

WEDDING  
*Packages*



# *Congratulations*

Discover the elegance of Hollywood Casino at the Meadows, where your dreams radiate with storybook charm and excitement. We are proud to offer an array of romantic wedding packages to create an experience you will remember for a lifetime.

Allow our Catering Professionals to guide you through all the details of your wedding from arranging entertainment, photography, the wedding cake, rehearsal dinner, showers, and honeymoon breakfast. All you need to do is relax and enjoy the lifetime of memories you are creating.



## Our wedding packages include the following:

### Wedding Reception

Five-hour reception in an elegant ballroom

### Cocktail Hour

Cocktail reception featuring stationed hors d'oeuvres

### Champagne Toast

Slender flute filled with Sparkling Champagne

### Dinner

Three course meal featuring salad, entrée and dessert

### Dessert

Traditional Sweets Table  
Freshly brewed coffee, decaffeinated coffee, assorted hot teas

### Beverage

Five-Hour House Brand Open Bar Featuring  
New Amsterdam Vodka, New Amsterdam Gin, Hornitos Tequila, Jim Beam White Bourbon, Bacardi Rum, Captain Morgan Original Spiced Rum, Kahlúa, Jack Daniel's Tennessee Whiskey, Miller Lite, Bud Light, Coors Light, Yuengling, White Claw Assorted Seltzers, House Cabernet Sauvignon, Chardonnay  
*Additional charge for Red Bull Energy Drink, Sugarfree, Yellow Edition (Tropical)*  
*(Upgraded Premium Bar available. Bar service begins with the start of cocktail hour.)*

### Decorations

Crisp white, ivory, or black floor length linens with matching napkins (upgrade options available), votive candles and optional fresh floral centerpieces for each table

### Casino

All wedding guests (21 and over) receive complimentary access to the casino floor

# GOLD *Reception*



## ONE HOUR RECEPTION

\$130 PP

### Stationed Hors D'Oeuvres

Choice of Three:

Marinated Tomato and Mozzarella Bruschetta

Pepper Seared Beef  
and Humboldt Fog Goat Cheese on Crostini

Kennett Square Mushroom and Arugula  
on Sourdough with Balsamic Reduction

Asparagus and Blue Cheese Roll-Up

Wild Mushroom Arancini with Hot Pepper Aioli

Lobster Cobbler

Peking Duck Spring Rolls with Chili Sambal

Vegetable Spring Rolls with Sweet and Sour Sauce

Bacon Wrapped Scallop with Fig Drizzle

Coconut Shrimp

Moroccan Spiced Chicken Satay

Orange Beef Satay

Vegetable Empanadas with Pineapple Jam

Chorizo Stuffed Mushrooms

## Station

### Artisan Cheeses

Assorted American Artisan Cheeses and Breads:

Wisconsin Cheddar, Brie, Herb Crusted Goat Cheese, Boursin,  
Grilled Flat Breads, Rustic Crostini, Crackers,  
Homemade Preserves, Dried Fruit

### Appetizers

Choice of One:

#### Roasted Beet Salad

Arugula, Red Onion, Goat Cheese, Rye Croutons, Citrus Vinaigrette

#### Classic Caesar Salad

Crisp Romaine, Garlic Croutons, Shaved Parmesan Cheese

#### The Wedge Salad

Iceberg Lettuce, Tomatoes, Crumbled Bacon, Blue Cheese Dressing

#### Chicken Vegetable Soup

Roasted Mushrooms, Tomatoes, Root Vegetables, Wild Rice



# GOLD *Reception*

## Main Courses

Choice of Two:

### Herb Roasted French Breast of Chicken

Dijon Cream Sauce

### Hunter Style Chicken

Mushroom Jus

### Baked Walleye

Citrus Brown Butter

### Pan Seared Salmon

Artichoke and Olive Tapenade, Chive Beurre Blanc

### Roast Top Round of Beef

Red Wine Demi-Glace

### Gnocchi

(does not come with accompaniments)

