

banquet & catering

G U I D E

Live!

CASINO • HOTEL
PHILADELPHIA

welcome

WELCOME TO EVERY PERFECT DETAIL

Whatever you envision for your event, we can make possible. Our professional chefs are masters of every cuisine and we offer customizable menus in any culinary style. We pride ourselves on impeccable service by anticipating your every need so you can rest easy knowing we will take care of every last detail. Then, of course, there is everything we provide beyond the menu. Not only a spectacular hotel, but an entire complex for playing, dining, shopping, and relaxing all in one place.



meeting packages

MEETING PACKAGES

RISE AND SHINE | \$80

BREAKFAST

- chilled orange, grapefruit, and cranberry juices
- fresh seasonal sliced fruits and berries
- chef's selection of assorted Danishes and muffins with sweet butter, marmalade, and fruit preserves

MORNING BREAK

- assorted granola bars

DELI LUNCH

- assorted cold cut display: sliced turkey breast, black forest ham, peppered roast beef, genoa salami, and sweet Italian soppressata
- sliced swiss, sharp cheddar and muenster
- crisp lettuce, sliced vine tomatoes, shaved onions, mayonnaise, horseradish, and stone-ground mustard
- rye, wheat, white, and brioche rolls
- individual bags of chips
- house salad

AFTERNOON BREAK

- freshly baked jumbo cookies, blondies and brownies, whole fresh fruit

FRESH START | \$42

BREAKFAST

- chilled orange, grapefruit, and cranberry juices
- fresh seasonal sliced fruits and berries
- chef's selection of assorted Danishes and muffins with sweet butter, marmalade, and fruit preserves

MORNING BREAK

- assorted granola bars

AFTERNOON BREAK

- freshly baked jumbo cookies, blondies and brownies, whole fresh fruit

MINIMUM 12 GUESTS/PRICED PER GUEST

To simplify your meeting needs, we offer specialized meeting packages. Packages include continuous service of coffee, decaffeinated coffee, herbal teas, assorted soft drinks, and bottled water. Service provided for 1.5 hours for continental breakfast and lunch, and a 1/2 hour for mid-morning and afternoon breaks.

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BREAKFAST BUFFETS

CONTINENTAL | \$25

- chilled orange, grapefruit, and cranberry juices
- assorted muffins, Danishes, and croissants with, sweet butter, marmalade, and fruit preserves
- assorted fruit yogurts with granola on the side

THE BAGEL BAR | \$35

- chilled orange, grapefruit and cranberry juices
- assorted bagels
- smoked salmon
- herb, strawberry, and plain cream cheeses
- freshly sliced tomatoes, shaved red onions, capers, sweet butter, marmalade, and fruit preserves

BREAKFAST BY DESIGN | \$40

CHOOSE TWO:

- freshly baked breakfast pastries
- sliced seasonal fruit and berries
- assorted bagels with sweet butter and cream cheese
- yogurt parfaits with granola and seasonal berries

CHOOSE TWO SIDES:

- applewood smoked bacon
- Philadelphia scrapple
- turkey sausage
- pork sausage
- home fries

(BREAKFAST BY DESIGN CONT.)

CHOOSE TWO:

- country scrambled eggs
- western frittata
- cheese blintzes
- brioche French toast, syrup
- ricotta and buttermilk pancakes
- country biscuits and gravy
- assorted breakfast sandwiches

BREAKFAST ENHANCEMENTS

BREAKFAST SANDWICHES | \$5

MINIMUM 10 GUESTS. CHOOSE ONE:

- sausage, egg, and cheese biscuit
- breakfast quesadilla with chorizo, salsa, and pepper jack cheese
- ham, egg, and cheese on breakfast croissant
- turkey bacon, egg whites, and provolone on whole wheat English muffin
- applewood smoked bacon, smoked gouda, red pepper, and egg on ciabatta

(BREAKFAST ENHANCEMENTS CONT.)

STEEL-CUT OATS | \$5

CHOOSE ONE:

- chocolate chips, banana, and walnuts
- blueberry and almond
- dried fruit, pecan, and maple

ASSORTED BAGELS AND CREAM CHEESE (PER DOZEN) \$42

ASSORTED FLAVORED GREEK YOGURTS (EACH) \$4

SEASONAL FRUIT YOGURT PARFAITS, HOUSE MADE GRANOLA (EACH) \$4

INDIVIDUAL COLD CEREALS AND MILK (EACH) \$3

SEASONAL SLICED FRUITS AND BERRIES \$8

**MINIMUM 12 GUESTS/PRICED PER GUEST (UNLESS OTHERWISE NOTED)
SERVICE PROVIDED FOR 1.5 HOURS.**

Breakfast buffets include freshly brewed coffee, decaffeinated coffee, and a selection of herbal teas.

