

BAQUET
MENU

HOLLYWOOD
Casino
COLUMBUS



BREAKFAST | BUFFET

All prices are subject to 22% service charge and applicable taxes. Priced per serving.
All prices are based on a minimum of 25 guests.

CONTINENTAL BREAKFAST \$16.95

Seasonal Fruit and Berries

Bagel Selection with Flavored Cream Cheese
(Herb, Fruit or Plain) and Whipped Butter

Assorted Breakfast Breads, Danishes and Muffins

Chilled Fruit Juices

2% or Whole Milk

Freshly Brewed Regular and Decaffeinated Coffee,
Hot Tea Selection, Bottled Water

EARLY-RISER BREAKFAST \$26.95

Scrambled Eggs

Smoked Country Bacon or Pork or
Turkey Sausage Links

Cajun-Spiced Breakfast Potatoes

Seasonal Fruit and Berries

Assorted Breakfast Breads, Danishes and Muffins

Whipped Butter, Plain Cream Cheese
and Berry Preserves

Chilled Fruit Juices

2% or Whole Milk

Freshly Brewed Regular and Decaffeinated Coffee,
Hot Tea Selection, Bottled Water

HOLLYWOOD BRUNCH \$32.95

Scrambled Eggs

Smoked Country Bacon or Pork or
Turkey Sausage Links

Cajun-Spiced Breakfast Potatoes

Prime Rib Hash

Rotisserie Herb Chicken

Baked Rigatoni with Vodka Sauce

Field Greens Salad with Assorted Toppings
and Dressings

Soft Rolls

Seasonal Fruit and Berries

Assorted Breakfast Breads, Danishes and Muffins

Whipped Butter, Plain Cream Cheese
and Berry Preserves

Mini Dessert Display

Chilled Fruit Juices

2% or Whole Milk

Freshly Brewed Regular and Decaffeinated Coffee,
Hot Tea Selection, Bottled Water

BREAKFAST ENHANCEMENTS WITH PURCHASE OF BUFFET

\$100 chef attendant fee per station per hour.

OMELET STATION \$10.95

prepared freshly to order, topping selection including
ham, onions, sausage, mushrooms, bell peppers,
tomatoes, bacon and assorted cheeses

LOX AND BAGEL STATION \$11.95

assorted mini bagels, salt-cured salmon,
dill cream cheese, capers, red onions,
hard-boiled eggs, lettuce and tomatoes

SMOOTHIE STATION \$9.95

made to order, greek yogurt, seasonal fruit selection
and additional toppings

PANCAKE STATION \$7.95

buttermilk pancakes prepared to order, topping selection
including fruit sauces, seasonal berries, chocolate chips,
fresh whipped cream, butter and syrup

BELGIAN WAFFLE STATION \$11.95

malted waffles prepared to order, topping selection
including maple, blueberry and apple syrups,
bananas foster sauce, whipped butter, whipped cream,
seasonal berries and chocolate chips

LUNCH | BUFFET

All prices are subject to 22% service charge and applicable taxes. Priced per serving.
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ROYAL FLUSH BUFFET

TWO ENTRÉES \$32.95 OR THREE ENTRÉES \$35.95

Caesar Salad, Panzanella Salad or Garden Salad

Soft Dinner Rolls

Chef's Choice of Soup

Seasonal Mini Pastry Selection

Water, Freshly Brewed Coffee and Iced Tea

CHOICE OF PROTEIN:

HAWAIIAN BBQ PORK LOIN

soy pineapple glaze, ginger, sweet peppers and grilled pineapple

GRILLED ANGUS BEEF SIRLOIN

sweet onion ragout with choice of merlot demi-glace or peppercorn brandy

SALMON

Roasted fillet finished with your choice of flavor profile:

lemon and garlic, orange and ginger, chili and lime or maple bourbon

CHICKEN BREAST

Seared seasoned chicken breast finished with your choice of flavor profile:

honey mustard, lemon butter, chipotle cilantro, piccata, lemon pepper, teriyaki pineapple or creamy tomato with basil

VEGETARIAN STUFFED PEPPER

Roasted pepper stuffed with your choice of:

brown rice and roasted vegetables, quinoa and edamame or greek-style orzo and chickpeas

CHEF'S CHOICE RAVIOLI

grilled vegetables with complementing sauce

STARCH SELECTION:

Wild Rice Pilaf

Seasonal Risotto

Whipped Potatoes

Herb Roasted Fingerling
Potatoes

SIDE SELECTION:

Seasonal Vegetables

Broccolini

Maple-Glazed Baby Carrots

Bacon-Spiced
Brussels Sprouts

Parmesan Roasted
Cauliflower

UPGRADE YOUR ENTRÉE:

Substitute or add any of the below proteins to your entrée

NY Strip Steak add \$11.95 to base price

Grilled Chicken Breast add \$7.95 to base price

Grilled Shrimp add \$8.95 to base price

Seared Scallops add \$14.95 to base price

Lobster Tail add Market Price to base price



LUNCH | BUFFET

All prices are subject to 22% service charge and applicable taxes. Priced per serving.
All prices are based on a minimum of 25 guests.

