

HOLLYWOOD
Casino[®]
AT CHARLES TOWN RACES

Banquet Menu

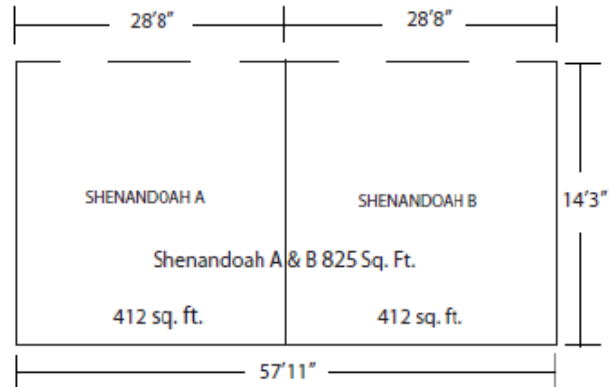
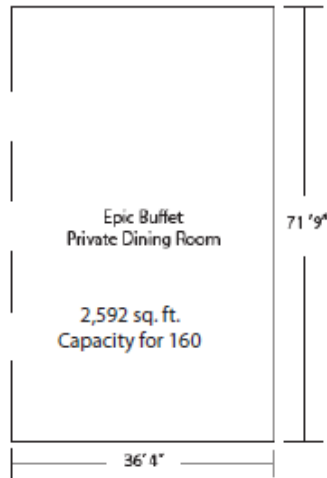
Hollywood Ballroom

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 max capacity of 300.

Shenandoah Room

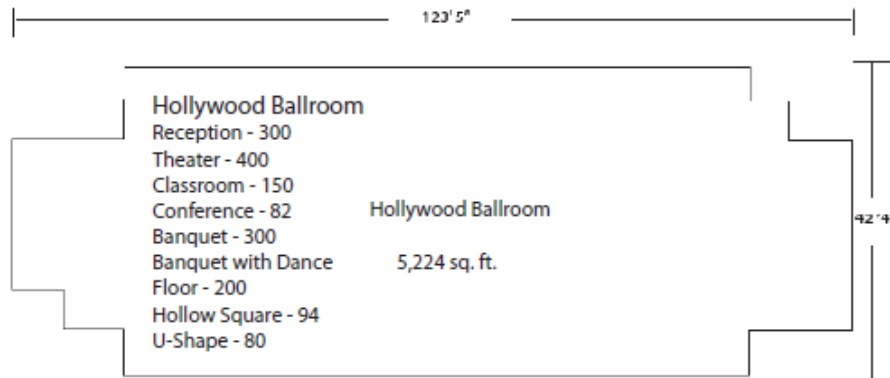
The Shenandoah room is located at the Inn of Charles Town. This room is more intimate with an approximate seating of 70 guests. The room also divides into two rooms giving each side a 35 guest capacity. The total square footage of the Shenandoah is 825.

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

SCREEN.....	NO CHARGE
EASEL.....	NO CHARGE
LASER POINTER.....	NO CHARGE
WHITE BOARD	NO CHARGE
PODIUM	NO CHARGE
SPEAKERPHONE.....	\$15 PLUS TOLL CALLS
FLIP CHART.....	\$25
TV/DVD/VCR	\$20
LCD PROJECTOR	\$20
LAPTOP	\$20
LCD w/LAPTOP.....	\$30
DANCE FLOOR	\$300
STAGE	\$200
WHITE CHAIR COVERS.....	\$3.00 Per Chair
BLACK CHAIR SASHES.....	\$1.00 Per Sash
WHITE TABLE SKIRTING.....	\$25.00 Per Skirt

ROOM RENTAL

	SUN – THUR	FRI/SAT
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.

SIGNING THE CONTRACT

It is required that throughout the planning process guests sign the bottom of the Banquet Event Order sheets that are sent to them by Banquet management. This insures that both the guests and the management of the Banquets Department agree to all details discussed on said sheet. A final copy must be signed and returned before the event to insure all details will be mandated within the event.

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. A Banquet Manager can assist you with these arrangements.

PRICING

Pricing for plated or buffet dinners are determined with a final head count, which is required a minimum of one week prior to the event. We require counts on each entrée and any special dietary requirements seven business days in advance. Your head count will determine how many guests we charge for dinner, as well as how much food we prepare. The guaranteed guest count or the actual number served, whichever is greater, will be the number for which you will be charged. 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.

