



# *Welcome*

**DINING • ENTERTAINMENT • BANQUETS**



PLAINRIDGE PARK  
CASINO

# Banquet

## **OUR BANQUET SPACES - THE NEWBURY AND BOYLSTON ROOMS**

is over 7,500 square feet of flexible space — perfect for event sizes from 15 - 300 featuring state-of-the-art furnishings and built-in audio visual capabilities.

- the Newbury Room fits 15 - 100 seated people
- the Boylston Room fits 200+ seated
- three retractable screens and projectors
- panoramic views of the Plainridge Park Racecourse
- customized menu offerings

## **EVENTS**

- meetings
- conferences
- fundraisers
- weddings
- bachelor/bachelorette parties
- birthday parties
- school Reunions
- retirements
- showers – wedding and baby





# Breakfast

All prices are subject to 18% Service Charge and Applicable Taxes.  
All prices are based on a minimum of 10 guests.

## COLD BREAKFAST

### CONTINENTAL \$15

fresh squeezed orange, grapefruit & cranberry juices, fresh baked muffins, danish & croissants bagels with assorted spreads & fresh cut fruit.

Coffee, Decaf, and a selection of Teas

### HEALTHY START \$16

fresh squeezed orange, grapefruit & cranberry juices, fresh baked muffins, danish, scones, fresh cut fruit, whole fruit, yogurt & granola, assorted energy bars & dry cereals.

Coffee, Decaf, and a selection of Teas

### THE BOSTON COMMON \$17

fresh squeezed orange, grapefruit, & cranberry juices bagels with assorted spreads, smoked salmon & gravlax, whole fruit & assorted dry cereals.

Coffee, Decaf, and a selection of Teas

## HOT BREAKFAST

### TRADITIONAL \$18

fresh squeezed orange, grapefruit & cranberry juices, bagels with assorted spreads, scrambled eggs, applewood-smoked bacon, yukon potato hash, fresh cut fruit, yogurt & assorted dry cereals.

Coffee, Decaf, and a selection of Teas

### 'JUST SOUTH OF' NEW ENGLAND \$19

fresh squeezed orange, grapefruit & cranberry juices, chorizo scrambled eggs, pico de gallo, guacamole, corn tortillas, yukon potato hash, spicy chicken sausage, & fresh cut fruit. Coffee, Decaf, and a selection of Teas

### THE PATRIOT \$20

fresh squeezed orange, grapefruit & cranberry juices, fresh baked muffins, danish, croissants, bagels with assorted spreads, glazed doughnuts, chive & cheddar cheese scrambled eggs, brioche French toast, applewood-smoked bacon, breakfast sausage or honey glazed ham steak, potato roasties & fresh whole fruit.

Coffee, Decaf, and a selection of Teas

## ENHANCEMENTS

### BELGIAN WAFFLE STATION \$4

build your own waffle - includes fruit toppings, chocolate & Vermont maple syrup, whipped cream, & powdered sugar

### OMELET STATION \$5

ham, onions, peppers, mushrooms, applewood-smoked bacon, tomatoes, & a selection cheeses.

eggs cooked to order

### BREAKFAST SANDWICHES \$6

ham, egg, & cheese on a croissant, applewood-smoked bacon, egg & cheese sausage, egg & cheese burrito



# Breaks

All prices are subject to 18% Service Charge and Applicable Taxes.  
All prices are based on a minimum of 10 guests.

## **COFFEE BREAK \$7**

Coffee, Decaf, and a selection of Teas

## **BEVERAGE BREAK \$8**

mineral water & assorted sodas  
Coffee, Decaf, and a selection of Teas

## **ALL DAY BEVERAGE BREAK \$10**

mineral water, assorted sodas & energy drinks  
Coffee, Decaf, and a selection of Teas

## **FRUIT \$12**

fresh fruit juices & yogurt, fresh cut fruit,  
whole seasonal fruit & granola  
Coffee, Decaf, and a selection of Teas

## **COOKIE MONSTER SELECT THREE \$12**

- homestyle oatmeal
- chunky peanut butter
- chocolate chip
- double chocolate cherry
- assorted biscotti
- brownies & blondies

Coffee, Decaf, and a selection of Teas

## **CHIPS & STUFF \$12**

root vegetable chips, olive oil potato chips, house made  
ranch pita chips, hummus, roasted red pepper aioli,  
blue cheese dip, mineral water & assorted sodas

