

BANQUETS



Continental Breakfast

Superstar Morning – \$10.25

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

Breakfast in Hollywood – \$12.50

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 – \$12.50

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 - \$14.25

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

Plated Breakfast

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

Scrambled Eggs, Bacon, Sausage, Home Fried Potatoes – \$13.25

Brioche French Toast with Maple Syrup and Sausage Patties – \$14.50

Traditional Eggs Benedict with Home Fried Potatoes – \$17.50

Three Cheese Strata with Bacon or Sausage and Home Fried Potatoes – \$14.50

Sirloin Steak, Scrambled Eggs and Home Fried Potatoes - \$21.50

Hot Breakfast Buffets

(20 Guest Minimum)

All Breakfast Buffets include beverage service of Assorted Fruit Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

Blue Mountains Breakfast – \$18.25

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 – \$19.75

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
Cheese Blintzes with Warm Fruit Sauce
Home Fried Potatoes

Heart of Pennsylvania – \$22.50

Sliced Seasonal Fruit and Fresh Berries
Selection of Freshly Baked Danish and Muffins
Pan Scrambled Eggs
Bacon and Smoked Ham
Country Gravy and Biscuits
Apple Blackberry Crepes with Vanilla Sauce
Hash Brown Potatoes

Your choice of Eggs made to order, an Omelet Station, or a Waffle Station may be added to any buffet for an additional \$6.50 per person

9 to 5- All Day Break Package-\$25.50

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

Take a Break

Break prices are per person, per hour

Morning Bakery Break – \$10.25

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

Healthy Morning Break - \$12.50

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 - \$13.75

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

Pretzels, Nuts and Cheese Please - \$14.50

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 - \$13.75

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- \$15.75

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

Ala Carte

Bottled Water and Assorted Soft Drinks - \$3.00 each
Freshly Brewed Coffee, Decaf and Hot Tea - \$36.00 per gallon
Fruit Juices - \$36.00 per gallon
Iced Tea or Lemonade - \$28.00 per gallon
Potato Chips and Pretzels - \$12.25 per lb
Assorted Nuts - \$21.00 per lb
Assorted Energy Drinks - \$5.25 each
Breakfast Bars and Granola Bars - \$2.75 each

From the Bakery

Assorted Danish and Pastries (Dozen) - \$33.00
Assorted Muffins (Dozen) - \$28.00
Fresh Bagels (Dozen) - \$36.00
Assorted Donuts (Dozen) - \$28.00
Assorted Cookies (Dozen) - \$25.00
Assorted Brownies (Dozen) - \$28.00
Assorted Mini Cheesecakes (Dozen) - \$39.00

Luncheon Buffets

All Buffets include beverage service of Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

Green Room - \$18.00

Assorted Deli Sandwiches

Cole Slaw

Amish Macaroni Salad

Chips and Pretzels

Cookies and Brownies

No minimum number of guests required

Deli Cart - \$22.75

Home Style Chicken Noodle Soup

Tossed Seasonal Greens with Assorted Dressings

Assortment of New York Style Deli Sandwiches and Wraps

Condiments and Dill Pickles

Cole Slaw

Homemade Potato Salad

Italian Pasta Salad

Fresh Fruit Salad

Chips and Pretzels

Cookies and Brownies

Minimum 20 guests

Soup and Salad Buffet - \$23.50

Choice of Chicken Noodle Soup or Beef Vegetable Soup

Or Broccoli and Cheddar Cheese 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

Boxed Lunches - \$19.00

Choice of Ham or Turkey Sandwiches served on a Kaiser Roll

Selection of Grilled Veggie, Tuna Salad or Chicken Salad Wraps

Selection of Pasta Salad, Cole Slaw or Tossed Salad

Chips or Pretzels

Cookies, Brownies or Whole Fruit

HOLLYWOOD *Casino*[®]

AT PENN NATIONAL RACE COURSE

Lebanon Valley Buffet - \$24.75

Tossed Seasonal Greens Salad with Assorted Dressings
Amish Macaroni Salad
Broccoli and Bacon Salad
Warm Rolls and Butter
Chicken Noodle Soup
Country Fried Chicken
Home Style Pot Roast
Potatoes Au Gratin
Seasonal Vegetable Medley
Regional Dessert Display
Minimum 20 guests

