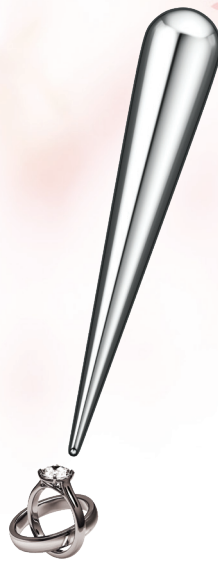


Wedding Packages



Live!
CASINO • HOTEL
MARYLAND





ALL WEDDING PACKAGES INCLUDE:

- (1) Complimentary night stay in a Live! Casino & Hotel Signature Suite on the night of the wedding
- (2) Complimentary upgrades to Signature Suites
- Dedicated Banquet Captain for on the night of the wedding
- Private Reception Room with Tables, Chairs, Glassware, Flatware, China, Buffet Service-ware, White Wedding Linens, and White or Black Dinner Napkins
- Complimentary Self-Parking for all attendees
- Discount on Group Hotel Rates for wedding guests with group agreement for a minimum of 10 rooms
- Complimentary Menu Tasting for up to (4) Guests
- Five (5) hours of open bar service – refer to specific packages for details
- Champagne toast
- Cake cutting service complimentary
- 10% discount on rehearsal dinner menu pricing in Live! Casino & Hotel® owned outlets with executed wedding contract
- Menu customization in consultation with our Executive Chef

ADDITIONAL AVAILABLE ITEMS AND SERVICES

- Specialty lighting and audio-visual with technicians available
- Specialty vendors and children's meals
- Specialty outside rental items; upgraded linen furniture, and service ware
- Restroom attendants, coat check, or dedicated security





Rose Package

PLATED - \$140 PER GUEST

PASSED HORS D'OEUVRES

Please Select Four (4) from Page 8

FIRST COURSE SELECTIONS

Please Select One (1)

MARYLAND CRAB SOUP

CORN CHOWDER

Crab and Crumbled Applewood Smoked Bacon

CLASSIC MIXED GREEN SALAD

Tomatoes, Cucumbers, Red Onion, Red Peppers, Black Olives, and Parmesan House Vinaigrette

SPINACH SALAD

Baby Spinach Tossed with Oranges, Strawberries, Spiced Pecans, Red Onions, and House-Made French Dressing

HEARTS OF ROMAINE

Grana Padano, Garlic-Parmesan Crostini & Classic Caesar Dressing

ENTRÉE OPTIONS

Select Up to Two (2), Guest Chooses in Advance

SEARED SALMON

Braised Lentils, Watercress, Fennel Vinaigrette

OVEN ROASTED COD FILET

Herb Crusted, Jasmine Rice Pilaf, Roasted Seasonal Vegetables with Pressed Spinach Stewed Tomato Compote

BALSAMIC GLAZED CHICKEN BREAST

Chicken Stuffed with Creamy Brie & Caramelized Shallots, Wild Mushroom-Truffle Risotto, Swiss Chard & Roasted Chicken Jus Lie

SPINACH & RICOTTA STUFFED CHICKEN

Boneless Breast of Chicken, Creamy Au Gratin Potatoes, Roasted Portobellos with Buttered English Peas, Pesto Butter Sauce

BRAISED SHORT RIB

Tender Braised Short Rib, Golden Potato Puree, Roasted Root Vegetables with Red Wine Mushroom Reduction

MEDITERRANEAN GRILLED VEGETABLE STACK

Roasted Artichokes, Kalamata Olives, and Tomato Butter

FIVE HOUR OPEN CALL BAR

Smirnoff Vodka, Tanqueray Gin, Jim Beam Bourbon, Dewar's Scotch, Jack Daniels, Bacardi Light Rum, Jose Cuervo Tequila

House Wines Including: Moscato, Chardonnay, Pinot Grigio,

Sauvignon Blanc, Cabernet Sauvignon, and Merlot Domestic and Imported Beers to Include: Bud Lite, Heineken, Corona, and Samuel Adams

Assorted Soft Drinks, Juices, Bottled Water, Regular and Decaffeinated Premium Coffee, Selection of Tazo Teas





