

# Harrah's

ST. LOUIS CASINO & HOTEL

**We're happy that you're considering hosting your special event at Harrah's St. Louis!**

Harrah's offers you a unique entertainment and hospitality venue that no other hotelier or casino can match in the greater St. Louis area. With more than 120,000 square feet of the latest slot machines and exciting table games, more than 500 luxurious hotel accommodations and seven varieties of delicious dining options, Harrah's gives you and your guests more. And with the best gaming promotions, popular live entertainment and special property events, you and your guests will share lasting memories of your time spent with us!

In fact, you'll find that Harrah's St. Louis is the only casino entertainment venue in this area that offers exceptional entertainment, fantastic hospitality, and the best in truly great guest service ... at the best value. **And now you can earn Total Reward credits just for hosting your group/event with us, an exclusive only at our property!**

We want to be your special event destination. Conveniently located off of I-70 and 270, and just ten minutes from Lambert International Airport, Harrah's is your best bet for a successful meeting, party or other celebration.

It's our pleasure to offer any assistance and information to you about our facilities, services and opportunity dates. Please contact us at 1-(800)-599-6378 or at [stlhotelsales@harrahs.com](mailto:stlhotelsales@harrahs.com) at your convenience.

See you soon!



Michael St. Pierre  
Senior Vice President & General Manager

# EXECUTIVE CONFERENCE PACKAGES

20 guests minimum required

## [royal flush]

### FRESH START

Fresh Sliced Fruit, Assorted Yogurts and Granola, Assorted Breakfast Pastries, Breads and Muffins, Accompanied with Preserves and Butter

### MID MORNING SNACK

Assorted Soft Drinks and Bottled Waters, Assorted Granola Bars and Whole Fruit  
Fresh Brewed Regular and Decaffeinated Coffee

### LUNCH

Sandwich Selection of choice from Lunch Menu

### AFTERNOON BREAK

Roasted Tomato Salsa, Pico de Gallo Guacamole,  
Sour Cream, Tortilla Chips, Chile con Queso, Mini Chicken Quesadilla,  
Assorted Soft Drinks and Bottled Waters  
Fresh Brewed Regular and Decaffeinated Coffee

Full Day Package ~ \$48.00 Per Person • ½ Day Package ~ \$36.00 Per person  
Breakfast & Breaks Package ~ \$32.00 Per Person • Breaks Only Package ~ \$21.00 Per Person

## [full house]

### FRESH START

Fresh Sliced Fruit, Assorted Yogurts and Granola, Assorted Breakfast Pastries, Breads and Muffins, Accompanied with Preserves and Butter

### MID MORNING SNACK

Beverage Refresh

### LUNCH

Sandwich Selection of choice from Lunch Menu

### AFTERNOON BREAK

Assorted Home-Baked Cookies and Double Fudge Brownies, Snack Mix and Pretzels  
Assorted Soft Drinks and Bottled Waters, Fresh Brewed Regular and Decaffeinated Coffee

Full Day Package ~ \$38.00 Per Person • ½ Day Package ~ \$30.00 Per person  
Breakfast & Breaks Package ~ \$22.00 Per Person • Breaks Only Package ~ \$11.00 Per Person

## [additional options]

Substitute Hot Lunch Entrée Selection - Add \$3.00 Per Person  
Substitute Lunch Buffet Selection - Additional \$5.00 Per Person

All Prices are Subject to 21% Taxable Service Charge and Applicable Sales Tax

# **BREAK MENU**

## **[themed breaks]**

*(Minimum of 25 Guests)*

### **PEANUT BUTTER and JELLY**

Mini PB&J Sandwiches,  
Reese's Cupcakes, Jelly Danish,  
Freshly Brewed Coffee, Milk and Bottled Water  
~ **\$8.99 Per Person** ~

### **TROPICAL DELIGHT**

Assorted Tropical Fruits,  
Fruit Pies, Tropical Fruit Juice,  
Freshly Brewed Coffee, Milk and Bottled Water  
~ **\$10.99 Per Person** ~

### **CAFFINE RUSH**

Freshly Brewed Coffee,  
Double Shot Starbuck Drink (1 per person),  
Black Iced Tea,  
Mini Chocolate Mousse Shots and  
Mini Chocolate Dip Cheese Cake  
~ **\$10.99 Per Person** ~

### **HEALTH and FITNESS**

Whole Fresh Fruits,  
Assorted Fruit Yogurts,  
Trail Mix, Granola Bars,  
Power Bars,  
Assorted Sobe Life Waters,  
Gatorade and Red Bull  
~ **\$11.99 Per Person** ~

### **CINCO DE MAYO**

Roasted Tomato Salsa,  
Pico de Gallo Guacamole,  
Sour Cream, Tortilla Chips,  
Chile con Queso,  
Mini Chicken Quesadilla,  
Freshly Brewed Coffee,  
Assorted Sodas and Bottled Water  
~ **\$11.99 Per Person** ~

