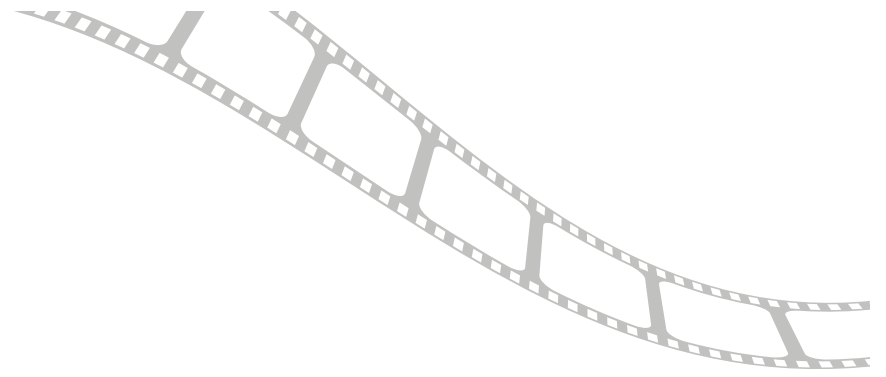


CATERING FOR ALL OCCASIONS

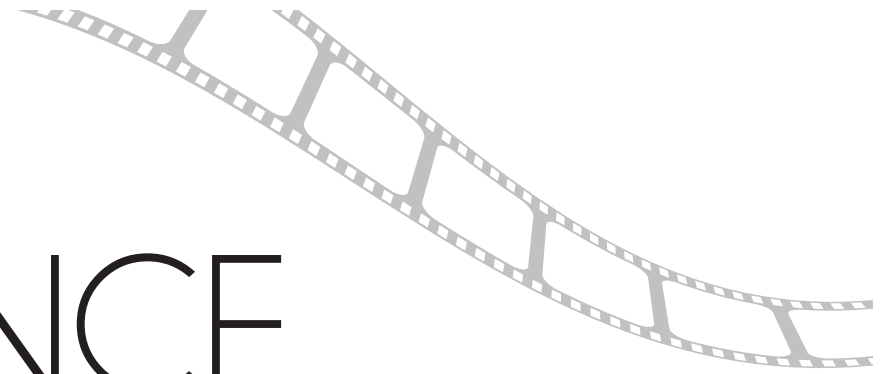


HOLLYWOOD
Casino[®]

— ST. LOUIS, MO —



EXECUTIVE CONFERENCE PACKAGES



20 person minimum required. All meeting planner packages include the following complimentary: Wi-Fi, podium with wired microphone, LCD projector and screen package (includes power strip/cords), registration table, pads, pens, and mints on the table. Full day meeting package beverage service 8 hours. Half day meeting package beverage service 4 hours.

ROYAL FLUSH

(All Day Meeting Package)

BREAKFAST

Sliced fresh fruits and seasonal berries, assorted yogurts & granola, assortment of breakfast pastries, muffins, and bagels accompanied with preserves, jellies, butter, cream cheese, and peanut butter, choice of one of the following sandwiches: sausage, ham or bacon with egg & cheese croissants or biscuits

BEVERAGE SERVICE

Continuous service throughout the day to include: coffee (regular and decaf), selection of hot teas, bottled water, and assortment of soft drinks

LUNCH

Choice of plated options (any sandwich/wrap or hot chicken entrée)

AFTERNOON BREAK

Choice of one of the 'Theme Break' options, see page 4 for choices

FULL HOUSE

(All Day Meeting Package)

BREAKFAST

Sliced fresh fruits and seasonal berries, assorted yogurts & granola, assortment of breakfast pastries, muffins, and bagels accompanied with preserves, jellies, butter, cream cheese, and peanut butter

BEVERAGE SERVICE

Continuous service throughout the day to include: coffee (regular and decaf), selection of hot teas, bottled water, and assortment of soft drinks

LUNCH

Choice of plated options (any sandwich/wrap or hot chicken entrée)

AFTERNOON BREAK

Choice of one of the following 'Theme Break' options:

- South of the Border
- Health and Fitness

THREE OF A KIND

(Morning, Half Day Meeting Package)

BREAKFAST

Sliced fresh fruits and seasonal berries, assorted yogurts & granola, assortment of breakfast pastries, muffins, and bagels accompanied with preserves, jellies, butter, cream cheese, and peanut butter, choice of one of the following sandwiches: sausage, ham or bacon with egg & cheese croissants or biscuits

BEVERAGE SERVICE

Continuous service for half day to include: coffee (regular and decaf), selection of hot teas, bottled water, and assortment of soft drinks

BLACK JACK

(Morning, Half Day Meeting Package)

BEVERAGE SERVICE

Continuous service for half day to include: coffee (regular and decaf), selection of hot teas, bottled water, and assortment of soft drinks

LUNCH

Choice of plated options (any sandwich/wrap or hot chicken entrée)

AFTERNOON BREAK

Choice of one of the following 'Theme Break' options:

- South of the Border
- Health and Fitness

Substitute Buffet Selection for Plated Lunch - Additional \$5 per person. If group is under 20 person minimum required, additional \$5 per person to apply. All prices subject to 21% Taxable Service Charge and Applicable Sales Tax.



BREAK MENU

A LA CARTE

DRINK

Freshly brewed coffee
Freshly brewed decaffeinated coffee
VIP coffee
(regular or decaf served with whipped cream,
flavored syrups and chocolate shavings)
Iced tea, lemonade or fruit punch
Assorted soft drinks
Hot tea/ hot chocolate (individual packets)
Bottled water
Sparkling water
Vitamin Water
Red Bull

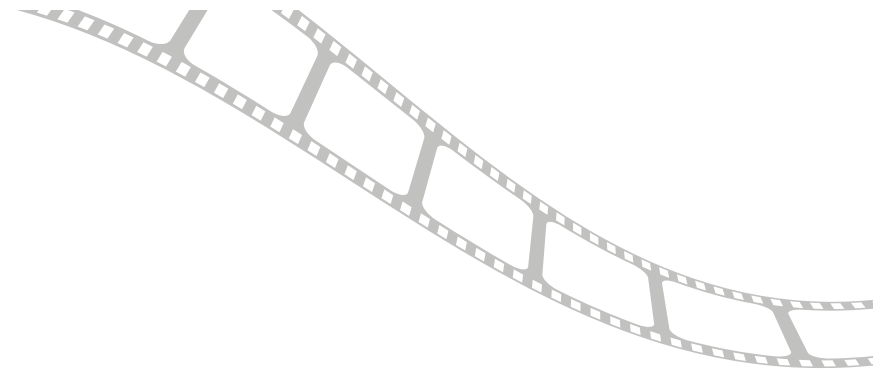
EAT

Assorted freshly baked cookies
Double fudge brownies
Jumbo soft pretzels served with cheese and mustard
Granola bars / candy bars
Whole fruit
Trail mix (individual bags)
Popcorn
Assorted flavored yogurts (individual)
Creamy oatmeal (served with brown sugar, raisins and maple syrup)
Choice of assorted doughnuts, muffins, or danishes
Fresh bagels with assorted flavored cream cheeses
Assorted chips (individual bags)

All prices subject to 21% Taxable Service Charge and Applicable Sales Tax.