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PLATED BREAKFAST

THE LIVE! CLASSIC | \$25

- scrambled eggs
- grilled sausage, applewood smoked bacon, or ham
- breakfast potatoes

STEAK & EGGS | \$30

- grilled New York sirloin
- scrambled eggs with white cheddar, chives, and roasted cherry tomato
- breakfast potatoes

TUSCAN BREAKFAST FRITTATA | \$26

- provolone and parmesan cheeses, roasted pepper, and basil
- breakfast potatoes

MINIMUM 25 GUESTS/PRICE PER GUEST

Breakfast entrées are served with freshly squeezed orange juice, baskets of freshly baked breakfast pastries with butter and preserves set on each table, freshly brewed regular and decaffeinated coffee, and a selection of herbal teas

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CARAMELIZED ONION AND SPINACH QUICHE | \$23

- Vermont white cheddar
- breakfast potatoes

BRIOCHE FRENCH TOAST | \$28

- fresh seasonal berries
- applewood smoked bacon
- Vermont maple syrup

BRUNCH

BRUNCH BUFFET | \$50

- freshly brewed coffee, decaffeinated coffee, and a selection of herbal teas
- chilled orange, grapefruit and cranberry juices
- iced tea
- seasonal sliced fruits and berries
- assorted muffins, pastries, and muffins with sweet butter and fruit preserves
- breakfast potatoes
- scrambled eggs
- applewood smoked bacon or breakfast sausage
- grilled salmon with lemon dill and baby leeks
- warm breakfast bread pudding

BREAKFAST TOAST BAR | 2 FOR \$15

- avocado, sundried tomato, salt & pepper, lemon
- smoked salmon, Philadelphia cream cheese, capers, red onion
- mozzarella, tomato, balsamic glaze, basil
- brie, fig jam, arugula, grapes

OMELET STATION* | \$16

made to order with whole eggs and egg whites
choice of fillings: mushrooms, peppers, onions, diced tomatoes, bacon, ham, pork sausage, grated cheddar, and swiss cheese

SHRIMP & GRITS STATION | \$14

jumbo shrimp sautéed in seasoned butter over a bed of southern-style grits with green onion and shredded cheddar cheese

MINIMUM 25 GUESTS/PRICED PER GUEST SERVICE PROVIDED FOR 2 HOURS.

*Chef attendant fee \$225 **Bartender fee \$250

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CARVING STATIONS

- mustard and brown sugar glazed ham \$14
- salt-crusted roast prime rib au jus \$15
- herb butter basted turkey breast \$12
- barbecue spice rubbed beef brisket \$16
- rosemary-crusted, slow-roasted leg of lamb \$16

ASSORTED BAGELS AND SMOKED SALMON WITH CAPERS, RED ONIONS, TOMATO, AND LEMONS \$25

CHEESE AND CHARCUTERIE BOARD \$18

SEASONAL FRUIT YOGURT PARFAITS, HOUSE MADE GRANOLA \$8

OVERNIGHT OATS BAR | \$8

peanut butter or almond butter, almond milk & build your own toppings: chocolate chips, coconut flakes, dried fruits, fresh fruits, nuts & maple syrup

BREAKFAST CAKE BAR | \$18

- lemon cake, ricotta icing, orange twist
- chocolate pound cake, raspberry, walnuts
- banana bread, cream cheese icing, pomegranate arils

BEVERAGE ENHANCEMENTS

PRICED PER HOUR

MIMOSA & BELLINI BAR** | \$15

- chilled prosecco
- fresh florida orange and grapefruit juices
- peach lemonade, mango, pomegranate and pineapple juices
- Cointreau™, Chambord™, St. Germain™ and Triple Sec™
- various fruit purees
- fruit garnish of strawberries, blueberries, raspberries, and sliced oranges

BLOODY MARY BAR** | \$20

- Tito's vodka and spicy tomato juice
- Worcestershire sauce, Tabasco®, Old Bay®
- crispy bacon strips, cucumber, tomato, salami skewers, pickled okra, red pepper and olive skewers, celery sticks, pickle spears



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BREAKS

THE CITIZENS BANK PARK | \$20

mini slider dogs, mini beef sliders, warm pretzels with cheese and hot mustard, potato chips and onion dip

THE ITALIAN MARKET | \$25

artisanal imported and domestic meats and cheeses, dried fruit & nuts, grain mustard, and sliced baguette

BUILD-YOUR-OWN TRAIL MIX | \$16

assorted nuts, house-made granola, dried fruits, M&M's

RE-ENERGIZE | \$35

a combination of power drinks, chilled coffee drinks, assorted energy bars and chocolate bark

MEDITERRANEAN BREAK | \$20

baba ghanoush and roasted pepper hummus, assorted Mediterranean olives, black olive tapenade, marinated mini mozzarella skewers, toasted pita chips, and lavash

WASHINGTON AVE | \$18

fresh house-made tortilla chips, chili con queso, fire-roasted tomato salsa, guacamole, sour cream, churros, and sliced fruit display

COOKIE JAR \$18

freshly baked chunky chocolate, oatmeal raisin, peanut butter blitz, s'mores, and double chocolate cookie shots with whole milk, almond milk, and chocolate milk

**MINIMUM 12 GUESTS/PRICED PER GUEST
SERVICE PROVIDED FOR 1/2 HOUR**

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REFRESHMENTS

CONTINUOUS BEVERAGE SERVICE

Freshly brewed coffee, decaffeinated coffee, a selection of herbal teas, assorted soft drinks, and bottled waters