Add Domestic Beer Bucket (1 per person)  
~ **\$15.99 Per Person** ~

### **[ADDITIONAL BREAK CHOICES]**

|                       |                   |
|-----------------------|-------------------|
| Assorted Cookies      | \$30.00 per dozen |
| Double Fudge Brownies | \$30.00 per dozen |
| Granola Bars          | \$1.00 each       |
| Whole Fruit           | \$1.00 each       |
| Candy Bars            | \$1.00 each       |

All Prices are Subject to 21% Taxable Service Charge and Applicable Sales Tax

**BREAK MENU**

# BREAKFAST MENU

## [continental breakfast]

*All Continental Breakfast Selections Include  
Fresh Fruit Juices, Freshly Brewed Coffee  
and Selection of Hot Teas*

### **QUICK START**

Assorted Breakfast Pastries,  
Breads and Muffins,  
Accompanied with Preserves  
and Butter,  
Fresh Whole Fruit  
~ **\$8.99 Per Person** ~

### **FRESH START**

Fresh Sliced Fruit,  
Assorted Yogurts and Granola,  
Assorted Breakfast Pastries,  
Breads and Muffins,  
Accompanied with Preserves and Butter  
~ **\$10.99 Per Person** ~

### **EXECUTIVE CONTINENTAL**

Assortment of Breakfast Breads, Pastries  
Muffins and Flaky Croissants,  
Accompanied with Preserves and Butter,  
Assortment of Fresh Bagels with Whipped  
Flavored and Plain Cream Cheese  
Stuffed Fruit Crepes with Flavor Syrups  
Sliced Fresh Fruits and Seasonal Berries  
~ **\$12.99 Per Person** ~

## [additional breakfast choices]

|  |                   |
|--|-------------------|
| Creamy Oatmeal<br>Served with Brown Sugar, Raisins and Maple Syrup | \$1.50 per person |
| House Baked Biscuits and Gravy                                     | \$2.50 per person |
| Sausage Biscuits   | \$3.00 per person |
| Sausage, Egg & Cheese Croissants                                   | \$36.00 per dozen |
| Ham, Egg & Cheese Croissants                                       | \$36.00 per dozen |
| Bacon, Egg & Cheese Croissants                                     | \$36.00 per dozen |
| Assorted Doughnuts   | \$20.00 per dozen |
| Fresh Bagels with Assorted Flavored Cream Cheeses                  | \$30.00 per dozen |
| Assorted Muffins   | \$30.00 per dozen |

All Prices are Subject to 21% Taxable Service Charge and Applicable Sales Tax

## [specialty plated breakfast]

*All Breakfast Entrees are served with Biscuits,  
Fresh Fruit Juices, Freshly Brewed Coffee  
and a Selection of Hot Teas*

### **COUNTRY FRESH SCRAMBLED EGGS**

Served with Breakfast Potatoes,  
Choice of Sausage Patties, Ham or  
Hickory Smoked Bacon  
~ **\$11.99 Per Person** ~

### **HEALTHY CHOICE**

Scrambled Egg Whites,  
Smoked Turkey Breast with  
Pineapple Chutney and  
Herb Pan Sauce,  
Fresh Whole Fruit  
~ **\$12.99 Per Person** ~

### **SOUTHWESTERN SCRAMBLED EGGS**

Blended with Onions, Tomatoes, Peppers  
and Shredded Pepper Jack Cheese,  
Served with Smoked Bacon and  
Breakfast Potatoes  
~ **\$12.99 Per Person** ~

### **OLD FASHION COUNTRY BREAKFAST**

Chicken Fried Steak, Country Style Gravy  
Scrambled Eggs and Breakfast Potatoes  
~ **\$13.99 Per Person** ~

### **HAWAIIAN BREAKFAST**

Marinated Sirloin Topped with Macadamia Butter  
Country Fresh Scrambled Eggs,  
Tropical Sweet Potato Hash  
and Hawaiian Sweet Roll  
~ **\$14.99 Per Person** ~

## [breakfast buffets]

*Minimum of 30 Guests or a \$100 Up Charge will apply*

*\$75.00 Fee for Chef Attendant*

*Breakfast Buffets are served with Fresh Fruit Juices, Freshly  
Brewed Coffee and a Selection of Hot Teas*

### **PLAYER'S CHOICE BUFFET**

Farm Fresh Scrambled Eggs  
Cinnamon French Toast with Warm Maple Syrup,  
Buttermilk Biscuits with Sausage Gravy,  
Hickory Smoked Bacon, Sausage Links  
and Home Fried Potatoes,  
Seasonal Fruit Display,  
Freshly Baked Breakfast Pastries and Breads,  
with Creamy Butter and Fruit Preserves  
~ **\$15.99 Per Person** ~