FULL HOUSE DELI BUFFET \$24.95

Honey Ham, Turkey Breast, Genoa Salami, Chicken Salad and Turkey Pastrami

Provolone, American, Baby Swiss and Smoked Cheddar

Assorted Sandwich Breads

Lettuce, Tomatoes, Onions and Pickles

Roasted Garlic Aioli, Mustards, Sherry Vinaigrette and Horseradish

Sea Salt Kettle Chips

Field Greens Salad, Loaded Baked Potato Salad or Chef's Choice of Pasta Salad

Chef's Choice of Soup

House-Made Cookies, Brownies and Blondies







LUNCH | PLATED

All prices are subject to 22% service charge and applicable taxes priced per serving.
All prices are based on a minimum of 25 guests.

Includes choice of garden or caesar salad, soft dinner roll and butter, choice of one vegetable, one starch, chef's choice mini dessert, water, freshly brewed coffee, decaffeinated coffee and iced tea

PORK TENDERLOIN \$24.95

bacon-wrapped tenderloin with caramelized onions and a dijon-sherry vinaigrette

BEEF FILET \$44.95

roasted shallots and wild mushrooms with a green peppercorn cream reduction

SALMON \$29.95

Crispy-skin salmon fillet with choice of sauce:
lemon and garlic, orange and ginger, chili and lime or maple bourbon

CHICKEN BREAST \$25.95

Seared seasoned chicken breast finished with your choice of flavor profile:
honey mustard, lemon butter, chipotle cilantro, piccata, lemon pepper, teriyaki pineapple, or creamy tomato with basil

VEGETARIAN PASTA \$18.95

orecchiette pasta, san marzano olive oil sauce, fried capers, green olives and fresh basil

VEGETARIAN STUFFED PEPPER \$18.95

quinoa and roasted poblano stuffing, roasted corn and grilled vegetables with a romesco sauce

CHOICE OF STARCH:

Wild Rice Pilaf
Seasonal Risotto
Whipped Potatoes
Herb Roasted Fingerling Potatoes

CHOICE OF VEGETABLE:

Seasonal Vegetables
Broccolini
Maple-Glazed Baby Carrots
Bacon Spiced Brussels Sprouts
Parmesan Roasted Cauliflower

LUNCH | BOXED

All prices are subject to 22% service charge and applicable taxes. Priced per serving.
All prices are based on a minimum of 25 guests.

CHICKEN OR TUNA SALAD \$19.95

baby greens, roasted peppers and red onions on white or wheat texas toast

CHICKEN CAESAR HOAGIE \$19.95

grilled chicken, romaine lettuce, parmesan cheese and traditional caesar dressing on a hoagie roll

ITALIAN ROYAL \$19.95

capicola, honey ham, prosciutto, fontina, arugula, red onions and red pepper aioli on focaccia

REUBEN \$22.95

beef or turkey pastrami, swiss cheese and russian cabbage slaw on traditional rye

HOLLYWOOD CLUB \$22.95

turkey, honey ham, applewood-smoked bacon, tomato, avocado spread, lettuce and roasted garlic aioli on rustic sourdough

PEPPERED ROAST BEEF \$20.95

white cheddar cheese, red onions, lettuce and horseradish aioli on a kaiser roll

SOUTHWEST VEGETARIAN \$19.95

avocado, black beans, red onions, lettuce and lime hummus on gluten-free bread

All of the above selections are available in wrap form with choice of spinach, sun-dried tomato, plain or wheat wrap

SIDE SELECTION:

Loaded Potato Salad

red bliss potatoes, crisp bacon, shredded monterey jack cheese, green onions, garlic mayonnaise dressing

Italian Pasta Salad

chilled penne pasta, roasted vegetables, house vinaigrette

Fresh Fruit

seasonal fresh fruit and berries

Kettle Chip Selection

original, dill pickle ranch, vinegar sea salt, BBQ, jalapeño, jalapeño cheddar

DESSERT SELECTION:

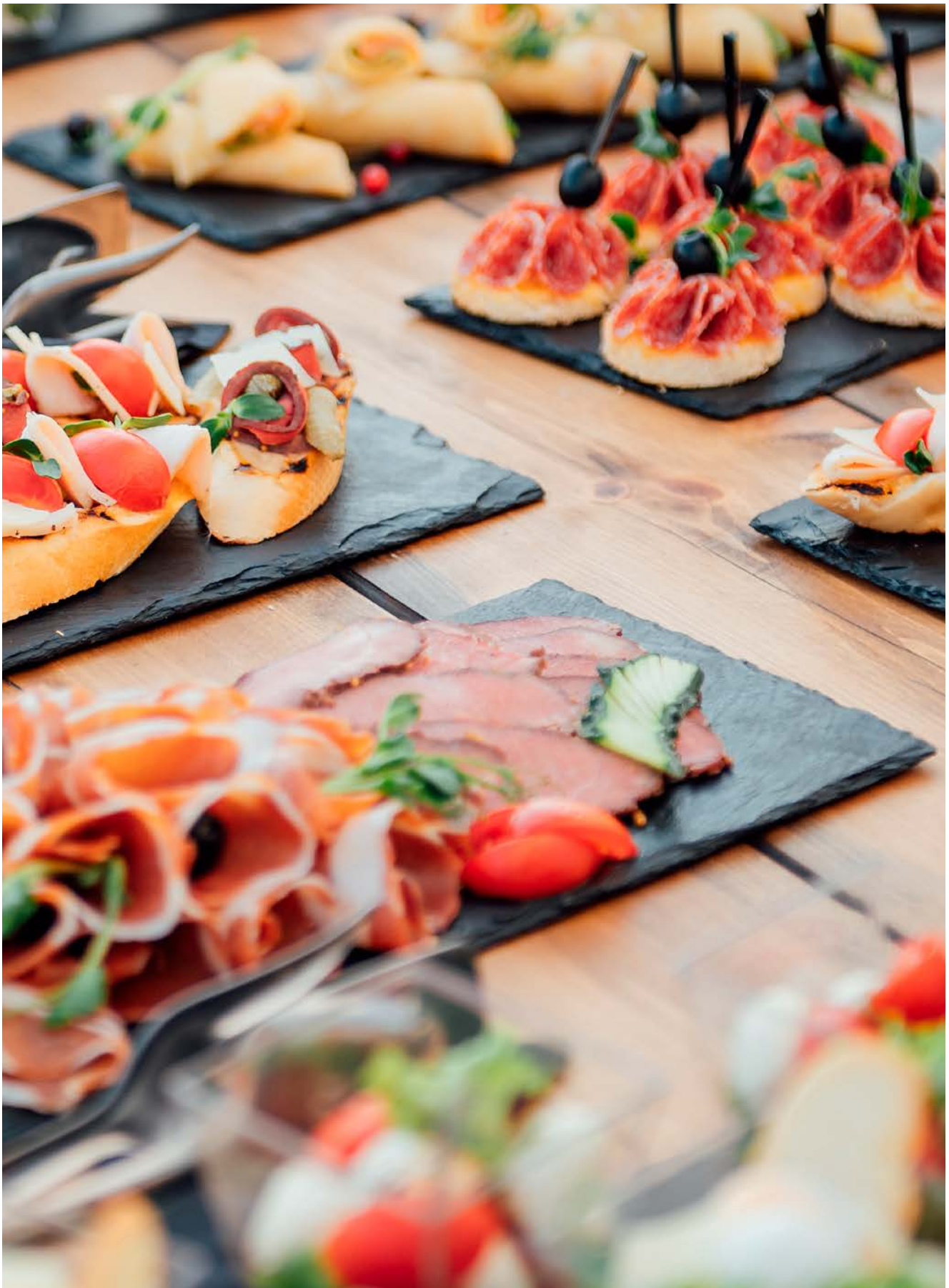
Chocolate Chunk Cookies

Blondies

Chocolate Brownies

Krispies Treats





RECEPTION

All prices are subject to 22% service charge and applicable taxes. Priced per serving. All prices are based on a minimum of 25 guests.

All hors d'oeuvres available passed or displayed. 50-Piece Minimum. Butler-passing fee of \$75 per attendant.

BITE-SIZE COLD SELECTIONS

Buffalo Mozzarella Cheese and
Tomato Bruschetta \$3.50

Beet, Honey Goat Cheese and
Arugula Bruschetta \$ 3.50

Aged Cheddar and Tomato Jam Bruschetta \$3.50

Shrimp Cocktail Canape \$7.00

Shrimp Ceviche Shooter \$6.50

Beef Tartare Crostini \$6.50

Roasted Garlic and Red Pepper Hummus
with Fried Pita \$3.75

Antipasto Skewers \$3.75

Smoked Salmon and Caper
Cream Cheese Pinwheel \$4.50

Roasted Turkey with Herb-Seasoned
Cream Cheese Pinwheel \$3.50

Vegetables with Herb-Seasoned
Cream Cheese Pinwheel \$3

Gazpacho Shooter \$3.50

Seared Ahi Tuna Wonton \$6.50

Hummus Cup \$3.50

BITE-SIZE HOT SELECTIONS

Seasonal Arancini with Marinara Sauce \$3.75

Crab Cake with Caper Tartar \$7.25

Southwest Spring Roll with Chipotle Aioli \$3.75

Philly Steak Egg Rolls \$4.50

Bacon Macaroni and Cheese Bites \$3.75

Bacon-Wrapped Scallop with Remoulade \$5.75

Beef Wellington with Horseradish Cream \$5.50

Boursin-Stuffed Mushrooms \$3.75

Potato Croquettes with Roasted Garlic Aioli \$3.75

Lobster Roll \$7.50

Fried Butterflied Shrimp \$4

Meatball with Marinara Sauce and Fresh Mozzarella
Cheese \$4.50

Chorizo-Stuffed Mushrooms \$4.50

Swedish Meatballs with Dill Cream Sauce \$4.50

Pork Dumplings with Sweet and Sour Sauce \$4.25

Vegetable Spring Roll with Sweet Chili Sauce \$4.25

Vegetable Potstickers with Sweet and Sour Sauce \$4.25

SLIDERS

Beef Patty with American Cheese \$5.75

Pulled Smoked BBQ Pork \$5.75

Teriyaki Chicken and Pineapple \$5.25

DISPLAYS

All prices are subject to 22% service charge and applicable taxes. All prices are based on a minimum of 25 guests.

