



*E*XCEPTIONAL & UNIQUE EVENTS ARE ALWAYS HELD AT THE CASINO

Thank you for considering The Casino at Lakemont Park for your special event. The Casino is one of the finest banquet and special occasion facilities in central Pennsylvania, offering a variety of unique and beautiful settings from which to choose.

At The Casino, every special event is a unique and individual experience, and yours deserves the attention to detail that you get at The Casino. We specialize in catering and coordinating events of all types, and our dedicated staff brings years of professional expertise to planning and executing every detail. Whether formal or informal, for business, social or pleasure, you can count on The Casino to turn your vision into a memorable occasion. The site you choose is a reflection on you as a planner, and our beautiful banquet rooms, exceptional services and diverse menu selections make The Casino an excellent choice.

Our menu selections offer a wide variety of choices and dinner packages can be customized to suit your specific needs. Fine dining has always been at the heart of every special event and a shared meal with good conversation always sets the tone for an excellent evening. Whether you're looking for a full service sit down dinner, a sumptuous buffet or a elegant cocktail reception, our highly skilled staff and professional chefs will create a magnificent meal presentation for you and your guests to enjoy.

The Casino offers *convention style services in an unconventional setting!* The Casino at Lakemont Park is designed with all of the amenities you'd come to expect from the best conference centers around. Audio-visual and technology services can be arranged as a complement to any event.

Experience first hand the old world charm and warmth of the Grand Pavilion, the contemporary sophistication of the Soho Room or the intimacy of the Third Edition. Even if you have been here before, there is nothing like a personally guided tour of our facility with one of our professional event coordinators. We look forward to the opportunity to meet with you and show you just how versatile The Casino is.

The Casino is a community partner and we are proud of our ability to support the numerous non-profit and charitable organizations that provide much needed services to members of our community. Non-profit and charitable foundations may be eligible for special pricing and menu consideration for their special events. Inquire about details with any of our event coordinators.

The **Casino**
At Lakemont Park

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DINNER IS SERVED

The Casino offers three distinctive styles of service for your special event. Whether you desire the elegance of a sit down dinner, the comfort of a sumptuous buffet or the sophistication of a cocktail reception, our dinner menus are designed to offer variety and versatility and make planning your event easy. Simply select the dinner service that best suits the style of your event, then proceed through the menu selections and plan away! Any dinner or reception can be customized to suit your individual needs!

SIT DOWN DINNERS

Our elegant and stylish dinner selections are prepared with the freshest ingredients. And if you're looking for variety, look no further...our Premium, Grande and Deluxe Entrée Selections offer something special for every type of event. All entrées are accompanied by a fresh garden salad and include your choice of potato or rice, a vegetable selection, freshly baked rolls and butter, coffee and beverage service and our chef's seasonal dessert selection.

Premium

- ~ Select one or two of our Premium Plated Entrée Selections
- ~ Choose two accompaniments from our complete listing of Premium and Deluxe Vegetable and Potato, Rice and Pasta Selections

Grande

- ~ Select one or two of our Grande Plated Entrée Selections
- ~ Choose two accompaniments from our list of Premium and Deluxe Vegetable and Potato, Rice and Pasta Selections

Deluxe

- ~ Select one or two of our Deluxe Plated Entrée Selections
- ~ Choose two accompaniments from our list of Deluxe Vegetable and Potato, Rice and Pasta Selections

BUFFET DINNERS

Our sumptuous buffets are the talk of the town. All buffet dinners come complete with a fresh garden salad, freshly baked rolls and butter, coffee and beverage service and our chef's seasonal dessert selection...all served to your guests.

- ~ For your dinner buffet, choose one of our Chef Carved Meat Selections and one Buffet Entrée Presentation or choose two Buffet Entrée Presentations. A third Entrée Selection or Chef Carved Meat may be added to your menu for an additional charge.
- ~ All buffet dinners are accompanied by Chef Doug's Baked Penne Pasta Primavera Alfredo and any three of our Deluxe Vegetable and Potato, Rice and Pasta Selections. Substitutions may be made, but additional charges may apply.

For smaller parties, inquire about our fabulous "Action Buffets".

COCKTAIL RECEPTIONS

Cocktail Receptions are the latest rage! Your guests will be impressed with the wonderful variety of butlered and displayed hors d'oeuvres. Imagine their excitement as our Chefs prepare mouth-watering sensations right before their eyes at any of our Chef's Action Stations. Choose one of the two great packages listed below or ask your event coordinator to design one especially suited for you.

Premium

- ~ An elegant selection of three Deluxe Cold and two Deluxe Hot Display Hors D'oeuvres
- ~ Choose three Deluxe Hot or Cold Butlered Hors D'oeuvre Selections
- ~ Add any two selections from our list of Premium and Specialty Displays Platters
- ~ Select two Action Stations
Chef Carved Meat, Create-a-Pasta Station with any two pasta selections and two sauces, or a Vegetable Stir Fry Station

Deluxe

- ~ A fabulous display of Imported and Domestic Cheeses
- ~ A Garden Basket of Fresh Vegetables with Herb Dipping Sauce
- ~ A Baked Brie en Croute with a delicious filling garnished with Fresh Seasonal Fruits and Berries and served with Crackers and Sliced Breads
- ~ Choose two additional selections from our list of Deluxe Hot or Cold Displays or Casino Dips
- ~ Choose three Deluxe Butlered Hors D'oeuvres
- ~ Create-a-Pasta Station with any two pasta selections and two sauces – our Chefs will prepare your pasta to order

Shrimp Cocktail is perfect for any Cocktail Reception!