### **DIAMOND BUFFET**

Display of Sliced Fresh Seasonal Melons, Fruits and Berries,  
Assortment of Breakfast Cereals and Granola,  
Farm Fresh Scrambled Eggs with Chives,  
Breakfast Potatoes with Fresh Herbs,  
Applewood Smoked Bacon and Country Sausage Links,  
Freshly Baked Danishes, Muffins and Croissants  
with Creamy Butter and Fruit Preserves  
~ **\$16.99 Per Person** ~

### **SEVEN STAR BRUNCH**

Selection of Fresh Fruit and Vegetable,  
Freshly Made Muffins and Danishes,  
Farm Fresh Scrambled Eggs,  
Applewood Smoked Bacon and Premium Sausage Patties,  
Chef's Choice of Freshly Carved Meat  
Honey Glaze Ham with Pineapple Pecan Glaze,  
Smoked Pork Benedict with Passion Fruit Hollandaise,  
Fruit Stuffed Hot Cakes with Assorted Flavored Syrups,  
Fresh Baked Rolls with Assorted Flavored Butters and  
Fruit Preserves,  
~ **\$29.99 Per Person** ~

# LUNCH MENU

## [sandwiches]

*All Cold Entrees are Served with Petite Salad  
with Choice of Dressings, Chips, Choice of Dessert,  
Freshly Brewed Iced Tea and Freshly Brewed Coffee*

### **ROTISSERIE CHICKEN SALAD**

with Toasted Cashews and Grapes  
Served on Fresh Baked Cranberry and  
Orange Bread

~ \$15.99 Per Person ~

### **TURKEY CAESAR SANDWICH**

Turkey, Caesar Dressing, Tomatoes  
Swiss Cheese and Romaine Lettuce  
Served on Fresh Baked Garlic Bread

~ \$15.99 Per Person ~

### **OVEN ROASTED TURKEY SANDWICH**

Turkey, Swiss Cheese, Crispy Onions  
and Cranberry Mayonnaise.

Served on Fresh Baked Cranberry  
and Orange Bread

~ \$15.99 Per Person ~

### **TERIYAKI CHICKEN SANDWICH**

with Hawaiian Pineapple and Sesame Slaw,  
Served on Fresh Baked Onion Bread

~ \$15.99 Per Person ~

### **COBB SANDWICH**

Bacon, Turkey, Avocado, Tomato,  
Romaine Lettuce and Blue Cheese Dressing,  
Served on Fresh Baked Wheat Bread

~ \$15.99 Per Person ~

## [box - lunch]

*All Box Lunches are Served with Chips,  
Whole Fruit, Homemade Chocolate  
Chip Cookie and Soft Drink*

### **ROTISSERIE CHICKEN SALAD**

with Toasted Cashews and Grapes  
Served on Fresh Baked Cranberry and  
Orange Bread

~ \$12.99 Per Person ~

### **TERIYAKI CHICKEN SANDWICH**

with Hawaiian Pineapple and Sesame Slaw,  
Served on Fresh Baked Onion Bread

~ \$12.99 Per Person ~

### **TURKEY CAESAR SANDWICH**

Turkey, Caesar Dressing, Tomatoes  
Swiss Cheese and Romaine Lettuce  
Served on Fresh Baked Garlic Bread

~ \$12.99 Per Person ~

### **OVEN ROASTED TURKEY SANDWICH**

Turkey, Swiss Cheese, Crispy Onions  
and Cranberry Mayonnaise.

Served on Fresh Baked Cranberry  
and Orange Bread

~ \$12.99 Per Person ~

## [plated hot entrees]

*All Hot Entrees Include House Salad,  
Fresh Hot Rolls, Chef's Choice of Vegetable  
and Choice of Dessert, Freshly Brewed Iced Tea  
and Freshly Brewed Coffee*

### **PARMESAN CHICKEN**

Parmesan Crusted Chicken Breast,  
Accompanied by Rosemary Potatoes  
and Lemon Caper Sauce  
~ **\$15.99 Per Person** ~

### **TERIYAKI CHICKEN**

Marinated Chicken Breast,  
Accompanied by Jasmine Rice  
and Unagi Sauce  
~ **\$15.99 Per Person** ~

### **MACADAMIA NUT CRUSTED CHICKEN**

Accompanied by Pineapple Cream Sauce  
and Coconut Basmati Rice  
~ **\$16.99 Per Person** ~

### **CHAR-GRILLED FLAT IRON STEAK**

Accompanied by Shiitake Pan Sauce  
and Butter and Garlic Fettuccini  
~ **\$16.99 Per Person** ~

### **MARINATED SIRLOIN STEAK**

Topped with Herb & Garlic Butter,  
Accompanied by Smashed Potatoes  
~ **\$17.99 Per Person** ~

### **PAN SEARED TILAPIA**

Crusted with Japanese Panko,  
Accompanied by Angel Hair Pasta  
and Lemon Cream Sauce  
~ **\$17.99 Per Person** ~

