



TAKE
LOVE TO
ANOTHER
OCTAVE.

WEDDINGS





**IT ALL
STARTS
WITH
A LITTLE
ROCK**

CONTACT OUR TEAM OF
SEASONED SALES & CATERING
SERVICE MANAGERS AT
800.937.0156

TABLE OF CONTENTS

PROPERTY HIGHLIGHTS

INTRODUCTION

CEREMONY VENUES

WEDDING PACKAGES

WHITE WEDDING & ENHANCEMENTS

DIAMONDS AND PEARLS & ENHANCEMENTS

FAREWELL BRUNCH



HOTEL OVERVIEW

The AAA Four Diamond-rated Seminole Hard Rock Hotel & Casino Hollywood is South Florida's iconic entertainment destination.

The \$1.5 billion expansion was completed in October 24, 2019 with the opening of the new integrated resort that includes the world's first Guitar Hotel and seven-story Oasis Tower at Seminole Hard Rock Hotel & Casino Hollywood, overlooking 13.5 acres of recreational waterscape. Designed to resemble back-to-back guitars, complete with guitar faces and brightly lit strings, The Guitar Hotel is an engineering masterpiece reaching 450 feet into the sky, outfitted with floor-to-ceiling glass panes. Additionally, the property unveiled an expanded gaming floor, luxury spa and salon, premier meeting and convention space, a 7,000-capacity Hard Rock Live entertainment venue, retail shops and more.

THE GUITAR HOTEL

638 luxury guestrooms and suites
in a 34-story hotel tower

OASIS TOWER AT SEMINOLE HARD ROCK HOTEL & CASINO HOLLYWOOD

168 luxury guestrooms and suites
in a seven-story hotel tower

HARD ROCK HOTEL

465 luxury guestrooms and suites
in a 12-story hotel tower



LUXURY SUITE ACCOMMODATIONS

VIP amenities include a spacious master bedroom and oversized living room with a separate powder room and dining area. Ranging from 700 to 4,000 square feet, the vast accommodations give guests plenty of room to relax and stretch out.

CHECK-IN

4 P.M.

CHECK-OUT

11 A.M.

HIGHLIGHTS

Concierge Services

Complimentary High-Speed Wi-Fi

24-Hour In-Room Dining

Signature Hard Rock Custom “Sleep Like A Rock” Bedding
with Egyptian cotton linen

Pool Lagoon Towel and Chair Service

24-Hour Access to Fitness Center

Sound Of Your Stay – Hard Rock’s signature in-room music amenity
offering a groundbreaking audio experience to guests in three
inspiring ways: Tracks®, Picks®, and Wax®

Complimentary Self Parking Options
(Valet pricing available)

Electric Vehicle Charging Stations

Pet-Friendly



rock spa®

& S A L O N

Rock Spa® & Salon is a 42,000-square-foot oasis that redefines tranquility. With 21 ultra-luxe treatment rooms surrounding a soothing green atrium lit by the sun through its large skylight, Rock Spa & Salon offers a range of treatments and healing therapies with services from Elemis, Natura Bissé Hydrafacial MD and more.

Complete with both separate and co-ed dry & wet lounges, dipping pools, saunas, quiet rooms, a Himalayan salt room and three 800-square-foot couples treatment suites, Rock Spa & Salon is the perfect locale to reenergize and refuel.

As a full-service retreat, the spa includes a 3,600-square-foot salon and 3,300-square-foot fitness center outfitted with premier equipment from Technogym. The boutique at Rock Spa & Salon offers products from luxury skincare lines, hair care, sunglasses, swimwear, active wear, fine jewelry and more.



CONGRATULATIONS! NOW LET US ROCK YOUR WORLD!

CULINARY

Please review the enclosed menu selections. All menus may be customized to meet your needs and the needs of your guests. A complimentary menu tasting for our plated meal service is available for up to four guests once a contract has been signed. Your menu tasting will be scheduled within the three months prior to your wedding date.