Peony Package

PLATED - \$160 PER GUEST

PASSED HORS D'OEUVRES

Please Select Five (5) from Page 8

FIRST COURSE SELECTIONS

Please Select One (1)

MARYLAND CRAB BISQUE

GOLDEN TOMATO GAZPACHO

Garnished with Lump Crab

WILD MUSHROOM SOUP

Madeira Mushrooms, Chive Gremolata

RUSTIC ITALIAN PANZANELLA SALAD

Fresh Mozzarella Tossed with Cucumber, Fire Roasted Tomatoes, Fresh Fennel Jumbo Croutons & Savory Tomato Vinaigrette

CAESAR SALAD

Chopped Romaine Tossed with Garlic Croutons, Parmigiano-Reggiano Cheese

SINGLE ENTRÉE OPTIONS

Select up to Two (2), Guest Chooses in Advance

CRISPY CHICKEN ROULADE

Prosciutto di Parma, Sun-Dried Tomato, Baby Spinach, Mascarpone-Sage Polenta, Tomato Demi-Glace

HERB CRUSTED ROCKFISH

Crunchy Herb-Panko Crust, Sweet Corn, Potato & Bean Ragout, Blistered Tomatoes

SEARED ATLANTIC SWORDFISH

Crispy Potato Cake, Baby Carrots, Tarragon Oil, Lobster Cream

GRILLED GARLIC-ROSEMARY CHICKEN

Stone Ground Grits with Balsamic Wild Mushrooms, Seasonal Vegetables, Oregano Butter

THICK CUT NY SIRLOIN

Wild Mushroom Risotto, Roasted Cipollini Onions, Charred Rainbow Carrots, Cabernet Wine Reduction

OVEN ROASTED VEGETABLE "STRUDEL"

Grilled Asparagus, Herbed Portobello Caps, Bell Pepper Coulis

HERB SEARED BLACK ANGUS FILET MIGNON

Truffled Demi, Duchess Potatoes, Seasonal Vegetables

DUAL ENTRÉE OPTIONS

Please Select One (1)

SKILLET SEARED SCALLOPS & GRILLED TENDERLOIN OF BEEF

Lemon Butter & Mushroom Red Wine Sauce, Parmesan Risotto, Roasted Cipollini Onions

HERB SEARED SALMON FILLET & BONELESS BEEF SHORT-RIB

Charred Lemon & Natural Beef Reduction, Buttery Whipped Potatoes, Crispy Brussel Sprouts

HERB ROASTED SWORDFISH & GRILLED SIRLOIN

Warm Tomato Relish & House-Made Steak Sauce, Herb-Roasted New Potatoes, Lemon-Herb Broccolini

FIVE HOUR OPEN PREMIUM BAR

Kettle One Vodka, Hendricks Gin, Bulleit Bourbon, Chivas Regal Scotch, Crown Royal Whiskey, Captain Morgan Rum, 1800 Tequila

House Wines Including: Moscato, Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, and Merlot

Domestic and Imported Beers to Include:

Bud Lite, Heineken, Corona, and Samuel Adams

Assorted Soft Drinks, Juices, Bottled Water,

Regular and Decaffeinated Premium Coffee, Selection of Tazo Teas



Magnolia Package

PLATED - \$180 PER GUEST

PASSED HORS D'OEUVRES

Please Select Six (6) from Page 8

FIRST COURSE SELECTIONS

Please Select One (1)

BUTTERNUT SQUASH SOUP

Butternut Squash Pureed with Sweet Local Apples

MAINE LOBSTER BISQUE EN CROUTE

Classically Prepared with Lobster Morsels and Brandy

CHESAPEAKE BAY CRAB GAZPACHO

Zesty Broth, Crunchy Vegetables, Crab & Chive Oil

LOBSTER & ARTICHOKE SALAD

Maine Lobster & Marinated Artichokes Tossed with Arugula, Artisan Lettuces, Feta & Tomatoes in Aged Red Wine Vinaigrette

WATERCRESS & CURLY ENDIVE SALAD

Roasted Ruby & Gold Beets, Toasted Walnuts, Goat Cheese, Roasted Shallot Vinaigrette

