

# CELEBRATIONS + SPECIAL EVENTS THAT ROCK!

Much like music, celebrations + special events come in many styles. It could be an unplugged intimate celebration or a banquet for a thousand of your biggest fans. No matter your style – Hard Rock Hotel & Casino Atlantic City can bring your unique vision to life.



ATLANTIC CITY

CELEBRATIONS + SPECIAL EVENTS MENU

# YOUR NIGHT BEGINS WITH...

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1 Hour of Cocktails + Hors d' Oeuvres

3 Hours to Feast + Party Like Rock Royalty

4 Hour Premium Brand Open Bar

3 Course Dinner with Tableside Wine Service

Encore Dessert Reception

Ticket Prices Starting at \$165 Per Person

## CELEBRATIONS + SPECIAL 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.

# 4 HOUR PREMIUM OPEN BAR

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## SPIRITS

Tito's Vodka | 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 | Jack Daniels Tennessee Honey | Dewars White Label

## DOMESTIC BEER

Miller Lite | Yuengling Lager

## IMPORTED BEER + HARD SELTZER

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

## WINE

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

## SPRARKLING

La Marca Prosecco

## LIQUEURS + 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 product of equal or better quality.  
NO shots | NO doubles | NO triples. Bartenders are staffed 1:75.  
Should your request additional bartenders a fee of \$200 per bartender will be incurred.

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# PASSED HORS D'OEUVRES

-Select Six-

## COLD SELECTIONS

Sesame-Seared Tuna with Ginger Marinated Wakame Salad  
Tuna Tartar with Pickled Cucumber + Daikon Sprouts  
Chilled Smoked Shrimp with Horseradish Ratatouille  
Trio of Melons Wrapped in Prosciutto  
Cherry Tomatoes, Mozzarella + Basil with Pesto  
Grilled Eggplant Roulade with Herbed Goat Cheese  
Ahi Tuna Tartar on a Rice Cracker with Wasabi Aioli  
Thai Shrimp Salad on a Wonton Chip  
Herb Marinated Shrimp with Lemon Remoulade Sauce +\$2  
Shrimp Shooters with Horseradish Bloody Mary Sauce

Blue Cheese on Endive with Spicy Pecans  
Smoke Salmon with Dill Roulade on Pumpernickel  
Granny Smith with Blue Cheese + Walnuts on Toast  
Smoked Salmon Rosettes on Brioche with Crème Fraiche  
Serrano Ham on Charred Tomato Bread  
Salmon Tartar, Crispy Rice Cup, Sesame Mustard  
Spicy Tuna In Crispy Rice Cup, YumYum Sauce \$2  
Vegetarian Edamame Crispy Rice Cup, Togarashi Salt  
Maryland Crab Salad in Phyllo Cup +\$2  
Greek Feta & Olives in Phyllo Cup, Oregano Oi

## HOT SELECTIONS

Strip Loin with Chimichurri + Crispy Potato  
Artichoke + Goat Cheese Tartlet  
Beef Satay with Thai Peanut + Scallion Glaze  
Chicken Satay with Thai Peanut + Scallion Glaze  
Pork Dumplings with Sesame Ginger Vinaigrette  
Spinach + Cheese Spanakopita  
Sesame Chicken Fritters with Mango Chili Sauce  
Miniature Quiche Lorraine with Smoked Bacon + Parmesan  
Vegetable Spring Rolls  
White Truffle Risotto Fritters

Bacon Wrapped Scallops +\$2  
Miniature Crab Cake with Remoulade +\$2  
Italian Style Meatballs in Spicy Tomato Sauce  
Roasted Baby Lamb Chops with Mint Aioli +\$5  
Miniature Beef Wellington  
Risotto-Mozzarella Bites, Marinara Dip  
Prosciutto Wrapped Grissini, Truffle Butter  
Chicken & Brie Puff Pastry Cups  
Firecracker Chicken Meatballs, Spicy Gochujang Sauce  
Little Pepperoni & Mozzarella Puffs

