

WEDDING PACKAGES

From the hors d'oeuvres to creative menu enhancements, every element of your wedding menu can be tailored to your specific desires. We make it easy to build your perfect wedding package, just select your choice of hors d'oeuvres, dinner and beverage from the following menus. We also included a full menu of optional upgrades to make your event as unique as you are.

Minimum of 80 guests
Food and Beverage minimums still apply

All Wedding Packages Include:

Complimentary One Night Stay in a Standard Luxury Room
24' x 24' Dance Floor
Cutting and Plating of the Wedding Cake
Cylinder Vase with floating Candle, Round Mirror and Four Votive Candles per Table
Cake Table, Gift Table and DJ Table
Clothed Cocktail Tables
Tablecloths and Napkins
(Available in Ivory and Black)
Chair Covers
(Available in Red, Ivory and Black)
Fully Dedicated Banquet Captain
Complimentary Tasting for up to 4 Guests

Wedding packages exceeding \$65 per guest also include:

In Room Amenity
Champagne Toast for Head Table

Wedding packages exceeding \$75 per guest also include:

Tableside Wine Service During Dinner for Continuous Bar Package
Additional Standard Luxury Room

Wedding packages exceeding \$85 per guest also include:

Upgrade to a Directors Suite on Wedding Night
Champagne Toast for All Guests

Hollywood Casino boasts several restaurants conveniently located throughout our promenade that are connected to the hotel and Conference Center. Final Cut Steak House and Charlie Gitto's have semi-private rooms that can accommodate rehearsal dinners from 10-60 guests. Our event professionals will be delighted to recommend memorable locations to host your rehearsal dinner. Additionally ample banquet space is available to accommodate rehearsal dinners, bridal luncheons and showers.

WEDDINGS

HORS D'OEUVRES

Choose one or more options from the display or passed hors d'oeuvres choices listed below

DISPLAYS

Crudités Display	\$325 per 100 guests
International & Domestic Cheese Display	\$350 per 100 guests
Cheese & Crudités Combination Display	\$375 per 100 guests
Antipasto Platter	\$375 per 100 guests

BUTLER PASSED

Based on 1 piece per hors d'oeuvres per guest

Choice of 2 hors d'oeuvres passed for one hour	\$7 per guest
Choice of 3 hors d'oeuvres passed for one hour	\$10 per guest
Choice of 4 hors d'oeuvres passed for one hour	\$14 per guest

HORS D'OEUVRES

Classic Deviled Eggs	Mini Beef Wellington
Antipasto Skewer	Beef or Chicken Kabob
Watermelon & Prosciutto Skewer	Mini Chicken Cordon Bleu
Tomato Bruschetta	Pork or Vegetable Pot Sticker
Crab Crostini	Toasted Ravioli
Shrimp Cocktail	BBQ Meatball
Spinach and Artichoke Arancini	Honey Sriracha Chicken Meatball
Bacon Wrapped Shrimp	Mini Crab Cakes

Prices subject to service charge and applicable state tax.

WEDDINGS

PLATED DINNER SELECTIONS

SALADS & SOUPS

Choice of 1

Field Greens with Garden Vegetables
with Choice of Dressing

Traditional Wedge Salad, Bacon,
Pickled Onions, Tomatoes and Bleu Cheese
with Choice of Dressing

Caesar Salad with Herbed Croutons
with Traditional Dressing

Spinach, Bacon, Candied Walnuts,
Aged Cheddar with Warm Bacon Vinaigrette

Corn Chowder

Shrimp Bisque

Tomato and Bread Soup

Italian Wedding Soup

Beer Cheese with Rye Croutons

Chicken and Dumplings

Prices subject to service charge and applicable state tax.