## **THROW-BACK SNACK BREAK \$13**

mini PB&Js, grilled cheese w/tomato soup, carrot & celery  
sticks with blue cheese dip, peanut butter & golden raisins,  
apples, pretzels, popcorn, warm cookies, lemonade &  
fresh fruit juices

## **MOVIE BREAK SELECT SIX ITEMS \$14**

- M&M's®
- Goobers®
- Raisinettes®
- Twizzlers®
- Good & Plenty®
- Mike and Ikes®
- Sno-Caps®
- Swedish Fish®
- Pop Rocks®
- Bazooka Bubble Gum®
- JawBreakers®
- Tootsie Rolls®
- Junior Mints®
- Twinkies®
- Yodels®
- RingDings®
- Pink Snow Balls®

mineral water & assorted sodas

Coffee, Decaf, and a selection of Teas

## **RECHARGE \$13**

banana, strawberry & tropical fruit smoothies,  
energy bars, whole fruits, fresh fruit juices, Red Bull®,  
& mineral water



# Lunch Buffet

All prices are subject to 18% Service Charge and Applicable Taxes.  
All prices are based on a minimum of 10 guests.

## BUFFET LUNCH SELECTIONS

### IT'S A WRAP

- mixed greens with tomatoes & shallot vinaigrette
- haricot vert & fingerling potato salad

### CHOICE OF THREE SELECTIONS \$25

### CHOICE OF SIX SELECTIONS \$30

- asian chicken salad, carrots, cucumbers & sesame ginger dressing
  - smoked turkey, avocado, Swiss & romaine
  - roast beef, charred romaine & horseradish aioli
  - grilled vegetable & balsamic roasted sweet onion
  - mortadella, salami, capicola, greens, tapanade & arugula
  - roast portobello, goat cheese, & spinach
  - B.L.T. applewood smoked bacon, tomato jam & Boston lettuce
  - Bluefin tuna, capers, black olives & shaved red onion
  - cold lobster salad
  - choose 3 items from dessert buffet selections
- Coffee, Decaf, and a selection of Teas

### DELI \$24

- Boston bibb, toasted walnuts & Maytag blue
  - warm potato salad with mustard, smoked bacon & red onion
  - cole slaw & mixed olives
  - peanut butter & jelly
  - selection of sliced deli meats & cheeses
  - selection of sliced breads
  - appropriate deli accompaniments
  - fresh cut fruit
  - choose 3 items from dessert buffet selections
- Coffee, Decaf, and a selection of Teas

### NORTH-END DELI \$27

- pesto pasta salad with pine nuts & sun dried tomatoes
  - roasted seasonal vegetables & aged balsamic
  - selection of specialty imported Italian meats
  - olive oil poached tuna salad
  - buffalo mozzarella & sliced tomatoes with basil
  - hand-crafted Italian cheeses
  - selection of sliced breads
  - appropriate deli components
  - fresh cut fruit
  - choose 3 items from dessert buffet selections
- Coffee, Decaf, and a selection of Teas

### TUSCAN \$27

- classic caesar salad with parmesan and roasted garlic croutons
  - grilled squash & fregola sarda salad
  - beet, Gorgonzola & walnut salad
  - grilled flounder & blood orange butter
  - grilled chicken breast, roasted tomatoes & basil
  - fresh cut fruit
  - selection of fresh breads
  - choose 3 items from dessert buffet selections
- Coffee, Decaf, and a selection of Teas

LUNCH BUFFET CONTINUED ON NEXT PAGE



# Lunch Buffet

All prices are subject to 18% Service Charge and Applicable Taxes.  
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## **MEDITERRANEAN \$28**

- Greek salad with cucumbers, tomatoes, roasted peppers, feta & oregano
  - orange scented tabouli salad
  - sautéed chicken, cherry peppers & garlicky littlenecks
  - sliced roast sirloin, sautéed spinach & roasted garlic
  - selection of fresh breads
  - fresh cut fruit
  - choose 3 items from dessert buffet selections
- Coffee, Decaf, and a selection of Teas

## **GREENWAY \$28**

- green market salad
  - linguine with littlenecks, roasted garlic & tomatoes
  - roasted chicken breast with shiitake mushrooms
  - boneless salmon steaks with sweet onion vinaigrette
  - chunky mashed potatoes, Dijon & roasted garlic
  - pan roasted seasonal vegetables
  - selection of fresh rolls
  - fresh cut fruit
  - choose 3 items from dessert buffet selections
- Coffee, Decaf, and a selection of Teas

