

FLAVORS THAT FAVOR THE BOLD



ATLANTIC CITY

BREAKOUT MEETINGS AND EVENTS MENU

HELLO

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, refreshments or unique bento lunch boxes.

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

CONTINENTAL BREAKFASTS

THE NEW YORKER \$28

Chilled Fresh Juices
Sliced Seasonal Fruits + Berries
Plain + Fruit Greek Yogurt
Assorted Freshly Baked Bagels w/ Plain + Herb Cream Cheese
Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Tea

THE CLASSIC \$29

Chilled Fresh Juices
Sliced Seasonal Fruits + Berries
Plain + Fruit Greek Yogurt
Freshly Baked Miniature Pastries | Muffins | Fruit Turnovers
Butter + Fruit Preserves
Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Tea

THE EXECUTIVE \$35

Chilled Fresh Juices
Sliced Seasonal Fruits + Berries
Seasonal Melons | Fresh Berries | Pineapple | Strawberries | Blueberries | Blackberries | Raspberries
Assorted Miniature Croissants | Muffins | Danish
Butter | Jams + Preserves
Individual Greek Vanilla + Fruit Yogurts
Freshly Baked Miniature Bagels w/ Plain + Herb Cream Cheese
House Smoked Salmon | Traditional Condiments
Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Tea

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RISE AND SHINE LIKE NO OTHER

HOT BREAKFAST BUFFETS

THE DEALER \$38

Sliced Seasonal Fruits + Berries
Freshly Baked Miniature Breakfast Pastries + Muffins
Butter + Fruit Preserves
Plain + Fruit Greek Yogurt
Sliced Breads + English Muffins w/ Toaster Service
Scrambled Eggs
Herb Roasted Breakfast Potatoes
Applewood Smoked Bacon | Country Sausage
Chilled Fresh Juices
Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Tea

THE FULL MONTY \$40

Sliced Seasonal Fruits + Berries
Plain + Fruit Greek Yogurt | Granola
Assorted Mini Bagels | Plain + Herb Cream Cheese
Assorted Mini Breakfast Pastries | Whipped Butter + Fruit Preserves
Scrambled Eggs
Herb Roasted Breakfast Potatoes
Applewood Smoked Bacon | Sausage Links
Cinnamon French Toast w/ Warm Maple Syrup
Chilled Fresh Juices
Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Tea

THE SHOWGIRL \$45

Sliced Seasonal Fruits + Berries
Seasonal Melons | Fresh Berries | Pineapple | Strawberries
Individual Flavored Yogurts
Selection of Individual Cereals | Whole + Skim Milk
Assorted Croissants | Muffins | Danish
Fruit Preserves + Butter
Scrambled Eggs
Applewood Smoked Bacon | Chicken-Apple Sausage
Herb Roasted Potatoes
Classic Eggs Benedict w/ Hollandaise Sauce
Chilled Fresh Juices
Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Tea

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BREAKFAST ENHANCEMENTS

MINIMUM 50 GUESTS

BUILD YOUR OWN PARFAIT \$16

Greek | Plain | Vanilla Yogurt

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

BUTTERMILK PANCAKES \$7

Warm Maple Syrup | Whipped Butter

BRIOCHE FRENCH TOAST \$9

Warm Maple Syrup | Fruit Compote | Cinnamon Apples

OATMEAL \$4

Oatmeal | Cream | Brown Sugar | Granola | Dried Cranberries

SMOKED SALMON \$12

Traditional Condiments

CLASSICS

Crispy Fried Chicken + Waffles \$12

Chilaquiles Verde | Chorizo Sausage | Fried Eggs \$11

Vanilla Greek Yogurt Parfaits | Fresh Berries + Granola \$9

BENEDICTS

Seared NY Strip on Sourdough | Blackened Hollandaise \$16

Pulled BBQ Pork on Cheddar Biscuit \$12

Maryland Crab Cake w/ Old Bay Hollandaise \$17

Tomato Bread w/ Arugula | Serrano Tomato Béarnaise \$11

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BREAKFAST SANDWICHES BY THE DOZEN \$78

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

BREAKFAST BURRITOS BY THE DOZEN \$78

Presented with Sour Cream + Salsa

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

CHEF ATTENDED OMELET STATION \$17

Farm Fresh Eggs | Liquid Eggs | Egg Whites | Egg Substitute

Selection of Fillings to Include

Diced Tomatoes | Sliced Mushrooms | Diced Peppers | Diced Onions
Spinach | Shredded Cheddar Cheese | Shredded Mozzarella Cheese
Diced Ham | Crumbled Sausage | Chopped Bacon

CHEF ATTENDANT REQUIRED (\$200 PER CHEF) | 1 CHEF PER 100 GUESTS

CHEF ATTENDED WAFFLE STATION \$12

Freshly made Belgian Waffles

Warm Maple Syrup | Fresh Berries | Crushed Pecans
Whipped Butter | Sweetened Whipped Cream

CHEF ATTENDANT REQUIRED (\$200 PER CHEF) | 1 CHEF PER 100 GUESTS

RISE AND SHINE LIKE NO OTHER

SUNDAY BRUNCH ANY TIME \$65

MINIMUM 50 GUESTS

Chilled Fruit Juices

Golden Pineapple | Honeydew | Cantaloupe | Berries
Assorted Miniature Croissants | Muffins | Danish
Butter | Jams + Preserves

Freshly Baked Miniature Bagels w/ Plain + Herb Cream Cheese
Assorted Tea Cakes | Fruit Tarts | Pastries

Smoked Salmon | Chopped Egg | Capers | Red Onion
Crème Fraîche | Chopped Parsley

Farm Fresh Field Greens w/ House Dressing
Tomatoes + Ciliegine Mozzarella w/ Basil + Balsamic Vinaigrette
Artichoke + Smoked Tomato Salad
Sicilian Seafood Salad w/ Red Pepper + Fennel

Grilled Salmon Medallions w/ Fennel Butter Sauce
Citrus Brined Chicken Breast w/ Citrus + Pepper Salad

Applewood Smoked Bacon | Sage Sausage Links
Sautéed Herb New Potatoes
BBQ Beef Brisket w/ Tabasco Onions + Double Barrel BBQ Sauce

Uniformed Chef to Prepare Eggs + Omelets to Order
Whole Fresh Eggs | Egg Whites | Egg Beaters
Selection of Fillings to Include
Goat Cheese | Cheddar | Swiss Cheese
Smoked Salmon | Shrimp | Wild Mushrooms | Green Onions | Peppers
Tomatoes | Ham | Bacon | Salsa

Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Tea
Whole + Skim Milk

CHEF ATTENDANT REQUIRED (\$200 PER CHEF) | 1 CHEF PER 100 GUESTS

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SPOTLIGHT ON SATISFACTION

BREAKS + REFRESHMENTS

THE ROCKSTAR COFFEE BREAK

ALL DAY \$35 (up to 8 hours) | ½ DAY (up to 4 hours) \$22
Coffee | Decaffeinated Coffee | Gourmet Tea
Assorted Pepsi Soft Drinks | Bottled Water

THE 30 MINUTE JUICE BREAK

\$4 per person / per juice
Apple | Cranberry | Grapefruit
Orange | Pineapple

JUICE BREAK \$14

(up to 3 hours)
Select 3
Apple | Cranberry | Grapefruit
Orange | Pineapple

THE SWEET JAM SESSION \$25*

Assortment of Freshly Baked Fruit
Pastries + Danish
Flavored Iced Teas + Bottled Water
Pricing Based on Up to 2 Hours of Service

THE GUITAR SMASH \$21*

Assortment of Novelty Candies and Treats
M&M's | Skittles | Snickers
Twizzlers | Popcorn | Chips
Assorted Pepsi Soft Drinks | Bottled Water
Regular + Sugar-Free Red Bull
Pricing Based on Up to 2 Hours of Service

THE RE-CHARGE \$19*

Assorted Dried Fruits + Mixed Nuts
Trail Mix | Granola Bars
Fruit Yogurts | Bananas + Apples
Coffee | Decaffeinated Coffee | Gourmet Tea
Pricing Based on Up to 2 Hours of Service

THE HOMERUN \$17*

Warm Philly Pretzels w/ Spicy Brown Mustard
Bags of Cracker Jack | Bags of Popcorn
Assorted PC Kettle Chips | Bags of Trail Mix
Assorted Pepsi Soft Drinks | Bottled Water
Pricing Based on Up to 2 Hours of Service

THE SPA BREAK \$23

Bowls of Fresh Whole Seasonal
Fruit + Bananas
Crudité Jars
Dried Fruits + Raw Mixed Nuts
Chilled Fruit Juices
Flavored or Fruit Infused Sparkling Water
Bottled Water
Pricing Based on Up to 2 Hours of Service

THE SWEET DREAM \$19*

Assortment of Ice Cream Novelties
Assorted Pepsi Soft Drinks | Bottled Water
Pricing Based on Up to 1 Hour of Service

*\$2 per person will be deducted if you are serving The Rockstar Coffee Break in conjunction with The Guitar Smash, The Re-Charge, The Homerun or The Sweet Dream.

