

HOLLYWOOD
Casino[®]
AT CHARLES TOWN RACES

Wedding Menu

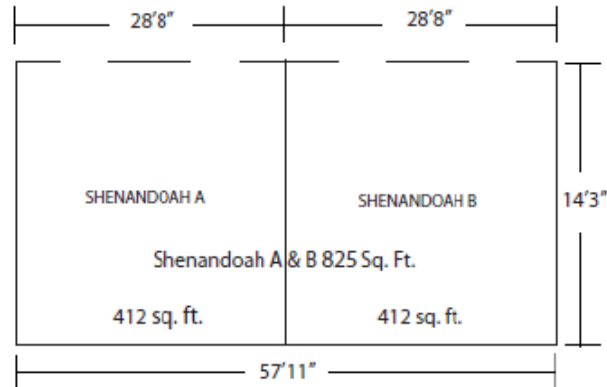
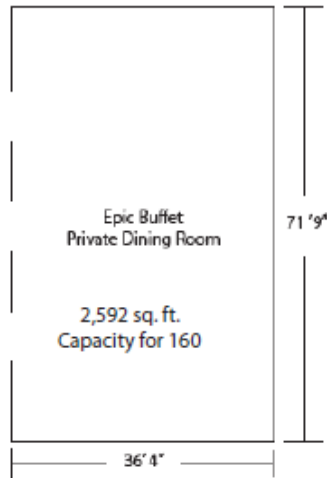
Hollywood Ballroom

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

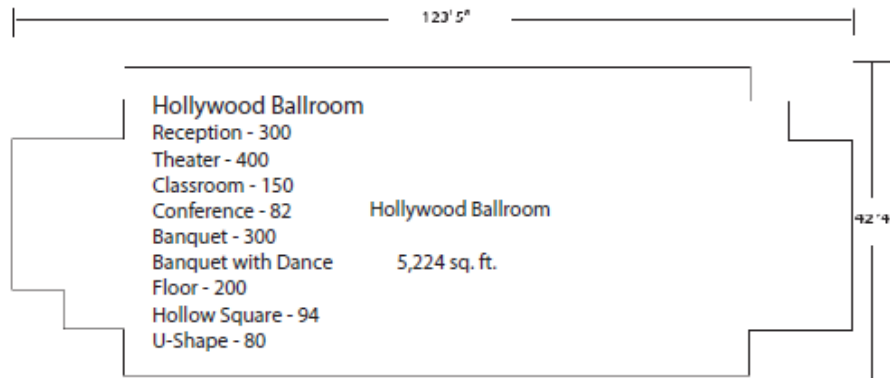
The Shenandoah room is located at the Inn of Charles Town. This room is more intimate with an approximate seating of 70 guests. The room also divides into two rooms giving each side a 35 guest capacity. The total square footage of the Shenandoah is 825.

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
glaze

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 - \$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

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

IMPORTED BEERS - \$5.75

Heineken, Corona, O'doul's

CALL WINES - \$7

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

PREMIUM WINES - \$9

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.**