BREAKFAST SELECTIONS

For groups of 25 or more

THE CONTINENTAL BREAKFAST

\$ 10.95 per person

Muffins, Danishes, and other Assorted Breakfast Pastries with Butter and Preserves

Chilled Fruit Juice

Regular and Decaf Coffee and Hot Tea

THE SUNRISE BUFFET

\$ 14.95 per person

Fluffy scrambled eggs

Thick sliced French toast

Sausage links & Farm fresh bacon

Breakfast potatoes

Apple raisin oatmeal

Assorted freshly baked breakfast pastries with butter and preserves

Sliced seasonal fruit and berries

Assorted cold cereals with bananas, raisins

Chilled fruit juice

Regular and decaf coffee and hot tea

BREAK SELECTIONS

BEVERAGES

Starbucks coffee, decaf coffee, Tazo assorted herbal

Teas by the gallon - \$ 25

Panna water - \$ 5

San Pellegrino water - \$ 5

Vitamin water - \$ 3.50

Gold Peak teas-\$ 3.50

Red bull - \$ 5.00

Frappuccino - \$ 3.95

Soda by bottle - \$ 2.75

Country Time lemonade by the gallon - \$ 18

Iced tea by the gallon - \$ 18

Hollywood bottled water - \$ 1.50

Minute maid juices -\$ 3

Whole or skim milk -\$ 2.50

SNACKS

Whole fresh fruit - \$1.75 each

Health Bars - \$2.25 each

Individual fruit yogurt - \$1.25 each

Assorted bagels and cream cheese – \$14.95 dozen

Assorted home baked muffins and pastries - \$16.95 dozen

Freshly baked cookies and brownies - \$15.95 dozen

Assorted candy bars - \$2.50 each

Tortilla chips and salsa - \$30 per 25 people

Pretzels – \$11.95 per 25 people

Soft pretzels with spicy mustard - \$50.00 per 25 people

Imported & domestic cheese tray with crackers - \$75 per 25 people

Vegetable tray-\$45 per 25 people

Seasonal fruit tray-\$50 per 25 people

LUNCH SELECTIONS

PLATED LUNCHES

\$15.95 per person

Choice of House or Caesar salad, choice of entrée, choice of mashed or baked potato, chefs vegetable and host's choice of dessert. One menu selection per meal (minimum of 25 people)

Steak Medallions with Bordelaise

Roasted Salmon with Citrus Hollandaise

Smoked Pork Loin with Bourbon BBQ

Grilled Chicken Breast with a Sherry Cream

Dessert

Chocolate Fudge Cake

New York Style Cheesecake

Lemon Pound Cake with Marinated Berries

BOXED LUNCHES

\$14.95 per person

Choice of sandwich served on choice of wheat, white, or marble rye, served with whole fruit, potato chips, cookie and bottled water

Turkey and Provolone

Roast Beef and Cheddar

Ham and Swiss

Grilled Mushrooms, Onions, Zucchini, and Tomatoes on Tomato Basil Wrap

BUILD YOUR OWN LUNCH BUFFET

\$18.95 per person, choose two selections from each course

Buffets are a minimum of 50 guests. Contact group sales for groups less than 50

SALAD CHOICES

Pasta Salad with Seasonal Vegetables
Loaded Potato Salad
Plum Tomato, Onion and Cucumber Salad
Spinach Salad with Bacon, Mandarin Oranges, Red Onion, Balsamic Vinaigrette
Caesar Salad, Parmesan Cheese, Roasted Croutons, Classic Caesar Dressing
House Salad with Field Greens, Carrot Curls, Sliced Cucumber, Tomatoes, Ranch Dressing and Vinaigrette
Chef's Selection of Homemade Soup
Chef's Seasonal Salad

SIDE CHOICES

Sautéed Green Beans
Medley of Seasonal Vegetables
Roasted Red Potatoes
Creamy Garlic Mashed Potatoes
Wild Rice and Grains
Macaroni and Cheese

ENTRÉE CHOICES

Roasted Loin of Pork with Mustard Glaze
Sliced Roast Beef with Bordelaise Sauce
Roasted Salmon with Citrus Hollandaise
Chicken Breast with Roasted Garlic Cream
Shrimp and Scallop Pasta with Scampi Cream
Vegetarian Pasta with Seasonal Vegetables

DESSERT CHOICES

Chocolate Fudge Cake
Assorted Cookies and Brownies
Cheesecake
Vanilla Crème Brulee
Bread Pudding

LUNCH BUFFETS

Minimum of 25 guests. Contact group sales for groups less than 25

DELI BUFFET

\$14.95 PER PERSON

House Baked Chips
Pasta Salad
Loaded potato Salad
Sliced Genoa Salami, Baked Ham, and Turkey Breast
Swiss and Cheddar Cheeses
Sliced Garden Tomatoes, Onions, Lettuce
Assorted Condiments
Assorted Breads
Assorted Cookies and Brownies
Sliced Fresh Fruit