### **FLAME BROILED MAHI MAHI**

Accompanied by Parsnip Puree,  
and Passion Fruit Butter Sauce  
~ **\$17.99 Per Person** ~

### **FRESH SALMON PICATA**

Accompanied by Angel Hair Pasta  
and Lemon Cream Sauce  
~ **\$17.99 Per Person** ~

### **10oz. MARINATED NY STRIP STEAK**

Accompanied by Mushroom Ragu  
and Smashed Potatoes  
~ **\$20.99 Per Person** ~

## [cold deli luncheon buffet]

*(Minimum of 30 Guests or a \$100 Up Charge will apply)*

*All Buffet Lunches Include Freshly Baked Rolls,  
Freshly Brewed Ice Tea and Freshly Brewed Coffee*

### **Assorted Meat Tray**

Thinly Sliced Roast Beef  
Smoked Turkey Breast • Honey Ham • Salami

### **Assorted Cheese Tray**

Swiss, Cheddar and Pepper Jack

### **Assorted Relish Tray**

Lettuce, Sliced Tomatoes, Pickle Spears,  
Cherry Peppers and Black Olives

### **Salads**

Mixed Garden Salad with Assorted Dressings

Yukon Gold Potato Salad

Classic Cole Slaw

### **Assorted Sliced Bread**

### **Chips**

### **Chef's Choice of Dessert**

~ **\$18.99 per person** ~

## [hot luncheon buffet]

(Minimum of 30 Guests or a \$100 Up Charge will Apply)  
All Buffet Lunches Include Freshly Baked Rolls, Freshly Brewed Iced Tea  
and Freshly Brewed Coffee

### THE GOD FATHER

#### Cold Selection

Roma Tomatoes and Onion Salad  
With Mozzarella and Fresh Basil  
Caesar Salad • Antipasto Display  
Assorted Breads

#### Hot Selection

Chicken Fra Diavolo in a Spicy Tomato Sauce  
Grilled Pesto Salmon with Mushroom Risotto  
Cheese Tortellini with Roasted Vegetables  
Olive oil and Garlic  
Orrechietti with Italian Sausage

#### Dessert

Chef's Assorted Selection  
~ \$19.99 Per Person ~

### ALL AMERICAN BBQ

#### Cold Selection

Potato Salad, Pineapple Cole Slaw  
Mixed Vegetable Salad with Assorted Dressings

#### Hot Selections

Crispy Fried Chicken  
Italian Sausage and Potatoes  
BBQ Smoked Beef Brisket served  
with a Sweet and Smokey BBQ Sauce

#### Accompaniments

Garlic Mashed Potatoes  
Baked Beans • Fresh Vegetables Medley  
Corn Cobbettes

#### Desserts

Chef's Assorted Selection  
~ \$18.99 Per Person ~

### SOUTH OF THE BORDER

#### Cold Selections

Roasted Corn, Black Bean and Jicama Salad  
Southwest Mixed Salad with Avocado, Cucumber,  
Peppers and Crispy Tortilla Strips  
in a Spicy Ranch Dressing

#### Hot Selection

Beef Fajita with Grilled Peppers and Onion  
Tequila Lime Fried Tilapia  
Pork Carnitas

#### Accompaniments

Southwest Style Rice  
Shredded Lettuce, Jalapenos, Sour Cream,  
Guacamole, Onions, Grated Monterey  
and Cheddar Cheeses, Soft Flour Tortillas  
and Pico de Gallo Sauce

#### Dessert

Chef's Assorted Selection  
~ \$19.99 Per Person ~

### DOWN HOME COOKIN'

#### Salads

Tossed Garden Salad Served  
with Assorted Dressings and Toppings  
Country Potato Salad

#### Entrees

Home Style Fried Chicken  
Thinly Sliced Sirloin of Beef Served with Bordelaise Sauce  
Baked Tilapia

#### Sides

Green Bean Casserole  
Oven Roasted Potatoes  
Seasonal Fresh Vegetables

#### Desserts

Chef's Assorted Selection  
~ \$19.99 Per Person ~

# DINNER MENU

*Dinner Selections Include Choice of Salad and Entrée, Chef's Choice of Vegetable and Starch, Choice of Dessert and Freshly Baked Rolls, Freshly Brewed Iced Tea and Freshly Brewed Coffee*

## [appetizers]

*(Additional Charge Per Guest)*

### **PEKING DUCK TOSTADA**

Accompanied by Orange  
Hoisin Sauce and Jack Cheese  
~ **\$4.50 Per Person** ~

### **SMOKED BACON**

Wrapped Shrimp 3pc  
Accompanied by Sweet Chile Sauce  
~ **\$5.00 Per Person** ~