Italian Buffet - \$27.50

Misto Salad with Assorted Condiments and Dressings
Assorted Italian Breads
Penne Pasta Salad with Sun Dried Tomatoes and Spinach
Grilled Marinated Vegetables
Chicken Francaise
Italian Marinated Flank Steak with Red Wine Sauce
Vegetable Lasagna
Risi Bisi
Italian Vegetable Medley
Italian Themed Dessert Presentation
Minimum 25 guests

Tailgating Buffet - \$28.00

Fresh Garden Salad with Assorted Dressings
Broccoli Slaw with Red Onions
Spicy Chili
Hamburger and Cheeseburger Sliders with Appropriate Condiments
Hot Dogs Served with Sauerkraut, Relish and Mustard
Boneless Chicken Wings with Hot and BBQ Sauces
Celery, Bleu Cheese and Ranch Dressings
Potato Skins with Cheese and Bacon
Macaroni and Cheese
Cookies and Brownies
Minimum 25 guests

Assorted sodas and bottled water may be added to any luncheon buffet for an additional \$2.00 per person.

Any lunch buffet may be served at dinner for an additional \$9.00 per person

Luncheon Entrée Selections

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 \$2.00 per person up charge when more than one entrée is chosen

Salads and Soup

(Please Select One)

Traditional Caesar Salad with Homemade Croutons and Creamy Garlic Dressing
Greek Salad with Feta Cheese, Calamata Olives, Cucumbers, Tomatoes and Red Onions
over Seasonal Greens with a Lemon Herb Vinaigrette
Tossed Garden Salad with Choice of Ranch or Lemon Herb Vinaigrette
Beef Vegetable Soup
Broccoli and Cheddar Cheese Soup

Entrées

(Please Select One)

Chicken Francaise – \$21.00

Breast of Chicken Dipped in Egg Batter, Sautéed and Served with Lemon Butter

Chicken Marsala – \$23.00

Sautéed Chicken Breast with a Mushroom, Marsala Demi Glace

Horseradish Crusted Filet of Atlantic Salmon – \$24.50

Served with a Tomato Vodka Sauce

Filet of Flounder with Crabmeat Stuffing – \$28.00

Served with a Dill Cream Sauce

Vegetable Primavera – \$19.00

Grilled Seasonal Vegetables and Penne Tossed with Olive Oil and Herbs

Braised Beef Short Ribs – \$27.00

Simmered in Bordelaise Sauce with Hearty Vegetables

Petit Tournedoes of Beef – \$32.00

Served on Garlic Crostini with a Merlot Demi Glace

Grilled Caesar Salad with choice of Garlic Chicken, Shrimp or Steak – \$19.00

Grilled Romaine Hearts with a Classic Dressing, Homemade Croutons

Desserts

(Please Select One)

Peanut Butter Pie with Chocolate Shavings
Deep Dish Apple Pie with Caramel Sauce
New York Style Cheesecake with Fresh Berries
Double Chocolate Mousse Cake
Seasonal Fruit Tart

Reception Selections

Carved Items

Requires a uniformed chef attendant at \$100 per hour.
All items serve 40 Guests

Roasted Peppercorn Crusted Steamship Beef - \$750.00

Mini Rolls with Horseradish Mayo and Dijon Mustard
Serves 100 guests

Honey Basted Smoked Ham – \$275.00

Mini Rolls and Condiments

Herb Roasted Breast of Turkey – \$325.00

Mini Rolls, Cranberry Sauce, Mustard and Mayo

Rosemary Rubbed Roast Rib of Beef – \$625.00

Mini Rolls, Horseradish Mayo and Dijon Mustard

Garlic Studded Pork Loin – \$250.00

Mini Rolls with Pommery Mustard and Apple Sauce

Pan Seared and Roasted Beef Tenderloin – \$750.00

Mini Rolls with Green Peppercorn Sauce and Dijon Mustard

Cedar Planked Side of Salmon – \$300.00

Served with Chardonney butter and Seasonal Fruit Relish

Pasta Action Station

Requires a uniformed chef attendant at \$100
Prices are per person for cocktail reception portions

