



# HARD ROCK EVENTS

## VENUE ADDRESS

1 Seminole Way  
Hollywood, FL 33314

## CONTACT

REGIONAL SALES & MARKETING MANAGER

KIFF GELBWAKS

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1-954-493-2287



## FOOD & BEVERAGE MINIMUM

The food & beverage minimum is the minimum spend amount for the entire space before tax and gratuity (++).

++ = 20% event admin + 7% sales tax.

The minimum will guarantee your event space for (3) hours of event time. Additional hours may be added on at an additional cost.

EVENT SPACE	DATE	F & B MINIMUM PRICING
MAIN DINING BUYOUT	11am - 5pm	\$45++
MAIN DINING BUYOUT	5pm - 11pm	\$70++
Cocktail Hour - Add ON to Buyout		\$40++

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

1. Choose an Event Space
2. Choose Menu/Beverage/Entertainment Options
3. Sign a Contract
4. Pay a 50% Deposit or Payment in Full based on the Food & Beverage Minimum
5. Last Day to Confirm/Change the Guest Count is Seven Days Before the Event

	<b>Reception Style</b>	<b>Buffet Service</b>
<b>Main Dining</b>	up to 385	up to 280
<b>Freddie Mercury</b>	up to 35	up to 35
<b>Mosh Pit Lounge</b>	up to 30	up to 30
<b>Van Halen</b>	up to 115	up to 115
<b>Venue Buyout</b>	up to 400	up to 325

# Hors d'Oeuvres - 50 piece minimum



## Cold

Bacon Deviled Eggs  
\$5.95++

Shrimp Cocktail with Cocktail Sauce  
\$6.95++

Boston Style Crab & Shrimp Roll with Sriracha Aioli  
\$7.50++

Beef Carpaccio Crostini with Pesto Olive Oil  
\$6.50++

Prosciutto Ham & Melon  
\$5.95++

Mozzarella & Grape Tomato Skewers  
\$5.95++

Fresh Strawberries with Cheese & Candied Pecans  
\$6.50++

Sliced Tomato Crostini Topped with Mascarpone, Romano  
Cheese & Spinach  
\$5.95++

Wonton Cups with Seasonal Hummus  
& Fire Roasted Peppers  
\$5.95++

## Hot

Conch Fritters with Mango Relish  
\$6.95++

Shrimp Scampi Lollipop  
\$6.95++

Coconut Shrimp with Mango Salsa  
\$6.95++

Jumbo Scallops Wrapped in Applewood Bacon  
\$7.50++

Maryland Cracked Crab Cakes with Tartar Sauce  
\$7.50++

Crab & Shrimp Stuffed Mushrooms  
\$6.95++

Fried Lobster Macaroni and Cheese Bites  
\$8.00++

Chicken or Beef Satay with Peanut Sauce  
\$6.95++

Chicken, Beef or Spinach and Cheese Empanadas  
\$6.95++

Chimichurri Cuban Steak or Roasted Veggie Quesadilla  
\$6.95++

Grilled Lamb Chops with Mint Hollandaise  
\$8.00++

Southern Fried Chicken Wings with Blue Cheese  
\$6.50++

Tupelo Chicken Tenders with Honey Mustard  
\$6.50++

Asian Vegetable Spring Rolls with Hot Chinese Mustard  
\$5.95++

## Sliders

Handcrafted BLT with Tomato Aioli on Pretzel Bread \$5.95++

Triple Prime Burger Topped with Aged Cheddar  
\$5.95++

Filet Mignon with Roasted Mushrooms and Herb Goat Cheese  
\$8.00++

Blackened Salmon Burger with Cider Spiked BBQ Sauce  
\$6.50++

Bite Sized Shrimp Po Boys with Spicy Sriracha Drizzle  
\$6.50++

Maryland Crab Cake with Tartar  
\$6.75++

Fried Franks in a Blanket with Dijon Mustard  
\$5.95++

Pulled Pork topped with BBQ Sauce & Monterey Jack  
\$5.95++

Smoked Brisket with BBQ Sauce & Cheddar Jack Cheese  
\$6.50++

Mini Cubans with Pickles and Dijon Mustard  
\$5.95++

Chicken Parmesan with White Cheddar  
\$6.50++

Roasted Turkey Burger with Jack Cheese and Garlic Aioli  
\$6.50++

Veggie Burger with Grilled Vegetables, Fresh Mozzarella Cheese  
\$5.95++

++ 7% sales tax and 20% event administration fee;  
taxes and fees are subject to change at any time.