## **LUNCH BUFFET ENHANCEMENTS**

### **SOUPS**

#### **Add \$6PP**

- clam chowder
- minestrone
- caramelized tomato & roasted garlic
- potato leek

#### **Add \$8PP**

- lobster bisque
- crab & corn chowder

### **PIZZA BY SLICE**

#### **Add \$4PP**

margherita  
pepperoni  
Italian sausage & onion  
roasted vegetable & ricotta

## **LUNCH BUFFET DESSERT SELECTIONS**

CHOOSE 3

#### **additional selections- \$4PP each**

- assorted warm cookies
- s'mores
- vanilla poundcake with lemon cream & fresh berries
- assorted small poundcakes
- apple streusel tart
- filled chocolate cupcakes with peanut butter cream or chocolate frosting



# Plated Lunch

THREE COURSES PER PERSON BASED  
ON ENTRÉE SELECTION **FROM \$22**  
FOR FOURTH COURSE ADD **\$15**

## STARTERS

### MIXED GREENS

baked goat cheese crouton, cherry tomatoes & shallot vinaigrette

### GORGONZOLA CAESAR SALAD

romaine, grated Parmesan & garlic croutons

### BOSTON BIBB & MAYTAG

shaved white onions, toasted walnut dressing & Maytag blue cheese

### ARUGULA & ROASTED BEET SALAD

goat cheese mousse, toasted almonds & Balsamic vinaigrette

### CRISPY ASPARAGUS AND PROSCIUTTO

grilled asparagus, prosciutto, parmesan baby arugula and preserved lemon

### CARAMELIZED TOMATO & ROASTED GARLIC SOUP

sweet tomatoes, roasted garlic, & lime crema

### CLAM CHOWDER

yukon gold potatoes, smoked bacon & leeks

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## ENTRÉES

### CHITARRA PASTA \$22

roasted vegetables & shaved Parmesan

### LOBSTER RISOTTO \$24

pea purée & pea shoots

### GRILLED CHICKEN CAESAR \$22

roast fennel, charred romaine & lemon

### ROASTED CHICKEN BREAST \$24

haricots verts, chunky mashed potato & shiitake mushrooms

### SEARED PORK TENDERLOIN \$28

grilled chorizo, potato roasties, watercress & lime

### PAN FRIED FLOUNDER \$28

littleneck clams, fingerling potatoes & scampi butter

### BONELESS ATLANTIC SALMON STEAK \$29

roasted parsnip, broccolini, tomato butter

### GRILLED HANGER STEAK \$30

haricot vert, calabrese potatoes & sundried tomato mojo

## DESSERTS CHOOSE 1

- chocolate crème brûlée
- creamsicle semifreddo
- vanilla crème brûlée
- strawberry shortcake - *crème chantilly*
- carrot velvet cake - *cream cheese frosting*
- flourless chocolate peanut butter cake  
*vanilla bean ice cream and caramel sauce*
- coconut cream tart - *bourbon caramel sauce*
- tiramisu - *espresso chocolate sauce*
- assorted petits fours



# Reception

## HORS D'OEUVRES PER 100 PIECES

### COLD

- prosciutto wrapped bread sticks with truffle & Parmesan butter **\$225**
- buffalo mozzarella & tomato crostini **\$200**
- tuna tartar, avocado, & sesame **\$250**
- grilled & chilled jumbo prawns & atomic horseradish **\$250**
- mini beet & goat cheese towers **\$225**
- mini 'B.L.T.' **\$225**
- mini lobster rolls **\$275**

### HOT

- wild mushroom tartlette **\$225**
- fried green olives stuffed with Italian sausage **\$225**
- peanut chicken satay **\$225**
- grilled swordfish skewers with macadamia nuts **\$250**
- soft belly clam & white bean pizza **\$250**
- asparagus tart & tomato confit **\$225**
- grilled beef skewers with tomato agridolce **\$250**
- peekytoe crab cakes & spicy aioli **\$300**
- arancini fra diavolo **\$225**
- crunchy sesame chicken pipette **\$225**
- wagyu bacon cheeseburger cocktail slider **\$275**

All prices are subject to 18% Service Charge and Applicable Taxes.  
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## RECEPTION STATIONS SERVES 50 PEOPLE