4-HOUR SERVICE \$15 8-HOUR SERVICE \$25

À LA CARTE

ASSORTED FRUIT AND NUT BREADS WITH PRESERVES \$40 PER DOZEN

FRESHLY BAKED CHOCOLATE CHIP, OATMEAL RAISIN, AND PEANUT BUTTER COOKIES \$40 PER DOZEN

ASSORTED MINIATURE FRENCH PASTRIES \$45 PER DOZEN

TUXEDO-DIPPED CHOCOLATE LONG STEM STRAWBERRIES \$60 PER DOZEN

SEASONAL WHOLE FRESH FRUIT \$3 PER PIECE

INDIVIDUAL SEASONAL FRUIT YOGURT PARFAITS, HOUSE MADE GRANOLA \$48 PER DOZEN

ASSORTED INDIVIDUAL GREEK FRUIT YOGURT \$4 EACH

SLICED FRESH SEASONAL FRUITS AND BERRIES \$8 PER GUEST

ASSORTED KETTLE CHIPS \$4 EACH

ASSORTED DELUXE MIXED NUTS \$5 PER POUND

ASSORTMENT OF ENERGY BARS AND KIND BARS™ \$7 EACH

PITA CHIPS AND HOUSE-MADE HUMMUS \$6 PER GUEST

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, A SELECTION OF HERBAL TEAS \$65 PER GALLON

UNSWEETENED ICED TEA OR LEMONADE \$65 PER GALLON

INDIVIDUAL BOTTLES OF CHILLED ORANGE, CRANBERRY, AND GRAPEFRUIT JUICES \$5 EACH

ASSORTED SOFT DRINKS \$3 EACH

LIVE! BOTTLED WATER \$2 EACH

FIJI WATER \$7 EACH

MONSTER ENERGY DRINK \$8 EACH

LUNCH BUFFETS

LUNCH BY DESIGN

TWO ENTRÉES \$45 | THREE ENTRÉES \$55

SALADS - CHOOSE TWO:

CAESAR SALAD

romaine lettuce, shaved asiago, garlic croutons, Caesar dressing

GARDEN GREEN SALAD

assorted dressings

PENNE PESTO SALAD

roasted cipollini onions, olives, charred tomatoes

WARM FINGERLING POTATO SALAD

crispy bacon, grilled onions, herb shallot dressing

ENTREES

PAN SEARED FLOUNDER

diced tomatoes, kalamata olives, fennel, onion jus

GRILLED SALMON

with lemon dill and baby leeks

HERB MARINATED CHICKEN

stuffed with taleggio cheese with a red wine tomato sauce

SLICED ROAST BEEF

with horseradish cream

BONELESS BEEF SHORT RIBS

red wine reduction

GLAZED PORK LOIN

apple chutney

PESTO PENNE PASTA

VEGETABLE LASAGNA

SIDES - CHOOSE TWO:

CHEF'S SELECTION OF SEASONAL VEGETABLES

THREE CHEESE MACARONI & CHEESE

ROASTED NEW POTATO

YUKON GOLD MASHED POTATOES

SAFFRON RICE PILAF

DESSERT

CHEF'S SELECTION OF MINIATURE DESSERTS

MORTY'S DELI | \$40

BABY FIELD GREENS SALAD

carrots, radish, pear tomatoes, chunky blue cheese, buttermilk ranch dressing and herb Dijon vinaigrette

COLESLAW

POTATO SALAD

TURKEY SANDWICH

cheddar, lettuce, tomato, Kaiser roll

TUNA SALAD SANDWICH

Swiss, tomato, wheat bread

CORNED BEEF SANDWICH

Swiss, coleslaw, Russian dressing, rye bread

GRILLED VEGETABLE WRAP

eggplant, tomato, onion, zucchini, and portobello mushroom in a spinach wrap with white bean aioli

INDIVIDUAL BAGS OF ASSORTED CHIPS

CHEF'S SELECTION OF MINIATURE PASTRIES

THE SOUTH PHILLY | \$45

FRESH MOZZARELLA SALAD

torn basil, aged balsamic, extra virgin olive oil

ANTIPASTO

marinated, grilled vegetables, olives, and cheese

BUILD-YOUR-OWN PHILLY CHEESESTEAK

sliced ribeye, shaved chicken breast, sautéed portobello mushrooms, grilled onions and peppers, Provolone, cheese wiz, cherry peppers, ketchup

OLD BAY™ FRIES

MINIATURE CANNOLI

BOXED LUNCH | \$38

WHOLE FRUIT

TURKEY SANDWICH

cheddar, lettuce, tomato, Kaiser roll

CORNED BEEF SANDWICH

Swiss, coleslaw, Russian dressing, rye bread

GRILLED VEGETABLE WRAP

eggplant, tomato, onion, zucchini, and portobello mushroom in a spinach wrap with white bean aioli

INDIVIDUAL BAG OF CHIPS

INDIVIDUALLY WRAPPED COOKIE

BOTTLED WATER OR SOFT DRINK

MINIMUM 12 GUESTS/PRICED PER GUEST

SERVICE PROVIDED FOR 1.5 HOURS.

