

A close-up photograph of a hand with manicured nails squeezing a lemon over a dark bowl of food. The food includes rice, meat, and vegetables. A wooden chopstick is visible on the right side of the bowl. The background is dark and out of focus.

BANQUET MENU

HOLLYWOOD
Casino
— AT THE MEADOWS —

BREAKFAST | BUFFET

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

RACETRACK ROAD | \$20

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 210 BREAKFAST | \$22

Fresh Fruits
Scrambled Farm Fresh Eggs
Home-Fried Potatoes
Smoked Bacon
Sausage, Egg and Cheese Croissants
Danishes
Bagels, Cream Cheese and Jam
Regular Milk, Skim Milk and Chilled Fruit Juices

THE SOUTH HILLS BUFFET | \$26

Fresh Fruits
Yogurt and Granola Parfaits
Scrambled Farm Fresh Eggs
Home-Fried Potatoes
Deep Dish Pancake
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

BREAKFAST | PLATED

All Plated Breakfast Choices are Served with Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas and Chilled Juices

THE HERITAGE | \$16

Scrambled Farm Fresh Eggs
Country Style Roasted Potatoes
Choice of Smoked Bacon or Sausage
Slow-Roasted Tomato

THE MEADOWLANDS | \$18

Salted Caramel French Toast
Vermont Maple Syrup
Scrambled Farm Fresh Eggs
Choice of Smoked Bacon or Sausage
Country Style Roasted Potatoes
Slow-Roasted Tomato

THE PITTSBURGHER | \$22

8 oz. Grilled Sirloin
Local Mushrooms
Scrambled Farm Fresh Eggs
Country Style Roasted Potatoes
Slow-Roasted Tomato



BREAKFAST | BRUNCH ENHANCEMENTS

TWO ENTRÉES | \$24 PER PERSON

THREE ENTRÉES | \$29 PER PERSON

Herb Grilled Chicken Breast

Local Mushrooms | Madeira Sauce

Pesto Crusted Salmon

Basil Emulsion | Confit Tomatoes

Roast Top Sirloin

Wild Mushroom Demi-Glace

Gemelli

Broccoli Rabe | Artichokes |

Roasted Garlic Cream Sauce

Slow-Roasted Pork Loin

Dijon-Tarragon Cream | Crispy Onion

OMELET STATION | \$12

Farm Fresh Eggs | Egg Whites | Diced Ham | Sausage | Bacon | Peppers | Onions |
Mushrooms | Tomato | Asparagus | Mozzarella and Cheddar

BELGIAN WAFFLE STATION | \$8

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

SMOKED SALMON BAR | \$16

Flavored Cream Cheese | Sliced Tomato | Sliced Red Onion | Caper Tomato Relish



BREAKS | MORNING & AFTERNOON

THE DELUXE CONTINENTAL | \$16 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

BALL PARK BREAK | \$18 PER PERSON

Warm Pretzels and Mustard
Cheeseburger Sliders
Buffalo Wings with Bleu Cheese Dressing
UTZ Potato Snacks
Sarris 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 Smoothies
Red Bull Energy Drink
Assorted Soft Drinks, Fruit Juices and Iced Tea

THE COOKIE JAR | \$15 PER PERSON

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

THE GREEN MACHINE | \$12 PER PERSON

Assorted Cold Lettuce Wraps
Green Salad Station
Fresh Vegetable Platter with Light Dips
Multigrain Bars
Fresh Fruits
Sugar Free Cookies
Assorted Soft Drinks, Fruit Juices and Iced Tea

SNACKS

Wasabi Peas | \$20 Per Pound
Trail Mix | \$18 Per Pound
Caramel Popcorn | \$15 Per Pound
Homemade Cookies | \$40 Per Dozen
Soft Pretzels | \$30 Per Dozen
Individual Bags of UTZ Chips and Pretzels | \$3 Each

BEVERAGES

AM Beverage Break

Freshly Brewed Regular Coffee, Decaffeinated Coffee
and Hot Tea
\$45 Per Gallon \$4 Per Person

PM Beverage Break

Assorted Soft Drinks and Bottled Water
\$4 Per Person

Assorted Juices

\$4 Per Person

Iced Tea or Lemonade

\$25 Per Gallon

LUNCH | BUFFET

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

THE CORNER DELI | \$24

Chef's Soup of the Day
Coleslaw and Pasta Salad
Fresh Fruits
Seasonal Garden Salad
Rosemary Ham, Roast Beef and Turkey Breast
American, Cheddar, Swiss and Provolone
Assorted Breads and Rolls
Cookies and Brownies