ARTISANAL CHEESE \$265.95

assorted crackers, flavored honey and fruit preserves

CHIPS AND DIPS \$165.95

caramelized onion hummus, smoked eggplant dip, roasted pepper muhammara dip, buffalo chicken dip, spinach and artichoke dip, fried pita, tortilla chips and garlic crostini

CHARCUTERIE \$275.95

international cured meats, pickled vegetables, assorted mustards and olives, crostini

CHARCUTERIE MARTINI GLASSES \$185.95

variety of cheeses and meats presented in personal martini glasses

BAKED BRIE WHEEL \$199.95

large wheel of brie cheese wrapped in flaky puff pastry, topped with a chutney of nuts, dried fruit and strawberry preserves, served with garlic crostini

SEASONAL FRUIT \$195.95

domestic seasonal, tropical fruits and berries, honey yogurt

CRUDITÉS \$155.95

baby carrots, celery, broccoli, cucumbers, artichokes, radishes, sweet peppers, herb dressing and dill cream cheese

SUSHI BOARD \$299.95

variety of sushi rolls, sashimi and nigiri, yum-yum sauce, eel sauce, wasabi mayo, tobiko, seaweed salad, crab stick salad





STATIONS | ENTRÉE BUFFET

All prices are subject to 22% service charge and applicable taxes. Priced per serving. All prices are based on a minimum of 25 guests. \$100 chef attendant fee per station per hour.

SOUTH OF THE BORDER \$24.95

Barbacoa

shredded slow-roasted beef with natural jus

Carnitas

pulled confit slow-roasted pork

Camarones

cilantro-lime shrimp

Tinga de Pollo

chicken stewed in chipotle tomato sauce

Corn and Flour Tortillas

Elote Street Corn Salad

Toppings Include:

black beans, raw onions, cilantro, jalapeños, tomatoes, salsa verde, pico de gallo, pineapple salsa, queso fresco, queso sauce, sour cream and lettuce

AMERICAN ITALIAN FARE \$31.95

Seasonal Risotto

Stuffed Shells

Vegetable Lasagna

Italian Breads

Pastas

penne, spaghetti, rigatoni

Sauces

traditional red sauce, garlic parmesan cream, vodka rouge sauce

Proteins

meatballs, baby shrimp, smoked bacon slab, grilled chicken

Served with a variety of additional toppings

SOUTHERN BELLE \$30.95

Fried Chicken

fried buttermilk white and dark meat

Shrimp and Grits

creole-spiced shrimp, creamy stone-ground grits, cajun tomato gravy

Buttermilk Biscuits

white pepper gravy

Coleslaw

Honey Chipotle Butter

Pickles

Fried Potato Salad

MACARONI AND CHEESE \$21.95

Pastas

shell or elbow macaroni

Sauces

provolone and gruyère, classic cheddar or smoked gouda

Proteins (choose two):

bacon, Italian sausage, smoked sausage, pulled pork, pulled chicken, mini meatballs, chorizo crumble, vegan meat crumble, fried pepperoni, taylor ham

Toppings Included:

roasted poblano peppers, green onions, roasted mushrooms, roasted sweet peppers, roasted broccoli, buttered corn, olives

Finishes:

parmesan cheese, balsamic glaze, everything bagel seasoning, hot sauce, tajín spice, buttered breadcrumbs, fried garlic, fried shallots, smoked paprika, crushed cheetos, blue cheese crumbles, feta cheese, queso fresco, truffle oil

UPGRADES \$9.95 EACH

Lobster Claw Meat

Shrimp

Boneless Fried Chicken Bites



STATIONS | ENTRÉE BUFFET

All prices are subject to 22% service charge and applicable taxes. Priced per serving. All prices are based on a minimum of 25 guests. \$100 chef attendant fee per station per hour.

ASIAN STREET FOOD \$22.95

Egg Rolls

Crab Wontons

Spring Rolls

Lo Mien Noodles

Vegetable Fried Rice

Steamed Rice

Pork Dumplings

Vegetable Dumplings

General Tso's Chicken or Sweet and Sour Chicken

Egg Drop Soup

MASHED POTATO MARTINI BAR \$21.95

Served in a martini glass

Buttermilk Mashed

Sweet Potato Purée

Purple Potato Purée

Protein (choose two):

bacon, italian sausage, smoked sausage, pulled pork, pulled chicken, mini meatballs, chorizo crumble, vegan meat crumble, fried pepperoni, taylor ham

Toppings Included:

roasted poblano peppers, green onions, roasted mushrooms, roasted sweet peppers, roasted broccoli, buttered corn, olives

Finishes:

parmesan cheese, balsamic glaze, everything bagel seasoning, hot sauce, tajín spice, buttered breadcrumbs, fried garlic, fried shallots, smoked paprika, crushed cheetos, blue cheese crumbles, feta cheese, queso fresco, truffle oil