BEVERAGE

Your beverage package includes five total hours of service and features our deluxe brands bar. Premium bar upgrade can be added for an additional charge.

Spirits include:

Ketel One Vodka, Bombay Sapphire Gin, Bacardi Rum, Captain Morgan Rum, 1800 Silver Tequila, Jack Daniels Whiskey, Chivas Regal Scotch Whiskey, Johnnie Walker Black, domestic wines, domestic and imported beer selections, assorted soft drinks, juices and bottled water.

CEREMONY FEES

Ceremony venue packages start at \$2,500 plus Florida state sales tax (7%).

See ceremony packages for further details.

The ceremony venue may be determined by the number of guests & availability of space.



WEDDING CAKE

Our wedding package can include a classic wedding cake for an additional fee or as a substitution to the included dessert. For recommended cake designers please inquire with your Catering Sales Manager. A \$7 per person cutting fee applies for cakes provided by an outside vendor.

LINENS AND CHAIRS

Seminole Hard Rock Hotel & Casino provides black or white floor-length linen for banquet events which complement our function space décor.

For specialty colors or prints, we can arrange linen and napkin rentals on your behalf with one of our preferred providers. Our traditional ballroom chairs are provided for all banquet functions and our team can assist you in the rental of chair covers and/or specialty chairs. We provide four votive candles per table that give subtle, yet dramatic lighting effects that will truly complement your floral designs. Subject to the hotel's current inventory.

DÉCOR RESTRICTIONS

Confetti launch, rice, sparklers, birdseed, potpourri and streamers are strictly prohibited for safety reasons. Only water-based hazing machines are allowed with a Seminole Tribe Fire Department Fire Watch (additional fees apply). A minimum penalty of \$1000 will be incurred by the client if any such items occur during their event.

COMPLIMENTARY GUESTROOM (MINIMUM OF 125 GUESTS WITH PACKAGE)

Seminole Hard Rock Hotel & Casino is delighted to offer a complimentary Junior Suite for the bride and groom on the evening of your wedding. Location of guest room is based on availability. Check in time is 4 P.M. and check out time is 11 A.M.



GUESTROOM RATES

Seminole Hard Rock Hotel & Casino is pleased to offer reduced guestroom rates for your out-of-town guests with a guaranteed room block of at least (10) rooms on any one night. Guestroom rates are subject to change and are not guaranteed without a signed event contract. A cutoff date for rate availability will be assigned for all events. For more information please contact our catering office at 800-937-0156.

PHOTOGRAPHY

Any media involved in your contracted functions must be approved in advance by our Public Relations department. Please contact your catering manager as soon as this need arises. This approval process requires a minimum of (7) business days notice. Once approved, and while on property, all media personnel must wear day passes provided by Seminole Hard Rock. These passes will be dated and serve to identify approved media on property, and must be worn at all times. Photography should be restricted to contracted event space and hotel rooms.

(NO PHOTOGRAPHY ON THE CASINO FLOOR OR IN PUBLIC AREAS WILL BE PERMITTED)

GIFT BAGS/BASKETS

You may choose to provide your out-of-town wedding guests with a welcome bag/basket. We will be delighted to deliver these bags/baskets to your guests after check-in. A delivery fee of \$5 per bag/basket will apply. Arrangements must be made in advance.

PARKING

Seminole Hard Rock Hotel & Casino provides complimentary self parking. Daily Valet parking is \$30 per car (\$35 overnight). Valet pricing is subject to change based on business volume without notice. Clients or their guests are responsible for valet charges. Prices are subject to change without notice.

BARTENDERS

We are pleased to provide you with one bartender per 75 guests complimentary. Additional bartenders for your event are charged at \$175 each, (up to 5 hours) plus 7% Florida state sales tax.



EVENT STAFFING

Appropriate staff will be scheduled for your event. Should you request additional staff or extend your event past the contracted times, a \$45 per hour per server fee will be added to your final bill.