See our list of Premium and Specialty Display Platters for this and other fine hors d'oeuvre selections.

DESSERTS

The perfect finish to the perfect meal! Enjoy our chef's seasonal dessert selection, available with every sit down and buffet dinner. See our list of additional dessert selections and specialty coffee services available to complete your dining experience.

MENU SELECTIONS

The Casino offers a variety of menu selections to please any taste. Whether you choose sit down or buffet service, you are guaranteed to have the freshest products prepared in our kitchen and served with the greatest attention to detail. Any of our menu selections may be modified to accommodate dietary restrictions, and we always have a vegetarian and a children's meal selection available.

SIT DOWN DINNER ENTRÉE SELECTIONS

When selecting entrées, you may offer your guests a choice of two or more or simply choose the one that suits you the best. If you decide to offer a choice and the entrées you select have different prices, you will be charged the higher of the two prices, not to exceed an additional 3.00 per guest for the less expensive selection. Additional charges may apply when selecting three or more entrées. Ask your coordinator for more details.

Premium

- ~ Roast Prime Rib of Beef Au Jus
- ~ Grilled 6 oz. Petite Filet Mignon with Grilled Portobello and Demiglace
- ~ Grilled 8 oz. Filet Mignon served with Rosemary Cabernet Sauce (add 3.50)
- ~ Sliced Beef Tenderloin with Mushroom Demiglace (add 2.50)
- ~ Duet of Grilled Chicken Breast and Petite Filet Mignon
- ~ Grilled Sirloin Steak Au Poivre with Maitre d' Butter
- ~ Grilled Sirloin Steak with Mushroom Bordelaise
- ~ Herb Roasted Salmon with Grilled Shrimp and Lemon Cream
- ~ Fillet of Salmon with Seafood Newburg in Phyllo
- ~ Broiled Crab Cakes with Tomato Remoulade (add market price)
- ~ Duet of Petite Filet Mignon and Broiled Crab Cake (add market price)

Deluxe

- ~ Traditional Stuffed Chicken Breast with Velvety Sauce Supreme
- ~ Chicken Cordon Bleu with Ham, Swiss Cheese and Mornay Sauce (add 1.00)
- ~ Baked Sliced Honey Glazed Ham with Maple Vanilla Sauce or Pineapple Rum Glaze
- ~ Roast Top Round of Beef Au Jus and Mushroom Duxelles
- ~ Roast Turkey Breast with Homemade Stuffing and Pan Gravy

Premium and Grande Entrées are available as substitutions for Deluxe Entrées at an additional charge.

Grande

- ~ Chicken Florentine with Creamy Spinach Filling
- ~ Chicken Marsala with Mushrooms, Onions and Peppers in a Sweet Wine Sauce
- ~ Chicken Picatta with Sun-Dried Tomatoes, Artichokes and Basil
- ~ Stuffed Chicken with Eggplant, Mozzarella, Pesto and Tomato Coulis (add 2.00)
- ~ Chicken Breast Stuffed with Asparagus and Roasted Red Pepper (add 2.00)
- ~ Chicken Breast Stuffed with Lobster and Spinach (add 2.50)
- ~ Herb Roasted Fresh Salmon Fillet with White Wine and Fresh Herbs (add 1.50)
- ~ Stuffed Fillet of Sole Florentine with Sliced Mushrooms, Vermouth and Cream (add 3.00)
- ~ Crab Stuffed Fillet of Sole with Lobster Cream Sauce (add 3.00)
- ~ Crab Stuffed Salmon with Fresh Herb Hollandaise (add 2.50)
- ~ Duet of Grilled Chicken Breast and Herb Roasted Salmon (add 2.00)
- ~ Bourbon Glazed Double Cut Pork Chops with Caramelized Apple and Shallot Demiglace
- ~ Cajun Stuffed Pork Chop with Andouille Sausage and Cornbread Stuffing (add 2.50)
- ~ Sliced Oven Roasted Pork Loin with Brandy and Green Peppercorns
- ~ Grilled Marinated Tenderloin of Beef Shoulder with Balsamic Mushroom Demiglace (add 3.25)
- ~ Sliced London Broil with Port Wine Mushroom Sauce (add 2.00)
- ~ Sliced Ancho Chile Barbecued Flank Steak with Tequila and Lime (add 2.00)

Premium Entrées are available as substitutions for Grande Entrées at an additional charge.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BUFFET ENTRÉE SELECTIONS

