

WEDDING CELEBRATIONS™



WEDDING PACKAGES

• LUCKY IN LOVE •

724-503-1297

THE
MEADOWS
RACETRACK & CASINO

WELCOME

You already have the perfect match, so of course, you're going to want the perfect venue. Whether you're hosting 50 of your closest friends and family or 350, trust the dedicated team at The Meadows Casino to help you make all your dreams come true. The Meadows boasts the elements to make your Wedding the most memorable event of your lifetime. We are honored that you have chosen us to help you with this incredibly special event.

When it comes time to dine with your guests, The Meadows Casino offers the finest menu. From simple rehearsal dinners to elegant hors d'oeuvre stations, plated service to full buffet dinners with carving stations, your Meadows Casino Wedding Coordinator will assist in customizing your menu and program to ensure an unforgettable nuptial event.

This is the celebration of the beginning of your life together. We are committed to making sure your Wedding Day is everything you have imagined it to be. We look forward to providing you and your guests with a fun, personalized, warm and memorable experience.

Sincerely,

The Meadows Casino Banquet and Catering Team

724-503-1297

banquets@meadowsgaming.com

www.meadowsgaming.com/meetings/weddings

INCLUSIONS

Personal Venue Coordinator

5 Hour Reception

White or Black Chair Covers & Choice of Colored Sash

White Floor Length Tablecloths with Linen Napkins

Cookie Table Set Up & Cake Cutting

24' x 24' Dance Floor

Sparkling Toast for All Guests

All China, Glassware and Flatware

Personalized Chef Menu Tasting for Couple

Private Cocktail Reception for Wedding Party

WEDDING PACKAGES

PEARL PACKAGE

Five Hour Select Open Bar Package

Chairman Spirits, House Wine, Domestic & Imported Beers, Soft Drinks, Coffee
• Garnishes, Mixers, Glassware Included •

Spirits: Grey Goose® Vodka, Tanqueray Gin™, Bacardi Rum®, Crown Royal® Whiskey, Glenlivet® Scotch, Maker's Mark® Bourbon, Patrón® Tequila, Peach Schnapps®, Kahlua®, E&J® Brandy, Malibu® Rum, Captain Morgan® Rum, Amaretto®, Apple Pucker®, Triple Sec®

Beer: Budweiser®, Bud Light®, Miller Lite®, Coors Light®, Heineken®, Corona®, Yuengling®, IC Light®, Blue Moon®, Shock Top®, Michelob Ultra®, Sam Adams Boston Lager®, Angry Orchard®, Iron City™

House Wine: Merlot, Cabernet Sauvignon, Riesling, Chardonnay, Pinot Grigio, White Zinfandel

Cocktail Reception & Hors d'oeuvres

Hors d'oeuvres
(1 hour replenishment)

Choice of 1 Exacta Selection

2 Trifecta Selections

2 Superfecta Selections

1 Signature Selection

Salad

Choice of One of the following
(Includes Rolls and Butter)

Mixed Greens Salad

Caesar Salad

Citrus Supreme Butter Lettuce, Champagne Vinaigrette

Wedge Salad

Sides

Choice of Two

Vegetable

Choice of Two

\$125 per Guest, plus tax & gratuity

Specialty Entrée Selection

Choice of One of the Following:

Prime Rib of Beef

Center Cut Filet of Beef, Garlic Cream Horseradish Sauce

Boneless Leg of Lamb, Mint Gravy

Pineapple Honey Glazed Ham, Grain Mustard

Cedar Planked Herb-Encrusted Salmon, Fresh Herbs & Lemon

Turkey Ballotine, Duck Confit Filling

Entrée Selections

Choice of Three of the Following:

Grilled Chicken, Garlic Spinach & Mushroom Cream Sauce

Garlic Seared Shrimp, Lemon Caper Butter

Chicken Romano, Supreme Sauce

Bacon Wrapped Breast of Turkey, Sweet & Spicy BBQ Sauce

Crab Stuffed Flounder Newburg

Cajun Rubbed Pork Loin Rémoulade

Cranberry Sage Stuffed Chicken Breast, Sherry Supreme Sauce

Tortellini Primavera

RUBY PACKAGE

Four Hour Select Open Bar Package

Select Spirits, House Wine, Domestic & Imported Beers, Soft Drinks, Coffee

• Garnishes, Mixers, Glassware Included •

Spirits: Absolut Vodka®, Beefeater Gin®, Bacardi Rum®, Seagram's 7® Whiskey, Cutty Sark® Scotch, Kahlua®, E&J® Brandy, Malibu® Rum, Captain Morgan® Rum, Amaretto®, Apple Pucker®, Triple Sec®