MISCELLANEOUS CHARGES

Some additional charges may be incurred while planning your wedding. These charges may include but are not limited to security, vendor meals for your band, photographer & videographer, as well as the necessary electrical requirements for your band and/or DJ. Please confirm in advance any special requests from your vendors. Discounted menu pricing is available for vendor and kids meals.

DEPOSITS & FINAL PAYMENT INFORMATION

A 25% non-refundable deposit is required to secure your event space on a definite basis. Additional deposits may apply and will be outlined in your contract. Your final payment of the estimated charges is due no later than (5) business days prior to event.

Final guest attendance is due (3) business days prior to event date along with payment of any increased amount above the original estimated amount. Final counts on special menus and choice of menus are due (5) business days prior to the event date. Menu selections with food & beverage pricing based on consumption will be applied to the credit card on file at the conclusion of the event. Acceptable methods of payment for your final balance are credit card, cashier's check, certified check or cash. Personal checks are accepted for final payment (30) days prior to event.

FOOD & BEVERAGE MINIMUM

A total food & beverage revenue minimum will apply to your event. This minimum is determined based upon the event space you require (or desire) and a minimum package price per person. This minimum may vary based upon the season and date of interest.

SERVICE CHARGE & FLORIDA TAX

A taxable 24% service charge and current 7% Florida state sales tax will apply to all food & beverage items (subject to change). Taxes also apply to labor fees.



BALLROOM CEREMONY PACKAGE

\$2,500

INCLUDES:

Hard Rock Banquet Chairs
(Not pictured)

In House Sound and Microphone
(Additional fee for custom lighting)

Infused Water Station For Your Guests' Refreshment

Gift & Ceremony Tables

CLIENT TO PROVIDE WEDDING COORDINATOR

PRICE SUBJECT TO 7% FL SALES TAX



TERRACE CEREMONY PACKAGE

\$3,800

INCLUDES:

Outdoor Folding Chairs

(Up to 125 included. Fee will be assessed for additional)

In House Sound and Microphone

(Additional fee for custom lighting)

Infused Water Station For Your Guests' Refreshment

Gift Table And Ceremony Table

Indoor Rain Backup Location

(Rain call is made by Hotel 6 hours prior)

CLIENT TO PROVIDE WEDDING COORDINATOR

PRICE SUBJECT TO 7% FL SALES TAX



WEDDING PACKAGE

INCLUDES:

Five-Hour Deluxe Open Bar

Selection Of Five Butler-Passed Hors D'oeuvres

Three-Course Dinner To Include Salad, Entrée And Dessert

Hotel Black Or White Linens And White Napkins

Votive Candles

Dance Floor & Staging

Complimentary Bartender Service

(One per 75 guests)

Complimentary Junior Suite On The Night Of Wedding

(For the wedding couple based upon availability)

Discounted Guestroom Rates for Group Contract

(10 or more guestrooms on any one night)

Complimentary Self-Parking

Event Valet rate - \$30 per car / per day

**On HRL show nights daily valet - \$40 per car / per day*

Overnight Valet rate - \$35 per car / per day

Weddings Tasting For Up To 4 Guests

(Minimum of 125 guests with package)

Premium Bar Upgrade Available

\$15 Per Person

Highest priced entrée determines package pricing. Maximum of three pre-selected entrees.



WHITE WEDDING PLATED MENU PACKAGE

FIVE-HOUR OPEN BAR

Featuring Our Deluxe Brands

Red & White House Wines, Sparkling Wine

Imported & Domestic Beers

Assorted Soft Drinks

Juices & Bottled Water

CHAMPAGNE TOAST & WINE SERVICE
WITH DINNER



COCKTAIL HOUR

Hot/Cold Hors D' Oeuvres Selection
(Select five)

COLD

Beet Panna Cotta

Orange gelee, candied pistachio (GF)