### **SHRIMP COCKTAIL (3 pcs)**

Accompanied by Brandy  
Cocktail Sauce  
~ **\$5.00 Per Person** ~

### **ASSORTED MAKI SUSHI**

Accompanied by Wasabi,  
Soy Sauce and Pickle Ginger  
~ **\$5.00 Per Person** ~

### **MINI SMOKED CHICKEN QUESADILLAS**

Accompanied by Pepper Jack  
and Gruyere Cheese  
~ **\$6.00 Per Person** ~

### **SEARED AHITUNA**

Accompanied by Wasabi Ranch,  
Serrano Soy  
~ **\$6.00 Per Person** ~

### **BLUE CRAB CAKES (2 pcs)**

Accompanied by Lemon Aiolo  
Mango Butter Sauce  
~ **\$6.00 Per Person** ~

## [salads]

*(Choice of One)*

### **FRESH BABY SPINACH SALAD**

with Chopped Bacon, Diced Egg  
and Orange Dijon Vinaigrette

### **SONOMA FIELD GREENS SALAD**

Mixture of Field Greens Topped with  
Cucumber, Carrot and Grape Tomatoes  
Served with Ranch or Italian Dressing

### **MINI ICEBERG WEDGES**

With Maytag Blue Cheese, Bacon,  
Shaved Onion and Grape Tomatoes  
Served with Ranch or Italian Dressing

### **HOUSE SALAD**

Iceberg & Romaine Lettuce with  
Julienne of Carrot, Plum Tomatoes  
and Red Onion  
Served with Ranch or Italian Dressing

DINNER MENU

## [plated dinner entrees]

*Dinner Selections Include Choice of Salad and Entrée,  
Chef's Choice of Vegetable and Starch,  
Choice of Dessert and Freshly Baked Rolls,  
Freshly Brewed Iced Tea and Freshly Brewed Coffee*

### **KOREAN BBQ CHICKEN**

Broiled Marinated Chicken Thighs,  
Served with Assorted Korean Vegetable  
~ **\$23.99 Per Person** ~

### **SONOMA CHICKEN**

Pan Seared Marinated Chicken Breast,  
Served with Reisling and Ginger Beurre Blanc  
~ **\$23.99 Per Person** ~

### **MEDITERRANEAN CHICKEN**

Broiled Chicken Breast with Crusted  
Artichoke Hearts, Spinach, Olives and  
Maytag Blue Cheese,  
Topped with Tuscan Salsa  
~ **\$23.99 Per Person** ~

### **CERTIFIED ANGUS PRIME RIB OF BEEF**

10oz Slow Roasted Prime Rib and  
Served with Beef Au Jus  
~ **\$31.99 Per Person** ~

### **CERTIFIED ANGUS 10oz NEWYORK STRIP**

Topped with Caramelized Onions and Herbed Butter  
~ **\$32.99 Per Person** ~

### **CERTIFIED ANGUS 8oz FILET MIGNON**

Center Cut Filet Topped with Mushroom Demi Sauce  
~ **\$34.99 Per Person** ~

### **KEY WEST SALMON**

Flame Broiled Atlantic Salmon, Accompanied  
by Key Lime and Cilantro Cream Sauce,  
Topped with Mango Chutney  
~ **\$25.99 Per Person** ~

### **HAWAIIAN HERB CRUSTED MAHI MAHI**

Accompanied by Ginger and Scallion Glaze,  
Served with Jasmine Rice  
~ **\$25.99 Per Person** ~

### **BRAZILIAN SHRIMP and SCALLOP KABOBS**

2 Flame Broiled Shrimp and Scallop Kabobs,  
Accompanied by Roasted Garlic Chimichurri  
and Coconut Rice  
~ **\$30.99 Per Person** ~

## [combination plates]

### **AWESOME PAIR**

Japanese Teriyaki Chicken  
Topped with Grilled Pineapples  
Hawaiian Herb Crusted Mahi Mahi  
Topped with Ginger and Scallion Glaze  
~ **\$36.00 Per Person** ~

### **YING and YANG**

Atlantic Salmon Oscar  
Topped with Crab Meat and Dill Hollandaise  
5oz Petite Filet Mignon Topped with  
Sweet Onion and Maytag Blue Cheese  
~ **\$38.00 Per Person** ~

### **SURF and TURF**

Certified Angus 10oz New York Steak  
Topped with Herb Butter  
Flame Broiled Sweet Chile Shrimp  
Glazed with Sweet Chile Sauce  
~ **\$41.99 Per Person** ~

## [dinner buffets]

Minimum of 30 Guests or a \$100 Up Charge will apply  
All Dinner Buffets Include Freshly Baked Rolls, Freshly Brewed Iced Tea and Freshly Brewed Coffee

### ALL AMERICAN

#### Salads

Tossed Garden Salad Served with Assorted Dressings and Toppings  
Country Potato Salad

#### Entrees (choice of 2)

Slow Roasted Pork Loin Served with Mushroom Pan Sauce  
Thinly Sliced Sirloin of Beef Served with Bordelaise Sauce  
Home Style Fried Chicken  
Baked Tilapia

