



CINCINNATI

FLAVORS THAT FAVOR THE BOLD





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BREAKOUT MEETINGS AND EVENTS MENU

HELLO

Create new experiences through fine dining at Hard Rock.

Discover the vibrant and artistic city of Cincinnati at Hard Rock Casino, where we bring the city's culture to life through unique and immersive dining experiences. Our pastry team is constantly innovating with delectable delicacies, while our culinary team infuses every dish with Cincinnati's creative flair. From fresh, locally sourced ingredients to the thoughtfully crafted ambiance of each space, we elevate every event to something truly exceptional.

Join us for a dining experience like no other. Each space has its own unique atmosphere, leaving guests wanting more. Our fine dining experience in Council Oak will tantalize your taste buds, while our banquet space can accommodate larger groups and showcase our culinary team's innovative creations.

Come and experience an unforgettable dining experience that will leave you craving more.



CAN 'T YOU HEAR ME KNOCKING

CONTACT US

hardrockcasinocincinnati.com

(513) 250-3251

1000 Broadway St. Cincinnati, OH 45202



RISE AND SHINE LIKE NO OTHER

CONTINENTAL BREAKFAST BUFFETS

ALL CONTINENTAL BREAKFASTS ARE SERVED WITH FRESHLY BREWED PREMIUM BLEND COFFEE AND A SELECTION OF TEAS. BUFFETS BASED ON 90 MINUTES OF CONTINUOUS SERVICE.

SUNRISE | \$32 PER PERSON

chilled juices
butter croissants, blueberry muffins,
cranberry coffee cake, tea breads, apple turnovers,
chocolate croissants
butter, fruit preserves

WAKE UP CALL | \$36 PER PERSON

chilled juices
sliced fresh melon, pineapple (gf)
assorted fruit, yogurt
crunchy house granola, raisins
butter croissants, banana peanut muffins,
cinnamon streusel coffee cake,
assorted danishes, cinnamon rolls
butter, fruit preserves

STICKY FINGERS | \$43 PER PERSON

chilled juices
fresh sliced fruit selection (gf)
mixed berry, vanilla greek yogurt parfait,
crunchy house granola, raisins
frosted cinnamon rolls, caramel pecan sticky buns,
pineapple upside down rolls, assorted danishes,
waffle sticks with maple syrup, house-made croissants
butter, honey butter, fruit preserves

All prices subject to 7.8% sales tax and 24% taxable service charge

RISE AND SHINE LIKE NO OTHER

BREAKFAST BUFFETS

ALL BREAKFAST BUFFETS ARE SERVED WITH FRESHLY BREWED PREMIUM BLEND COFFEE, A SELECTION OF TEAS, AND AN ASSORTMENT OF SLICED BREADS. BUFFETS BASED ON 90 MINUTES OF CONTINUOUS SERVICE. \$150 LABOR CHARGE FOR BUFFETS WITH LESS THAN 30 GUESTS.

BELLA MATTINA | \$37 PER PERSON

Chilled juices
Fresh sliced fruit selection
Dried fig, honey, toasted pistachio, ricotta yogurt parfait (GF)
Blistered tomato, roasted broccoli, Vermont white cheddar cheese frittata (GF)
Pancetta, arugula, caramelized onion, Parmesan frittata (GF)
Fresh baby spinach, potato frittata (GF)
Chicken apple sausage (GF)
Breakfast potato hash (GF)
Biscotti, Italian espresso coffee cake
Butter, honey butter, fruit preserves

THE SOUTHERN BREAKFAST | \$42 PER PERSON

Chilled juices
Fresh seasonal fruit and berry display
Muffins, cinnamon rolls, danishes
Fluffy scrambled eggs
Home-style potatoes
Sausage and smoked bacon
Buttermilk biscuits and cracked black pepper gravy

STAGE PLOT | \$48 PER PERSON

Chilled juices
Seasonal fruit & berries
Vanilla-honey yogurt
Choice of steel cut oatmeal with brown sugar, raisins, or stone ground grits with vintage Canadian cheddar cheese
Cage-free scrambled eggs
Cinnamon-vanilla French toast, maple syrup, lemon-blueberry compote
Maple-glazed pork sausage links, grilled ham steaks, and applewood smoked bacon
Seasoned bliss potatoes, sautéed bell peppers and onions
Daily selection of muffins, danishes

All prices subject to 7.8% sales tax and 24% taxable service charge

RISE AND SHINE LIKE NO OTHER

PLATED BREAKFAST

MINIMUM ORDER OF 20 PER ENTRÉE.

BREAKFAST SANDWICHES | \$26 PER PERSON

Freshly squeezed orange juice

Herbed breakfast potatoes

Choice of one

Applewood smoked bacon, egg, Vermont cheddar, butter croissant

Turkey, egg, guacamole, queso fresco, chipotle salsa burrito

Veggie egg whites, Havarti, English muffin

EASY LIKE SUNDAY MORNING | \$36 PER PERSON

Freshly squeezed orange juice

Herbed breakfast potatoes

Farm fresh scrambled eggs

Assorted pastries, scones

Choice of two

Applewood smoked bacon

Country sausage

Grilled ham steak

Turkey sausage

All prices subject to 7.8% sales tax and 24% taxable service charge

RISE AND SHINE LIKE NO OTHER

BREAKFAST ENHANCEMENTS

ENHANCEMENTS ARE ONLY AVAILABLE AT PRICING SHOWN WHEN ACCOMPANYING FULL BANQUET MENU OPTION AND TIMING.