- ~ Grilled Marinated Chicken Breast with Lemon Herb Sauce
- ~ Grilled Marinated Chicken Breast with Fresh Tomatoes and Basil
- ~ Blackened Chicken with Bleu Cheese and Roasted Pepper Cream
- ~ Pesto Marinated Chicken Breast with Tomato and Green Onion Salsa
- ~ Grilled Marinated Chicken Breast with Dijon Mustard Sauce
- ~ Grilled Marinated Chicken Breast with Sun-Dried Tomatoes and Oregano
- ~ Grilled Marinated Chicken Breast with Grilled Vegetable Relish
- ~ Traditional Stuffed Chicken Breast with Velvety Sauce Supreme (add 1.00)
- ~ Chicken Marsala with Mushrooms, Onions and Pepper in a Sweet Wine Sauce (add 1.00)
- ~ Chicken Picatta with Sun-Dried Tomatoes, Artichokes and Basil (add 1.50)
- ~ Chicken Florentine with a Creamy Spinach Filling (add 2.00)
- ~ Stuffed Chicken with Eggplant, Mozzarella, Pesto and Tomato Coulis (add 2.50)
- ~ Chicken Cordon Bleu stuffed with Ham and Swiss Cheese and served with Mornay Sauce (add 1.50)
- ~ Baked Sliced Honey Glazed Ham with Maple Vanilla Sauce or Pineapple Rum Glaze
- ~ Broiled Fresh Salmon Fillet with Fresh Herbs and Lemon (add 2.50)
- ~ Roast Top Round of Beef Au Jus
- ~ Sliced London Broil with Port Wine Mushroom Sauce (add 2.00)
- ~ Four Cheese Lasagna served with your choice of Meat Sauce or Grilled Vegetables and Marinara
- ~ Roast Turkey Breast with Homemade Stuffing and Pan Gravy

CHEF CARVED MEATS

An exceptional way to showcase your dinner buffet or cocktail reception!

- ~ Slow Roasted Top Round of Beef Au Jus and Horseradish
- ~ Tenderloin of Beef with Mushrooms and Cabernet Demiglace (add 4.50)
- ~ Prime Rib of Beef with Horseradish and Rosemary Au Jus (add 3.00)
- ~ Corned Beef Brisket with a variety of Mustards (add 2.50)
- ~ Indian Spiced Leg of Lamb served with Cucumber and Mint Yogurt Sauce (add 2.50)
- ~ Honey Glazed Virginia Ham with Maple Vanilla Sauce or Pineapple Rum Glaze
- ~ Roast Pork Loin with Brandy and Green Peppercorns (add 2.00)
- ~ Santa Fe Roast Pork Loin with Apple Cider Gravy (add 2.00)
- ~ Oven Roast Turkey Breast with Honey Mustard and Pan Gravy (add 1.25)
- ~ Smoked Turkey Breast with Honey Mustard and Tiger Sauce (add 1.50)

Add a Chef Carved Meat as an Action Station to any Cocktail Reception for 5.50 per guest plus any additional charges based upon selection.

“PASTA”BILITIES

Every Buffet Dinner includes Chef Doug's Penne Pasta Primavera Alfredo, a blend of Fresh Vegetables and Penne Pasta tossed with Fresh Herbs, Mozzarella and Parmesan Cheeses in a Creamy Alfredo Sauce. If you like, you may spice up your buffet by substituting one of these tantalizing pasta selections from our kitchen.

- ~ Cavatappi and Broccoli
Pasta Coils and Fresh Broccoli tossed with Sun-dried Tomatoes and Creamy Tomato Vodka Sauce
- ~ Pasta Vesuvio (add 1.25)
Sweet and Spicy Italian Sausage, Fire-roasted Red Peppers, Basil and Parmesan Cheese, Tossed with a Chef's Blend of Pastas and a Roasted Garlic Cream Sauce
- ~ Bow Ties and Wild Mushrooms (add .95)
Farfalle Pasta tossed with a Sauté of Wild and Domestic Mushrooms with Garlic, Sweet Peas and Olive Oil
- ~ Traditional Haluski (add .95)
Cabbage, Noodles and Onions Sautéed in Butter
- ~ Old Fashioned Pierogies (add 1.50)
Sautéed with Butter, Onions and Parsley

Any of our pastas can be prepared at an Action Station. Ask your event coordinator for more details. See our list of Pastas and Action Stations for additional selections. If you like, you may spice up your buffet by adding or subtracting.

ACTION STATIONS

Nothing beats the action and the aroma of fresh herbs and garlic as our chefs create fabulous dishes right before your eyes. Design a pasta station of your own by selecting from our list of pastas and sauces below. Or, ask about our Chef's special pasta selections.

Pastas and Sensational Sauces 5.50

- ~ Pastas
Penne, Rotini, Cavatappi, Farfalle (Bows), Fettuccine, Linguine, Cheese Tortellini, Cheese-filled Pasta Purses, * Pesto Striped Raviolis* and Specialty Raviolis***
- ~ Sauces
Marinara Sauce, Creamy Vodka Sauce, Alfredo Sauce, Aioli, Pesto Cream, Sun-dried Tomato Pesto, Roasted Red Pepper Sauce, Lobster Cream, Bolognese* or Traditional Meat Sauce**

**Available for any pasta station for an additional charge of .75*

***Specialty raviolis are available in many unique flavors.*

Price depends on selection.

Ask your event coordinator for more details.

Stir Fry Stations 4.95

Sample the exquisite tastes of the Far East at a Stir Fry Station, another great way to make your event even more unique.

- ~ Stir Fried Vegetables
A Blend of Vegetables tossed with Ginger and Garlic in our own Sweet & Spicy Sauce
- ~ Stir Fried Chicken and Vegetables (add 1.25)
- ~ Stir Fried Shrimp and Vegetables (add 1.75)

All Stir Fries are served with Seasoned Sesame Rice.

EXCEPTIONAL SALADS

At The Casino, all of our salads are made with the freshest available ingredients. We offer a variety of selections and year round favorites in addition to the selections listed below.

All sit down and buffet dinner packages feature our signature Fresh Garden Salad – Mixed Greens tossed with Sun-ripened Tomatoes, Cucumbers and Shaved Carrots and served with your choice of Buttermilk Ranch and Vinaigrette Dressings. Additional dressing choices are available by request. A third dressing selection will be made available for an additional .95 per table.