ITALIAN BUFFET

\$16.95 PER PERSON

Classic Caesar Salad
Antipasto Salad
Chicken Marsala with Sautéed Mushrooms
Italian Sausage Lasagna
Garlic Breadsticks
Tiramisu
Cannoli

SOUP & SALAD BUFFET

\$13.95 PER PERSON

House Salad with Toppings and Ranch Dressing
Classic Caesar Salad
Plum Tomato, Onion and Cucumber Salad
Two Selections of Chef's Homemade Soup
Fresh Bread Sticks and Crackers
Sliced Fresh Fruit

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*

DESSERTS

Chocolate fudge cake
New York style cheesecake
White Chocolate Mousse
Warm Apple Pie

DINNER BUFFET SELECTIONS

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

STARLET BUFFET

\$24.95 PER PERSON

Choose two of our farm fresh starters

Choose 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

Choose three entrees

Your choice of three side dishes

Choose three of our fresh baked desserts

HOLLYWOOD BUFFET

\$34.95 PER PERSON

Your choice of three of our farm fresh starters

Choose three entrees

Choose one carved item

Your choice of three side dishes

Choose three of our fresh baked desserts

BUILD YOUR OWN DINNER BUFFET

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

FARM FRESH STARTERS

Pasta Salad with Seasonal Vegetables

Loaded Potato Salad with Bacon

Plum Tomato, Onion and Cucumber Salad

House Salad, Romaine, Carrot Curls, Sliced Cucumber, Tomatoes, Ranch Dressing

Caesar Salad with Parmesan Cheese, Roasted Croutons, Classic Caesar Dressing

Spinach Salad, Mandarin Oranges, Red Onion, Bacon and Balsamic Dressing

Chef's Selection of Homemade Soup

Chef's Seasonal Salad

ENTRÉE CHOICES

Roasted Loin of Pork with Mustard Glaze

Steak Medallions with Bordelaise Sauce

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

Macaroni and Cheese

DESSERTS

Chocolate Fudge Cake

Cheesecake with Fruit Topping

Vanilla Crème Brulee

Bread Pudding

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

silver dollar rolls, au poivre sauce

\$350

Carved Slow Roasted Turkey

silver dollar rolls, cranberry relish

\$175

Carved Smoked Prime Rib

silver dollar rolls, horseradish cream

\$300

Carved Sugar Baked Ham

silver dollar rolls, Dijon mustard

\$165

APPETIZERS

Price per 50 pieces

TIER 1 Choices- \$ 75

Spanakopita
Antipasto skewers
Caramelized onion tartlets with aged cheddar
Boursin cheese stuffed cucumber crowns
Wild mushroom and aged parmesan cups
Vegetarian spring rolls with Thai chili
Caprese style meatballs
Bruschetta Crostini
Smoked chipotle chicken quesadillas

TIER 2 Choices - \$ 95

Chicken satay with spicy peanut sauce
Pork or chicken pot stickers with red chili ginger sauce
Phyllo cups with fresh pico de gallo, cilantro and lime
Baked crostini with smoked salmon mousse
Cranberry, candied walnut, and gorgonzola tarts
Beef pasties
Spinach and artichoke dip with fried pita chips
Roasted garlic and chive hummus with baked pita chips

TIER 3 Choices - \$ 125

Chorizo stuffed mushrooms
Petite crab cakes with spicy remoulade
Jumbo shrimp cocktail
Bacon wrapped scallops
Steak skewers with chimichurri
Chesapeake crab dip with Old Bay crostini
Crab stuffed mushrooms
Assorted sushi with pickled ginger and wasabi

BEVERAGE PACKAGES

All prices per drink

CALL BAR - \$7.50

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 - \$8.50

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
Tangurey

SUPER PREMIUM BAR - \$9.50

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 - \$4.75

Budweiser, Bud Light, Coors Light, Miller Light,
Michelob Ultra, Yuengling, O'Doul's

IMPORTED BEERS - \$5.75

Heineken, Corona,

HOUSE WINES - \$6

Copper Ridge Chardonnay
Copper Ridge White Zinfandel
Copper Ridge Cabernet Sauvignon
Copper Ridge Merlot
Wycliff Sparkling Wine

PREMIUM WINES - \$9

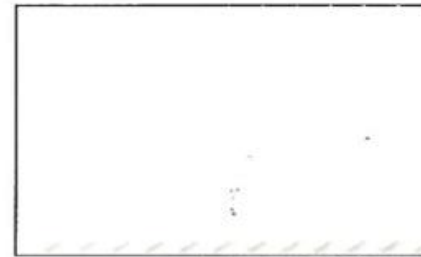
Milbrandt Chardonnay
Mountain View White Zinfandel
Dante Cabernet Sauvignon
Cartlidge and Browne Merlot
Domaine Saint Michelle Brut
Lageder "Riff" Pinot Grigio

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.

