

# FLAVORS THAT FAVOR THE BOLD



ATLANTIC CITY



BREAKOUT MEETINGS AND EVENTS **MENU**

# HELLO



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Welcome to Hard Rock Hotel & Casino Atlantic City, the ultimate entertainment destination to host your event. Our award-winning culinary team is ready to take your event to the top of the charts.

The spotlight is on you as we prepare the perfect menu mix to amplify an event of any size - from elegant wedding receptions to corporate dinners. Treat your guests to a continental spread or a hot breakfast buffet or make your Breakout meeting complete with quick bites and refreshments.

Our chart toppers include plated and buffet lunches that work in harmony for your brainstorming sessions. Then, continue your powerhouse performance with a delectable dinner selection and epicurean experience with specialty displays, carving stations and custom-plated or specially-themed dinners. A sinful dessert buffet will be the encore for your event.

When the spotlight is ours, the moment is yours.



# RISE AND SHINE LIKE NO OTHER

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## CONTINENTAL BREAKFASTS

*All Pricing is Per Person for 90 Minutes of Service*

### THE NEW YORKER \$29

Fresh Fruit + Berries Platter  
*Seasonal Melons | Pineapple | Strawberries | Blueberries*

Assorted Individual Yogurts

Toaster Service  
Freshly Baked Bagels  
*Plain | Everything | Cinnamon Raisin  
Plain + Herb Cream Cheese*

Whipped Butter + Fruit Preserves  
*Grape | Strawberry | Orange Marmalade*

Chilled Fruit Juices  
*Orange | Cranberry | Grapefruit*

Freshly Brewed Coffee | Decaffeinated Coffee | Tea

### THE CLASSIC \$29

Fresh Fruit + Berries Platter  
*Seasonal Melons | Pineapple | Strawberries | Blueberries*

Assorted Individual Yogurts

Freshly Baked Breakfast Pastries  
*Miniature Croissants | Muffins | Danish*

Whipped Butter + Fruit Preserves  
*Grape | Strawberry | Orange Marmalade*

Chilled Fruit Juices  
*Orange | Cranberry | Grapefruit*

Freshly Brewed Coffee | Decaffeinated Coffee | Tea

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.  
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

# RISE AND SHINE LIKE NO OTHER

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## CONTINENTAL BREAKFASTS

*All Pricing is Per Person for 90 Minutes of Service*

### THE EXECUTIVE \$35

Fresh Fruit + Berries Platter

*Seasonal Melons | Pineapple | Strawberries | Blueberries*

Assorted Individual Yogurts

Freshly Baked Breakfast Pastries

*Miniature Croissants | Muffins | Danish*

Toaster Service

Freshly Baked Bagels

*Plain | Everything | Cinnamon Raisin*

*Plain + Herb Cream Cheese*

Whipped Butter + Fruit Preserves

*Grape | Strawberry | Orange Marmalade*

House Smoked Salmon

*Sliced Onion | Capers | Sliced Tomato*

Chilled Fruit Juices

*Orange | Cranberry | Grapefruit*

Freshly Brewed Coffee | Decaffeinated Coffee | Tea

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# RISE AND SHINE LIKE NO OTHER

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## HOT BREAKFAST BUFFETS

*All Pricing is Per Person for 90 Minutes of Service*

### THE DEALER \$39

Fresh Fruit + Berries Platter  
*Seasonal Melons | Pineapple | Strawberries | Blueberries*

Assorted Individual Yogurts

Freshly Baked Breakfast Pastries  
*Miniature Croissants | Muffins | Danish*

Toaster Service  
Sliced Breads  
*White | Wheat | Cinnamon Raisin*  
English Muffins

Whipped Butter + Fruit Preserves  
*Grape | Strawberry | Orange Marmalade*

Scrambled Eggs  
Applewood Smoked Bacon | Sausage Links  
Herb Roasted Breakfast Potatoes

Chilled Fruit Juices  
*Orange | Cranberry | Grapefruit*

Freshly Brewed Coffee | Decaffeinated Coffee | Tea

### THE FULL MONTY \$42

Fresh Fruit + Berries Platter  
*Seasonal Melons | Pineapple | Strawberries | Blueberries*

Assorted Individual Yogurts

Freshly Baked Breakfast Pastries  
*Miniature Croissants | Muffins | Danish*

Toaster Service  
Freshly Baked Bagels  
*Plain | Everything | Cinnamon Raisin*  
*Plain + Herb Cream Cheese*

Whipped Butter + Fruit Preserves  
*Grape | Strawberry | Orange Marmalade*

Scrambled Eggs  
Cinnamon French Toast  
Herb Roasted Breakfast Potatoes  
Applewood Smoked Bacon | Sausage Links

Chilled Fruit Juices  
*Orange | Cranberry | Grapefruit*

Freshly Brewed Coffee | Decaffeinated Coffee | Tea

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## HOT BREAKFAST BUFFETS

*All Pricing is Per Person for 90 Minutes of Service*

### THE SHOWGIRL \$47

Fresh Fruit + Berries Platter  
*Seasonal Melons | Pineapple | Strawberries | Blueberries*

Assorted Individual Yogurts

Individual Miniature Boxed Cereals  
*Whole + Skim Milk*

Freshly Baked Breakfast Pastries  
*Miniature Croissants | Muffins | Danish*

Whipped Butter + Fruit Preserves  
*Grape | Strawberry | Orange Marmalade*

Scrambled Eggs  
Applewood Smoked Bacon | Sausage Links  
Herb Roasted Breakfast Potatoes

Classic Eggs Benedict with Hollandaise Sauce

Chilled Fruit Juices  
*Orange | Cranberry | Grapefruit*

Freshly Brewed Coffee | Decaffeinated Coffee | Tea

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## SUNDAY BRUNCH ANY TIME \$69

*All Pricing is Per Person for 90 Minutes of Service*

Fresh Fruit + Berries Platter  
*Seasonal Melons | Pineapple | Strawberries | Blueberries*

Freshly Baked Breakfast Pastries  
*Miniature Croissants | Muffins | Danish*

Toaster Service  
Freshly Baked Bagels  
*Plain | Everything | Cinnamon Raisin  
Plain + Herb Cream Cheese*

Whipped Butter + Fruit Preserves  
*Grape | Strawberry | Orange Marmalade*

Smoked Salmon  
*Sliced Onion | Capers | Crème Fraîche | Chopped Parsley*

Scrambled Eggs

Brioche French Toast  
*Warm Maple Syrup | Whipped Butter*

Classic Eggs Benedict with Hollandaise Sauce

Applewood Smoked Bacon | Sausage Links  
Herb Roasted Breakfast Potatoes

Farm Fresh Field Greens with House Dressing

Tomatoes + Ciliegine Mozzarella with Basil  
*Balsamic Vinaigrette*

Artichoke Salad

Sicilian Seafood Salad with Red Pepper + Fennel  
*Lemon Vinaigrette | Calamari | Shrimp | Scallops*

Citrus Brined Chicken Breast  
*Citrus + Pepper Salad*

Carved BBQ Beef Brisket  
*Tabacco Onions*

Uniformed Chef to Prepare Eggs + Omelettes to Order  
Chef Attendant Required | \$200 per Chef | 1 Chef per 100 Guests

Cage Free Eggs | Liquid Eggs | Egg Whites | Vegan Egg Substitute  
*Selection of Fillings to Include*

Tomatoes | Mushrooms | Peppers | Onions | Spinach  
Cheddar Cheese | Mozzarella Cheese  
Shrimp | Ham | Breakfast Sausage | Applewood Smoked Bacon

Chilled Fruit Juices  
*Orange | Cranberry | Grapefruit*

Freshly Brewed Coffee | Decaffeinated Coffee | Tea

## MIMOSA + BLOODY MARY BAR \$15

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## BREAKFAST ENHANCEMENTS

### PARFAITS \$16

Berries | Nuts | Granola | Honey | Agave | Dried Fruits

### BUTTERMILK PANCAKES \$7

Warm Maple Syrup | Whipped Butter

### BRIOCHE FRENCH TOAST \$9

Warm Maple Syrup | Berry Compote | Cinnamon Apples

### OATMEAL \$4

Cream | Brown Sugar | Golden Raisins | Cinnamon

### SMOKED SALMON \$12

Sliced Onion | Capers | Sliced Tomato

### CHILAQUILES VERDE

### CHORIZO SAUSAGE | FRIED EGG \$11

### EGGS BENEDICT \$16

Hollandaise Sauce

### BREAKFAST BURRITOS BY THE DOZEN \$78

*Presented with Sour Cream on a Flour Tortilla*

Scrambled Eggs | Cheddar Cheese | Crumbled Sausage  
Scrambled Eggs | Cheddar Cheese | Sautéed Vegetables

### BREAKFAST SANDWICHES BY THE DOZEN \$78

Pork Roll | Fried Egg | American Cheese on a Kaiser Roll

Applewood Smoked Bacon | Scrambled Eggs  
American Cheese on a Flaky Butter Croissant

