

# FLAVORS THAT FAVOR THE BOLD



**Hard Rock**  
HOTEL & CASINO  
ATLANTIC CITY

BREAKOUT MEETINGS AND EVENTS MENU

# HELLO

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

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

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## 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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## 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 | Sauteed 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

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## 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

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## 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

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## 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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## 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

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## 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

# COME TOGETHER RIGHT NOW

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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

## 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.

# COME TOGETHER RIGHT NOW

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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 MINESTRONE  
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

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# COME TOGETHER RIGHT NOW

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## 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



# YOU HAD ME AT HELLO

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## 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

## BREAKOUT MEETINGS AND EVENTS MENU

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# YOU HAD ME AT HELLO

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## 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

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## 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

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## 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

## BREAKOUT MEETINGS AND EVENTS MENU

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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

## BREAKOUT MEETINGS AND EVENTS MENU

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# YOU HAD ME AT HELLO

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## 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

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## 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

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## 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

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## 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

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## 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

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## 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

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## 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

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## 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

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## 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

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## 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

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.

# GO OUT ON A HIGH NOTE

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## 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**

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.



# GO OUT ON A HIGH NOTE

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## 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

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## 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

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## 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

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## 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

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## 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

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## THE DELUXE SPA SENTIMENT PACKAGE \$40

### ASSORTED TEA SANDWICHES

SMOKED SALMON + DILL

Lemon | Pumpnickel

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

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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 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.

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# 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 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

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## **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%.

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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.



# CAN'T YOU HEAR ME KNOCKING

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## CONTACT US

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