



It all starts with a little rock...



HOLLYWOOD, FL

PLAY HARD

Congratulations!

Now let us rock your world!

culinary

Please review the enclosed menu selections. All of our menus may be customized to further meet your needs and the needs of your attending 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 four total hours of service and features our deluxe brands bar. Additional hours can be added for a charge. Spirits to include: Absolut, Tanqueray, Bacardi light, Canadian Club, Johnny Walker Red, Cuervo gold, Jack Daniel's, domestic wines, domestic and imported beer selections, assorted soft drinks, juices and bottled water.

ceremony fees

Ceremony location packages start at \$1,000.00 plus Florida state sales tax (6%). See ceremony packages for further details. The ceremony location may be determined based upon the number of guests & availability of space.

wedding cake

Our wedding package can include a 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 \$3.00 cutting fee applies for cakes provided from an outside vendor.

linens and chairs

The Seminole Hard Rock Hotel & Casino provides floor length linen for banquet events in limited colors which complement our function space décor. If you desire specialty colors or prints, we can arrange the rental of linens and napkins on your behalf with one of our preferred linen providers. Our traditional ballroom chairs are provided for all banquet functions and our team can assist you in the rental of chair covers and 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 change without notice.

décor restrictions

Smoke machines, confetti launch, rice, birdseed, potpourri and streamers are strictly prohibited for safety reasons. A \$1000.00 penalty will be incurred by the client if any such items occur during their event.

complimentary guest room

The Seminole Hard Rock Hotel & Casino is delighted to offer a complimentary suite for the bride and groom on the evening of your wedding. Location of guest suite is based on availability. Check in time is 4:00pm and check out time is 11:00am.

guestroom rates

The 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 ten (10) rooms on any one night. Guestroom rates are subject to change and are not guaranteed without signed event contract. A cutoff date for rate availability will be assigned for all events. For more information please contact our sales office at 954-797-5504.



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) seven business days notice. Once approved, and while on property, all media personnel must wear day passes provided by SHRHC. These passes will be dated and serve to identify approved media on property, and must be worn at all times. **(NO PHOTOGRAPHY ON CASINO FLOOR)**

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 \$4.00 per bag/basket will apply. Arrangements must be made in advance.

parking

The Seminole Hard Rock Hotel & Casino provides complimentary self parking. Valet parking is \$7.00 per car (\$15.00 overnight). 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, valued at \$125.00 each. Additional bartenders for your event are charged at \$125.00 each, plus 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 ending time, a \$25.00 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 vendors you are working with. Vendor meals are available at \$35.00 ++. Kids meals are available at \$35.00++ ages 4-12.

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 thirty (30) days prior to event.

food & beverage minimum

A total food and 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 21% service charge and current state sales taxes will apply to all food and beverage items.



Ceremony

We've got the place to say "I do"



Ballroom Ceremony Package

\$1,000.00

package includes:

- Hard Rock Banquet Chairs
- Sound System with wired microphone & 2 speakers (custom lighting available)
- Water Station with lemons & limes for your guests' refreshment
- Gift table, guestbook & ceremony table
- Wedding coordinator assistance
- Price subject to FL sales tax

Poolside Ceremony Package

\$1,800.00

Available after 6:30pm – package includes:

- Outdoor Chairs (as pictured)
- Sound System with wired microphone & 2 speakers (custom lighting available)
- Water Station with lemons & limes for your guests' refreshment
- Gift table, guestbook- and ceremony table
- Wedding coordinator to assist with your ceremony
- Indoor rain backup location (rain call is made by hotel 3 hours prior)
- Price subject to FL sales tax



HOLLYWOOD, FL

White Wedding Plated Menu Package

Four hour open bar

Featuring our deluxe brand selection
red & white house wines, sparkling wine
Imported & domestic beers, soft drinks, juices & bottled water

Champagne toast & Wine service with dinner

Cocktail Hour

Hors d'oeuvres selection *(please select five)*

Grilled tuna and mango on mini rice cake
Mini mozzarella caprese
Wasabi tuna tartar in fried wonton cup
Duck and sun-dried cherry tartlet
Jumbo scallop wrapped in bacon served with apple dijon mustard
Miniature beef wellington
Chicken lemongrass potsticker served with scallion ponzu soy
Gruyere and leek tart
Lobster cobbler
Crab cake served with chive lime mustard
Vegetable spring roll with sweet chili sauce

Dinner

Salad *(please select one)*

Baby field greens & sliced nectarines, Spanish Manchego cheese, candied pistachio nuts, honey cider vinaigrette

Hard Rock Caesar salad, Romaine heart wedge, homemade herb crouton, parmesan crisp
Caesar dressing and lemon zest

Crisp frisee
rose water soaked radish, petite edible blossoms, crisp peasant crouton, passion fruit vinaigrette

continued...