BREAK MENU



BREAKS

25 person minimum required. Theme breaks are 1.5 hours of service.

ALL DAY BEVERAGES

Includes regular and decaf coffee, hot tea, bottled water, and assorted soft drinks. Full day of service is 8 hours. Half day beverage package \$8.00 per person, 4 hours of service.

SOUTH OF THE BORDER

Roasted tomato salsa, pico de gallo, guacamole, sour cream, tortilla chips, chile con queso, taquitos and mini chimichangas. Assorted soft drinks, bottled water, and freshly brewed coffee.

WELLNESS BREAK

Whole fresh fruits, assorted fruit yogurts, granola, hummus served with pita chips and fresh veggies, and bottled water.

SWEET AND SALTY

Fresh jumbo pretzels with nacho cheese and freshly popped popcorn

IN THE BALL PARK

Build your own all beef franks and salsiccia with sauerkraut, chili, cheese, onions, pickle relish, mustard and ketchup. Popcorn, potato chips and peanuts in the shell. Assorted soft drinks, bottled water and freshly brewed coffee.

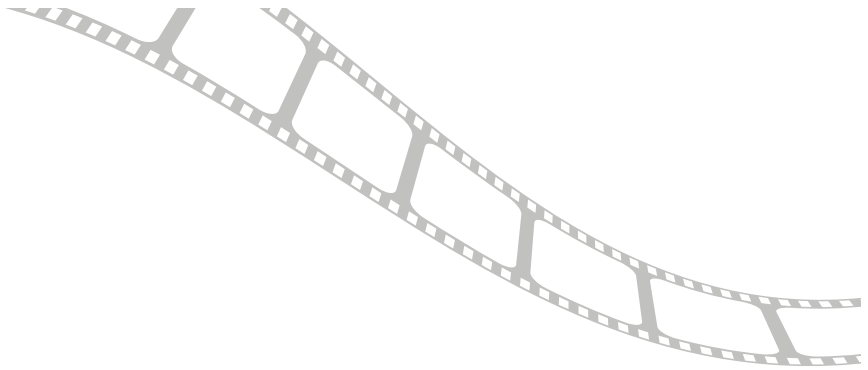
CAFFEINE BREAK

Freshly brewed coffees with assorted flavored syrups and sugars with whipped cream. Assorted hot and iced teas, assorted soft drinks and bottled water. A 'make-your-own' snack mix bar to include dried fruits, granolas, nuts, chocolate covered espresso beans, etc. Add Barista for a \$50.00 charge.



BREAK MENU

CONTINENTAL



All continental breakfast selections include fresh fruit juices, freshly brewed coffee and selection of hot teas. Continentals are 1.5 hours of service.

CONTINENTAL BREAKFASTS

QUICK START

Seasonal fresh fruit tray
House-made Danish
Muffins and breakfast breads

FRESH START

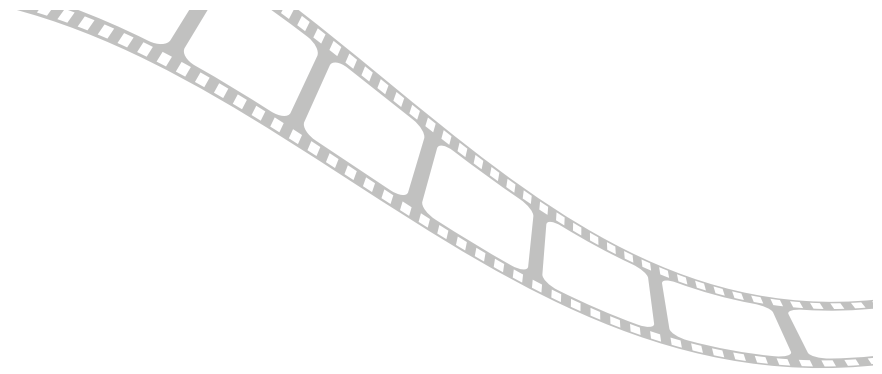
Seasonal fresh fruit tray
Assorted yogurts and granola
House-made Danish
Muffins and breakfast breads
Fresh House-made Fruit Smoothies

EXECUTIVE CONTINENTAL

Seasonal fresh fruit tray
House-made Danish
Muffins and breakfast breads
Egg and cheese croissants or biscuits with ham,
bacon or sausage
Fresh House-made Fruit Smoothies



BREAKFAST MENU



SPECIALTY PLATED & BUFFETS

25 person minimum required for buffet breakfasts. If group is under minimum required, additional \$5 per person to apply.
Specialty breakfasts are served with fruit juices, freshly brewed coffee, selection of hot teas, and biscuits.

SPECIALTY PLATED BREAKFAST

HOME STYLE SCRAMBLED EGGS

Served with breakfast potatoes and choice of one of the following: sausage patties, ham or hickory smoked bacon

EGGS BENEDICT

Two poached eggs with Canadian bacon on toasted English muffin halves with hollandaise sauce and breakfast potatoes

BREAKFAST BURRITO

Sirloin strip with blended onions, tomatoes, peppers and shredded cheese wrapped in a tortilla, served with breakfast potatoes.

STEAK AND EGGS

Marinated 8oz sirloin strip, scrambled eggs and breakfast potatoes

SPECIALTY BREAKFAST BUFFET

PLAYER'S CHOICE BUFFET

Seasonal fresh fruit, freshly baked breakfast pastries, with creamy butter and fruit preserves, farm fresh scrambled eggs, buttermilk biscuits with sausage gravy, hickory smoked bacon, sausage links and breakfast potatoes

PRODUCER'S BUFFET

Display of sliced fresh seasonal melons, fruits and berries, assortment of breakfast cereals and granola, freshly baked breakfast pastries with creamy butter and fruit preserves, farm fresh sausage, egg and cheese strata, honey glazed ham, breakfast potatoes, hickory smoked bacon, country sausage links, and French toast with powdered sugar

**IN ADDITION, YOU MAY ADD ONE OR MORE OF THE FOLLOWING TO ENHANCE YOUR BREAKFAST BUFFET.
\$75 FEE FOR CHEF ATTENDANT FOR CARVING AND ACTION STATIONS. STATIONS ARE 1 HOUR OF SERVICE.**

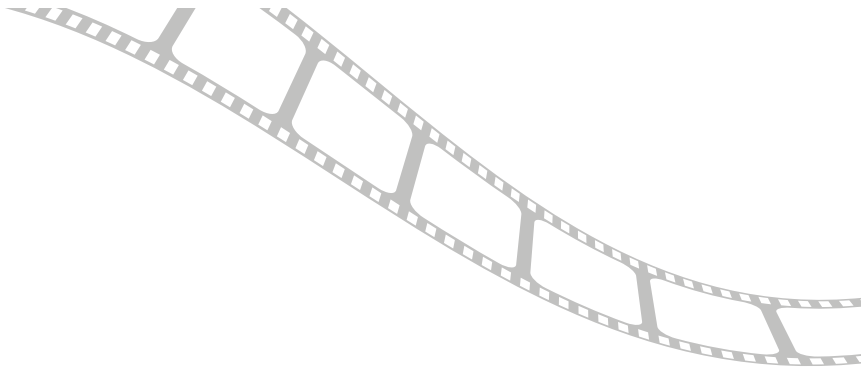
Made to order eggs and omelet action station
Belgian waffle action station - with whipped cream and assorted toppings
Maple Glazed Carved ham with apricot glaze
Buttermilk pancakes made to order
Mimosa and bloody mary station

All prices subject to 21% Taxable Service Charge and Applicable Sales Tax.