BABY GARDEN SPINACH SALAD

Cinnamon Sugared Pecans, Grilled Apples, Belgian Endive, Maple-Cider Vinaigrette

TOMATO TARTE

Goat Cheese, Crispy Pastry Leaves, Herb Salad

ARTICHOKE & CHEVRE RAVIOLI

Fresh Chive Pasta, Champagne Vin Blanc

CHESAPEAKE JUMBO CRAB CAKE

Celery Root Remoulade, Romesco Sauce

DUCK PROSCUITTO

Dried Fig Compote, Candied Walnuts, Honey Balsamic Syrup

SINGLE ENTRÉE OPTIONS

Select up to Two (2), Guest Chooses in Advance

LOBSTER CRUSTED STRIPED BASS

Asparagus Ravioli, Parsnip Puree, Asparagus

HORSERADISH CRUSTED SALMON

Meyer Lemon Risotto, Slow Cooked Collard Greens, Lobster-Scallion Butter

PECAN CRUSTED CHICKEN

Caramelized Shallot Whipped Potatoes, Charred Rainbow Carrots, Apricot-Mustard Sauce

PAN ROASTED FRENCH CUT CHICKEN

Spinach-Shitake Mushroom Mousse, Boursin Potato Puree, Braised Leg, Seasonal Vegetables, Natural Reduction

PAN SEARED BEEF TENDERLOIN

Horseradish Whipped Potatoes, Southern Style Kale, Tomato Compote, Merlot Wine Sauce

GRILLED BEEF FILET

Bacon & Onion Whipped Potatoes, Creamed Spinach, Roasted Shallot Wine Sauce

CHESAPEAKE JUMBO LUMP CRABCAKE

Potato Puree, Sweet Corn-Edamame Succotash, Stone Ground Mustard Beurre Blanc

SLOW COOKED ACORN SQUASH

Baby Vegetables, Rainbow Chard, Roasted Tomato Vinaigrette

DUAL ENTRÉE OPTIONS

Please Select One (1)

BUTTER POACHED LOBSTER TAIL & GRILLED BEEF FILET

Roasted Shallot Demi, Potato Galette, Jumbo Asparagus, Roasted Fennel

MARYLAND CRAB CAKE & PEPPER CRUSTED RIBEYE

House-Made Tartar Sauce & Truffle Cabernet, House-Made Herb-Roasted Steak Potatoes, Grilled Snap Peas

ALASKAN HALIBUT & ROASTED VEAL TENDERLOIN

Lobster Butter Sauce, Quinoa and Wild Rice Pilaf, and Slow-Cooked Tomatoes

LOCAL LAMB DUET

Mushroom-Crusted Petite Rack, Syrah-Braised Lamb Shoulder, Potato Gratin, Baby Vegetables, Rosemary Lamb Jus

PETITE BEEF TENDERLOIN & ROASTED GARLIC SHRIMP

Lobster Mashed Potatoes, Pressed Greens, Carrots, Bordelaise Sauce

MEDALLION OF BEEF TENDERLOIN & JUMP CRAB CAKE

Potato-Celeriac Puree, French Green Beans, Grain Mustard Sauce

FIVE HOUR OPEN LUXURY BAR

Ciroc™ Vodka, Bombay Sapphire™ Gin, Maker's Mark™ Bourbon, Glenlivet™ Scotch, Jim Beam™ Single Barrel Whiskey, Don Q™ Rum, Patron™ Silver Tequila

House Wines Including: Moscato, Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, and Merlot

Domestic and Imported Beers to Include:

Bud Lite, Heineken, Corona, and Samuel Adams

Assorted Soft Drinks, Juices, Bottled Water,

Regular and Decaffeinated Premium Coffee, Selection of Tazo Teas



Orchid Package

BUFFET - \$160 PER GUESTS

PASSED HORS D'OEUVRES

Please Select Four (4) from Page 8

BUFFET MENU

SOUPS & SALADS

Please Select Two (2)

CHEF'S CHOICE SOUP OF THE DAY

RUSTIC ITALIAN PANZANELLA SALAD

Fresh Mozzarella Tossed with Cucumber, Fire Roasted Tomatoes, Fresh Fennel, Jumbo Croutons, Savory Tomato Vinaigrette

