



BANQUET
MENU

HOLLYWOOD
Casino
AT CHARLES TOWN RACES

BREAKFAST | BUFFET

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

THE DELUXE CONTINENTAL | \$14 PER PERSON

Fresh Bagels and Cream Cheese

Muffins and Danishes

Fresh Fruits

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Hot Teas with Honey and Lemon

Chilled Fruit Juices

RACETRACK ROAD | \$18

Fresh Fruits

Scrambled Farm Fresh Eggs

Choice of Sausage, Smoked Bacon or Rosemary Ham

Home-Fried Potatoes

Danish Pastries and Muffins

Assorted Dry Cereals

Regular Milk, Skim Milk and Chilled Fruit Juices

THE 304 BREAKFAST | \$20

Fresh Fruits

Scrambled Farm Fresh Eggs

Home-Fried Potatoes

Smoked Bacon

Sausage, Gravy and Biscuits

Danishes

Bagels, Cream Cheese and Jam

Regular Milk, Skim Milk and Chilled Fruit Juices

THE BLUE RIDGE BUFFET | \$26

Fresh Fruits

Yogurt and Granola Parfaits

Scrambled Farm Fresh Eggs

Home-Fried Potatoes

Pancakes with Choice of Blueberry Compote or Bananas Foster Topping

Choice of Sausage or Smoked Bacon

Assorted Bagels and Flavored Cream Cheese

Danishes and Muffins

Butter and Preserves

Regular Milk, Skim Milk and Chilled Fruit Juices

BELGIAN WAFFLE STATION | \$12

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



BREAKS | MORNING & AFTERNOON

BALLPARK BREAK | \$14 PER PERSON

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

ENERGY BREAK | \$16 PER PERSON

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

THE COOKIE JAR | \$10 PER PERSON

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

THE GREEN MACHINE | \$12 PER PERSON

Hummus and Pita Chips
Green Salad Station
Fresh Vegetable Platter with Light Dips
Multigrain Bars
Fresh Fruits
Sugar Free Cookies
Bottled Water, Fruit Juices and Iced Tea

SNACKS

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

BEVERAGES

AM Beverage Break

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

PM Beverage Break

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

Assorted Juices

\$3.50 Each

Iced Tea or Lemonade

\$18 Per Gallon

LUNCH | BUFFET

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

THE CORNER DELI | \$23

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

C-TOWN TWIST | \$26

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

ITALIAN AMERICAN | \$25

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



LUNCH | BUFFET

TRADITIONAL BOXED LUNCH | \$18

Fresh Fruits

Bag of Chips

Fresh Baked Cookie

Bottled Water

Choice of Sandwich: Roast Beef and Cheddar, Turkey and Provolone, Ham and Swiss, Tuna Salad or Vegetarian