Additional Salad Selections

- ~ Caesar Salad (add 1.25)
The most classic of salads, featuring Crisp Romaine Lettuce, Sun-dried Tomatoes, Crunchy Homemade Croutons and Shredded Parmesan Cheese tossed in our House Recipe Caesar Dressing
- ~ Spinach Salad (add 1.25)
Baby Leaf Spinach with Sliced Mushrooms, Hard-boiled Egg and Red Onion. Topped with a Warm Sweet and Sour Bacon Dressing
- ~ Tossed Italian Salad (add .75)
A blend of Crisp Mixed Greens and Radicchio topped with Ripe Tomatoes, Sliced Olives, Red Onion, Pepperoncini and Mozzarella Cheese. Served with our House Vinaigrette

VEGETABLE SELECTIONS

Premium Vegetables

- ~ Broccoli and Cauliflower Au Gratin
- ~ Green Beans, Shallots and Bacon
- ~ Oven Roasted Vegetable Medley
- ~ Stir Fry Vegetables
- ~ Fresh Vegetable Medley
- ~ Grilled Asparagus* (add 1.25)
Topped with Tomato Dill Vinaigrette
Subject to Market Availability
- ~ Grilled Zucchini and Squash* (add 1.25)
Subject to Market Availability

*These selections are served on platters for buffets.

Deluxe Vegetables

- ~ Zucchini Provencal
- ~ Green Beans Amandine
- ~ Green Beans and Mushrooms
- ~ Green and Wax Bean Medley
- ~ Dilled Baby Carrots
- ~ Honey Glazed Carrots
- ~ Santa Fe Corn
- ~ Buttered Corn
- ~ Corn O'Brien
- ~ Mixed Vegetables

PREMIUM AND DELUXE POTATO, RICE AND PASTA SELECTIONS

- ~ Casino Potatoes
Whipped, Mashed or Garlic Mashed with Gravy, Scalloped, Baked*, Duchess* or Twice Baked**
- ~ Red Skin Potatoes
Oven Roasted, Herb Roasted, Lemon Pepper Roasted, Garlic Smashed or Parslied
- ~ Sweet Potatoes
Candied, Baked, Gingered Duchess* or Whipped with Pineapple and Brown Sugar**
- ~ Rice
Wild Rice and Toasted Orzo Pilaf or Saffron Rice Pilaf
- ~ Pasta
Rainbow Rotini with Olive Oil, Garlic and Parmesan or Buttered Bow Tie Noodles

*Available as premium selections only or for an additional charge of .95

Specialty Buffet Potatoes**

Available for cocktail receptions and buffets only.

- ~ Baked Potato Bar with Lots of Fixings (add 1.25)
- ~ Mashed Potato Martini Bar for an Exciting Twist (add 2.95)
- ~ Twice Baked Potato (add .75)
- ~ German Potato Salad

**Certain limitations may apply



HORS D'OEUVRE SELECTIONS

The Casino is pleased to offer an outstanding variety of hors d'oeuvres to complement your evening. Whether displayed, butlered or a combination of both, the choices you make will "set the stage" for a perfect event.

Our menus below offer a variety of both hot and cold hors d'oeuvre selections that may be displayed and butlered. Many are offered as combinations. Ask your event coordinator about special package pricing.

HORS D'OEUVRE DISPLAYS

Display your good taste with the finest and freshest hors d'oeuvre selections in town. Our Combination Displays have been designed to provide you with a variety of selections of our most popular items. All selections are priced per person.

Deluxe Display Combinations **6.95**

- ~ Cheese, Vegetable and Fruit
- ~ Cheese, Vegetable and Swedish Meatballs
- ~ Cheese, Swedish Meatballs and One Casino Dip selection
- ~ Cheese, Fruit, Swedish Meatballs and Nachos (add .75)

Deluxe Assortment of Brie and Cheeses **4.75**

- ~ A fabulous display of Imported and Domestic Cheeses, a deliciously filled Baked Brie en Croute garnished with Fresh Fruits and Berries and served with Crackers and Flat Breads

Popular Display Combinations

These combinations allow you to mix and match your favorite hors d'oeuvre selections!

- ~ Three Deluxe Cold and Three Deluxe Hot 9.50
- ~ Three Deluxe Cold and Two Deluxe Hot 8.50
- ~ Two Deluxe Cold and Two Deluxe Hot 7.25
- ~ Three Deluxe Cold and One Casino Dip 6.95
- ~ Two Deluxe Cold and One Casino Dip 6.25
- ~ Cheese, Vegetable or Fruit Display – choose two 4.95

Deluxe Cold Displays **2.50**

- ~ Fresh Fruit Display with Chantilly Sauce
- ~ Fresh Vegetables with Buttermilk Herb Dipping Sauce
- ~ Imported and Domestic Cheese and Spreads served with Honey Mustard and Gourmet Crackers
- ~ Cheese and Vegetable Combination (add .50)
- ~ Cheese and Fruit Combination (add .50)
- ~ Pineapple and Walnut Cheese Ball
- ~ Cumin Spiced Tortilla Chips, Nacho Cheese, Sour Cream and Salsa
- ~ Herb and Cheese Terrine with Assorted Crackers and Lavash
- ~ Hummus with Toasted Pita Crisps
- ~ Mediterranean Trio of Hummus, Tabbouleh and Baba Ghanoush with Toasted Pita Chips (add .50)
- ~ Chicken Liver Paté with Assorted Crackers
- ~ Tequila Shrimp Dip with Cumin Spiced Tortillas (add .50)