CEREAL CART | \$9 PER PERSON

Corn Flakes, Raisin Bran, Fruit Loops, crunchy house granola
Served with seasonal berries
Whole and skim milk

FRESH FRUIT AND YOGURT PARFAITS | \$9 PER PERSON

Choice of one

Mixed berries, crunchy house granola, apricot, raisins, vanilla Greek yogurt parfait
Raspberries, peanut brittle crunch, spiced mango yogurt parfait (GF)

OMELET STATION | \$16 PER PERSON

\$150 Chef Attendant Fee, one per 75 guests
Farm fresh cage free eggs, egg whites
Bacon, sausage, ham, goetta, smoked salmon,
Mushrooms, tomatoes, onions,
spinach, peppers, cheddar cheese, mozzarella

STEAK N' EGGS | \$30 PER PERSON

\$150 Chef Attendant Fee, one per 75 guests
Eggs cooked to order, fried or poached (GF)
Grilled petite filet, pickled red onions (GF)
Buttery croissants

SMOKED PIT HAM CARVED TO ORDER | \$250 PER HAM

\$150 Chef Attendant Fee (Serves 50)
Bourbon & brown sugar-pineapple glaze

HONEY BUTTER BISCUITS

BAGELS AND LOX | \$15 PER PERSON

\$150 Chef Attendant Fee (Serves 50)
Cured salmon, dill, whipped cream cheese, shallots, fried capers
Variety of bagels

All prices subject to 7.8% sales tax and 24% taxable service charge

RISE AND SHINE LIKE NO OTHER

A LA CARTE

ASSORTED BAKED BAGELS | \$72 PER DOZEN

Butter, fruit preserves

Chive cream cheese, creamy peanut butter

HOUSE-BAKED MUFFINS | \$59 PER DOZEN

BLUEBERRY, BANANA NUT, APPLE CINNAMON

JUMBO BUTTER CROISSANTS | \$75 PER DOZEN

WHOLE FRESH FRUIT | \$3 EACH

JUMBO CINNAMON BUNS | \$51 PER DOZEN

ASSORTED LARGE HOUSE-MADE COOKIES | \$53 PER DOZEN

Chocolate chip, oatmeal raisin, sugar

FRESH SLICED FRUIT SELECTION | \$12 EACH

PLAIN GREEK YOGURT | \$11 EACH

GRANOLA BARS – ASSORTED | \$8 EACH

All prices subject to 7.8% sales tax and 24% taxable service charge

LET THE GOOD TIMES ROLL

BEVERAGES

FRESH FRUIT JUICES | \$78 PER GALLON

ICED TEA | \$85 PER GALLON

FRESH SQUEEZED LEMONADE | \$78 PER GALLON

INFUSED WATER | \$65 PER GALLON

FRESHLY BREWED PREMIUM BLEND COFFEE, REGULAR OR DECAFFEINATED | \$98 PER GALLON

INDIVIDUAL SOFT DRINKS | \$6 EACH

RED BULL ENERGY DRINK | \$7 EACH

ICELANDIC WATER | \$5 EACH

SPARKLING WATER | \$6 EACH

All prices subject to 7.8% sales tax and 24% taxable service charge

LET THE GOOD TIMES ROLL

BREAKS

MORNING SPA | \$24 PER PERSON

(+ \$ Beverages to be added)

Yogurt granola parfaits, mixed berries, manuka honey
Sliced fruit panache, coconut-lime dipping sauce
Healthy trail mix
Granola bars
Lemon pound cake

SWEET & SALTY | \$26 PER PERSON

(+ \$ Beverages to be added)

Chips: tortilla, pita, kettle, pretzel rods
Dips: french onion, roasted salsa, traditional hummus
Cupcakes: red velvet, double-chocolate,
Caramel-pecan brownies, blondies

LOTS OF CHOCOLATE | \$32 PER PERSON

Chocolate-dipped strawberries
White chocolate-raspberry coupe
Chocolate-peanut butter high-hat cupcakes
Southern pecan-chocolate tartlet
Mint chocolate fudge brownies
Coffee stations, flavored syrups, accoutrements

MATINÉE | \$36 PER PERSON

\$150 Chef Attendant Fee, one per 75 guests
Assortment of concession-style boxed snacks
Gummy Bears, Twizzlers, Dots, Reese's, M&M's, 3 Musketeers
Cheddar popcorn & sea salt popcorn (GF)
Throwback bottled sodas

ASSORTED CUPCAKES | \$23 PER PERSON

Vanilla bean
S'mores
Red velvet
Carrot
Bottled water, chilled soft drinks

All prices subject to 7.8% sales tax and 24% taxable service charge

LET THE GOOD TIMES ROLL

ALL DAY BEVERAGE PACKAGE | \$48 PER PERSON

Set in one designated area
Includes freshly brewed premium Kona blend coffee,
selection of TeaLeaves teas, soft drinks, bottled water and
freshly brewed iced tea

ALL DAY BREAK PACKAGE | \$60 PER PERSON

Morning – 60 minutes

Fresh fruit juice selection to include oranges, cranberries, apples
Fresh from our own bake shop: croissants, muffins, Danishes, tea breads
Butter, honey butter, fruit preserves
Freshly brewed premium blend coffee, selection of teas