### ROASTED SEASONAL VEGETABLES **\$225**

basil pesto, balsamic reduction & assorted vinegars

### ANTIPASTO MISTO AND MEZZE TABLE CHOOSE FIVE **\$295**

*includes pita chips, mixed olives & tapenade*

- seared cauliflower & raisins
- sesame hummus
- roasted red pepper salad
- cucumber & onions
- shaved fennel salad
- eggplant caponata
- chilled roasted broccoli

### CURED ITALIAN MEAT BOARD **\$325**

mortadella • salami • capicola  
prosciutto • aged provolone • pecorino

### IMPORTED HANDCRAFTED CHEESES **\$325**

appropriate condiments, grapes & bread selection

### PASTA STATION selection of two pastas **\$295**

- radiatore pasta, grilled chicken & sun dried tomato cream
- cavatelli pasta, white beans & roasted zucchini
- orecchiette pasta, sweet Italian sausage, broccoli rabe & toasted garlic
- baked rigatoni, roasted tomato sauce & mozzarella

### RAW BAR **\$3 per piece/ 100pc minimum**

a selection of three seasonal oysters, Jonah crab claws  
chilled prawns & little neck clams - served with lemon,  
cocktail sauce & mignonette

RECEPTION CONTINUED ON NEXT PAGE





# Reception

All prices are subject to 18% Service Charge and Applicable Taxes.  
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## CARVING STATIONS

requires chef at \$100.00

SERVES 25 PEOPLE

- brined & roasted turkey breast & thyme infused pan gravy **\$150**
- grilled boneless pork loin & sweet onion jam & maple butter **\$175**
- herbed & peppercorn crusted tenderloin of beef & au poivre **\$225**
- grilled leg of lamb & feta & black olive crust **\$185**
- prime rib of beef & natural jus **\$275**

## VEGGIES AND STARCHES \$6PP per item

- ratatouille
- roasted seasonal squash (fall-winter only)
- sautéed seasonal vegetables
- roasted carrots with orange flower honey & basil
- herbed yukon potatoes
- roasted garlic mashed potatoes
- smashed calabrese potatoes
- maple/bacon glazed sweet potatoes

## DESSERT STATION

**\$14PP (Additional selection- \$4PP)**

SELECT THREE ITEMS

- assorted warm cookies
- s'mores
- vanilla poundcake with lemon cream & fresh berries
- assorted small poundcakes
- apple streusel tart
- filled chocolate cupcakes with peanut butter cream or chocolate frosting



# Dinner Buffet

All prices are subject to 18% Service Charge and Applicable Taxes.  
All prices are based on a minimum of 10 guests.

**\$45 per person**

PLEASE SELECT ONE ITEM FROM EACH CATEGORY

## MEAT

- sirloin & red wine braised shallot
- roasted chicken & white bean ragoût
- grilled pork loin & whole grain mustard

## SEAFOOD

- atlantic salmon & melted leeks
- seared cod & black bean sauce
- roasted monkfish & citrus butter

## VEGGIES

- ratatouille
- roasted squash
- sautéed seasonal vegetables
- roasted carrots with orange flower & basil

## STARCHES

- calabrese potatoes
- roasted garlic mashed potatoes
- toasted almond basmati rice
- maple/bacon glazed sweet potatoes

## PASTA

- radiatore pasta, roasted chicken, sun dried tomato cream
- cavatelli pasta, white beans, & roasted zucchini
- orecchiette pasta, sweet Italian sausage, broccoli rabe, toasted garlic
- baked rigatoni, roasted tomato sauce, mozzarella

## SALAD

- baby greens, cherry tomatoes & shallot vinaigrette
- caesar salad, Parmesan & Tuscan croutons
- baby spinach, Maytag blue cheese, walnuts, shaved red onions & balsamic