Beer: Budweiser®, Bud Light®, Miller Lite®, Coors Light®, Heineken®, Corona®, Yuengling®, IC Light®, Blue Moon®, Shock Top®, Michelob Ultra®, Sam Adams Boston Lager®, Angry Orchard®, Iron City™

House Wine: Merlot, Cabernet Sauvignon, Riesling, Chardonnay, Pinot Grigio, White Zinfandel

Cocktail Reception & Hors d'oeuvres

Hors d'oeuvres
(1 hour replenishment)

Choice of 2 Exacta Selections

2 Trifecta Selections

2 Superfecta Selections

Salad

Choice of One of the Following:
(Includes Rolls and Butter)

Mixed Greens Salad

Caesar Salad

Spinach Salad - Baby Spinach, Bacon, Fresh Toasted Croutons,
Raspberry Vinaigrette

Cucumber & Tomato- Cucumber, Heirloom Tomato, Feta,
Red Onion, Red Wine Vinegar

Sides

Choice of Two

Vegetable

Choice of One

\$95 per Guest, plus tax & gratuity

Specialty Entrée Selection

Choice of One of the Following:

Steamship Round of Beef, Red Wine Demi-glaze

Prime Rib of Beef, Au jus

Sage Roasted Turkey Breast, Pan Gravy

Herb Infused Pork, Autumn Apple Glaze

Brown Sugar Rubbed Virginia Baked Ham,
Sweet Country Mustard

Entrée Selections

Choice of Two of the Following:

Pan Roasted Chicken, Lemon Butter

Coca-Cola® Braised Beef Short Ribs

Chicken Wellington

Grilled Salmon, Butter Dill Cream

Bacon & Shrimp Fettuccine Alfredo

Apple Rosemary Stuffed Chicken Breast

Beef Tip Stir Fry

Eggplant Parmigiana

AMETHYST PACKAGE

Four Hour Select Open Bar Package

Select Spirits, House Wine, Domestic & Imported Beers, Soft Drinks, Coffee

- Garnishes, Mixers, Glassware Included •

Spirits: Absolut Vodka®, Beefeater Gin®, Bacardi Rum®, Seagram's 7® Whiskey, Cutty Sark® Scotch, Kahlua®, E&J® Brandy, Malibu® Rum, Captain Morgan® Rum, Amaretto®, Apple Pucker®, Triple Sec®

Beer: Budweiser®, Bud Light®, Miller Lite®, Coors Light®, Heineken®, Corona®, Yuengling®, IC Light®, Blue Moon®, Shock Top®, Michelob Ultra®, Sam Adams Boston Lager®, Angry Orchard®, Iron City™

House Wine: Merlot, Cabernet Sauvignon, Riesling, Chardonnay, Pinot Grigio, White Zinfandel

Cocktail Reception & Hors d'oeuvres

Hors d'oeuvres
(1 hour replenishment)

Choice of 1 Exacta Selection

1 Trifecta Selection

1 Superfecta Selection

Salad

Choice of One of the Following:
(Includes Rolls and Butter)

Mixed Greens Salad

Caesar Salad

Sides

Choice of Two

Vegetable

Choice of One

Specialty Entrée Selection

Choice of One of the Following:

Pepper Crusted Top Round of Beef

Hunter Style London Broil, Cabernet Demi, Onion Mèlange

Porchetta Pork Loin, Lemon Aioli

Slow Roasted Turkey Breast, Homemade
Gravy & Cranberry Sauce

Baked Pit Ham, Pineapple Cherry Glaze

Roasted Turkey Breast, Cranberry Mustard

Entrée Selections

Choice of Two of the Following:

Sausage Scallopini

Chicken Wellington

Flounder Imperial

Chicken Provençal

Beef Bourguignon

English Style Cod

Cavatappi Bolognese

Baked Tomato & Parmesan Cheese Pasta

\$74 per Guest, plus tax & gratuity

VEGETABLE & SIDE SELECTIONS

Vegetable Selections

- Roasted Root Vegetables
- Steamed Seasonal Vegetables
- Green Beans Amandine
- Garlic Buttered Pennsylvania Button Mushrooms
- Roasted Brussels Sprouts with Bacon
- Haricot Vert
- Sugar Snap Peas and Fresh Mint Butter
- Honey Glazed Baby Carrots
- Broccoli & Roasted Peppers with Garlic

Side Selections

- Garlic Parmesan Roasted New Potatoes
- Horseradish Cheddar Mashed Potatoes
- Au Gratin Potatoes
- Bacon Roasted Fingerling Potatoes
- Dill Wild Rice Pilaf
- Crumb Top Macaroni and Cheese
- Roasted Pepper Orzo Risotto
- Caramelized Shallot Mashed Potatoes
- Haluski

SPECIAL SELECTIONS

Exacta Selections

- Fresh Vegetable Crudite - Ranch Dip
- Domestic Cheese & Crackers
- Fresh Sliced Fruit, Midori Dip
- Grilled and Chilled Vegetables & Dip
- Spinach Dip and Homemade Pita Chips
- Tomato Basil Bruschetta
- Hummus and Pita Chips
- Homemade Tortilla Chips and Salsa
- Seven Layer Taco Dip and Chips
- Crispy Wontons, Mustard and Duck Sauce

Trifecta Selections

- Italian Meat and Cheese Antipasto
- Marinated Artichokes, Grilled Asparagus, Hearts of Palm, Roasted Red Peppers, Grissini, Crostini & Imported Olive Bar
- Salami Cornucopias with Cream Cheese & Horseradish
- Steakhouse Chopped Salad in Crispy Wonton Cup
- Assorted Petite Deli Sandwiches
- Grilled Vegetable Sliders with Red Pepper Hummus
- Tomato Mozzarella Flatbread
- Cucumber with Smoked Salmon Mousse

SPECIAL SELECTIONS

Superfecta Selections

Fried Ravioli with Marinara
Fried Pierogie with Caramelized Onion and Sour Cream
Salami, Capicola and Cheese Stromboli
Hot Sausage & Cheese Stuffed Zucchini with Marinara
Potato Pancakes with Sour Cream and Apple Sauce
Pulled Pork Sliders with Dutch Slaw and Crispy Onions
Isaly's® BBQ Chipped Chopped Ham Slider
Vegetarian Spring Rolls with Sweet Thai Chili Sauce
Cream Cheese Wontons with Sweet & Sour Sauce

Fried Provolone Cheese with Marinara
Meatballs (Choice of Swedish, Marinara or BBQ Style)
Petite Quiche Lorraine
Loaded Potato Skins with Chive Sour Cream
Chicken Fingers (Choice of Mild, Wild or BBQ Sauce)
Coconut Chicken with Pineapple Salsa
Petite Beef and Chicken Wellingtons
Mac n' Cheese Croquettes

Signature Selections

Mini Crab Cake Rémolade
Bacon Wrapped Sea Scallops
Bacon Wrapped Chicken Tenders with Smoked Ranch Dip
Shrimp Kabob with Peppers and Pineapple

Crab Stuffed Pennsylvania Button Mushrooms
Assorted Sushi
Beef Carpaccio
Lobster Rolls

Enhancements

Additional Selections:

- Exacta Hors d'oeuvres • \$100 (per 50 guests)
- Trifecta Hors d'oeuvres • \$150 (per 50 guests)
- Superfecta Hors d'oeuvres • \$200 (per 50 guests)
- Signature Hors d'oeuvres • \$300 (per 50 guests)

Frequently Asked Questions

Are guests under the age of 21 permitted to attend the wedding?

Yes. Guests under the age of 21 are permitted to attend the Wedding. The Banquet Rooms are on the lower level of The Meadows Casino, along with the Racetrack and Bowling Alley, so all ages have access. Guests under the age of 21 are not permitted on the Casino Floor and should enter at the South Entrance for access to the lower level. Children's menu options are available for guests under age 12.

Is there a Room Rental Fee? Is there a Set up and Tear Down Fee?

A minimum food and beverage spend (excluding tax and gratuities) is required. If the minimum food and beverage spend is not met, the difference is applied as a room rental fee. There is no set up or tear down fee.