Mid-Morning – 30 minutes

Full refreshment of hot beverages, addition of assorted soft drinks, bottled waters

Mid-Afternoon – 30 minutes

Fresh baked assorted house-made cookies, blondies, brownies
Freshly brewed premium blend coffee, selection of teas
Assorted soft drinks, bottled waters

All prices subject to 7.8% sales tax and 24% taxable service charge

COME TOGETHER RIGHT NOW

LUNCH BUFFETS

ALL LUNCH BUFFETS ARE SERVED WITH FRESHLY BREWED PREMIUM BLEND COFFEE AND A SELECTION OF TEAS. THE CHOICE OF THREE DESSERTS ARE INCLUDED. BUFFETS BASED ON 90 MINUTES OF CONTINUOUS SERVICE. \$150 LABOR CHARGE FOR BUFFETS WITH LESS THAN 30 GUESTS.

DELI | \$55 PER PERSON

Field greens salad (GF)

Grape tomatoes, English cucumbers, shallots, hard boiled egg, shaved carrots, crisp radish honey-balsamic vinaigrette, creamy ranch

Americana creamer potato salad (GF)

Roasted fennel, charred red onion

Whole grain mustard, cider dressing

Bags of kettle chips

Assorted freshly baked breads, butter

Roasted turkey, honey ham, roast beef, Genoa salami,
chicken salad, Swiss, cheddar, aged provolone

Bibb lettuce, sliced homestead tomatoes, red onion, house-made half sour pickles,
truffle onion compote, sandwich condiments

All prices subject to 7.8% sales tax and 24% taxable service charge

COME TOGETHER RIGHT NOW

SOUTHERN COMFORT | \$60 PER PERSON

BLT salad

Bibb lettuce, heirloom tomato, Nueske's bacon, herb croutons

Cobb salad

Tomato, grilled chicken, hard-boiled egg, avocado, chives

Roquefort cheese, red wine vinaigrette

Roasted corn, edamame succotash (GF)

Celery seed Carolina coleslaw (GF)

Fresh biscuits, whipped maple bourbon butter

Southern fried chicken

North Carolina BBQ pulled pork

Shrimp and grits (GF)

Gulf shrimp, buttery stone ground hominy grits, aged white cheddar cheese

Baked beans, smoked bacon

Ginger garlic brussels sprouts (GF)

Yukon gold smashed potatoes (GF)

Cornbread

All prices subject to 7.8% sales tax and 24% taxable service charge

COME TOGETHER RIGHT NOW

ON THE RUN | \$35 PER PERSON

All boxed lunches include a pasta salad, house-made cookie, whole fruit, chips, a soft drink or bottled water.

Select up to three

WALDORF CHICKEN SALAD SANDWICH

Chicken salad with green apple, celery, grapes, walnuts, hoagie roll

MIDDLE EASTERN TURKEY

House roasted turkey, roasted garlic hummus, lightly dressed Fattoush salad, sesame roll

GRILLED CHICKEN, AVOCADO BLT

Applewood bacon, romaine lettuce, tomato, chunky avocado ranch, challah loaf

COUNTRY HAM

Gruyere, Honey Dijon mustard, brioche

HORSERADISH ROAST BEEF

Watercress, cucumber, red onions, creamy horseradish sauce, French bread

SMOKED SALMON

Dill, field greens, caper cream cheese, marble rye

MARINATED PEPPERS

olives, tomato, mozzarella caprese, fresh basil, arugula, balsamic reduction, amoroso roll

GRILLED GARDEN VEGETABLES

Zucchini, squash, eggplant, mixed mushrooms, lightly dressed spinach, focaccia

All prices subject to 7.8% sales tax and 24% taxable service charge

COME TOGETHER RIGHT NOW

Mangia Tutti | \$63 per person

Classic Caesar salad

Hearts of romaine, pecorino Romano, ciabatta croutons,
white anchovies, creamy Caesar dressing

Field greens, charred endive salad (GF)

Hearts of palm, cucumber, roasted eggplant, peppers,
pine nuts, lemon oil

Heirloom tomato, roasted corn, burrata salad (GF),
red wine vinaigrette

Fungi misto (GF)

Wild mushrooms, grilled radicchio, pine nuts, white balsamic dressing, fresh baguette, foccacia

Pollo Toscana (GF)

Roasted chicken breast, blistered tomato, baby spinach,
basil cream sauce

Lombatello steak (GF)

Porcini rubbed hanger steak, Chianti reduction, gremolata

Sicilian meatballs

Ground beef and veal, Parmigiano-Reggiano, fresh basil marinara

Seared Halibut, heirloom tomato, capers, olives,
white wine butter sauce (GF)

Orzo al pesto

Roasted tomato, eggplant, basil

All prices subject to 7.8% sales tax and 24% taxable service charge

COME TOGETHER RIGHT NOW

CARNA FIESTA | \$65 PER PERSON

Tortilla chips
chile con queso and fire roasted tomato salsa,

Charred corn and black bean salad

Grilled vegetables with lemon thyme vinaigrette

Chicken & beef fajitas, sautéed bell peppers and onions,
sour cream, guacamole, pico de gallo, salsa, cheddar cheese