LUNCH MENU

SANDWICHES/WRAPPS



All sandwiches/wraps are served with choice of one of the following: a petite salad with choice of dressing, potato salad or cole slaw. Includes chips, your choice of dessert (See page 19 for dessert options), freshly brewed iced tea and freshly brewed coffee.

CHICKEN SALAD

Poached chicken salad, walnut grape, served on a fresh baked croissant

OVEN ROASTED TURKEY SANDWICH

Turkey, Swiss cheese and crispy onions, served on fresh baked wheat bread

HAM AND BABY SWISS SANDWICH

Hickory smoked ham, baby Swiss cheese, tomato, romaine lettuce, served on a fresh baked croissant

CAESAR WRAP

Thinly sliced grilled chicken with Caesar dressing, tomatoes, Swiss cheese and romaine lettuce, wrapped in a fresh tortilla

MEDITERRANEAN CHICKEN WRAP

Spinach tortilla, chicken breast, olive tapenade, cucumber, red onion, mixed greens, feta cheese

ST. LOUIS MONSTER SUB

Sliced roasted turkey, roast sirloin of beef, hard salami, provolone cheese, shredded lettuce, sliced tomato, red onion and mild pepper rings, served on a fresh baked white hoagie roll

VEGGIE WRAP

Flour tortilla, roasted bell pepper, caramelized onion, grilled portabella mushroom, zucchini, feta cheese

SACK LUNCH

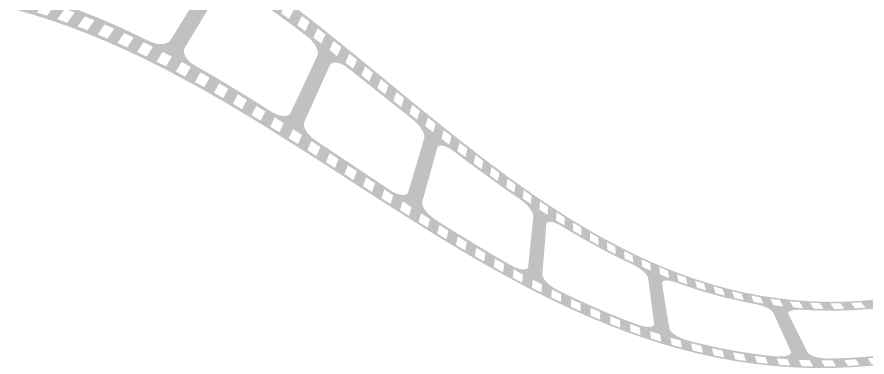
All lunch sandwiches are available as a "grab and go" Sack lunches include sandwich, chips, whole fruit, homemade chocolate chip cookie and bottled water

All prices subject to 21% Taxable Service Charge and Applicable Sales Tax.



LUNCH MENU

PLATED HOT ENTRÉES



All hot entrées include a house salad, freshly baked rolls, chef's choice of vegetable and your choice of dessert (see page 19 for options), freshly brewed iced tea, and freshly brewed coffee

CHICKEN PARMESAN

Chicken breast, marinara, crusted with mozzarella and Parmesan cheeses

ROASTED GROUPER

Capers, tomato lemon relish, warm white bean spinach salad

PASTA CON BROCCOLI

Alfredo, broccoli and mushrooms
Add chicken - \$3.00 up-charge

CHICKEN PICCATA

Chicken piccata accompanied by angel hair pasta and lemon cream sauce

CHICKEN MEDITERRANEAN

Roasted bell peppers, caramelized onion, grilled mushrooms, olives, tapenade, mixed greens, feta cheese

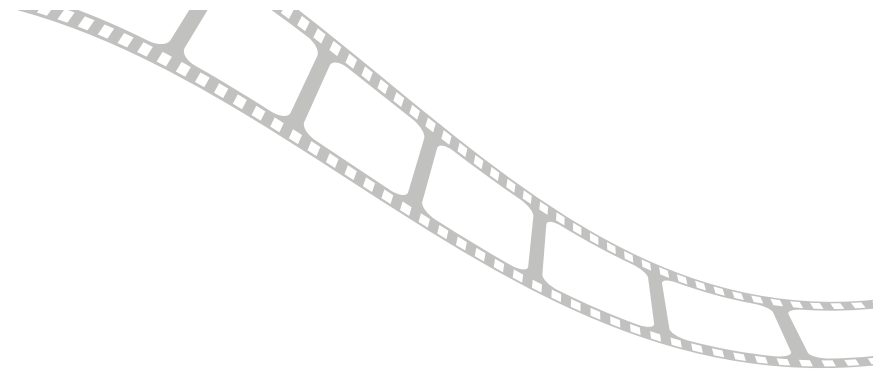
MARINATED NEW YORK STRIP STEAK

8oz strip steak accompanied by mushroom ragout and smashed potatoes

All prices subject to 21% Taxable Service Charge and Applicable Sales Tax.



LUNCH MENU



25 person minimum required.
All buffet lunches include freshly brewed iced tea and freshly brewed coffee.
Buffet lunches are 1.5 hours of service.

THE DELI BUFFET

SALADS

Mixed garden salad with assorted dressings
Pasta salad
Classic cole slaw

ASSORTED CHEESE TRAY

Swiss
American
Cheddar
Pepper Jack

ASSORTED SLICED BREAD

VARIETY OF CHIPS

CHEF'S CHOICE OF DESSERT

ASSORTED DELI TRAY

Thinly sliced roast beef
Smoked turkey breast
Honey ham
Salami

ASSORTED RELISH TRAY

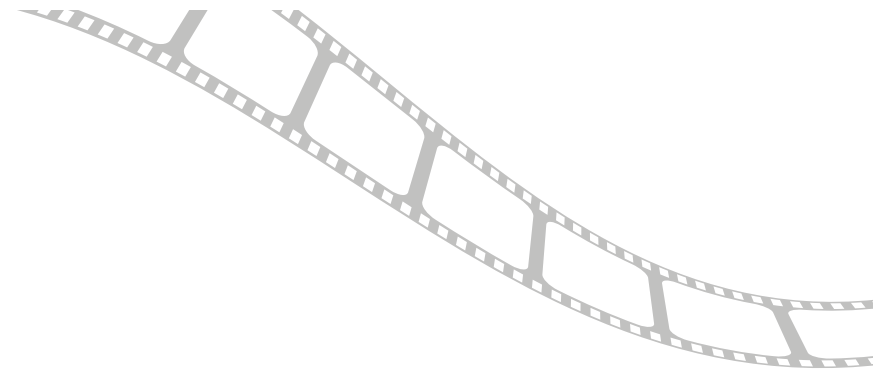
Lettuce
Sliced tomatoes
Pickles
Sliced Onion

All prices subject to 21% Taxable Service Charge and Applicable Sales Tax.