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SPOTLIGHT ON SATISFACTION

À LA CARTE BREAK ITEMS

ASSORTED LARGE HOUSE-MADE COOKIES \$36 per dozen
Chocolate Chip | Oatmeal Raisin | Sugar | Chef's Selection

ASSORTED MINI DESSERTS \$42 per dozen
Cake Pops | Mini Fruit Tarts | Cheesecakes | Chef's Selection

HOUSE-MADE BROWNIES + BLONDIES \$36 per dozen

ASSORTED MINI BREAKFAST PASTRIES \$36 per dozen

ASSORTED HOUSE-MADE MUFFINS \$42 per dozen

SOFT PHILLY PRETZELS w/ MUSTARD \$48 per dozen

WHOLE SEASONAL FRUIT \$50 per bowl (serves 15)

BAGS OF ASSORTED CHIPS | POPCORN | PRETZELS \$4 per bag (on consumption)

INDIVIDUAL BAGS OF TRAIL MIX or NUTS \$5 per bag (on consumption)

ASSORTED ICE CREAM BARS \$6.50 each (on consumption)

ASSORTED FROZEN FRUIT BARS \$6.50 each (on consumption)

ASSORTED CANDY BARS \$3.25 each (on consumption)

ASSORTED GATORADE FLAVORS \$6 each (on consumption)

FRESHLY BREWED UNSWEETENED ICED TEA \$40 per gallon (serves 12)

PREMIUM MIXED NUTS \$35 /pound

DRY ROASTED PEANUTS \$30 /pound

POTATO CHIPS | PRETZELS | POPCORN | TORTILLA CHIPS | VEGETABLE CHIPS \$25 /pound

SALSA | GUACAMOLE \$30 /quart

FRENCH ONION DIP \$20 /quart

BLUE CHEESE DIP \$20 /quart

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COME TOGETHER RIGHT NOW

LUNCH

SWIFT LUNCH SELECTION \$38

Pick 2 Main Selections for Your Group
Pick 1 Side Salad, 1 Snack, 1 Fruit and 1 Dessert for All
Lunches are "Boxed" w/ a Bottled Water

MAIN SELECTION

Select 2

Roast Beef + Creamy Brie | Mustard-Brushed French Roll
Traditional Cobb Salad w/ Ranch Dressing
Tomato + Mozzarella Caprese Sandwich w/ Basil Pesto Mayonnaise | Onion-Rosemary Focaccia
Classic Turkey Club Hoagie w/ Applewood Smoked Bacon | Lettuce | Jersey Tomato
Italian Hoagie – Imported Meats + Cheese | Oregano Dressing | Lettuce | Jersey Tomato
Sugared Ham + Swiss Cheese w/ Honey Mustard | Sourdough
Roast Turkey + Swiss Cheese | Wheat Roll

SIDE SALAD

Select 1

Red Bliss Potato Salad | Classic Cole Slaw | Classic Caesar Salad
Gemelli Pasta Salad | 3 Bean Salad | Greek Salad

SNACK

Select 1

BBQ Kettle Chips | Sea Salt Kettle Chips | Granola Bar | Trail Mix

FRUIT

Select 1

Seasonal Pear | Seasonal Red Apple | Seasonal Green Apple | Banana

DESSERT

Select 1

Big Chocolate Chip Cookie | Big Peanut Butter Cookie | Big Oatmeal Raisin Cookie
Big Chocolate Brownie | Chocolate Almond Biscotti

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2-COURSE LUNCH PLATES

All Lunch Plates Presented w/ House-Made Rolls + Butter

Complemented w/ Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Teas | Iced Tea

THE PLATED SALAD \$38

Select 1

THE CALIFORNIA COBB

Seasonal Mixed Greens | Herb Roasted Chicken | Avocado
Scallion | Hard Boiled Egg | Grape Tomato | Bacon | Blue Cheese
Citrus Vinaigrette Dressing

GRILLED CHICKEN CAESAR

Classic Caesar Salad | Grilled Chicken | Ciabatta Croutons | Anchovy Dressing

THE WEDGE

Iceberg Wedge | Tomato-Cucumber | Double Barrel BBQ Chicken | Fried Onion | Garden Ranch

PINEAPPLE UPSIDE-DOWN CAKE

Lemon Cream | Coconut Sauce

THE TUSCAN \$39

CAESAR SALAD

Warm Wood Grilled Chicken | Ciabatta Croutons | Kalamata Olive Tapenade | Oven Roasted Tomato
Parmesan Anchovy Dressing

CLASSIC TIRAMISU

ADD SOUP TO ANY 2-COURSE LUNCH PLATES +\$8

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3-COURSE LUNCH PLATES

All Lunch Plates Presented w/ House-Made Rolls + Butter

Complemented w/ Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Teas | Iced Tea

THE LUCKY 7 PLATED LUNCH \$52

50 Guest Minimum

SOUP OR SALAD

Select 1

SLOW ROASTED CHICKEN NOODLE

Shredded Parmesan | Farm Fresh Vegetables

TOMATO BISQUE

Black Pepper Crema | Fresh Thyme

NEW ENGLAND CLAM CHOWDER

Spiced Oyster Crackers

VEGETABLE MINISTRONE

Cheese Tortellini

SEASONAL VEGETABLE NAPOLEON

Fresh Herbs | Basil Oil

MIXED GREENS

Hand Selected Garden Greens | Carrots | Cucumbers | Cherry Tomatoes

DRESSING

Select 1

Chipotle Ranch | Champagne Vinaigrette | Balsamic Vinaigrette

Citrus Vinaigrette | Green Goddess

TOSSED CAESAR SALAD

Romaine Lettuce | Herb Croutons | Shredded Parmesan

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COME TOGETHER RIGHT NOW

THE LUCKY 7 PLATED LUNCH CONTINUED

HOT ENTRÉE

Select 1

CAMPANELLE PASTA BOLOGNESE

Crispy Parmesan | Grilled Vegetables | Pecorino Romano Cheese

BAKED CHICKEN BREAST W/ CAJUN SPICED REMOULADE

Scalloped Potatoes | Seasonal Vegetables

FENNEL CURED SALMON

Sautéed Bok Choy | Coconut Ginger Jasmine Rice

HERB MARINATED CHICKEN W/ MADEIRA + MUSHROOM SAUCE

Cranberry-Brown Rice Pilaf | Seasonal Vegetables

SPICE RUBBED FLAT IRON STEAK W/ CHIMICHURRI SAUCE

Steamed French Beans | Roasted Fingerling Potatoes

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

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3-COURSE LUNCH PLATES

All Lunch Plates Presented w/ House-Made Rolls + Butter

Complemented w/ Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Teas | Iced Tea

VERONA \$55

Petite Romaine Caesar w/ Parmesan Lace Roasted Tomato
Herb Basted Shrimp + Scallop Skewers
Linguine Alfredo
Cassata Slice

BISCAY \$52

Seasonal Mixed Greens w/ Roasted Tomato | Parmesan Croutons | House-Made Balsamic Dressing
Spinach + Cheese Stuffed Breast of Chicken
French Beans | Compressed Potatoes w/ Rosemary Chicken Jus
Roasted Pear + Almond Tart w/ Vanilla Chantilly + Caramel Sauce

ADD SOUP TO ANY 2-COURSE LUNCH PLATES +\$8

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COLD BUFFET LUNCH TABLES

*All Cold Buffet Lunch Tables Complemented
w/ Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Teas | Iced Tea*

THE CARNEGIE LUNCH TABLE \$45

Mixed Greens w/ Cucumber | Jersey Tomato | Balsamic
Classic Coleslaw
Macaroni Salad w/ Mayonnaise | Celery | Red Onion

Shaved Deli Meats + Cheeses + Condiments
Pepper Crusted Roast Beef | Slow Roasted Turkey Breast
Kosher Beef Salami | Sugar Cured Ham
Cheddar | Provolone | Muenster | Swiss
Sliced Tomatoes | Shaved Red Onion | Iceberg Lettuce | Kosher Dill Spears | Cherry Peppers
Mayonnaise | Mustard | Creamy Horseradish
Wheat | Marble Rye | Sourdough Bread

Assorted Individual Bags of Potato Chips
Select Dessert from the Buffet Lunch + Dinner Dessert Selections

Add Matzo Ball Soup +\$8

THE SANDWICH BOARD LUNCH TABLE \$49

Mixed Greens w/ Shaved Vegetables | Italian Vinaigrette
Red Bliss Potato Salad
Roasted Mediterranean Vegetable Salad

Assorted Premade Gourmet Sandwiches
Chicken Salad w/ Almonds | Miniature Croissant
Strip Loin of Beef w/ Brie | Horseradish | Multigrain Roll
Grilled Vegetables | Portobello | Olive Tapenade | Sourdough

Assorted Individual Bags of Potato Chips
Select Dessert from the Buffet Lunch + Dinner Dessert Selections

Add Tomato Soup +\$8

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HOT BUFFET LUNCH TABLES

All Lunch Plates Presented w/ House-Made Rolls + Butter

Complemented w/ Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Teas | Iced Tea