POTOMAC LUNCHEON | \$32

Includes Dinner Rolls

Choice of Two Salads

Caesar with Dressing

Tomato Mozzarella

Fresh Sliced Fruit

Bavarian Potato

Antipasto

Traditional Pasta

Seasonal Greens with Balsamic and Ranch Dressings

Choice of Two Sides

Roasted Garlic Whipped Potatoes

Fingerling Potatoes

Loaded Double-Baked Potatoes

Mac and Cheese

Wild Mushroom Rice Pilaf

Sautéed Green Beans

Vegetable Medley

Choice of Three Entrées

Seared Salmon | Basil Emulsion

Herb-Seared Chicken Breast | Wild Mushroom Ragout

Buttermilk Fried Chicken

Mustard-Crusted Top Round | Mushroom Demi-Glace

Slow Roasted Pork Loin | Dijon-Tarragon Cream

Meat or Vegetable Lasagna | Red Sauce and Mozzarella

Eggplant Parmesan | Pecorino Romano

Mini Pastries, Cookies and Brownies



DINNER | BUFFET

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

HOLLYWOOD DINNER BUFFET

TWO ENTRÉES | \$34 PER PERSON

THREE ENTRÉES | \$39 PER PERSON

CHOICE OF TWO SALADS

Classic Caesar

Garlic Croutons | Shaved Parmesan | Dressing

Seasonal Greens

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

Salata Caprese

Heirloom Tomato | Soft Mozzarella | Olive Oil | Balsamic

Bavarian Potato Salad

Classic Pasta Salad

Antipasto Salad

CHOICE OF FOUR SIDES

Garlic Roasted Potatoes

Creamy Whipped Potatoes

Mac and Cheese

Honey-glazed Carrots

Sautéed Seasonal Vegetables

Roasted Cauliflower

CHOICE OF ENTRÉES

Grilled Atlantic Salmon

Tomato-Caper Relish | Artichokes | White Wine Bisque

Herb-Seared Chicken Breast

Mornay Sauce | Parsley Crumb | Asparagus

Buttermilk Fried Chicken

Gravy | Hot Honey

Mustard-Crusted Top Round

Mushroom Demi-Glace

Slow-Roasted Pork Loin

Apple | Bacon | Dijon-Tarragon Sauce

Cremini and Portabella Ravioli

Braised Onions | Creamy Tomato Sauce

DESSERTS

Assorted Cakes and Pastries

Fresh Sliced Fruits and Berries

RECEPTION | HORS D'OEUVRES

All Reception Packages are for One Hour

PREMIUM RECEPTION I \$200 PER 50 PIECES

Shrimp Cocktails
Coconut Shrimp
Mini Beef Wellingtons
Crimini Mushroom w/ Sausage
Bacon Wrapped Scallops
Antipasta Skewer
Shrimp and Grit Cake
Sesame Chicken Skewer
Beef & Gorgonzola Bacon Wrapped Skewer

CEO RECEPTION I \$150 PER 50 PIECES

Spanakopita
Buffalo Chicken Empanadas
Southwestern Chicken Eggroll
Chicken Tenders
Bruschetta Crostini
Prosciutto Wrapped Melon
Pretzel Dog
Goat Cheese & Artichoke Quiche
Shrimp Wonton
Beef Potsticker



RECEPTION | DISPLAYS

AMERICAN ARTISANAL CHEESE DISPLAY

Lavash | Preserves | Crostinis

\$250 | Serves 50 People

\$325 | Serves 100 People

FRUIT AND BERRY DISPLAY

Seasonal Fresh Fruits and Berries

\$150 | Serves 50 People

\$200 | Serves 100 People

GRAZING BOARD

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

\$200 | Serves 50 People

\$350 | Serves 100 People

\$500 | Serves 200 People

CRUDITE DISPLAY

Assorted Fresh Vegetables with Dressings and Dips

\$150 | Serves 50 People

\$200 | Serves 100 People

CURED MEAT AND CHEESE DISPLAY

Crostinis | Fruit Preserves | Whole Grain Mustard

Market Price | Serves 100 People

ICE SCULPTURES | STARTING AT \$300

Have Your Company Logo or Custom Design Presented in Carved Iced



RECEPTION | DISPLAYS

All Reception Packages are for One Hour

PASTA BAR | \$14 PER PERSON

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

YOUR CHOICE OF PASTA

Penne | Tortellini | Fettucini

YOUR CHOICE OF SAUCE

Alfredo | Marinara | Pesto

YOUR CHOICE OF TOPPINGS

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

MACARONI AND CHEESE STATION | \$12 PER PERSON

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

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

MASHED OR BAKED POTATO STATION

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

Basic Mash | \$12

Creamy Whipped Potatoes | Aged Cheddar | Bacon | Chives

Meat and Potatoes | \$14

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

Lobster Mashed | \$16

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

RECEPTION | CARVING

Carving Stations are Available to Complement a Reception Package or as an Addition to a Dinner Buffet. Prices are Available for Stations Not Accompanied by a Package. All Items are Served with Petit Rolls and Accompaniments

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

Peppercorn, Béarnaise or Diane Sauce

ROASTED WHITE AND DARK TURKEY | \$10 PER PERSON

Gravy | Cranberry Sauce

CIDER-GLAZED HAM | \$9 PER PERSON

Apple Chutney | Pineapple Mostarda

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

Au Jus | Horseradish Sour Cream

STEAMSHIP ROUND | \$18 PER PERSON

Horseradish Sauce | Au Jus | Ground Mustard

SMOKED PORK BUTT | \$15 PER PERSON

Smoky BBQ Sauce | Coleslaw



RECEPTION | SWEET TREATS

INTERNATIONAL COFFEE STATION | \$10 PER PERSON

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

SWEETS STATION | \$12 PER PERSON

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

BROWNIES AND ICE CREAM | \$12 PER PERSON

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

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



BEVERAGES | BAR

CASH BAR PRICING

Call Brands

\$9 | Mixed Drinks
\$5 | Domestic Beer
\$8 | House Wines
\$2 | Soda

Premium Brands

\$11 | Mixed Drinks
\$5 | Domestic Beer
\$6 | Imported Beer
\$6 | Craft Beer
\$11 | Premium Wines