LUNCH MENU

HOT LUNCHEON BUFFET



25 person minimum or required. All buffet lunches include, freshly brewed iced tea and freshly brewed coffee. Hot luncheon buffets are 1.5 hours of service.

LITTLE ITALY

SALADS

Caprese Salad – Roma tomatoes, mozzarella and fresh basil
St. Louis Italian Salad – Iceberg lettuce, tomato, red onion, provolone, pepperoncini, genoa salami, sweet red wine vinaigrette

ENTRÉES

Chicken fra diavolo in a spicy tomato sauce
Grilled pesto salmon
Cheese tortellini with roasted vegetables

Olive oil and garlic orecchiette with Italian sausage

Garlic breadsticks

DESSERT

Chef's choice of assorted desserts

DOWN HOME COOKIN'

SALADS

Tossed garden salad served with assorted dressings and toppings
Country potato salad

ENTRÉES

CHOICE OF 2
Home style fried chicken, thinly sliced sirloin of beef served with port wine demi glace,
BBQ pulled pork, Oven roasted grouper

SIDES

CHOICE OF 2
Green bean casserole, corn cobettes, garlic mashed potatoes, macaroni and cheese

Corn bread muffins

DESSERT

Chef's choice of assorted desserts

LUNCH MENU

HOT LUNCHEON BUFFET

SOUTH OF THE BORDER

SALADS

Roasted corn and black bean salad
Green mixed salad with avocado, cucumber, peppers,
crispy tortilla strips in a chipotle lime ranch dressing

ENTRÉES

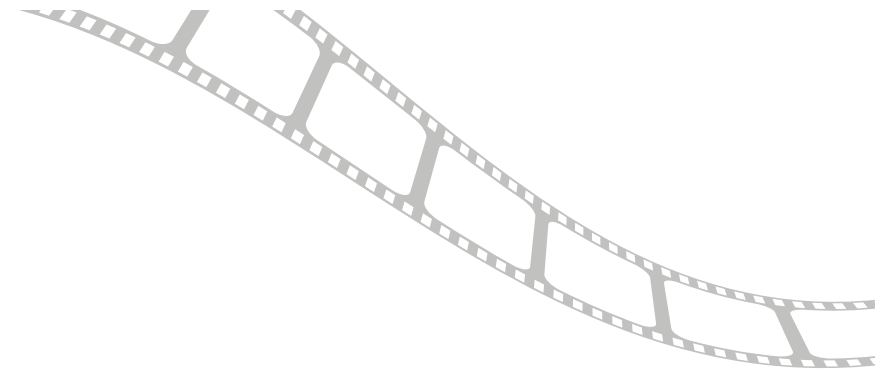
Chicken and beef fajitas with grilled peppers and onion
Pork carnitas

SIDES

Spanish style rice, refried beans, shredded lettuce, jalapeños,
sour cream, guacamole, onions, grated monterey and cheddar cheeses,
soft flour tortillas and pico de gallo sauce
Tortilla chips

DESSERT

Chef's selection of assorted desserts



25 person minimum. All buffet lunches include freshly brewed iced
tea and freshly brewed coffee.
Hot luncheon buffets are 1.5 hours of service.



DINNER MENU

PLATED DINNERS

SALADS (CHOICE OF 1)

Soup options will vary based on season/booking window

WEDGE SALAD

Crisp iceberg lettuce, cherry tomatoes, bacon lardon, bleu cheese crumble, bleu cheese dressing

SONOMA SALAD

Mixture of field greens topped with fresh berries, nuts, and dried fruits tossed in a raspberry vinaigrette dressing

CAESAR SALAD

Romaine lettuce, croutons and parmesan cheese, tossed in a Caesar dressing

HOUSE SALAD

Iceberg and romaine lettuce with julienne of carrot, plum tomatoes, and red onion, served with ranch or Italian dressing

ENTRÉES

TRUFFLE CHICKEN

Sautéed chicken breast, truffle lemon beurre blanc

PICCATA, PARMESAN OR MARSALA

Piccata - 8oz tender chicken cutlet sautéed in lemon butter and capers

Parmesan Chicken - Chicken breast, marinara, crusted with mozzarella and Parmesan cheeses

Marsala - 8oz sautéed chicken breast with porcini mushroom demi glace

SEARED SALMON

Wilted garlic spinach, roasted fennel
lemon thyme beurre blanc

PRIME RIB OF BEEF

10oz slow roasted prime rib, served with beef au jus

HERB CRUSTED SEA BASS

8oz fillet seared with a citrus glaze

NEW YORK STRIP

12oz New York strip topped with caramelized onions and herb butter

FILET MIGNON

8oz center cut filet topped with a mushroom demi glace

Dinner selections include freshly baked rolls, choice of soup or salad, Chef's choice of vegetable and starch, your choice of dessert (see page 19 for dessert options), freshly brewed iced tea and freshly brewed coffee.

DINNER MENU

COMBINATION PLATES

COMBINATION PLATES

AWESOME PAIR

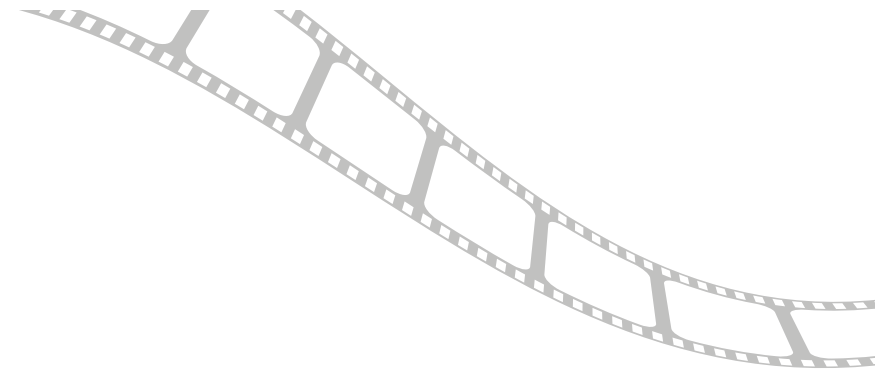
4oz grilled chicken breast with an artichoke cream sauce accompanied with 6oz petite filet mignon topped with herb butter

YING YANG

4oz Atlantic salmon oscar, topped with crab meat and dill hollandaise accompanied with 6oz petite filet mignon topped with sweet onion and Maytag bleu cheese

SURF AND TURF

6oz petite filet mignon, topped with herb butter accompanied with flame broiled shrimp glazed with sweet chile sauce



Dinner selections include freshly baked rolls, choice of soup or salad, Chef's choice of vegetable and starch, your choice of dessert (see page 19 for dessert options), freshly brewed iced tea and freshly brewed coffee.