WEDDINGS

DINNER ENTRÉES

Choice of 1

Roasted Airline Chicken Breast with Natural Jus, Fingerling Potatoes, Baby Vegetables
\$27 per guest

Chicken Parmesan with Roasted Red Potatoes, Broccoli
\$27 per guest

Chicken Picatta, Fingerling Potatoes, Haircot Verts
\$27 per guest

Chicken Marsala, Roasted Red Potatoes, Broccoli
\$27 per guest

Pan-Seared Salmon with Beurre Blanc, Creamy Orzo, Spinach, Sun Dried Tomatoes and Asparagus
\$33 per guest

Gnocchi, Mushroom, Sage served with Brown Butter Sauce
\$33 per guest

Pork Tenderloin with Cherry Demi, Crushed Potatoes, Garlic Roasted Broccoli
\$34 per guest

Roasted Prime Rib of Beef, Au Jus, Horseradish Cream, Garlic Mashed Potatoes, Haircot Verts
\$40 per guest

Roasted NY Strip Loin with Natural Jus, Potato Gratin, Baby Vegetables
\$42 per guest

Braised Beef Short Rib with Natural Reduction, Mascarpone Polenta, Baby Root Vegetables
\$46 per guest

8 oz. Center Cut Filet with Barolo Demi, Herb Whipped Potatoes, Asparagus, Baby Carrots
\$48 per guest

Prices subject to service charge and applicable state tax.

WEDDINGS

DINNER DUO ENTRÉES

New York Strip Steak and Grilled Salmon, Herb Butter, Wild Rice Pilaf, Baby Vegetables
\$48 per guest

Filet of Beef with Natural Jus and Chicken Breast with Maître D Butter
Fingerling Potatoes, Asparagus and Baby Carrots
\$50 per guest

Filet of Beef with Natural Jus and Jumbo Shrimp with Citrus Buerre Blanc
Creamy Polenta and Tuscan Kale
\$54 per guest

Braised Short Rib with Braising Jus and Lobster Tortelli with Buerre Fondue, Baby Vegetables and Peas
\$58 per guest

Filet of Beef with Natural Jus and Pan Seared Halibut with Buerre Fondue
Roasted Red Potatoes and Baby Vegetables
\$62 per guest

Prices subject to service charge and applicable state tax.

WEDDINGS

DINNER BUFFET

Includes Freshly Baked Bread, Butter, and Coffee Service

COLD SELECTIONS

Option 1: Choice of 1, Option 2: Choice of 2

Italian Wedding Soup
Fresh Fruit Salad
Traditional Caesar Salad
Tomato and Mozzarella Salad
Spinach Salad with Apples, Pecans and Feta Cheese

Brussel Sprout Salad with Bacon Maple Vinaigrette
Tossed Salad with Choice of Dressing
Italian Salad with Salami, Tomatoes Pepperoncini's,
Provolone, Olives, with Red Wine Vinaigrette

MAIN ENTRÉE SELECTIONS

Option 1: Choice of 2, Option 2: Choice of 3

Pan Seared Salmon with Lemon Thyme Beurre Blanc
Roasted Airline Chicken Breast
Chicken Marsala, Wild Mushroom Sauce
Chicken Parmesan
Chicken Picatta
Chipotle Rubbed Pork Loin
Roasted Pork Loin with Cherry Demi
Slow Roasted Strip Loin with Fire Roasted Tomatoes and Cippolini Onions

ACCOMPANIMENTS

Option 1: Choice of 2, Option 2: Choice of 3

Barbecued Baked Beans
Herb Roasted Red Skin Potatoes
Garlic Whipped Potatoes
Au Gratin Potatoes
Blended Wild Rice
Rice Pilaf
Macaroni and Cheese

Whipped Sweet Potatoes
Steamed Broccoli
Spiced Cauliflower
Roasted Asparagus
Glazed Baby Carrots
Couscous with Nuts and Dried Fruit
Brown Butter Green Beans

OPTION 1: \$30 per guest

OPTION 2: \$34 per guest

Prices subject to service charge and applicable state tax.