Napkin Colors

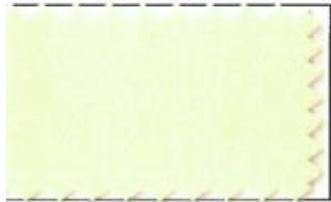


WHITE 9680

These are the colors available for the napkins as well as linens. One napkin and one linen color comes standard with the room rental charge. If you wish to add another color (ex: alternating napkin colors) it will be an additional charge.

We are able to look into getting additional colors, however, those will be additionally charged.

Prices available upon request.



IVORY
9245



FOREST GREEN
3130



BLACK
6297



SANDALWOOD
7597



RED
1598



ROYAL BLUE
2983



GOLD
4866



BURGUNDY
1861

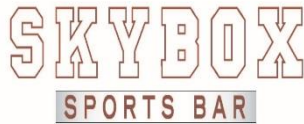


NAVY BLUE
2006

HOLLYWOOD CASINO DINING



Can't decide what type of menu to offer your group? The Epic Buffet has an all-you-can eat extravaganza serving up endless delectable dishes for lunch and dinner. The private dining room sits off the main dining room and will seat 158 guests. Room manager Marcie Smith
(304) 724-4834 or Marcie.Smith@pngaming.com



Perched above the gaming floor, the Skybox Sports Bar creates an exclusive, chic atmosphere featuring everything for the die-hard sports fan including a wide variety of beers on tap, fabulous pub fare and comfortable seating for 62 guests on our party side Monday – Thursday evenings. Room Manager Tiffani Sheppard
(304) 724-4694 or Tiffani.Sheppard@pngaming.com



American contemporary steakhouse with hand selected USDA Mid-Western Prime Beef more to your choosing. Final Cut Steakhouse with it's three hundred bottle wine list could be the ticket. Groups up to 25 Wednesday – Friday nights. Room manager Alexander Link
(304) 724-4355 or alexander.link@pngaming.com



If horse racing is your pleasure book your group in the Skyline Terrace. We have a fabulous selection of the entrees during the week, and on weekends an all you can eat buffet. Watch the horses run around the track or watch them on the TV located at each dining table. Groups of 25 and over will enjoy an evening of dining and horse racing. Room Manager Tiffani Sheppard
(304) 724- 4216 or Tiffani.Sheppard@pngaming.com



The far east just got a whole lot closer. With a traditional array of Hong Kong-style and the finest selection of fresh sushi. Enjoy favorites like Peking Duck, Mu Shu Pork and the greatest noodles this side of the Pacific. Come experience the exotic flavors of 9 Dragons. Room Manager Kin Tsoi
(304) 724-4229 or kin.tsoi@pngaming.com

Trophy Races

Want a memento of your evening? Purchase a trophy package!

Choose one of the races of the evening and name of the race. The name will appear in the racing program and they will announce it on the PA system.

At the time of your race you and your group will be escorted to the winner's circle where you will present a trophy to the owner of the winning horse and you will receive a trophy to take home. While in the winner's circle the track photographer will take a picture of your group and your picture will be ready for pick up one hour later.

PROPERTY FEATURES

SLOTS

We are the home of nearly 2,600 hot slots. The latest games and all your favorites you love to play.

TABLE GAMES

Hollywood Casino at Charles Town Races is the place for exciting Vegas-style casino gaming. It's not just a new name it's a whole new experience, with 86 table games – blackjack, craps, roulette, mini-baccarat. Pai Gow Poker, and more. Plus a 26-table poker room.

HOTEL

You are invited to stay overnight in comfort at the Inn at Charles Town, located on the grounds of the Hollywood Casino at Charles Races. Nestled in Shenandoah Valley and surrounded by the scenic Blue Ridge Mountains. The Inn at Charles Town serves as the perfect oasis, offering first-class amenities and rich interiors located footsteps from exciting casino action and thoroughbred racing.

The Inn at Charles Town offers comfortable guestrooms and also features 18 spacious suites, all with premier views of the thoroughbred race track. Enjoy the following amenities:

- 42 inch Plasma HD televisions
- Complimentary hot breakfast buffet
- Wireless internet access
- State of the art fitness center
- Complimentary shuttle service to the race track at Hollywood Casino