THE SICILIAN HOT LUNCH TABLE \$48

CAESAR SALAD

Ciabatta Croutons | Anchovy Dressing

ITALIAN CHOPPED SALAD

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

TOMATO MOZZARELLA SALAD W/ FRESH BASIL

PASTA ALLA 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

Select Dessert from the Buffet Lunch + Dinner Dessert Selections

Add Grilled Hanger Steak w/ Garlic + Oregano +\$12

DOWN THE SHORE HOT LUNCH TABLE \$65

NEW ENGLAND CLAM CHOWDER

Red Bliss Potato Salad | Creamy Coleslaw

CLASSIC COBB

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

BUTTERMILK FRIED CHICKEN

GOLDEN FRIED COD w/ TARTAR SAUCE

BBQ BEEF BRISKET W/ DOUBLE-BARREL BBQ SAUCE

Southern Style Green Beans | Cheddar Macaroni + Cheese

Buttermilk Biscuits | Corn Bread

Select Dessert from the Buffet Lunch + Dinner Dessert Selections

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HOT BUFFET LUNCH TABLES

All Lunch Plates Presented w/ House-Made Rolls + Butter

Complemented w/ Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Teas | Iced Tea

THE LUCHA LIBRE HOT LUNCH TABLE \$52

Chicken Tortilla Soup w/ Queso Fresco

Guacamole | Salsa Verde | Roasted Tomato Salsa | Tortilla Chips

Mexican Cucumber + Jicama Salad w/ Avocado | Citrus Vinaigrette

Baby Spinach w/ Radish | Grape Tomatoes | Pomegranate Dressing

Seared Salmon Vera Cruz

Chicken Breast w/ Ibarra Mole Sauce

Beef Fajitas w/ Grilled Peppers | Red Onions

Mexican Rice | Frijoles | Warm Corn + Flour Tortillas

Select Dessert from the Buffet Lunch + Dinner Dessert Selections

COME TOGETHER RIGHT NOW

ALL ACES LUNCH BUFFET \$55

*All Lunch Plates Presented w/ House-Made Rolls + Butter
Complemented w/ Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Teas | Iced Tea
50 Guest Minimum*

SOUP + SALAD

Select 3

Soup Du Jour

Tomato Mozzarella Salad w/ Basil Oil | Grilled Vegetable Salad
Classic Tossed Caesar w/ House-Made Croutons | Tortellini Pasta Salad
Mixed Seasonal Greens

Select 2

Chipotle Ranch | Thousand Island | Balsamic Vinaigrette
Sweet Orange Vinaigrette | Green Goddess

POULTRY

Select 1

Spinach | Blistered Cherry Tomatoes | White Wine Cream
Roasted Tomatoes | Bell Peppers | Capers | Baked Tomatoes
Garlic | Olives | Rosemary
Roasted Pepper & Basil Infused Cream Sauce

SEAFOOD

Select 1

Swordfish | Salmon | Cod

Select 1

Fennel | Bell Pepper | Roasted Tomato | Saffron Broth
Garlic | Ginger | Soy | Chili | Bok Choy
Dijon Mustard | Herb Panko Crust

PASTA

Select 1

Campanelle | Rigatoni | Penne

Select 1

Tomato Pomodoro | Diced Bell Peppers | Shredded Parmesan
Italian Sausage | Crushed Chili Peppers | Broccoli Rabe
Ricotta Cheese | House-Made Tomato Sauce | Grated Pecorino
Fresh Basil | Artichoke Hearts | Sun-Dried Tomato | Olive Oil | Garlic

DESSERT

Select Dessert from the Buffet Lunch + Dinner Dessert Selections

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HARD ROCK CUSTOM LUNCH BUFFET \$50

Presented w/ House-Made Rolls + Butter

*Complemented w/ Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Teas | Iced Tea
50 Guest Minimum*

SOUP OR SALAD

Select 2

Soup Du Jour

Seasonal Mixed Greens

Classic Tossed Caesar w/ House-Made Croutons

House-Made Potato Salad

Tomato + Mozzarella Salad

Tortellini Pasta Salad

BUFFET SELECTIONS + SANDWICHES

Select 3

GRILLED 100% ANGUS BEEF BURGERS

Brioche Roll | Lettuce | Tomato | Onion | Pickle
Cheddar Cheese | Ketchup | Mustard | Mayonnaise

CHICKEN ADOBO TACOS

Tomatoes | Salsa | Sour Cream
Shredded Cheese | Lettuce | Guacamole | Tabasco

SLOW BRAISED MEATBALLS

Long Roll | Tomato Pomodoro | Pecorino Romano Cheese

GRILLED CHICKEN SAMMY

Brioche Roll | Lettuce | Tomato | Onion | Pickle
American Cheese | Ketchup | Mustard | Mayonnaise

BBQ PULLED PORK

House-Made BBQ Sauce | Classic Coleslaw

BEER BATTERED COD

Malt Vinegar | Tartar Sauce

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BUFFET SELECTIONS + SANDWICHES CONTINUED

PHILLY STYLE CHEESESTEAK

Long Roll | Cheese Sauce | Sautéed Onions on the Side

SMOKED BBQ BRISKET

Brioche | Pickled Onions + Jalapenos | Classic BBQ Sauce

CHICKEN CHEESESTEAK

Long Roll | Provolone Cheese | Roasted Long Hot Peppers

PASTA PRIMAVERA

Light Basil Cream Sauce | Seasonal Vegetables

GRILLED ITALIAN SAUSAGES

Long Roll | Roasted Peppers | Provolone Cheese

TURKEY + CHEESE SUB

American Cheese | Lettuce | Tomato | Mayonnaise

SIDES

Select 1

NATURAL CUT FRIES

Chopped Herbs | Ketchup

HOUSE POTATO CHIPS

SEASONED TATER TOTS

Ketchup

DESSERT

Select Dessert from the Buffet Lunch + Dinner Dessert Selections

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LUCKY 7 4-COURSE PLATED LUNCH \$60

All Lunch Plates Presented w/ House-Made Rolls + Butter

*Complemented w/ Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Teas | Iced Tea
50 Guest Minimum*

SOUP

Select 1

SLOW ROASTED CHICKEN NOODLE
Shredded Parmesan | Farm Fresh Vegetables

TOMATO BISQUE
Black Pepper Crema | Fresh Thyme

NEW ENGLAND CLAM CHOWDER
Spiced Oyster Crackers

VEGETABLE MINISTRONE
Cheese Tortellini

SALAD

Select 1

SEASONAL VEGETABLE NAPOLEON
Fresh Herbs | Basil Oil

MIXED GREENS
Hand-Selected Garden Greens | Carrots | Cucumbers | Cherry Tomatoes

TOSSED CAESAR SALAD
Romaine Lettuce | Herb Croutons | Shredded Parmesan Cheese

DRESSING

Select 1

Chipotle Ranch | Thousand Island | Balsamic Vinaigrette
Sweet Orange Vinaigrette | Green Goddess

BREAKOUT MEETINGS AND EVENTS MENU

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COME TOGETHER RIGHT NOW

LUCKY 7 4-COURSE PLATED LUNCH CONTINUED

HOT ENTRÉES

Select 1

CAMPANELLE PASTA BOLOGNESE

Parmesan Crisp | Grilled Vegetables | Pecorino Romano Cheese

BAKED CHICKEN BREAST W/ CAJUN SPICED REMOULADE

Baked Cheddar Macaroni + Cheese | Seasonal Vegetables

FENNEL CURED SALMON

Sautéed Bok Choy | Coconut Ginger Jasmine Rice

HERB MARINATED CHICKEN W/ MADEIRA + MUSHROOM SAUCE

Cranberry-Brown Rice Pilaf | Seasonal Vegetables

SPICE RUBBED FLAT IRON STEAK W/ CHIMICHURRI SAUCE

Steamed French Beans | Roasted Fingerling Potatoes

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

BREAKOUT MEETINGS AND EVENTS MENU

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YOU HAD ME AT HELLO

RECEPTION PASSED HORS D'OEUVRES

(Minimum 25 Pieces Per Selection)

PRESENTED ON A SMALL FLAT-BOTTOM SPOON

- Salmon Tartar w/ Ginger | Lotus Chip \$4.25 Per Piece
- Sesame-Seared Tuna | Ginger Marinated Wakame Salad \$4 Per Piece
- Tuna Tartar | Pickled Cucumber | Daikon Sprouts \$4 Per Piece
- Chilled Smoked Shrimp | Horseradish Ratatouille \$4 Per Piece
- Vanilla Scented Crab Meat | Crisp Potato Gaufrette \$5.50 Per Piece

PRESENTED ON STIX OR SKEWERS

- Marinated Feta w/ Green Olives | Oregano | Marinade \$3.50 Per Piece
- Trio of Melons Wrapped in Prosciutto \$4.25 Per Piece
- Cherry Tomatoes | Mozzarella | Basil | Pesto \$3.75 Per Piece
- Grilled Eggplant Roulade Herbed Goat Cheese | Olive \$3.75 Per Piece
- Strip Loin Chimichurri | Crispy Potato \$4.50 Per Piece
- Ahi Tuna Tartar Rice Cracker | Wasabi Aioli \$4.95 Per Piece
- Artichoke + Goat Cheese Tartlet \$4.50 Per Piece
- Crabmeat + Apple Salad Cucumber Boat \$4.95 Per Piece
- Thai Shrimp Salad Wonton Chip \$4.75 Per Piece
- Herb Marinated Shrimp Lemon Remoulade Sauce \$5.75 Per Piece
- Beef Satay | Thai Peanut + Scallion Glaze \$4.25 Per Piece
- Chicken Satay | Thai Peanut + Scallion Glaze \$3.75 Per Piece
- Tandoori Chicken | Mint Yogurt \$3.75 Per Piece
- Pork Dumplings Sesame Ginger Vinaigrette \$4 Per Piece
- Spinach + Cheese Spanakopita \$3.75 Per Piece
- Sesame Chicken Tenders | Mango Chili Sauce \$4 Per Piece
- Miniature Quiche Lorraine | Smoked Bacon | Parmesan \$3.95 Per Piece
- Andouille Sausage En Croute | Spicy Mustard Dijonnaise \$3.75 Per Piece