UPGRADES \$9.95 EACH

Lobster Claw Meat

Shrimp

Boneless Fried Chicken Bites

JAPANESE NOODLES AND SUSHI \$29.95

Variety of Sushi, Sashimi and Nigiri Rolls

sliced and dressed to order

Stir-Fried Udon Noodles

Mini Ramen Bowls with Pork Broth

Yum-Yum Sauce, Eel Sauce, Wasabi Mayo, Tobiko

Seaweed Salad

Crab Stick Salad

Various Ramen Toppings

STATIONS | CARVING

All prices are subject to 22% service charge and applicable taxes. All prices are based on a minimum of 25 guests.
\$100 chef attendant fee per station per hour

PRIME RIB \$450

beef au jus, horseradish cream sauce

LAMB GYRO \$185

shawarma sauce, tzatziki, hot sauce

TURKEY BREAST \$175

turkey gravy, garlic aioli

TOP SIRLOIN \$245

beef au jus, horseradish cream sauce

PORK TENDERLOIN \$175

roasted garlic jam, pork jus

FRIED WHOLE SNAPPER \$300

pineapple salsa, remoulade sauce

SMOKED WHOLE SUCKLING PIG \$450

bacon jam, chimichurri





STATIONS | DESSERT BUFFET

All prices are subject to 22% service charge and applicable taxes. Priced per serving. All prices are based on a minimum of 25 guests. \$100 chef attendant fee per station per hour.

CHOCOLATE FOUNTAIN \$21.95

Rich Milk Chocolate

Dippable Assortments

strawberries, bananas, marshmallows, potato chips, bacon slices, chocolate chunk cookies, salted pretzel sticks, cheesecake cubes, apples, pound cake, donut holes, brownie bites

SUNDAES AND CONES \$13.95

Soft-Serve Flavors

vanilla, chocolate, vanilla and chocolate swirl

Cones

cake cones, waffle cones, bowls

Toppings

whipped cream, cherries, chocolate sauce, pecans, cookie crumbles, marshmallows, salted pretzel sticks, chocolate M&M's and caramel sauce

DESSERT BAR \$16.95

Variety of Sliced Cakes and Pies

individually plated and garnished with a variety of sauces, fruit and whipped cream

MINI DESSERT BAR \$18.95

Mini Desserts, Truffles, Cakes and Sweets

presented on platters and tiles

BANANAS FOSTER STATION \$18.95

Sliced Bananas

Brown Sugar

Brown Butter

Vanilla Beans

Bourbon or Brandy

Banana Liqueur

Cinnamon

White and Milk Chocolate Chips

Salted Caramel

Vanilla Ice Cream

COOKIE JAR \$17.95

Assorted Cookies

chocolate chunk, peanut butter, candy sugar, oatmeal raisin, macadamia nut

Whipped Cream

Cold Milk and Chocolate Milk



DINNER BUFFET | ENTRÉES

All prices are subject to 22% service charge and applicable taxes. Priced per serving. All prices are based on a minimum of 25 guests.

Includes garden greens with assorted toppings and dressings, soft dinner rolls, choice of two starches, chef's seasonal vegetables, seasonal mini desserts assortment, water, freshly brewed coffee, decaffeinated coffee and iced tea

TWO ENTRÉES \$43.95 OR THREE ENTRÉES \$46.95

PORK LOIN

herb roasted berkshire pork loin, spiced apple chutney, golden raisins and pork jus or avocado salsa verde and pork jus

BEEF SIRLOIN

grilled petite angus sirloin, wild mushrooms and vidalia onion ragout, choice of merlot demi-glace or peppercorn brandy reduction and angry onions

SALMON

blackened salmon fillet, sweet corn, potato and spinach sauté with brown butter

AIRLINE CHICKEN BREAST

seared breast, garlic rub with dijon butter emulsion

SHRIMP SCAMPI

seasoned jumbo shrimp, garlic, white wine, fresh herbs, lemon butter sauce and grated parmigiano-reggiano cheese

EGGPLANT FLORENTINE TOWER

marinated eggplant breaded and fried, ricotta cheese, spinach and tomato filling, marinara sauce, shaved parmigiano-reggiano cheese with a balsamic reduction

PESTO RIGATONI

baby arugula pesto, shaved pecorino romano cheese and grilled broccolini

STARCH SELECTION (CHOOSE TWO):

Wild Rice Pilaf

Creamy Mushroom and Parmesan Risotto

Whipped Potatoes

Herb Roasted Fingerling Potatoes

Au Gratin Potatoes

Chef's Choice Pasta

Marinara Sauce or Alfredo Sauce

VEGETABLE SELECTION:

Grilled Seasonal Vegetables

Roasted Garlic Broccolini

Sugar Cane and Bacon Brussels Sprouts

Caramelized Parmesan Cauliflower

UPGRADE YOUR ENTRÉE:

Substitute or add any of the below proteins to your entrée

Petite Beef Filet add
Market Price to base price

NY Strip Steak add \$9.95
to base price

Grilled Chicken Breast add \$6.95
to base price

Grilled Shrimp add \$8.95
to base price

Seared Scallops add
Market Price to base price

Lobster Tail add
Market Price to base price

EXECUTIVE BUFFET OFFERING

A modern take on a business buffet – no chafers, individual presentation.