ITALIAN AMERICAN | \$26

Traditional Wedding Soup
Caesar Salad with Dressing
Antipasto Salad
Chicken Parmesan
Sweet Sausage with Peppers and Onions
Baked Ziti and Green Beans
Assorted Desserts

STEEL CITY TWIST | \$30

Chef's Soup of the Day
Field Greens Salad with Balsamic and Ranch Dressings
Loaded Potato Salad
Pittsburgh Style Hoagies
Polish Kielbasa with Bacon and Onion Pierogies
Pastrami, Sauerkraut and Swiss Cheese
Boardwalk Fries
Fresh Baked Rolls
Cookies and Brownies



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

MEADOWLANDS LUNCHEON | \$32

Choice of Two

Caesar with Dressing

Tomato Mozzarella

Fresh Sliced Fruit

Bavarian Potato

Antipasto

Traditional Pasta

Seasonal Greens with Balsamic and Ranch Dressings

Soup du Jour

Choice of Three Entrées

Pesto-Crusted Salmon | Basil Emulsion

Herb-Seared Chicken Breast | Wild Mushroom Ragout

Buttermilk Fried Chicken and Waffles | Gravy

Mustard-Crusted Top Round | Mushroom Demi-Glace

Slow Roasted Pork Loin | Dijon-Tarragon Cream

Roast Turkey | Stuffing and Gravy

Meat or Vegetable Lasagna | Red Sauce and Mozzarella

Eggplant Parmesan | Pecorino Romano

Choice of Two Sides

Roasted Garlic Whipped Potatoes

Roasted Fingerling Potatoes

Loaded Double-Baked Potatoes

Baked Ziti

Wild Mushroom Rice Pilaf

Chef's Choice of Locally Grown Fresh Vegetables

Dinner Rolls and Accompaniments

Mini Pastries, Cookies and Brownies



LUNCH | EXECUTIVE MEETING SELECTIONS

CLASSIC CONTINENTAL

Muffins and Danishes
Fresh Fruits
Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Hot Teas with Honey and Lemon
Chilled Fruit Juices

MORNING REFRESH

Refresh of Regular, Decaffeinated Coffee and Hot Tea
Bottled Water and Assorted Soft Drinks

LUNCH

Buffet Option of Your Choice
Assorted Fresh Baked Cookies
Refresh of Regular, Decaffeinated Coffee and Hot Tea
Bottled Water and Assorted Soft Drinks

BUFFET OPTIONS

STEEL CITY TWIST | \$50

Chef's Soup of the Day	Polish Kielbasa with Bacon and Onion Pierogies
Field Greens Salad with Balsamic and Ranch Dressings	Pastrami, Sauerkraut and Swiss Cheese
Loaded Potato Salad	Boardwalk Fries
Pittsburgh-Style Hoagies	Fresh Baked Rolls
	Cookies and Brownies

CHEF'S TABLE OF THE DAY | \$50

Includes Soft Drinks, Fresh Baked Rolls, Chef's Choice of Seasonal Starch and Vegetable, Fresh Baked Cookies and Brownies

Choice of One Salad

Field Greens Salad with Balsamic and Ranch Dressings
Loaded Potato Salad

Chef's Soup of the Day

Daily Meat and Fish Buffet

MONDAY

Slow-Roasted Pork Loin | Dijon-Tarragon Cream
Grilled Salmon | Garlic Yogurt

TUESDAY

Pickle Fried Chicken Breast | White Gravy
Flank Steak | Chimichurri

WEDNESDAY

Chicken Marsala | Mushroom Sauce
Pork Schnitzel | Lemon-Brown Butter

THURSDAY

Chef's Choice

FRIDAY

BBQ Chicken
Carolina Pulled Pork with Slaw

LUNCH | PLATED

All Plated Lunches are Served with Seasonal Vegetable and a Starch, Rolls, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

CHOICE OF SALAD

Baby Wedge

Slow-Cooked Grape Tomato | Pickled Red Onion | Crispy Bacon | Maytag Bleu Cheese Dressing