Sausage Patty | Scrambled Eggs  
American Cheese on a Buttermilk Biscuit

Canadian Bacon | Fried Egg  
American Cheese on a Toasted English Muffin

Scrambled Eggs | American Cheese on a Flaky Butter Croissant

### \*CHEF ATTENDED OMELET STATION \$17

Cage Free Eggs | Liquid Eggs | Egg Whites | Vegan Egg Substitute  
*Selection of Fillings to Include*

Tomatoes | Mushrooms | Peppers | Onions | Spinach  
Cheddar Cheese | Mozzarella Cheese

Shrimp | Ham | Breakfast Sausage | Applewood Smoked Bacon

### \*CHEF ATTENDED WAFFLE STATION \$12

Freshly Made Belgian Waffles  
Warm Maple Syrup | Whipped Butter | Fresh Berries  
Crushed Pecans | Sweetened Whipped Cream

*\*Chef Attendant Required | \$200 per Chef | 1 Chef per 100 Guests*

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# SPOTLIGHT ON SATISFACTION

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## BREAKS + REFRESHMENTS

### THE ROCKSTAR COFFEE BREAK \$22

*(up to 4 hours of service)*

Assorted Soft Drinks

Coffee | Decaffeinated Coffee | Tea

### THE SWEET JAM SESSION \$25

*(up to 1 hour of service)*

Assortment of Freshly Baked Fruit Pastries

### THE SPA BREAK \$23

*(up to 1 hour of service)*

Bowls of Whole Oranges, Apples + Bananas  
Crudité Jars

Dried Fruits + Raw Mixed Nuts

Chilled Fruit Juices

Orange | Grapefruit | Cranberry

Flavored Sparkling Water

### THE SWEET DREAM \$19

*(up to 1 hour of service)*

Assortment of Novelty Ice Creams

### SEASIDE SMOOTHIES

Freshly Blended Smoothies

#### SERVED BY THE GALLON \$149

(Per 2gal. Minimum 2 Gallons per Flavor)

#### SERVED IN INDIVIDUAL 8oz. BOTTLES \$9

(Per Bottle. Minimum 36 Bottles per Flavor)

Tropical Bahia

Pineapple Juice, Coconut Cream,

Orange Juice, Fresh Banana

The Classic

Banana, Strawberry, Vanilla Yogurt

Berry Boardwalk Blast

Strawberry, Blueberry, Orange Juice, Lime

Casino Crush

Coffee, Chocolate, Vanilla Yogurt

Peanut Butter Cup

Banana, Chocolate, Peanut Butter, Almond Milk

### THE GUITAR SMASH \$21

*(up to 1 hour of service)*

Assortment of (4) Novelty Candies + Treats

Popcorn | Chips

Regular + Sugar Free Red Bull

### THE RE-CHARGE \$19

*(up to 1 hour of service)*

Assorted Dried Fruits + Mixed Nuts

Trail Mix | Granola Bars

Assorted Individual Fruit Yogurts

Apples + Bananas

### THE HOMERUN \$17

*(up to 1 hour of service)*

Soft Pretzels with Spicy Brown Mustard

Bags of Cracker Jack | Bags of Popcorn

Assorted Bags of Kettle Chips | Bags of Trail Mix

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# SPOTLIGHT ON SATISFACTION

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## A LA CARTE BREAK ITEMS

### BY THE DOZEN

ASSORTED FRESHLY BAKED 3oz COOKIES \$42

Chocolate Chip | Oatmeal Raisin | Sugar | Peanut Butter

ASSORTMENT OF MINIATURE DESSERTS \$42

Cake Pops | Miniature Fruit Tarts | Cheesecakes

3" HOUSE-MADE BROWNIES OR BLONDIES \$42

ASSORTED MINIATURE BREAKFAST PASTRIES \$36

ASSORTED HOUSE-MADE MUFFINS \$36

Blueberry | Banana Nut | Double Chocolate | Cranberry Streusel

**PICK A CHIP, PICK A DIP \$60**

(serves 25)

CHOOSE (1)

Potato Chips | Pretzels | Tortilla Chips | Vegetables Chips

CHOOSE (1)

Salsa | Guacamole | French Onion Dip | Blue Cheese Dip

### ON CONSUMPTION

FRESH FRUIT PLATTERS \$250

(serves 25)

Seasonal Melons | Pineapple | Strawberries | Blueberries

WHOLE FRESH SEASONAL FRUIT \$50

(serves 15)

Granny Smith Apples | Clementines | Bananas

BAGS OF ASSORTED CHIPS | POPCORN | PRETZELS \$4

GRANOLA BARS \$3

INDIVIDUAL BAGS OF TRAIL MIX \$5

ASSORTED ICE CREAM BARS \$6.50

ASSORTED FROZEN FRUIT BARS \$6.50

ASSORTED CANDY BARS \$3.25

PREMIUM MIXED NUTS \$35

(serves 25)

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# SPOTLIGHT ON SATISFACTION

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## A LA CARTE BEVERAGES

### ON CONSUMPTION

SOFT DRINKS \$4.50

ASSORTED GATORADE FLAVORS \$6

### FRESHLY BREWED BY THE GALLON

UNSWEETENED ICED TEA \$40

COFFEE \$69

DECAFFEINATED COFFEE \$69

GOURMET TEAS \$69

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# COME TOGETHER RIGHT NOW

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## PLATTERED SANDWICHES

Offerings are for Groups with 25 Attendees or Less

## JERSEY SHORE SUBS \$36

(per sub)

Served on Freshly Baked Soft Italian 18" Long Roll

Available Cuts:

3x6" | 6x3" | 9x2"

Italian

*Salami, Ham Capicola, Provolone, Lettuce, Tomato, Oil + Vinegar*

Turkey

*American Cheese, Lettuce, Tomato + Mayonnaise*

Ham + Swiss

*Lettuce, Tomato + Mustard*

## SANDWICH SALAD SLIDERS \$48

(per dozen)

Served on Brioche Roll with Lettuce + Tomato

(1) Offering per Dozen

Simple Tuna Salad

Chicken Salad

Devilled Egg Salad

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# COME TOGETHER RIGHT NOW

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## TAKE AWAY LUNCH \$39

Pick (2) Main Selections | (1) Side Salad | (1) Snack | (1) Fruit | (1) Cookie for Your Group  
All Lunches are Bagged with a Bottle of Water

### MAIN SELECTION

*Select (2)*

Tomato + Mozzarella Caprese Sandwich  
*Basil Pesto Mayonnaise | Onion Rosemary Focaccia*

Classic Turkey Club Hoagie  
*Applewood Smoked Bacon | American Cheese  
Lettuce | Jersey Tomato | Mayonnaise*

Roast Turkey + Swiss Cheese  
*Yellow Mustard | Wheat Roll*

Sugared Ham + Swiss Cheese  
*Honey Mustard | Sourdough*

Grilled Vegetable Wrap  
*Basil Pesto | Whole Wheat Tortilla*

Roast Beef + Cheddar +\$3  
*Horseradish Mayonnaise | French Roll*

Italian Hoagie +\$3  
*Imported Meats + Cheese | Oregano Dressing  
Lettuce | Jersey Tomato*

### SIDE SALAD

*Select (1)*

Red Bliss Potato Salad | Classic Cole Slaw | Gemelli Pasta Salad

### FRUIT

*Select (1)*

Granny Smith Green Apple | Banana

### SNACK

*Select (1)*

Sea Salt Kettle Chips | Granola Bar | Sun Chips | Pretzels

### COOKIE

*Select (1)*

Chocolate Chip | Oatmeal Raisin | Sugar | Peanut Butter

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# COME TOGETHER RIGHT NOW

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## COLD BUFFET LUNCH TABLES

*All Cold Buffet Lunch Tables are Complemented with Freshly Brewed Coffee, Decaffeinated Coffee + Gourmet Teas  
All Pricing is Per Person for 90 Minutes of Service*

### THE DELI LUNCH BUFFET \$47

Tomato Basil Soup +\$2

Mesclun Greens | Tomatoes | Cucumbers | Croutons  
Ranch + Honey Mustard Dressings

Fried Chicken Salad with Jicama + Roasted Corn  
Garlic Dressing

Potato Salad  
Coleslaw  
Macaroni Salad

#### **Create Your Own Sandwich**

Sliced Roast Beef | Ham | Smoked Turkey Breast | Tuna Salad  
American Cheese | Swiss Cheese | Pepper Jack Cheese

Lettuce | Sliced Tomatoes | Onions | Pickles | Olives  
Dijon | Yellow Mustard | Mayonnaise | Herb Mayonnaise | Horseradish Cream  
Kaiser Rolls | Challah Twist Rolls | Hoagie Rolls | Croissants

Assorted Kettle Potato Chips

Dessert Provided Based on the Day of the Week the Menu is Served  
See Buffet Lunch + Dinner Dessert Selections Menu for Details

