



SHAADI PACKAGES

CATERING PROVIDED BY LIVE!

Live!
CASINO • HOTEL
MARYLAND





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 Suite guest rooms for the parents on the night of the wedding
- Dedicated Banquet Captain for the evening of your wedding
- Private Reception Room with Tables, Chairs, Glassware, Flatware, China, Buffet Service-ware, and Napery
- Complimentary Self-Parking for all attendees
- Discount on Group Hotel Rates for wedding guests with group agreement with a minimum of 10 rooms
- Complimentary Menu Tasting for up to (4) Guests

MARIGOLD PACKAGE

\$75++ per guest

- Select from Our Attached Menu:
 - (2) Appetizers – (1) Vegetarian and (1) Non-Vegetarian
 - (4) Entrees – (2) Vegetarian and (2) Non-Vegetarian
 - (2) Desserts
 - Butter Naan, Pulao Rice, and Garden Salad
- Assorted Soft Drinks, Juices, Still and Sparkling Water, Freshly Brewed Regular and, Decaffeinated Starbucks Coffee and Selection of Tazo Herbal Teas
- Champagne or Sparkling Cider Toast

JASMINE PACKAGE

\$85++ per guest

- Select from Our Attached Menu:
 - (3) Appetizers – (1) Vegetarian and (2) Non-Vegetarian
 - (4) Entrees – (2) Vegetarian and (2) Non-Vegetarian
 - (2) Desserts
 - Butter Naan, Pulao Rice, and Garden Salad
- Assorted Soft Drinks, Juices, Still and Sparkling Water, Freshly Brewed Regular and, Decaffeinated Starbucks Coffee and Selection of Tazo Herbal Teas
- Champagne or Sparkling Cider Toast





LOTUS PACKAGE

\$95++ per guest

- Select from Our Attached Menu:
 - (4) Appetizers – (2) Vegetarian and (2) Non-Vegetarian
 - (5) Entrees – (2) Vegetarian and (3) Non-Vegetarian
 - (3) Desserts
 - Butter Naan, Pulao Rice, and Garden Salad
- Assorted Soft Drinks, Juices, Still and Sparkling Water, Freshly Brewed Regular and, Decaffeinated Starbucks Coffee and Selection of Tazo Herbal Teas
- Champagne or Sparkling Cider Toast

\$200 Chef Fee is applied to all Indian Wedding Packages – (1) Chef per 100 Guests

BAR PACKAGES

Bar Package	First Hour	Each Additional Hour
Premium	\$24.00	\$10.00
Luxury	\$30.00	\$12.00

Premium Open Bar Package

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: Miller Lite, Corona, Sam Adams, and Heineken

Luxury Open Bar Package

Grey Goose™ Vodka, Hendricks™ Gin, Captain Morgan Reserve Rum™, Maker's Mark™ Bourbon, Johnny Walker™ Black Whiskey, Glenlivet™ Single Malt Whiskey, Patron™ Silver Tequila

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

Domestic and Imported Beers to Include: Miller Lite, Corona, Sam Adams, and Heineken





MENU

VEGETARIAN SOUPS

VEGETABLE MANCHOW SOUP

Assorted Vegetables and Green Onions, simmered with Soy Sauce, Garlic, and Chili Peppers

VEGETABLE HOT AND SOUR SOUP

Carrots, Snow Peas, and Ginger Slow Cooked with Red and Green Chilies in Soy Sauce and Rice Vinegar

TOMATO SOUP

Tangy Tomatoes, Cream, Pepper and Salt

THREE LENTIL SOUP

Slow-cooked Lentils Tempered with Cumin and Cilantro

NON-VEGETARIAN SOUPS

CHICKEN MANCHOW SOUP

Chicken, Assorted Vegetables and Green Onions, Simmered with Soy Sauce, Garlic, and Chili Peppers

SEAFOD MANCHOW SOUP

Seafood, Assorted Vegetables and Green Onions, Simmered with Soy Sauce, Garlic, and Chili Peppers





MENU

VEGETARIAN APPETIZERS

VEGETABLE SAMOSA

Crispy Turnovers with Seasoned Potatoes and Green Peas

PANEER SHASLIK KABAB

Cottage Cheese, Onion, and Bell Peppers Baked in a Tandoori Oven

PANEER 65

Paneer Fried with Szechuan Peppers, Ginger, Garlic, Mustard Seeds, Pepper, and Onions

