11

Tito's Handmade Vodka, Tanqueray Gin, Bacardí Superior Rum, Malibu Coconut Rum, el Jimador Reposado Tequila, Johnnie Walker Black Label Scotch, Jack Daniel's Tennessee Whiskey, Jim Beam Bourbon, Hennessy V.S Cognac

PREMIUM \$13

Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Original Spiced Rum, 1800 Reposado Tequila, Glenlivet 12yr Scotch, Crown Royal Canadian Whisky, Maker's Mark Bourbon, Rémy Martin VSOP Cognac

CORDIALS/SCHNAPPS \$11

Baileys Irish Cream, Chambord Black Raspberry, Disaronno Amaretto, Frangelico, Hazelnut, Kahlúa, DeKuyper Peachtree, DeKuyper Sour Apple Pucker

SELECT WINES \$11

Wycliff Sparkline Wine, Apothic White Blend, Apothic Red Blend

PREMIUM WINES \$13

La Marca Prosecco, Chateau Ste. Michelle Chardonnay, Benvolio Pinot Grigio, Bonanza Cabernet Sauvignon

DOMESTIC BEERS \$6

Bud Light, Coors Light, Miller Lite, Yuengling Lager, O'Doul's (Non-Alcoholic)

IMPORTED BEERS \$7

Corona Extra, Heineken Original, Stella Artois

CRAFT BEERS \$9

Cigar City Jai Alai IPA, Flying Dog Snake Dog IPA, Stone IPA

BEYOND BEER

White Claw Hard Seltzer \$8 per Can
Soft Drinks and Chilled Fruit Juices \$3 per Drink
Red Bull Energy Drink and Red Bull Sugarfree \$6 per Can

MARGARITA BAR \$13 PER DRINK

el Jimador Reposado Tequila, Triple Sec, House Made Sour Mix, Blueberry, Raspberry, Passion Fruit, Lemon Juice, Sea Salt, Ancho Chili Salt, Sugar, Lime

BLOODY MARY BAR \$13 PER DRINK

Tito's Handmade Vodka, House Made Bloody Mary Mix, Tabasco Brand Pepper Sauce, Habanero Sauce, Scorpion Pepper Seriously Hot Sauce, Various Garnishes

MARTINI BAR \$15 PER DRINK

Tito's Handmade Vodka, Bombay Sapphire Gin, Sweet and Dry Vermouths, Assortment of Stuffed Olives, Twist, Garnishes; Classic, Dirty, Shaken, Stirred

BEER AND WINE BAR

CREATE A BEER AND WINE SELECTION, DOMESTIC BEERS 6, IMPORTED BEERS 7, CRAFT BEERS 9, SELECT WINES 11, WINE CELLAR WINES MKT PRICE

WINE CELLAR SELECTIONS

SPARKLING/WHITE

	Glass/Bottle
Prosecco, La Marca, Italy 187mL	13
Brut, Domaine Ste. Michelle, Columbia Valley, Washington	12/42
Chardonnay, Chateau Ste. Michelle, Columbia Valley, Washington	10/36
Chardonnay, Imagery Estate Winery, California	14/48
Chardonnay, Textbook Vineyards Scenic Root, Napa Valley, California	18/65
Sauvignon Blanc, Allan Scott Family Winemakers, Marlborough, New Zealand	12/41
Pinot Grigio, Benvolio, Friuli-Venezia, Italy	13/43
Riesling, Chateau Ste. Michelle, Columbia Valley, Washington	10/38
Rosé, Famille Perrin Réserve Côtes de Rhône, France	13/43

RED

	Glass/Bottle
Cabernet Sauvignon, Bonanza, California	13/43
Cabernet Sauvignon, Benziger Family Winery, Sonoma County, California	12/38
Cabernet Sauvignon, Sean Minor Wines, Napa Valley, California	17/62
Merlot, Textbook Vineyards Scenic Root, Napa Valley, California	22/83
Merlot, Chateau Ste. Michelle Indian Wells, Columbia Valley, Washington	14/48
Pinot Noir, A to Z Wineworks The Essence, Oregon	17/60
Pinot Noir, Sean Minor, Sonoma Coast, California	14/50
Malbec, Familia Zuccardi Santa Julia Reserva, Uco Valley, Argentina	12/39

HOSTED BAR PACKAGE

*Bartender Required | \$175 per Bartender |
One Bartender Recommended per 75 Guests