BREAKOUT MEETINGS AND EVENTS MENU

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YOU HAD ME AT HELLO

RECEPTION PASSED HORS D'OEUVRES

(Minimum 25 Pieces Per Selection)

CHILLED

- Oyster Mignonette Shooters \$MP Per Piece
- Shrimp Shooters | Horseradish Bloody Mary Sauce \$4.75 Per Piece
- Blue Cheese on Endive | Spiced Pecans \$3.50 Per Piece
- Horseradish Spiked Crab in Black Pepper Profiterole \$5.50 Per Piece
- Smoked Salmon | Dill Roulade | Pumpernickel \$4.25 Per Piece
- Beef Carpaccio | Romaine | Crisp Capers | Parm Chip \$4 Per Piece
- Vegetable Ratatouille | Olive Toast | Manchego \$3.50 Per Piece
- Granny Smith w/ Blue Cheese | Walnuts | Toast \$3.75 Per Piece
- Smoked Salmon Rosettes | Brioche | Crème Fraîche \$4.50 Per Piece
- Serrano Ham | Charred Tomato Bread \$4 Per Piece

SIZZLING

- Glazed Oysters Rockefeller \$MP Per Piece
- Vegetable Spring Rolls \$3.75 Per Piece
- White Truffle Risotto Fritters \$4.50 Per Piece
- Bacon Wrapped Scallops \$5.50 Per Piece
- Miniature Crab Cake | Cajun Tartar \$4.75 Per Piece
- Italian Style Meatballs in Spicy Tomato Sauce \$4.50 Per Piece
- Roasted Baby Lamb Chops | Mint Aioli \$7 Per Piece
- Miniature Beef Wellingtons \$4.50 Per Piece
- Cheese + Capicola Calzones \$4 Per Piece

BREAKOUT MEETINGS AND EVENTS MENU

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YOU HAD ME AT HELLO

RECEPTION DISPLAYS

CHILLED SEAFOOD ON ICE

(Minimum 25 Pieces Per Selection)

Jumbo U16/20 Gulf Shrimp | Classic Cocktail + Cognac Sauce \$5.50 Per Piece

Florida Stone Crab Claws \$MP Per Piece *(Seasonally Available from October 15 – May 15)*

King Crab Claws \$MP Per Piece

Snow Crab Claws \$6.75 Per Piece

Freshly Shucked Oysters on the Half Shell \$MP Per Piece

(Selections Change Throughout the Year)

Clams on the Half Shell \$5 Per Piece

Carved Ice Bowl for Seafood Display \$600 Per Bowl

SUSHI ROLLS + SASHIMI

(Minimum 10 Rolls Per Selection)

Eel Sushi \$39 Per Roll

Salmon Sushi \$36 Per Roll

Shrimp Sushi \$36 Per Roll

Tuna Sushi \$39 Per Roll

Spicy Lobster Roll \$42 Per Roll

Dragon Roll \$39 Per Roll

Soft Shell Crab Roll \$36 Per Roll

Philly Roll \$36 Per Roll

Tempura Shrimp Roll \$36 Per Roll

Spicy Tuna Roll \$39 Per Roll

Cucumber Roll \$30 Per Roll

Vegetable Roll \$30 Per Roll

No Rice Cali Roll \$27 Per Roll

(Minimum 25 Pieces)

Assorted Sashimi of Tuna | Salmon | White Fish \$5 Per Piece

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YOU HAD ME AT HELLO

RECEPTION DISPLAYS

SMOKED SALMON DISPLAY \$550 PER SIDE

(15 Guests Per Side)

Side of Fresh Smoked Salmon Presented with Buttered Brown Bread + Classic Garnitures

CAVIAR \$MP PER OUNCE

Displayed on Crushed Ice in Carved Ice Bowl + Served w/ Blinis | Black Bread | Crème Fraîche
Chopped Red Onions | Chopped Egg White + Yolk | Parsley | Fresh Lemon Wedges

IMPORTED CAVIAR – OSSETRA| SEVRUGA \$MP PER OUNCE

AMERICAN CAVIAR – Golden | Malossol | Salmon Roe \$MP Per Ounce

IMPORTED + DOMESTIC CHEESES \$350 PER PLATTER

(25 Guests Per Platter)

Deluxe Display of Imported + Domestic Cheeses
Brie | Blue Cheese | Goat Cheese | Aged Cheddar
Dried Fruits | Grape Bunches | Mixed Nuts
English Crackers | French Bread

SEASONAL CRUDITÉ \$200 PER PLATTER

(25 Guests Per Platter)

Seasonal Selection of Fresh Sliced
Baby Vegetables | Cherry Tomatoes | Baby Carrots | Sweet Radishes | Celery Hearts
Marinated Olives | Assorted Dipping Sauces

ARTISAN CHEESE SELECTION \$395 PER PLATTER

(25 Guests Per Platter)

Deluxe Display of Imported + Domestic Cheeses
Humboldt Fog | Aged Gouda | Double Cream Brie | Manchego | Boursin | Aged White Cheddar
Dried Fruits | Grape Bunches | Mixed Nuts
English Crackers | French Bread

All Items are Portioned and Priced on a Per Platter Basis.

All Platters Will Be Prepared Based on Predetermined Portions and on the Number of Platters Ordered.

BREAKOUT MEETINGS AND EVENTS MENU

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YOU HAD ME AT HELLO

RECEPTION DISPLAYS

ANTIPASTO TABLE \$400 PER PLATTER

(25 Guests Per Platter)

Assorted Italian Meats + Cheeses Including
Prosciutto | Pepperoni | Salami | Provolone | Fontina Cheese
Pepperoncini | Italian Black + Green Olives | Roasted Peppers
Marinated Mushrooms + Artichoke Hearts
Buffalo Mozzarella Cheese w/ Jersey Tomatoes
Crackers | Focaccia Bread

GRILLED VEGETABLE DISPLAY \$275 PER PLATTER

(25 Guests Per Platter)

Seasonal Assortment of Marinated Grilled Vegetables w/ Basil Pesto

MEDITERRANEAN DISPLAY \$285 PER PLATTER

(25 Guests Per Platter)

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

All Items are Portioned and Priced on a Per Platter Basis.

All Platters Will Be Prepared Based on Predetermined Portions and on the Number of Platters Ordered.

YOU HAD ME AT HELLO

RECEPTION STATIONS

All Items Priced on a Per Person Basis will be Prepared for the Entire Guarantee of the Group and not for a Reduced Portion of the Attendance.

A Minimum of 4 Stations are Recommended, 3 are Required, when Planned as a Dinner Alternative.

GO FISH \$35

Scampi Style Shrimp w/ Lemon Garlic Butter
Calamari Provencal + Fresh Basil
Fried White Fish w/ Horseradish Tomato Cocktail Sauce
Tomato Basil w/ Pearl Pasta "Risotto"

SALADS ON DEMAND \$28

PEPPERY MIX OF GREENS
Haricots Verts | Grape Tomatoes | Fresh Fennel | Brioche Crouton | Lemon Olive Oil Dressing
TRADITIONAL CAESAR SALAD
Wood Grilled Chicken | Parmesan Cheese | Black Olives | Garlic Croutons
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 | Orange Horseradish Sauce
Char Siu Barbecue Baby Back Ribs
Sesame Chicken

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YOU HAD ME AT HELLO

RECEPTION ACTION STATIONS

*THE CARVING BOARD

All Food Quantities Are Prepared to the Entire Guarantee of the Group Based on the Recommendations Below

Italian Style Porchetta | Crusty Semolina Rolls | Pesto Spread

\$475 Per Piece

Serves Approximately 45 Guests

Stuffed Pork Loin | Chimichurri | Cocktail Rolls

\$350 Per Piece

Serves Approximately 30 Guests

Roasted Pepper Crusted New York Strip | Creamed Horseradish | Mustard | Parker House Rolls

\$480 Per Piece

Serves Approximately 30 Guests

Whole Roasted Tenderloin of Beef | Creamed Horseradish | Mustard | Miniature Rolls

\$575 Per Piece

Serves Approximately 10 Guests

Whole Oven-Roasted 20lb. Turkey | Cranberry Rolls | Cranberry Sauce

\$350 Per Piece

Serves Approximately 30 Guests

Bourbon Glazed Baked Ham | Parker House Rolls | Honey Dijon Mustard

\$375 Per Piece

Serves Approximately 30 Guests

Roasted Prime Rib of Beef | Au Jus | Creamed Horseradish | Petit Rolls

\$525 Per Piece

Serves Approximately 35 Guests

Baked Salmon En Croute | Lemon Beurre Blanc

\$375 Per Piece

Serves Approximately 15 Guests

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

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YOU HAD ME AT HELLO

RECEPTION ACTION STATIONS

All Items Priced on a Per Person Basis will be Prepared for the Entire Guarantee of the Group and not for a Reduced Portion of the Attendance.