Minimum 25 to Maximum 50 Guests - Starting Base Price \$94.95

INDIVIDUAL SALAD

caprese stack, caesar salad or cobb salad, artfully displayed in personal rocks glasses

SOUP

mini crocks filled to order with cream of mushroom, lobster bisque or sweet tomato bisque

PASTA

arugula pesto gnocchi with shaved parmesan cheese, guanciale and roasted garlic rigatoni or cacio e pepe linguine

PROTEIN

choice of lamb osso buco, beef tenderloin, roasted sea bass, jumbo shrimp or roasted pork belly

This is an exclusive-style buffet that requires a meeting with the Chef in order to establish the exact vision of this offering. Above listed selections are just an example and are fully customizable to the guest's liking. There are no chafers as in a traditional buffet style; this is a station setup, displaying individually plated selections.





PLATED DINNER OFFERING

All prices are subject to 22% service charge and applicable taxes. Priced per serving. All prices are based on a minimum of 25 guests.

Includes choice of garden or caesar salad, soft dinner roll and butter, choice of one starch, vegetable and dessert

BEEF FILET MIGNON \$53.95

grilled seasoned filet, merlot veal reduction or creamy peppercorn cognac sauce

UPGRADES PER PERSON Oscar-Style \$8 | Bacon \$6 | Wild Mushrooms \$4 | Angry Onions \$2

NEW YORK STRIP \$48.95

grilled steak, wild mushroom and vidalia onion ragout, choice of merlot demi-glace or peppercorn brandy reduction and angry onions

SALMON FILLET \$36.95

seared salmon, lemon dill cream sauce, capers and grape tomatoes

CHICKEN BREAST \$34.95

seared seasoned chicken breast with an herb mustard cream sauce

PORK CHOP \$35.95

herb roasted boneless pork chop with apple and cranberry chutney

PORTOBELLO MUSHROOM STACK \$28.95

roasted seasoned portobello, fresh mozzarella cheese, zucchini, tomato and basil

DUO OPTION \$62.95

choose any two plated entrée selections in half portions

STARCH SELECTION:

Wild Rice Pilaf

Creamy Mushroom Parmesan Risotto

Whipped Potatoes

Herb Roasted Fingerling Potatoes

Sweet Potato Hash

VEGETABLE SELECTION:

Seasonal Vegetables

Broccolini

Maple-Glazed Baby Carrots

Bacon Spiced Brussels Sprouts

Parmesan Roasted Cauliflower

DESSERT SELECTION:

Apple Crunch Tart

cinnamon whipped cream and apple butter

Flourless Chocolate Fudge Cake

whipped cream and cocoa

Vanilla Bean Cheesecake

crème anglaise, whipped cream and strawberries

Double-Chocolate Mousse

whipped cream and shaved chocolate

Key Lime Mousse Cake

lime zest whipped cream





BEVERAGES | NON-ALCOHOLIC

All prices are subject to 22% service charge and applicable taxes. Priced per serving.
All prices are based on a minimum of 25 guests.