OPEN BAR PRICING

Call Brands

\$25 | Per Person for One Hour
\$35 | Per Person for Two Hours
\$45 | Per Person for Three Hours
\$55 | Per Person for Four Hours

Premium Brands

\$30 | Per Person for One Hour
\$42 | Per Person for Two Hours
\$54 | Per Person for Three Hours
\$66 | Per Person for Four Hours

BEER AND WINE

Call

\$20 | Per Person for One Hour
\$27 | Per Person for Two Hours
\$34 | Per Person for Three Hours
\$41 | Per Person for Four Hours

Premium Wines

\$24 | Per Person for One Hour
\$31 | Per Person for Two Hours
\$38 | Per Person for Three Hours
\$45 | Per Person for Four Hours

Call Brands

Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Malibu Coconut Rum, el Jimador Tequila, Johnnie Walker Black Scotch, Jameson Irish Whiskey, Jack Daniel's Tennessee Whiskey, Jim Beam Fire, Jim Beam Bourbon, Hennessy V.S Cognac, Kahlúa Coffee Liqueur, Tito's Handmade Vodka, Peach Schnapps, Triple Sec, Sweet Vermouth, Dry Vermouth, Apothic Red, Apothic White, Wycliff Sparkling Wine, Miller Lite, Coors Light, Bud Light, Yuengling Lager, Michelob Ultra, O'Doul's

Premium Brands (Includes Call Brands)

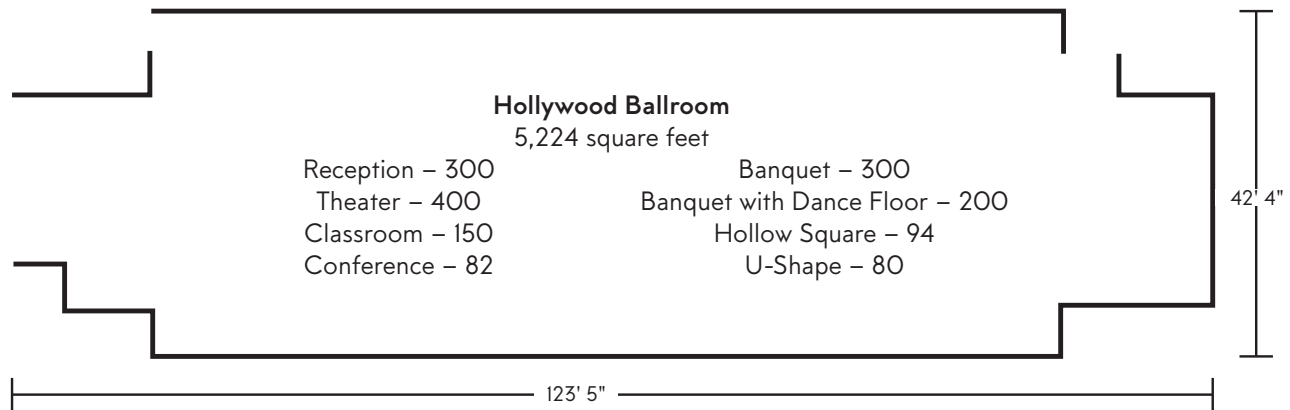
Grey Goose Vodka, Bombay Sapphire Gin, Patrón Silver Tequila, Glenlivet Scotch, Crown Royal Whisky, Crown Royal Regal Apple Whisky, Maker's Mark Bourbon, Rémy Martin VSOP Cognac, Disaronno Amaretto, Chateau Ste. Michelle Cabernet Sauvignon, Chateau Ste. Michelle Chardonnay, Da Vinci Pinot Grigio, Domaine Ste. Michelle Sparkling Wine, Corona Extra, Heineken, Stone IPA