DINNER MENU

DINNER BUFFETS

THE GODFATHER

SALADS

Caprese Salad, Roma tomato, with fresh mozzarella and basil
St. Louis Italian Salad – Iceberg lettuce, tomato, red onion, provolone, pepperoncini, genoa salami, sweet red wine vinaigrette, Caesar salad

ENTRÉES

Chicken Parmesan – chicken breast, marinara, crusted with mozzarella and Parmesan cheeses
Salisiccia and peppers
Shrimp Scampi served over linguini pasta

SIDES

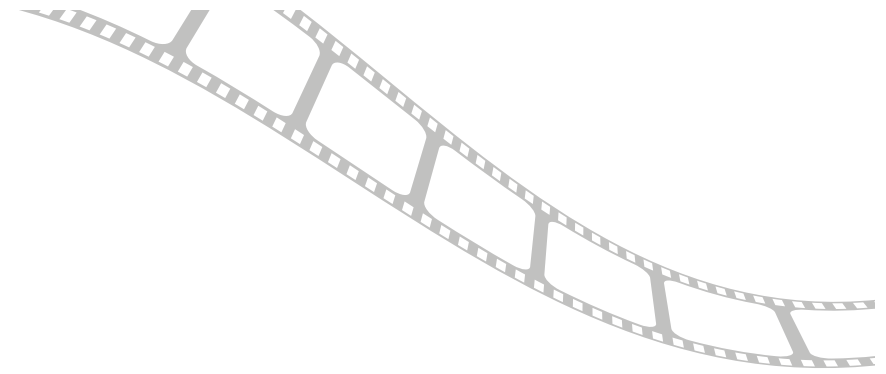
CHOICE OF 2
Ratatouille
Zucchini and squash medley
Penne Marinara
Cheese Ravioli with a mushroom cream sauce

Garlic breadsticks

DESSERT

Chef's choice of assorted desserts

All prices subject to 21% Taxable Service Charge and Applicable Sales Tax.



25 person minimum.
All dinner buffets include freshly baked rolls, freshly brewed iced tea and freshly brewed coffee. Dinner buffets are 1.5 hours of service.

BACKYARD BBQ

SALADS

CHOICE OF 2
Tossed garden salad served with assorted dressings and toppings
Old fashioned potato salad
Cole slaw
Seasonal sliced fruit tray

ENTRÉES

CHOICE OF 3
Slow smoked brisket served with sweet and smokey BBQ sauce
Home style fried chicken
Smoked BBQ ribs
Roasted grouper

SIDES

CHOICE OF 3
BBQ baked beans
Green bean casserole
Oven roasted potatoes
Corn cobettes
Macaroni and cheese
Corn bread muffins

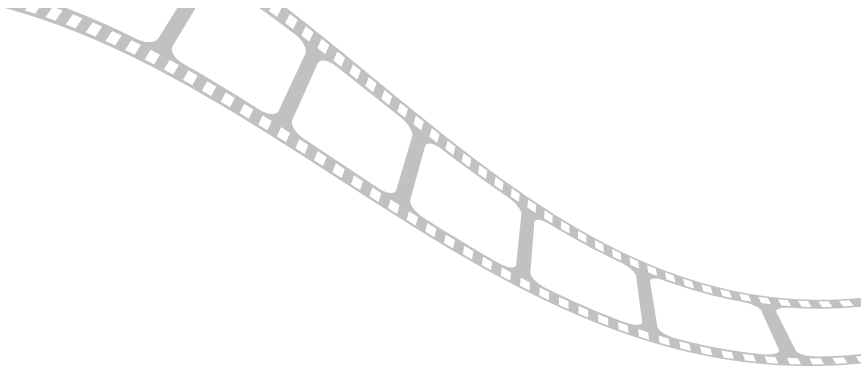
DESSERT

Chef's choice of assorted desserts



DINNER MENU

DINNER BUFFETS



25 person minimum. All dinner buffets include freshly brewed iced tea and freshly brewed coffee. Dinner buffets are 1.5 hours of service.

BAJA ESPECIALIDADES

SALADS

Roasted corn and black bean salad
Green mixed salad with avocado, cucumber, peppers and crispy tortilla strips, served with chipotle lime ranch dressing

ENTRÉES

Pork carnitas
Sweet chile glazed salmon
Chicken and beef fajitas with grilled peppers and onions

SIDES

Spanish style rice, refried beans, shredded lettuce, jalapeños, sour cream, guacamole, onions, grated monterey and cheddar cheeses, soft flour tortillas and pico de gallo sauce, tortilla chips

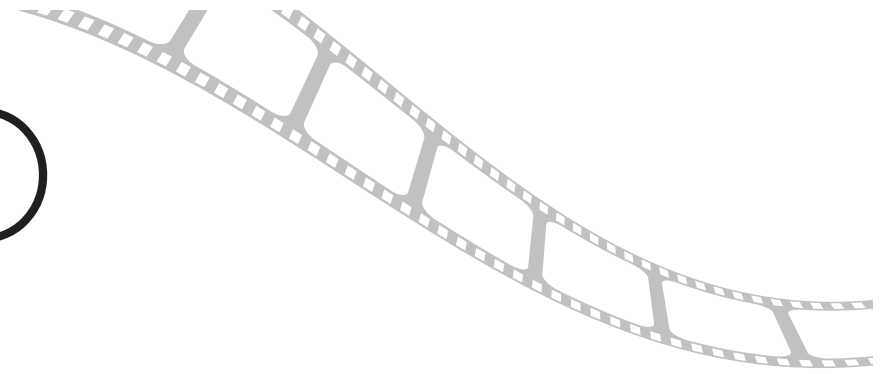
DESSERT

Chef's choice of assorted desserts

All prices subject to 21% Taxable Service Charge and Applicable Sales Tax.



CARVING AND ACTION STATIONS



Fee for Carver/Chef Attendant will apply. Carving and action stations are 1.5 hours of service.

CARVING AND ACTION STATIONS

SMOKED TURKEY BREAST

Served with turkey gravy and freshly baked rolls, serves up to 50 guests

BONE-IN HAM

Served with freshly baked rolls, serves up to 50 guests

ROASTED NEW YORK STRIP LOIN

Peppered strip loin with freshly baked rolls, serves up to 50 guests

TENDERLOIN OF BEEF

Served with mild mushroom ragout and freshly baked rolls, serves up to 25 guests

PRIME RIB OF BEEF

Served- au jus, with creamy horseradish and freshly baked rolls, serves up to 50 guests

CARVED TOP ROUND BEEF

Served with au jus and freshly baked rolls, serves up to 50 guests

CAESAR SALAD STATION

Crisp romaine with croutons, egg, anchovy and assorted toppings with creamy Caesar dressing

PASTA STATION

Assortment of pastas served with marinara, alfredo sauce, and garlic basil pesto, topped with freshly grated romano cheese

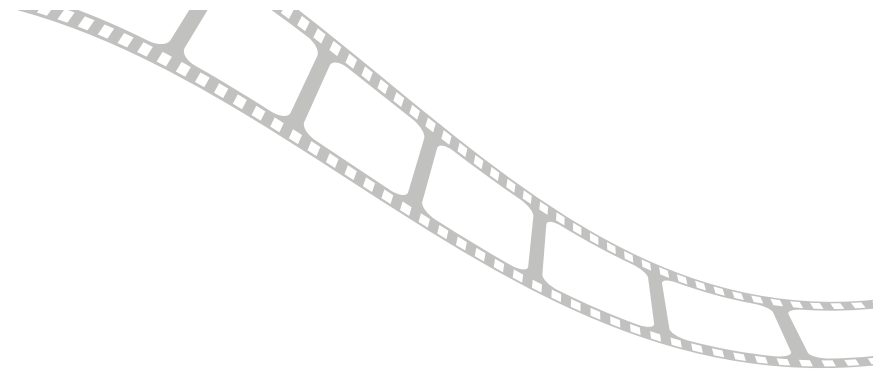
- with chicken
- with bay shrimp

RISOTTO STATION

Creamy Arborio Rice, garlic, oregano, parmesan, mushrooms

- With chicken
- With shrimp

SPECIALTY STATIONS



Fee for Carver/Chef Attendant will apply. Carving and action stations are 1.5 hours of service.

