

## **Breakfast in Hollywood**

*Continental Breakfast*

*(20 guest minimum)*

Assortment of Freshly Baked Pastries & Muffins served with Sweet Butter  
Sliced Seasonal Fruit & Fresh Berries  
Orange & Cranberry Juice  
Freshly Brewed Regular & Decaffeinated Coffee, *Hot Tea, and Ice Water*

*\$11.50 per person*

## **Hot Breakfast Buffets**

*(20 guest minimum)*

*The Hot Breakfast buffets include a beverage station of Orange & Cranberry Juice, Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea, and Ice Water*

## **The Trainer's Breakfast**

Scrambled Eggs

Country Sausage Links, Smoked Ham & Applewood Smoked Bacon  
Home Fried Potatoes  
Sliced Seasonal Fruit, Grapes, & Berries  
Freshly Baked Danish & Muffins served with Sweet Butter  
Assortment of Freshly Baked Bagels & Cream Cheese Spreads  
Cheese Blintzes with Strawberry Sauce

*\$17.50 per person*

## **The Director's Breakfast**

Scrambled Eggs

Country Sausage Links & Applewood Smoked Bacon  
Home Fried Potatoes  
Sliced Seasonal Fruit, Grapes, & Berries  
Freshly Baked Danish & Muffins served with Sweet Butter

*\$14.75 per person*

## **Ala Carte**

Freshly Brewed Regular or Decaf Coffee - \$31.00 per gallon  
Assorted Muffins - \$28.00 per dozen  
Fresh Bagels - \$28.00 per dozen  
Individual Fruit Yogurts - \$2.50 each  
Breakfast Bars & Granola Bars - \$2.75 each  
Red Bull - \$5.00 each  
Bottled Water and Assorted Coca-Cola Products - \$2.50 each

## **Luncheon Buffets**

*(20 guest minimum)*

*The Luncheon buffets include a beverage station of Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea, and Ice Water*

### **Boxed Lunches**

*Available upon Request*

*\$18.50 each*

### **The Italian Buffet**

Sautéed Chicken Marsala  
Rigatoni & Italian Sausage  
Mixed Salad with assorted dressings  
Penne Pasta Salad with Tomatoes, Black Olives & Spinach  
Saffron Rice  
Italian Vegetable Medley  
Fresh Baked Italian Bread  
Cannoli, Tiramisu, & Lemon Crème Cake

*\$25.50 per person*

### **The Valley Buffet**

Lemon Herb Chicken  
Home Style Pot Roast  
Italian Wedding or Homestyle Chicken Noodle Soup  
Tossed Seasonal Greens with assorted dressings  
Potato Salad & Broccoli Bacon Salad  
Roasted Red Potatoes  
Seasonal Vegetable Medley  
Warm Rolls & Butter  
NY Cheesecake, House Baked Pies, & Ultimate Chocolate Cake

*\$24.50 per person*

### **The Deli Cart**

New York Style Deli Sandwiches & Wraps served with Pickles & assorted condiments  
Italian Wedding or Homestyle Chicken Noodle Soup  
Tossed Seasonal Greens with assorted dressings  
Cole Slaw & Valley Potato Salad  
Fresh Fruit Salad  
Assorted Potato Chips & Pretzel Twists  
Cookies & Brownies

*\$19.50 per person*

## **The Green Room**

New York Style Deli Sandwiches served with Pickles & assorted condiments

Cole Slaw & Valley Potato Salad

Assorted Potato Chips & Pretzel Twists

Cookies & Brownies

*\$16.50 per person*

*Assorted Coca-Cola Products and Bottled Water may be added to any Luncheon Buffet for an additional \$2.00 per person.*

*Any Luncheon Buffet may be served at Dinner for an additional \$5.00 per person.*

## **Reception Selections**

### **Carving Stations**

*Requires a Uniformed Chef Attendant at \$100 per Station*

*All Carved Items Serve 40 Guests*

#### **Honey Basted Pit Ham**

Served with Condiments & Mini Rolls

*\$245.00*

#### **Herb Roasted Breast of Turkey**

Served with Cranberry Sauce, Mustard & Mayonnaise, & Mini Rolls

*\$ 275.00*

#### **Rosemary Seasoned Roast Rib of Beef**

Served with Horseradish Mayonnaise, Au Jus, & Mini Rolls

*\$560.00*

#### **Garlic Studded Pork Loin**

Served with Apple Sauce, Honey Mustard Sauce, & Mini Rolls

*\$255.00*

#### **Cedar Planked Filet of Salmon**

Served with Chardonnay Butter & Apple Relish

*\$285.00*

### ***Pasta Action Station***

*Requires a uniformed chef attendant at \$100  
Prices are per person for cocktail reception portions*