#### Sides (choice of 2)

Green Bean Casserole  
Oven Roasted Potatoes • Herb Rice Pilaf  
Seasonal Fresh Vegetables  
Smashed Potatoes

#### Desserts

Apple Pie • Berry Cobbler  
~ \$26.99 Per Person ~

### ST. LOUIS BBQ

#### Salads

Sonoma Field Greens with Assorted Dressings  
Seasonal Sliced Fruit Tray

#### Entrees

Slow Smoked BBQ Brisket Served with Sweet and Smokey BBQ Sauce  
Chicken Wings Marinated and Tossed with BBQ Sauce  
BBQ Rib Tips

#### Sides

Old Fashioned Potato Salad  
Old Style Cole Slaw  
BBQ Baked Beans  
Macaroni and Cheese

#### Desserts

Apple Pie • Strawberry Shortcake  
Assorted Cup Cakes  
~ \$30.99 Per Person ~

### BELLA BELLA

#### Salads (choice of 2)

Tossed Caesar Salad with Croutons  
Romo Tomatoes and Onion Salad with Fresh Mozzarella  
Basil Artichoke, Proscuitto and Roasted Asparagus

#### Entrees

Chicken Parmesan Topped with Fresh Parsley and Parmesan Cheese  
Italian Sausage and Potatoes with Peppers and Onions  
Shrimp Scampi Served over Linguini Pasta

#### Sides (choice of 2)

Ratatouille • Zucchini and Squash Medley  
Penne Ala Vodka  
Vegetable Ravioli with a Mushroom Cream Sauce

#### Desserts

Tiramisu • Cannolis • Mini Cheesecakes  
~ \$32.99 Per Person ~

### BAJA ESPECIALIDADES

#### Salad

Roasted Corn, Black Bean and Jicama Salad,  
Southwest Mixed Salad with Avocado,  
Cucumber, Peppers and Crispy Tortilla Strips,  
Served with Spicy Ranch Dressing

#### Entrees

Chipotle and Honey Rubbed Sirloin  
Sweet Chile Glazed Salmon  
Tequila Lime Shrimp Enchiladas

#### Sides

Southwest Style Rice  
Shredded Lettuce, Jalapeños, Sour Cream,  
Guacamole and Grated Monterey and  
Shredded Cheddar Cheese, Onions, Soft Flour Tortillas  
and Pico de Gallo Sauce

#### Dessert

Chef's Assorted Selection  
~ \$31.99 Per Person ~

## [dinner buffets]

*All Dinner Buffets Includes Freshly Baked Rolls,  
Freshly Brewed Iced Tea  
and Freshly Brewed Coffee*

### GOOD FORTUNE ASIAN

#### **Salad**

Chinese Chicken Salad with  
Mini Spring Rolls

#### **Entrees** (choice of 3)

Mongolian Beef with Scallions  
Szechwan Beef  
Kung Pao Chicken  
Sweet and Sour Chicken  
Pork with Black Bean Sauce  
Szechwan Pork

#### **Vegetables**

Stir Fried Seasonal Vegetables  
Szechwan Green Beans (*spicy*)

#### **Starch** (choice of 2)

Steamed White Rice  
House Fried Rice  
House Chow Mien

#### **Dessert**

Assorted Pies and Cake  
~ **\$30.99 Per Person** ~

#### **ADD on ENTREES**

|   |                   |
|---|-------------------|
| Shrimp with Black Bean Sauce                | \$3.00 per person |
| Peppery Salt Shrimp (shell on)              | \$3.00 per person |
| Assorted Seafood<br>and Seasonal Vegetables | \$3.00 per person |

## DESSERTS MENU

### [simply sweet]

*Choice of One*

#### **PEAR TARTS**

A Sable Dough Filled with Frangipani and Fresh Pears and Topped with a Light Sugar

#### **5 LAYER RICH CHOCOLATE CAKE**

With Dripping Hot Fudge and Whipped Cream

#### **TIRAMISU MARTINI**

Mascarpone Cheese Layered Between Lady Fingers Dipped in Coffee, and finally Topped with Cocoa Powder. Served in a Martini Glass

#### **FRESH FRUIT TARTS**

A Sable Dough Filled with Frangipani and Fresh Berries, Seasonal Fruit and Topped with a Light Sugar

### [specialty cupcakes]

#### **VANILLA**

White Cake Topped with Vanilla Butter Cream

#### **RED VELVET**

Red Velvet Cake Topped with a Light Creamy Flour Icing

#### **GERMAN – CHOCOLATE**

A Rich Chocolate Cake Topped with a Traditional Icing

#### **CHOCOLATE**

A Double Chocolate Cake Topped with a French Butter Cream

#### **CARROT**

Carrot Cake Topped with a Soft Cream Cheese Icing

## CHILDREN'S MENU

*(All Children Entrees Includes Fruit Cup and Freshly Brewed Iced Tea or Milk)*

### **ENTRÉE**

*(Choice of One)*

Hamburger

Hot Dog

Chicken Fingers

Baked Chicken Breast

Pizza (Cheese, Pepperoni or Combination)