Pork carnitas, spanish rice, borracho beans,
warm corn and flour tortillas

All prices subject to 7.8% sales tax and 24% taxable service charge

COME TOGETHER RIGHT NOW

PANINIS-R-US | \$68 PER PERSON

Roasted vegetable, sun dried tomato chicken soup

Assorted breads, butter

Chopped tomato, onion, cucumber, carrot, grilled corn,
hearts of romaine with house-made buttermilk ranch

Grilled mushroom, arugula salad,
pine nuts, shallots, Dijon champagne vinaigrette

Baby heirloom tomato, ciliegini mozzarella salad,
tart red wine vinegar dressing

Penne pasta salad, pancetta, red onion, San Marzano tomato,
Calabrian chiles, Locatelli cheese

DISPLAYED PANINIS

Turkey, vintage cheddar, baby pea tendrils, green apple, challah bread

Country ham, gruyère, Honey Dijon mustard, French bread

Grilled NY steak, boursin cheese, baby arugula, sourdough bread

Roasted peppers, artichokes, mozzarella, red onion, basil pesto, amoroso roll

All prices subject to 7.8% sales tax and 24% taxable service charge

COME TOGETHER RIGHT NOW

PLATED LUNCHES

ALL PLATED LUNCHES SERVED WITH ASSORTED BREADS, BUTTER, FRESHLY BREWED PREMIUM BLEND COFFEE, AND A SELECTION OF TEAS.

THE CHOICE OF A CHEF FEATURED SALAD IS INCLUDED.

Select one

Hard Rock Caesar

Romaine heart wedge, herb croutons, parmesan crisps, white anchovies

Baby heirloom tomato, roasted fennel, cucumber, basil,
Modena balsamic reduction

Chopped lettuce vegetable salad, sweet peas, roasted corn,
grape tomatoes, queso fresco, chipotle-lime dressing

All prices subject to 7.8% sales tax and 24% taxable service charge

COME TOGETHER RIGHT NOW

PLATED ENTRÉES

Select one

ENTRÉE SALAD | \$48 PER PERSON

Choice of grilled chicken, blackened shrimp or salmon
Farm fresh greens, Roma tomatoes, English cucumbers,
parmesan, selection of dressings

PICKLE-BRINED AIRLINE CHICKEN BREAST (GF) | \$50 PER PERSON

Yukon gold potato mash, charred cauliflower,
whole grain mustard sauce

SEARED TOGARASHI SALMON (GF) | \$48 PER PERSON

Warm edamame, corn salad, ginger-scented jasmine rice ponzu
beurre blanc

BLACKENED MAHI MAHI | \$50 PER PERSON

Fire roasted cherry tomatoes, parsnip purée, Key lime-scented vin Blanc

CHIMICHURRI-MARINATED HANGER STEAK (GF) | \$55 PER PERSON

Smoked onion purée, fried purple cabbage, fingerling potatoes, chimichurri

TRUFFLE PORCINI RAVIOLI | \$50 PER PERSON

Tomato cream sauce, blistered tomatoes, asparagus
Blistered tomatoes, asparagus, roasted potatoes, romesco sauce

DESSERTS

Select one

New York cheesecake
Chocolate decadence
Key lime pie
Chess pie

Nutella cannoli
Milk chocolate mousse
Chocolate mezz cake

All prices subject to 7.8% sales tax and 24% taxable service charge

COME TOGETHER RIGHT NOW

HORS D'OEUVRES

SMALL BITES TO STIMULATE AND FORESHADOW GREAT THINGS TO COME.
MINIMUM ORDER OF 50 PIECES PER ITEM.

COLD

\$7 per piece

Gazpacho shooter, English cucumber, vine-ripe tomato
Cherry tomato & bocconcini crostini, basil pesto
Greek phyllo cup, tomato, feta, olive, oregano
Deviled egg, smoked bacon, chives
Edamame embossed Belgium endive
Antipasto skewer, cheese tortellini, provolone, olive, tomato, artichoke
Smoked trout & cream cheese mousse crostini
Citrus-poached shrimp salad on spoon

\$9 per piece

Shrimp cocktail, atomic cocktail sauce
Seared rare tuna, avocado toast, pickled onion, micro basil

\$11 per piece

Duck confit vol a vents
Seared spiced ahi tuna, truffle-potato, avocado mousse

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COME TOGETHER RIGHT NOW

HOT

\$8 per piece

Spanakopita

Edamame potsticker, sweet soy

Crispy herbed mozzarella arancini

Crispy goat cheese-stuffed peppadew

Thai chicken satay, peanut sauce

\$10 per piece

Roasted beef tenderloin, crostini, tarragon aioli

Miniature beef wellington, mushroom, red wine

Mojo pulled pork slider, spicy grilled pineapple salsa

Fig En croute, balsamic bacon jam

Beef short rib and manchego taquito

Candy apple pork belly skewer

\$12 per piece

Crispy Maryland crab cake, lemon aioli

Grilled New Zealand lamb chop, garlic oil

Mini New England lobster roll

All prices subject to 7.8% sales tax and 24% taxable service charge

YOU HAD ME AT HELLO

DISPLAYED STATIONS

METICULOUSLY CURATED DISPLAYS, PLATTERS TO SATIATE BOTH SIGHT AND PALATE.
BASED ON 90 MINUTES OF CONTINUOUS SERVICE.