A Minimum of 4 Stations are Recommended when Planned as a Dinner Alternative.

*STREET TACOS \$23

Wood Grilled Chicken + Skirt Steak | Crispy White Fish
Soft Flour Tortillas | Salsa Verde | Pico de Gallo | Guacamole | Tortilla Chips | Warm Queso Dip

*ROCKIN' RISOTTO \$27

Wild Mushroom Risotto w/ Parmesan
Mascarpone w/ Parmesan | White Truffle | Sweet Peas
Vegetable Risotto w/ Eggplant | Red Peppers | Onion | Squash | Zucchini | Tomato
Seafood Risotto w/ Calamari | Scallop + Shrimp | Parmesan Basil

*PRIMO PASTA \$23

Mezze Rigatoni Bolognese
Ricotta Agnolotti Pomodoro
Penne Alfredo w/ Green Peas | Parmesan
Parmesan Cheese | Chili Flakes | Fresh Basil
Garlic Bread Ciabatta Bread

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

BREAKOUT MEETINGS AND EVENTS MENU

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GO OUT ON A HIGH NOTE

THREE OF A KIND PLATED DINNER

*Three Course Meal Presented w/ House-Made Rolls + Butter
Complemented w/ Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Teas*

OSTERIA \$105

TOMATO + FRESH MOZZARELLA SALAD
Toasted Pine Nuts | Basil Pesto | Parmesan Crisp | Baby Basil Salad

GRILLED 8OZ. FILET MIGNON W/CHARRED CAULIFLOWER
Roasted Brussel Sprouts | Carrots | Compressed Potatoes

Warm Chocolate Cake w/ Grand Marnier Liquid Center | Orange Vanilla Bean Ice Cream

CHATEAU \$75

TOMATO BISQUE W/ BASIL
Chantilly Cream | Black Pepper Parmesan Crisp

GRUYERE-FILLED CHICKEN BREAST W/RED WINE MUSHROOMS + PEARL ONIONS
Roasted Garlic Mash

Crème Brûlée w/ Almond Macaroon | Seasonal Berries

Menus were designed with recommended desserts, but substitutions are permitted from any of our plated dinners

BREAKOUT MEETINGS AND EVENTS **MENU**

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GO OUT ON A HIGH NOTE

THREE OF A KIND PLATED DINNER

*Three Course Meal w/ Duet Entrée
Presented w/ House-Made Rolls + Butter
Complemented w/ Freshly Brewed Coffee, Decaffeinated Coffee + Tea*

BOARDWALK \$85

TANGLE OF BABY GREENS

Gorgonzola Mousse | Port Poached Pear | Candied Walnuts | Champagne Dressing

HERB FILLED CHICKEN + PORCINI SEARED SALMON W/ WILD MUSHROOMS

Mashed Potatoes | Garlic Broccolini | Marsala Sauce

Rum Baba w/ Vanilla Poached Pineapple

NAPA \$90

BABY SPINACH + ARUGULA SALAD

Blue Cheese | Grilled Apple | Spiced Almonds | White Balsamic Vinaigrette

CABERNET SOAKED BEEF SHORT RIB + HERB BASTED U10 SHRIMP

Yukon Gold Purée | Grilled Asparagus

Seasonal Fruit Cobbler w/ Cinnamon Crème Anglaise

PACIFIC AVENUE \$125

BABY ICEBERG "WEDGE"

Applewood Smoked Bacon | Vine Ripe Tomatoes | Point Reyes Blue Cheese
Oregano Red Wine Vinaigrette

PEPPERCORN CRUSTED PETITE FLIET MIGNON + JUMBO SHRIMP SCAMPI

Au Gratin Potato | Baby Carrots + Squash | Red Wine Demi

Cinnamon Dusted "Donut" | Coffee Panna Cotta

VENTNOR AVENUE \$135

CLASSIC CAESAR SALAD

Parmesan Crostini | Roasted Tomato

CARMELIZED ONION-BACON BEEF TENDERLOIN + FENNEL GLAZED SALMON

Horseradish Potatoes | Baby Carrots + Squash | Bordelaise Sauce

Brown Sugar Banana Tart | Honey Whipped Cream

Menus were designed with recommended desserts, but substitutions are permitted from any of our plated dinners

BREAKOUT MEETINGS AND EVENTS MENU

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GO OUT ON A HIGH NOTE

THREE OF A KIND CUSTOM PLATED DINNER

*Three Course Meal Includes Your Choice of Soup or Salad, Entrée + Dessert
Presented w/ House-Made Rolls + Butter
Complemented w/ Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Teas*

Exact Counts Must Be Provided 72 Hours in Advance
Highest Price Will Prevail for Selected Entrées
Maximum Choice of 2 Entrées + Chef's Selection of Vegetarian Entrée

SOUPS + SALADS

Select 1

TOMATO BISQUE

Basil Chantilly Cream | Black Pepper Crisp

VEGETABLE MINISTRONE

Cheese Tortellini | Pesto | Extra Virgin Olive Oil

NEW ENGLAND CLAM CHOWDER

Spiced Oyster Crackers

SEASONAL VEGETABLE NAPOLEON

Fresh Herbs | Basil Oil

CLASSIC CAESAR DECONSTRUCTED

Romaine Lettuce | Herb Crostini | Parmesan Crisp | Caesar Dressing

COLLECTION OF GARDEN GREENS

Cucumber | Carrot | Tomato | Radishes

TANGLE OF BABY GREENS

Gorgonzola Terrine | Port Poached Pear | Candied Walnuts

BABY SPINACH + ARUGULA

Blue Cheese Beggar's Purse | Spiced Almonds

FRESH MOZZARELLA + TOMATO SALAD

Toasted Pine Nuts | Basil Pesto | Parmesan Crisp | Baby Basil Salad

BABY ICEBERG "WEDGE"

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

Select 1

Chipotle Ranch | Champagne Vinaigrette | Balsamic Vinaigrette | Citrus Vinaigrette

Green Goddess Dressing | Oregano Red Wine Vinaigrette

Warm Bacon Dressing | Herb Vinaigrette

BREAKOUT MEETINGS AND EVENTS MENU

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GO OUT ON A HIGH NOTE

THREE OF A KIND CUSTOM PLATED DINNER CONTINUED

ENTRÉES

Entrée Counts Must Be Provided 72 Hours in Advance
Highest Price Will Prevail for Selected Entrées

SLOW ROASTED CHICKEN BREAST \$65

Roasted Garlic Mash | Vegetable Fricassee | Red Wine Reduction

GRILLED MARINATED CHICKEN BREAST \$65

Roasted Potatoes w/ Lemon + Garlic | Broccolini | Roasted Chicken Jus

SEARED ATLANTIC SALMON \$68

Smashed Creamer Potatoes | Vegetable Sauté | Whole Grain Mustard Sauce

MISO MARINATED SEA BASS \$80

Steamed Jasmin Rice | Sautéed Green Beans | Garlic + Ginger

BROILED 12OZ NY STRIP \$90

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

GRILLED 8OZ FILET OF BEEF \$110

Mushroom Bordelaise | Braised Vegetables | House-Made Mashed Potatoes

HERB FILLED CHICKEN + PORCINI SEARED SALMON \$85

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

OVEN ROASTED CHICKEN + CRAB CAKE \$88

Broken Yukon Gold Potatoes | Red Pepper Mornay

BEEF SHORT RIBS + SEARED SALMON \$88

Creamy Mashed Potatoes | Roasted Carrots | Natural Reduction

CABERNET BEEF SHORT RIB + HERB BASTED U10 SHRIMP \$90

Grilled Asparagus | Parsnip Silk | Natural Reduction

FILET OF BEEF + SEABASS FILET \$140

Lemon Risotto | Red Wine Reduction

CARAMELIZED ONION-BACON TOPPED BEEF TENDERLOIN + FENNEL GLAZED SALMON \$135

Horseradish Soufflé Potatoes | Oven Roasted Tomato | Asparagus | Béarnaise Sauce

PEPPERCORN CRUSTED FILET MIGNON + KING CRAB CLAW SCAMPI \$150

Au Gratin Potato | Baby Watercress Salad | Green Peppercorn Demi

BREAKOUT MEETINGS AND EVENTS MENU

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GO OUT ON A HIGH NOTE

THREE OF A KIND CUSTOM PLATED DINNER CONTINUED

DESSERT

Select 1

CHOCOLATE FLOURLESS TORTE
Whipped Cream + Fresh Berries

CRÈME BRÛLÉE
Almond Macaroon | Seasonal Berries

VANILLA BEAN CHEESECAKE
Blueberry Compote

WARM CHOCOLATE CAKE
Grand Marnier Liquid Center | Orange-Vanilla Bean Crèmeux

APPLE CRUMBLE TART
Vanilla Sauce | Caramel Sauce

SEASONAL FRUIT COBBLER
Vanilla Bean Crèmeux

SIGNATURE DESSERT TRIO – ADDITIONAL \$12
Chocolate Flourless Torte | Vanilla Bean Cheesecake | Apple Crumble Tart
Raspberry Sauce + Chantilly Cream