Bartender Fee \$150 Per 100 Guests

MEETING AND EVENT SPACE

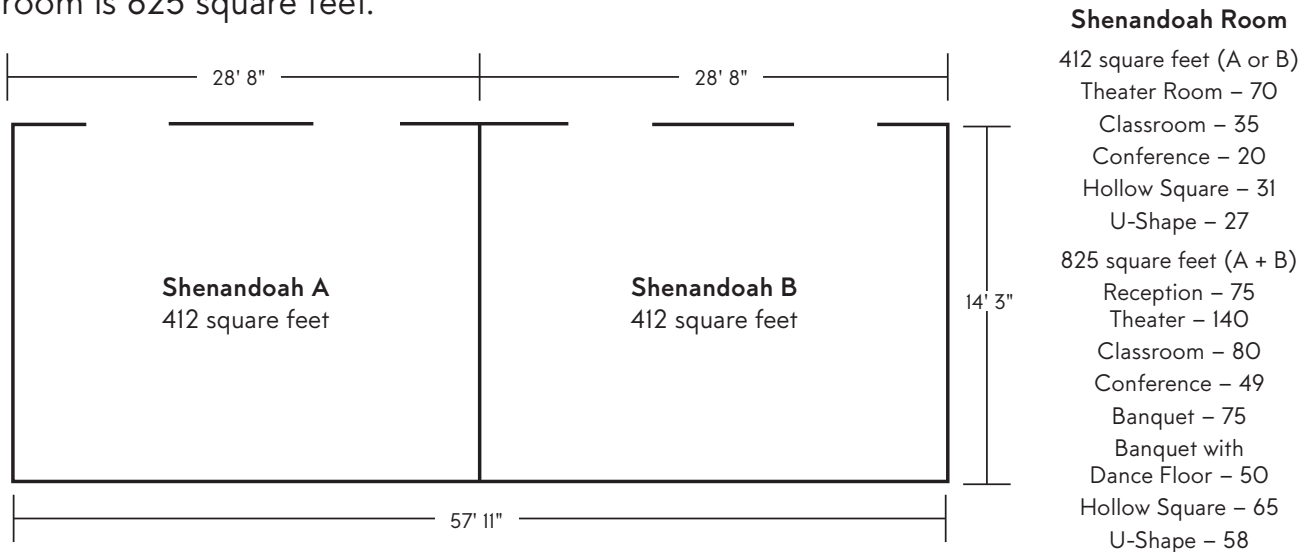
HOLLYWOOD BALLROOM

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



SHENANDOAH ROOM

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



ROOM RENTALS

The Room Rental Price includes the room for 6 hours, tables, chairs, standard white linen and one bar.

| | Sunday–Thursday | Friday–Saturday |
|---|-----------------|-----------------|
| Hollywood Ballroom | \$400 | \$600 |
| Hollywood Ballroom Rental for Weddings (includes Dance Floor) | \$600 | \$1,000 |
| Shenandoah Ballroom | \$200 | \$350 |
| Shenandoah Ballroom (A or B side) | \$150 | \$200 |

ADDITIONAL ITEMS

Dance Floor 20' x 20' \$300

Staging \$300

Additional Bars \$150

AUDIO VISUAL & LINEN OPTIONS

AUDIO VISUAL

| | |
|---|---------|
| Projection Screen | \$10.00 |
| Laser Pointer | \$15.00 |
| White Board with markers | \$25.00 |
| Additional Microphone and/or Lapel Microphone | \$15.00 |
| Speakerphone | \$15.00 |
| Flip chart with paper | \$20.00 |
| TV with DVD player | \$20.00 |
| LCD Projector | \$20.00 |
| Laptop | \$25.00 |

LINEN

| | |
|--------------------------------|-------------|
| Black Cocktail Table Covers | \$4.00 per |
| Black Chair Stashes | \$1.50 per |
| White Chair Covers | \$3.00 per |
| White Table Skirting | \$25.00 per |
| Assorted Colored Napkins | \$1.00 per |
| Assorted colored Table Clothes | \$12.00 per |

For centerpieces, please inquire with the Banquet Management team

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

BANQUET & CATERING POLICIES

DEPOSITS

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

CONTRACTS

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

PAYMENTS

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

SERVICE FEES AND TAX

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

TAX EXEMPT

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

GUARANTEE POLICY

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

DINING POLICY

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

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

ROOM CHARGES

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

SECURITY / ENGINEERING

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

DÉCOR AND CENTERPIECES

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

GROUP SHIPMENT POLICY

All boxes or items that need to be shipped to the venue space before the event, must be labeled to the attention of the Banquet Management team with the recipient's name, group affiliation and event date. Hollywood Casino at Charles Town Races cannot receive any boxes or items prior to seven business days before arrival. Any shipments received before that date are subject to an additional storage fee per box per day.



HOLLYWOOD CASINO AT CHARLES TOWN RACES
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