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# COME TOGETHER RIGHT NOW

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## COLD BUFFET LUNCH TABLES CONTINUED

*All Cold Buffet Lunch Tables are Complemented with Freshly Brewed Coffee, Decaffeinated Coffee + Gourmet Teas  
All Pricing is Per Person for 90 Minutes of Service*

### THE NEW YORK DELI BUFFET \$51

#### **COLD**

Caesar Salad

Sliced Ham | Roasted Turkey Breast | Genoa Salami | Shaved Corned Beef Brisket  
Tuna Salad | Provolone | Swiss Cheese  
Horseradish Cream | Dijon and Yellow Mustard | Mayonnaise | Olive Oil | Basil  
Lettuce | Sliced Tomatoes | Red Onions | Olives  
Sliced Marble Rye | Challah Twist Rolls | Kaiser Rolls | Hoagie Rolls

Red Bliss Potato Salad with Mustard Vinaigrette  
Coleslaw  
Pesto Pasta Salad

#### **HOT**

*Select (1)*

Meatballs with Pomodoro Sauce  
Italian Sausage with Peppers + Onions  
Philly Cheese Steak

Parmesan Cheese | Hoagie Rolls

Dessert Provided Based on the Day of the Week the Menu is Served  
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**ADD SOUP +\$8**

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## HOT BUFFET LUNCH TABLES

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All Pricing is Per Person for 90 Minutes of Service*

### THE PICNIC BUFFET \$53

#### **COLD**

Mixed Greens  
Tomatoes | Cucumber | Radishes | Croutons  
Italian | Ranch | French Dressing  
Red Bliss Potato Salad with Mustard Dressing  
Sweet Cabbage Slaw  
Grilled Vegetable Display  
Pesto Oil | Chipotle Chili Sauce  
House Cooked Kettle Potato Chips  
Freshly Baked Warm Biscuits + Butter

#### **ENTRÉES**

Select (3)  
Charbroiled Hamburgers  
Charbroiled Turkey Burgers  
Marinated Grilled Chicken Breast  
Grilled Portobello Burgers  
Grilled Kielbasa  
All Beef Hot Dogs  
Swiss Cheese | American Cheese | Lettuce | Dill Pickles | Sliced Tomatoes | Onions  
Ketchup | Yellow Mustard | Dijon Mustard | Pesto Mayonnaise | Mayonnaise | Pickled Relish  
Burger + Hot Dog Buns

#### **ENTRÉE ACCOMPANIMENTS**

Baked Macaroni and Cheese  
Corn on the Cob

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## HOT BUFFET LUNCH TABLES CONTINUED

*All Hot Buffet Lunch Tables are Presented with House-Made Rolls + Butter  
Complemented with Freshly Brewed Coffee, Decaffeinated Coffee + Gourmet Teas  
All Pricing is Per Person for 90 Minutes of Service*

### THE SICILIAN \$48

*Caesar Salad*

*Ciabatta Croutons | Anchovy Dressing*

*Italian Chopped Salad*

*Romaine | Salami | Mozzarella | Jersey Tomatoes | Peppers | Olives | Red Wine Vinaigrette*

*Tomato Mozzarella Salad*

*Fresh Basil*

*Pasta a la Siciliana*

*Sun-Dried Tomato Cream | Garlic Chips*

*Chicken Breast Cacciatore "Sicilian Style"*

*Tomatoes | Peppers | Onions | Mushrooms*

*Seared White Fish*

*Tuscan White Bean Ragout*

*Balsamic Glazed Vegetables*

*Parmesan Herb Crumb*

*Dessert Provided Based on the Day of the Week the Menu is Served*

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## HOT BUFFET LUNCH TABLES CONTINUED

*All Hot Buffet Lunch Tables are Presented with House-Made Rolls + Butter  
Complemented with Freshly Brewed Coffee, Decaffeinated Coffee + Gourmet Teas  
All Pricing is Per Person for 90 Minutes of Service*

### THE SOUTHWESTERN \$51

#### **COLD**

##### **Create Your Own Salad**

Field Greens | Peppers | Red Onions | Pepper Jack Cheese | Tortilla Strips  
Sun-Dried Tomato + Roast Corn Vinaigrette | Chipotle Ranch Dressing | Cilantro Vinaigrette

Southwest Citrus Shrimp Salad  
Potato Salad with Roasted Poblano Peppers  
Traditional Salsa + Pico De Gallo  
*Corn Tortilla Chips*

#### SOUP +\$2

Chicken Tortilla Soup

#### **ENTRÉES**

Chicken Fajitas  
Guacamole | Salsa | Cheddar Cheese | Sour Cream | Pickled Jalapenos  
Beef Enchilada  
Fish Veracruz (Seasonal Selection)  
Warm Corn + Flour Tortillas

#### **ENTRÉE ACCOMPANIMENTS**

Spanish Rice | Refried Beans | Cumin Roasted Vegetables

Dessert Provided Based on the Day of the Week the Menu is Served  
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## HOT BUFFET LUNCH TABLES CONTINUED

*All Hot Buffet Lunch Tables are Presented with House-Made Rolls + Butter  
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All Pricing is Per Person for 90 Minutes of Service*

### THE PACIFIC RIM \$50

#### COLD

Mixed Greens  
Julienne Carrots | Sprouts | Red Peppers | Scallions

Fried Wonton Skins  
Ginger Soy Dressing

Thai Noodle Salad  
Sweet + Spicy Cucumber Salad

Vegetable Spring Roll  
Ginger Soy Dipping Sauce

#### HOT

Egg Drop Soup +\$3  
Crispy Wontons

#### ENTRÉES

Select (2)

Mongolian Beef  
Steamed Cod with Crisp Leeks | Ginger + Garlic Sauce  
Crispy Chicken | Orange Chili Sauce  
Kung Pao Chicken | Peanuts + Chili Oil

Additional Entrée Selections \$6

Butterflied Tempura Prawns with Green Onion + Cranberry Jam Fried Rice

Singapore Noodles with Barbecued Pork + Shrimp  
Pad Thai Noodles: Stir Fried Rice | Noodles | Shrimp | Tofu | Egg | Crushed Peanuts  
Bean Sprouts | Garlic | Chiles | Curry Powder | Lime Juice

#### ACCOMPANIMENTS

Select (1)

Chinese Broccoli and Oyster Sauce  
Bok Choy | Garlic | Ginger Sauce

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## HOT BUFFET LUNCH TABLES CONTINUED

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### DOWN THE SHORE \$65

New England Clam Chowder +\$3

Red Bliss Potato Salad

Creamy Coleslaw

Vegetarian Cobb

*Iceberg | Avocado | Jersey Tomato | Blue Cheese | Egg | Cucumber | House-Made Ranch*

Buttermilk Fried Chicken

Golden Fried Cod  
*Tartar Sauce + Lemon*

BBQ Beef Brisket

Southern Style Green Beans

Baked Cheddar Macaroni + Cheese

Buttermilk Biscuits + Corn Bread  
*Butter + Hot Honey*

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## THE LUCKY 7 3-COURSE PLATED LUNCH \$52

*All Plated Lunches are Presented with House-Made Rolls + Butter  
Complemented with Freshly Brewed Coffee, Decaffeinated Coffee, Gourmet Teas + Iced Tea*

### **SOUP or SALAD**

*Select (1)*

Slow Roasted Chicken Noodle

Tomato Bisque

*Black Pepper Crema | Fresh Thyme*

Vegetable Minestrone

*Orzo Pasta*

New England Clam Chowder +\$3

*Oyster Crackers*

Tossed Caesar Salad

*Romaine Lettuce | Herb Croutons | Shredded Parmesan*

Mixed Greens

*Hand Selected Garden Greens | Carrots | Cucumbers | Cherry Tomatoes*

*Select (1) Dressing*

*Chipotle Ranch | Champagne Vinaigrette | Balsamic Vinaigrette | Citrus Vinaigrette | Green Goddess*

Caprese Salad +\$3

### SOUP + SALAD +\$8

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# THE LUCKY 7 3-COURSE PLATED LUNCH CONTINUED