Deluxe Hot Displays and Casino Dips **2.95**

- ~ Hot Crab, Spinach or Artichoke Dip served with French Bread or Pita Crisps
- ~ The Ultimate Fondue with melted Creamy Cheddar Cheese and Chunks of Seafood served with French Bread (add .50)
- ~ Swedish Meatballs
- ~ Drunken Mushrooms with Sliced French Bread
- ~ Baked Brie en Croute (add .35)
Choice of Caramelized Onion, Brown Sugar and Walnuts, Pesto and Sun-dried Tomato or Cranberry Ginger Chutney
- ~ Chicken Wings
Choice of Hot, Honey Barbecue or Teriyaki
45.00/six dozen, 25.00/three dozen additional

PREMIUM AND SPECIALTY DISPLAY PLATTERS

- ~ Shellfish Display 6.95
Includes Peeled Shrimp, Clams on the Half Shell and Snow Crab Claws with Cocktail Sauce and Lemon Wedges
(100 person minimum)
- ~ Whole Roasted Salmon 425.00 (per fish)
Served with Dill Crisps and Dipping Sauce
(Serves 75-100 guests)
- ~ Shrimp Cocktail 6.50
3 pieces per guest served with traditional garnishes
(add 1.95 for each additional piece)
- ~ Peel and Eat Shrimp Market Price
Old Bay, Cajun or Seven Seas Spiced, traditionally garnished
Jumbo – 18 pcs. per pound, Medium – 23 pcs. per pound
Small – 35 pcs. per pound (five pound minimum)
- ~ Seared Tuna 6.95
Served rare on a bed of Sesame Noodles garnished with Scallions and Peanuts
- ~ Assorted Sushi and California Rolls 6.95
Crab Stick, Avocado and Seasoned Rice In Nori Wraps with Soy Sauce and Wasabi
- ~ Smoked Salmon Display 6.95
Served with Diced Hard-boiled Eggs, Diced Onions, Capers, Toasted Bagel Chips and Cream Cheese
- ~ Italian Antipasto Platter 4.95
Includes slices of Imported Meats and Cheeses, Olives and Pepperoncinis
- ~ Grilled Vegetable Platter 2.75
- ~ Petite Finger Sandwiches 3.50
Assortment of Tuna Salad, Chicken Salad and Cucumber with Herbed Cream Cheese

BUTLERED HORS D'OEUVRE SELECTIONS

Keep your party "on the move"! Butlered Hors D'oeuvres are always an elegant touch as our waitstaff circulates among your guests offering a variety of hot and cold selections. All Butlered Hors D'oeuvre Selections are priced per guest. In some cases, butlered selections may be added to a display table.

Try Our Chef's Assortment

Ask your consultant to design a selection that's perfect for your event or let our Chef create one for you. Prices are based upon guest count and selections.

Premium Hot Selections

3.25

- ~ Crab Stuffed Mushrooms
- ~ Spinach and Feta Stuffed Mushrooms
- ~ Sausage Stuffed Mushrooms
- ~ Vegetable Samosas served with Cilantro Mint Chutney
- ~ Goat Cheese and Tomato Tartlets
- ~ Baked Grape Leaves stuffed with Sun-Dried Tomato and Goat Cheese
- ~ Crispy Crab Wontons
- ~ Coconut Chicken Skewers
- ~ Potato Pancakes with Apple Chutney and Sour Cream
- ~ Glazed Chicken and Vegetable Skewers
Teriyaki or Barbecue
- ~ Chicken Satay with Peanut Dipping Sauce
- ~ Crispy Cheese Filled Pasta Purses served with Creamy Tomato Basil Dipping Sauce
- ~ Scallops Wrapped in Bacon (add .50)
- ~ Miniature Crab Cakes with Tomato Remoulade (add 1.00)
- ~ Clams Casino (add .50)
- ~ Barbecued Shrimp Southern Beauty
Jumbo shrimp and grilled zucchini wrapped in bacon and broiled in a Tangy Barbecue Sauce (add .50)
- ~ Coconut Shrimp (add .50)

Deluxe Hot Selections

2.25

- ~ Tomato Mozzarella Crostini
- ~ Chicken Burrito Pinwheels
- ~ Herb Cheese Gougère
- ~ Parmesan and Cheddar Twists
- ~ Franks in a Blanket
- ~ Rumaki
Chicken Livers and Water Chestnuts wrapped in Bacon
- ~ Spanakopita
Golden Phyllo Triangles stuffed with Spinach and Feta Cheese
- ~ Spring Rolls served with Apricot Dipping Sauce

Premium Cold Hors D'oeuvre And Canapé Selections

3.25

- ~ Assorted Sushi and California Rolls (add .95)
- ~ Smoked Salmon Pinwheels filled with Dilled Cream Cheese
- ~ Petite Finger Sandwiches
Assortment of Tuna Salad, Chicken Salad and Cucumber with Herbed Cream Cheese
- ~ Prosciutto Wrapped Asparagus Tips
- ~ Rosemary Shrimp on Cucumber Canapés

Deluxe Cold Hors D'oeuvre And Canapé Selections

2.25

- ~ Grilled Vegetable Pinwheels
- ~ Grilled Vegetable Bruschetta
- ~ Melon and Prosciutto Kabobs
- ~ Fresh Mozzarella and Tomato Spedini
- ~ Pistachio-Rolled Bleu Cheese with Red Grape Center
- ~ Gougère Puffs with Dilled Chicken Salad
- ~ Smoked Salmon Mousse Stuffed Cherry Tomatoes
- ~ Paté in Barquettes with Cranberry Chutney
- ~ Roast Beef and Bleu Cheese Roulade

Consult your event coordinator for additional hors d'oeuvre packages.