DESSERT TRIO – ADDITIONAL \$12
Rum Baba w/ Vanilla Diced Pineapple | Ricotta Filled Cannoli | Affogato Almond Gelato

GO OUT ON A HIGH NOTE

BUFFET DINNER TABLES

Presented w/ House-Made Rolls + Butter

Complemented w/ Freshly Brewed Coffee, Decaffeinated Coffee + Tea

RAT PACK \$95

Seasonal Mixed Greens | Chef's Selection of 2 Dressings
Antipasti Salad – Italian Meats + Cheeses
Sicilian Seafood Salad w/ Shaved Fennel
Garlic + Rosemary Roasted Chicken Breast w/ Mustard Jus
Salmon En Croute w/ White Wine Butter Sauce
Grilled NY Strip w/ Melted Tomato | Peppercorn Demi
Truffle Mashed Potatoes w/ Chives
Vegetable Ratatouille w/ Buttered Asparagus
Select Dessert from the Buffet Lunch + Dinner Dessert Selections

PACIFIC COAST \$95

Spinach + Arugula Salad w/ Champagne Vinaigrette
Chorizo + Potato Salad w/ Cilantro Vinaigrette
Seafood Ceviche
Grilled Churrasco Steak w/ Chimichurri Sauce
Mojo Marinated Roasted Pork Butt w/ Garlic Sour Orange Glaze
Blackened White Fish w/ "Salsa" Verde
Roasted New Potatoes w/ Herbs + Garlic
Saffron Rice w/ Smoked Chicken + Peas
Select Dessert from the Buffet Lunch + Dinner Dessert Selections

EASTERN EATS \$95

Spicy Thai Beef Salad w/ Iceberg | Shaved Radishes | Tomatoes
Tomato + Cucumber Salad w/ Sesame Dressing
Chilled Asian Noodle Salad w/ Napa Hoisin Dressing
Roasted Chicken w/ Coconut Curry Sauce
Char Siu Barbecue Pork Ribs
Teriyaki Glazed Beef Skirt Steak
Lemongrass Steamed Sea Bass w/ Shiitake + Snow Pea Shoot Salad
Jasmine Lemongrass Rice
Warm Bok Choy w/ Miso Bonito Broth
Select Dessert from the Buffet Lunch + Dinner Dessert Selections

BREAKOUT MEETINGS AND EVENTS **MENU**

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GO OUT ON A HIGH NOTE

CLAM BAKE \$85

*Presented w/ House-Made Rolls + Butter
Complemented w/ Freshly Brewed Coffee, Decaffeinated Coffee + Tea*

GRILL + GARDEN

RED BLISS POTATO SALAD

Watermelon Salad w/ 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

SWEETS

Select Dessert from the Buffet Lunch + Dinner Dessert Selections

Add King Crab \$18

Add Lobster \$20

BREAKOUT MEETINGS AND EVENTS MENU

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GO OUT ON A HIGH NOTE

THE AMPLIFIED BBQ \$95

Presented w/ House-Made Rolls + Butter

Complemented w/ Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Teas

SMOKER & GRILL

Texas Style Brisket

Carolina Pulled Pork

Spice Rubbed "Beer Can" Chicken

St. Louis Ribs, Brown Sugar Rub

Cedar Salmon

KITCHEN & GARDEN

Roasted Poblano Cornbread

Garden Cole Slaw

Backyard Potato Salad

Broccoli Salad

Bacon | Almonds | Champagne Vinaigrette

Buttered Jersey Corn

Baked Beans, Brown Sugar + Bacon

Baked Mac + Cheese

Kettle Chips, Smoked Onion Dip

SWEETS

Select Dessert from the Buffet Lunch + Dinner Dessert Selections

BREAKOUT MEETINGS AND EVENTS MENU

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GO OUT ON A HIGH NOTE

HARD ROCK CUSTOM DINNER BUFFET \$88

Presented w/ House-Made Rolls + Butter

Complemented w/ Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Teas

SOUPS + SALADS

Select 3

Soup Du Jour

Mixed Seasonal Greens

Classic Tossed Caesar
House-Made Croutons

Spinach Salad
Egg | Tomato | Sherry Vinaigrette

Tomato Mozzarella Salad
Basil Oil

Roasted Mushroom Salad
Peppers

Select 2

Chipotle Ranch | Thousand Island | Balsamic Vinaigrette
Sweet Orange Vinaigrette | Green Goddess Dressing

POULTRY

Select 1 Presentation

Spinach | Mushroom | Tomato | Cream Sauce
Smoked Bacon | Cremini Mushrooms | Red Wine Braised
Roasted Tomatoes | Bell Peppers | Mushrooms | Fresh Herbs
Soy | Ginger | Garlic | Five Spice-Honey Marinade

BREAKOUT MEETINGS AND EVENTS MENU

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GO OUT ON A HIGH NOTE

HARD ROCK CUSTOM DINNER BUFFET CONTINUED

SEAFOOD

Select 1

Salmon | Cod | Mahi-Mahi

Select 1 Presentation

Pesto Crusted | Tomato + Basil Ragout | Extra Virgin Olive Oil

Lemon | White Wine | Butter | Fresh Parsley | Fried Capers

Fennel | Saffron Broth | Herb Butter

Steamed | Soy | Ginger | Sautéed Bell Peppers | Sweet + Sour Mushrooms

MEAT

Select 1

Flat Iron | Sirloin Steak | Center Cut Pork Chop

Select 1 Presentation

Caramelized Onion | Red Wine | Thyme

Peppercorn Reduction | Watercress

Burgundy Wine Demi | Oven Roasted Tomatoes | Roasted Mushrooms

Chimichurri | Roasted Peppers | Fresh Oregano

BREAKOUT MEETINGS AND EVENTS **MENU**

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GO OUT ON A HIGH NOTE

HARD ROCK CUSTOM DINNER BUFFET CONTINUED

SIDES

Select 3

Roasted Garlic Mashed Potatoes

Roasted Fingerling Potatoes w/ Chopped Herbs

Mashed Sweet Potato

Lemon + Ginger Steamed Jasmine Rice

Orzo Pasta w/ Sun-Dried Tomatoes + Baby Spinach

Brown Rice Pilaf w/ Dried Cranberries

Steamed Green Beans w/ Toasted Almonds

Broccolini w/ Lemon + Garlic

Steamed Baby Carrots w/ Honey Butter

Grilled Asparagus

DESSERT

Select Dessert from the Buffet Lunch + Dinner Dessert Selections

BUFFET LUNCH + DINNER DESSERT SELECTIONS

SELECT 1

All Desserts Are Miniature Size

CLASSIC AMERICANA

Washington Cherry Pie | Texas Chocolate Cake Square | Florida Key Lime Pie | New York Cheesecake

ATLANTIC CITY BOARDWALK CLASSICS

Chocolate Dipped Macaroon | Assorted Fudge on a Skewer | Caramel Popcorn Crème Parfait
Vanilla Cupcake w/ Saltwater Taffy

CLASSIC VIENNESE TABLE

Fondant Glazed Napoleon | Chocolate Éclair | Fresh Fruit Tart | Crème Brulée

ITALIAN TRADITIONS

Cannoli | Assorted Biscotti | Pear Almond Tart | Tiramisu Cup

ASIAN FUSION

Pistachio Cheesecake | Mandarin Orange Tart | Red Bean Daifuku | Coconut Pudding w/Mango Curd

SOUTHERN STYLE

Pecan Tart | Banana Pudding Cup | Red Velvet Cupcake | Mississippi Mud Pie

BREAKOUT MEETINGS AND EVENTS **MENU**

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.

HOW SWEET IT IS

DESSERT

Includes Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Tea
All Pricing is Per Person for Up to 2 Hours of Service

THE ROCK PARTY DESSERT RECEPTION \$24

Rocky Road Brownie Pops | Pink Cotton Candy Cupcakes | Monkey Bread Poppers
Strawberry –n– Lace Crème Jelly Roll Slices | Red Velvet Cake Pops
Chocolate Pop Rock Parfaits | Fresh Fruit Tacos

THE ENCORE DESSERT RECEPTION \$24

Chocolate Peanut Butter Cake Pops | Miniature Fruit Tarts | White Chocolate Cheesecake
Blondie Bars | Key Lime Bars | Assorted Macarons | Mini Cannoli | Turtle Chocolate Cups

*“LOVE ALL SERVE ALL” GELATO \$22

Vanilla | Chocolate Gelato
Chocolate Sauce | Fresh Raspberries in Sauce | Chantilly | Chopped Pecans
Rainbow Jimmies | Mini Marshmallows | Chocolate Pearls

*CHERRIES JUBILEE STATION \$19

Dark Sweet Pitted Cherries w/ Sugar + Kirschwasser Over Vanilla Gelato
Petite Tea Cakes

*BANANA FOSTERS STATION \$19

Fresh Sliced Bananas in a Butter Rum Caramel Sauce
Vanilla Gelato | Brown Sugar Streusel Bites

*CRÊPES SUZETTE STATION \$19

Thin Crêpes Filled w/ Pastry Cream | Grand Marnier Orange Marmalade Sauce
Vanilla Chantilly

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

BREAKOUT MEETINGS AND EVENTS MENU

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.