RECEPTION-ONLY EVENTS REQUIRE A MINIMUM OF THREE DISPLAYS, STATIONS, OR A COMBINATION.

CHARCUTERIE | \$32 PER PERSON

Artisan cured meats to include
prosciutto, Genoa salami, soppressata, spicy capicola,
Dried fruit marmalade, cornichon, mixed olives, crackers, fresh assortment of crusty breads

ARTISAN CHEESE BOARD | \$30 PER PERSON

Chef's selection of domestic, imported cheeses
Fresh and dried fruits, preserves, assorted tree nuts
Crackers, fresh baguette

SLIDER BAR | \$24 PER PERSON

Classic: beef slider, American cheese, caramelized onions
Lamb slider: garlic, spinach, lamb broth aioli
El Mexicano: beef slider, queso panela, cilantro-chipotle jam
Shredded pork confit: pickle relish, frisée lettuce, sherry vinegar mayo

SEAFOOD ON ICE

Priced per piece, minimum of 24 pieces
Cocktail shrimp (sized 16/20 per lb.) \$4
Tarragon poached mussels \$4
Kimchee shrimp salad \$4
Oyster on the half-shell \$4
1/2 Poached lobster tail in shell \$38
Snow crab clusters \$17

All prices subject to 7.8% sales tax and 24% taxable service charge

YOU HAD ME AT HELLO

FARMER'S MARKET CRUDITÉ | \$22 PER PERSON

The season's freshest vegetables with house-made dips
Roasted garlic hummus, baba ganoush, Roquefort blue cheese

ROPA VIEJA | \$27 PER PERSON

Braised beef short rib, green olives, tomato & onion,
stewed black beans, jasmine rice

TIME TO MAKE THE MEATBALLS | \$24 PERSON

\$150 Chef Attendant Fee, one per 75 guests
Mama inspired. Nonna approved. A feast of homemade meatballs,
sauces, artisan cheeses. A mangiare!

Nonna's traditional beef, pork, veal, San Marzano tomato sauce
Fennel pork sausage, roasted garlic, broccolini broth
Rosemary, cayenne lamb, fig lamb jus
Fresh mozzarella, ricotta, aged parmesan, gorgonzola,
Tillamook cheddar
Extra virgin olive oil, truffle oil, spicy red pepper infused

FREESTYLE FLATBREADS | \$31 PER PERSON

Served with giardiniera, parmesan and chile flake shakers, and oregano oil. Choose three flatbreads:
Quatro fromage: provolone, mozzarella, parmesan, ricotta
Pepperoni: house-made sauce, mozzarella
OTR: goetta & applewood-smoked bacon
Wild Mushrooms: fontina, roasted garlic, fried sage
Margherita: fresh mozzarella, parmesan, basil
Prosciutto: fig jam, brie cheese, herb salad

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YOU HAD ME AT HELLO

MINI SALAD BAR

Fresh and composed mini salads

Select 2 | \$19 per guest Select 3 | \$23 per guest

Assorted breads, butter

Classic Caesar salad, lemon zest, ciabatta crouton, white anchovy

Tortellini & oven roasted tomato salad, mache, artichoke,
red onions, feta cheese, oregano vinaigrette

Broccoli salad, golden raisin, pomegranate seeds, Parmesan
Reggiano, creamy dressing (GF)

Gem lettuce, peppered strawberry, pickled red onion, almonds,
ricotta, verjus dressing (GF)

Kale, dried cranberries, goat cheese, cider dressing

Marinated summer berry salad, mint, ginger reduction (GF)(V)

Grilled stone fruit, field greens, spicy candied peanuts, wildflower honey cider dressing (GF)

Israeli couscous, chickpeas, roasted peppers, Parmesan cheese, citrus vinaigrette

Rainbow creamer potato salad, roasted fennel, red onions, dijon cream dressing (GF)

Baby heirloom tomato, roasted corn, burrata salad, red wine vinaigrette (GF)(V)

Burrata salad-fresh berries, heirloom tomato, baby arugula, spiced almond, acacia honey vinaigrette (GF)

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YOU HAD ME AT HELLO

ACTION STATIONS

STATION PACKAGES ARE FOR 90 MINUTES.
(\$175 CHEF ATTENDANT FEE, ONE PER 75 GUESTS)

RECEPTION-ONLY EVENTS REQUIRE A MINIMUM OF THREE DISPLAYS, STATIONS, OR A COMBINATION.

LA CUCINA | \$24 PER PERSON

Served with toasted garlic bread, shaved parmesan cheese, chile flakes

Choose two pastas:

Orecchiette pomodoro, shaved parmesan cheese, basil
Cavatelli, sweet sausage, broccolini, olive oil, garlic
Rigatoni bolognese, parsley
Penne puttanesca, cured olive, caper, anchovy
Cheese tortellini, prosciutto, peas, butter, parmesan
Gemelli pasta, pesto genovese, baby shrimp, tomato

GULF SEAFOOD & GRITS | \$24 PER PERSON

Sautéed jumbo shrimp and bay scallops, with garlic, tomato & basil
Served over cheddar scallion grits

AVOCADO STATION | \$25 PER PERSON

Hass avocados filled with seafood ceviche or cilantro chicken
Fried plantains and chimichurri sauce

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YOU HAD ME AT HELLO

TASTE OF HARD ROCK | \$125 PER PERSON

A TASTE FROM ALL OUR HARD ROCK RESTAURANTS IN ONE PACKAGE.