SHRIMP CAESAR SALAD

Chopped Romaine Tossed with Garlic Croutons, Parmigiano-Reggiano Cheese, Diced Jumbo Shrimp, Blistered Tomatoes, Lemon-Garlic Dressing

TOSSED SALAD

Artisan Greens with Tomatoes, Cucumbers, Bermuda Onions, Parmesan Croutons, House Dressing

STARCHES

Please Select One (1)

Steamed Baby Gold Potatoes with Butter & Herbs

Whipped Idaho Potatoes

Creamy Au Gratin Potatoes

VEGETABLES

Please Select One (1)

Green Beans with Peppers

Broccoli with Garlic Butter

Asian Vegetable Stir Fry

Roasted Root Vegetables

ENTREES

Please Select Two (2)

ROASTED COD "NEWBURG STYLE"

Buttered Pearl Onions, Scallops, Lobster & Shrimp

HORSERADISH CRUSTED SALMON

Meyer Lemon Risotto, Slow Cooked Collard Greens, Lobster-Scallion Butter

PEPPERCORN CRUSTED SWORDFISH

Crispy Potato Cake, Rainbow Carrots, Honey-Mustard Butter Sauce

CABERNET BRAISED SHORT RIBS

Bacon & Onions, Charred Rainbow Carrots, Smoky Tomato Compote, Merlot Sauce

TRUFFLE GNOCCHI & LOBSTER

Oven-Cured Tomatoes & Tomato Cream

AGED RIBEYE STEAKS

Peppered Shallot Reduction

DESSERTS

Chef's Assortment of Mini Cakes, Pies, Tarts & Mousses

FIVE HOUR OPEN CALL BAR

Smirnoff Vodka, Tanqueray Gin, Jim Beam Bourbon, Dewar's Scotch, Jack Daniels

Red Whiskey, Bacardi Light Rum, Jose Cuervo Tequila, House Wines Including: Moscato, Chardonnay, Pinot Grigio,

Sauvignon Blanc, Cabernet Sauvignon, and Merlot

Domestic and Imported Beers to Include:

Bud Lite, Heineken, Corona, and Samuel Adams

Assorted Soft Drinks, Juices, Bottled Water,

Regular and Decaffeinated Premium Coffee, Selection of Tazo Teas





Lily Package

BUFFET BRUNCH - \$90 PER GUEST

MAINS

Scrambled Eggs with Cheese & Chives
 Crispy Bacon & Sausage
 House-Made Potato Muffins
 Crispy Corn Flake French Toast Stuffed with
 Fresh Strawberries & Bananas
 Slow-Roasted Chicken Breast "Marsala Style"
 with Forest Mushrooms & Pearl Potatoes
 Petite Ribeye Steaks with Cipollini Onions &
 Cabernet Reduction

SIDES

Mixed Seasonal Berries
 Assorted Mini Fruit Muffins, Sliced Breakfast
 Breads, and Cast-Iron Sticky Buns
 Charred Baby Carrots

DESSERT

Seasonal Fruit Shortcake Station with Soft
 Cakes, Southern-Style Biscuits, and Whipped
 Cream

BEVERAGES

Mimosas, Bloody Mary's, and Bellinis
 Assorted Soft Drinks, Juices, Bottled Water
 Regular and Decaffeinated Premium Coffee,
 Selection of Tazo Teas





Passed Hors D'oeuvres

VEGETARIAN

Deviled Egg, Dijon, Pimentón, Chive
 Petite Vegetable Spring Roll, Herb Mayo
 Aged Gruyere & Leek Tart, Tomato Aioli, Fresh Herbs
 Porcini Mushroom Risotto Croquette, Truffle Mayo, Parsley
 Edamame Dumpling, Gyoza Sauce, Chive
 Quinoa & Zucchini Fritter, Lemon Aioli
 Vegetable Spring Roll, Sweet Chili Sauce
 Mushroom Spring Roll, Truffle Mayo
 Grilled Cheese & Tomato Soup En Verrine