Classic Caesar

Garlic Croutons | Shaved Parmesan | Dressing

Salata Caprese

Heirloom Tomato | Soft Mozzarella | Olive Oil | Balsamic

CHOICE OF ENTRÉE

Pesto-Crusted Salmon | \$26

Basil Emulsion | Confit Tomato

Herb-Seared Chicken Breast | \$22

Local Mushrooms | Madeira Sauce

Duo of Crab Cakes and Seared Chicken | \$32

Caper Aioli | Madeira Sauce

Grilled Allen Brothers Filet | \$36

Braised Shallot | Mushroom Demi-Glace

Seared Pork Ribeye | \$24

Dijon-Tarragon Cream | Crispy Onion

Sweet Potato Gnocchi | \$23

Brown Butter | Hazelnut | Fried Sage

CHOICE OF DESSERT

Cherry Pie

Lemon Meringue Pie

Chef's Seasonal Cheesecake

Tiramisu

Amaretto Cream Cake

DINNER | PLATED

All Plated Dinners are Served with Chef's Choice of Seasonal Vegetables and a Starch, Dinner Rolls, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

CHOICE OF SALAD OR SOUP

Italian Wedding Soup

Creamy Leek and Potato Soup

Butternut Squash and Apple Bisque

Classic Caesar

Garlic Croutons | Shaved Parmesan | Dressing

Baby Wedge

Slow-Cooked Grape Tomato | Pickled Red Onion | Crispy Bacon | Maytag Bleu Cheese Dressing

Salata Caprese

Heirloom Tomato | Soft Mozzarella | Olive Oil | Balsamic

CHOICE OF ENTRÉE

Pesto-Crusted Salmon | \$32

Basil Emulsion | Confit Tomato

Fried Chicken Asiago | \$28

Parsley Pesto | Marsala

Herb-Seared Chicken Breast | \$26

Parsley Crumb | Mornay Sauce

Achiote-Crusted Pork Tenderloin | \$28

Smoked Sea Salt | Dark Chocolate Jus

Allen Brothers Filet | \$45

Mushroom Demi-Glace | Crispy Onion

Slow-Roasted Prime Rib of Beef | \$44

Horseradish Butter | Au Jus

Grilled 12 oz. Sirloin | \$42

Wild Mushroom Ragout | Madeira

Petit Filet and Crab Cake | \$55

Madeira | Caper Aioli

Petit Filet and Poached Lobster Tail | \$65

Madeira | Parsley Butter

CHOICE OF DESSERTS

Cherry Pie

Lemoncello Mascarpone

Chef's Seasonal Cheesecake

Tiramisu

Belgian Chocolate Mousse

Passion Fruit Tart

Amaretto Cream Cake



DINNER | BUFFET

All Dinner Buffets are Served with Chef's Choice of Seasonal Vegetables and a Starch, Dinner Rolls, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Hot Teas and Iced Tea

MEADOWLANDS DINNER BUFFET

TWO ENTRÉES | \$42 PER PERSON

THREE ENTRÉES | \$49 PER PERSON

CHOICE OF TWO

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

Soup du Jour

CHOICE OF ENTRÉES

Grilled Atlantic Salmon

Tomato-Caper Relish | Artichokes | White Wine Bisque

Herb-Seared Chicken Breast

Mornay Sauce | Parsley Crumb

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 | PACKAGES

All Reception Packages are for One Hour

MEADOWLANDS | \$40

Pennsylvania Artisanal Cheese Display

Sliced Seasonal Fruits | Lavash | Fruit Preserves | Crostinis

Fresh Fruit Display

Marinated Roasted Vegetable Antipasti

CHOICE OF 6 BUTLER-PASSED HORS D'OEUVRES

Spanakopita

Cranberry, Walnut and Brie Bites

Philly Cheesesteak Eggrolls

Vegetable Spring Rolls

Red Pepper and Goat Cheese Tart

Duck Arancini

Chicken Satay

Shrimp Casino

Mini Beef Wellington

Shrimp and Chorizo Croquettes

Short Rib Pierogi

Bacon-Wrapped Scallops

Smoked Salmon Roulade

Bruschetta Crostini



RECEPTION | PACKAGES

RACETRACK ROAD | \$48

Pennsylvania Artisanal Cheese Display

Sliced Seasonal Fruits | Lavash | Fruit Preserves | Crostinis | Fresh Fruit Display