WEDDINGS

OPEN BAR

\$100 per bartender

BEER, WINE & SODA BAR

House Wines

Chardonnay
Merlot
Moscato
White Zinfandel

Soft Drinks

Sprite
Coke
Diet Coke
Juices
Bottled Water

Domestic Beers

Budweiser, Bud Light,
Bud Select, Michelob Ultra,
O'Doul's Non-Alcoholic

2 Hours \$18 per guest | 3 Hours \$23 per guest | 4 Hours \$26 per guest | 5 Hours \$29 per guest

HOUSE BRAND BAR

House Brand Liquors

Cutty Sark Scotch
Jim Beam Bourbon
Seagram's Gin
Malibu Coconut Rum
Cruzan Light Rum
Captain Morgan Rum
Sauza Tequila
Smirnoff Vodka
Seagram's 7 Whiskey
Seagram's VO Canadian Whiskey

Wines

Chardonnay
Merlot
Moscato
White Zinfandel

Soft Drinks

Sprite
Coke
Diet Coke
Juiced
Bottled Water

Domestic Beers

Budweiser, Bud Light,
Bud Select, Mich Ultra,
O'Doul's Non-Alcoholic

Imported / Craft Beers

Heineken
Corona
IPA

2 Hours \$20 per guest | 3 Hours \$26 per guest | 4 Hours \$32 per guest | 5 Hours \$38 per guest

Prices subject to service charge and applicable state tax.

WEDDINGS

PREMIUM BRAND BAR

Premium Brand Liquors

Bacardi Silver Rum
Tito's Vodka
Jose Cuervo Tequila
Tanqueray Gin
Dewar's Scotch
Maker's Mark Bourbon
Jack Daniel's Tennessee Whiskey
Crown Royal Canadian Whiskey

Wines

Chardonnay
Merlot
Moscato
White Zinfandel

Soft Drinks

Sprite
Coke
Diet Coke
Juices
Bottled Water

Domestic Beers

Budweiser, Bud Light,
Bud Select, Michelob Ultra,
O'Doul's Non-Alcoholic

Imported / Craft Beers

Heineken
Corona
IPA

2 Hours \$22 per guest | 3 Hours \$29 per guest | 4 Hours \$36 per guest | 5 Hours \$43 per guest

Prices subject to service charge and applicable state tax.

WEDDINGS

Bar Package Enhancements

CHAMPAGNE TOAST

House Champagne

\$7 per guest

Prosecco

\$9 per guest

WINE SERVICE DURING DINNER

TIER 1 WINES

Hahn Chardonnay

Rodney Strong Cabernet Sauvignon, Dry Creek Merlot

Relax Riesling, Beringer White Zinfandel

\$7 per guest

TIER 2 WINES

Franciscan Chardonnay, Louis Martini Cabernet Sauvignon

Rodney Strong Merlot, Beringer White Zinfandel

\$10 per guest

GOURMET COFFEE STATION

Freshly Brewed Regular and Decaffeinated Coffee with Shaved Chocolate, Whipped Cream, Flavored Syrups

\$9 per guest

Prices subject to service charge and applicable state tax.

WEDDINGS

CHILDREN'S MENU

Plated Entrée

Children ages 4-12

Fresh Fruit Cup

Chicken Fingers, Macaroni and Cheese and Green Beans served with Ranch and Ketchup

Chocolate Chip Cooke

Soft Drink & Juice Package

\$26 per guest

Soft Drink Package

Guests 13-20

Bottled Water

Coke, Diet Coke, Sprite

Assorted Fruit Juices

\$11 per guest for (4) hours

Prices subject to service charge and applicable state tax.