# MENUS - Themed Buffets



## The "Classics" Buffet Menu

*A Celebration of Our Hard Rock Best Sellers!*

### **Honey-Citrus Salad**

Fresh-Cut Greens, Red Onions, Orange Segments, Spiced Pecans, Red Bell Pepper Strips, Sun-Dried Cranberries, Bleu Cheese Crumbles with a Honey-Citrus Dressing

### **Twisted Mac & Cheese**

Twisted Cavatappi Pasta, Lightly Spiced Three-Cheese Sauce, Garlic, Fresh Red Peppers & Romano Parsley Bread Crumbs

### **Hickory-Smoked BBQ Chicken**

Southern Style Rubbed Chicken, Grilled & Basted with Signature BBQ Sauce

### **Signature Pulled Pork**

Hickory Smoked Pulled Pork with Marinated Slaw and BBQ Sauce, Served with Mini Rolls

### **Sides**

Yukon Gold Mashed Potatoes and Honey Garlic Green Beans

### **Dessert**

Hard Rock Homemade Cookies & Brownie Display

**PRICING - \$59 ++ Per Person**

## "Floribbean Fusion" Buffet Menu

*A Taste of Latin America and the Caribbean*

### **Starters**

Jamaican Jerk Chicken Satay and Coconut Shrimp with Mango Salsa

### **Key Biscayne Chopped Salad**

Baby Romaine, Avocado, Grape Tomatoes, Crispy Cucumbers, Oranges, Spicy Bay Shrimp, and Feta Cheese with Mango Citrus Dressing

### **Spanish Style Rice**

Shrimp, Scallops, Spicy Sausage, Roasted Pepper and Onions

### **Churrasco Cubano**

Hand Carved Chimichurri Marinated Skirt Steak served with Spicy Black Beans & Steamed White Rice

### **Fried Plantains**

Cuban Style fried Green Plantains served with Mango Habanero Sauce

### **Tropical Fruit Display**

Fresh Fruits and Berries served with Coconut & Rum Spiked Sauce and Banana Bread

### **Island Confections**

Key West Key Lime Pie Bites, Churros, and Caramel Flan

**\$79 ++ Per Person**

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2 Hours of Service*

# Buffet Option 3 “Custom”



## \$68.00++ Per Person

- (2) Salads
- (2) Entrees
- (2) Sides
- (1) Dessert

## \$80.00++ Per Person

- (2) Salads
- (3) Entrees
- (2) Sides
- (2) Desserts

## \$95.00++ Per Person

- (3) Salads
- (4) Entrees
- (3) Sides
- (3) Desserts

### Salads

**Classic Caesar Salad** – Freshly Chopped Romaine Lettuce tossed in Caesar Dressing with Parmesan Crisps and Croutons, topped with Shaved Parmesan Cheese.

**HRC House Salad** – Fresh Mixed Greens, Hot House Cucumbers, Shaved Red Onion, Red & Yellow Tear-Drop Tomatoes, Maple Balsamic Vinaigrette, Goat Cheese.

**Caprese Salad** – Heirloom Cherry Tomatoes, Mixed Greens, Fresh Mozzarella, Olive Oil, Balsamic Reduction.

### Sides

**Green Beans & baby carrots with Honey Garlic Butter**

**Seasonal Seared Vegetables With Fresh Herbs**

**Roasted Brussels Sprouts With Caramelized Shallots**

**Rosemary & Roasted Garlic Red Potatoes**

**Mashed Potatoes**

**Coconut Jasmine Rice**

### Desserts

**Assorted Macarons**

**Chocolate Covered Strawberries**

**Mini Cheesecakes**

**Mini Pies and Tarts**

**Assorted Cake Pops**

### Entrees – Land, Sea, Air

**Fire Grilled Salmon** – Spicy Mustard Glaze

**Fried Grouper** - Lemon Butter, Shallots, Button Mushrooms, Scallions, Cherry Tomatoes

**Churrasco Cubano** – Topped with Chimichurri

**Tuscan Flat Iron Steak** – Shaved Red Onion Relish

**Pork Loin** – Grilled Scallion & Bokchoy

**Chicken Breast** – Crusted with Fresh Herbs

**Roasted Turkey Breast** – Wild Mushroom and Cream Sauce

### Entrees - Pasta

**Orrecchiette Carbonara** – Rendered Pancetta, Shallots, Peas, Romano Cheese, Garlic Cream

**Farfalle Agliolio** – Olive Oil, Roasted Garlic, Fresh Herbs, Grilled Asparagus

**Wild Mushroom Ravioli** – Baby Spinach, Roma Tomato, White Wine, Grilled Scallions

**Roasted Tomato** – Cavatappi Pasta, Balsamic Marinara, Grilled Onion, Roasted Garlic

### PASTA ADD-ONS:

Roasted Chicken – \$3.00++ Per Person

Gulf Shrimp – \$4.00++ Per Person

Grilled Beef – \$5.00++ Per Person

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2 Hours of Service*

**Roasted Turkey Breast**  
(25 Person Minimum)  
Cranberry Relish & Homemade Rolls with Apple Cider Mayo  
**\$15.95++ Per Person**