### **STARCH**

*(Choice of One)*

French Fries

Mashed Potatoes

### **VEGETABLE**

*(Choice of One)*

Steamed Baby Carrots

Steamed Green Beans

Buttered Corn

~ \$10.95 Per Person ~

Children 12 and Under Must Be Booked as Part of a Regular Function and be Included on the Contract

DESSERTS MENU

# RECEPTION MENU

## [reception packages]

*1 Hour Reception, Minimum of 30 Guests  
(Based on Two Pieces Per Person)*

**All Reception Packages Include:**  
Domestic Cheese and Sausage Montage Served  
with a Variety of Specialty Crackers  
Gourmet Vegetable Crudités  
with Chef's Selection of Dips  
and a Seasonal Gourmet Fruit Display

## RECEPTION PACKAGE ONE

Choose any Combination  
of Two Hors D' Oeuvres  
~ **\$13.99 Per Person** ~

## RECEPTION PACKAGE TWO

Choose any Combination  
of Three Hors D' Oeuvres  
~ **\$15.99 Per Person** ~

## RECEPTION PACKAGE THREE

Choose any Combination  
of Four Hors D' Oeuvres  
~ **\$19.99 Per Person** ~

**Add 1 Hour Open Bar  
to a Reception Package**  
~ **\$11.00 Per Person** ~

## [ hors d'oeuvres ]

**\$140.00** per 50 pieces

**Shrimp Cocktail**

**Asparagus Wrapped in Smoked Salmon**

**Vegetable Spring Rolls**

**Grilled Shrimp Skewers**

**Chicken Drumettes**  
in a Spicy BBQ Sauce

**Bacon Wrapped Shrimp**  
with a Mango Cocktail Sauce

**Spinach and Feta in Phyllo**  
with a Spicy Ranch Sauce

**Mini Smoked Chicken Quesadilla**

**Vegetable Quesadilla**

**Mini Smoked Pork Quesadilla**

**Toasted Ravioli**  
with a Marinara Sauce

**Mini Grill Cheese**

**Mini Philly Cheese**  
with a Gruyere Cheese Sauce

**Mini BLT's**

**Mini Poor boy**

**Mini Hoagies**

**Mini Chicken Cordon Bleu**

**California Nori Sushi Rolls**

**Spicy Tuna Sushi Roll**

**Tempura Shrimp Sushi Roll**

**Ahi & Avocado Sushi Roll**

**Salmon Avocado Sushi Roll**

**Crabmeat Rangoon**  
with Sweet & Sour Sauce

**Hibachi Chicken Satay**  
with Thai Peanut Sauce

**Thai Beef Satay**  
with Thai Peanut Sauce

**Pork Pot Stickers**  
with Soy Dipping Sauce

**Steamed Shrimp Dumplings**  
with Soy Dipping Sauce

**Steamed Pork Shiu Mai**  
with Soy Dipping Sauce

RECEPTION MENU

All Prices are Subject to 21% Taxable Service Charge  
and Applicable Sales Tax

## [carving and action stations]

### **SMOKED TURKEY BREAST OR BONE IN-HAM**

Serves 50 Guests

Served with Tangy Mustard Sauce  
and Fresh Baked Rolls  
~ \$250.00 Each ~

### **ROASTED NEW YORK STRIP LOIN**

Serves 50 Guests

Pepper Seated Strip Loin  
with Sweet Onion Glaze  
and Fresh Baked Rolls  
~ \$350.00 Each ~

### **TENDERLOIN OF BEEF**

Serves 50 Guests

Served with Wild Mushrooms Ragout  
and Fresh Baked Rolls  
~ \$400.00 Each ~

### **STEAMSHIP ROUND OF BEEF**

Serves 150 Guests

Served with Cabernet Laced Jus Lie  
and Horseradish Mousse  
~ \$645.00 Each ~

### **IMPORTED PASTA STATION**

Fresh Pasta with Marinara Creamy Alfredo  
and Garlic Basil Pesto,  
Fresh Grated Romano Cheese  
~ \$6.50 Per Person ~

With Chicken or Fresh Vegetables  
~ Add \$1.50 Per Person ~

With Bay Shrimp  
~ Add \$2.25 Per Person ~

*\$75 fee for Carver/Chef Attendant will apply*

## [dips & snacks]

### **HOT DIPS**

Serves 50 Guests

Artichoke Spinach Dip Served  
with Pita Triangles  
~ \$85.00

Baked Crab Dip Served  
with Soft Pretzel and Pita Triangles  
~ \$85.00

### **SNACKS**

|  |                   |
|--|-------------------|
| Fresh Popped Popcorn                           | \$1.99 Per Person |
| Pretzels                                       | \$8.00 Per Pound  |
| Cajun Snack Mix                                | \$9.00 Per Pound  |
| Tortilla Chips or Potato Chips                 | \$8.00 Per Pound  |
| Potato Chips and Ranch Dip                     | \$2.99 Per Person |
| Mixed Nuts                                     | \$15.00 Per Pound |
| Dips (Sundried Tomato, Ranch, Salsa or Cheese) | \$12.00 Per Pound |