SEAFOOD

Mini Crab Cake, Old Bay Remoulade, Lemon
 Crispy Kataifi Shrimp, Bang Bang Sauce, Togarashi, Lime
 Smoked Salmon Mousse, Crème Fraiche, Trout Roe, Pickled Shallot
 Tuna Poke, Avocado Puree, Sambal, Furikake
 Seafood Salad - Shrimp, Calamari, Lemon, Olive Oil
 Crab Cocktail, Chive, Classic Mustard Sauce
 Shrimp Ceviche, Leche de Tigre, Cilantro, Crispy Shallot

POULTRY

Peking Duck Spring Roll, Hoisin, Scallion
 Thai Chicken Spring Roll, Sweet Chili Sauce, Mint
 Braised Chicken Taco, Avocado Puree, Chipotle Crema, Pickled Onion
 Chicken Adobo Skewer, Teriyaki, Sesame, Scallion
 Chicken Lemongrass Potsticker, Gyoza Sauce, Chive

MEAT

Steak Frites, Crispy Potato, Bearnaise Aioli
 Barbacoa Tostada, Caramelized Onions, Avocado Crema, Pickled Onion
 Italian Meatball Amatriciana Sauce, Pecorino, French Roll
 Philadelphia Cheese Steak Spring Roll, Sriracha Ketchup
 Beef Sirloin Satay, Sesame, Scallion
 Open Faced Reuben, Thousand Island, Swiss
 Coney Island Franks, Kraut, Mustard
 Pork Belly Skewer, Gochujang, Ginger Chutney, Scallion
 Lamb Merguez, Feta, Phyllo, Mint





ADDITIONAL DETAILS

CEREMONY SPACE

Room rental fees will apply for additional space required separate from the reception space. Rental rate will depend on the number of guests, timing, and the amount of space required. Rental fee will include setup and breakdown of chairs, risers for the ceremony, and ancillary tables needed for gifts, programs, etc.

PARKING

Complimentary self-parking is available either in the parking garage or in any of the surrounding surface lots. Valet parking is available at an additional cost.

WEDDING COORDINATOR

To ensure that you are stress-free on your special day, we require all weddings to have a day-of coordinator to be present on-site for the duration of both the rehearsal and wedding day. Please ask your catering manager for recommendations.

FOOD AND BEVERAGE POLICIES

FOOD & BEVERAGE SERVICE

Due to licensing and insurance requirements, all food and beverage to be served on hotel property must be supplied and prepared by the hotel or its agents except for a professionally baked cake for celebratory purposes. In addition, no remaining food or beverage shall be removed from the premises. At the conclusion of the function such food and beverage become the property of hotel. Specific food and beverage items listed may be subject to change or substitution due to seasonality and availability.

MENU PRICING

Patron expressly grants the right to the hotel to raise prices herein quoted no less than 90 days in advance. Menu items subject to change.

ADMINISTRATIVE CHARGE

All food, beverage, room use, audio visual, and certain miscellaneous prices are subject to a taxable 24% administrative fee. All service and fees are subject to applicable prevailing state sales tax.

FINAL MENU SELECTIONS

Menu selections must be submitted to the hotel's Catering Manager at least 3 weeks in advance; otherwise, items selected cannot be guaranteed. At the time final menu selections are made, Group shall review, approve, and initial the final menu. Our catering staff will be happy to create and design menus at your request with our culinary team to meet specific needs which may not be addressed in the menu selections presented. Guarantees Where Catering charges are made on a per-guest basis, a guaranteed attendance number must be communicated to our Catering Office no later than 8am, 7 working days prior to the event for functions up to 300 attendees, and 10 working days prior to the event for functions larger than 300 attendees; however, attendance guarantees for events to be held on Sunday and Monday are required the proceeding Thursday. The guaranteed number will not be subject to reduction. If no attendance guarantee is received, the number of guests indicated on the Banquet/Restaurant Event Order will be deemed to be the guaranteed attendance. In the event that the actual attendance at the event is greater than the guaranteed attendance, the Client will be fully responsible for all charges based on the actual attendance at the event. Guarantee increases over the overset number (GTD plus 3% overset policy) received less than two business days prior to the function shall incur a 10% price increase. This policy does not apply to beverages. Guarantee increases received on day of function shall incur a 15% price increase. Please note that the catering department reserves the right to substitute menu items when any increase in guarantee is given. New menu orders placed within three business days of the Event are subject to availability and may require custom pricing.

