



ASIAN WEDDING PACKAGE

Live!
CASINO • HOTEL
MARYLAND



\$198.88 per person

(Inclusive of taxes and administrative charges)
200 guest minimum



WEDDING PACKAGE INCLUDES

- Complimentary sparkling toast/signature cocktail design
- (1) Complimentary night stay in a Live! Casino & Hotel Presidential Suite on the night of the wedding
- (2) Complimentary upgrades to Signature Suite guest rooms for the parents of the couple on the night of the wedding
- (1) Complimentary standard overnight room per 30 guaranteed guests
- Dedicated banquet captain for the evening of your wedding
- One (1) server per 10 guests
- Customizable multi-course dinner menu
- Complimentary self-parking for all attendees
- Private reception room with tables, chairs, glassware, flatware, china, and napery
- Discount on group hotel rates for wedding guests with group agreement (based on availability)
- 15% discount on rehearsal dinner with your booked reception with agreement

Terms and conditions: Minimum of 200 people at the package rate. Cannot be combined with other discounts or offers. Audio/visual and venue rental may have additional costs. Wedding agreement with food and beverage minimums are required to secure date.



WEDDING MENU



COLD APPETIZER COURSE

Szechuan Shredded Chicken

FISH COURSE

Sweet and Sour Whole Fish (Osmanthus)

SOUP COURSE

Double Boiled Water Duck Consommé with Cordyceps Flower

MEAT COURSE

Vietnamese/Chinese/Korean Style Beef Steak Tenderloin

VEGETABLE COURSE

Stir-Fried Snow Pea Pods

RICE COURSE

Crabmeat with Aged Sausage Fried Rice

RED COURSE

Red Boiled Eggs or Luk Fu Steamed buns with Lotus Seed Paste (depending on occasion)

DESSERT COURSE

Red Bean Soup or Deluxe Fruit Platter

FOUR HOUR PREMIUM OPEN BAR

Absolut™ Vodka, Bombay Sapphire™ Gin, Jack Daniel's™ Tennessee Whiskey,
Chivas Regal™ Scotch, Bacardi™ Silver Rum, Casa Noble™ Tequila

Premium Wines to Include: Robert Mondavi Private Selection – Cabernet Sauvignon,
Merlot, Chardonnay, Pinot Grigio, and Sauvignon Blanc

Domestic and Imported Beers to Include: Tsingtao, Singha, Sam Adams, and Heineken

Assorted Soft Drinks, Juices, Still and Sparkling Water

Freshly Brewed Regular and Decaffeinated Starbucks Coffee and Selection of Tazo Herbal Teas



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.

Ceremonial Fire

Local Fire Code does not permit the use of flammable liquids on property. Smokeless wood and self-contained candles are permitted with advance notice.

Parking

Complimentary self-parking is available either in the parking garage or in any of the surrounding surface lots.

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 hotel or its agents with the exception of 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 becomes 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 23% administrative charge. All service and fees are subject to applicable prevailing state sales tax.



FOOD AND BEVERAGE POLICIES *continued*

Final Menu Selections

Menu selections must be submitted to 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 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.



FOOD AND BEVERAGE POLICIES *continued*

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.

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.

Under Age Gaming & Drinking

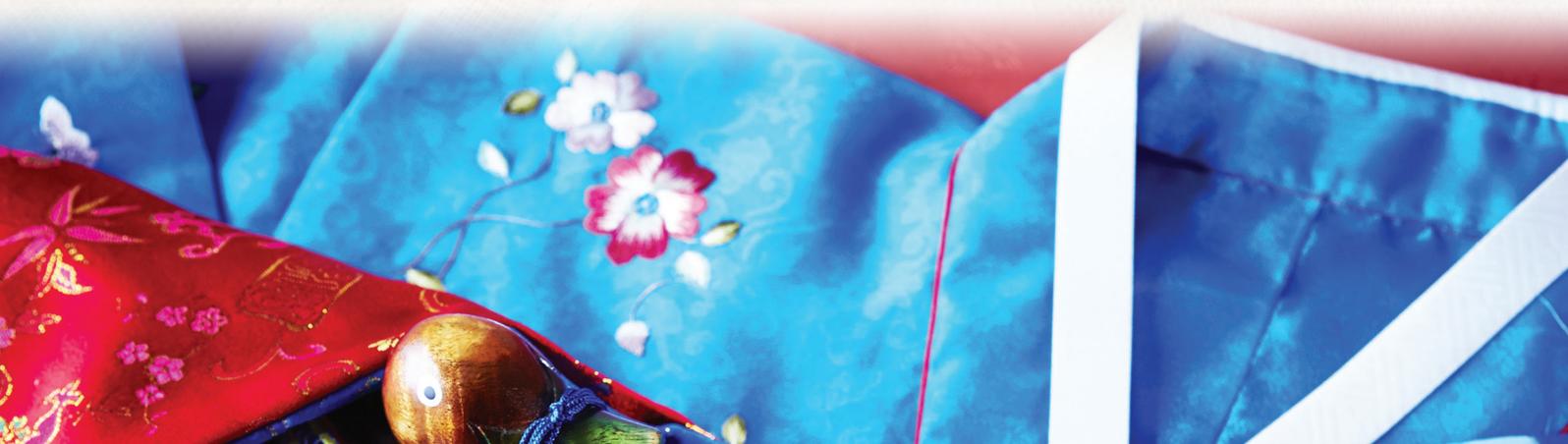
Live! Casino & Hotel is a 21 and over venue. The Client acknowledges and understands that it is unlawful for any person under the age of twenty-one (21) years to possess or consume alcoholic beverages, play any gambling game or slot machine or be present on the gaming floor. The Client further acknowledges 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 hotel from outside premises. Tax exempt organizations must furnish a valid certificate of exemption to 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 meals are available upon request. Requests must be made with you catering manager at least 7 days in advance.



FOOD AND BEVERAGE POLICIES continued

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

Chefs can often 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