FLATBREAD STATION

Choose three:
Mediterranean, Margherita, Fennel Sausage, Prosciutto, Wild Mushroom, Three Cheese

SLIDER STATION

Choose three:
Angus Beef, Chicken Breast, Pulled Pork, Atlantic Salmon, Smoked Turkey, Portabella Mushroom

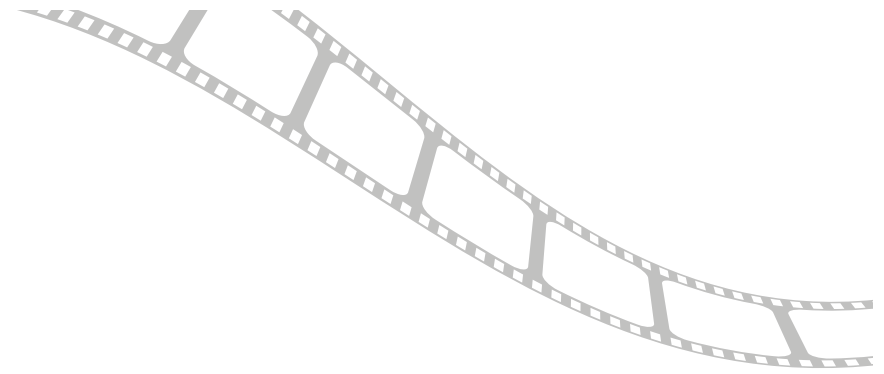
FRITES STATION

Assorted potato fries, served with various dipping sauces

All prices subject to 21% Taxable Service Charge and Applicable Sales Tax.



DISPLAYS & DIPS



DINNER BUFFETS

20 person minimum on all displays.

DISPLAYS

CRUDITÉS

A seasonal assortment of crisp fresh vegetables, served with cool ranch

FRESH FRUIT DISPLAY

Seasonal fresh sliced fruits, berries and melons, served with fruit yogurt dipping sauce

HUMMUS

House made hummus (your choice of Roasted Garlic or Red Pepper) displayed with carrot, celery, pita triangles, cauliflower, and broccoli

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY

Assorted international and domestic cheeses, fresh fruit, crackers and French breads

CHEESE AND SAUSAGE DISPLAY

Fine selection of international and domestic cheeses, selection of cured international and domestic meats, served with flat breads, cured olives, mustards

HOT DIPS (1 ORDER SERVES UP TO 50 GUESTS)

ARTICHOKE SPINACH DIP

Served with pita triangles

BUFFALO CHICKEN DIP

Served with tortilla chips

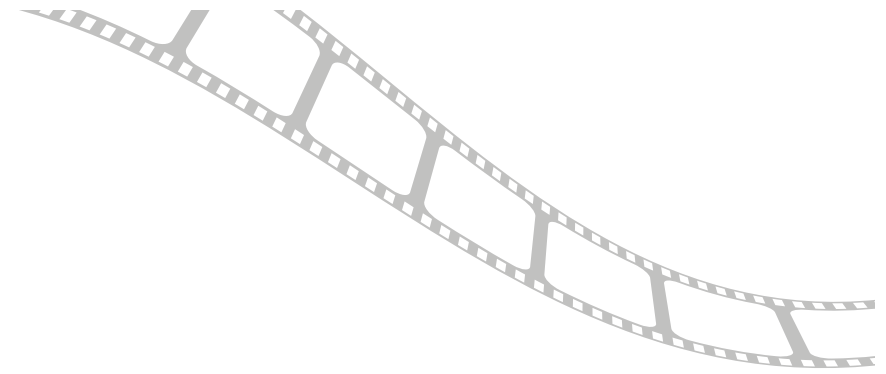
BAKED CRAB DIP

Served with soft pretzel and pita triangles

All prices subject to 21% Taxable Service Charge and Applicable Sales Tax.



CHILDRENS MENU



All children entrées include fruit cup and juice or milk. Children 12 and under must be booked as part of a regular function and be included on the contract.

CHILDREN'S MENU

ENTRÉES

CHOICE OF ONE

Hamburger

Hot dog

Chicken fingers

Pizza (cheese or pepperoni)

SIDES

CHOICE OF ONE

French fries

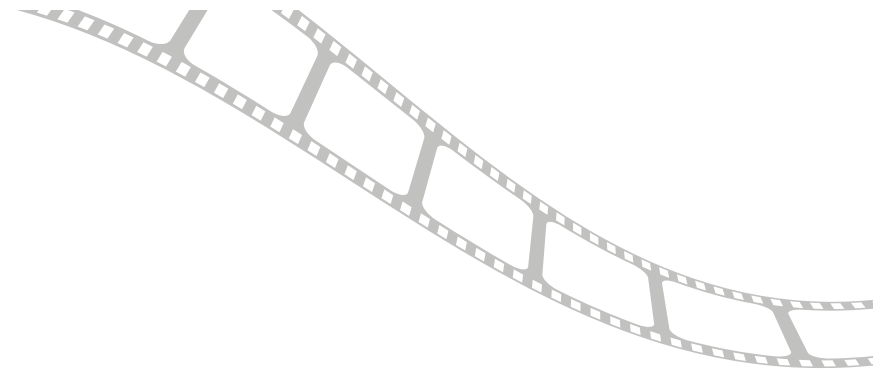
Mashed potatoes

Macaroni and cheese

All prices subject to 21% Taxable Service Charge and Applicable Sales Tax.



DESSERT MENU



PLATED DESSERT OPTIONS (CHOICE OF ONE)

CARROT CAKE

CHOCOLATE MOUSSE CAKE

CHEESECAKE

Plain, strawberry topping, cherry topping or turtle

GOOEY BUTTER CAKE

STRAWBERRY SHORTCAKE

PINEAPPLE UPSIDE DOWN CAKE

FRESH FRUIT TART

DARK CHOCOLATE MOUSSE BOMBE

WHITE CHOCOLATE MOUSSE BOMBE WITH FRESH BERRIES

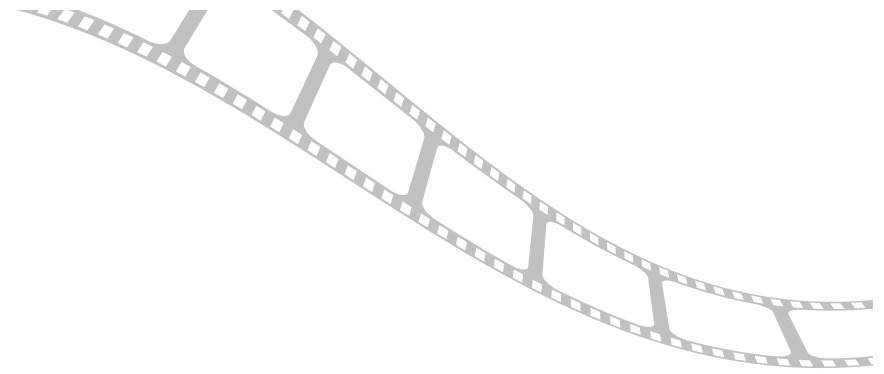
MISSISSIPPI MUD PIE

Rich chocolate mousse with chocolate chip cookie bits and pecans, topped with a rich layer of ganache

CHEF'S CHOICE

RECEPTION MENU

PACKAGES & HORS D'OEUVRES



25 person minimum required (based on two pieces per person).
Water, iced tea and coffee service included. 1 hour reception. If
butler service is requested, a charge will apply.