## HOT ENTREE

*Select (1)*

Orecchiette Pasta Bolognese

*Shaved Parmesan | Grilled Vegetables | Dollop of Ricotta | Fresh Basil*

Herb Roasted Chicken Breast

*Seasonal Vegetables | Garlic Mashed Potatoes | Natural Reduction*

Herb Marinated Chicken Breast

*Seasonal Vegetables | Cranberry-Brown Rice Pilaf | Madeira + Mushroom Sauce*

Spinach + Cheese Stuffed Breast of Chicken

*French Beans | Garlic Mashed Potatoes | Rosemary Chicken Jus*

Sauteed Shrimp Scampi

*Orzo Pasta | Garlic Butter*

Sesame Crusted Salmon

*Sauteed Bok Choy | Coconut Ginger Jasmine Rice | Teriyaki Glaze*

Braised Beef Short Rib +\$8

*Seasonal Vegetables | Roasted Fingerling Potatoes | Chimichurri Sauce*

6oz. Filet Mignon +\$20

*Steamed French Beans | Garlic Mashed Potatoes | Mushroom Bordelaise*

## DESSERT

*Select (1)*

Tiramisu

*Chocolate Shavings | Biscotti*

Chocolate Layer Cake

*Whipped Cream | Caramel Sauce*

Lemon Meringue Tart

*Fresh Berries*

Key Lime Pie

*Raspberry Sauce*

Classic Cheesecake

*Fresh Strawberries*

Roasted Pear + Almond Tart

*Vanilla Chantilly | Caramel Sauce*

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# YOU HAD ME AT HELLO

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## PASSED HORS D' OEUVRES

*Sold by the Dozen*

### COLD

Sesame-Seared Tuna with Ginger Marinated Wakame Salad	\$48 per dozen
Tuna Tartar with Pickled Cucumber + Daikon Sprouts	\$48 per dozen
Chilled Smoked Shrimp with Horseradish Ratatouille	\$48 per dozen
Trio of Melons Wrapped in Prosciutto	\$51 per dozen
Cherry Tomatoes, Mozzarella + Basil with Pesto	\$45 per dozen
Grilled Eggplant Roulade with Herbed Goat Cheese	\$45 per dozen
Ahi Tuna Tartar on a Rice Cracker with Wasabi Aioli	\$60 per dozen
Thai Shrimp Salad on a Wonton Chip	\$57 per dozen
Herb Marinated Shrimp with Lemon Remoulade Sauce	\$69 per dozen
Shrimp Shooters with Horseradish Bloody Mary Sauce	\$57 per dozen
Blue Cheese on Endive with Spicy Pecans	\$42 per dozen
Smoke Salmon with Dill Roulade on Pumpernickel	\$51 per dozen
Granny Smith with Blue Cheese + Walnuts on Toast	\$45 per dozen
Smoked Salmon Rosettes on Brioche with Crème Fraiche	\$54 per dozen
Serrano Ham on Charred Tomato Bread	\$48 per dozen
Salmon Tartar, Crispy Rice Cup, Sesame Mustard	\$60 per dozen
Spicy Tuna In Crispy Rice Cup, Yum Yum Sauce	\$66 per dozen
Vegetarian Edamame Crispy Rice Cup, Togarashi Salt	\$45 per dozen
Maryland Crab Salad in Phyllo Cup	\$72 per dozen
Greek Feta & Olives in Phyllo Cup, Oregano Oil	\$48 per dozen

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# YOU HAD ME AT HELLO

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## PASSED HORS D' OEUVRES CONTINUED

*Sold by the Dozen*

### HOT

Strip Loin with Chimichurri + Crispy Potato	\$54 per dozen
Artichoke + Goat Cheese Tartlet	\$54 per dozen
Beef Satay with Thai Peanut + Scallion Glaze	\$51 per dozen
Chicken Satay with Thai Peanut + Scallion Glaze	\$45 per dozen
Pork Dumplings with Sesame Ginger Vinaigrette	\$48 per dozen
Spinach + Cheese Spanakopita	\$45 per dozen
Sesame Chicken Fritters with Mango Chili Sauce	\$48 per dozen
Miniature Quiche Lorraine with Smoked Bacon + Parmesan	\$48 per dozen
Vegetable Spring Rolls	\$45 per dozen
White Truffle Risotto Fritters	\$54 per dozen
Bacon Wrapped Scallops	\$66 per dozen
Miniature Crab Cake with Remoulade	\$57 per dozen
Italian Style Meatballs in Spicy Tomato Sauce	\$54 per dozen
Roasted Baby Lamb Chops with Mint Aioli	\$84 per dozen
Miniature Beef Wellington	\$54 per dozen
Risotto-Mozzarella Bites, Marinara Dip	\$48 per dozen
Prosciutto Wrapped Grissini, Truffle Butter	\$57 per dozen
Chicken & Brie Puff Pastry Cups	\$48 per dozen
Firecracker Chicken Meatballs, Spicy Gochujang Sauce	\$54 per dozen
Little Pepperoni & Mozzarella Puffs	\$48 per dozen

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# YOU HAD ME AT HELLO

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## RECEPTION DISPLAYS

### CHILLED SEAFOOD ON ICE

*Displayed with Classic Cocktail + Cognac Sauce  
Sold by the Dozen*

Jumbo U16/20 Gulf Shrimp	\$66 per dozen
Cocktail Crab Claws	\$81 per dozen
Freshly Shucked Oysters on the Half Shell	\$MP per piece
<i>Selections Change Throughout the Year</i>	
Clams on the Half Shell	\$60 per dozen
King Crab Legs	\$MP per piece

## ICE CARVINGS PRICED TO ORDER

### SUSHI

*Minimum of 6 Rolls per Selection | 6 Pieces per Roll*

Salmon Sushi	\$36 per Roll	Tempura Shrimp	\$36 per Roll
Shrimp Sushi	\$36 per Roll	Philly Roll	\$36 per Roll
Tuna Sushi	\$39 per Roll	<i>Smoked Salmon, Cream Cheese + Cucumber</i>	
Spicy Tuna Roll	\$39 per Roll	California Roll	\$36 per Roll
Cucumber Roll	\$30 per Roll	<i>Crab, Avocado + Cucumber</i>	
Vegetable Roll	\$30 per Roll		

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# YOU HAD ME AT HELLO

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## RECEPTION DISPLAYS CONTINUED

*All Displays Are Portioned + Priced on a Per Display Basis*

### SMOKED SALMON \$550

*(15 Guests Per Display)*

Presented with Crème Fraîche, Lemons, Diced Onions, Capers + Grated Egg

### CURATED CAVIAR \$MP per ounce

### IMPORTED + DOMESTIC CHEESE \$350

*(25 Guests Per Display)*

Brie | Blue Cheese | Goat Cheese | Aged Cheddar  
Dried Fruits | Grape Bunches | Mixed Nuts  
English Crackers | French Bread

### SEASONAL CRUDITE \$200

*(25 Guests Per Display)*

Cherry Tomatoes | Baby Carrots | Sweet Radishes | Celery Hearts  
Marinated Olives | Assorted Dipping Sauces

### ARTISAN CHEESE \$MP

*(25 Guests Per Display)*

Curated Based on Season + Availability of Cheese  
Dried Fruits | Grape Bunches | Mixed Nuts  
English Crackers | French Bread

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# YOU HAD ME AT HELLO

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## RECEPTION DISPLAYS CONTINUED

*All Displays Are Portioned + Priced on a Per Display Basis*

### ANTIPASTO \$400

*(25 Guests Per Display)*

Prosciutto | Pepperoni | Salami | Provolone | Fontina Cheese  
Pepperoncini | Black + Green Italian Olives | Roasted Peppers  
Marinated Mushrooms + Artichoke Hearts  
Buffalo Mozzarella Cheese with Jersey Tomatoes  
Grissini | Focaccia Bread

### GRILLED VEGETABLES \$275

*(25 Guests Per Display)*

Marinated + Grilled Asparagus | Bell Peppers | Zucchini | Squash | Eggplant | Portobello  
Balsamic Drizzle | Extra Virgin Olive Oil | Fresh Herbs | Sour Dough | Lavash

Oil Cured Artichokes +\$25  
*(12 pieces)*

### MEDITERRANEAN \$285

*(25 Guests Per Display)*

Hummus | Labneh Yogurt | Olive Assortment | Tabouli  
Grilled Vegetables | Roasted Peppers | Fresh Cut Pita | Pita Chips

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# YOU HAD ME AT HELLO

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## RECEPTION STATIONS

*All Stations are Priced on a Per Person Basis and will be Prepared for the Entire Guest Guarantee  
A Minimum of (4) Stations is Recommended, (3) are Required, When Planned as a Dinner Alternative  
All Pricing is Per Person for 90 Minutes of Service*

### SALADS ON DEMAND \$28

Peppery Mix of Greens  
Haricots Vert | Grape Tomatoes | Fresh Fennel | Brioche Crouton | Lemon Olive Oil Dressing  
Traditional Caesar Salad  
Wood Grilled Chicken | Parmesan Cheese | Black Olives | Garlic Croutons | Caesar Dressing  
Baby Iceberg Salad  
Charred Beef | Cilantro | Mint | Tomatoes | Cucumber | Rice Wine Vinaigrette Dressing

### DIM SUM ROUND UP \$32

Barbecue Bao Buns | Pot Stickers  
Assorted Dipping Sauces  
Crisp Vegetable Spring Rolls with Orange Horseradish Sauce  
Char Siu Barbecue Baby Back Ribs  
Sesame Chicken