Choice of Two Types of Pasta: Penne, Farfalle or Fusilli
Choice of Two Sauces: Marinara, Alfredo or Pesto
Served with Assorted Italian Breads and Flavored Olive Oils
\$11.00 per person

Add Grilled Vegetables - \$10.00 per person
Add Vegetables - \$10.00 per person
Add Grilled Chicken Breast - \$12.00 per person
Add Beef or Shrimp - \$14.00 per person

HOLLYWOOD *Casino*

AT PENN NATIONAL RACE COURSE

Hors D'Oeuvres

Specialty Hors D'Oeuvres

\$135.00 per 50 Pieces

Hors d'oeuvres can be butler passed or stationed

Cold

Bruschetta Rustica on Crostini
Bruschetta Whipped Feta on Crostini
Grilled Chicken Breast with Pesto Aioli Bruschetta
Southwestern Chicken Salad in a Corn Tortilla Cup
Won Ton Cup with Thai Beef Salad

Hot

Mini Chicken Fajitas
Vegetable Spring Rolls
Chicken Sate Skewers with Spicy Peanut Sauce
Barbeque Pork Tenderloin Medallions
Coconut Chicken with a Sweet and Sour Sauce
Spinach and Artichoke Crisp
Cheese in Herbed Crust Souffle

Deluxe Hors D'Oeuvres[®]

\$150.00 per 50 Pieces

Hors d'oeuvres can be butler passed or stationed

Cold

Grilled Steak Crostini with Firecracker Relish
Prosciutto Wrapped Melon
Cucumber Round with Crabmeat and Mango Salsa
Smoked Salmon, Cream Cheese and Capers on Rye

Hot

Scallops Wrapped in Prosciutto
Seared Beef Filet with Bleu Cheese and Caramelized Onions
Crab Filled Mushroom Cap
Boursin Crab Cakes with Spicy Remoulade Sauce
Bacon Wrapped Casino Shrimp
Roasted Vegetable and Provolone Spring Rolls
Bourbon Glazed Petite Steak Skewers
Honey Mustard Glazed Lollipop Lamb Chops
Crab Ragoon with Duck Sauce
Miniature Brie Encroute with Raspberries

Specialty Display Items

All prices are per 25 people for one hour

- Imported and Domestic Cheese Board with Berries, Crackers and Mustards - \$125.00
- Antipasto Platter - \$150.00
- Crudité's of Fresh Vegetables - \$150.00
- Seasonal Fresh Fruit and Berries Platter - \$150.00
- Warm Chesapeake Crab Dip with Sliced French Bread - \$175.00
- Spinach and Artichoke Dip with Crostinis - \$160.00

Chilled Seafood Displays

All items are priced per 100 pieces with appropriate condiments

- Shrimp Pyramid - \$450.00
- Chilled Clams on Ice - \$300.00
- Chilled Oysters on Ice - \$300.00

Sandwiches

All prices are per dozen and can be butler passed or displayed

- Assorted Mini Deli Sandwiches - \$48.00
- Ballpark Classic Miniatures (Hot Dogs, Burgers or Grilled Chicken) - \$42.00
- Petite Crab Cakes with Spicy Remoulade - \$100.00

Chocolate Fountain

Price is per person- minimum 50 guests

- Choice of Chocolate: Dark, White or Milk Chocolate
- Served with: Assorted Fresh Fruit, Pound Cake,
Assorted Cookies, Biscotti and Pretzel Rods
- \$16.50

Dessert Station

Price is per person

- Choice of:
Chocolate Lovers Display
Southern Sweets Display
- Mini Cheesecake Station with Assorted Toppings
- \$14.50