RECEPTION PACKAGES

PACKAGE ONE

Domestic cheese and sausage montage served with a variety of specialty crackers, gourmet vegetable crudités with Chef's selection of dips and a seasonal gourmet fruit display

PACKAGE TWO

Includes items in Package One.
PLUS - choose any combination of two hors d'oeuvres

PACKAGE THREE

Includes items in Package One.
PLUS - choose any combination of three hors d'oeuvres

PACKAGE FOUR

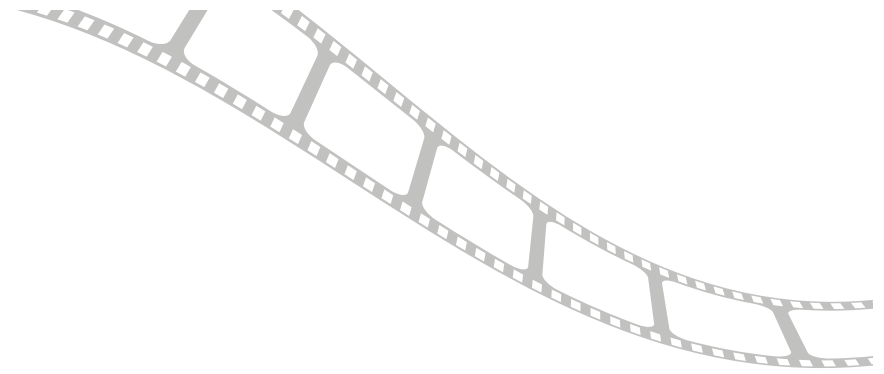
Includes items in Package One.
PLUS - choose any combination of four hors d'oeuvres

HORS D'OEUVRES

Mini beef wellington
Macaroni & cheese on a stick
Mini crab cakes
Caprese skewers
Shrimp cocktail
California sushi rolls
Assorted mini deli hoagies
Assorted petite finger sandwiches
Grilled and chilled shrimp
Assorted canapés
Grilled shrimp skewers
Salami coronets
Bacon wrapped shrimp
Vegetable spring rolls

Chicken drumettes with choice of BBQ, buffalo or
sweet and sour sauces
Mini chicken quesadillas
Spanakopita
Toasted beef or cheese ravioli with marinara sauce
Mini chicken cordon bleu
Crab rangoon served with sweet & sour
Beef or chicken satay served with peanut sauce
Egg rolls served with sweet & sour and spicy mustard
Meatballs with BBQ or sweet and sour sauce
Pork potstickers with soy dipping sauce

BEVERAGE MENU



CASH BAR

HOUSE BRAND COCKTAILS

Smirnoff, Bacardi, Malibu, Captain Morgan, Bombay, Jim Beam, Seagram's 7, Jose Cuervo, Dewar's, Seagram's VO

PREMIUM BRAND COCKTAILS

Tito's, Bacardi, Malibu, Captain Morgan, Bombay Sapphire, Maker's Mark, Jack Daniel's, Crown Royal, 1800, Chivas, Disaronno

WINE

CHOICE OF 3 Chardonnay, Pinot Grigio, Moscato, Riesling, White Zinfandel, Merlot, Cabernet, Pinot Noir

DOMESTIC BEERS

Budweiser, Bud Light, Bud Select, O'Doul's Non-Alcoholic (Miller Lite and Coors Light available upon request)

PREMIUM BEERS

Heineken, Corona, Sam Adams Seasonal, Angry Orchard, additional premium beers available upon request

SOFT DRINKS

Coke, Diet Coke, Sprite

WATER

Bottled, Sparkling

MISCELLANEOUS

Red Bull
Juice

HOSTED BAR ON CONSUMPTION

HOUSE BRAND COCKTAILS

Smirnoff, Bacardi, Malibu, Captain Morgan, Bombay, Jim Beam, Seagram's 7, Jose Cuervo, Dewar's, Seagram's VO

PREMIUM BRAND COCKTAILS

Tito's, Bacardi, Malibu, Captain Morgan, Bombay Sapphire, Maker's Mark, Jack Daniel's, Crown Royal, 1800, Chivas, Disaronno

WINE

CHOICE OF 3 Chardonnay, Pinot Grigio, Moscato, Riesling, White Zinfandel, Merlot, Cabernet, Pinot Noir

DOMESTIC BEERS

Budweiser, Bud Light, Bud Select, O'Doul's Non-Alcoholic (Miller Lite and Coors Light available upon request)

PREMIUM BEERS

Heineken, Corona, Sam Adams Seasonal, Angry Orchard, additional premium beers available upon request

SOFT DRINKS

Coke, Diet Coke, Sprite

WATER

Bottled, Sparkling

MISCELLANEOUS

Red Bull
Juice

BEVERAGE MENU

OPEN BAR

(SELECT ONE OF THE FOLLOWING)

SUNSET BOULEVARD

WINE: Chardonnay, Pinot Grigio, Moscato, Riesling, White Zinfandel, Cabernet, Pinot Noir

DOMESTIC BEERS: Budweiser, Bud Light, Bud Select, O'Doul's Non-Alcoholic
(Miller Lite and Coors Light available upon request)

PREMIUM BEERS: Heineken, Corona, Sam Adams Seasonal, Angry Orchard

NON-ALCOHOLIC: Coke, Diet Coke, Sprite, Juices, Bottled Water

2 HOURS / 3 HOURS / 4 HOURS / 5 HOURS

HOLLYWOOD BOULEVARD

LIQUORS: Smirnoff, Bacardi, Malibu, Captain Morgan, Bombay, Jim Beam, Seagram's 7, Jose Cuervo, Dewar's, Seagram's VO

WINE: Chardonnay, Pinot Grigio, Moscato, Riesling, White Zinfandel, Cabernet, Pinot Noir

DOMESTIC BEERS: Budweiser, Bud Light, Bud Select, O'Doul's Non-Alcoholic
(Miller Lite and Coors Light available upon request)