*Choice of Two Types of Pasta: **Rigatoni, Farfalle or Cavatappi***

*Choice of Two Sauces: **Marinara, Alfredo or Pesto***

*Choice of: **Meatballs in Sauce or Roasted Italian Sausage***

*Served with Italian Bread, Flavored Olive Oils, & Balsamic Vinegar*

*\$12.00 per person*

Add Grilled Vegetables - \$4.00 per person  
Add Sautéed Vegetables - \$4.00 per person  
Add Grilled Chicken Breast - \$5.00 per person  
Add Beef or Shrimp - \$8.00 per person

### ***Hors D' Oeuvres***

#### ***Specialty Selections***

Bruschetta Rustica on Crostini  
Whipped Bleu Cheese & Fig on Crostini  
Roasted Red Pepper Hummus & Pita Chip  
Vegetable Spring Rolls  
Chicken Satay with Peanut Sauce  
Spinach and Artichoke Crisp

*\$125.00 per 50 pieces*

#### ***Deluxe Selections***

Grilled & Chilled Steak Crostini with Firecracker Relish  
Scallops Wrapped in Bacon  
Crab Filled Mushroom Caps  
Sausage Filled Mushroom Caps  
Boursin Crab Cakes with Spicy Remoulade Sauce  
Baked Clams Casino  
Bourbon Glazed Petite Steak Skewers

*\$150.00 per 50 pieces*

## ***Specialty Display Items***

*All prices are per 25 people for one hour of service*

- Crudités of Fresh Vegetables - \$100.00
- Seasonal Sliced Fruit and Berries Platter - \$105.00
- Imported & Domestic Cheese Board with Berries, Crackers & Mustards - \$110.00
- Antipasto Platter - \$125.00
- Warm Chesapeake Crab Dip with Pretzel Bites - \$140.00
- Spinach Artichoke Dip with Crostini - \$130.00

## **Chilled Seafood Display**

*Price is for 100 Pieces with Appropriate Condiments*

- Shrimp Cocktail - \$400.00
- Oysters on the Half Shell - \$350.00

## ***Dinner Buffets***

*(25 guest minimum)*

*The Dinner buffets include a beverage station of Freshly Brewed Regular & Decaffeinated Coffee, Hot Tea, and Ice Water*

### ***The Barbeque Buffet***

- Slow Roasted Beef Brisket with Sweet Barbeque Glaze
- Grilled Chicken Breast with Roasted Corn Relish
- Cedar Plank Salmon with White Wine Butter
- Hickory Smoked St. Louis Style Pork Ribs
- Tossed Seasonal Greens with assorted dressings
- Hearts of Iceberg Salad with Bacon, Tomato, Red Onion and Bleu Cheese Dressing
- Vegetable Crudités with House Ranch Dip
- Macaroni & Cheese
- Kettle Baked Beans
- Cauliflower Casserole
- Cole Slaw
- Warm Corn Bread & Yeast Rolls with Whipped Butter
- Southern Sweets Display including: Ultimate Chocolate Cake, NY Cheesecake, Red Velvet Cake, Pecan Pie

*\$35.00 per person*

### ***The Trackside Buffet***

Cavatappi Pasta with Roasted Vegetables and Garlic Cream Sauce

Sliced Roast Top Round of Beef with Horseradish Mayonnaise

Herb Crusted New England Cod

Chicken Fricassee

Broccoli Slaw with Bacon & Red Onion

Tossed Seasonal Greens with assorted dressings

Valley Potato Salad

Baked Stuffed Potatoes

Green Beans with Mushrooms

Confetti Corn

Yeast Rolls with Whipped Butter

Specialty Dessert Display including: Strawberry Cake, Lemon Crème Cake, Ultimate Chocolate Cake,

NY Cheesecake

*\$33.00 per person*

*Assorted Coca-Cola Products and Bottled Water may be added to any Dinner Buffet for an additional \$2.00 per person.*

*Any Luncheon Buffet may be served at Dinner for an additional \$5.00 per person.*

## ***Banquet Beverage***

### ***Hosted Consumption Bar***

Beverages are billed to the client on actual consumption by guests.

You may limit the bar to specific beverages.

Additional Liquor and Wine are available with prior notification.

A 20% service charge will be added to all pricing.

Liquor: Single \$5.00/ Double \$10.00

Domestic Bottled Beer: \$4.00

Craft Bottled Beers: \$5.00

Import Bottled Beer: \$5.00

House Wine by the Glass: \$5.00

Assorted Soft Drinks: \$2.50

Bottled Water: \$2.50

### ***Cash Bar***

Guests pay for their own beverages.

Pricing is the same as the Hosted Consumption Bar.

A \$100.00 bartender fee (per bartender) will be charged to the client for 3 hours, \$50.00 will be charged for each additional hour per bartender.

You may limit the bar to specific beverages.