Hard Rock Cafe

American sliders, pickle and cheese
Baby back ribs, tangy bbq sauce, pickled vegetables
Bodacious wings, celery & bleu cheese dressing

Brick'd

Meatballs with marinara, shaved parmesan, basil
Tuscan wedge, ham, capicola, soppressata, pepperoncini
Variety of freestyle flatbreads

YouYu

Lettuce wraps, marinated chicken, bibb lettuce, crispy rice noodles
Bo luc lac "shakin beef" with oyster sauce
Yang chow shrimp & pork fried rice

Council Oak

Dry aged new york strip, heirloom potatoes, chimichurri
Lump crab cake, grain mustard aioli, frisée salad
Lobster mac n' cheese, fried cold water lobster

Constant Grind

Milkshake shooters, strawberry, cookies & cream, nutella
Petite seasonal cheesecake
Cake pops, red velvet, carrot cake, chocolate decadence

All prices subject to 7.8% sales tax and 24% taxable service charge

YOU HAD ME AT HELLO

CARVING STATIONS

ALL STATIONS INCLUDE FRESH ROLLS & BUTTER. MINIMUM OF 25 GUESTS.
(\$175 CHEF ATTENDANT FEE, ONE PER 75 GUESTS)

WHOLE ROASTED BEEF TENDERLOIN | \$550 PER PIECE (SERVES 25)

Served with bordelaise sauce & sweet cabernet onions

ROASTED PRIME RIB OF BEEF | \$500 PER PIECE (SERVES 35)

Served with garlic & rosemary au jus & horseradish cream

BRINED & ROASTED TURKEY BREAST | \$200 PER PIECE (SERVES 20)

Served with pan gravy & cranberry chutney

HARDWOOD-SMOKED PIT MASTER HAM | \$300 PER PIECE (SERVES 30)

Served with honey mustard & bourbon-pineapple chutney

HERB-DUSTED COLORADO RACK OF LAMB | \$35 PER PERSON

Grilled artichokes, olive-focaccia roll, rosemary-lamb jus

FREE RANGE ROTISSERIE CHICKEN | \$19 PER PERSON

Idaho potatoes, house pickles, sourdough, BBQ velouté

TOGARASHI-SEARED AHI TUNA LOIN | \$20 PER PERSON

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

NEW YORK STEAK AU POIVRE | \$27 PER PERSON

Campari tomatoes, Maytag blue cheese, rustic Italian roll,
creamy cognac sauce

PISTACHIO CRUSTED PORK LOIN | \$29 PER PERSON

Apple pommery vin blanc

PORK BABY BACK RIBS | \$31 PER PERSON

Tangy BBQ sauce

All prices subject to 7.8% sales tax and 24% taxable service charge

GO OUT ON A HIGH NOTE

PLATED DINNERS

SERVED WITH FRESHLY BREWED COFFEE AND DECAFFEINATED COFFEE, TEA, AND ICED TEA.
THE CHOICE OF A CHEF FEATURED SALAD IS INCLUDED.

(Select one)

HARD ROCK CAESAR

Romaine heart wedge, herb croutons, Parmesan crisps, white anchovies

BABY FIELD GREENS SALAD

Blistered tomatoes, balsamic vinaigrette

CHOPPED LETTUCE

Vegetable salad, sweet peas, roasted corn,
grape tomatoes, queso fresco, chipotle-lime dressing

PAN ROASTED CHICKEN | \$56 PER PERSON

Brioche rolls, butter

Pan-roasted airline chicken breast, potato hash,
farm fresh vegetable selection madeira reduction

GRILLED VEGAN STEAK | \$54 PER PERSON

(Cauliflower)

Blistered tomatoes, baby leeks, roasted potatoes, bell pepper purée

MACADAMIA CRUSTED MAHI | \$60 PER PERSON

Brioche rolls, butter

Baby spinach, candied pecans, figs, pickled red onion

Manchego cheese, balsamic vinaigrette

Herb crusted seabass, lemon butter sauce

Farm fresh vegetable selection, Mediterranean cous cous

BEEF SHORT RIBS | \$66 PER PERSON

Brioche rolls, butter

Boneless beef short rib, braising jus reduction

Yukon gold mashed potatoes, farm fresh vegetable selection

All prices subject to 7.8% sales tax and 24% taxable service charge

GO OUT ON A HIGH NOTE

GRILLED FILET MIGNON | \$86 PER PERSON

Brioche rolls, butter
Baby field greens salad, grilled zucchini & squash
Pecorino cheese, balsamic vinaigrette
Filet mignon, cabernet reduction
Farm fresh vegetable selection, dauphinoise potatoes

GRILLED FILET MIGNON, ROASTED JUMBO SHRIMP | \$95 PER PERSON

Frisse salad, bacon lardons, herbed white beans, cured egg yoke, shallot dressing
Olive oil poached wild mushrooms, wilted baby greens
Semolina Romano gnocchi
Filet mignon & grilled jumbo shrimp
Natural veal jus, herb oil

DESSERTS

(Select one)

New York cheesecake, chocolate decadence, key lime pie
Chess pie, Nutella cannoli, milk chocolate mousse
Chocolate mezz cake

All prices subject to 7.8% sales tax and 24% taxable service charge

GO OUT ON A HIGH NOTE

BUFFET DINNERS

SERVED WITH FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE, TEA AND ICED TEA.
OFFERED TO A MINIMUM OF 40 GUESTS FOR 90 MINUTES OF SERVICE.