Roasted Butternut Squash, Maitake Mushrooms, Fine Herbs, Brown Butter



## Accompaniments

Chef Selected Seasonal Accompaniments

Warm Rolls and Butter

## Desserts

Traditional Sweets Table

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Hot Teas

## Beverages

Five-Hour House Brand Open Bar

# PLATINUM

# Reception

## ONE HOUR RECEPTION

\$150 PP

### Stationed Hors D'Oeuvres

Choice of Four:

Marinated Tomato Bruschetta

Pepper Seared Beef and Boursin Cheese  
on Pumpernickel Crostini

Kennett Square Mushroom and Arugula  
on Sourdough with Balsamic Reduction

Roasted Pear and Prosciutto Tart

Asparagus and Blue Cheese Roll-Up

Wild Mushroom Arancini with Hot Pepper Aioli

Grape and Walnut Chicken Salad on Crostini

Lobster Cobbler

Peking Duck Spring Rolls with Chili Sambal

Vegetable Spring Rolls with Sweet and Sour Sauce

Bacon Wrapped Scallop Topped with Fig Drizzle

Coconut Shrimp

Moroccan Spiced Chicken Satay

Orange Beef Satay

Chorizo and Cheese Empanadas with Pineapple Jam

Clams Casino

Sausage Stuffed Mushrooms

## STATIONS

### Artisan Cheeses

Assorted American Artisan Cheeses and Breads:

Aged Cheddar, Brie, Humboldt Fog Goat Cheese,  
Beamster Gouda, Rustic Crostini, Crackers,  
Homemade Preserves, Dried Fruits

### Mediterranean Style Antipasto

Roasted Marinated Seasonal Vegetables,  
Marinated Olive Salad, White Bean Hummus,  
Tomato Focaccia, Semolina Baguettes

### Appetizers

Choice of One:

#### Seasonal Green Salad

Belgian Endive, Tomatoes, Cucumber, Carrots,  
Crumbled Feta Cheese, Balsamic Vinaigrette

#### Classic Caesar Salad

Crisp Romaine, Garlic Croutons, Shaved Parmesan Cheese

#### Heirloom Tomato Salad

Marinated Mozzarella Bocconcini, Sliced Tomatoes,  
Shaved Parmesan Cheese, Extra Virgin Olive Oil, Balsamic Reduction

#### Beef and Barley Soup

Horseradish Crème Fraîche, Chives



# PLATINUM *Reception*

## Main Courses

Choice of Two:

### Roasted Tarragon Chicken and Shrimp

Roasted Tomatoes and Olives, Garlic Marinated Shrimp

### Braised Short Rib of Beef

Mushroom-Leek Fondue, Natural Jus

### Roasted Halibut

Romesco Sauce

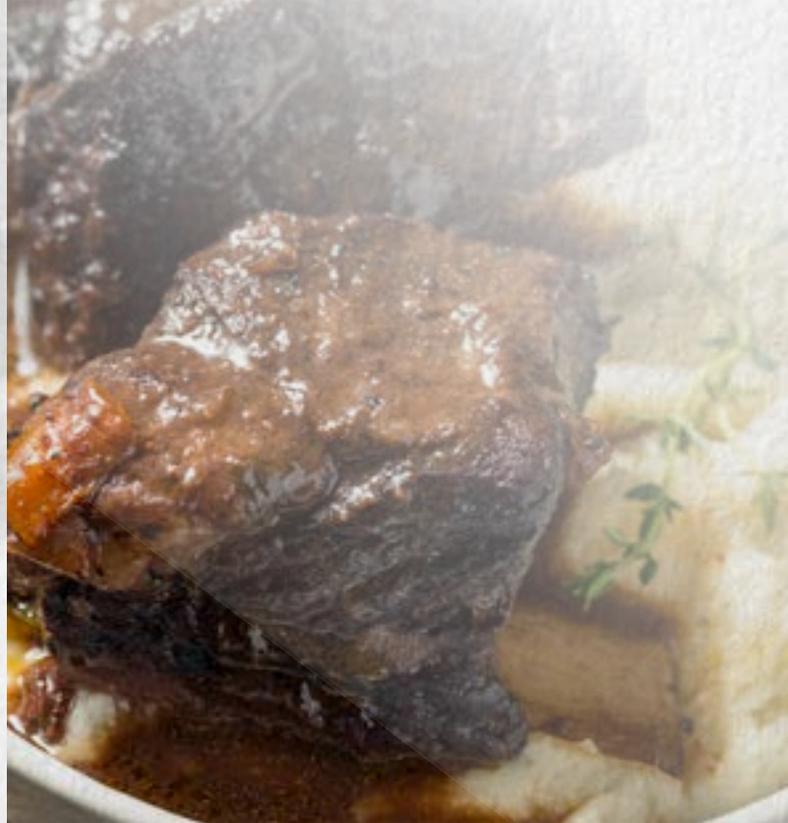
### Rack of Lamb

Mustard Demi-Glace

### Gnocchi

(does not come with accompaniments)

Roasted Butternut Squash, Maitake Mushrooms, Fine Herbs, Brown Butter



## Accompaniments

Chef Selected Seasonal Accompaniments

Warm Rolls and Butter

## Desserts

Traditional Sweets Table

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Hot Teas

## Beverages

Five-Hour House Brand Open Bar

# DIAMOND

# Reception



## ONE HOUR RECEPTION

\$175 PP

### Stationed Hors D'Oeuvres

Choice of Five:

Marinated Tomato and Mozzarella Bruschetta

Pepper Seared Beef and Boursin Cheese  
on Pumpernickel Crostini

Kennett Square Mushroom and Arugula  
on Sourdough with Balsamic Reduction

Fontina and Prosciutto Crisp

Mini Crabcake with Caramelized Onion Tartar Sauce

Asparagus and Blue Cheese Roll-Up

Wild Mushroom Arancini with Hot Pepper Aioli

Smoked Chicken Wings with Jalapeño Honey BBQ

Peking Duck Spring Rolls with Chili Sambal

Vegetable Spring Rolls with Sweet and Sour Sauce

Bacon Wrapped Scallop with Fig Drizzle

Coconut Shrimp

Apple Cider Glazed Bacon

Orange Beef Satay

Chorizo and Cheese Empanadas with Pineapple Jam

Clams Casino

Oysters Rockefeller

## Stations

### Artisan Cheeses

Assorted American Artisan Cheeses and Breads

Wisconsin Cheddar, Brie, Herb Crusted Goat Cheese,  
Boursin, Grilled Flat Breads, Rustic Crostini,  
Homemade Preserves, Dried Fruits

### Mediterranean Style Antipasto

Roasted Marinated Seasonal Vegetables,  
Marinated Olive Salad, White Bean Hummus,  
Tomato Focaccia, Semolina Baguettes

### Pasta or Risotto

Choice of Five Toppings:

Crushed Tomatoes, Shrimp, Grilled Chicken, Artichokes,  
Sun-Dried Tomatoes, Local Mushrooms, Kalamata Olives,  
Roasted Vegetables, Spinach, Roasted Peppers, Broccoli

### Appetizers

Choice of One:

#### Spinach Salad

Poached Pear, Candied Walnut, Moody Blue Cheese, Bacon Lardon, Balsamic Vinaigrette

#### Classic Caesar Salad

Crisp Romaine, Garlic Croutons, Shaved Parmesan Cheese

#### The Wedge Salad

Iceberg Lettuce, Tomatoes, Crumbled Bacon, Creamy Blue Cheese Dressing

#### Heirloom Tomato Salad

Marinated Mozzarella Bocconcini, Sliced Tomatoes, Romaine Heart,  
Shaved Parmesan Cheese, Champagne Vinaigrette with Balsamic Drizzle