Lunch buffets include freshly brewed coffee, decaffeinated coffee, and a selection of herbal teas

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PLATED LUNCH

SALADS

CHOOSE ONE:

ASIAN CHOPPED SALAD

napa cabbage, carrots, daikon, cucumbers, rice noodles, mint, cilantro, and sesame ginger dressing

BABY KALE AND ARUGULA SALAD

hard-boiled egg, toasted garbanzo beans, bacon mustard vinaigrette

THE WEDGE SALAD

baby iceberg, bacon, blue cheese, teardrop tomatoes, cucumber, bleu cheese dressing

CAESAR SALAD

chopped salad romaine, parmesan, focaccia croutons and Caesar dressing

MESCLUN MIXED GREENS SALAD

heirloom baby tomatoes, cucumber, carrots, candied pecans, and goat cheese with red wine vinaigrette

ENTREES

CHOOSE ONE:

ROSEMARY BASTED PORK CHOP | \$35

caramelized apples

ROASTED SALMON | \$39

charred tomato vinaigrette

PROSCIUTTO AND SAGE WRAPPED

CHICKEN BREAST | \$36

sherry chicken jus

GRILLED BEEF SIRLOIN | \$42

chimichurri sauce

RED WINE BRAISED BEEF SHORT RIB | \$43

braising jus

CALIFORNIA CHEF'S SALAD | \$30

ham, turkey, bacon, swiss and cheddar cheeses, hard-boiled egg, baby tomatoes, avocado, and buttermilk dressing

PESTO PASTA | \$30

cavatappi, sundried tomato, parmesan, toasted pine nuts, and basil

CLASSIC CARBONARA | \$30

seasonal vegetables, parmesan cream sauce

DESSERTS

CHOOSE ONE:

TRADITIONAL TIRAMISU

coffee-soaked lady fingers, chocolate dipped biscotti

KEY LIME PIE TART

candied limes, Chantilly cream

PEANUT BUTTER PRALINE CAKE

chocolate sauce

CARROT CAKE

cream cheese frosting

NEW YORK CHEESECAKE

raspberry coulis

ASSORTED MINIATURE DESSERT BITES

MINIMUM 25 GUESTS/PRICE PER GUEST

Our three-course lunch menus include soup or salad, entrée, chef's choice of starch and seasonal vegetable selection, dessert selection, freshly baked artisan rolls and sweet butter, and iced tea.

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hors d'oeuvres

HORS D'OEUVRES

CHOOSE FOUR \$28 CHOOSE SIX \$36 CHOOSE EIGHT \$44

VEGETARIAN

VEGETABLE SPRING ROLLS

duck sauce

WILD MUSHROOM ARANCINI

Manchego crème

VEGETABLE DUMPLINGS

soy broth

RASPBERRY & BRIE EN CROUTE

CUCUMBER CANAPE

hummus, roasted red peppers, corn chip

PICKLED BEETS CROSTINI

honey whipped goat cheese, shaved walnuts

BRUSCHETTA CROSTINI

LEEK & BRIE TARTLETS

apple butter, shaved walnuts

SPANAKOPITA

PORTOBELLO CROSTINI

blue cheese crumble

BEEF

FRANKS EN CROUTE

brown mustard

BEEF SKEWERS

roasted pepper coulis

LAMB MEATBALLS

demi, shaved Manchego

MINIATURE BEEF WELLINGTON

SHORT RIB CROSTINI

BEER TARTARE

fried capers

CHEESESTEAK SPRING ROLLS

sriracha ketchup

BARBECUE PORK TOSTADA

pickled red onion

LAMB & FIG LOLLIPOP

POULTRY

CHICKEN & WAFFLES

country-style gravy

CHICKEN SATAY

plum sauce

CHICKEN MEAT BALLS

blue cheese

CHICKEN EMPANADA

SEAFOOD

CRISPY FRIED SHRIMP

honey sriracha aioli

SHRIMP & AVOCADO CROSTINI

CRAB & JICAMA SALAD

POACHED SHRIMP SHOOTER

cocktail sauce, lemon wedge

TUNA TARTARE TOSTADA

charred scallion aioli

WONTON AHI TUNA TACOS

SMOKED SALMON CANAPE

crispy caper, lemon

CRAB CROSTINI

tomato fresca

CRAB RANGOON

teriyaki aioli

SCALLOP & PORK BELLY

jus

MINIMUM 25 GUESTS/PRICED PER GUEST
SERVICE PROVIDED FOR 1 HOUR.

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reception & action

RECEPTION DISPLAYS

SEASONAL SLICED FRUITS | \$14

chef's selection of fresh harvested sun-ripened fruits and berries

MARKET VEGETABLE CRUDITÉS | \$12

assorted baby and garden vegetables with chive sour cream dip, Maytag blue dip, hummus

IMPORTED AND DOMESTIC CHEESE BOARD | \$18

served with house-made flatbreads, crackers, sliced baguette, preserves, and marmalade

WARM HERBED CALIFORNIA SPINACH AND ARTICHOKE DIP | \$12

lavash crackers, pita, and tortilla chips

CHARCUTERIE DISPLAY | \$22

assorted cured salumi to include: sopressata, capicola, salami, ham and dried sausage served with cured and brined olives, fire roasted peppers, grain mustard, fig jam, English crackers, crusty bread loaves

MEDITERRANEAN DISPLAY

stuffed olives, grape leaves, tabbouleh, lamb skewers, mozzarella salad, pita

PHILLY SOFT PRETZEL STAND | \$14

cheese wiz, beer cheese, yellow and brown mustard

RECEPTION STATIONS

FLATBREADS | \$20

- margherita, fresh mozzarella, basil, olive oil
- fig and Manchego, baby arugula, caramelized balsamic drizzle
- barbecue chicken
- three cheese