VEGETABLE PLATTER

Mixed Platter with Samosas, Spring Rolls, and Aloo Tikki

GOBI 65

Cauliflower Fried with Szechuan Peppers, Ginger, Garlic, Mustard Seeds, Pepper, and Onions

TOFU LETTUCE WRAP

Vegetables and Tofu Wrapped in Lettuce with Chili Garlic Paste and Green Onions

PANEER CHILI

Cottage Cheese Battered and Fried with Soy Sauce, Chili, and Garlic

PALAK CHAAT

Fresh Spinach Dipped In Batter, Deep Fried, and Served with Onion, Tomatoes, Mint, Tamarind, and Light Yogurt Sauce

PAV BHAJI

Fresh Mashed Vegetables and Spices, Served with Dinner Rolls

VADA PAV

Mumbai Slider with Spicy Potato Filling Deep Fried in Flour Batter Served with Hot and Spicy Garlic Chutney and Fresh Bun

CHHOLE BHATURE

Punjabi Chickpeas and Puffy Deep-fried Bread





MENU

VEGETARIAN APPETIZERS continued

SAMOSA CHAAT

Samosa Pieces Mixed with Chickpeas, Onion, Tomatoes, Yogurt, Mint, and Tamarind Chutney

PAANI POORI

Crispy Fried Puri Filled with a Mixture of Flavored Water (Imli Pani), Chili, Chaat, Masala, Potato, and Chickpeas

DAHI PURI

Crispy Fried Puri Stuffed with Boiled Potatoes and Topped with a Combination of Sweet, Sour, and Spicy Chutneys, Onion, Tomato, and Sweet Bean Curd

NON-VEGETARIAN APPETIZERS

CHICKEN LOLLIPOP

Delicate Chicken Lollipops with Garlic Chili Sauce

CHICKEN 65

Chicken Fried with Szechuan Peppers, Ginger, Garlic, Mustard Seeds, Pepper, and Onions

CHILI CHICKEN

Spicy Chicken in Chili Soy Sauce with Bell Peppers and Onions

PERI-PERI FISH

Salmon Marinated Overnight in Chili Sauce, Ginger, Garlic, and Lemon Juice

AMRITSARI FISH PAKORAS

Tilapia Tossed in Chickpea Flour, Battered, and Fried Golden

CHICKEN MUGHLAI

Boneless Chicken Marinated in a Blend of Masalas, Lemon Juice, and Yogurt

HONEY GARLIC SHRIMP

Jumbo Prawns Simmered in Honey Garlic Sauce





MENU

NON-VEGETARIAN APPETIZERS continued

BOTI KABAB

Tandoori Baked Lamb Marinated in Yogurt and Aromatic Spices

VEGETARIAN ENTREES

PALAK PANEER

House-made Indian Cheese Cooked with Fresh Spinach and Mild Spices

SHAHI PANEER (J)

Traditional Dish Made with Cottage Cheese and Creamy Tomato Curry

SHYAM SAVERA (J)

Spinach Paneer Kofta Dumplings with Curry and Nuts in a Mild Cashew and Onion Sauce

PANEER TIKKA MASALA

Cottage Cheese in a Tomato, Onion, and Fenugreek Sauce

PANEER METHI MALAI MUTTER

Cottage Cheese in a Creamy Onion and Cashew Gravy with Fenugreek Leaves

BAINGAN BARTHA (V)

Slow-roasted Eggplant Sautéed with Ginger, Onions, Tomatoes, and Peas

TADKA YELLOW DA

Yellow Lentils Tempered with Onions, Garlic, and Mild Spices

VEGETABLE KOLHAPURI (V)

Assorted Vegetables Stewed in Mild Onion and Tangy Tomato Sauce

KAJU KHOYA

Cashews Cooked in Creamy Tomato Onion Gravy with Evaporated Milk

PANEER KADHAI

House-made Cheese Flame Grilled with Onions, Tomatoes, Bell Peppers, and Spices





MENU

VEGETARIAN ENTREES continued

BHINDI DO PYAZA (V)

Crispy Okra with Ginger, Onions, Tomatoes, Herbs and Spices

NAVRATAN KORMA

Assorted Vegetables Stewed in Mild Onion and Cashew Gravy

DUM ALOO GOBI (V)

Potatoes and Cauliflower Cooked with Onions and Tomatoes

CHANA MASALA (V)