NEW AMERICAN TABLE | \$62 PER PERSON

Caesar salad
Heart of romaine, lemon zest, shaved Parmesan, ciabatta croutons,
house-made Caesar dressing, white anchovies
Spinach, stone fruit salad, warm bacon dressing
Balsamic poached beet couscous salad (V)
Tricolor creamer potato salad, whole grain mustard, champagne vinaigrette
Pickled shrimp, jicama (GF)
Crisp greens, red onion, aji amarillo vinaigrette
Harissa grilled chicken breast (GF)
Garlic kale, sweet potato hash, grapeseed oil
Hoisin glazed pork belly, spiced apple purée, jalapeño cilantro slaw

BELLA ROMA | \$80 PER PERSON

Arugula, radicchio salad (GF)
Campari tomato, roasted yellow peppers, mozzarella ciliegine,
balsamic vinaigrette
Marinated artichoke, oven dried tomato antipasti (GF)(V)
Fennel salami, spicy capicola, provolone, marinated tomato,
pepperoncini
Grilled baby squash, vegetable salad
Fennel seed chicken breast (GF)
Fontina wild mushroom cream, basil, grape tomato confit
Sautéed cod (GF)
Pancetta, middle neck clams, potato-leek cream

BIG EASY | \$84 PER PERSON

Field greens, tomatoes, chopped eggs, cucumber,
Baby corn, garlic croutons and a selection of house made dressings
Potato salad, seafood pasta salad
Gumbo bar, grilled breast of chicken, brandy scallop cream, shrimp
Creole, blackened gulf snapper pontchartrain,
Green beans sautéed with sweet red onions & bacon rice dressing
red potato & corn hash

All prices subject to 7.8% sales tax and 24% taxable service charge

GO OUT ON A HIGH NOTE

SMOKEHOUSE | \$86 PER PERSON

Redskin potato salad, buttermilk coleslaw
Seasonal Melon Salad
Chopped salad, romaine, tomatoes, red onion,
bacon & creamy bleu cheese, garlic croutons
Slow-Smoked St. Louis Ribs, Bourbon & Brown Sugar BBQ sauce
Glazed BBQ chicken, Carolina mustard
Rosemary-roasted potato wedges
House-creamed cornbread, honey butter

GASTRO TRUCK | \$99 PER PERSON

With the rebirth of pub grub and the explosion of creative food trucks,
this menu of handheld treats and reinvented street foods is sure to
satisfy your mates and food hipsters alike.

Roasted lemon & lime lemonade Kale, quick pickled watermelon radish (GF)(V)
Spiced pepitas, shaved iceberg, corn, black bean salad (GF)(V)
Roasted tomato, jalapeño dressing, Red quinoa, chamomile-poached grape salad (GF)(V)
Udon noodle salad (V) Shitake mushrooms, snow peas, tofu,
toasted sesame dressing, Fresno peppers
Crispy truffle deviled egg, Panko breaded egg white, egg yolk, black truffle
Shaved fennel, avocado, crab salad (GF)
Short rib, goat cheese, fig pop tarts
Plum-BBQ duck confit, curry tater tots, scallions, sriracha mayo (on the side)
Lamb Slider Pickle relish, frisee lettuce, sherry vinegar mayo
Fried Brussels sprouts, beer, ginger soy reduction
Truffle-Parmesan waffle fries

All prices subject to 7.8% sales tax and 24% taxable service charge

GO OUT ON A HIGH NOTE

THE HARD ROCK CLASSIC | \$165 PER PERSON

Wall of greens, tomatoes, chopped eggs, cucumber,
baby corn, roasted mushrooms, grilled asparagus, olives, cheeses,
garlic croutons shaved shallots, edamame, and a selection of
house made dressings,
Citrus Marinated Chicken, Braised Beef Short Rib,
Herb Crusted Mahi, Veal Osso Bucco
Shrimp scampi pasta, petite filets with mushroom red wine demi
Yukon whipped potatoes, sweet potato hash, truffled au gratin potatoes,
haricot verts, baby carrots, balsamic roasted brussels sprouts

BUFFET DESSERT SELECTION

Choice of 3

Chocolate Ganache Tart, Chocolate Cheesecake

Fruit Tart, Banana Pudding Trifle

Chess Pie, Chocolate Decadence

Oreo® Cheesecake

Pecan Pie

Assorted Cookie Selection, Fudge Brownies

Blondies, New York cheesecake

Seasonal Cupcakes

Summer cobbler

Fresh berries, strawberry sauce

Milk chocolate mousse, Blueberry cheesecake

Key lime tart, Seasonal Pies

Nutella cannoli

Tiramisu verrine, Mini cannoli

Assorted cake pops

Cupcakes

All prices subject to 7.8% sales tax and 24% taxable service charge

GO OUT ON A HIGH NOTE

ADDITIONAL SIDES

\$6 PER PERSON

Classic Caesar salad, garlic croutons, shaved parmesan cheese

Baby tomato & bocconcini caprese, balsamic, basil

Baby spinach salad, smoked bacon, grated egg, red onion, mustard vinaigrette

Yukon gold mashed potatoes, Amish butter & cream

Creamy Kentucky polenta

Wild mushroom & mixed wild rice pilaf

Curry-roasted cauliflower & broccoli (GF)