## COOKIES & ASSORTED MINIATURE PASTRIES

## COFFEE, DECAF, AND A SELECTION OF TEAS



# Plated Dinner

THREE COURSES FROM \$29 PER PERSON  
BASED ON ENTRÉE SELECTION

## STARTERS

### MIXED GREENS

baked goat cheese croutons, cherry tomatoes  
& shallot vinaigrette

### GORGONZOLA CAESAR SALAD

romaine, grated Parmesan & garlic croutons

### BOSTON BIBB & MAYTAG

shaved white onions, toasted walnut dressing  
& Maytag blue cheese

### ARUGULA & ROASTED BEET SALAD

goat cheese mousse, toasted almonds & Balsamic vinaigrette

### ASPARAGUS AND PROSCIUTTO

grilled asparagus, prosciutto, Parmesan,  
baby arugula & preserved lemon

### DUCK CONFIT TART

duck confit, watercress & citrus salad

### LOBSTER RISOTTO **add \$3.00**

pea purée & pea shoots

### CARAMELIZED TOMATO & ROASTED GARLIC SOUP

sweet tomatoes, roasted garlic, & lime crema

### CLAM CHOWDER

yukon gold potatoes, smoked bacon & leeks

### SILKY CAULIFLOWER SOUP

caramelized florets & parsley salad

### GOLDEN POTATO & LOBSTER CHOWDER **add \$3.00**

black truffles & parsley cream

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## ENTRÉES

### ROASTED CHICKEN BREAST **\$29**

haricots verts, chunky mashed potatoes & shiitake mushrooms

### PAN SEARED HALIBUT **\$31**

crispy clams, calabrese potatoes & lemon butter

### PAN ROASTED MONKFISH **\$34**

lobster, fingerling potatoes & scampi butter

### BONELESS ATLANTIC SALMON STEAK **\$31**

roasted parsnip, broccolini & broken tomato vinaigrette

### GRILLED PORK PORTERHOUSE **\$36**

chunky mustard potatoes, littleneck clams & cherry peppers

### GRILLED SIRLOIN **\$38**

roasted fingerling potatoes, broccolini & caramelized  
onions

### TENDERLOIN OF BEEF **\$45**

truffle whipped potatoes, garlic roasted asparagus  
& red wine reduction

### ROASTED DOMESTIC LAMB CHOPS **\$40**

grilled eggplant & portobello timbale & black olive relish

## DESSERT SELECTIONS CHOOSE 1

- chocolate crème brûlée
- creamsicle semifreddo
- vanilla crème brûlée
- strawberry shortcake - *crème chantilly*
- carrot velvet cake - *cream cheese frosting*
- flourless chocolate peanut butter cake  
*vanilla bean ice cream and caramel sauce*
- coconut cream tart - *bourbon caramel sauce*
- tiramisu - *espresso chocolate sauce*
- assorted petits fours



# Beverages

All prices are subject to 18% Service Charge and Applicable Taxes.  
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## HOSTED BAR PACKAGES

unlimited service of liquors, imported and domestic beers, selection of wines, soft drinks, mineral water & juices per hour

### CALL BAR

**\$14.00 Per Person**

**\$6.00 Per Additional Hour**

### PREMIUM BAR

**\$16.00 Per Person**

**\$7.00 Per Additional Hour**

### SUPER PREMIUM

**\$18.00 Per Person**

**\$8.00 Per Additional Hour**

## HOSTED CONSUMPTION BAR

charges based on actual number of drinks consumed

- call brands \$5.50
- premium brands \$6.50
- house wines \$5.00
- imported/craft beers \$5.00
- domestic beers \$4.00
- soft drinks \$2.25
- mineral water \$2.00

a minimum of \$500 per bar revenue must be generated, otherwise, an additional charge of \$75.00 per bartender will be billed to your account.

## CASH BAR

alcohol beverages - per drink

### CALL BAR \$6.00

- Absolut
- Stolli Orange
- Tito's
- Bacardi Rum
- Cuervo Gold Tequila
- Seagram's 7
- Christian Brothers Brandy
- Jack Daniels
- Jim Beam Bourbon
- Absolut Citron
- Stolli Raspberry
- Tanqueray Gin
- Malibu Rum
- Dewar's Scotch
- Seagram's VO Whiskey
- Dry & Sweet Vermouth
- Hennessy VD Cognac

### PREMIUM BAR \$7.00

ALL CALL BAR

- Ketel One
- Captain Morgan
- Hotel California Blanco Tequila
- Beefeater Gin
- Johnnie Walker Red

### SUPER-PREMIUM BAR \$8.00

ALL CALL & PREMIUM BAR

- Grey Goose
- Johnnie Walker Black
- Glenlivet
- Crown Royal Whiskey
- Hotel California Reposado Tequila
- Bombay Sapphire
- Grand Marnier
- Maker's Mark
- Courvoisier VSOP

### CORDIALS \$7.50

- Kahlua
- Luxardo Amaretto
- Frangelico
- Bailey's Irish Crème
- Molinari Sambuca