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# FEAST LIKE A ROCK STAR

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## SALAD

Select 1

### CLASSIC CAESAR

Romaine Lettuce | Herb Crostini | Parmesan Crisp | Caesar Dressing

### GARDEN GREENS

Cucumber | Carrot | Tomato | Radishes

Select (1) Dressing Below

### BUNDLE OF BABY GREENS

Brie Cheese | Spiced Almonds

Select (1) Dressing Below

### BABY ICEBERG "WEDGE"

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

### FRESH MOZZARELLA + TOMATO SALAD +\$3

Pesto | Fresh Basil | Balsamic Glaze

## DRESSING

Select 1

Chipotle Ranch | Champagne Vinaigrette | Balsamic Vinaigrette

Raspberry Vinaigrette | Green Goddess | Warm Bacon Dressing

Blue Cheese | Ranch | Honey Mustard

## CELEBRATIONS + SPECIAL EVENTS MENU

# FEAST LIKE A ROCK STAR

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## ENTRÉE

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

Select 1

SLOW ROASTED CHICKEN BREAST \$165  
Natural Reduction

GRILLED MARINATED CHICKEN BREAST \$165  
Roasted Chicken Jus

SEARED ATLANTIC SALMON \$170  
Whole Grain Mustard Sauce

MISO MARINATED SEA BASS \$175  
Garlic + Ginger

BROILED 12OZ NEW YORK STRIP \$185  
Roasted Garlic + Rosemary Demi

GRILLED 8oz FILET OF BEEF \$205  
Mushroom Bordelaise

All Entrées Accompanied with Creamy Mashed Potatoes + Seasonal Vegetable

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## DUET ENTRÉE

Select 1

Herb Filled Chicken + Porcini Seared Salmon \$185

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

Oven Roasted Chicken + Crab Cake \$188

*Broken Yukon Gold Potatoes | Seasonal Vegetables | Red Pepper Mornay*

Beef Short Rib + Seared Salmon \$185

*Creamy Mashed Potatoes | Roasted Carrots | Natural Reduction*

Cabernet Beef Short Rib + Herb Basted U10 Shrimp \$187

*Creamy Mashed Potatoes | Grilled Asparagus | Natural Reduction*

Filet of Beef + Seabass \$235

*Lemon Risotto | Grilled Asparagus | Red Wine Reduction*

Grilled Beef Tenderloin + Thyme Roasted Salmon \$230

*Horseradish Souffle Potatoes | Grilled Asparagus | Bearnaise Sauce*

Peppercorn Crusted Filet Mignon + Jumbo Crab Scampi \$245

*Au Gratin Potato | Baby Watercress | Truffled Demi Sauce*

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# FEAST LIKE A ROCK STAR

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## DESSERT THE ENCORE DESSERT RECEPTION

Chocolate Peanut Butter Cake Pop

Miniature Fruit Tart

White Chocolate Cheesecake

Blondie Bar

Key Lime Bar

Assorted Macaron

Mini Cannoli

Turtle Chocolate Cup

Coffee | Decaffeinated Coffee | Gourmet Teas

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# AMPLIFY YOUR EXPERIENCE

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4 HOUR TOP SHELF OPEN BAR BRANDS +\$8

## SPIRITS

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

Cape May IPA | Miller Light | Yuengling Lager

## IMPORTED BEER + HARD SELTZER

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

## WINE

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

## SPARKLING

La Marca Prosecco | Gruet Brut Rosé

## LIQUEURS + CORDIALS

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

Add a 5th Hour to Either Bar Package +\$3

## CHAMPAGNE TOAST

Premium +\$12 | Top Shelf +\$14

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

NO shots | NO doubles | NO triples. Bartenders are staffed 1:75.

Should your request additional bartenders a fee of \$200 per bartender will be incurred.

## CELEBRATIONS + SPECIAL EVENTS MENU

# AMPLIFY YOUR EXPERIENCE

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## IMPORTED + DOMESTIC CHEESE +\$15

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

## ANTIPASTO DISPLAY +\$18

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

## SEASONAL CRUDITE +\$10

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

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# AMPLIFY YOUR EXPERIENCE

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## PLATED DESSERT COURSE +\$5

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

*Outside Cakes are not Permitted  
Hard Rock Atlantic City's Executive Pastry Chef will Gladly Meet  
with You to Design & Create a Custom Cake Just for You*

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# CAN'T YOU HEAR ME KNOCKING

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## CONTACT US

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

(609)449-6060

Address

1000 Boardwalk  
Atlantic City, New Jersey 08401

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# POLICIES

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## **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

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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.

## **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 of 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

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## 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

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## **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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## 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 the patron agrees to pay them separately.
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 request 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

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## **GENERAL 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.

## **GENERAL TERMS**

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%

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# 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.



COME  
BACK  
SOON



CELEBRATIONS + SPECIAL EVENTS MENU