HOLLYWOOD *Casino*

AT PENN NATIONAL RACE COURSE

Dinner Buffets

Minimum 25 guests for Dinner Buffets

Trackside Dinner Buffet - \$45.00

Broccoli Slaw with Bacon and Red Onions
Seasonal Greens with Assorted Condiments and Dressings
Country Style Potato Salad
Pretzel Rolls with Whipped Butter
Herb Crusted New England Cod
Chicken Fricassee
Carved Roasted Garlic Studded Prime Rib with Horseradish Mayo
Baked Stuffed Potatoes
Bow Tie Pasta with Roasted Vegetables in Creamy Garlic Sauce
Green Beans with Mushrooms
Confetti Corn
Specialty Dessert Display
Iced Tea, Freshly Brewed Coffee, Decaf and Hot Tea

Regional American Buffet – \$42.00

Warm Rolls and Butter
Tossed Greens with Assorted Dressings
Southern Style Macaroni and Tuna Salad
Pennsylvania Dutch Potato Salad
Creamy New England Cole Slaw
Stuffed Breast of Chicken with Broccoli, Ham and Cheddar Cheese
Roasted and Grilled Flank Steak with a Mushroom Au Jus
Oven Baked Flounder with Crabmeat Stuffing
Herb Roasted Potatoes
Wild Rice Pilaf
Seasonal Vegetable Medley
Regional American Dessert Display
Iced Tea, Freshly Brewed Coffee, Decaf and Hot Tea

Italian Buffet – \$44.00

Selection of Italian Breads
Insalata Misto with Pesto Vinaigrette
Sliced Roma Tomatoes with Fresh Mozzarella
Grilled Marinated Vegetables
Seafood Pasta Salad
Chicken Breast Valdostana or Chicken Marsala
Vegetable Lasagna
Italian Marinated Flank Steak
Seafood Pescatore
Penne Pasta Arrabbiata
Tuscan Vegetable Medley
Venetian Sweet Table
Iced Tea, Freshly Brewed Coffee, Decaf and Hot Tea

Prices are per person and are subject to all applicable PA sales tax and a 20% service charge

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AT PENN NATIONAL RACE COURSE

Barbeque Buffet – \$41.00

Creamy Cabbage Slaw
Grainy Mustard Potato Salad
Hearts of Iceberg Salad with Bacon, Tomato, Red Onion and Blue Cheese Dressing
Vegetable Crudités with Buttermilk Ranch Dip
Warm Corn Bread and Biscuits with Sweet Butter
Smoke Roasted Beef Brisket with Jack Daniels Molasses Glaze
Grilled Breast of Chicken with Roasted Tomato Salsa
Cedar Plank Salmon
Hickory Smoked Pork Ribs
Corn on the Cob
Macaroni and Cheese
Seasonal Vegetable Medley
Kettle Baked Pinto Beans
Southern Style Sweets Table
Iced Tea
Freshly Brewed Coffee, Decaf and Hot Tea

By the Sea Dinner Buffet - \$49.00

New England Seafood Chowder
Five Bean Salad
Penne Pasta Salad with Sun Dried Tomatoes and Spinach
Greek Salad with Feta Cheese, Calamata Olives, Tomatoes and Red Onion
Cheddar Biscuits with Whipped Butter
Scallop and Shrimp Scampi
Petite Crab Cakes with a Spicy Remoulade Sauce
Seared Filet of Salmon with Asian BBQ
Sautéed Chicken Breast with Newburg Sauce
Carved Slow Roasted Top Round with Red Wine Sauce
Red Potatoes with Butter and Parsley
Orzo Pilaf
Green Bean Casserole
Seasonal Vegetable Medley
Sail Away Dessert Display
Iced Tea
Freshly Brewed Coffee, Decaf and Hot Tea

Not Just a Dinner, but a Party

Brazilian Steakhouse - \$62.00

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 50 Guests
\$100.00 Carving Fee

Your meal begins with an extensive appetizer and salad bar. Features include a variety of marinated and grilled vegetables such as hearts of palm, asparagus, artichoke hearts, olive melody and marinated mushrooms, chilled seafood, imported cheeses, smoked salmon, and four composed salads. Seasonal greens and a lavish assortment of market fresh toppings complete this amazing culinary display.