HOLLYWOOD, FL

Entree *(please select one)*

Stuffed chicken breast \$99
with wild mushrooms and foie gras, champagne risotto and roasted pignoli natural jus

Pan seared halibut \$109
Yukon gold potato fondante, candy cane beet confit, pureed roasted tomato chutney

Grilled filet mignon \$119
tri-color potato au gratin with aged bouchon, truffle asparagus, verjus reduction

Anise liqueur roasted salmon & tender chicken breast \$109
Fennel and baby carrots, horseradish mased potatoes and yellow dill romesco sauce

Grilled filet mignon & jumbo shrimp in phyllo \$119
potato and vegetable galette, lemongrass infused demi glace

Stuffed filet mignon & lobster au gratin \$129
baby carrots and roasted garlic mashed potatoes, sweet lavender demi glace

Dinners accompanied by assorted dinner rolls with sweet butter
** Pre selected choice of up to two entrees will be billed at higher priced entrée**

Dessert

Toasted coconut timbale
with Havana rum roasted pineapple

Dessert trio to include
German chocolate cake, key lime tart, vanilla bean cheesecake

White chocolate strawberry Napoleon
served with mixed berries and fresh strawberry sauce

Wedding cakes available at an additional charge
Freshly brewed coffee, decaffeinated coffee and select international teas

All prices are subject to FL sales tax and a 21% taxable service charge

Enhancements to your Menu Package

Amuse bouche \$5

Blue point oyster, chive yuzu gelatin cubes, toasted wasabi powder
Meyer lemon and diver scallop, opal basil
Cumin tomato confit, frizzled shallots, mariquita chip
Rum poached peach wrapped in prosciutto, rum lavender reduction

Appetizer \$7

Vanilla lobster bisque "Cappuccino" with honey spoon
Coconut crusted mini lobster tails, lychee buerre noir
Quick roasted jumbo shrimp, oyster mushrooms, basque green sauce
Hard Rock mezze: stuffed grape leaves, olives, artichoke hearts, feta cheese, citrus orzo salad, grilled pita chips
Grilled lamb loin, fourme d'ambert cheese, honey roasted garlic puree

After dinner suggestions

Viennese dessert display \$14

Assorted miniature European cakes, flans, mousses, assorted truffles, chocolate dipped strawberries, seasonal fresh fruit

Chocolate fountain display \$16

Dippings: mini brownies, pound cake, pineapple, melon, marshmallows, biscotti and pretzel rods

Truffles & chocolate strawberries \$48/platter

Homemade truffles and chocolate dipped strawberries, served family style at each table

Cappuccino, lattes and espresso drinks \$12

(rental \$400) with brown sugar cubes, sugar swizzle sticks, chocolate curls and whipped cream

Late night snacks (minimum 50 pcs/order)

Kobe beef sliders \$5 each
Gourmet grilled cheese triangles \$4 each
Waffle fries with Ranch \$4 per person
Chocolate chip cookies & cold milk shooters \$5 per person

All prices are subject to FL sales tax and a 21% taxable service charge

Diamonds & Pearls Buffet Menu Package

Four hour open bar

Featuring our deluxe brand selection
red & white house wines, sparkling wine
Imported & domestic beers, soft drinks, juices & bottled water

Champagne toast & Wine service with dinner

Cocktail Hour

International Cheese Display
Served with tomato & olive foccacia, bread sticks and lavosh

Hors d' oeuvres selection (please select five)

Grilled tuna and mango on mini rice cake
Mini mozzarella caprese
Wasabi tuna tartar in fried wonton cup
Duck and sun-dried cherry tartlet
Jumbo scallop wrapped in bacon served with apple dijon mustard
Miniature beef wellington
Chicken lemongrass potsticker served with scallion ponzu soy
Gruyere and leek tart
Lobster cobbler
Crab cake served with chive lime mustard
Vegetable spring roll with sweet chili sauce

Dinner Buffet

Tender baby greens and herb salad
Grape tomatoes, European cucumbers, asparagus, manchego cheese and carrots, served with aged sherry vinaigrette