SLIDER BAR | \$25

CHOOSE THREE:

- beef, cheddar, herb mayo, brioche bun
- beef, swiss, bacon, caramelized red onion
- Teriyaki chicken, Hawaiian roll
- pulled pork, purple coleslaw
- italian meatball, fresh mozzarella, tomato

MINIMUM 20 GUESTS/PRICED PER GUEST
SERVICE PROVIDED FOR 2 HOURS

MARKET SEAFOOD DISPLAY | \$45

- snow crab claws
- pacific oysters on the half shell
- fresh shucked little neck clams
- jumbo shrimp cocktail
- horseradish, cocktail sauce, mignonette, Tobasco™, lemon wedges, and crackers

LUK FU SUSHI BAR | \$38

- assorted sushi, sashimi, and hand rolls
- soy sauce, wasabi, pickled ginger
- sushi chef is available upon request \$400 (one chef per 100 guests)

DUMPLING STATION | \$24

- assorted dumplings in steamer baskets
- vegetable fried rice
- salted edamame
- soy broth, wasabi in petite take out boxes

MINIMUM 10 GUESTS/PRICED PER GUEST
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CARVING STATIONS*

PRIME RIB | \$22

horseradish crème and jus

HERB BUTTER BASTED TURKEY BREAST | \$16.25

cranberry sauce

CEDAR PLANK SALMON FILET | \$13

lemon-garlic aioli

WHOLE ROASTED TENDERLOIN OF BEEF | \$22

sauce béarnaise

BBQ SPICE RUBBED BEEF BRISKET | \$12

smoky and tangy BBQ sauce

ROSEMARY-CRUSTED, SLOW ROASTED LEG OF LAMB | \$15

lamb jus

**Chef-attendant fee at \$250 per chef. All stations must be guaranteed to full attendance. Reception stations are prepared for 2 hours of continuous service*



ALL CARVING STATIONS INCLUDE ARTISAN BREADS WITH SWEET BUTTER,
SEASONAL VEGETABLE, AND MASHED POTATOES. SERVICE PROVIDED FOR 2 HOURS.

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DINNER BUFFETS

DINNER BY DESIGN

TWO ENTRÉES \$65 | THREE ENTRÉES \$75

SALADS - CHOOSE TWO:

CAESAR SALAD

romaine lettuce, shaved asiago, garlic croutons, Caesar dressing

FRESH MOZZARELLA AND HEIRLOOM TOMATOES

fresh basil, balsamic reduction

FRESH GARDEN SALAD

assorted dressings

WEDGE SALAD

iceberg lettuce, crumbled bacon, bleu cheese, baby tomatoes, cucumber

MIXED GREEN SALAD

dried cranberries and blueberries, sliced almonds, blue cheese, raspberry vinaigrette

ENTREES

SEARED SNAPPER

creole cream sauce

GRILLED SEA BASS

rich seafood broth

HERB MARINATED CHICKEN

pesto cream sauce

GRILLED BEEF TENDERLOIN

sauce bearnaise

BONELESS BEEF SHORT RIBS

red wine reduction

CHICKEN PICCATA

lemon and white wine reduction

PESTO PENNE PASTA

VEGETABLE LASAGNA

MINIMUM 25 GUESTS/PRICED PER GUEST
SERVICE PROVIDED FOR 1.5 HOURS.

Dinner buffets include stationed freshly brewed coffee,
decaffeinated coffee, and a selection of herbal teas.

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(DINNER BY DESIGN CONT.)

SIDES - CHOOSE TWO:

LEMON PEPPER ASPARAGUS

HONEY ROASTED CARROTS

HERBED BABY ZUCCHINI AND SQUASH

YUKON GOLD MASHED POTATOES

SAFFRON RICE PILAF

ROASTED POTATOES

GARLIC BROCCOLINI

DESSERT

CHEF'S SELECTIONS OF MINIATURE DESSERTS

LUK FU | \$75

LUK FU SALAD

mixed greens, napa cabbage, mustard greens, spinach, shredded carrots, red pepper, jicama, daikon radish, mandarin vinaigrette

BABY BOK CHOY

soy broth

SCALLION GINGER FRIED RICE

SOY GINGER GLAZED BREAST OF CHICKEN

WHITE MISO GLAZED RED SNAPPER

lemongrass braised napa cabbage, miso butter sauce

KOREAN BARBECUE BEEF SHORT RIBS

CHEESECAKE WITH MANGO PUREE

THE ITALIAN MARKET | \$80

PANZANELLA SALAD

heirloom tomato, red onion, olives, cucumber, roasted tomato vinaigrette

ANTIPASTO

assortment of Italian cheese, cured meats, pickled vegetables, and artisan breads

(THE ITALIAN MARKET CONT.)