Buffalo Mozzarella and Tomato Tartare

White balsamic, micro basil

Seared Coffee Rubbed Striploin

Avacado salsa, baby gen lettuce

Smoked Salmon

Toast point, dill aioli, crispy capers

Prosciutto, Melon, Mint

P'tit basque cheese

Spicy Ginger Veggie Slaw Tacos

Corn tortilla (V)

**Poached Pear and Point Reyes Bleu
Cheese**

Lemon-pear vinaigrette

Roasted Spicy Shrimp Cocktail

Bloody Mary cocktail sauce



HOT

Mushroom, Asparagus Arancini
Truffle mayo

Crispy Fried Chicken Lemongrass Pot Sticker
Soy ponzu sauce

Jersey Crab Cake
Honey Dijon mustard

Edamame Pot Sticker
Sweet soy

Togarashi Rice Crispy Crusted Tempura Shrimp
Yuzu crème fraîche

Marinated Beef Skewer
Orange zested bourbon aioli

Filet Mignon
Onion marmalade en croûte

Spanakopita
Phyllo wrapped spinach, feta cheese

Buffalo Chicken Spring Roll
Blue cheese fondue

Mojo Pulled Pork Slider
Spicy grilled pineapple salsa



DINNER

SALAD

(Select one)

Shaved Rainbow Carrot, Gala Apple (GF) (V)
Arugula, shaved radish, fresh horseradish, dill dressing

Baby Heirloom Tomato, Roasted Fennel (GF) (V)
Cucumber, micro basil, modena balsamic reduction

Hard Rock Caesar
*Romaine heart wedge, herb croutons,
parmesan crisp, white anchovies*

Red Tango Greens, Spiced Anjou Pear (GF)
Herb streusel, vanilla, passion fruit dressing



DINNER

ENTRÉE

(Select one)

Grilled Harissa Chicken Breast *(GF) 190*

Garlic kale, sweet potato hash, citrus jus, celery root

Panade Chicken Breast *(GF) 190*

*Wilted Swiss chard, pancetta, fregola,
granny smith infused jus*

Cumin Spiced Mahi Mahi 195

*Smoked plantain purée, roasted cippolini onions,
savory cabbage, Thai basil beurre blanc*

Miso Glazed Salmon 200

*Charred heirloom carrots, confit potato, parsnip purée,
Meyer lemon vic blanc*

48-Hour Brown Sugar Cured Beef Short Ribs 200

*Yukon gold mashed potatoes, truffle, blistered tomatoes,
roasted baby heirloom squash, braising jus reduction*

Grilled Filet Mignon 215

*Potato purée, truffle, ratatouille,
red wine veal glaze*

(continued)



DINNER

Grilled Filet Mignon, Roasted Salmon 240
*Roasted fennel, farro, garlic carrots, natural veal jus,
wine and apple vin blanc*

Grilled Filet Mignon, Roasted Jumbo Shrimp 245
*Olive oil poached wild mushrooms, asparagus, herbs,
manchego polenta cake, crispy pearl onions,
natural veal jus, citrus butter sauce*

Dinner service accompanied with assorted breads, butter

**Pre-selected choice of up to two entrées
will be billed at higher priced entrée**



DESSERT

(Select one)

Chocolate Mousse

Brownie cake, silky mousse, praline

Tropical Coconut Mango Tart

Coconut cake, mango mousse, meringue

Key Lime Tart

Tropical fruit salsa, meringue

White Chocolate Truffle Cheesecake

Graham cracker, almond crumble

Freshly Brewed Premium Kona Blend Coffee

Regular & decaffeinated

Selection Of TeaLeaves Tea

*Wedding cakes available
at an additional charge*



ENHANCEMENTS TO YOUR MENU PACKAGE

PLATED APPETIZER COURSE

(add \$13 to your menu package)