Chickpeas Cooked with Onions, Tomatoes, and Roasted Coriander Seeds

DAL MAKHANI (J)

Black Lentils Simmered with Onions, Cream, and Spices

SOUTH INDIAN ENTREES

MEDHU VADA

Savory Lentil Donuts with Chilies and Onions

PLAIN DOSA

Crispy or Soft Crepes with Sambhar and Chutney

MASALA DOSA

Rice Crepes Stuffed with Potatoes with Sambhar and Chutney

SPRING DOSA

Rice Crepes Stuffed with Julienned Stir Fry Vegetables with Sambhar and Chutney

CHEESE DOSA

Rice Crepes Stuffed with House-made Cheese with Sambhar and Chutney

ANDHRA DOSA

Rice Crepes Stuffed with Spicy Garlic, Potatoes, and Spices with Sambhar and Chutney

(V) – Vegan

(J) – Jain Special





M E N U

SOUTH INDIAN ENTREES continued

VEGETABLE UTTAPAM

Thick Rice Batter Pancakes with Onion, Tomato, and Chili

CHICKEN ENTREES

CHICKEN TIKKA MASALA

Barbecued Chicken in Tomato, Onion, and Fenugreek Sauce

BUTTER CHICKEN

Chicken Cooked in Tangy Tomato Gravy

CHICKEN SAAGWALA

Spiced Boneless Chicken with Fresh Spinach and Mild Spices

CHICKEN SHAHI KORMA

Mughlai Chicken Curry in Saffron Cashew Sauce

HYDERABADI CHICKEN CURRY

Tender Chicken Cooked with Indian Spices Hyderabad-style

CHICKEN VINDALOO

Goan Specialty, Chicken in Hot and Sour Curry Sauce with Potatoes

CHICKEN CHETTINAD

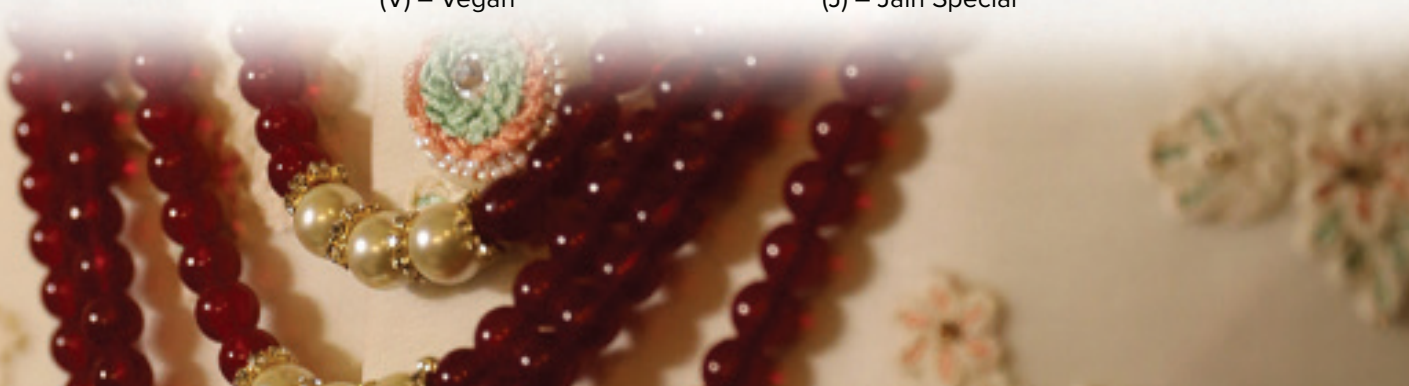
Chicken Cooked with South Indian Spices, Fresh Coconut, and Onion Sauce