HOUSE-MADE MEATBALLS

arrabbiata sauce, penne pasta

OSSO BUCCO

CHICKEN CACCIATORE

vodka sauce, shaved parmesan, fresh herbs

POLENTA

sautéed broccoli rabe with garlic and chili flake

TUSCAN FINGERLING POTATOES

oregano, parmesan, olive oil

CHEF'S SELECTIONS OF MINIATURE DESSERTS

CHAIRMAN'S BUFFET | \$78

SPINACH AND FRISÉE SALAD

bacon lardons, midnight moon goat cheese, shaved red onion, candied pecans, roasted raspberry peppercorn dressing

ROASTED BEET SALAD

Point Reyes bleu cheese, golden raisins, walnuts, endive, herb caramelized shallot dressing

GRILLED AHI TUNA & RADICCHIO SALAD

white beans, sundried tomatoes, olives, rosemary balsamic dressing

GRILLED HALIBUT

mustard sauce

TOURNEDOS OF BEEF TENDERLOIN

wild mushroom, bone marrow port reduction

PAN-SEARED CHICKEN BREAST

olive pesto

GRILLED ASPARAGUS

CREAMY YUKON GOLD POTATO GRATIN

CHEF'S SELECTIONS OF MINIATURE DESSERTS

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PLATED DINNER

Our three-course dinner menus include salad, entrée, chef's choice of starch and seasonal vegetable selection, dessert selection, freshly baked artisan rolls and sweet butter, tableside coffee and tea service.

SALADS

CHOOSE ONE:

BURRATA SALAD

aged balsamic, micro greens, extra virgin olive oil

HARVEST SALAD

mixed greens, dried cranberries, candied walnuts, roasted baby bees, apple cider vinaigrette

THE WEDGE SALAD

baby iceberg, bacon, blue cheese, teardrop tomatoes, cucumber, bleu cheese dressing

CAESAR SALAD

chopped salad romaine, parmesan, focaccia croutons and Caesar dressing

MESCLUN MIXED GREENS SALAD

heirloom baby tomatoes, cucumber, carrots, candied pecans, and goat cheese with red wine vinaigrette

ENTREES

CHOOSE ONE:

ROASTED FRENCH CHICKEN BREAST | \$65

cider brined, honey apple gastrique

PROSCIUTTO-WRAPPED CHICKEN | \$65

sun-dried tomato beurre blanc

PAN SEARED DUCK BREAST | \$72

plum and port reduction

PAN SEARED HALIBUT | \$75

citrus beurre blanc

ROASTED SALMON FILET | \$72

orange thyme butter

MOROCCAN SALMON | \$72

harissa vinaigrette

ROSEMARY BONE-IN PORK CHOP | \$62

caramelized cipollini onions

PAN SEARED FILET OF BEEF | \$80

RED WINE BRAISED BEEF SHORT RIB | \$68

GRILLED VEGETABLE STACK | \$58

beet mousse, micro green

SEARED CAULIFLOWER STEAK \$58

celeriac puree, herb baby squash, roasted mushrooms, vegetable jus

DUET PLATES

ROASTED CHICKEN BREAST &

SEARED SALMON FILET MEDALLIONS | \$75

olive oil mashed potatoes with haricots verts and sun-dried tomato sauce

BRAISED SHORT RIBS &

CRAB STUFFED SHRIMP | \$85

root vegetable puree fried brussels sprouts

BEEF FILET MEDALLIONS &

JUMBO LUMP CRAB CAKE | \$95

potato dauphinois and sautéed broccolini

DESSERTS

CHOOSE ONE:

TRADITIONAL TIRAMISU

coffee soaked lady fingers chocolate dipped biscotti

FLOURLESS CHOCOLATE TORTE

LIMONCELLO

CHOCOLATE PEANUT BUTTER MOUSSE

NEW YORK CHEESECAKE

raspberry coulis

MINIMUM 25 GUESTS/PRICED PER GUEST

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DESSERT STATIONS *dessert stations*

SWEET FINALES | \$19

MAXIMUM 300 GUESTS

HOT CHOCOLATE

warm flourless chocolate cakes with molten chocolate center

SUGAR SHOTS

our pastry chef's shooter creations featuring old time favorites like apple pie, key lime pie, berry crumble, New York cheesecake, and tiramisu

SWEET BITES

pb & j chocolate cups, mini red velvet cupcakes, and chocolate whoopie pies

STICKS & LOLLIPOPS | \$16

chef's selection of handmade confections on sticks featuring: chocolate truffles, petits fours, cheesecake lollipops, brownie lollipops, marshmallows

THE CANDY STORE \$18

featuring chef's selection of handmade truffles, confections, chocolates, fudge, lollipops, marshmallows and chocolate dipped strawberries

CUPCAKE SHOP | \$17

CHOOSE THREE:

THE ORIGINALS

RED VELVET CUPCAKE

with cream cheese frosting

VANILLA CUPCAKE

with chocolate frosting

CHOCOLATE CUPCAKE

with vanilla frosting

LEMON CUPCAKE

with strawberry frosting

ARTISAN COOKIE BAR | \$16

assortment of warm cookies and brownies, with craft milk, chocolate milk and almond milk

SUNDAE BAR | \$18

assorted Basset ice creams, chocolate sauce, wet nuts, cookie crumbs, pineapple, strawberry, whipped cream, crushed candies



**MINIMUM 20 GUESTS/PRICED PER GUEST
SERVICE PROVIDED FOR 1 HOUR.**



bar selections

THE OPEN BAR*

PRICED PER GUEST

A fully stocked bar featuring our call, premium, or luxury selection of liquors, red and white wine, domestic and imported beers, soft drinks, regular and sparkling mineral waters, juices, and mixers.