### BUILD YOUR OWN TACOS \$23

Wood Grilled Chicken | Skirt Steak | Pork Carnitas  
Soft Flour Tortillas | Tortilla Chips  
Salsa Verde | Pico de Gallo | Guacamole | Warm Queso

### PRIMO PASTA \$23

Pastas Prepared in the Room  
Mezze Rigatoni Bolognese  
Ricotta Agnolotti Pomodoro  
Penne Alfredo with Green Peas + Parmesan  
Garlic Ciabatta Bread  
Parmesan Cheese | Chili Flakes | Fresh Basil

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# YOU HAD ME AT HELLO

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## CARVING STATIONS

*All Food Quantities are Prepared to the Entire Guest Guarantee Based on the Recommendations Below  
All Carved Items are Served with Hinge Sliced Rolls*

### ITALIAN STYLE PORCHETTA \$475

Crusty Semolina Rolls | Pesto Spread  
Serves Approximately 45 Guests

### STUFFED PORK LOIN \$375

Cocktail Rolls | Chimichurri  
Serves Approximately 30 Guests

### ROASTED PEPPER CRUSTED NY STRIP \$500

Petite House Rolls | Creamed Horseradish  
Serves Approximately 30 Guests

### WHOLE ROASTED TENDERLOIN OF BEEF \$595

Miniature Rolls | Garlic Aioli  
Serves Approximately 10 Guests

### WHOLE OVEN ROASTED 20lb TURKEY \$375

Cranberry Rolls | Cranberry Sauce  
Serves Approximately 30 Guests

### BOURBON GLAZED BAKED HAM \$375

Parker House Rolls | Honey Dijon Mustard  
Serves Approximately 30 Guests

### ROASTED PRIME RIB OF BEEF \$550

Petite Rolls | Au Jus | Creamed Horseradish  
Serves Approximately 35 Guests

### BAKED SALMON EN CROUTE \$375

Lemon Beurre Blanc  
Serves Approximately 15 Guest

Chef Attendant Required for All Carving Stations | \$200 per Chef | 1 Chef per 100 Guests

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# GO OUT ON A HIGH NOTE

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## DUET PLATED DINNERS

*Three Course Meal Presented with House-Mad Rolls + Butter  
Complemented with Freshly Brewed Coffee, Decaffeinated Coffee + Gourmet Teas*

### THE BOARDWALK \$85

*Tangle of Baby Greens  
Gorgonzola Mousse | Port Poached Pear | Candied Walnuts  
Champagne Dressing  
Herb Filled Chicken + Porcini Seared Salmon  
Wild Mushrooms | Mashed Potatoes | Garlic Broccolini  
Marsala Sauce  
Chocolate Fudge Torte*

### THE PACIFIC AVENUE \$125

*Baby Iceberg "Wedge"  
Applewood Smoked Bacon | Vine Ripe Tomatoes  
Point Reyes Blue Cheese | Oregano Red Wine Vinaigrette  
Peppercorn Crusted Petite Filet Mignon + Jumbo Shrimp Scampi  
Au Gratin Potato | Baby Carrots + Squash | Red Wine Demi  
Vanilla Cream Torte*

### THE VENTNOR AVENUE \$135

*Classic Caesar Salad  
Parmesan Crostini | Roasted Tomato | Caesar Dressing  
Grilled Beef Tenderloin + Thyme Roasted Salmon  
Horseradish Potatoes | Baby Carrots + Squash | Bordelaise Sauce  
Mocha-Cinnamon Torte*

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# GO OUT ON A HIGH NOTE

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## THREE OF A KIND CUSTOM PLATED DINNER

*Three Course Meal Includes Your Choice of Soup or Salad (both +\$8), Entrée + Dessert  
Presented with House-Made Rolls + Butter*

*Complemented with Freshly Brewed Coffee, Decaffeinated Coffee + Gourmet Teas*

*Highest Price Will Prevail if More Than One (1) Entrée is Selected | Maximum Choice of Two (2) Entrées +  
Chef's Selection of Vegetarian Entrée | Exact Entrée Counts Must Be Provided 72 Hours in Advance*

### SOUPS + SALADS

*Select (1)*

Tomato Bisque

*Basil Chantilly Cream | Black Pepper Crisp*

Vegetable Minestrone

*Orzo Pasta | Pesto | Extra Virgin Olive Oil*

Chicken Noodle

New England Clam Chowder +\$3

*Spiced Oyster Crackers*

Classic Caesar

*Romaine Lettuce | Herb Crostini | Parmesan Crisp | Caesar Dressing*

Garden Greens

*Cucumber | Carrot | Tomato | Radishes*

Bundle of Baby Greens

*Brie Cheese | Spiced Almonds*

Baby Iceberg "Wedge"

*Applewood Smoked Bacon | Vine Ripe Tomatoes  
Point Reyes Blue Cheese | Blue Cheese Dressing*

Fresh Mozzarella + Tomato Salad +\$3

*Pesto | Balsamic Glaze | Fresh Basil*

*Select (1) Dressing*

*Chipotle Ranch | Champagne Vinaigrette | Balsamic Vinaigrette  
Raspberry Vinaigrette | Green Goddess | Warm Bacon Dressing  
Blue Cheese | Ranch | Honey Mustard*

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# THREE OF A KIND CUSTOM PLATED DINNER CONTINUED

## ENTRÉES

*Highest Price Will Prevail if More Than One (1) Entrée is Selected | Maximum Choice of Two (2) Entrées + Chef's Selection of Vegetarian Entrée | Exact Entrée Counts Must Be Provided 72 Hours in Advance*

### SLOW ROASTED CHICKEN BREAST \$69

Roasted Garlic Mashed Potatoes | Vegetable Fricassee | Natural Reduction

### GRILLED MARINATED CHICKEN BREAST \$69

Roasted Potatoes with Lemon + Garlic | Broccolini | Roasted Chicken Jus

### SEARED ATLANTIC SALMON \$74

Smashed Creamer Potatoes | Vegetable Sauté | Whole Grain Mustard Sauce

### MISO MARINATED SEA BASS \$80

Steamed Jasmin Rice | Sautéed Green Beans | Garlic + Ginger

### BROILED 12oz NEW YORK STRIP \$90

Creamy Mashed Potatoes | Seasonal Vegetables | Roasted Garlic + Rosemary Demi

### GRILLED 8oz FILET OF BEEF \$110

Creamy Mashed Potatoes | Braised Vegetables | Mushroom Bordelaise

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# THREE OF A KIND CUSTOM PLATED DINNER CONTINUED

## ENTRÉES

*Highest Price Will Prevail if More Than One (1) Entrée is Selected | Maximum Choice of Two (2) Entrées + Chef's Selection of Vegetarian Entrée | Exact Entrée Counts Must Be Provided 72 Hours in Advance*

### HERB FILLED CHICKEN + PORCINI SEARED SALMON \$89

Caramelized Royal Trumpet Mushrooms | Garlic Scented Broccolini | Porcini Marsala Sauce

### OVEN ROASTED CHICKEN + CRAB CAKE \$92

Broken Yukon Gold Potatoes | Seasonal Vegetables | Red Pepper Mornay

### BEEF SHORT RIB + SEARED SALMON \$89

Creamy Mashed Potatoes | Roasted Carrots | Natural Reduction

### CABERNET BEEF SHORT RIB + HERB BASTED U10 SHRIMP \$92

Creamy Mashed Potatoes | Grilled Asparagus | Natural Reduction

### FILET OF BEEF + SEABASS \$140

Lemon Risotto | Grilled Asparagus | Red Wine Reduction

### GRILLED BEEF TENDERLOIN + THYME ROASTED SALMON \$135

Horseradish Souffle Potatoes | Grilled Asparagus | Bearnaise Sauce

### PEPPERCORN CRUSTED FILET MIGNON + JUMBO LUMP CRAB SCAMPI \$150

Au Gratin Potato | Baby Watercress | Truffled Demi Sauce

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# THREE OF A KIND CUSTOM PLATED DINNER CONTINUED

## DESSERT

*Select (1)*

### CHOCOLATE FLOURLESS TORTE

Whipped Cream | Fresh Berries

### LEMON MERINGUE TART

Raspberry Coulis

### NEW YORK CHEESECAKE

Raspberry Compote

### MILK CHOCOLATE HAZELNUT BAR

Mango Coulis

### APPLE BUTTER CRUMBLE TART

Vanilla Chantilly

### CARROT CAKE

Sauce Anglaise

### SIGNATURE DESSERT TRIO \$12

Select Any (3) from Above

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# GO OUT ON A HIGH NOTE

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## CLAM BAKE \$99

*Presented with House-Made Rolls + Butter  
Complemented with Freshly Brewed Coffee, Decaffeinated Coffee + Gourmet Teas  
All Pricing is Per Person for 90 Minutes of Service*

