



HARD ROCK EVENTS

VENUE ADDRESS

1 Seminole Way Hollywood, FL 33314

CONTACT

REGIONAL SALES & MARKETING MANAGER KIFF GELBWAKS Kiff.Gelbwaks@hardrock.com 1-954-493-2287



FOOD & BEVERAGE MINIMUM

The food & beverage minimum is the minimum spend amount for the entire space before tax and gratuity/admin fee (++). ++ = 18% gratuity + 7% sales tax.

The minimum will guarantee your event space for (2) hours of event time. Additional hours may be added on at an additional cost.

**Prices/Fees/Minimums are subject to increase

EVENT	DATE/TIME	F & B MINIMUM PRICING
Luncheons - IN CAFE	11am - 3pm	\$40pp++
Dinners - IN CAFE	5pm - 9pm	\$55pp++

To book a Hard Rock event, please note the following steps must be completed:

- 1. Choose a Date and Time
- 2. Choose Menu/Beverage/Entertainment Options
- 3. Sign a Contract
- 4. Pay a 50% Deposit or Payment in Full (if within 3 business days of the event date)
- 5. Last Day to Confirm/Change the Guest Count is Three Days Before the Event

MENUS - GROUP DINING



FAMILY STYLE APPETIZER

Pre-Select One

Classic Nachos

Crisp tortilla chips layered with ranch-style beans and a fourcheese sauce blend, topped with fresh pico de gallo, spicy jalapenos, pickled red onions, melted cheddar & Monterey jack cheese and scallions served with our sour cream on the side.

One Night in Bangkok Spicy Shrimp

Crispy shrimp, tossed in a creamy, spicy sauce, topped with scallions and sesame seeds, served on a bed of coleslaw.

Wings

Out signature slow-roasted jumbo wings tossed with classic buffalo sauce, served with carrots, celery and blue cheese dressing.

Onion Ring Tower

Out signature crispy onion rings perfectly seasoned and served with barbecue and ranch sauce.

SALAD COURSE

Pre-Select One

Classic Caesar Salad

Romaine lettuce tossed in Caesar Dressing with parmesan crisps and croutons, topped with shaved parmesan cheese.

House Salad

Fresh greens with Roma tomatoes, Julienne red peppers and garlic butter croutons, served with choice of dressing.

ENTRÉE COURSE

Pre-Select Up to Four for "Choice of"

Baby Back Ribs

Seasoned with our signature spice blend, then glazed with our house-made BBQ sauce and grilled to perfection, served with coleslaw & ranch-style beans.

Twisted Mac, Chicken & Cheese

100% All-natural grilled chicken breast, sliced and served on cavatappi pasta tossed in a four-cheese sauce blend with diced red peppers.

Cedar Plank Salmon

Oven-roasted salmon, served on a cedar plank with a sweet and spicy mustard glaze, served with fresh vegetables.

Tupelo Chicken Tenders

Crispi, fresh chicken tenders served with seasoned fries, honey mustard and our house-made BBQ sauce.

New York Strip

USDA choice 12ox. New York strip steak, grilled medium and topped with herb butter, served with seasoned fried and fresh vegetables.

Original Legendary Burger

Fresh steak burger grilled medium well, with Applewood bacon, cheddar cheese, crispy onion ring, leaf lettuce and vine-ripened tomato, served with seasoned French fries.

*Groups of 50+ guests must agree to a pre-selected menu; 'Choice of" entrée not available.

DESSERT COURSE

Pre-Select One

New York Style Cheesecake

Variety of Cookies

PRICING

Two Courses \$46++ Per Person

Three Courses \$53++ Per Person

Four Courses \$57++ Per Person

Menu includes a Beverage Choice of Coffee, Tea or Soda

++ Subject to sales tax and 18% gratuity; taxes and fees are subject to change at any time. Available for parties of 12 or more guests. Menus offered for a maximum of 2-hours of service.

BAR PACKAGES





OPTION A

CALL BRANDS BAR OPTION SOFT DRINKS AND TEA

\$35 per person – 2 hours \$42 per person – 3 hours \$52 per person – 4 hours

OPTION B

PREMIUM BRANDS BAR
PACKAGE, INCLUDING NON
ALOCHOLIC BEVERAGES

\$55 per person – 2 hours \$65 per person – 3 hours \$75 per person - 4 hours

*Drink tickets valid towards beer or wine or soft drinks \$10++ each

All Packages are Subject to 18% Gratuity & 7% Florida State Sales Tax

Please inquire for package brands.