FUNCTION SPACE

Our venue reserves the right to alter event function space assignments with notification based upon the increases or decreases in number of expected guests. If minimum revenues are not met in food and beverage, the remaining balance will be billed as meeting room rental.

CHECK APPROVAL

All itemized food and beverage banquet checks must be signed at the conclusion of or prior to the start of the function. If the check is not signed, the billing count of the Venue will be accepted.

AUDIO VISUAL EQUIPMENT

Equipment and services are available from Live! Event Audio Visual is located within the venue. Pricing for equipment and labor may be obtained from the Catering/Event Services Department.



PACKAGE HANDLING & DELIVERY

Please contact your Catering/Event Service manager for a list of services and charges.

DECORATIONS / ENTERTAINMENT

Our Catering/Event Services Department will be happy to assist you with your floral, decorating, and entertainment needs. Ask your Live! representative for information. If you select your own décor company, approval must be obtained from our Catering Department prior to affixing anything to walls, floors and ceilings. Cold sparks and Fog machines are not permitted on property.

SECURITY

The Venue may require, at your expense, Security guards for certain events. Our Security Officers are available at \$40.00 per hour per officer based upon availability. You may also contract Security Services with an outside company that has been preapproved by the Venue. Please see your Live! representative for details.

UNDERAGE GAMING & DRINKING

Live! Casino & Hotel is a 21 and over venue. The Client acknowledges and understands that it is unlawful for any person under the age of twenty-one (21) years to possess or consume alcoholic beverages, play any gambling game, or slot machine or be present on the gaming floor. The Client further acknowledges and understands that it is unlawful to aide, assist or permit a person under the age of twenty-one (21) years to participate in any of these activities. The Client acknowledges that it shall be responsible for preventing such unlawful activity at its functions or by persons attending the functions. In addition, the Client acknowledges that failure to do so shall be grounds for immediate termination of the function. No food and beverage will be permitted into the hotel from outside premises. Tax exempt organizations must furnish a valid certificate of exemption to the hotel when signing contract. Method of payment must prove that tax exempt organization is paying for charges.

NEW ORDERS

Within 72 Hours Any menu ordered within 72 hours of the function date will be considered a "pop-up" and is subject to special menu selections and pricing. Consult your catering manager for pop-up menus and pricing.

SPECIAL MEALS

Halal and Kosher meals are available upon request. Requests must be made with your catering manager at least 7 days in advance.

ADDITIONAL CHARGES

- For plated menus served with multiple entree choices the following guidelines apply; all guests must be served the same starter and dessert course; the highest menu price will apply for all selections; guarantee of all entree selections is due to catering manager at least 3 business days prior to the event; guest entree selection must be identified on place card provided by host.
- Meeting room setup changes made less than 24 hours prior to a function may incur a labor charge.

All reservations and agreements are made upon, and are subject to, the rules and regulations of the hotel and the following conditions:

1. The quotation herein is subject to a proportionate increase to meet increased costs of food, beverage, and other costs of the operation existing at the time of performance of our undertaking by reason of present commodity prices, labor costs, taxes, or currency values. Patron expressly grants the right to the hotel to raise the prices herein quoted or to make reasonable substitutions on the menu and agrees to pay such increased prices and to accept such substitutions.
2. All federal and district taxes which may be imposed or be applicable to this agreement and to the services rendered by the hotel are in addition to the prices herein agreed upon, and the patron agrees to pay them separately.
3. Per Maryland State Law, alcoholic beverages of any kind will not be permitted to be brought into the hotel by the patron or any of the patron's guests or invitees from the outside. All food and beverage items must be purchased from the hotel. We welcome your request for special items, which will be charged in their entirety per specific ordered quantities. Maryland State Law further prohibits the removal of alcoholic beverages purchased by the hotel for client consumption.
4. Prices printed, and products listed are subject to change without notice.

SPECIAL DIETS

We can substitute different ingredients and offer other food options so that dining for those with restricted diets can still be a delectable affair. Our banquet culinary team can accommodate a variety of common food allergies and intolerances upon request, with advanced notice.