CALL BRANDS

\$20 FOR ONE HOUR + \$8 EACH ADDITIONAL HOUR

Smirnoff™ Vodka, Tanqueray™, Jack Daniels™ Bourbon, Dewar's™ Scotch, Bacardi™ Rum, Milagor Silver™ Tequila, Seagram™ 7

PREMIUM BRANDS

\$25 FOR ONE HOUR + \$10 EACH ADDITIONAL HOUR

Tito's™ Vodka, Kettle One™ Vodka, Hendrick's™ Gin, Maker's Mark™ Bourbon, Johnnie Walker Red™ Scotch, Bacardi Superior™ Rum, Captain Morgan™ Rum, Don Julio™ Reposado Tequila, Crown Royal™ Whiskey, Jameson™ Whiskey

LUXURY BRANDS

\$30 FOR ONE HOUR + \$12 EACH ADDITIONAL HOUR

Tito's™ Vodka, Kettle One™ Vodka, Grey Goose™ Vodka, Bombay Sapphire™ Gin, Maker's Mark™ Bourbon, Basil Hayden™ Bourbon, Jonnie Walker Black™ Scotch, Glenlivet™ Scotch, Bacardi Superior™ Rum, Captain Morgan™ Rum, Casamigos™, Crown Royal™ Whiskey, Bushmills™ Whiskey

HOUSE WINES

rotating selection of chardonnay, pinot grigio, sauvignon blanc, cabernet sauvignon, and merlot

DOMESTIC BEERS

CHOOSE TWO

Michelob Ultra™, Bud Light™, Budweiser™

IMPORTED BEERS

CHOOSE TWO

Heineken™, Corona™, Stella Artois™

SOFT DRINKS

Pepsi™, Diet Pepsi™, Sierra Mist™, ginger ale, club soda, tonic water

JUICES

orange, grapefruit, cranberry, pineapple

LOCAL CRAFT BEERS

AVAILABLE UPON REQUEST

* Bartenders are required at a charge of \$250 per 100 people up to 4 hours, \$50 for each additional hour unless otherwise noted.

* Cocktail servers are available at a charge of \$250 per 100 people up to 4 hours, \$50 for each additional hour unless otherwise noted

BAR SELECTIONS *(continued)*

HOSTED BAR*

PRICED PER DRINK

Charges based on a per drink basis reflecting the actual number of drinks consumed.

CALL COCKTAILS \$9

PREMIUM COCKTAILS \$12

LUXURY COCKTAILS \$15

HOUSE WINES BY THE GLASS \$8

PREMIUM WINES BY THE GLASS \$11

DOMESTIC BEER \$7

IMPORTED AND CRAFT BEER \$8

SOFT DRINKS \$4

JUICES \$5

RED BULL® \$6

MINERAL WATERS \$6

CORDIALS AND COGNACS \$13

CASH BAR*

PRICED PER DRINK

Bartender charges are the responsibility of the sponsoring organization. Cash bar prices are inclusive of administrative charge and Pennsylvania taxes.

CALL COCKTAILS \$9

PREMIUM COCKTAILS \$12

LUXURY COCKTAILS \$15

PREMIUM WINES BY THE GLASS \$11

DOMESTIC BEER \$7

IMPORTED AND CRAFT BEER \$8

SOFT DRINKS \$4

JUICES \$5

RED BULL® \$6

MINERAL WATERS \$6

CORDIALS AND COGNACS \$13



**\$250 bartender fee for 4 hours (additional fees apply beyond 4 hours)*

policies

FOOD & BEVERAGE POLICIES

FOOD & BEVERAGE SERVICE

Due to licensing and insurance requirements all food and beverage to be served on hotel property must be supplied and prepared by hotel or its agents with the exception of a professionally baked cake for celebratory purposes. In addition, no remaining food or beverage shall be removed from the premises. At the conclusion of the function such food and beverage becomes the property of hotel. Specific food and beverage items listed may be subject to change or substitution due to seasonality and availability.

MENU PRICING

Patron expressly grants the right to the hotel to raise prices herein quoted no less than 90 days in advance.

ADMINISTRATIVE CHARGE

All food, beverage, room use, audio visual, and certain miscellaneous prices are subject to a taxable 24% administrative charge. All service and fees are subject to applicable prevailing city and state sales taxes.

FINAL MENU SELECTIONS

Menu selections must be submitted to hotel's Catering Manager at least 3 weeks in advance; otherwise, items selected cannot be guaranteed. Must order for # of guests in attendance. At the time final menu selections are made, Group shall review, approve and initial the final menu. Our catering staff will be happy to create and design menus at your request with our culinary team to meet specific needs which may not be addressed in the menu selections presented.