**Adobo Roast Pork Loin**  
(30 Person Minimum)  
Assorted Rolls & Mango Chutney  
**\$15.95++ Per Person**

**Bourbon Glazed Ham**  
(30 Person Minimum)  
Assorted Rolls & Mustards  
Bavarian Pretzel Rolls  
**\$15.95++ Per Person**

**Top Round of Beef**  
(50 Person Minimum)  
Assorted Rolls, Horseradish Sauce,  
Dark Mustard & Mayonnaise  
**\$16.95++ Per Person**

**Beef Brisket**  
(20 Person Minimum)  
Chipotle Mayo & Parker House Rolls  
**\$18.95++ Per Person**

**Slow Roasted Prime Rib of Beef**  
(30 Person Minimum)  
Sourdough Rolls, Horseradish Sauce,  
Dark Mustard & Mayonnaise  
**\$20.95++ Per Person**

**Dijon Crusted Rack of Lamb**  
(10 Person Minimum)  
Mint Jelly  
**\$Market Price++ Per Person**

**Tenderloin Oscar**  
(30 Person Minimum)  
Dry Aged Beef Tenderloin Crowned with King Crab,  
Asparagus, and a rich Béarnaise Sauce  
**\$33.95++ Per Person**

*++ 7% sales tax and 20% event administration fee; taxes and fees are subject to change at any time.  
90 Minutes of Service. Make in an action station (live carving) for \$125 per Chef attendant, 1 per 100 guests recommended*

# Reception Stations and Displays



## RECEPTION SALAD STATIONS

### **Handcrafted BLT Salad Station**

Crispy Hearts of Iceberg Lettuce, Cold Smoked Applewood Bacon, Vine Ripened Tomatoes, Cave Aged Bleu Cheese, Sharp Cheddar & Romano-Crusted Pretzel Croutons tossed in Bleu Cheese Vinaigrette  
**\$11.95++ Per Person**

### **Tuscan Chopped Salad**

Crispy Romaine, Vine Ripened Tomatoes, Pancetta, Kalamata Olives & Gorgonzola Tossed in Balsamic Dressing  
**\$11.95++ Per Person**

### **Hard Rock Cobb Salad**

Mixed Greens, Roasted Turkey, Honey-Roasted Ham, Aged Cheddar, Applewood Smoked Bacon, Vine Ripened Tomatoes & Crispy Cucumbers, Tossed in a Greek Goddess Dressing  
**\$13.95++ Per Person**

### **Baby Caesar Salad**

Baby Romaine tossed in a Romano & Anchovy-Spiked Caesar Dressing with Shaved Parmesan & Brioche Croutons  
**\$10.95++ Per Person**

*Add Grilled Chicken \$6.95 ++ PP*

*Add Grilled Cuban Skirt Steak \$8.95 ++ PP*

*Add Grilled Shrimp \$10.95 ++ PP*

## COLD

### **Seasonal Crudité**

Fresh Seasonal Vegetables Served with Bleu Cheese Spiked Ranch, & Seasonal Hummus  
**\$14.95++ Per Person**

### **Domestic Cheese & Fruit**

With Flat Breads & Crackers  
**\$22.00++ Per Person**

### **Tuscan Antipasti**

Italian Meats, Sausages & Cheeses  
Served with Cured Olives & Peppers  
Crusty Artisan Breads  
**\$17.95++ Per Person**

### **Artisan Cheese**

Classic Selection of Hand Crafted Cheeses served with Fresh Fruit, Fig Compote, Dried Fruit & Nuts, Kalamata Olives  
Freshly Baked Breads to include Pretzel Sticks & Focaccia  
**\$28.00++ Per Person**

### **Jumbo Shrimp Cocktail**

Jumbo Prawns served with Cocktail & House Made Remoulade Sauce  
**\$Market Price++**

### **Chilled Seafood**

Jumbo Prawns, Cracked Crab, Fresh Oysters & Clams Served with Spicy Cocktail Sauce, Remoulade with Fresh Lemons & Hot Sauce  
**\$Market Price++**