Are rates the same if we have our ceremony and reception at the venue?

There is an additional \$500.00 charge for holding both ceremony and reception. Other fees may apply according to your particular needs. This will be determined during your meeting with the Wedding Coordinator.

How many people does your site comfortably hold?

The Triple Crown Room will comfortably hold up to 300 for a dinner or seated reception. Inquire about our Event Center for larger capacity events.

How many hours will we be able to have the room?

The typical reception rental is 5 hours, but we are flexible in the event that the ceremony does not run according to schedule. The 5 hours does not include time used for decorating. Please inquire regarding details.

Can we invite outside vendors such as florist, DJ, Videographer, Photographer, etc?

Yes. Each vendor should be a reputable and licensed business professional. They should provide the venue with proof of liability insurance and worker's compensation insurance. If the vendor cannot provide these documents they must sign an indemnification agreement releasing the venue and its owners from any liability resulting in injury or loss on their part while operating at the venue. All vendors are responsible for supplying all items related to product or service they supply for the event.

What are the tax and gratuity charges?

There is a 6% tax on food, no tax on alcohol and 20% gratuity.

Are discounts offered for off-season or non-Saturday weddings and receptions?

Yes, we offer reductions on off-season days of the week and months of the year (January-March). Also, there are discounts on complete wedding weekend services ranging from bridal showers and rehearsal dinners to wedding packages and ceremony fees.

Information & Policies

Wedding Specific Information

A minimum guarantee is required for Weddings and Receptions. Discounts are applied for Sunday-Friday Ceremony and/or Receptions. Reception standard is 5 hours. Additional Room Rental may be purchased for \$500/hour plus service charges. Reception overtime may be available for an additional fee. All personal items (including cookies) are required to be labeled and delivered to the banquet office between 10AM and 3PM the day before the Reception. We cannot guarantee room availability for early vendor set-up; if the room is available, we can notify you the week of the event.

Food & Beverage

Menu prices are subject to change. Prices will be confirmed in writing upon receipt of deposit for event. Unless prior approval by management, all food & beverage must be supplied by The Meadows Racetrack and Casino. All food, beverage, audio/visual and all charges to event are subject to 20% gratuity and 6% tax.

We proudly serve alcoholic beverages responsibly. Guests must be 21 years of age or older to possess or consume alcoholic beverages. It is unlawful to serve alcohol to a visibly intoxicated patron or to allow a visibly intoxicated patron to be on the Casino floor. If a guest provides alcoholic beverages to a minor or to a visibly intoxicated patron, both guests will be escorted from the property. We reserve the right to refuse service to anyone.

Deposit Confirmation & Guarantee

At the time of booking, a \$1000 non-refundable deposit must be made, along with a completed banquet contract. An estimated guest count must be provided at the time of booking. A final guaranteed guest count must be provided a minimum of three (3) business days (weekends excluded) prior to the scheduled event. Should the actual event attendance exceed guaranteed attendance, charges will be based on the actual attendance, whichever is greater.

This guaranteed count is not subject to reduction. If no guarantee is received, the number of guests indicated on the Banquet Event Order will be the guaranteed and charged attendance. Client/host is responsible for updating guest counts. Only the designated function host or his/her appointees may make changes to a function. There is a \$150 room rental surcharge for groups 25 guests or less.

Menu

Unless prior approval by management, menu selections and specific details of your function must be finalized 30 days prior to your function. Menu Tastings are complimentary for the couple. Additional guest tasting seats are available for \$50 per person, plus tax and gratuity. All tastings require a minimum 7 days' notice and should take place at least 30-90 days prior to event.

Banquet Event Order (BEO)

This governing document for all goods and services ordered by the client represents agreement and approval for the goods and services represented on the BEO. All BEOs must have final payment arrangements made at least 3 days in advance for final invoicing.

Audio Visual Equipment

Our Audio Visual Department is committed to helping you make your event a success and is capable of providing all of your audio visual needs. Fees will be charged for equipment rental, technical support, set up and strike labor and tax. If you need assistance with your own audio visual equipment, technical-service fees will be charged on a per hour basis. We reserve the right to apply a power surcharge for any function that is deemed to require a greater than normal power service.

Vendors

The Meadows Casino welcomes all licensed and professional vendors. Please speak to your coordinator concerning specific questions regarding vendors.