#### Lobster Bisque

Finished with Brioche and Crème Fraîche

#### Beef and Barley Soup

Horseradish Crème Fraîche, Chives

# DIAMOND *Reception*

## Main Courses

Choice of One:

### Roasted Chicken Breast

King Trumpet Mushrooms, Roasted Chicken Velouté

### Grilled King Salmon

Sauce Américaine

### Pan Seared Chilean Sea Bass

Tomato Relish

### Grilled Filet Mignon

Roasted Cippolini Onion and Mushroom Ragout, Black Truffle Butter

### Roasted Lobster Tail

Saffron Drawn Butter

### Gnocchi

(does not come with accompaniments)

Roasted Butternut Squash, Maitake Mushrooms, Fine Herbs, Brown Butter



## Accompaniments

Chef Selected Seasonal Accompaniments

Warm Rolls and Butter

## Desserts

Traditional Sweets Table

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Hot Teas

## Beverages

Five-Hour House Brand Open Bar

## Decorations

Chair Covers

Decorative Up Lighting

# BUFFET STATION

## Reception



### Stations

#### Artisan Cheeses

Assorted American Artisan Cheeses and Breads  
Cheddar, Brie, Swiss, Pepper Jack, Homemade Preserves,  
Dried Fruits, Rustic Crostini

#### Seasonal Green Salad

Cherry Tomatoes, Cucumbers, Red Onions, Carrots, Shredded  
Cheese, Chickpeas, Italian Dressing, Balsamic Vinaigrette,  
Ranch, Garlic Croutons

Assorted Dinner Rolls and Butter

\$120 PP

#### Hors D' Oeuvres

Choice of Three:

Marinated Tomato and Mozzarella Bruschetta

Pepper Seared Beef and Boursin Cheese  
on Pumpernickel Crostini

Kennett Square Mushroom and Goat Cheese on Brioche

Fontina and Prosciutto Crisp

Asparagus and Blue Cheese Roll-Up

Wild Mushroom Arancini with Hot Pepper Aioli

Peking Duck Spring Rolls with Chili Sambal

Vegetable Spring Rolls with Sweet and Sour Sauce

Bacon Wrapped Scallop with Fig Drizzle

Coconut Shrimp

Moroccan Spiced Chicken Satay

Vegetable Empanadas with Pineapple Jam



# BUFFET STATION

## Reception

### Action Stations

Choice of Two:

#### Pasta Station

Choice of Two Pastas:

Penne, Rigatoni Mezze, Gemelli, Orecchiette, Cheese Ravioli, Butternut Squash Ravioli

Toppings Include:

Tomatoes, Garlic, Basil, Olives, Spinach, Mushrooms, Parmesan Cheese, Red Pepper Flakes

Choice of Three Sauces:

Sunday Gravy, Bolognese, Alfredo, Pesto, Vodka Sauce

#### Risotto Station

Velvety Rich Risotto  
*Prepared to Order*

Toppings Include:

Tomatoes, Roasted Garlic, Basil, Olives, Spinach, Mushrooms, Parmesan Cheese, Grilled Chicken, Red Pepper Flakes, Truffle Oil



#### Street Taco Station

Flour or Corn Tortillas, El Pastor Pork, Carne Asada, Roasted Mushrooms, Chicken Tinga, Red Onion, Cilantro, Cotija Cheese, Chihuahua Cheese, Roasted Peppers, Corn Salad, Pico De Gallo, Salsa Roja, Salsa Verde

#### Asian Steamed Bao Bun Station

Char Siu Pork, Kalbi Short Rib, Cilantro, Mint, Thai Chilies, Sesame Seeds, Daikon Radish



# BUFFET STATION

## Reception



### Desserts

Traditional Sweets Table

Freshly Brewed Coffee and Decaffeinated Coffee

Assorted Hot Teas

### Beverages

Five-Hour House Brand Open Bar

## Carving Stations

Choice of Two:

Herb Roasted Turkey Breast

Giblet Gravy

Garlic Crusted Top Round of Beef

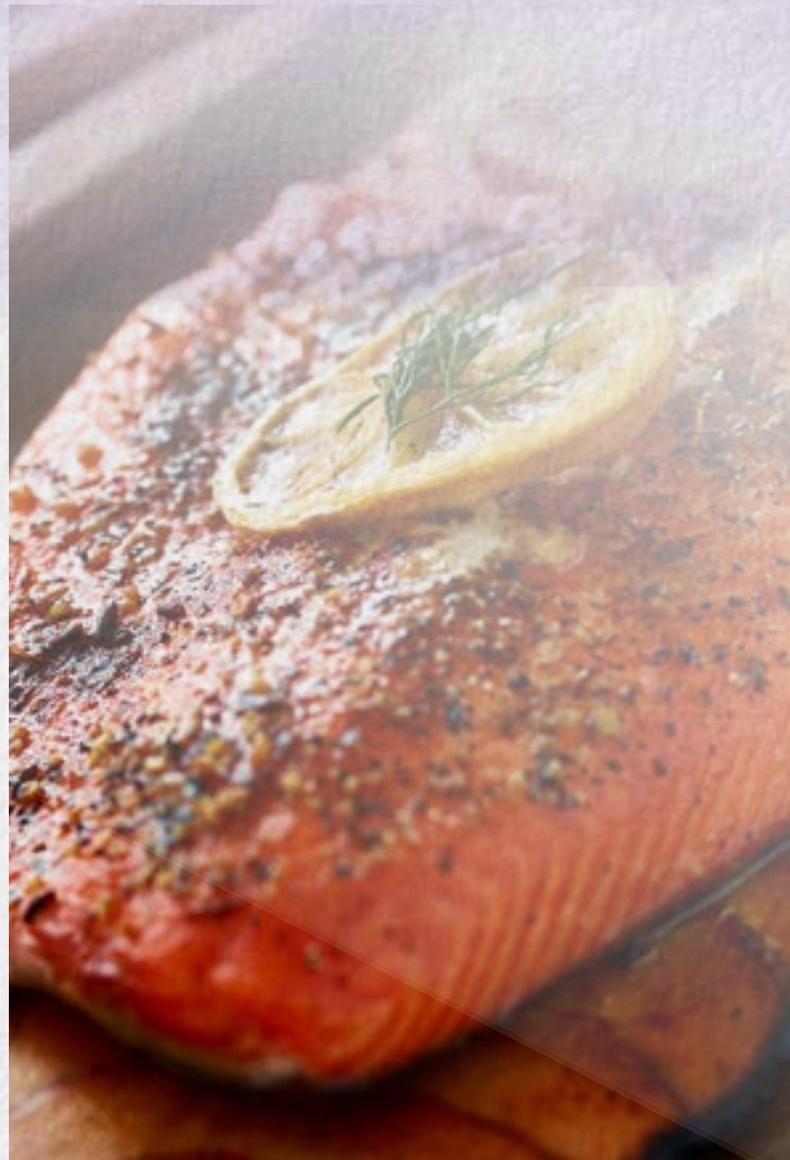
Natural Jus

Roast Pork Steamship

Broccoli Rabe Pork Au Jus

BBQ Cedar Plank Roasted Salmon

Charred Pineapple Relish



# UPGRADED *Premium Bar*

Additional \$45 PP

Grey Goose Vodka, Tito's Handmade Vodka, Jameson Irish Whiskey, Woodford Reserve Bourbon, Bombay Sapphire Gin, Crown Royal Whisky, Crown Royal Apple, The Macallan Scotch, Patrón Tequila, Captain Morgan Original Spiced Rum, Bacardi Rum, Kahlúa, Cointreau, Peach Schnapps, Amaretto, Miller Lite, Bud Light, Coors Light, Yuengling, Michelob Ultra, Assorted White Claw Hard Seltzers, Heineken, Louis M. Martini Cabernet Sauvignon, Josh Chardonnay