Wild Mushroom Mélange *(GF) (V)*

*Frilly red mustard greens, charred pearl onions,
pine nut mustard emulsion*

Charred Root Vegetables *(GF)*

Ricotta cream, peperonata

Florida Wahoo Crudo

*Meyer lemon, ginger gastrique, soy pearls,
red cress, jalapeño*

Cornmeal Crusted Prawns

Shaved brussel sprouts, citrus, garlic chips



DESSERT ENHANCEMENTS

(*\$175 chef attendant fee, one per 75 guests)

Viennese Dessert Display 22

Assorted miniature pastries, flans, mousses, truffles, chocolate-dipped strawberries

Candy Bar 22

Jelly Belly jelly beans, gummy bears, Twizzlers, Smarties, Reese's mini cups, assorted M&M's, chocolate-covered pretzels, Bazooka gum, Pop Rocks, Pixie Stix and assorted candy bars

Truffles & Chocolate Strawberries 15

*Homemade truffles and chocolate dipped strawberries
Served family style at each table*

Ice Cream Social* 26

Choose up to four flavors:

*Vanilla, chocolate, strawberry, coffee, pistachio, seasonal flavor
Whipped cream, sprinkles, chocolate pearls, pecans, hot fudge, cherries*

Bomboloni Donut Station* 28

Warm fried donuts, powdered sugar, caramel sauce, chocolate sauce, berry compote

(continued)



DESSERT ENHANCEMENTS

(*\$175 chef attendant fee, one per 75 guests)

S'mores* 19

*Graham cracker tarts, chocolate cream,
toasted home-made marshmallow*

Cappuccino, Lattes And Espresso 18

*Brown sugar cubes, sugar swizzle sticks, chocolate curls, whipped cream
(Espresso machine rental \$400 required)*

LATE NIGHT SNACKS

(Minimum 50 pcs/order)

Kobe Beef Sliders 8

Gourmet Grilled Cheese 6

Waffle Fries, Buttermilk Ranch 5

Chocolate Chip Cookies & Cold Milk Shooters 6



DIAMONDS & PEARLS BUFFET MENU PACKAGE

FIVE-HOUR OPEN BAR

Featuring Our Deluxe Brands

Red & White House Wines, Sparkling Wine

Imported & Domestic Beers

Assorted Soft Drinks

Juices & Bottled Water

CHAMPAGNE TOAST & WINE SERVICE
WITH DINNER



COCKTAIL HOUR

Cheese Display

*Assorted domestic and imported cheeses
Fresh and dried fruits, quince paste, preserves, nuts
Crackers, flat breads, fresh baguette*

Hot/Cold Hors D' Oeuvres Selection

(Select five)

COLD

Beet Panna Cotta

Orange gelee, candied pistachio (GF)

Buffalo Mozzarella and Tomato Tartare

White balsamic, micro basil

Seared Coffee Rubbed Striploin

Avocado salsa, baby gem lettuce

Smoked Salmon

Toast point, dill aioli, crispy capers

Prosciutto, Melon, Mint

P'tit basque cheese

Spicy Ginger Veggie Slaw Tacos

Corn tortilla (V)

Poached Pear and Point Reyes Bleu Cheese

Lemon-pear vinaigrette

Roasted Spicy Shrimp Cocktail

Bloody Mary cocktail sauce



HOT

Mushroom, Asparagus Arancini
Truffle mayo

Crispy Fried Chicken Lemongrass Pot Sticker
Soy ponzu sauce

Jersey Crab Cake
Honey Dijon mustard

Edamame Pot Sticker
Sweet soy

Togarashi Rice Crispy Crusted Tempura Shrimp
Yuzu crème fraîche

Marinated Beef Skewer
Orange zested bourbon aioli

Filet Mignon
Onion marmalade en croûte

Spanakopita
Phyllo wrapped spinach, feta cheese

Buffalo Chicken Spring Roll
Blue cheese fondue

Mojo Pulled Pork Slider
Spicy grilled pineapple salsa



DINNER BUFFET

(Based on 90 minutes of continuous service)