### **Handcrafted Sushi & Sashimi**

**\$Market Price++**

## HOT

### **Spinach & Artichoke Dip**

A creamy blend of romano and cheddar cheese, chopped spinach and artichoke hearts, served with crispy tortilla chips and pico de gallo on the side.  
**\$17.95 ++ Per Person**

### **Maryland Jumbo Lump Crabcakes**

served with Sriacha Remoulade  
**\$20.95++**

### **Penne Primavera**

with Pesto & Roasted Vegetables  
**\$17.95++ Per Person**

### **Baked Ziti**

with Fire Roasted Tomato Sauce  
**\$19.95++ Per Person**

### **Andouille Sausage Rigatoni**

With Tomato Basil Sauce  
**\$20.95++ Per Person**

### **Braised Beef Pappardelle**

With a Fire Roasted Tomato Sauce  
**\$21.95++ Per Person**

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2 Hours of Service*



### Continental Buffet

Hard Rock Bakery Basket to Include:  
Assorted Danish, Hearty Muffins & Fresh Bagels with Butter,  
Preserves, Cream Cheese & Seasonal Fresh Fruit Display  
with Fresh Berries, Granola and assorted cereal  
Orange Juice, Coffee,  
Decaffeinated Coffee & Tea

**\$25.95++ Per Person**

### All American Buffet

Hard Rock Bakery Basket to Include:  
Assorted Danish, Hearty Muffins & Fresh Bagels  
Served with Butter, Preserves & Cream Cheese  
Granola and assorted cereal , Fluffy Scrambled Eggs  
Smoked Bacon *or* Country Sausage , Home Fried Potatoes,  
Orange Juice, Coffee, Decaffeinated Coffee & Tea

**\$32.95++ Per Person**

### Ala Carte Additions

Freshly Baked Bagels & Cream Cheese \$35.75++ Per Dozen  
Hearty Muffins \$35.75++ Per Dozen  
Assorted Fruit & Cheese Danish \$35.75++ Per Dozen  
Flakey Croissants \$35.75++ Per Dozen  
Southern Fried Chicken Biscuit with White Cheddar Cheese \$37.00++ Per Dozen  
Mini-Filled Croissants: Chocolate, Strawberry, Almond or Apple \$42.00++ Per Dozen  
Sunrise Breakfast Empanada \$37.00++ Per Dozen  
Build Your Own Breakfast Parfait Station \$15.95++ Per Person

### Live Action Eggs Station (Cooked to Order)

Omelets and Eggs with Bacon and Sausage \$17.95++ Per Person + \$250 Action Station  
Sweet Ham, Blended Cheese, Diced Tomatoes, Mushrooms, Scallions,  
Sautéed Spinach & Hickory Smoked Bacon

*++ 7% sales tax and 20% event administration fee; taxes and fees are subject to change at any time. 2  
Hours of Service. Chef Attendant Fee of \$250 plus tax, 1 chef per 50 guests*

# Plated Lunch and Dinner (Priced By Entrée Selection)

Select 1 Appetizer, 1 Entrée, and 1 Dessert Per Person. Includes Soda and American Coffee / 50 Guest Maximum



## Appetizer

### **BLT Wedge Salad**

Crispy Iceberg Lettuce, Vine-Ripened Tomatoes, Applewood Smoked Bacon, Cave-Aged Bleu Cheese with Greek Goddess Drizzle

### **Roasted Tomato Bisque**

Creamy Tomato Soup Laced with Fresh Basil topped with Crème Fraîche

### **Hand Tossed Caesar Salad**

Handcrafted Caesar Salad tossed in a Creamy Romano Dressing with Three-Cheese Crusted Croutons

### **Tomato Mozzarella Tower**

Layers of Fresh Mozzarella & Vine-Ripened Tomatoes Marinated in First Press Olive Oil, Roasted Tomatoes finished with a Balsamic Drizzle

### **Seafood Bisque**

Creamy Seafood Bisque made from Florida's Freshest Catch

## Entrees

### **ROASTED CHICKEN HERB JUS**

Caramelized Chicken Basted in Herbs & Natural Jus  
Macaroni 'n' Cheese & Green Bean Medley

**\$56.00++ Per Person**

### **CAST IRON BLACKENED NORWEGIAN SALMON**

Creole Seasoned and Duck Fat Seared Salmon served on a bed of seasoned rice with a Remoulade Drizzle and Seasonal Vegetable Medley