BEVERAGES CONTINUED ON NEXT PAGE



# Beverages

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## **DOMESTIC BEER \$4.00**

- Budweiser
- Bud Light
- Coors Light
- Miller Lite
- Michelob Ultra

## **IMPORTED/CRAFT \$5.00**

- Heineken
- Yuengling Lager
- Corona
- Mayflower IPA
- Cisco Whale Tail Pale Ale
- St. Pauli Girl n/a

## **HOUSE WINE \$6.00**

- Villa Sandi Prosecco
- Lost Angel Moscato
- Danzante Pinot Grigio
- Columbia Crest Chard
- Beringer White Zin
- Guenoc Merlot
- Canyon Road Cabernet

## **WINE \$8.00**

- J Lohr Chardonnay
- Santi Pinot Grigio
- Byron Pinot Noir
- Broadside Cabernet

## **BANQUET WINE LIST**

### **WHITE**

### **BOTTLE**

- Chardonnay, Columbia Crest ..... \$26
- Chardonnay, Sonoma Cutrer ..... \$42
- Pinot Grigio, Danzante ..... \$26
- Pinot Grigio, Attems ..... \$40
- Sauvignon Blanc, Oyster Bay ..... \$34
- Sauvignon Blanc, Flora Springs ..... \$50
- Prosecco, Villa Sandi ..... \$30
- Moscato, Saracco ..... \$30
- Sparkling, Roederer Estate ..... \$45
- White Zinfandel, Beringer ..... \$26

### **RED**

### **BOTTLE**

- Cabernet, Clos Du Bos ..... \$38
- Cabernet, Simi ..... \$46
- Cabernet, Emblem by Michael Mondavi ..... \$62
- Pinot Noir, Meomi ..... \$54
- Pinot Noir, Erath ..... \$38
- Malbec, Michel Torino Don David ..... \$38
- CSM Red Blend, Hedges ..... \$26
- Shiraz, Penfolds ..... \$38
- Zinfandel, Murphy-Goode Liars Dice ..... \$38

# Catering Guidelines

Thank you for choosing Plainridge Park Casino ("Plainridge Park") for your hospitality needs. It is our goal to provide you (our "Guest") and your attendees with creative menus and friendly attentive service at competitive prices, allowing you to concentrate on the purpose of your meeting or entertaining. In order to help serve you as efficiently as possible please take a moment to review the following guidelines.

## **ADMISSION POLICY**

Minors are permitted in the Racing building. All event attendees must be at least 21 years of age to enter the Casino. Plainridge Park reserves the right to require each attendee to produce a valid state issued and approved\* photo identification prior to admittance.

*\*Unexpired State driver's license, state issued identification card, military identification or passport with photo*

## **PHOTOGRAPHS**

Plainridge Park Casino does not permit Guest or attendees to engage in filming or photography in the gaming areas of the facility without Plainridge Park's explicit prior approval.

## **DÉCOR**

All displays and/or decorations are subject to prior written approval of Plainridge Park and must be submitted for such approval at least fourteen (14) days in advance of the event. The use of Plainridge Park ladders or other equipment by Guest is strictly prohibited.

## **MEDICAL DISCLAIMER**

Although efforts will be made to have emergency medical response capability available in the event of illness or injury, Plainridge Park and its affiliates shall not be liable to Guest or person attending the event in the case of illness or injury to such person.

## **INDEMNIFICATION AND HOLD HARMLESS**

Guest shall, defend and hold harmless Plainridge Park and its officers, directors, affiliates, agents, employees and representatives from and against any and all demands, claim, damages to persons or property, loss and liabilities, including reasonable attorney's fees (collectively "Claims") unless such Claims arise out of or are caused by Plainridge Park's gross negligence or willful misconduct.

## **LOSS OR DAMAGE**

Plainridge Park shall not be liable or responsible in any way for any loss, damage or injury to any Guest, attendee, or personal property, belonging to the Guest or attendee in the area of the Plainridge Park property, nor shall Plainridge Park be liable for any injury

suffered by Guest or attendee while en route to the Plainridge Park's property, unless such claims arise out of or caused by Plainridge Park's gross negligence or willful misconduct. Any damage to Plainridge Park's property, including the facilities or grounds: and/or any theft of Plainridge Park property caused by any Guest or Attendee will be charged to individual at actual cost of repair or replacement plus 15%, as liquidated damages and not as a penalty, at the discretion of Plainridge Park Management.

## **ASSIGNMENT**

This agreement is not assignable by Guest without the prior written consent of Plainridge Park.