Our featured meats are seasoned to perfection and slow-roasted over an open flame to capture their individual flavor. These savory cuts are presented on skewers and hand-carved: Roast Beef, Marinated Roasted Chicken, Loin of Pork and Sausages. A third station features the traditional Brazilian side dishes of warm cheese bread, fried bananas, seasoned mashed potatoes, black beans and rice.

Finish your meal with dessert station featuring seasonal South American themed favorites and a gourmet coffee bar.

A Night in Hollywood - \$60.00

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
\$100.00 Carving Fee

The Last Emperor Station:

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

American Graffiti Station:

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

The Godfather Station:

Antipasto Display w/ 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
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 Horseradish Mayonnaise,
Rosemary Roasted Breast of Tom Turkey, Sage Mustard Encrusted Pork Loin,
Planked Wasabi 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

Dinner Entrée Selections

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 \$2.00 per person up charge when more than one entrée is chosen.

Soups and Salads

(Please Select One)

Wild Mushroom Bisque or New England Clam Chowder
Traditional Caesar Salad with Homemade Croutons and Creamy Garlic Dressing
Mountain View Salad with Feta Cheese, Calamata Olives, Cucumbers,
Tomatoes and Red Onions over Seasonal Greens with House Vinaigrette
Crisp Iceberg Wedge tossed with Bacon, Red Onions,
Tomatoes and Blue Cheese Crumbles

Entrées

(Please Select One)

Beef, Veal and Pork

Grilled Petit Filet Mignon (6oz) with a Port Wine Demi Glace – \$49.00
Grilled Filet Mignon (8oz) with a Merlot Reduction – \$52.00
Veal Scallopini Oscar, Crabmeat, Asparagus and Hollandaise– \$49.00
Slow Roasted Prime Rib of Beef with Sherry Juslie – \$39.00
Grilled Flat Iron Steak (10oz) with a Red Onion Marmalade – \$40.00
Pan Roasted Pork Rib Chop (10oz) with a Kiln Dried Cherry Demi – \$34.00

Chicken

Roasted French Breast of Chicken Filled with Sun-Dried Cranberry and Apple
Dressing Stuffing and a Maderia Pan Sauce – \$31.00
Pan Roasted Breast of Chicken with a Crabmeat and Spinach Stuffing Folded in Boursin
Cheese and Roasted Red Pepper Coulis – \$36.00
Chicken Valdostana – Breast of Chicken Filled with Prosciutto and Fontina Cheese with a
Lemon Basil Beurre Blanc – \$35.00
Chicken Francaise with a Lemon Caper Sauce – \$32.00
Chicken Oscar Sautéed Breast of Chicken Topped with Asparagus Spears and Crabmeat
with Bearnaise Sauce and White Wine Sauce – \$35.00

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AT PENN NATIONAL RACE COURSE

Seafood

- Sun-dried Tomato and Leek Crusted Filet of Salmon Riseling Nage – \$34.00
Potato Crusted Chilean Sea Bass with Lemon Parsley Beurre Blanc – \$49.00
Filet of Flounder Stuffed with Crabmeat and Spinach Topped with a
Lemon Chive Sauce – \$39.00
Sesame Seed Crusted Seared Tuna with a Teriyaki Papaya Compote – \$41.00
Pan Roasted Grouper with Cajun Spices and Crawfish Etouffee - \$43.00

Combination

- Surf and Turf – 6oz Beef Filet and 4oz Lobster Tail – \$65.00
Maryland Surf and Turf – 6oz Beef Filet and 4oz Crab Cake – \$62.00

Vegetarian

- Grilled Seasonal Vegetable Primavera – \$29.00
Vegetable Lasagna served with Alfredo and Marinara - \$31.00

Desserts

(Please Select One)

- New York Style Cheesecake with Strawberry Sauce
Fresh Fruit Tart with Raspberry Sauce
Double Chocolate Mousse Cake with Caramel Sauce
Apple Crumb Tart with Vanilla Sauce[®]
Tandy cake with Raspberry Sauce

Banquet Beverage

Call Package

Liquors: Smirnoff, Bombay, Bacardi, Captain Morgan, Jose Cuervo Gold , Jim Beam, Seagram's 7, Southern Comfort, Dewars, Jack Daniels and Christian Brothers