## GRILL + GARDEN

Red Bliss Potato Salad

Watermelon Salad with Mint + Pistachios

Kale Salad

*Garden Bell Peppers | Grape Tomato | Feta Cheese | Vinaigrette*

Jersey Tomato + Onion Salad

Roasted Summer Squash

Whole Roasted Rosemary Chicken

Grilled New York Strip

## POTS

Clams | Mussels | Shrimp

*Corn | Potatoes | Andouille Sausage in Old Bay Broth*

*Lemons | Drawn Butter | Parker House Rolls*

*Snow Crab Clusters + \$12 | Lobster Tail +\$22*

## SWEETS

Dessert Provided Based on the Day of the Week the Menu is Served  
See Buffet Lunch + Dinner Dessert Selections Menu for Details

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# GO OUT ON A HIGH NOTE

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## THE AMPLIFIED BBQ \$99

*Presented with Soft Rolls + Honey Butter*

*Complemented with Freshly Brewed Coffee, Decaffeinated Coffee + Gourmet Teas*

*All Pricing is Per Person for 90 Minutes of Service*

### SMOKER + GRILL

Texas Style Brisket

Spice Rubbed "Beer Can" Chicken

St. Louis Ribs with Brown Sugar Rub

Cedar Salmon

### KITCHEN + GARDEN

Traditional Cornbread

Cole Slaw

Creamer Potato Salad

Buttered Jersey Corn

Baked Beans

Brown Sugar | Bacon

Baked Mac & Cheese

### SWEETS

Dessert Provided Based on the Day of the Week the Menu is Served

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# GO OUT ON A HIGH NOTE

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## HARD ROCK CUSTOM DINNER BUFFET \$99

*Presented with House-Made Rolls + Butter  
Complemented with Freshly Brewed Coffee, Decaffeinated Coffee + Gourmet Teas  
All Pricing is Per Person for 90 Minutes of Service*

### SOUP + SALADS

*Select (3)*

Soup du Jour

Seasonal Mixed Greens

Classic Tossed Caesar Salad  
*House-Made Croutons*

Spinach Salad  
*Egg | Tomato*

Tomato Mozzarella Salad  
*Basil Oil*

Roasted Mushroom Salad  
*Peppers*

### DRESSING

*Select (2)*

Chipotle Ranch | Champagne Vinaigrette | Balsamic Vinaigrette | Raspberry Vinaigrette | Green Goddess  
Warm Bacon Dressing | Blue Cheese | Ranch | Honey Mustard

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# HARD ROCK CUSTOM DINNER BUFFET CONTINUED

## POULTRY

*Select (1)*

Grilled Boneless/Skinless Chicken Breast  
Roasted Bone-In Chicken Quarters (legs, thighs, breasts, wings)

*Select (1) Preparation*

Spinach, Mushroom & Tomato in Cream Sauce  
Smoked Bacon, Cremini Mushrooms in Red Wine Sauce  
Roasted Tomatoes, Bell Peppers & Mushrooms with Fresh Herbs  
Soy, Ginger & Garlic in a Five Spice-Honey Marinade

## SEAFOOD

*Select (1)*

Salmon | Cod | Mahi-Mahi

*Select (1) Preparation*

Pesto Crusted with Tomato, Basil Ragout & Extra Virgin Olive Oil  
Lemon, White Wine, Butter, Fresh Parsley & Fried Capers  
Fennel, Saffron Broth & Herb Butter  
Steamed Soy, Ginger, Sauteed Bell Pepper and Sweet & Sour Mushrooms

## MEAT

*Select (1)*

Sirloin Steak | Center Cut Pork Chop

*Select (1) Preparation*

Caramelized Onion, Red Wine & Thyme  
Peppercorn Reduction & Watercress  
Burgundy Wine Demi, Oven Roasted Tomatoes & Roasted Mushrooms  
Chimichurri, Roasted Peppers & Fresh Oregano

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# HARD ROCK CUSTOM DINNER BUFFET CONTINUED

## **SIDES**

*Select (3)*

Roasted Garlic Mashed Potatoes

Roasted Fingerling Potatoes with Chopped Herbs

Mashed Sweet Potatoes

Lemon + Ginger Steamed Jasmine Rice

Orzo Pasta with Sun-Dried Tomatoes + Baby Spinach

Brown Rice Pilaf with Dried Cranberries

Steamed Green Beans with Toasted Almonds

Broccolini with Lemon + Garlic

Steamed Baby Carrots with Honey Butter

Grilled Asparagus

Roasted Vegetable Medley

*Zucchini | Squash | Broccoli | Cauliflower | Carrots*

## **SWEETS**

Dessert Provided Based on the Day of the Week the Menu is Served

See Buffet Lunch + Dinner Dessert Selections Menu for Details

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# BUFFET LUNCH + DINNER DESSERT SELECTIONS

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## MONDAY

Fresh Fruit Tart  
Chocolate Cannoli  
NY Cheesecake  
Dark Chocolate Cup with Tiramisu

## TUESDAY

Apple Crumb Tart  
Raspberry Buttercream Roulade  
Chocolate Peanut Butter Éclair  
Mango Mousse Bar

## WEDNESDAY

Chocolate Cheesecake  
Lemon Crème Pie  
Classic Trifle  
White Chocolate Cup with Milk  
Chocolate Bavarian

## THURSDAY

Opera Torte  
Strawberry Crème Puff  
Birthday Cake Whoopie Pie  
Kiwi White Chocolate Tart

## FRIDAY

Caramel Nut Tart  
Red velvet Cheesecake  
Chocolate Flourless Bite  
Key Lime Parfait

## SATURDAY

Pear Cobbler  
Chocolate Pecan Tart  
Strawberry n Cream Biscuit  
Carrot Cake Slice

## SUNDAY

Hazelnut Crispy Bar  
Edelweiss Strip  
Georgia Peach Cream Tart  
Black + White Whoopie Pie



# HOW SWEET IT IS

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## DESSERT STATIONS

*Complemented with Freshly Brewed Coffee, Decaffeinated Coffee + Gourmet Teas  
All Pricing is Per Person for 90 Minutes of Service*

### THE ROCK PARTY DESSERT RECEPTION \$22

Rocky Road Brownie Pop | Pink Cotton Candy Cupcake | Donut Popper | Strawberry Jelly Roll Slice  
Red Velvet Cake Pop | Chocolate Pudding Parfait | Fresh Fruit Tart

### THE ENCORE DESSERT RECEPTION \$22

Chocolate Peanut Butter Cake Pop | Miniature Fruit Tart | White Chocolate Cheesecake  
Blondie Bar | Key Lime Bar | Assorted Macaron | Mini Cannoli | Turtle Chocolate Cup

### AMPLIFIED CHOCOLATE EXPERIENCE \$22

Chocolate Fudge Cupcake | Flourless Chocolate Torte | Chocolate BonBon | Assorted Chocolate Bark  
Salted Chocolate Chunk Cookie | Chocolate Raspberry Verrine

### “OFF THE WALL” OF DOUGHNUTS \$22

Assorted Fresh Doughnuts Hung on a Wall  
*Served with Small Cups of*  
Chocolate Sauce | Caramel Sauce | Raspberry Coulis | Whipped Cream

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# HOW SWEET IT IS

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## DESSERT ACTION STATIONS

*Complemented with Freshly Brewed Coffee, Decaffeinated Coffee + Gourmet Teas  
All Pricing is Per Person for 90 Minutes of Service*

### GELATO SUNDAE BAR \$22

Gelato

*Vanilla | Chocolate | Mixed Berry Sorbet | Chef's Surprise*

Toppings

*Raspberry Sauce | Chocolate Sauce | Whipped Cream | Candied Nuts | Rainbow Jimmies | M&M's*

### CONSTRUCT A SHORTCAKE \$22

Strawberry

Stone Fruit Mix

*Peaches | Plums | Nectarines | Apricots*

*Over Vanilla Shortcake Smothered in Whipped Cream*

### CHERRIES JUBILEE \$22

*Cherries Sautéed in Butter, Sugar + Kirshwasser Over Vanilla Ice Cream*

### CREPES SUZETTE \$22

*Crepes Filled with Pastry Cream, Folded*

*Served with Grand Marnier Orange Marmalade Sauce + Vanilla Ice Cream*

### BANANA FOSTERS \$22

*Sliced Bananas Sautéed in Butter, Sugar + Rum Over Vanilla Ice Cream*

*Served with Langue de Chat*

Chef Attendant Required for All Stations Listed Above | \$200 per Chef | 1 Chef per 100 Guests

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# HOW SWEET IT IS

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## DESSERT ACTION STATIONS CONTINUED

*Complemented with Freshly Brewed Coffee, Decaffeinated Coffee + Gourmet Teas  
All Pricing is Per Person for 90 Minutes of Service*

### KNIFE -N- CAKE \$22

Chef Selection of (4) Flavors of Whole Cakes  
Plated + Served with Assorted Sauces + Whipped Cream