*Maximum bar time is 4 hours, Hosted Consumption or Cash.*

### ***Beverage Package***

Liquor: *Tito's, Bacardi, Captain Morgan, Tanqueray, Jose Cuervo Gold, Jim Beam, Jack Daniel's, Dewar's*

Cordials: *Disaronno, Peach Schnapps, Triple Sec, Sweet Vermouth, Dry Vermouth*

Bottled Beers: *Bud Light, Miller Lite, Coors Light, Michelob Ultra, Budweiser, Corona, Heineken*

Wines: *House Selections of White Zinfandel, Cabernet Sauvignon, Merlot, Moscato, Chardonnay*  
*Assorted Sodas, Water, Juices, and Mixers*

### ***General Information***

Our expert culinary staff would be pleased to plan a menu especially for your event, assist you in selecting a proper menu for your event or help to accommodate any dietary or religious restrictions. Banquet menus, room set-up arrangements and other details pertaining to your event should be submitted to the Food and Beverage Department three (3) weeks prior to your event. Due to licensing requirements and quality control issues, all food to be served on the property must be supplied by Hollywood Gaming at Mahoning Valley Race Course and may not be removed from the property.

### ***Menu Pricing***

Prices available on banquet menus are confirmed for ninety (90) days prior to the event only. Prices agreed to on a signed banquet event order are binding. The current combined sales tax is 7.25% and the Hollywood Gaming at Mahoning Valley Race Course's service charge is 20%. Taxes and service charges apply to your menu selections unless otherwise noted.

### ***Beverage Service***

The Hollywood Gaming at Mahoning Valley Race Course holds a license granted by the Ohio Liquor Control Board and is held responsible for complying with its regulations. Therefore, neither customers nor guests shall be allowed to bring alcoholic beverages to Hollywood Gaming at Mahoning Valley Race Course. Management reserves the right to refuse the sale of alcoholic beverages at all times to anyone. All beverage pricing is subject to the property's 20% service charge. A \$100.00 bartender fee per bartender for three hours will apply for all cash bars. An additional fee of \$50.00 for the 4th hour will apply per bartender. The property provides one bartender for every 100 guests, bartenders requested beyond this average will be charged a rate of \$100 each for three hours and \$50.00 for each additional hour.

### ***Guarantees and Payment Policies***

The exact number of persons attending all banquet meal functions must be definitely specified by 10:00am at least three business days (72 hours) in advance of the function. This number will be considered a guarantee not subject to reduction. If the guarantee is not given to the Food and Beverage Department three (3) business days in advance, we will consider the last estimated number as the guarantee for the function. We set and prepare for 3% over the guarantee. Deposit and payment will be established by your event coordinator and detailed on your event contract. Tax exempt groups are required to submit a copy of Tax Exempt Form 0003, thirty (30) days prior to event. Functions are not considered definite until a client signed contract is counter signed by an authorized representative from the property as well as any required deposits, as outlined in the contract, are received. Any function, which cancels less than fourteen days prior to the event, will be subject to cancellation fees equal to full room rental and meal guarantee.

### ***Function Rooms***

Function rooms are assigned according to anticipated number of guests. The property reserves the right to re-locate functions to another room if guaranteed numbers are significantly higher or lower than the original estimated count. All banquet rooms are non-smoking.

### ***Customer Conduct***

Customers agree to be responsible and reimburse Hollywood Gaming at Mahoning Valley Race Course for any damages done to the property during an event, including costs for excessive clean-up made necessary by customer, customer's guests, florists, decorator or other outside agencies. The property does not permit the affixing of anything to the walls, floors or ceilings of rooms with nails, staples, tape or any other substance unless approved in advance. Signs, banners and displays must be professionally printed and are permitted in the specified banquet function spaces only. The use of confetti and glitter is strictly prohibited. Any property of the customer or the customer's guests brought on to the premises of Hollywood Gaming at Mahoning Valley Race Course and left at the conclusion of the event thereon shall be at the sole risk of the customer. The property will not be liable for any loss or damage to such property for any reason.

### ***Outside Vendors***

A preferred vendor list is available that contains reputable and reliable companies that the property has worked with on past events. Such companies offer services including floral design, photography, transportation, linen rentals and entertainment. Groups may choose to hire any vendor they wish and are not required to use any of the property's preferred vendors. Arrangements with any outside vendors will be directly through the customer. All Vendors must enter the property via designated areas as assigned by the event coordinator. Delivery and/or setup time must be coordinated with the property in advance.

### ***Solicitation***

Customer expressly agrees that no member of Customer's event, including any guest attending such event, shall in any means solicit any patron or employee while on property. The prohibition against solicitation includes, but is not limited to, disseminating printed materials, business cards, political or religious propaganda. A breach of this provision shall be deemed as a material breach, and at the discretion of management may lead to the cancellation of the remainder of the event, with no refund to the customer.

Hollywood Gaming reserves the right to make and enforce all necessary changes or appropriate rules for the safe and efficient use of the facilities. This shall include but not be limited to the right to remove from the facilities any unruly, disruptive, or otherwise objectionable person without liability to Hollywood Gaming.

Please sign that you have read and understand all the above.

\_\_\_\_\_  
Print Name

\_\_\_\_\_  
Signature

\_\_\_\_\_  
Group Name

\_\_\_\_\_  
Date