Caesar Salad

Heart of romaine, lemon zest, shaved parmesan, ciabatta croutons, house-made Caesar dressing, white anchovies

Spinach

Stone fruit salad, warm bacon dressing

Pickled Shrimp, Jicama (GF)

Crisp greens, red onion, aji amarillo vinaigrette

Assorted Breads & Butter



MAIN DISHES

Fennel Seed Dusted Chicken Breast
Creamed leeks, charred radicchio, light pan jus

Pistachio Crusted Pork Lion
Apple pommery vic blanc, orzo pasta

or

32 Ounce Double New York Steak Au Poivre
Campari toatoes, Point Reyes blue cheese
Carved to order, \$175 chef attendant fee, one per 75 guests

Cumin, Cardamom-Rubbed Sea Bass and Roasted Shrimp
Tomato sofrito farro, light lemon beurre monté, basil

SIDES

Roasted Rainbow Creamer Potatoes, Herb, Citrus (GF)(V)

Charred Broccolini, Roasted Garlic Broth (GF)(V)

Roasted Baby Squash and Carrots



DESSERT DISPLAY

Pistachio Panna Cotta

Guava Cheese Tart

Chocolate Tres Leches Verrine

Mudslide Cheesecake

Coconut Cake

Freshly Brewed Bremium Kona Blend Coffee
Regular & decaffeinated

Selection of TeaLeaves Tea

*230 per guest
(minimum 50 guests)*

*Custom wedding cakes available
at an additional charge*



RECEPTION & BUFFET ENHANCEMENTS

(Any of the following can be added to your experience.)

CARVING STATIONS

(All carving stations include assorted breads, butter)

Oven-Roasted Beef Tenderloin 39

*White cheddar polenta, stone ground mustard,
mini brioche bun, natural beef jus*

32 Ounce Double New York Steak Au Poivre 36

*Campari tomatoes, Point Reyes blue cheese, rustic Italian roll,
creamy cognac sauce*

Slow Roast Leg of Lamb 35

Herb-lamb jus, cumin & oregano roasted marble potato

Sous Vide Handcrafted Pastrami 24

*Melted potatoes, brussel sprouts, rye roll,
cave aged Gruyère*

Togarashi Seared Ahi Tuna Loin 38

*Okinawa sweet potatoes, purple cabbage,
bao bun, yuzu vin blanc*

Salsa Verde Roasted Florida Snapper 29

*Onion soubise, marinated bell peppers,
mini brioche bun, crushed tomatoes*

(continued)



RECEPTION & BUFFET ENHANCEMENTS

(Any of the following can be added to your experience.)

Bao Bun Station 24

(Select three)

Sous vide hoisin pork belly, Korean fried chicken, marinated beef, bulgogi, shrimp tempura, seared salmon

***Toppings:** Pickled Persian cucumber, daikon, carrot, cilantro, scallion, toasted sesame*

***Sauces:** Sweet garlic chili, teriyaki glaze, kimchi aioli, spicy mayo*

Carnitas & Queso Tortas 22

Crispy pork carnitas, smoked poblano peppers, Cotija cheese, tomatillo salsa aioli

*\$175 chef attendant fee per action station,
one per 75 guests*



DISPLAYED ENHANCEMENTS

Peruvian Style Assorted Ceviche 22

Tuna, shrimp, snapper with choclo and cancha salad, shaved red onions, cilantro

Tapas Display 36

(Select three proteins crafted into custom small plates)

Chicken, beef, lamb, pork, chorizo, jamón serrano, corvina, salmon, shrimp, and market vegetables

*Served with mixed olives, roasted pepper salad, fried eggplant salad, manchego, Mahón cheese, Marcona almonds
fresh breads, crostini*

Charcuterie 32

Artisan cured meats, prosciutto, Genoa salami, soppressata, spicy capicola, mortadella, serrano, porchella, pâté campagne, violet mustard, cornichon, mixed olives, sweetie drops, sun dried tomato, marinated artichokes, crackers, fresh assortment of crusty breads