Pasta Action Station

See Station Enhancements on Page 19 for Details

CHOICE OF 6 BUTLER PASSED HOR D'OEUVRES

Cranberry, Walnut and Brie Bites

Philly Cheesesteak Eggrolls

Sesame Chicken Skewers

Red Pepper and Goat Cheese Tart

Beef or Chicken Satay

Shrimp Casino

Mini Beef Wellington

Coconut Shrimp Skewers

Mint-Crusted Lamb Lollipops

Lobster Arancini

Bacon-Wrapped Scallops

Pecan-Crusted Chicken Tenders

Smoked Salmon Roulade

Bruschetta Crostini



RECEPTION | HORS D'OEUVRES

All Reception Packages are for One Hour

PREMIUM RECEPTION | \$200 PER 50 PIECES

Coconut Shrimp Skewers
Mint-Crusted Lamb Lollipops
Lobster Arancini
Mini Beef Wellingtons
Smoked Salmon and Blinis
Black Truffle Cheese Sacchetti
New England Lobster Rolls
Crab and Sausage Stuffed Mushrooms
Shrimp and Chorizo Croquettes
Duck Spring Rolls

CEO RECEPTION | \$150 PER 50 PIECES

Spanakopita
Sesame Chicken Skewers
Bacon-Wrapped Scallops
Beef or Chicken Satay
Buffalo Chicken Spring Roll
Prosciutto-Wrapped Melons
Bruschetta Crostini
Pecan-Crusted Chicken Tenders
Philly Cheesesteak Eggrolls
Shrimp Casino
Porcini Rice Croquette
Pork and Shrimp Dumplings

RECEPTION | DISPLAYS

AMERICAN ARTISANAL CHEESE DISPLAY

Fresh Fruits and Berries | Lavash | Preserves | Crostinis

\$220 | Serves 50 People

\$275 | Serves 100 People

\$12 | Per Person for One Hour

\$15 | Per Person for Two Hours

FRUIT AND BERRY DISPLAY

Seasonal Fresh Fruits and Berries

\$175 | Serves 50 People

\$250 | Serves 100 People

\$7 | Per Person for One Hour

\$10 | Per Person for Two Hours

CRUDITE DISPLAY

Assorted Fresh Vegetables with Dressings and Dips

\$140 | Serves 50 People

\$210 | Serves 100 People

\$4 | Per Person for One hour

\$5 | Per Person for Two Hours

CURED MEAT DISPLAY

Crostinis | Fruit Preserves | Whole Grain Mustard

\$395 | 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

RISOTTO STATION

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

Rich, Buttery Risotto Prepared-to-Order

YOUR CHOICE OF TOPPINGS

\$11 PER PERSON

Asparagus | Wild Mushrooms | Broccoli | Bacon | Grilled Chicken | Sausage | Parmesan

\$16 PER PERSON

Shrimp | Scallops | Fillet Mignon Tips | Wild Mushrooms | Broccolini | Asparagus | Parmesan

PASTA BAR |

\$16 PER PERSON

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

YOUR CHOICE OF PASTA

Gemelli | Rigatoni Mezze | Penne | Tortellini

YOUR CHOICE OF SAUCE

Alfredo | Marinara | Pesto

YOUR CHOICE OF TOPPINGS

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

MACARONI AND CHEESE STATION | \$16 PER PERSON

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

Homestyle Mac 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 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

PHILLY CHEESESTEAK STATION | \$14 PER PERSON

BUILD YOUR OWN

Beef | Chicken | Peppers | Onions | Mushrooms | White American Cheese Sauce | Sliced Provolone | Lettuce | Tomato | Red Onion

NEW YORK STYLE PIZZA BAR | \$10 PER PERSON

Your Choice of Cheese, Pepperoni, Sausage and Pepperoni, Vegetable or Jackpot Pizza

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 BEEF | \$28 PER PERSON

Peppercorn, Béarnaise or Diane Sauce

ROASTED WHITE AND DARK TURKEY | \$10 PER PERSON

Homemade Stuffing | Gravy | Cranberry Sauce

CIDER-GLAZED HAM | \$9 PER PERSON

Apple Chutney | Pineapple Mostarda

SLOW-ROASTED PRIME RIB OF BEEF | \$25 PER PERSON

Au Jus | Horseradish Sour Cream

ROPE SAUSAGE STATION | \$12 PER PERSON

Polish Kielbasa | Sweet and Spicy Italian | Andouille | Peppers and Onions

CEDAR PLANKED SALMON | \$15 PER PERSON

Roasted Pineapple Salsa

RECEPTION | SWEET TREATS

SWEET CRÊPE STATION | \$12 PER PERSON

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

Sliced Fresh Fruits and Berries | Nutella | Sweet Cream Cheese | Vanilla Whipped Cream | Assorted Sauces and Toppings