**\$70.50++ Per Person**

### **SKIRT STEAK & MAHI MAHI**

Grilled Skirt Steak paired with Grilled Mahi Mahi topped with Mango Salsa and paired with Spicy Jasmine Rice and Seasonal Vegetable Medley

**\$71.95++ Per Person**

### **ROASTED HALIBUT WITH LEMON ROASTED SHRIMP**

Roasted Halibut with Jumbo Roasted Prawns Served with Orzo Shitake Pilaf And Seasonal Vegetable Medley

**\$Market Price++ Per Person**

### **FILET & CHICKEN**

Goat Cheese Crusted Petite Filet Mignon and Roasted Natural Chicken with Herbed Rice and Seasonal Vegetable Medley

**\$93.00++ Per Person**

### **CAST IRON SEARED FILET**

Served with Au Gratin Potatoes, Jumbo Asparagus Bouquet & Béarnaise Sauce

**\$85.50++Per Person**

### **FILET & SCALLOPS**

Petite Filet and Grilled Sea Scallops, Olive Oil Poached Fingerlings and Garlic Spinach

**\$99.95++ Per Person**

### **HARD ROCK SURF & TURF**

Hand Cut Filet Mignon with Lobster Tail with Lemon Spiked Hollandaise  
Served with Herbed Rice Seasonal Vegetable Medley

**\$ Market Price ++Per Person**

## Desserts

### **Crème Brûlée**

Traditional Custard Encased in Caramelized Sugar served with Macerated Berries

### **Warm Chocolate Ganache Cake**

Chocolate Ganache Accompanied By our Handcrafted Vanilla Bean Ice Cream

### **Lemon Meringue Pie**

Light Lemon Chiffon Topped with Italian Meringue

### **Key Lime Pie**

With Traditional Graham Cracker Crust  
And Whipped Cream

### **Home-Made Apple Cobbler**

With Warm Granny Smith Apples topped with Vanilla Bean Ice Cream and Caramel Sauce

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### Miniature Desserts

Choice of 3:

Carrot Cake • Devil's Food Cake • New York Cheesecake

Key Lime Pie • Coconut Custard

**\$19.95++ Per Person**

### Miniature Homemade Pies

Key Lime • Apple • Chocolate Cream Pie

**\$18.95++ Per Person**

### Build Your Own Ice Cream Bar

Hand Crafted Vanilla & Chocolate Ice Cream with Malted Waffles,  
Fudge Brownies, Fresh Berry Toppings, Hot Fudge, Caramel,  
Whipped Cream, Mini Candy & Roasted Nuts

**\$32.95++ Per Person**

*Requires Attendant fee of \$125 per 100 guests*

### Sliced Fresh Fruit

**\$12.95++ per person**

### Chocolate Dipped Strawberries

**\$52.95++ per dozen**

### Assorted Gourmet Cookies

**\$50.95++ per dozen**

### Chocolate Fudge Brownies

**\$48.00++ per dozen**

### Jumbo Gourmet Hard Rock Cupcakes

**\$82.00++ per dozen**

Assorted Seasonal Flavors

*++ 7% sales tax and 20% event administration fee; taxes and fees are subject to change at any time.*

# BAR PACKAGES



## OPTION 1

**BEER & WINE HOSTED BAR  
PACKAGE WITH  
SOFT DRINKS AND TEA**

**\$25 per person – 1 hours  
\$30 per person – 2 hours  
\$35 per person – 3 hours  
\$40 per person - 4 hours**

## OPTION 2

**CALL BRANDS BAR OPTION  
SOFT DRINKS AND TEA**

**\$30 per person – 1 hours  
\$35 per person – 2 hours  
\$42 per person – 3 hours  
\$52 per person – 4 hours**

## OPTION 3

**PREMIUM BRANDS BAR  
PACKAGE**

**\$45 per person – 1 hours  
\$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 20% Administrative Fee &  
7% Florida State Sales Tax

\*Please inquire for package brands.\*

# Event Enhancements - Souvenir Glasses



**Add a Hard Rock Cafe souvenir for each guest to take home after the event. Each shot, pint or hurricane glass comes in a Hard Rock box. Great for a departing gift or room drop.**

*(Beverage not included)*

**Shot Glass \$10.00 plus sales tax | Pint Glass \$12.50 plus sales tax | Hurricane Glass \$12.50 plus sales tax**

## CREATE CUSTOM COLLECTABLE GIVEAWAYS

*Ask us about pricing, custom orders and quantities. We can create anything and everything that is the perfect fit for any company or special occasion.*