ONE HOUR

SELECT \$27 PER PERSON
PREMIUM \$37 PER PERSON

TWO HOURS

SELECT \$37 PER PERSON
PREMIUM \$48 PER PERSON

THREE HOURS

SELECT \$47 PER PERSON
PREMIUM \$59 PER PERSON

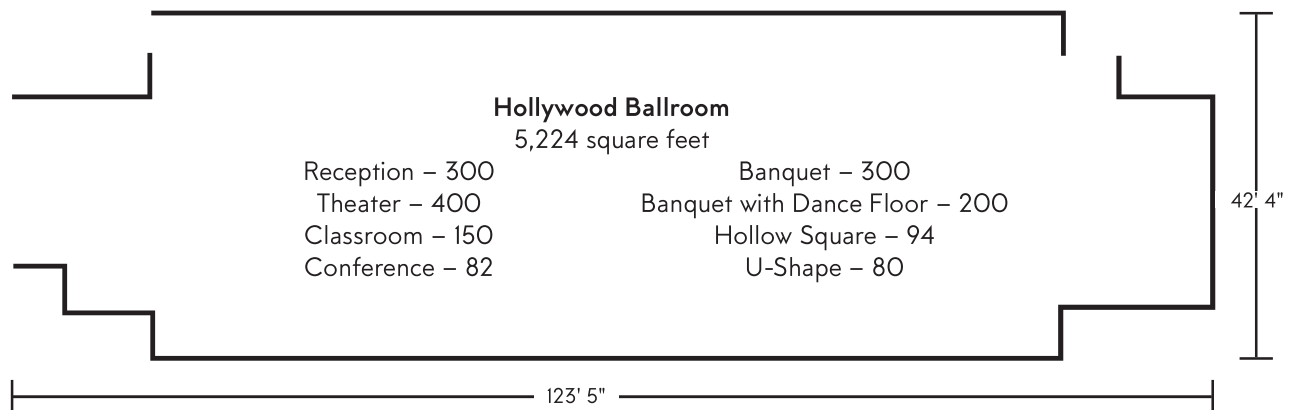
FOUR HOURS

SELECT \$56 PER PERSON
PREMIUM \$68 PER PERSON
Bar packaged includes Spirits, Select Wines, Beer, Juice and Soft Drinks

MEETING AND EVENT SPACE

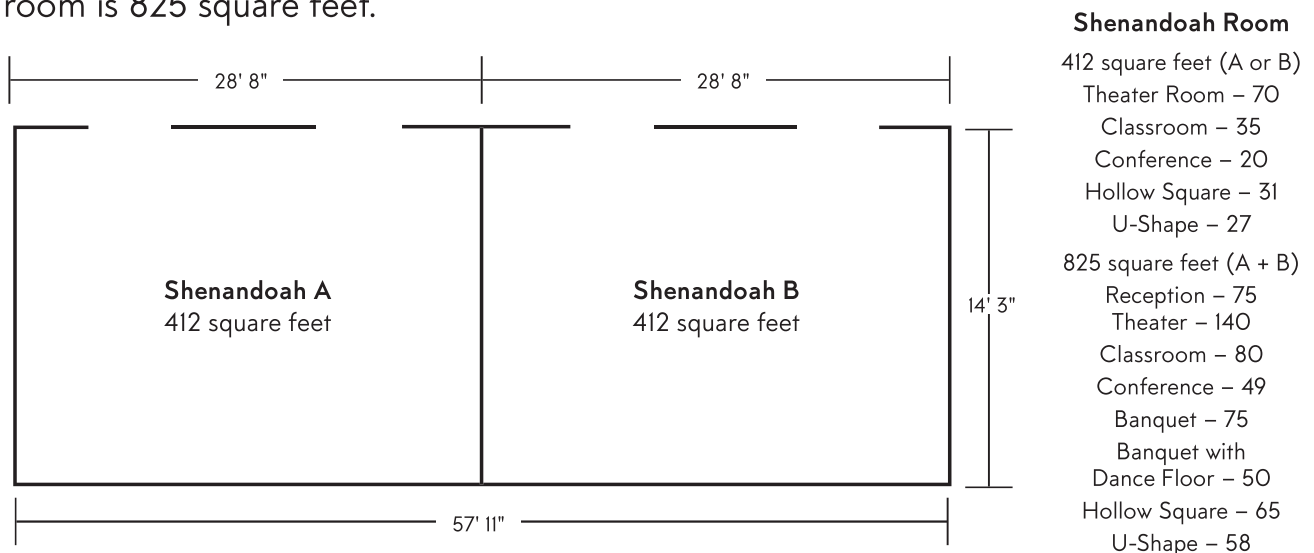
HOLLYWOOD BALLROOM

The Hollywood Ballroom is located on the third floor of the casino overlooking the Sky Line Terrace Restaurant and our Racetrack. The room is 5,224 square feet with a maximum capacity of 300 people.



SHENANDOAH ROOM

The Shenandoah room is located at the Inn of Charles Town. This room is more intimate with seating for up to 70 guests with an option to use the patio. The room also divides into two rooms perfect for small groups or meetings. The Shenandoah room is 825 square feet.



ROOM RENTALS

The Room Rental Price includes the room for 4 Hours, Tables, Chairs and one Bar.