Quinoa salad, sweet potato, aji amarillo chili

Roasted fingerling potatoes, bacon, leeks (GF)

Ginger-scented jasmine rice (GF)

Wild mushroom-saffron risotto

Three cheese mac & cheese

Grilled asparagus, citrus-roasted pepper mélange (GF)

Apple-glazed rainbow carrots, almond oil (GF)

Roasted seasonal baby vegetables

All prices subject to 7.8% sales tax and 24% taxable service charge

LET THE GOOD TIMES ROLL

ON CONSUMPTION (\$175 BARTENDER FEE, ONE PER 75 GUESTS)

LIQUORS

NAME BRAND | \$12

Tito's vodka, Tanqueray gin, Jose Cuervo tequila

DELUXE | \$13

Ketel One vodka, Bombay Sapphire gin, Captain Morgan rum

PREMIUM | \$14

Grey Goose vodka, Hendrick's Gin, Maker's Mark bourbon

WINES

NAME BRAND | \$10

Pinot Noir, Erath

DELUXE | \$12

Beringer, Hess

PREMIUM | \$13

Sonoma-Cutrer, Robert Mondavi

BUBBLY

NAME BRAND | \$10

Nino Prosecco

DELUXE | \$12

LaMarca Cava

PREMIUM | \$13

Roederer Brut

All prices subject to 7.8% sales tax and 24% taxable service charge

LET THE GOOD TIMES ROLL

ON CONSUMPTION (\$175 BARTENDER FEE, ONE PER 75 GUESTS)

BEERS

DOMESTIC | \$7

Budweiser, Miller Lite, Bud Lite, Coors, Ultra

PREMIUM | \$8

Heineken, Corona Extra, Guinness, Rhinegeist Truth IPA, High Noon Seltzer

NON-ALCOHOLIC

SOFT DRINKS | \$6 EACH

Coke Products

JUICES | \$6 EACH

Cranberry, Orange, Apple, Grapefruit

FLAT WATER | \$5 EACH

Icelandic

SPARKLING WATER | \$6 EACH

Perrier

All prices subject to 7.8% sales tax and 24% taxable service charge

LET THE GOOD TIMES ROLL

(\$175 BARTENDER FEE, ONE PER 75 GUESTS)

OPEN HOSTED BAR

NAME BRAND

1ST HOUR | \$22

EACH ADD'L | \$16

Tito's vodka, Tanqueray gin, Jose Cuervo tequila, Seagram's whiskey, Jim Beam bourbon,
Dewar's scotch

DELUXE

1ST HOUR | \$24

EACH ADD'L | \$18

Ketel One vodka, Bombay Sapphire gin, Captain Morgan rum, Maker's Mark bourbon,
Chivas Regal scotch

PREMIUM

1ST HOUR | \$26

EACH ADD'L | \$20

Grey Goose vodka, Hendrick's Gin, Buffalo Trace bourbon, Crown Royal whiskey, Johnny
Walker Black scotch

BEER & WINE

1ST HOUR | \$18

EACH ADD'L | \$12

Mix of import and domestic selection

All prices subject to 7.8% sales tax and 24% taxable service charge

LET THE GOOD TIMES ROLL

(\$175 BARTENDER FEE, ONE PER 75 GUESTS)

SPECIALTY BARS

MARTINI BAR

EACH DRINK | \$13

Assorted martinis and elevated garnishes including Dirty, Pomegranate, Apple, Espresso and Cosmopolitan

BLOODY MARY BAR

EACH DRINK | \$14

Spicy, Clamato or Traditional with full garnish bar.

CHAMPAGNE BAR

EACH DRINK | \$12

Brut, Demi Sec, Dry or Rosé

CRAFT BEER BAR

EACH DRINK | \$9

A curated selection of local breweries

BOURBON BAR

EACH DRINK | \$18

Local distilleries mixed with nationally recognized brands

BRUNCH BAR

EACH DRINK | \$13

A variety of lighter ABV cocktails including mimosas, bellinis, aperol spritz and kir royales

MIXOLOGY BAR

EACH DRINK | \$15

Menu of sophisticated artisanal cocktails and classic drinks for the connoisseur

All prices subject to 7.8% sales tax and 24% taxable service charge

POLICIES

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Some items may contain peanuts, tree nuts, soy, milk, eggs, and wheat or produced in their environment. While we minimize the risk of cross contamination, we cannot guarantee safe consumption by people with peanut, tree nut, soy, milk, egg, or wheat allergies.

To accommodate special dietary meals, please communicate these requirements when submitting your final guarantee.

Your final event guarantees are due seven business days prior to your event. You will be charged for the actual event attendance or your final guarantee, whichever is higher.

Food and/or beverage (inclusive of alcohol) served in our venues must be purchased through the Casino and serviced by our team.

We may substitute menu items if unavailable due to seasonality or product integrity.

All menu pricing is subject to 7.8% sales tax and 24% taxable service charge, subject to change.



COME
BACK
SOON