## **FORCE MAJEURE**

In the event of any event beyond Plainridge Park's control including but not limited to flood, fire, labor disputes, Acts of God, regulations or orders of governmental authorities, war, disaster, civil order, or other emergency, Plainridge Park shall have the right to cancel, alter or delay any event at any time prior to said event with notice to Guest. This Agreement will then be null and void, and Guest shall be entitled to either (i) reschedule the event or (ii) receive a full refund of its payment. However, Plainridge Park cancels the event pursuant to this provision, Plainridge Park shall not be liable to Guest for any incidental or consequential damages arising as a result of said cancellation, but shall be liable to either (i) refund Guest's previous payment made to Plainridge Park for the event or (ii) reschedule the event, in lieu of any other loss.

## **PRICE**

All quotes more than 120 days from function date can be subject to fluctuations in food and beverage costs and/or operational costs. Prices and items, verbal or written are subject to change without notice. All prices quoted are subject to and 18% service charge and all applicable Massachusetts taxes.

## **FOOD & BEVERAGE MINIMUM**

In the event the group does not purchase enough food or drinks to meet the Food and Beverage Minimum, the difference between the minimum and the actual purchase amount, before taxes and gratuity, will be added to the final bill in the form of a room rental fee.



# Catering Guidelines

## SET UP

A set-up fee of \$2 per person will be applied to all events.

## METHODS AND CONDITIONS OF PAYMENT

A non-refundable 50% deposit is required for all functions, with the balance payable no later than 72 hours prior to the event. Plainridge Park may extend direct billing to clients upon approval by its Vice President of Finance, 30 business days prior to the event.

## AUTHORITY

The person signing this agreement must be over 21 and present throughout the entire rental period. This agreement is not transferable to any other person or group.

## NON-SMOKING POLICY

Plainridge Park is a non-smoking facility. It is the responsibility of the Guest to inform his/her Attendees of this policy.

## GUARANTEE

The exact number of persons attending must be specified at least seven (7) days prior to the function date. This number will be considered definite and is not subject to reduction after that date. Should the amount of attendees exceed 3% of the guarantee, we reserve the right to substitute other food and services for the said overage. We also reserved the right to issue the final bill based on the actual number served.

## CANCELLATION

If the Guest elects to cancel this agreement for any reason, the Guest agrees to provide written notice to Plainridge Park Casino accompanied by payment. For cancellation within 45 days prior to the event, full damages in the amount of remaining contract revenue will be due.

## BANQUET ROOM ASSIGNMENT

We reserve the right to change groups to a room more suitable for expected attendance, subject to availability. The Guest will be notified in advance of any changes in location.

## FOOD AND BEVERAGE

All food and beverage must be purchased from Plainridge Park. All guests or other invitees may NOT bring food or beverage of any kind into the facility. Guests are not allowed to take any food home with them. All food and beverage will remain the property of Plainridge Park.

Plainridge Park reserves the right to make and enforce all necessary or appropriate rules for the safe and efficient use of the facilities. This shall include but not be limited to the right to remove from the facilities any unruly, disruptive, or otherwise objectionable person without liability to Plainridge Park.

# Audio visual and room rental

## AUDIO VISUAL EQUIPMENT

• PODIUM .....	\$20
• HANDHELD WIRELESS MICROPHONE .....	\$50
• SPEAKER PHONE .....	\$15
• FLIP CHART .....	\$30
• TV/DVD/STAND .....	\$25
• LCD PROJECTOR .....	\$25
• LAPTOP .....	\$50
• LCD w/LAPTOP .....	\$65

## ROOM RENTAL

### DAILY

• NEWBURY & BOYLSTON .....	\$800
• NEWBURY .....	\$500
• BOYLSTON .....	\$500
• DANCE FLOOR .....	ASK FOR QUOTE
• STAGE .....	ASK FOR QUOTE



# PLAINRIDGE PARK CASINO

1-844-327-4347 ♦ [PLAINRIDGEPARKCASINO.COM](http://PLAINRIDGEPARKCASINO.COM) ♦ 301 WASHINGTON STREET ♦ PLAINVILLE, MA 02762

IF YOU GAMBLE, USE YOUR **GameSense**. VISIT [GAMESENSEMA.COM](http://GAMESENSEMA.COM) • MUST BE 21 TO ENTER THE GAMING FLOOR. VALID ID REQUIRED.