CHICKEN KADHAI

Boneless Chicken Sautéed with Onions, Tomatoes, and Peppers

(V) – Vegan

(J) – Jain Special





MENU

LAMB & GOAT ENTREES

LAMB ROGAN JOSH

Lamb Simmered in Cream Sauce with Cardamom and Nutmeg

LAMB SHAHI KORMA

Traditional Lamb Curry in Saffron Cashew Sauce

LAMB VINDALOO

Tender Lamb and Potatoes Cooked in Fiery Sauce

LAMB SAAGWALA

Spiced Lamb with Fresh Spinach and Mild Spices

LAMB CHANNA CHOPS

Braised Racks of Lamb Cooked with Chickpeas, Beans, Onions, and Tomato Sauce

HANDI GOAT MASALA

Goat Meat Slow Cooked with Tomatoes, Onions, and Spices

LAMB KADHAI

Lamb Sautéed with Onions, Tomatoes, and Peppers

SEAFOOD ENTREES

SHRIMP TIKKA MASALA

Jumbo Barbecued Shrimp in a Rich Tomato Gravy

SHRIMP VINDALOO

Tiger Shrimp and Potatoes with Onion, Chili, and Vinegar Sauce

GOAN SHRIMP CURRY

Shrimp in Coconut Sauce with Mustard Seed, Curry Leaves, and Ground Cumin

KERALA FISH CURRY

Tilapia Filets Simmered with Onion and Green Chilies, in Coconut Gravy





MENU

SEAFOOD ENTREES continued

SALMON TIKKA MASALA

Barbecued Salmon in Tomato, Onion, and Fenugreek Sauce

SHRIMP KADHAI

Tiger Shrimp Cooked with Onions, Tomatoes, Peppers, and Fresh Cilantro

TANDOORI ENTREES

CHICKEN TIKKA

Boneless Barinated Chicken with Herbs and Spices

CHICKEN TANGDI KABAB

Spring Chicken Marinated with Yogurt, Ginger, Garlic, and Spices

CHICKEN SEEKH KABAB

Minced Chicken with Ginger, Garlic, and Spices Cooked in a Charcoal Oven

MASALENDAR BOTI KABAB

Lamb Marinated with Yogurt, Turmeric, and Tandoori Spices

HARIYALI LAMB CHOPS

Rack of Lamb with Fresh Mint, Cilantro, Green Chilies, and Dried Fenugreek Leaves

LAMB SEEKH KABAB

Ground Lamb with Cumin, Coriander, Mint, and Cilantro Served on a Skewer

TANDOORI SALMON

Atlantic Salmon Marinated in Yogurt, Lemon Juice, and Roasted Red Chilies

TANDOORI SHRIMP

Jumbo Shrimp Marinated in Yogurt, Lemon Juice, and Roasted Red Chilies





MENU

RICE DISHES

VEGETABLE PULAO

Saffron-infused Basmati Rice Tossed with Vegetables and Spices

VEGETABLE BIRYANI

Saffron-infused Basmati Rice Tossed with Mixed Vegetables and Spices

CHICKEN BIRYANI

Saffron-infused Basmati Rice Tossed with Chicken, Herbs, Spices, and Mint

LAMB BIRYANI

Saffron-infused Basmati Rice Tossed with Lamb, Herbs, Spices, and Mint

GOAT BIRYANI (MUTTON)

Lamb and Goat Cooked with Basmati Rice and Aromatic Spices

SHRIMP BIRYANI

Saffron-infused Basmati Rice Tossed with Jumbo Shrimp and Nuts

PANEER TIKKA

Marinated Indian Cottage Cheese Sautéed With Bell Peppers, Tomatoes, Onions, and Fried Rice

NAAN/INDIAN BREADS

BUTTER NAAN

Traditional Unleavened Hand-tossed Bread Baked in a Clay Oven

TANDOORI ROTI

Traditional Unleavened Whole Wheat Bread Baked in a Clay Oven

GARLIC NAAN

Naan with Fresh Garlic and Herbs

CHILI NAAN

Naan Stuffed with Green Chilies





MENU

NAAN/INDIAN BREADS continued

CHILI GARLIC NAAN

Naan with Fresh Garlic, Chilies, and Herbs

COCONUT NAAN

Naan with Fresh Coconut and Jaggery Sugar

CHEESE NAAN

Naan Stuffed with Sweet Mozzarella Cheese

PANEER KULCHA

Naan Stuffed with House-made Cottage Cheese

ALOO PARATHA

Bread Stuffed with Potatoes, Peas, and Mild Spices

DESSERTS

RICE PUDDING

Traditional Indian Rice Pudding with Almonds and Raisins, Flavored with Rose Water

Kulfi

Indian Ice Cream in Mango or Pistachio Flavors

GULAB JAMUN

Milk Balls Served in Rose-flavored Syrup and Cardamom

RASMALAI

House-made Cottage Cheese Patties in Sweetened Milk Garnished with Pistachios

GAJAR HALWA

Shredded Carrot Reduced in Milk and Sugar, Garnished with Almonds





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