WEDDINGS

DINNER ENHANCEMENTS

\$100 chef's labor fee per 50 guests

ROASTED NEW YORK STRIP LOIN

Approximately 50 servings

Served with Creamy Horseradish and Freshly Baked Rolls
\$300 each

PRIME RIB OF BEEF

Approximately 50 servings

Served with Creamy Horseradish, Au-Jus and Freshly Baked Rolls
\$360 each

BONE-IN HAM

Approximately 50 servings

Served Freshly Baked Rolls
\$230 each

ROASTED TURKEY BREAST

Approximately 50 servings

Served with Mayonnaise, Cranberry Sauce, Turkey Gravy and Freshly Baked Rolls
\$230 each

TENDERLOIN OF BEEF

Approximately 25 servings

Served with Mushroom Ragout and Freshly Baked Rolls
\$300 each

BACON WRAPPED PORK LOIN

Approximately 25 servings

Served with Apricot Jus
\$250 each

Prices subject to service charge and applicable state tax

WEDDINGS

CONFECTIONS

CHOCOLATE DIPPED STRAWBERRIES

(1) per place setting

\$5 per guest

CUSTOM DESSERT PLATE

(painted dessert plate with

\$5 per guest (our current price is \$1)

MINIATURE DESSERT BUFFET

Minimum order of (3) dozen

Chocolate Éclairs
Fruit Tartelettes
French Macaroons
Blondie Bars
Tiramisu Chocolate Cups
Cheesecake Bites

Red Velvet Mini Cupcakes
Chocolate Raspberry Tart
Vanilla Panna Cotta with Berries
Brownie Shooter
Apple Crostata
Black Forest Cup
Chocolate Fudge

Strawberries dipped in Chocolate
Oreo Chocolate Cup
Lemon Meringue Pie
Vanilla Crème Puff
Crème Brule

\$36 per dozen

GELATO BAR

\$100 chef's labor fee per 50 guests
Minimum 50 guests

Choice of 4

French Vanilla
Chocolate Fudge
Strawberry Cheesecake

Mint Chocolate Chip
Butter Pecan

Salted Caramel
Raspberry Sorbet
Lemon Sorbet

Assorted Toppings include:

Pecans, Cherries, Shaved Chocolate, Assorted Sprinkles, Whipped Cream, Chocolate Sauce, Berry
Sauce Caramel Sauce

\$11 per guest

Prices subject to service charge and applicable state tax.

WEDDINGS

CONFECTIONS

MACAROON STATION

Minimum 25 guests

Choice of 4

Blueberry
Coffee
Mango

Pistachio
Lemon
Raspberry

Vanilla Bean
Orange
Blackberry

\$9 per guest

GRANDMA'S PIE & COBBLER TABLE

Minimum 25 guests

Apple, Cherry, Mixed Berry, Coconut Cream, Banana Cream, Chocolate Silk, Lemon, Peach
\$9 per guest

CREPE STATION

\$100 chef's labor fee per 50 guests
Minimum 25 guests

Strawberry Crepe
Nutella Crepe
Banana Crepe
Cinnamon Crepe

Vanilla Gelato, Fresh Berries, Whipped Cream
\$11 per guest

BANANA FOSTER STATION

\$100 chef's labor fee per 50 guests
Minimum 25 guests

Bananas, Spiced Rum, Cinnamon Sugar, Vanilla Gelato, Orange Almond Biscotti
\$11 per guest

Prices subject to service charge and applicable state tax.

WEDDINGS

LATE NIGHT SNACK

MINI SLIDER AND FRENCH FRY STATION

SLIDERS

(Choice of 2)

Beef, Buffalo Chicken, Black Bean, Pulled Pork

FRENCH FRY BAR

Served Ketchup, Ranch and BBQ Sauce

French Fries and Waffle Fries

\$10 per guest

TASTE OF ST. LOUIS

PIZZA

(Choice of 2)

Cheese, Pepperoni, Buffalo Chicken, Supreme

Toasted Ravioli

Served with Marinara Dipping Sauce

\$10 per guest

DIP STATION

Served with Corn Tortilla and Toasted Pita Chips

Queso Cheese, Spinach Artichoke, Guacamole

\$8 per guest

SOFT PRETZELS

Served with Beer Cheese

\$5 per guest

Prices subject to service charge and applicable state tax.