Cordials: Amaretto, Apple Pucker Schnapps, Coffee Liquor, Dry Vermouth, Sweet Vermouth, Peach Schnapps, and Triple Sec

Bottled Beers: Yuengling Lager, Budweiser, Coors Light and Miller Lite

Wines: House Selections of Cabernet, Merlot, Chardonnay, and Pinot Grigio
Assorted Sodas, Water, Juices and Mixers

Premium Package

Liquors: Absolut, Stoli Raspberry, Stoli Vanilla, Tanqueray, Captain Morgan, Cuervo 1800, Jack Daniels, Maker's Mark, 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

Bottled Beers: Yuengling Lager, Heineken, Miller Lite, and Blue Moon

Wines: House Selections of Cabernet, Merlot, Chardonnay, and Pinot Grigio
Assorted Sodas, Water, Juices and Mixers

Ultra Premium Package[®]

Liquors: Grey Goose, Grey Goose Vanilla, Grey Goose Orange, Thee Olives Cherry, Three Olives Grape, VOX Raspberry, Bombay Sapphire, Ten Cane, Patron Silver, Crown Royal, Bookers, Glenlivet 12, 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

Bottled Beers: Yuengling Lager, Heineken, Amstel Light, and Blue Moon

Wines: House Selections of Cabernet, Merlot, Chardonnay, and Pinot Grigio
Assorted Sodas, Water, Juices and Mixers

Banquet Beverage

Open Bar Packages

Price is per person per hour for all guests over the age of 21.
Price includes unlimited beverages during the hour (s) purchased.
A 20% service charge will be added to all pricing.

Call Package: \$12.00

Premium Package: \$14.00

Ultra Package: \$16.00

Hosted Consumption Bar

Beverages are billed to client based on actual consumption by guests

You may limit the bar to specific beverages

Please indicate level of bar (House, Call, Premium or Ultra Premium)

If you do not indicate level of bar you will automatically be given a premium bar

A 20% service charge will be added to all pricing

Service charge must be a minimum of \$100 per bar to cover bartender fee

Call Liquor: \$6.00

Call Liquor: \$7.00 for Long Pour or Multi-Liquor

Premium Liquor: \$7.00

Premium Liquor: \$8.00 for Long Pour or Multi-Liquor

Ultra Premium Liquor: \$9.00[®]

Ultra Premium Liquor: \$10.00 for Long Pour or Multi Liquor

Domestic Bottled Beer: \$4.00

Microbrew/Seasonal Bottled Beer: \$5.00

Specialty Beers: \$6.00

House Wine by the Glass \$6.00

House Bottled Wine: \$39.00

Assorted Soft Drinks: \$3.00

Bottled Water: \$3.00

Cash Bar

Guests pay for their own beverages

Pricing is the same as the Hosted Consumption Bar

A \$100.00 bartender fee (per bar) will be charged to client for 3 hours. \$50.00 will be charged for each additional hour per bartender.

You may limit the bar to specific beverages

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

If you do not indicate level of bar you will automatically be given a premium bar

Maximum Bar (Open, Hosted Consumption or Cash) Time is 4 Hours

HOLLYWOOD *Casino*[®]

AT PENN NATIONAL RACE COURSE

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 the Catering Sales Department 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.

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 Pennsylvania sales tax is 6% and the Hollywood Casino at Penn National Race Course's service charge is 20%. Taxes and service charges apply to your menu selections unless otherwise noted.

Beverage Service

The Hollywood Casino at Penn National Race Course holds a license granted by the Pennsylvania Liquor Control Board and is held responsible for complying with its regulations. Therefore, neither customers nor guests shall be allowed to bring alcoholic beverages to Hollywood Casino at Penn National Race Course. The casino reserves the right to refuse the sale of alcoholic beverages at all times to anyone. All beverage pricing is subject to the casino's 20% service charge. A \$100.00 bartender fee per bar for three hours will apply for all cash bars. An additional fee of \$50.00 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 \$100 each for three hours and \$50.00 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 Catering Department 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 your Catering Manager 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.

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 at Penn National Race Course 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 at Penn National Race Course 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 Catering Manager. 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.