Artisanal Cheese Display 24

*Assorted domestic and imported cheeses
fresh, dried fruits, preserves, honeycomb, nuts
crackers, grissini, fresh baguette, seasonal mostarda*

Crudités 19

*Seasonal fresh vegetables with house-made dips
Roasted garlic hummus, babaganoush
Roquefort blue cheese*

(continued)



DISPLAYED ENHANCEMENTS

Seasonal and Local Fruit Display 12
Mint pomegranate yogurt dipping sauce

Seafood Raw Bar
*Displayed on ice and served with cocktail sauce, grated horseradish,
citrus and hot sauce*
(100 piece minimum order, five pieces per person)

Spicy Crab
Mango salad, Huancaína sauce
15 Each

Poached Jumbo Shrimp
12 Each

Seasonal Oysters On The Half Shell
House mignonette
12 Each

Cocktail Crab Claws
12 Each

Local Stone Crab Claws
Citrus mustard sauce MKT
Seasonal

Display enhancements
Ice Display 750 each
Ice Bowl 600 each
Ice Bar 2400 each



FAREWELL BRUNCH

*Based on 90 minutes of continuous service
This is offered in combination with one of the above Wedding Packages
There will be an additional \$250 labor setup fee for less than 50 guests*

Fresh Orange, Cranberry, Apple Juice

Fresh Sliced Fruit

Butter Croissants, Banana Walnut Muffins, Danish,
Cinnamon Streusel Tea Breads

Fresh Bagels, Plain, Fresh Berry, Smoked Salmon Cream Cheese

Butter, Honey Butter, Fruit Preserves

Mixed Berry, Vanilla-Greek Yogurt Parfait,
Crunchy House Granola, Raisins

Raspberry, Spiced Mango Yogurt Parfait,
Peanut Brittle Crunch (GF)

Baby Heirloom Tomato, Roasted Corn, Burrata Salad,
Red Wine Vinaigrette (GF) (V)

Classic Caesar Salad, Lemon Zest, Ciabatta Crouton,
White Anchovy

Traditional Quiche Lorraine with Lardons, Leeks, Brie

Spinach, Roasted Tomato, Feta Cheese Frittata

(continued)



FAREWELL BRUNCH

Omelet Station

(\$1.75 chef attendant fee, one per 75 guests)

Farm Fresh Eggs, Egg Whites

Bacon, sausage, ham, smoked salmon, mushrooms, tomatoes, onions, spinach, peppers, cheddar cheese, mozzarella cheese (GF)

Smoked Salmon Eggs Benedict, Cayenne Dill Hollandaise

Applewood Smoked Bacon, Sausage (GF)

Grilled Chicken Breast with Wilted Swiss Chard,
Radish, Light Citrus Pan Jus

Select One:

Cilantro Garlic Flank Steak

Marinated wild mushrooms, veal glaze

Brined Pork Loin

Roasted cipollini, sherry pan jus

Bone In Smoked Ham

Bourbon glaze

Roasted Potatoes

Roasted Farm Fresh Vegetables (V)

DESSERTS

Fruit Tarts, New York Cheesecakes,
Brownies, Blondies,
Assorted Cookies

90 per guest







CONTACT OUR TEAM OF
SEASONED SALES & CATERING
SERVICE MANAGERS AT
800.937.0156



1 SEMINOLE WAY | HOLLYWOOD, FL 33314 | HARDROCKHOLLY.COM

The health and safety of our team members and guests has always been of utmost importance to our senior leadership team and Tribal Council. We want to make sure that we are doing everything that we can to provide a safe environment for our team members and you, our loyal customers.

PLAYERS **EDGE**

©2021 Persons who have been trespassed or banned by the Seminole Tribe of Florida or have opted into the self-exclusion program are prohibited from participating. If you or someone you know has a gambling problem, please call 1.888.ADMIT.IT.