HOW SWEET IT IS

DESSERT

Includes Freshly Brewed Coffee | Decaffeinated Coffee | Gourmet Tea
All Pricing is Per Person for Up to 2 Hours of Service

AMPLIFIED CHOCOLATE EXPERIENCE \$22

S'mores Bar | Flourless Chocolate Torte | Chocolate Covered Confections
Assorted Chocolate Bark | Salted Chocolate Chunk Cookies
Chocolate Raspberry Verrine

*FRESH STRAWBERRY + PEACH SHORTCAKE STATION \$20

Sweetened + Chilled Muddled Strawberries + Peaches
Vanilla Chantilly | Lemon Curd Crème | Sugared Biscuits

*HAVE A SLICE OF CAKE STATION \$17

Italian Rum | Devil's Food | Mocha Crème | Angel Food
Cake Sliced to Order, Served with
Fresh Berries | Whipped Cream | Vanilla Sauce | Chocolate Sauce

SHE'S MY CHERRY 'HAND PIE' \$18

Freshly Baked Cherry-Filled Hand Pies | Whipped Cream | Vanilla Gelato

*'OFF THE WALL' OF DOUGHNUTS \$20

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

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

BREAKOUT MEETINGS AND EVENTS MENU

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

BARS THAT ROCK

COLUMBIA BRANDS

Tito's Vodka | Absolut Vanilla | Absolut Citron | Absolut Mandarin | Beefeater Gin
 Cruzan White Rum | Captain Morgan Spiced Rum | Malibu Coconut Rum | Jose Cuervo Silver
 Seagram's 7 Crown Blended Whiskey | Southern Comfort | Jim Beam Bourbon | Jack Daniels Black Label
 Jack Daniels | Tennessee Honey | Jack Daniels Rye | Dewar's White Label

SPARKLING

La Marca Prosecco

WINE

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

DOMESTIC BEER

Miller Light | Yuengling Lager | White Claw
 Black Cherry | White Claw Mango

IMPORTED BEER

Amstel Light | Corona | Heineken

CORDIALS

Amaretto | Aperol | Bailey's | Fireball | Frangelico | Grand Marnier | Green Apple Liqueur
 Kahlua Peach Schnapps | Sambuca | Dry Vermouth | Sweet Vermouth | Triple Sec

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

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 | \$45 | \$48 |

CONSUMPTION BAR PRICING

| | |
|--|----------------|
| COCKTAILS | \$12 Per Drink |
| MARGARITAS + MARTINIS <i>(includes shots up rocks)</i> | \$14 Per Drink |
| DOUBLES | \$16 Per Drink |
| WINES + SPARKLING | \$12 Per Drink |
| DOMESTIC BEER | \$6 Per Bottle |
| IMPORTED BEER | \$7 Per Bottle |
| CORDIALS | \$13 Per Drink |
| SOFT DRINKS + BOTTLED WATER | \$3 Each |
| RED BULL | \$4 Each |

CASH BAR PRICING

| | |
|--|----------------|
| COCKTAILS | \$13 Per Drink |
| MARGARITAS + MARTINIS <i>(includes shots up rocks)</i> | \$15 Per Drink |
| DOUBLES | \$17 Per Drink |
| WINES + SPARKLING | \$13 Per Drink |
| DOMESTIC BEER | \$7 Per Bottle |
| IMPORTED BEER | \$8 Per Bottle |
| CORDIALS | \$14 Per Drink |
| SOFT DRINKS + BOTTLED WATER | \$4 Each |
| RED BULL | \$5 Each |

Open bar includes cocktails, wine, beer, cordials, soft drinks, bottled water + se-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. All per person pricing is subject to 6.625% NJ State and 3% Atlantic City luxury taxes + 21% service charge.

BREAKOUT MEETINGS AND EVENTS MENU

Host paid consumption bars will incur a \$200 per bartender fee based on the guest count.
 All consumption pricing is subject to 6.625% NJ State and 3% Atlantic City luxury taxes + 21% service charge.

LET THE GOOD TIMES ROLL

EPIC BRANDS

Tito's Vodka | Ketel One | Grey Goose | Absolut Vanilla | Absolute Citron | Absolut Mandarin | Beefeater Gin
Bombay Sapphire | Bacardi Superior Rum | Captain Morgan Spiced Rum | Malibu Coconut Rum | Mount Gay Eclipse
Jose Cuervo Silver | Patron Silver | Crown Royal | Jameson | Southern Comfort | Maker's Mark Bourbon | Jack Daniels
Black Label | Jack Daniels Tennessee Honey | Jack Daniels Rye | Dewars White Label | Glenlivet 12

DOMESTIC BEER

Cape May IPA | Miller Light
Yuengling Lager | White Claw Black
Cherry | White Claw Mango

SPARKLING

La Marca Prosecco
Gruet Brut Rosé
Michele Chiarlo Moscato

IMPORTED BEER

Amstel Light | Corona
Heineken | Stella Artois

WINE

Select 2 Red | 2 White

Bacchus Cabernet Sauvignon | Natura Pinot Noir | Roaming Dog Red Blend | Bacchus Chardonnay
Il Conte Pinot Grigio | Wairau River Sauvignon Blanc | "The Beach" Rosé

CORDIALS

Amaretto | Aperol | Bailey's | Campari | Fireball | Frangelico | Grand Marnier | Green Apple Liqueur
Hennessy VS Cognac | Kahlua Peach Schnapps | Limoncello | Romana Sambuca White
Dry Vermouth | Sweet Vermouth | Triple Sec

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

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 PRICING

| | |
|--|----------------|
| COCKTAILS | \$14 Per Drink |
| MARGARITAS + MARTINIS <i>(includes shots up rocks)</i> | \$16 Per Drink |
| DOUBLES | \$18 Per Drink |
| WINES + SPARKLING | \$14 Per Drink |
| DOMESTIC BEER | \$7 Per Bottle |
| IMPORTED BEER | \$8 Per Bottle |
| CORDIALS | \$15 Per Drink |
| SOFT DRINKS + BOTTLED WATER | \$3 Each |
| RED BULL | \$4 Each |

CASH BAR PRICING

| | |
|--|----------------|
| COCKTAILS | \$15 Per Drink |
| MARGARITAS + MARTINIS <i>(includes shots up rocks)</i> | \$17 Per Drink |
| DOUBLES | \$19 Per Drink |
| WINES + SPARKLING | \$15 Per Drink |
| DOMESTIC BEER | \$8 Per Bottle |
| IMPORTED BEER | \$9 Per Bottle |
| CORDIALS | \$16 Per Drink |
| SOFT DRINKS + BOTTLED WATER | \$4 Each |
| RED BULL | \$5 Each |

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. All per person pricing is subject to 6.625% NJ State and 3% Atlantic City luxury taxes + 21% service charge.

BREAKOUT MEETINGS AND EVENTS MENU

Host paid consumption bars will incur a \$200 per bartender fee based on the guest count.

All consumption pricing is subject to 6.625% NJ State and 3% Atlantic City luxury taxes + 21% service charge.

LET THE GOOD TIMES ROLL

CASH BAR PRICING

PRICES ARE TAX INCLUSIVE

| | |
|---------------------|----------------|
| Tito's Vodka | \$13 Per Drink |
| Ketel One | \$15 Per Drink |
| Grey Goose | \$15 Per Drink |
| Beefeaters Gin | \$13 Per Drink |
| Bombay Sapphire Gin | \$15 Per Drink |

| | |
|--|----------------|
| Seagram's 7 Crown Blended Whiskey | \$13 Per Drink |
| Maker's Mark + Glenlivet | \$15 Per Drink |
| Jack Daniel's + Jim Beam + Dewars Scotch | \$13 Per Drink |
| Crown Royal | \$15 Per Drink |

| | |
|--|----------------|
| Malibu Rum + Captain Morgan Spiced Rum | \$13 Per Drink |
| Bacardi Rum | \$15 Per Drink |

| | |
|--------------------|----------------|
| Jose Cuervo Silver | \$13 Per Drink |
| Patron Silver | \$15 Per Drink |

| | |
|---------------|---------------------|
| Martini Bump | \$3 Extra Per Drink |
| Red Bull Bump | \$2 Extra Per Drink |

| | |
|----------------------|----------------|
| Columbia Brand Wines | \$13 Per Drink |
| Cordials | \$16 Per Drink |

| | |
|---------------------|----------------|
| Domestic Beer | \$7 Per Bottle |
| Imported Beer | \$8 Per Bottle |
| IPA'S | \$8 |
| White Claw | \$8 |
| Stella Artois | \$9 |
| Soft Drinks + Water | \$4 Each |
| Red Bull | \$5 Each |

Cash bar pricing is inclusive of tax. Cash bars will carry a minimum of \$600 minimum in sales based on a 3-hour event or less. Events lasting longer than 3 hours will increase the minimum expected spend by \$200 per hour. Should sales fall short of the minimum, the host group is responsible for the additional amount plus 6.625% NJ State and 3% Atlantic City luxury taxes + 21% service charge. Host groups are required to pay a \$200 per bartender fee for cash bar service based on the guest count.

MIMOSA + BLOODY MARY BAR \$15

2 HOUR SERVICE

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.

BREAKOUT MEETINGS AND EVENTS MENU

Host paid consumption bars will incur a \$200 per bartender fee based on the guest count.
All consumption pricing is subject to 6.625% NJ State and 3% Atlantic City luxury taxes + 21% service charge.