### ALL NATURAL SLICED FRESH FRUIT \$22

Seasonal Whole Fruits Served with Various Flavoured Syrup Pour-Overs

### S'MORE'D UNDER \$22

S'more Concoction Sliced to Order  
Marshmallow Cream Applied + Toasted Live

### PINA COLADA TROPICAL \$22

Pineapple Sorbet + Coconut Ice Cream  
Over Pink Maraschino Cherry Cake with Warm Caramel

### BUILD A WAFFLE \$22

Sugar Pearl Crunch Waffles  
Compotes  
*Mixed Berry | Peach | Tropical Fruit*  
Toppings  
*Raspberry Sauce | Caramel Sauce | Maple Syrup*  
*White Chocolate Curls | Dried Marshmallows*  
*Whipped Cream*

Chef Attendant Required for All Stations Listed Above | \$200 per Chef | 1 Chef per 100 Guests

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.  
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

# GOOD FOR THE SOUL

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## SPA SENTIMENT PACKAGE \$32

*Served with Chilled Fruit Juices + Bottled Water  
All Pricing is Per Person for 90 Minutes of Service*

## ASSORTED TEA SANDWICHES

Smoked Salmon + Dill  
*Lemon on Pumpernickel Bread*

French Radish + Goat Cheese  
*Sea Salt on Whole Wheat*

Roasted Chicken Salad  
*Watercress on a Petite Croissant*

## MINIATURE SALADS

Garden Bundle  
*Toasted Hazelnuts with Champagne Vinaigrette*

Cucumber + Tomato  
*Lemon + Caper with Olive Oil*

Seasonal Fresh Fruit  
*Orange Syrup*

Petite Crudit  Cups  
*Buttermilk Ranch*

## SWEETS

Dessert Provided Based on the Day of the Week the Menu is Served  
See Buffet Lunch + Dinner Dessert Selections Menu for Details

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.  
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

# GOOD FOR THE SOUL

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## THE DELUXE SPA SENTIMENT PACKAGE \$40

*Served with Chilled Fruit Juices + Bottled Water  
All Pricing is Per Person for 90 Minutes of Service*

### ASSORTED TEA SANDWICHES

Smoked Salmon + Dill  
*Lemon on Pumpernickel Bread*

Roast Beef + Horseradish  
*on Multigrain Bread*

Slow Roasted Turkey  
*Cranberry Remoulade with Brie on a  
Brioche Roll*

French Radish + Goat Cheese  
*Sea Salt on Whole Wheat*

Egg Salad + Watercress  
*on Sourdough Bread*

### MINIATURE SALADS

Seasonal Mixed Fruit Salad  
*Fresh Berries*

Heirloom Tomato + Buffalo Mozzarella Salad  
*Petite Basil + Maldon Sea Salt with Olive Oil*

Select Garden Greens  
*Toasted Hazelnuts + Shaved Vegetables with  
Champagne Vinaigrette*

Chicken + Arugula  
*Goat Cheese, Toasted Almonds + Dried Cranberries  
with Balsamic Vinaigrette*

### SWEETS

Dessert Provided Based on the Day of the Week the Menu is Served  
See Buffet Lunch + Dinner Dessert Selections Menu for Details

All food + beverage pricing is subject to 6.625% New Jersey State Sales Tax.  
All alcohol pricing is subject to an additional 3% Atlantic City Luxury Tax. All food + beverage pricing is subject to 21% service charge.

# LET THE GOOD TIMES ROLL

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## **BARS THAT ROCK** COLUMBIA BRANDS

### **LIQUOR**

Tito's Vodka | Beefeater Gin  
Cruzan White Rum | Captain Morgan Spiced Rum | Malibu Coconut Rum | Joe Cuervo Silver  
Seagram's 7 Crown Blended Whiskey | Southern Comfort  
Jim Beam Bourbon | Jack Daniels | Jack Daniels Tennessee Honey | Dewars White Label

### **DOMESTIC BEER**

Miller Light  
Yuengling Lager

### **IMPORTED BEER + HARD SELTZER**

Amstel Light | Corona | Heineken  
White Claw Black Cherry  
White Claw Mango

### **WINE**

Proverb Cabernet Sauvignon | Proverb Pinot Noir | Proverb Chardonnay | Proverb Pinot Grigio  
"The Beach" Rosé

### **SPARKLING**

La Marca Prosecco

### **CORDIALS**

Amaretto | Bailey's | Fireball | Grand Marnier | Kahlua | Peach Schnapps  
Dry Vermouth | Sweet Vermouth | Triple Sec

*Selections based upon availability. We reserve the right to substitute products of equal or better quality.*

# LET THE GOOD TIMES ROLL

## BARS THAT ROCK

### COLUMBIA BRANDS PRICING

Open bar includes cocktails, wine, beer, cordials, soft drinks, bottled water + set-ups. You are charged the per person contracted rate regardless of consumption. All per person pricing is subject to 6.625% NJ State and 3% Atlantic City luxury taxes + 21% service charge. Open beer + wine bar includes wine, beer + soft drinks. You are charged the per person contracted rate regardless of consumption.

### OPEN BAR PRICING

1 HOUR	2 HOURS	3 HOURS	4 HOURS	5 HOURS
\$27	\$37	\$44	\$49	\$52

### BEER + WINE OPEN BAR PRICING

1 HOUR	2 HOURS	3 HOURS	4 HOURS	5 HOURS
\$25	\$35	\$42	\$44	\$48

### CONSUMPTION BAR

### CASH BAR

COCKTAILS	\$12 Per Drink	\$13 Per Drink
MARGARITAS + MARTINIS (includes shots   up   rocks)	\$14 Per Drink	\$15 Per Drink
DOUBLES	\$16 Per Drink	\$17 Per Drink
WINE + SPARKLING	\$12 Per Drink	\$13 Per Drink
DOMESTIC BEER	\$7 Per Bottle	\$8 Per Bottle
IMPORTED BEER + HARD SELTZER	\$8 Per Bottle	\$9 Per Bottle
CORDIALS	\$13 Per Drink	\$14 Per Drink
SOFT DRINKS + BOTTLED WATER	\$3	\$4
RED BULL	\$5	\$6

All consumption pricing is subject to 6.625% NJ State and 3% Atlantic City luxury taxes + 21% service charge.  
Cash bars will carry a \$600 minimum based on a 3-hour event. Events longer than 3 hours will carry an additional fee of \$200 per hour.  
The host group is responsible for the difference if the minimum spend is not met.  
Cash bars will incur a \$200 per bartender fee based on the guaranteed guest count.

# LET THE GOOD TIMES ROLL

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## BARS THAT ROCK EPIC BRANDS

### LIQUOR

Tito's Vodka | Beefeater Gin  
Tito's Vodka | Ketel One | Grey Goose | Grey Goose L'orange | Beefeater Gin | Bombay Sapphire  
Bacardi Superior Rum | Captain Morgan Spiced Rum | Malibu Coconut Rum | Patron Silver  
Crown Royal | Jameson | Southern Comfort | Maker's Mark Bourbon | Jack Daniels  
Jack Daniels Tennessee Honey | Dewars White Label | Glenlivet 12

### DOMESTIC BEER

Miller Light  
Yuengling Lager  
Cape May IPA

### IMPORTED BEER + HARD SELTZER

Amstel Light | Corona | Stella Artois  
White Claw Black Cherry  
White Claw Mango

### WINE

*Select (2) Red | (2) White*  
Bacchus Cabernet Sauvignon | Natura Pinot Noir | Roaming Dog Red Blend  
Bacchus Chardonnay | Il Conte Pinot Grigio | Wairau Sauvignon Blanc  
"The Beach" Rosé

### SPARKLING

La Marca Prosecco | Gruet Brut Rosé

### CORDIALS

Amaretto | Bailey's | Fireball | Grand Marnier | Hennessy VS Cognac | Kahlua | Peach Schnapps  
Dry Vermouth | Sweet Vermouth | Triple Sec

*Selections based upon availability. We reserve the right to substitute products of equal or better quality.*



# LET THE GOOD TIMES ROLL

## BARS THAT ROCK

### EPIC BRANDS PRICING

Open bar includes cocktails, wine, beer, cordials, soft drinks, bottled water + set-ups. You are charged the per person contracted rate regardless of consumption. All per person pricing is subject to 6.625% NJ State and 3% Atlantic City luxury taxes + 21% service charge. Open beer + wine bar includes wine, beer + soft drinks. You are charged the per person contracted rate regardless of consumption.