PREMIUM BEERS: Heineken, Corona, Sam Adams Seasonal, Angry Orchard

NON-ALCOHOLIC: Coke, Diet Coke, Sprite, Juices, Bottled Water

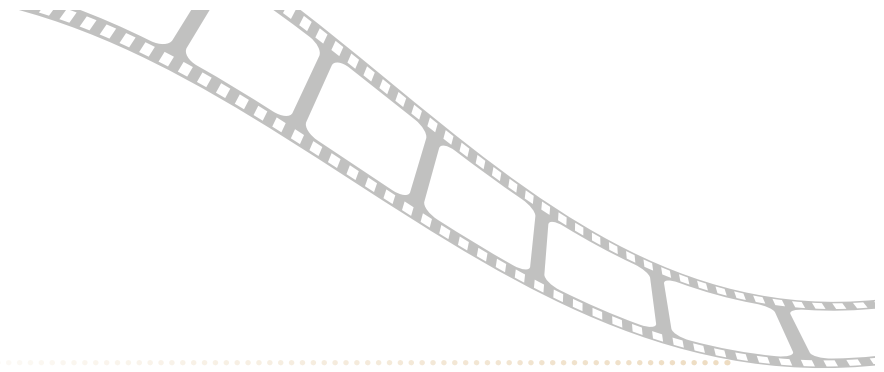
2 HOURS / 3 HOURS / 4 HOURS / 5 HOURS

HOLLYWOOD BOULEVARD AND VINE STREET

Includes all the Hollywood Boulevard items plus:

PREMIUM LIQUORS: Tito's, Bombay Sapphire, Maker's Mark, Jack Daniel's, Crown Royal, 1800, Chivas, Disaronno

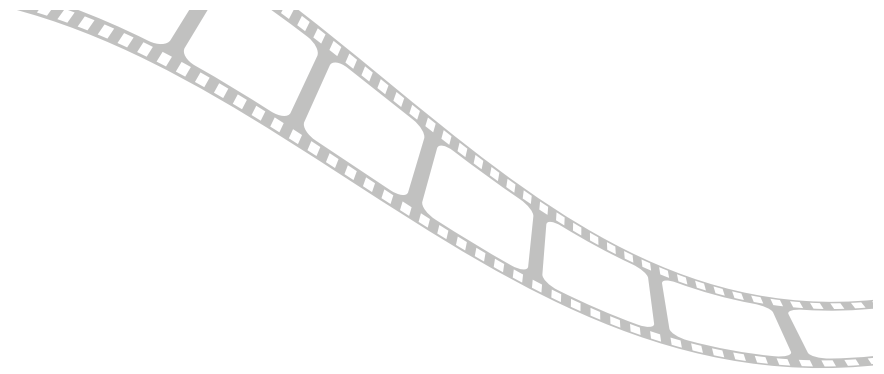
2 HOURS / 3 HOURS / 4 HOURS / 5 HOURS



UPGRADE TO PREMIUM WINES
AVAILABLE ONLY BY THE BOTTLE.

Shooting Star Merlot
Disruption Cabernet Sauvignon
Castle Rock Pinot Noir
Talia Chardonnay
Riff Progetto Ladger Pinot Grigio
Loosen Bros. Riesling
Bricco Moscato
Beringer
White Zinfandel
Flor Prosecco

AUDIO VISUAL



Audio Visual is priced as a daily charge.

AUDIO VISUAL PACKAGES

MEETING PACKAGE

LCD projector
Overhead screen
Power strips/cords

AUDIO

Podium with wired microphone
Wireless hand-held microphone
Wireless lavalier microphone
Portable sound system
Speaker phone
House sound patch

VISUAL

LCD projector
Screen (to fit room size)
50" LCD TV
DVD player
DirecTV service

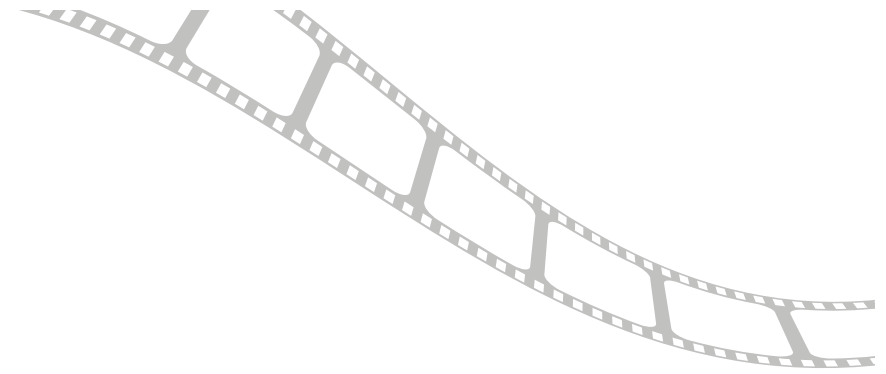
MEETING AIDS

Flip chart with markers
Post-it pad with markers
Extra pad
Extra post-it pad
White board
Easel
Power cord/strip
Conference Meeting Package:
includes note pads, pens,
mints, and pitchers of water
on each table

All prices subject to 21% Taxable Service Charge and Applicable Sales Tax.



MEETING POLICIES



FURTHER INFORMATION: Contact the Sales & Catering office
at 1-855-781-3054 or visit our website at hollywoodcasinostlouis.com.
Hollywood Casino St. Louis ★ 777 Casino Center Drive ★ Maryland Heights, MO 63043

GUARANTEE

Menu prices will be guaranteed 90 days prior to the function and may be subject to change without notice. Guaranteed number of attendees is due 96 business hours prior to the function along with full payment. Function held on Saturday, Sunday or Monday must be received by 11:00 am the preceding Tuesday.

PAYMENT

Full payment is due 96 hours prior to function unless credit has been established. A credit application, if requested, must be received by the hotel's accounting department, one month prior to the function. If credit has been established, full payment is due within 30 days of the function date. An advance deposit will be required. Prices quoted do not include the 21% service charge or Missouri State Sales Tax. Prices are subject to change without notice, and will not be guaranteed more than 90 days prior to any function date.

AUDIO VISUAL

A wide variety of audio visual equipment rentals and services are available. Please place your order at least one week in advance through the Sales department.

FOOD AND BEVERAGE

No food or beverage of any kind will be permitted to be brought into the meeting or banquet rooms. We consider it our responsibility to enforce the legal drinking age laws of the state. The Banquet Department has the right to charge for the service if such food or beverages are brought into the Banquet rooms in violation of this policy.

SECURITY / DAMAGE

The hotel cannot be responsible for any damage or loss to any article left in the Banquet Rooms or storage areas. All outside Security Guards provided by the guest will be subject to prior approval of Hollywood St. Louis and must show proof of possession of liability insurance. With a 3-week notice, Hollywood may provide security at an hourly rate (4 hour minimum).

SHIPPING AND RECEIVING

Packages for meetings may be delivered to Hollywood, 777 Casino Center Drive, Maryland Heights, MO 63043 no earlier than THREE business days prior to the function. The following information must be included on all packages: GROUP NAME, CONTACT NAME, DATE OF FUNCTION and attention to the Banquet Department. Any alternate arrangements are to be approved by the Sales department. Guests are responsible for return of any packages. A \$150 storage fee per day will be applied on large shipments or if packages arrive prior to four days in advance of the function.

BANQUET ROOMS

Function space is assigned by the guaranteed minimum number of guests anticipated. Our room rental fees are based upon factors pertaining to your groups' function and revenue projections. Revisions in group programs, counts, times, dates, etc. may necessitate a revision of room rental fees and/or room assignments. Additional charges may apply if room times extend outside of contract agreements.