NON-ALCOHOLIC DRINK OPTIONS

HOLLYWOOD BASICS ALL-DAY DRINK PACKAGE \$6.95

Freshly Brewed Regular and Decaffeinated Coffee

Freshly Brewed Iced Tea

Lemonade

Hollywood Bottled Water

HOLLYWOOD ESSENTIALS ALL-DAY DRINK PACKAGE \$9.95

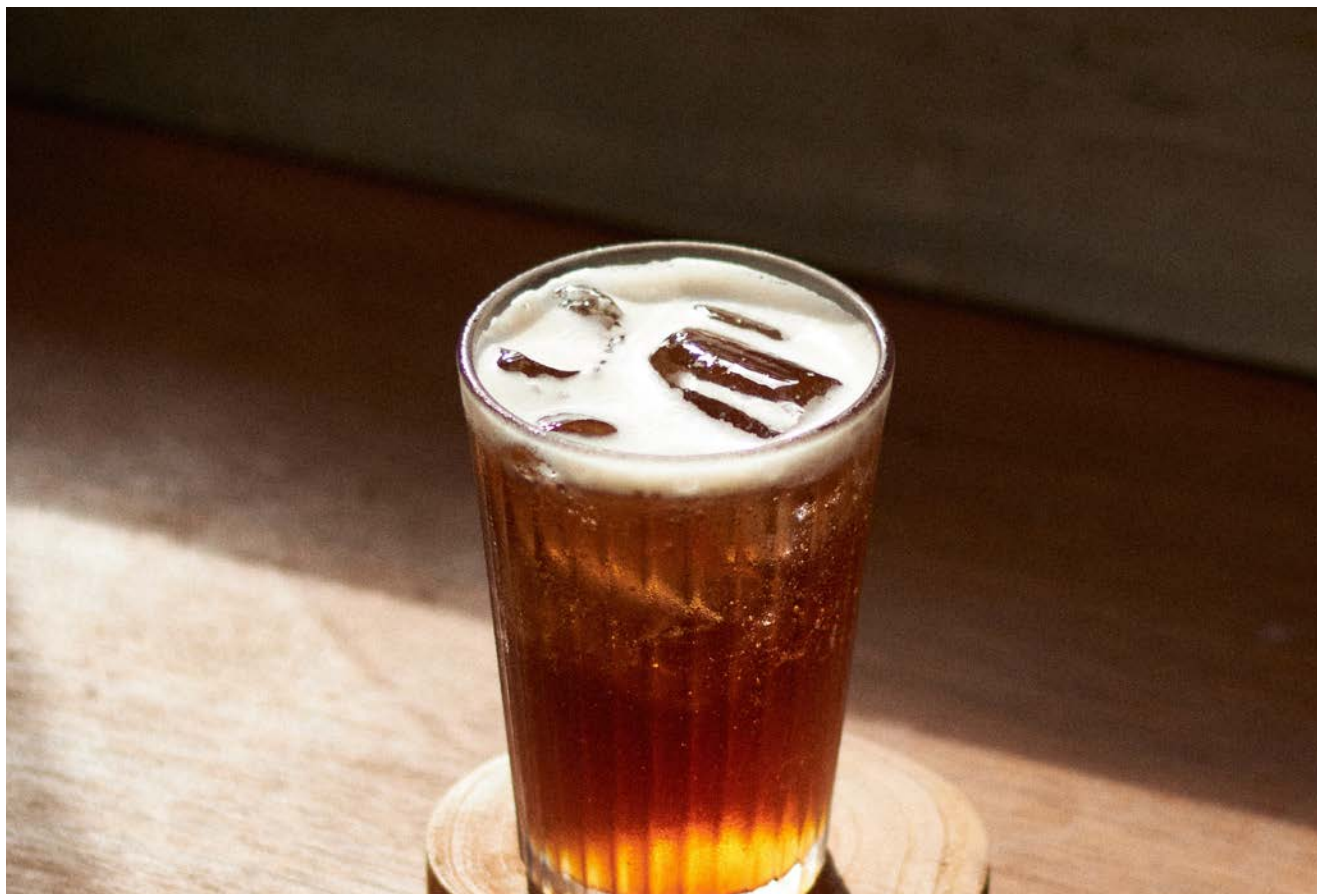
Freshly Brewed Regular and Decaffeinated Coffee

Freshly Brewed Iced Tea

Lemonade

Hollywood Bottled Water

Assorted Sodas





BEVERAGES | ALCOHOL

All prices are subject to 22% service charge and applicable taxes.
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BAR OPTIONS:

Hosted Bar

SILVER PACKAGE

Mr. Boston Varieties \$7

Vodka, Gin, Rum, Tequila,
Whiskey, Scotch

House Wine \$7

Domestic Beer \$5

Miller Lite, Coors Light,
Michelob Ultra

Premium Beer \$6

Corona Extra, Heineken Original,
Blue Moon Belgian White,
Samuel Adams Boston Lager

Specialty Seasonal Beers and Local IPAs \$8

Beyond Beer \$6

Truly Hard Seltzer,
High Noon Vodka Seltzer

NON-ALCOHOLIC SPIRITS \$10

Most classic cocktails are able to
be created as non-alcoholic with
Ritual Zero-Proof Spirit Alternatives

Ticketed Bar

GOLD PACKAGE

Call Liquor \$8

New Amsterdam Vodka,
Tito's Handmade Vodka,
Bombay Sapphire Gin,
Bacardi Superior Rum,
el Jimador Tequila,
Jose Cuervo Tequila,
Jameson Irish Whiskey,
Seagram's 7 Whiskey,
Jack Daniel's Tennessee Whiskey,
Dewar's Scotch

Call Wine \$8

Chateau Ste. Michelle, Columbia
Crest, Cabernet Sauvignon,
Chardonnay, Sauvignon Blanc,
Merlot, Freixenet Cava

Domestic Beer \$5

Miller Lite, Coors Light,
Michelob Ultra

Premium Beer \$6

Corona Extra, Heineken Original,
Blue Moon Belgian White,
Samuel Adams Boston Lager

Specialty Seasonal Beers and Local IPAs \$8

Beyond Beer \$6

Truly Hard Seltzer,
High Noon Vodka Seltzer

NON-ALCOHOLIC BEERS

Coors Edge \$5
Samuel Adams Just the Haze IPA \$6
Heineken 0.0 \$6

Cash Bar

PLATINUM PACKAGE

Premium Liquor \$9-\$10

Grey Goose Vodka,
Ketel One Vodka, Hendrick's Gin,
Bombay Sapphire Gin,
Rumhaven Rum,
Casamigos Blanco Tequila,
Crown Royal Canadian Whiskey,
Woodford Reserve Bourbon,
Maker's Mark Bourbon,
Johnnie Walker Black Label Scotch,
Rémy Martin VSOP Cognac