DESSERTS

Our chef's seasonal dessert selection is included with every sit down and buffet dinner. You may choose to substitute any of the desserts listed below for an additional charge.

Add 1.95

- ~ Praline Carrot Cake
- ~ Seasonal Fruit Crisps
- ~ Brownie Sundae
- ~ Chocolate Chambord Cake
- ~ Chocolate Pinon Nut Cake
- ~ Chocolate Chip Cannoli

Add 1.25

- ~ Italian Rum Cake
- ~ Whiskey Cake
- ~ Carrot Cake
- ~ Key Lime Pie
- ~ German Chocolate Cake
- ~ Chocolate Mousse Tart
- ~ Cheesecake with Raspberry Sauce
- ~ Raspberry Chocolate Mousse Torte
- ~ Seasonal Pies
Apple, Cherry, Blueberry, Peach, Pumpkin, and Pecan

Add a scoop of ice cream to any dessert for 1.25

Coffee/Cappuccino Bar

A great finish to a great meal!

with Liqueurs 4.50
without Liqueurs 2.50

Specialty Cakes

Celebrating a special occasion? Our Pastry Chef will happily design a specialty cake for your event! Consult your event coordinator for details. *Additional Charges may apply*

Viennese Table

8.75

For real drama, this Dessert Buffet Extravaganza features a selection of Freshly Baked Pastries, Fresh Fruits, Cakes and Fondue.

Dessert Miniatures

5.45

A selection of delectable bite-size treats from our Pastry Shop.

Strawberries With Chocolate Fondue

Market Price

Ice Cream Sundae Station

3.95

~ Add Bananas Foster Sauce .95

Chocolate Fountain

Market Price

- ~ Add Fountain Fixings....Pretzels, Oreos, Vanilla Wafers, Marshmallows, Rice Krispy Treats and Graham Crackers 3.95
- ~ Add Fountain Fixings plus fresh fruits and strawberries 5.95

EVENT GUIDELINES

POLICIES AND PROCEDURES

Catering Services

The Casino is a full service banquet facility offering complete banquet, catering, and seminar and conference services for your event. As a full service caterer, The Casino provides all of the food and beverage service for all events held at our facility. No outside food or drink may be brought onto the premises without the express consent of the management of The Casino. Exception is taken for wedding and other special occasion cakes, items deemed family traditions (i.e. cookies) and table favors.

Bar Services

The Casino is a licensed establishment, operating under guidelines of the PA Liquor Control Board. We will provide all your wine and spirit needs. NO alcoholic beverages are to be brought onto the grounds or into the facilities at The Casino. No one under the age of 21 will be served alcoholic beverages under any conditions. (Proper identification must be presented upon request). We will not allow any adults to purchase and/or supply alcoholic beverages to minors. For legal reasons and the safety of all in attendance, any adult doing so will be escorted from the facility. We also reserve the right to deny service to any guest who appears to be visibly intoxicated. The Casino bartenders do not serve shots or multiple drinks. (Shots served only for the Bridal dance.) For the safety of your guests, all glassware is to remain within the ballroom area(s). In the event that a guest would wish to take a beverage outdoors, they must request a plastic cup from the bartender. No glassware is permitted on the dance floor.

Reservations/Deposits/Minimums

A deposit is required to secure the date and time of your function. This deposit is due within 15 days of confirming the date of your event. Deposit amounts may vary based upon the anticipated number of guests attending, the day of the week and time of the day that the event is being held or the number of banquet rooms being reserved. For certain dates and times, The Casino has minimum requirements for reserving any of our banquet rooms. These minimums are based upon the purchase of food and beverage services for an agreed upon minimum number of guests for your event. These minimum requirements will be reflected as a guaranteed minimum guest count on your event contract and your invoice. Minimum requirements may be waived or altered at the discretion of your event coordinator.

Room Rental/Event Length

Our banquet rooms are reserved for specific time intervals each day. A typical social or business event lasts from 3 to 5 hours. Evening events may be scheduled to begin at 5:30 p.m. unless contracted otherwise. Requests for earlier starting times are determined based upon room availability, and may be subject to additional room rental fees. Unless contracted otherwise, Saturday daytime events must conclude no later than 2:30 p.m. If you are interested in reserving the daytime of an evening event for decorations or other needs, there will be a flat fee of \$500.00. Overtime should be contracted in advance of your event and charges for overtime will vary per event based upon a facility fee and staffing needs. If additional time is requested during the course of an event, charges for overtime will be assessed accordingly by The Casino management and will include a facility fee and an hourly charge per employee present for overtime.

Complimentary Amenities

Your banquet room reservation at The Casino provides for the use of our table linens, skirting, flatware, china, glassware, tables, and chairs for your event. In most instances these items are included in the quoted prices for food, beverage and room rental fees. If your event requires any additional items or services, they are available for an extra fee through The Casino. If your event requires customized rentals of any nature, The Casino will coordinate these services for you. Any additional fees for equipment rentals or services rendered will be billed to the customer through The Casino.