LET THE GOOD TIMES ROLL

CHAMPAGNE & SPARKLING WINES

Veuve Clicquot Ponsardin "Yellow Label" - \$125
Brut Champagne • France NV

La Marca - \$52
Prosecco • Veneto, Italy NV

Gruet - \$64
Brut Rosé • American NV

Paul Goerg "Reserve" - \$79
Brut Champagne • France NV

Piper Heidsieck
"Sauvage Rosé" (375ml) - \$58
Champagne NV

Gruet, Brut Rosé - \$64

Roederer Estate, Brut - \$58

La Marca, Extra Dry - \$52

RED WINES

Bacchus Cabernet Sauvignon - \$49
California • 2018

Mount Veeder Cabernet Sauvignon - \$88
California, Napa Valley • 2016

Alta Vista "Estate" Malbec - \$52
Mendoza • 2018

Willamette Valley Vineyards "Whole
Cluster" Pinot Noir - \$58
Oregon, Willamette Valley • 2018

The Federalist Cabernet Sauvignon - \$62
California, Lodi • 2016

Skyfall Merlot - \$54
Washington, Columbia Valley • 2016

Erath Pinot Noir - \$49
Oregon • 2018

Pierre Dupond Cotes Du Rhone - \$48
Rhone, France • 2017

Mettler "Old Vine" Zinfandel - \$46
California, Lodi • 2015

RED WINES CONTINUED

Chateau Ste. Michelle Merlot - \$48
Washington, Columbia Valley • 2017

Rodney Strong Pinot Noir - \$52
California, Russian River Valley • 2016

WHITE WINES

Bacchus Chardonnay
California • 2017

Joseph Drouhin Chardonnay - \$61
Pouilly-Fuissé • 2016

William Fevre Chardonnay - \$67
Chablis • 2017

Antica (Antinori) Chardonnay - \$72
California, Napa Valley • 2014

Cakebread Cellars "Reserve" Chardonnay - \$146
California, Napa Valley • 2013

Darioush "Signature" Chardonnay - \$12
California, Napa Valley • 2017

Far Niente Chardonnay - \$129
California, Napa Valley • 2016

Grgich Hills Chardonnay - \$98
California, Napa Valley • 2014

Groth Chardonnay - \$73
California, Napa Valley • 2016

Jordan Winery Chardonnay - \$79
California, Russian River Valley • 2016

Kistler "Les Noisetiers" Chardonnay - \$124
California, Sonoma Coast • 2016

Newton "Unfiltered" Chardonnay - \$98
California, Napa Valley • 2015

Rombauer Vineyards Chardonnay - \$140
California, Carneros • 2016

Sonoma-Cutrer "Russian River Ranches"
Chardonnay - \$56
California, Sonoma Coast • 2017

BREAKOUT MEETINGS AND EVENTS MENU

All bottle pricing is subject to 6.625% NJ State and 3% Atlantic City luxury taxes + 21% service charge

LET THE GOOD TIMES ROLL

WHITE WINES

Stag's Leap Wine Cellars "Karia"
Chardonnay - \$72
California, Napa Valley • 2017

Flowers (375ml) Chardonnay - \$44
California, Sonoma Coast • 2016

Miner Family (375ml) Chardonnay - \$28
California, Napa Valley • 2016

Astoria "Alisia" Pinot Grigio - \$46
Venezie • 2018

Livio Felluga Pinot Grigio - \$62
Colli Orientali del Friuli • 2017

Masi "Masianco" Pinot Grigio - \$49
Venezia • 2017

Santa Margherita Pinot Grigio - \$63
Trentino-Alto Adige • 2018

Etude Pinot Gris - \$52
California, Carneros • 2017

The Four Graces Pinot Gris - \$48
Oregon, Willamette Valley • 2017

Van Duzer Pinot Gris - \$49
Oregon, Willamette Valley • 2017

Domaine Fouassier Sancerre
Sauvignon Blanc - \$60
Loire Valley • 2017

Pascal Jolivet Sancerre Sauvignon Blanc - \$54
Loire Valley • 2017

Kim Crawford Sauvignon Blanc - \$49
Marlborough • 2018

Saint Clair Sauvignon Blanc - \$56
Marlborough • 2017

WHITE WINES CONTINUED

CADE Sauvignon Blanc - \$77
California, Napa Valley • 2016

Duckhorn Vineyards Sauvignon Blanc - \$58
California, Napa Valley • 2017

Groth Sauvignon Blanc - \$54
California, Napa Valley • 2018

Illumination (Quintessa) Sauvignon
Blanc - \$81
California, Napa Valley • 2017

Orin Swift "Blank Stare" Sauvignon
Blanc - \$95
California, Russian River Valley • 2017

Honig (375ml) Sauvignon Blanc - \$28
California, Napa Valley • 2017

ROSÉ

Chateau D'Esclans "Whispering Angel" - \$64
France, Côtes de Provence • 2018

Conundrum - \$50
California • 2017

Copain "Tous Ensemble" - \$46
California, Anderson Valley • 2017

DESSERT | PORT

Quinta do Portal - \$52
Tawny Port NV, Porto, Portugal

Château Haut-Mayne - \$50
Sauternes, Graves, France • 2015

Schmitt Söhne - \$67
Ice Wine, Rheinhessen, Germany • 2016

Michele Chiarlo "Nivole" - \$54
Moscato d'Asti, Piedmont, Italy • 2017

BREAKOUT MEETINGS AND EVENTS MENU

All bottle pricing is subject to 6.625% NJ State and 3% Atlantic City luxury taxes + 21% service charge

LET THE GOOD TIMES ROLL

RIESLING

Trimbach - \$51
Alsace • 2014

Maximin Grünhaus "Abtsberg,"
Kabinett - \$62
Mosel • 2016

Dr. Loosen "Blue Slate," Kabinett - \$53
Mosel • 2017

Joh. Jos. Prüm
"Graacher Himmelreich," Auslese - \$92
Mosel • 2007

Schloss Vollrads, Kabinett - \$54
Rheingau • 2014

Chateau Ste. Michelle & Dr. Loosen
"Eroica" - \$46
Washington, Columbia Valley • 2016

SPECIALTY WHITE WINES & BLENDS

Château La Nerthe - \$111
Châteauneuf-du-Pape • 2017

Domaine de Bel Air - \$46
Muscadet Sèvre et Maine Sur Lie • 2017

Bougrier - \$48
Vouvray • 2017

Lucien Albrecht "Reserve" - \$49
Gewürztraminer, Alsace • 2016

Darioush "Signature" - \$94
Viognier, Napa Valley, California • 2017

Millbrook - \$46
Tocai Friulano, New York, Hudson River Region • 2017

Pine Ridge - \$46
Chenin Blanc & Viognier, California • 2017

Pieropan - \$46
Garganega & Trebbiano, Soave • 2016

GOOD FOR THE SOUL

SPA SENTIMENT PACKAGE \$32

ASSORTED TEA SANDWICHES

SMOKED SALMON + DILL

Lemon | Pumpernickel

FRENCH RADISH + GOAT CHEESE

Sea Salt | Whole Wheat

ROASTED CHICKEN SALAD

Watercress | Petite Croissant

MINIATURE SALADS

GARDEN BUNDLE

Toasted Hazelnuts | Champagne Vinaigrette

CUCUMBER + TOMATO

Lemon + Caper | Olive Oil

SEASONAL FRESH FRUIT

Orange Syrup

PETITE CRUDITÉS CUPS

Buttermilk Ranch

CHILLED FRUIT JUICES

BOTTLED WATER

ASSORTED MINIATURE DESSERTS

BREAKOUT MEETINGS AND EVENTS MENU

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

THE DELUXE SPA SENTIMENT PACKAGE \$40

ASSORTED TEA SANDWICHES

SMOKED SALMON + DILL

Lemon | Pumpernickel

SLOW ROASTED TURKEY

Cranberry Remoulade | Brie | Brioche

FRENCH RADISH + GOAT CHEESE

Sea Salt | Whole Wheat

ROAST BEEF + HORSERADISH

Multigrain

EGG SALAD + WATERCRESS

Sourdough

MINIATURE SALADS

SEASONAL MIXED FRUIT SALAD

Fresh Berries

SELECT GARDEN GREENS

Toasted Hazelnuts | Shaved Vegetables | Champagne Vinaigrette

HEIRLOOM TOMATO + BUFFALO MOZZARELLA SALAD

Pefite Basil | Olive Oil | Maldon Sea Salt

CHICKEN + ARUGULA

Goat Cheese | Toasted Almonds | Dried Cranberries | Balsamic Vinaigrette

CHILLED FRUIT JUICES

BOTTLED WATER

ASSORTED MINIATURE DESSERTS

BREAKOUT MEETINGS AND EVENTS MENU

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.

POLICIES

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 that 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

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.

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, any and 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.



POLICIES

BANQUET GUARANTEE POLICIES

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.



POLICIES

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

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.



POLICIES

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.

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.

BANQUET SERVICE CHARGE

The current service charge is 21%.



POLICIES

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.



CAN'T YOU HEAR ME KNOCKING

CONTACT US

hardrockhotelatlanticcity.com/meetings

(609)449-6060

Address

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Atlantic City, New Jersey 08401

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