INTERNATIONAL COFFEE STATION | \$10 PER PERSON

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

SWEETS STATION | \$14 PER PERSON

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

WAFFLES AND ICE CREAM | \$12 PER PERSON

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

Mini Waffles Made-to-Order | Vanilla and Chocolate Ice Cream | Chocolate and Caramel Sauce | Vanilla Whipped Cream | Maraschino Cherries | Salted Caramel Bananas



KIDS | ENTRÉES

Available for Children Under 12 Years Old

HOT DOG AND FRIES | \$12

Grilled Frank in a Toasted Bun, Served with French Fries and Ketchup

PASTA WITH MARINARA SAUCE AND GARLIC BREAD | \$14

Penne Pasta Tossed with Marinara Sauce

GRILLED CHEESE AND FRIES | \$12

American Cheese Melted Between White Bread, Served with French Fries

CHICKEN FINGERS AND FRIES | \$12

Golden Fried Strips, Served with French Fries and BBQ-Honey Mustard

CHEESEBURGER AND FRIES | \$14

Angus Patty topped with American Cheese on a Toasted Bun, Served with French Fries and Ketchup



BEVERAGES | BAR

CONSUMPTION BAR PRICING

Call Brands

\$8 | Mixed Drinks
\$6 | Domestic Beer
\$7 | Imported Beer
\$8 | House Wines
\$4 | Soda

Premium Brands

\$9 | Mixed Drinks
\$6 | Domestic Beer
\$7 | Imported Beer
\$9 | Premium Wines

OPEN BAR PRICING

Call Brands

\$18 | Per Person for One Hour
\$27 | Per Person for Two Hours
\$36 | Per Person for Three Hours
\$45 | Per Person for Four Hours

Premium 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

CASH BAR PRICING

\$10 | Super Premium Mixed Drinks
\$9 | Premium Mixed Drinks
\$6 | Domestic Beer
\$7 | Imported Beer
\$9 | Premium Wines
\$4 | Sodas

Open/Consumption Call Bars Include

Tito's Handmade Vodka, Beefeater Gin, Seagram's 7 Whiskey, Bacardi Rum, Captain Morgan Original Spiced Rum, Kahlúa, Jim Beam Bourbon, Miller Lite, Bud Light, Coors Light, Yuengling, White Claw Assorted Seltzers, Cabernet Sauvignon, Chardonnay, Moscato, White Zinfandel

Open/Consumption Premium Bars Include

Tito's Handmade Vodka, Jack Daniel's Tennessee Whiskey, Tanqueray Gin, Crown Royal Whisky, Crown Royal Apple Whisky, Dewar's Scotch, Hornitos Tequila, Captain Morgan Original Spiced Rum, Bacardi Rum, Kahlúa, Cointreau, Peach Schnapps, Amaretto, Miller Lite, Bud Light, Coors Light, Yuengling, Assorted White Claw Hard Seltzers, Michelob Ultra, Heineken, Cabernet Sauvignon, Chardonnay, Moscato, White Zinfandel

Cash Premium Bars Include

Grey Goose Vodka, Tito's Handmade Vodka, Jack Daniel's Tennessee Whiskey, Maker's Mark Bourbon, Bombay Sapphire Gin, Crown Royal Whisky, Crown Royal Apple Whisky, The Macallan Scotch, Patrón Tequila, Captain Morgan Original Spiced Rum, Bacardi Rum, Kahlúa, Cointreau, Peach Schnapps, Amaretto, Miller Lite, Bud Light, Coors Light, Yuengling, Assorted White Claw Hard Seltzers, Michelob Ultra, Heineken, Cabernet Sauvignon, Chardonnay, Moscato, White Zinfandel

Bartender Fee \$50 Per 100 Guests



HOLLYWOOD CASINO AT THE MEADOWS
210 RACETRACK ROAD
WASHINGTON, PA 15301

BANQUETS | 724-503-1523
MPB-BANQUETS@PNGAMING.COM