*Additional charge for Red Bull Energy Drink, Sugarfree, Yellow Edition (Tropical)*



# TASTEFUL *Touches*

Wireless LED Up Lighting Package  
(your choice of color) \$500

Tables, Linens, and Misc. Event Equipment/Furniture Rental  
(Coordinated through Hollywood Casino at the Meadows) – Pricing Varies

Decorative Centerpieces  
Pricing Varies

Embers Lounge Outdoor Cocktail Hour  
\$475 (seasonal weather permitting)

Custom Ice Carvings  
Starting at \$1000

# Information & Policies

## Wedding Specific Information

A minimum guarantee is required for Weddings and Receptions. Reception standard is 5 hours. Additional room rental may be purchased for \$500/hour plus service charges. Reception overtime may be available for an additional fee. We cannot guarantee room availability for early vendor set-up; if the room is available, we can notify you the week of the event.

## Food & Beverage

Menu prices are subject to change. Prices will be confirmed in writing upon receipt of deposit for event. Unless prior approval by management, all food and beverage must be supplied by Hollywood Casino at the Meadows. All food, beverage, audio-visual and all charges to event are subject to 22% gratuity and 6% tax.

We proudly serve alcoholic beverages responsibly. Guests must be 21 years of age or older to possess or consume alcoholic beverages. It is unlawful to serve alcohol to a visibly intoxicated patron or to allow a visibly intoxicated patron to be on the Casino floor. If a guest provides alcoholic beverages to a minor or to a visibly intoxicated patron, both guests will be escorted from the property. We reserve the right to refuse service to anyone.

## Deposit Confirmation & Guarantee

At the time of booking, 50% of the total event amount non-refundable deposit must be made, along with a completed banquet contract. Thirty days prior to the event another 25% non-refundable deposit must be made. Three days prior to the event the remaining 25% non-refundable deposit must be made. The client will be responsible for any additional or 'day of' charges on the day of the event payable by cash, check, or credit card. An estimated guest count must be provided at the time of booking. A final guaranteed guest count must be provided minimum of three (3) business days (weekends excluded) prior to the scheduled event. Should the actual event attendance exceed guaranteed attendance, charges will be based on the actual attendance, whichever is greater.

This guaranteed count is not subject to reduction. If no guarantee is received, the number of guests indicated on the Banquet Event Order will be the guaranteed and charged attendance.

Client/host is responsible for updating guest counts. Only the designated function host or his/her appointees may make changes to a function. There is a \$150 room rental surcharge for groups 25 guests or less.

## Menu

Unless prior approval by management, menu selections and specific details of your function must be finalized 30 days prior to your function. Menu Tastings are complimentary for the couple. Additional guest tasting seats are available for \$50 per person, plus tax and gratuity. All tastings require a minimum seven (7) days notice and should take place at least 30-90 days prior to the event.

## Banquet Event Order (BEO)

This governing document for all goods and services ordered by the client represents agreement and approval for the goods and services represented on the BEO. All BEOs must have final payment arrangements made at least three (3) days in advance for final invoicing.

## Audio-Visual Equipment

Our Audio-Visual Department is committed to helping make your event a success and can provide all your audio-visual needs. Fees will be charged for equipment rental, technical support, set-up and strike, labor and tax. If you need assistance with your own audio-visual equipment, technical-service fees will be charged on a hourly basis.

We reserve the right to apply a power surcharge for any function that is deemed to require a greater than normal power service.

## Vendors

The Meadows Casino welcomes all licensed and professional vendors. Please speak to your coordinator concerning specific questions regarding vendors.

**HOLLYWOOD**  
*Casino*<sup>®</sup>  
— **AT THE MEADOWS** —

210 RACETRACK ROAD  
WASHINGTON, PA 15301