Hearts of palm and French bean salad

Wild rice and green grape salad with baby spinach, shallots,
French goat cheese feta tossed in a roasted garlic and smoked red pepper infused olive oil

Dinner Buffet continued:

Main Dishes:

Rosemary roasted bone in pork loin
with roasted shallot and dried fruit Madeira sauce

Grand caravan dusted chicken breast
with braised spiced pears and root vegetables

Hazelnut caramelized sea bass
with savory carrot puree and fried craisins

Fingerling potatoes roasted with garlic, leeks, and sun dried cherries

Ratatouille: eggplant, zucchini, squash, red onion, in a rich tomato sauce

Warm homemade dinner rolls and sweet butter

Dessert Display:

Grand Marnier crème brulee, raspberry shortbread tart,
Delicate carrot slice, chocolate indulgence

Wedding cakes at an additional charge
Freshly brewed coffee, decaffeinated coffee and assorted teas

\$139 per guest (minimum of 50)

All prices are subject to FL sales tax and a 21% taxable service charge

Reception and Buffet Enhancements

Any of the following can be added to your experience.

Carving Stations

Montreal crusted tenderloin of beef
horseradish cream, roasted shallots, bordelaise sauce
\$12 per guest

Stuffed tenderloin of beef
with wild mushroom and herb stuffing
\$14 per guest

Roasted prime rib of beef
natural au jus and horseradish cream sauce
\$10 per guest

Honey lime marinated turkey breast
natural reduction gravy
\$8 per guest

Cardamom crusted pork loin
with roasted garlic orange mojo
\$8 per guest

Apple mint roasted leg of lamb
with garlic rosemary jus
\$10 per guest

All carving stations include an assortment of freshly baked rolls

Mashed potato bar \$10 per guest

traditional mashed potatoes tossed to order with a variety of toppings to include:
crisp bacon crumbles, scallions, roasted garlic, sweet corn, wild mushrooms,
chives, sour cream, Roquefort cheese, cheddar cheese, truffle oil

Sushi and maki roll station

salmon, tuna, cucumber, California, and assorted specialty rolls
soy sauce, wasabi and pickled ginger

Displayed-market price

Made to order by sushi chef- market price plus \$650 display and chef fee

A \$125 chef fee will be added for each action station (per 100 guests)

All prices are subject to FL sales tax and a 21% taxable service charge

Displayed Enhancements

Fresh crudités

an array of fresh garden vegetables
hummus, ranch and bleu cheese dressings
\$6 per guest

Antipasto display

prosciutto, Genoa salami, sweet sopressata, hot cappicola,
fresh mozzarella, tomatoes, roasted peppers, marinated olives and artichokes
served ciabatta and focaccia breads
\$12 per guest

Displayed ceviche

tuna, shrimp, and snapper ceviches
roasted corn salad and sliced lemons and limes
\$16 per guest

Raw bar station

Prices based on 100 pieces

Jumbo gulf shrimp \$450
Blue point oysters \$325
Cherrystone clams \$300

Seasonal stone crabs-Market price
Snow crab claws \$300
Marinated New Zealand mussels \$300

All selections are served with cocktail sauce, fresh horseradish, mustard sauce, lemons and limes

Tapas display

(choice of four)

lamb, pork tenderloin, scallops, calamari, salmon, lobster, vegetarian

Your choices will be creatively prepared with the freshest ingredients of the season by our culinary team. However, they are more than happy to prepare it to your needs and flavor profiles.

All displays include fresh roasted garlic hummus, tender tabouleh salad, assorted cheeses and olives, all served with grilled pita points, crostini, and breads.

\$20 per guest

All prices are subject to FL sales tax and a 21% taxable service charge

The Farewell Brunch

There will be an additional \$250.00 labor setup fee for less than 50 guests

Freshly squeezed orange and grapefruit juices

A selection of fresh baked pastries to include assorted muffins,
coffee cakes, croissants and bagels
served with cream cheese, butter and preserves

Tropical fruit salad with papaya, mango, pineapple, and berries
marinated with pomegranate and mint

Smoked salmon
capers, red onions, shaved egg whites and yolks

Scrambled eggs

Apple-wood smoked bacon and hickory smoked sausage

Omelet station

(chef required at \$125.00)

ham, bacon, sausage, chorizo, cheddar, gruyere, and Swiss cheeses
mushrooms, onions, spinach, Holland peppers and tomatoes

Freshly brewed coffee, decaffeinated coffee and assorted teas

\$35 per guest

All prices are subject to FL sales tax and a 21% taxable service charge