GUARANTEES

Where Catering charges are made on a per-guest basis, a guaranteed attendance number must be communicated to our Catering Office no later than 8am, 3 working days prior to the event for functions up to 300 attendees, and 7 working days prior to the event for functions larger than 300 attendees; however, attendance guarantees for events to be held on Sunday and Monday are required the proceeding Thursday. The guaranteed number will not be subject to reduction. If no attendance guarantee is received, the number of guests indicated on the Banquet/Restaurant Event Order will be deemed to be the guaranteed attendance. In the event that the actual attendance at the event is greater than the guaranteed attendance, the Client will be fully responsible for all charges based on the actual attendance at the event. Guarantee increases over the overset number (GTD plus 3% overset policy) received less than two business days prior to the function shall incur a 10% price increase. This policy does not apply to beverages. Guarantee increases received on day of function shall incur a 15% price increase. Please note that the catering department reserves the right to substitute menu items when any increase in guarantee is given. New menu orders placed within three business days of the Event are subject to availability and may require custom pricing.

REPLENISHMENTS

Replenishments are serviced as noted, unless otherwise confirmed by hotel; breaks are allotted 30 minutes, and Breakfast, Lunch or Dinner buffets are allotted ninety minutes for replenishment. Food and Beverage may be requested to be left thirty 30 minutes beyond the allotted times. However, removal is subject to hotel's discretion if not found suitable for consumption.

GENERAL TERMS

FUNCTION SPACE

Our venue reserves the right to alter event function space assignments with notification based upon the increases or decreases in number of expected guests. If minimum revenues are not met in food and beverage, the remaining balance will be billed as meeting room rental.

CHECK APPROVAL

All itemized food and beverage banquet checks must be signed at the conclusion of or prior to the start of the function. If the check is not signed, the billing count of the Venue will be accepted.

AUDIO VISUAL EQUIPMENT

Equipment and services are available from Live! Event Audio Visual located within the venue. Pricing for equipment and labor may be obtained from the Catering/Event Services Department.

PACKAGE HANDLING & DELIVERY

Please contact your Catering/Event Service manager for a list of services and charges.

DECORATIONS / ENTERTAINMENT

Our Catering/Event Services Department will be happy to assist you with your floral, decorating, and entertainment needs. Ask your Live! representative for information. If you select your own décor company, approval must be obtained from our Catering Department prior to affixing anything to walls, floors and ceilings.

SECURITY

The Venue may require, at your expense, Security guards for certain events. Our Security Officers are available at \$40.00 per hour per officer based upon availability. You may also contract Security Services with an outside company that has been preapproved by the Venue. Please see your Live! representative for details.

PARKING

Complimentary Self-Parking is available for your guests. Valet parking is available for a fee per car.

UNDER AGE GAMING & DRINKING

Live! Casino & Hotel is a 21 and over venue. The Client acknowledges and understands that it is unlawful for any person under the age of twenty-one (21) years to possess or consume alcoholic beverages, play any gambling game or slot machine or be present on the gaming floor. The Client further acknowledges and understands that it is unlawful to aide, assist or permit a person under the age of twenty-one (21) years to participate in any of these activities. The Client acknowledges that it shall be responsible for preventing such unlawful activity at its functions or by persons attending the functions. In addition, the Client acknowledges that failure to do so shall be grounds for immediate termination of the function.

No food and beverage will be permitted into hotel from outside premises.

Tax exempt organizations must furnish a valid certificate of exemption to hotel when signing contract. Method of payment must prove that tax exempt organization is paying for charges.

LABOR FEES

- \$250.00 bartender fee will apply per bartender (up to four hours).
- \$225.00 labor fee will apply per chef attendant requested.

NEW ORDERS WITHIN 72 HOURS

Any menu ordered within 72 hours of the function date will be considered a "pop-up" and is subject to special menu selections and pricing. Consult your catering manager for pop-up menus and pricing.

SPECIAL MEALS

Kosher and halal meals are available upon request. Requests must be made with you catering manager at least 7 days in advance.

Additional Charges

- For plated menus served with multiple entree choices the following guidelines apply; all guests must be served the same starter and dessert course; the highest menu price will apply for all selections; guarantee of all entree selections is due to catering manager at least 3 business days prior to the event; guest entree selection must be identified on place card provided by host.
- Meeting room setup changes made less than 24 hours prior to a function may incur a labor charge.

ALL RESERVATIONS AND AGREEMENTS ARE MADE UPON, AND ARE SUBJECT TO, THE RULES AND REGULATIONS OF THE HOTEL AND THE FOLLOWING CONDITIONS:

1. The quotation herein is subject to a proportionate increase to meet increased costs of food, beverage and other costs of the operation existing at the time of performance of our undertaking by reason of present commodity prices, labor costs, taxes, or currency values. Patron expressly grants the right to the hotel to raise the prices herein quoted or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept such substitutions.
2. All federal and district taxes which may be imposed or be applicable to this agreement and to the services rendered by the hotel are in addition to the prices herein agreed upon, and the patron agrees to pay them separately.
3. Per Pennsylvania State Law, alcoholic beverages of any kind will not be permitted to be brought into the hotel by the patron or any of the patron's guests or invitees from the outside. All food and beverage items must be purchased from the hotel. We welcome your request for special items, which will be charged in their entirety per specific ordered quantities. Maryland State Law further prohibits the removal of alcoholic beverages purchased by the hotel for client consumption.
4. Prices printed and products listed are subject to change without notice.

SPECIAL DIETS

Chefs can often substitute different ingredients and offer other food options so that dining for those with restricted diets can still be a delectable affair.

Our banquet culinary team can accommodate a variety of common food allergies and intolerances upon request.