Entertainment/Outside Contractors/Rentals

The Casino offers a sound and light system at no charge for your event. Additional audio and visual aids are available for rental through our in house audio/technical contractor. Any additional equipment provided by the customer, or for the customer by an outside contractor, must be approved by The Casino management. At your request, The Casino will provide you with a list of approved vendors for your event. All entertainment or outside contractors (i.e. DJs or florists) are requested to contact The Casino prior to the event to review our policies and procedures regarding set up and/or performance guidelines. (See *Decorating Guidelines* below).

Decorating Guidelines

Decorating of The Casino is permitted for all events. As time allows, and at the discretion of management, up to 2 hours immediately preceding your event may be available to you for the purpose of decorating or setting up for your event. Outside contractors for your event will not have access to your banquet room before that time without prior consent from The Casino. At no time may items be tacked, taped or nailed to the walls. It is the responsibility of the customer and their vendors to provide all materials necessary to properly and safely install any decorations or equipment. It is also the responsibility of the customer or their

vendor to remove all decorations and equipment at the conclusion of the event. The Casino assumes no responsibility for any decorations or equipment left behind at the conclusion of the event or for any loss or damage that may occur to these materials. Furthermore, The Casino reserves the right to deny any customers decorations deemed potentially damaging to the facility. A damage waiver may be required for your event. This waiver will be refunded in part or whole after an inspection of the premises by a member of The Casino management staff. The customer is solely responsible for any damages that occur to the building, equipment, fixtures or premises resulting from the activities of your guests.

Payment Terms and Policies

Final payment for your event is due in full 72 hours prior to your event. This amount will include the total cost of food, beverage, and an estimated bar bill where necessary, plus 6% Pa. State Sales tax, and a 20% service charge. A guest count is required 2 weeks prior to your event. This count will be considered your guarantee, and it is the minimum number of guests for which you will be invoiced. If your event is a sit-down dinner with a choice of entrees, a count of each entree selection is also required at this time. For special order items, we may require up to 3 weeks advanced notice on your guest count. Your final count is due 7 days before your event. Menu prices are not guaranteed until 90 days prior to your function and are subject to increase at any time due to unforeseen changes in market conditions. If this occurs, The Casino reserves the right to use substitute menu items of comparable quality or increase the agreed upon price to reflect the additional costs incurred. The customer will be apprised in advance of all changes. All sales are subject to 6% Pa. State Sales tax and our standard 20% service charge. Sales Tax and service charges are not counted towards meeting any minimums. The Casino accepts Visa, MasterCard, Discover, and American Express for up to \$3,000.00 per event. For events being invoiced, payments are due within 10 business days or are subject to a 1.5% late charge per month.

Refunds and Cancellation Policies

Cancellations sometimes occur. In the unfortunate event you must cancel your function at The Casino, you may be eligible for a refund in whole or part under the following guidelines. For all events, deposits are fully refundable up to the one year anniversary date prior to your event date. If your cancellation occurs at any time after that date, the deposit will only be refunded, fully or in part, if a booking of equal or greater value is secured for that date. For events booked within one year of the event date, the deposit is automatically considered fully non-refundable unless a booking of equal or greater value is secured for that date. A booking of equal or greater value is considered to be an event that meets the same minimum requirements for which your event was contracted. All refunds are made at the sole discretion of management. If your event must be postponed for reasons out of your control (i.e. severe weather, military service), and you are rescheduling for a different date, your deposit will automatically transfer to the new date with no penalty. The Casino reserves the right to relocate any outdoor function to an indoor location in the event of inclement weather. If, for any reason, this is not possible, The Casino reserves the right to reschedule the event. Any costs associated with the cancellation or postponement of an event are the responsibility of the customer. In the event of an unforeseen natural or man-made event that should render The Casino inaccessible or unusable, DJS Food Designs, Inc. is released of any and all liability and held harmless.

Smoking

The Casino is a smoke-free facility. Smoking is only permitted in designated areas outside of the building.

Handicap Accessibility

The Casino was designed to meet the requirements of the ADA and offers handicap accessible facilities throughout our building and premises.

Special Meal Requests

Dietary restrictions are a common occurrence for many events. If you or any guest at your event has specific dietary needs, we would be happy to provide special meals for them. Please inform us in advance of your event so that we may better accommodate your guests needs.

Leftover Food Policy

In compliance with standards set by the Board of Health, prepared leftover food is disposed of properly. This eliminates the concern of food borne illness caused by improperly stored or transported food. We are sorry we will not allow leftover food to be taken by guests.

Food Safety Notice:

The consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, and may be considered hazardous to your health.



DINNER AND SPECIAL EVENT MENU PRICING

Premium Sit Down Dinner	\$ 27.95	Buffet Dinner	\$ 21.95
Grande Sit Down Dinner	\$ 22.50	Premium Cocktail Reception	\$ 35.75
Deluxe Sit Down Dinner	\$ 19.50	Deluxe Cocktail Reception	\$ 23.95

ALL OF OUR DINNERS AND SPECIAL EVENTS INCLUDE:

- ~ Elegantly appointed guest tables with your choice of coordinated linens and napkins
- ~ Up to five hours for your event
- ~ Floor length skirting for registration, display, and DJ tables (up to 5 tables)
- ~ Consultation services with our professional event coordinators
- ~ Children's menu pricing
- ~ Special meals for vegetarians and those with dietary restrictions
- ~ Professionally attired staff to complete all aspects of set-up, tear down and service for your event

All prices are subject to 6% sales tax and 20% service charge.

