

Live!



CONFIDENT MEETINGS
BOX BREAKFASTS/LUNCHES

Live!
CASINO • HOTEL
MARYLAND



box breakfast

MINIMUM 10 GUESTS/PRICED PER BOX

Each box lunch includes the following: individually wrapped single-use disposable utensils, disposable wipe

continental breakfast box \$20

chef's choice of whole fruit, individual flavored yogurt, chef's choice of muffin with individual butter and jam, bottled fruit juices

enhanced breakfast box \$25

sausage, egg, and cheese biscuit, chef's choice of whole fruit, individual flavored yogurt, chef's choice of muffin with individual butter and jam, bottled fruit juices

box lunches

MINIMUM 10 GUESTS/PRICED PER BOX

Each box lunch includes the following: chef's choice of whole fruit, individual bag Miss Vickie's chips, one bottle of LCH water, and chef's choice of dessert

Individually wrapped single-use disposable utensils, disposable wipe

sandwiches & wraps \$32

roasted turkey wrap

shaved roasted turkey, lettuce, diced tomatoes, and guacamole in a tortilla

grilled vegetable sandwich

herb marinated grilled broccoli, red and yellow cherry tomatoes, sliced mushrooms, and lettuce with hummus spread on multigrain roll

roasted chicken sandwich

shaved roasted chicken, swiss cheese, sliced tomatoes, and lettuce on oven baked hoagie bun

turkey club sandwich

shaved roasted turkey, applewood smoked bacon, lettuce, sliced tomatoes, and basil-mayonnaise on multigrain cranberry bread

ham and cheese sandwich

black forest ham, brie, apples, and lettuce on multigrain ciabatta

roast beef sandwich

rare roast beef, swiss cheese, lettuce, and sliced tomatoes on cheese focaccia

the godfather sandwich

assorted cured Italian meats and provolone cheese, pepperoncini-kalamata olive tapenade, sliced tomatoes, and crisp lettuce on ciabatta panini



box lunches continued

salads \$30

(served with artisanal crackers)

grilled chicken caesar salad

chopped romaine, shredded parmesan cheese, roasted cherry tomatoes, sliced red onions, croutons, and caesar dressing

Asian chicken salad

mesclun greens, chopped romaine, shredded cabbage, shredded carrots, mandarin oranges, and crispy noodles with Asian vinaigrette

caprese salad

chopped romaine, mesclun greens, tomatoes, fresh basil, sliced mozzarella cheese, and red balsamic vinaigrette

Mediterranean salad

chopped romaine, mixed greens, pepperoncinis, kalamata olives, julienne peppers, sliced red onions, cherry tomatoes, cucumber spears, garbanzo beans, and feta cheese with a lemon-oregano vinaigrette

cobb salad

a blend of chopped romaine, mixed greens, ham, turkey, chopped eggs, diced tomatoes, crumbled blue cheese, bacon bits, and red wine vinaigrette

vegan, gluten-free, and kosher box lunches available upon request - pricing provided by your catering manager



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.

Service Charge

Food and beverage prices, room rental fees, A/V, and selected miscellaneous items are subject to a 23% administrative charge and applicable prevailing Maryland Sales taxes.

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, 3 working days prior to the event for functions up to 300 attendees, and 7 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.

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.

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

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

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



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