Premium Wine \$9

Bonanza Cabernet Sauvignon,
Meiomi Pinot Noir, Kim Crawford
Sauvignon Blanc, The Walking Floor
Red Blend, La Marca Prosecco

Domestic Beer \$5

Miller Lite, Coors Light,
Michelob Ultra

Premium Beer \$6

Corona Extra, Heineken Original,
Blue Moon Belgian White,
Samuel Adams Boston Lager

Specialty Seasonal Beers and Local IPAs \$8

Beyond Beer \$6

Truly Hard Seltzer,
High Noon Vodka Seltzer

ENERGY \$6

Red Bull Energy Drink
Red Bull Sugarfree
Red Bull Yellow Edition (Tropical)
Red Bull Red Edition (Watermelon)

A \$100 Bar fee will apply if bar sales do not exceed \$500 per bar (pre-service charges and sales tax).

All pricing is based on a per-person cost plus all applicable service charges and sales tax.

**All billable items are subject to sales tax and taxable service charge in addition to listed menu prices.

BANQUET & CATERING POLICIES

AGE OF MAJORITY

Guests must be twenty-one (21) years of age or older to gain entrance to Hollywood Casino Columbus gaming floor (and restaurants located on the gaming floor). Guests who appear under the age of thirty (30), must provide valid government-issued photo identification. Failure to provide proper identification will result in no admittance.

DEPOSITS

All deposits are non-refundable and non-transferable.

CONTRACTS

It is required that the main contact of the event reviews all information on the event. Once a final Banquet Event Order (BEO) is sent to the main contact, it is their responsibility to sign off on the BEO and return it to the Banquet Management Department. This is to ensure that both the main contact and Banquet management agree to all terms and details listed on the event sheets.

PAYMENTS

Payment in full is required on the day of the event either by credit card, cash, or check. All checks can be made out to Hollywood Casino Columbus, unless specific terms are agreed upon.

SERVICE FEES AND TAX

All food and beverage orders are subject to a 22% service charge plus applicable state and local taxes. The current state tax is 7.5% and is subject to change without notice. Banquet menu prices are subject to change without notice; however, the casino will guarantee prices thirty (30) days prior to the function.

TAX EXEMPT

All tax-exempt groups are required to submit a copy of the official State of Ohio Tax Exempt form, thirty (30) days prior to the event date.

GUARANTEE POLICY

Hollywood Casino Columbus requires that all menu options must be submitted to the banquet Management team, one month prior to the event date. The final headcount is required to be submitted seven (7) business days prior to the event. The guarantee or the actual number served, whichever is greater, will be the number that is charged. No outside food and beverages are allowed in the venues unless approved during contract signing; in addition, no food or beverages can be taken out of the venues. The outside food exemption, if approved, must be signed with a safety waiver.

DINING POLICY

Buffets are priced at a 120-minute duration time only. To maintain the quality and appearance of the food, buffet tables are replenished and monitored frequently. Any special dietary requirements must be submitted to the Banquet Management team seven (7) business days prior to the event. Due to the delicate preparation involved with food service, Hollywood Casino Columbus shall not be responsible for food quality should meal periods be delayed by the guests more than 30-minutes beyond the agreed mealtime. At the conclusion of each buffet event all food and beverage become the property of the Hollywood Casino Columbus and cannot be removed from the venue. All events that have a headcount lower than the required minimum will be charged a surcharge per guest up to the minimum attendance required.

ROOM CHARGES

Any specific requirements for the set-up of a room must be confirmed seven (7) business days prior to the event date. Any changes to the room set-up, such as additional tables, on the day of event will result in possible fees.

AUDIO-VISUAL

Audio-visual services are available through our in-house AV Provider, which works within the casino. A rental list is available from our Sales & Catering Office.

SECURITY

Hollywood Casino Columbus will not be responsible or liable for damage or loss of personal property left on property. If there is a request for any additional security personnel for an event, additional charges may be added.

DÉCOR AND CENTERPIECES

The Management team can assist with any items the main contact would like to rent for their event. There are no pins, nails or tape allowed on the walls of the venue spaces. Please notify the management team of the decoration needs and we can assist in the installation and materials needed to do so. Any damage due to careless decoration will be the main contact of the event responsibility. Requests to hang banners and/or signs are subject to labor charges as follows; \$15.00 plus 7.5% G.S.T., per banner/sign. The catering department requires a minimum of two (2) days' notice for scheduling. The Management must first approve all banners and signs posted in public areas of the casino.

GROUP SHIPMENT POLICY

All boxes or items that need to be shipped to the venue space before the event, must be labeled to the attention of the Banquet Management team with the recipient's name, group affiliation and event date. Hollywood Casino Columbus cannot receive any boxes or items prior to seven (7) business days before arrival. Any shipments received before that date are subject to an additional storage fee per box per day.



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

The menu items are subject to change based on the availability of seasonal ingredients.

PLEASE ASK ABOUT OUR ACCOMMODATIONS REGARDING GLUTEN-FREE, VEGAN OR VEGETARIAN OPTIONS.

MUST BE 21. GAMBLING PROBLEM? CALL 1-800-589-9966.