PAY ONE PRICE BAR PACKAGES

We are pleased to feature our Pay One Price Bar Packages for your event. Whether you desire to host a bar for an hour or the entire event, Pay One Price Packages offer convenience, versatility and value. Select one of the three packages below and pay one set price per person.

	FULL EVENT	ONE HOUR
Premium Complete Open Bar	\$15.95 per guest	\$12.50 per guest
House Complete Open Bar <i>Our complete bar selections feature your choice of premium or house brand liquors as well as draft and non-alcoholic beers and our house wine selections including Cabernet Sauvignon, Chardonnay and White Zinfandel.</i>	\$12.95 per guest	\$9.95 per guest
Beer And Wine Only <i>This option features a variety draft and non-alcoholic beers and our house wine selections including Cabernet Sauvignon, Chardonnay and White Zinfandel.</i>	\$10.95 per guest	\$7.95 per guest
Unlimited Soda Service Only <i>For events with no bar services, unlimited soda service is available throughout your event</i>	\$3.50 per guest	

All Pay One Price Bar Packages include unlimited soda service and are subject to a 20% service charge.

ALL OF OUR PAY ONE PRICE BAR PACKAGES INCLUDE:

- ~ Bar services with a variety of selections in the category of your choice
- ~ Bar opens 10 minutes prior to your event start time and closes 30 minutes before the event ends (unless contracted otherwise)
- ~ Professionally attired, trained bartenders
- ~ Complimentary soda service provided throughout the event
- ~ All mixers, ice and glassware

ADDITIONAL BAR SERVICES

Consumption and Cash Bars are also available. In the event you select one of these bar options, bartender and bar set up fees will apply.

Complete Bar Set Up with Liquor, Beer and Wine Selections	\$50.00
Bar Set Up with Beer and Wine Selections Only	\$35.00

The charge for unlimited soda service will apply to all guests under the age of 21 at all times and for all bar packages. Champagne toasts and wine service for your guests are available by the bottle or for a flat fee per guest. Ask your event coordinator for details.

The
Casino
At Lakemont Park

www.casinoatlakemont.com

E-Mail info@casinoatlakemont.com

Phone 814-944-6775

Fax 814-942-5215

300 Lakemont Park Boulevard
Altoona, PA 16602

*A*DDITIONAL SERVICES

ROOM RENTALS AND EVENT PACKAGES

The Casino at Lakemont Park provides room rentals for a variety of events. Rental rates for your event are based upon the room or rooms you reserve and the services that we provide. The following rental packages show pricing and additional services for events with or without meal services.

Package Option 1 Meeting Space Only

(Available Sunday Through Thursday Evenings Only)

Includes seating for up to 50 people at round or seminar tables plus five skirted display tables including registration and water station, a corded microphone and podium. Classroom style also includes table linens. (See additional charges below)

Room	Theatre	Classroom
Grand Pavilion	\$425.00	\$550.00
Soho Room	\$350.00	\$425.00
Third Edition	\$300.00	\$375.00

Package Option 2 Meeting Space And Meal

Includes seating at the same table for your meeting and meal plus five skirted display tables including registration and water station, a corded microphone and podium.

Room	
Grand Pavilion	\$150.00
Soho Room	\$100.00
Third Edition	\$ 50.00

In the event your function set up requires additional seating in either theater or classroom style, please refer to our list of additional charges below.

~ Additional seating, theatre style	\$1.65 per person
~ Additional seating, classroom style	\$2.50 per person
~ Skirted display tables	\$25.00 per table <i>(from six to twenty tables)</i>
~ Skirted display tables	\$45.00 per table <i>(for more than twenty tables)</i>

ADDITIONAL MENU SERVICES

~ Coffee, Tea, Cappuccino and Brewed Iced Tea	\$3.50 per guest
~ Assortment of Canned Sodas	\$1.25 per can

AUDIO VISUAL EQUIPMENT RENTALS

Choose from our wide selection of audio visual amenities listed below. Our entire facility is equipped with free WIFI access and we coordinate with a professional technician service for more complex audio visual and technology arrangements.

DVD/VCR/Large Screen TV	\$50.00
TV Only	\$25.00
LCD Projector - Grand Pavilion	\$150.00
Portable LCD Projector - Soho Room And Third Edition <i>(The Grand Pavilion is equipped with a ceiling mount projector and a built in screen on stage The Soho Room and the Third Edition are portable units with screens)</i>	\$150.00
Overhead Projector and Screen	\$25.00
Projection Screen with AV Cart and Extension Cord	\$25.00
Laptop Computer	\$95.00
Easel with Flip Chart and Markers	\$20.00
Easel Only	N/C
Cordless Hand-Held Microphone	\$45.00
Cordless Lapel Microphone	\$45.00
Microphone with Cord <i>(first mic is included with your rental)</i>	\$20.00
Table Top Lectern	N/C
Floor Lectern	N/C
WIFI Service	N/C
Internet Access <i>(per phone line)</i>	\$20.00 half day \$30.00 full day
Dedicated High Speed Line	\$75.00
Technician Fee <i>(one hour minimum)</i>	\$60.00 per hour \$35.00 per ½ hour

All prices are subject to 6% sales tax and 20% service charge.