### OPEN BAR PRICING

1 HOUR	2 HOURS	3 HOURS	4 HOURS	5 HOURS
\$35	\$45	\$52	\$57	\$60

### BEER + WINE OPEN BAR PRICING

1 HOUR	2 HOURS	3 HOURS	4 HOURS	5 HOURS
\$33	\$43	\$49	\$53	\$56

### CONSUMPTION BAR

### CASH BAR

COCKTAILS	\$14 Per Drink	\$15 Per Drink
MARGARITAS + MARTINIS (includes shots   up   rocks)	\$16 Per Drink	\$17 Per Drink
DOUBLES	\$18 Per Drink	\$19 Per Drink
WINE + SPARKLING	\$14 Per Drink	\$15 Per Drink
DOMESTIC BEER	\$7 Per Bottle	\$8 Per Bottle
IMPORTED BEER + HARD SELTZER	\$8 Per Bottle	\$9 Per Bottle
CORDIALS	\$15 Per Drink	\$16 Per Drink
SOFT DRINKS + BOTTLED WATER	\$3	\$4
RED BULL	\$5	\$6

All consumption pricing is subject to 6.625% NJ State and 3% Atlantic City luxury taxes + 21% service charge.  
Cash bars will carry a \$600 minimum based on a 3-hour event. Events longer than 3 hours will carry an additional fee of \$200 per hour.  
The host group is responsible for the difference if the minimum spend is not met.  
Cash bars will incur a \$200 per bartender fee based on the guaranteed guest count.

# LET THE GOOD TIMES ROLL

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## WINE LIST

### CHAMPAGNE + SPARKLING

La Marca Prosecco, Veneto, Italy	\$60
Unshackled Sparkling Rosé, California	\$80
Michele Chiarlo "Nivole" Moscato D'Asti, Piedmont, Italy	\$60

### WHITE + ROSE

Sonoma-Cutrer "RRR" Chardonnay, Russian River Valley	\$70
Il Conte Pinot Grigio, Veneto, Italy	\$60
Santa Margherita Pinot Grigio, Trentino-Alto Adige, Italy	\$87
Dr. Loosen "Blue State" Riesling, Mosel, Germany	\$68
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	\$60
Hamton Water Rosé, Languedoc, France	\$55

### RED

Jordan Cabernet Sauvignon, Alexander Valley, California	\$169
Iconoclast Cabernet Sauvignon, Napa Valley, California	\$90
The Federalist Cabernet Sauvignon, California	\$60
Zuccardi Q Malbec, Valle De Uco, Mendoza, Argentina	\$60
L'Umami Pinot Noir, Willamette Valley, Oregon	\$60
J Lohr Los Osos Merlot, Paso Robles, California	\$60
Fattoria di Piazzano Chianti, Tuscany, Italy	\$60
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	\$60
Hamton Water Rosé, Languedoc, France	\$55

*All bottle pricing is subject to 6.625% NJ State and 3% Atlantic City luxury taxes + 21% service charge.  
Client to be charged based on the number of bottles opened.*

# POLICIES

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## BARTENDER SERVICE RATIO

The ratio of 1 bartender per 75 guests will apply to all functions with host paid bar service. If additional bartenders are requested, fees will apply. Consult with your CSM.

## POP-UP ORDERS PLACED WITHIN 72 HOURS

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

## LABOR FEE

A \$150.00 labor fee will be applied to all meal functions for less than 25 people. Subject to duration of the meeting and type.

## FOOD + BEVERAGE PRODUCTS

Hard Rock Hotel & Casino Atlantic City does not allow any outside food or beverage to be brought on property at any time. All food & beverage products must be purchased from Hard Rock Hotel & Casino Atlantic City.



# POLICIES

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## SPECIAL MEAL ORDERS

Special meals are defined as those meals requested in advance for service other than the principle menu. All special meals must be included in the guarantee. If the number of special meals exceeds the contracted number, the special meals will be charged over + above the guaranteed or actual number, whichever is greater.

Please note: special meals will be charged at market price.

## ALCOHOLIC BEVERAGES + ALCOHOLIC BEVERAGE SERVICE

Hard Rock Hotel & Casino Atlantic City is regulated by the New Jersey State Division of Gaming Enforcement. Per DGE regulations, 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 beverage items must be purchased from the hotel. The DGE further prohibits removal of alcoholic beverages purchased by the hotel for client consumption.

Alcoholic beverages may not be brought into Hard Rock Hotel & Casino Atlantic City from outside sources.

Bartenders are required whenever alcoholic beverages are served in the hotel function space. Hotel will use discretion and stopping alcohol on a case-by-case basis, if necessary, as stipulated by law of the state of New Jersey. In the event you wish to order special alcoholic beverages that are not in Hard Rock Hotel & Casino Atlantic City's inventory, these items must be ordered by the case and paid for in full. No refunds will be issued for unused product. Unused cases may not be sent to guest suites or leave the meeting space.

The legal drinking age in New Jersey is 21. Proper identification is required when attending a function where alcohol is to be served.



# POLICIES

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## BANQUET GUARANTEE

14 business days prior to all food functions the hotel requires the expected number of guests for each scheduled event. The expected number of guests cannot be reduced by more than 10% of the contracted estimated guest attendance.

- Final guarantees are due no later than 12 noon, 3 business days prior to the scheduled function.
- The guaranteed count provided is not subject to reduction, and charges will be applied accordingly.
- Should the client not notify Hard Rock Hotel & Casino Atlantic City of the guaranteed guest count, the expected number will be used as the final guarantee.
- Should the guarantee decrease by 10%, Hard Rock Hotel & Casino Atlantic City reserves the right to charge room rental, service charges, and/or relocate your group to a smaller room.
- Please note the following shall apply to all increases in guarantees received within 72 business hours.
- Guarantee increases received less than 3 business days prior to the event that exceed the 5% overset shall incur a 10% price increase. This excludes coffee, decaffeinated coffee, tea, soft drinks, and mineral waters ordered on a consumption basis.

An increased guarantee within 72 business hours will not receive an overset amount: the new guarantee is the set amount. Please note that in some cases Hard Rock Hotel & Casino Atlantic City may not be able to accommodate increases in food & beverage quantities.

## BANQUET SERVICE CHARGE

The current service charge is 21%.



# POLICIES

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## GENERAL TERMS

All reservations and agreements are subject to the rules and regulations of the hotel and the following conditions:

1. Banquet menus are updated annually.
2. All federal and state 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 paid for separately by the patron.
3. Per DGE regulations, alcoholic beverages of any kind will not be permitted to be brought into the hotel by the patron or any of the patrons guests or invitees from the outside.
4. All food & beverage items must be purchased from the hotel.
5. We welcome your requests for special items, which will be charged in their entirety per specific ordered quantities.
6. DGE prohibits the removal of alcoholic beverages purchased by the hotel for client consumption.
7. Products listed are subject to change without notice.

## PAYMENT TERMS

Payment shall be made in advance of the function unless credit has been established.

If credit has been established, a predetermined deposit will be required at the time of signing the contract, along with the additional amount to be paid prior to the event.

The balance of the account is due and payable 15 days after receipt of invoice. A service charge of 1.5% per month is added to any unpaid balance over 20 days old.

The Banquet Event Order (BEO) is the governing document for all goods and services ordered by the client. Client's signature on said BEO represents an agreement and approval for the goods and services represented on the BEO. All banquet checks presented prior to the final billing are subject to an audit and may vary from final invoiced banquet checks.



# POLICIES

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## STATE TAX

- The current New Jersey sales tax is 6.625% and will be billed to your account on all equipment rentals, food and non-alcoholic beverages.
- The current Atlantic City luxury tax is 3% and will be billed to your account on all alcoholic beverages.
- Tax rates are subject to change without notification.
- If the group is tax exempt, New Jersey State Tax Exemption Certificate (ST-5) must be submitted with the signed contract (no other form will be presented to the Finance Department). Failure to present the ST-5 in advance will delay billing process. Only charges applicable to the organization are tax exempt.

## FORCE MAJEURE

The performance of this agreement by either party is subject to acts of God, war, terrorism, mass infectious diseases both viral and bacterial, plague and/or medical pandemic, government regulation including but not limited to disaster declaration and shelter-in-place orders, and other disasters, fire, strikes, civil disorder, curtailment of transportation facilities, or other similar cause beyond the control of the parties preventing or unreasonably delaying at least 25% of meeting/ gathering attendees and guests from appearing at group's meeting/ gathering or otherwise making it inadvisable as defined by the CDC, illegal, or commercially impractical to hold the meeting/gathering or provide the facility/venue. The agreement may be terminated, and/ or specific non-performance or underperformance may be excused, without penalty or payment, for any one or more of such reasons by written notice from one party to the other. If for any reason beyond the control of the group or the facility/venue shall not be available, or shall not be in acceptable condition, this agreement may be terminated without penalty by written notice from group to facility/ venue. In the event of force majeure or any event described above, all deposits and/or prepayments made by the group will be refunded by the facility/venue, less any actual expenses incurred by the facility/venue, to the group.



# CAN'T YOU HEAR ME KNOCKING

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## CONTACT US

[hardrockhotelatlanticcity.com/meetings](http://hardrockhotelatlanticcity.com/meetings)

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Atlantic City, New Jersey 08401

#HARDROCKAC





COME  
BACK  
SOON



BREAKOUT MEETINGS AND EVENTS **MENU**