	Sunday–Thursday	Friday–Saturday
Hollywood Ballroom	\$450	\$700
Hollywood Ballroom Rental for Weddings (includes Dance Floor)	\$700	\$1,000
Shenandoah Ballroom	\$300	\$400
Shenandoah Ballroom (A or B side)	\$200	\$300
Additional Hour of Rental (per hour)	\$150	\$150

ADDITIONAL ITEMS

Dance Floor 20' x 20' \$400

Staging \$300

Additional Bars \$150

AUDIO VISUAL & LINEN OPTIONS

AUDIO VISUAL

Projection Screen	\$50.00
Laser Pointer	\$15.00
White Board with Markers	\$25.00
Additional Microphone and/or Lapel Microphone	\$15.00
Speakerphone	\$15.00
Flip chart with Paper	\$20.00
TV with DVD Player	\$50.00
LCD Projector	\$20.00
Laptop	\$50.00
Podium	\$50.00

LINEN

Cocktail Table Covers	\$4.00 per Table
Chair Stashes	\$1.50 per Table
Chair Covers	\$3.00 per Table
Specialty Colored Napkins	\$1.00 per Piece
Standard Colored Table Cloths	\$15.00 per Table
Premium Colored Table Cloths	\$20.00 per Table

For centerpieces, please inquire with the Banquet Management Team

All room rental prices are subject to the 6% state sales tax. All AV and linen prices are subject to the 6% state sales tax. Catering guarantees are required by Noon at least three business days prior to the event. Custom menus may require guarantees to be provided in advance of five days.

BANQUET & CATERING POLICIES

DEPOSITS

To secure the venue space at Hollywood Casino at Charles Town Races the room rental is required as a deposit. Deposits are refundable only up to three months to the event date.

CONTRACTS

It is required that the main contact of the event reviews all information on the event. Once a final banquet event sheet is sent to main contact, it is their responsibility to sign off on the sheets and return them to the Banquet Management Department. This is to ensure that both main contact and Banquet Management agree to all terms and details listed on the event sheets.

PAYMENTS

Payment in full is required on the day of the event either by credit card, cash or check. All checks can be made out to Hollywood Casino at Charles Town Races.

SERVICE FEES AND TAX

All food and beverage orders are subject to a 20% service charge plus applicable state and local taxes. Current state tax is 6% and is subject to change without notice.

TAX EXEMPT

All tax exempt groups are required to submit a copy of Tax Exempt Form 0003, thirty days prior to the event date.

GUARANTEE POLICY

Hollywood Casino at Charles Town Races requires that all menu options must be submitted to the Banquet Management team, one month prior to date of the event. The final headcount is required to be submitted seven business days prior to the event. The guarantee or the actual number served, whichever is greater, will be the number that is charged. No outside food and beverage are allowed in the venues, in addition no food or beverages can be taken out of the venues. The only outside food exception is a Wedding Cake provided by an outside licensed food service.

DINING POLICY

Buffets are priced at a 90 minute duration time only. To maintain the quality and appearance of the food the buffet tables and are replenished and monitored frequently. Any special dietary requirements must be submitted to the Banquet Management team seven business days prior to the event. Due to the delicate preparation involved with food service, Hollywood Casino at Charles Town Races shall not be

responsible for food quality, should meal periods be delayed by the guests in excess of 30 minutes beyond the agreed mealtime. At the conclusion of each buffet event all food and beverage, with exception of a wedding cake, become the property of the Hollywood Casino at Charles Town Races and cannot be taken from the venue. All events that have a headcount lower than the required minimum will be charged a surcharge per guests up to the minimum attendance required.

ROOM CHARGES

Any specific requirements needed for set up of a room, which includes all audio visual, must be confirmed seven business days prior to the event date. Any changes to the room set up such as additional table on day of event there will be a reset fee up to \$150.00.

SECURITY / ENGINEERING

Hollywood Casino at Charles Town Races will not be responsible or liable for damage or loss of personal property left in the venue. If there is a request for any additional security personnel for an event, main contact may be subjected to that cost. Fees are \$150 per Security Personnel.

DÉCOR AND CENTERPIECES

The Banquet Department has very minimal centerpiece items in stock. The Management team can assist with any items the main contact would like to rent for their event, although it is encouraged to bring their own. There are no pins, nails or tape allowed on the walls of the venue spaces. Please notify the Management team of the decoration needs and we can assist in the installation and materials needed to do so. Any damages due to careless decoration will be the main contact of the event responsibility.

GROUP SHIPMENT POLICY

All boxes or items that need to be shipped to the venue space before the event, must be labeled to the attention of the Banquet Management team with the recipient's name, group affiliation and event date. Hollywood Casino at Charles

Town Races cannot receive any boxes or items prior to seven business days before arrival. Any shipments received before that date are subject to an additional storage fee per box per day.

MINORS POLICY

In the event of minors attending (under 21 years of age) a one-time charge of \$150 will be assessed.