### **CRUDITÉS**

A Seasonal Assortment of Crisp Fresh Vegetables  
Served with Cool Ranch and Spinach Dip  
\$2.50 per person

### **FRESH FRUIT DISPLAY**

Seasonal Fresh Sliced Fruits, Berries and Melons  
Served with Fruit Yogurt Dipping Sauce  
\$2.99 per person

### **INTERNATIONAL and DOMESTIC CHEESE DISPLAY**

Assorted International and Domestic Cheeses,  
Fresh Fruit, Crackers and French Breads  
\$3.99 per person

### **CHEESE AND SAUSAGE DISPLAY**

Fine Selection of International and Domestic Cheeses  
with Suprasattia,  
Genoa and Bavarian Pork Sausage  
Served with Crackers and French Breads  
\$4.99 per person

*20 Guests Minimum on all Displays*

All Prices are Subject to 21% Taxable Service Charge and Applicable Sales Tax

# BEVERAGE MENU

## [a la carte beverages]

- Fresh Brewed Regular and Decaffeinated Coffee - \$26.00 Gallon
- Freshly Brewed Iced Tea - \$26.00 Gallon
- Hot Tea / Hot Chocolate - \$1.25 each
- Assorted Soft Drinks - \$2.50 each
- Bottled Water - \$2.50 each
- Sobe Life Water - \$3.50 each
- Red Bull / Espresso - \$4.00 each
- Lemonade / Fruit Punch - \$25.00 Gallon
- Champagne Punch - \$100.00 Gallon
- Margaritas - \$130.00 Gallon

## [consumption and cash bar prices]

|                                   |             |
|-----------------------------------|-------------|
| Call Brands                       | \$4.50 each |
| Premium Brands                    | \$5.50 each |
| Wine / Champagne                  | \$5.00 each |
| Domestic Beer                     | \$4.00 each |
| Imported Beer                     | \$5.00 each |
| Red Bull / Espresso               | \$4.00 each |
| Sparkling Water                   | \$2.50 each |
| Soft Drinks, Bottled Water, Juice | \$2.50 each |

## [open bar]

| <b>PACKAGE BAR-PER PERSON</b> | <b>One Hour</b> | <b>Additional Hours</b> |
|-------------------------------|-----------------|-------------------------|
| Call Brands                   | \$11.00         | \$6.00                  |
| Premium Brands                | \$13.00         | \$7.00                  |
| Beer, Wine and Soda           | \$9.00          | \$5.00                  |

### **OUR BRANDS ARE:**

Vodka  
Gin  
Rum  
Scotch  
Bourbon  
  
Tequila  
Wine

### **Call**

Smirnoff  
Beefeater  
Bacardi Superior  
Johnnie Walker  
Seagram's 7

Cuervo Gold

Liberty Creek, Blackstone

### **Premium Top Shelf**

Absolut  
Tanqueray  
Bacardi Superior  
Chivas Regal  
Jack Daniel's  
Seagram's VO  
Cuervo Gold

For Every Two Hours of Service:  
If Sales Do Not Exceed \$200 Per Bartender, a \$75 Bartender Fee will be applied.  
For all Cash Bars, a \$75 Cashier Fee will be applied.

All Prices are Subject to 21% Taxable Service Charge and Applicable Sales Tax

# AUDIO VISUAL

*Audio Visual is priced as a daily charge*

## Packages

### Meeting Package

LCD Projector  
Overhead Screen  
Power Strips  
Cords

\$375.00

### Executive Package

LCD Projector  
Overhead Screen  
Wireless HSIA  
Power Strips  
Cords

\$550.00

### Power Play

LCD Projector  
Overhead Screen  
DirecTV Service  
Power Strips  
Cords

\$600.00

## Audio

Podium  
Wireless Hand-Held Microphone  
Wireless Lavalier Microphone  
Portable Sound System  
CD Player  
Speaker Phone  
House Sound Patch

## Visual

|           |                                  |           |
|-----------|----------------------------------|-----------|
| No Charge | LCD Projector                    | \$ 350.00 |
| \$125.00  | Screen <i>(to fit room size)</i> | \$ 75.00  |
| \$150.00  | Overhead Projector               | \$ 50.00  |
| \$125.00  | Slide Projector                  | \$ 50.00  |
| \$ 80.00  | VCR Player                       | \$ 80.00  |
| \$ 75.00  | DVD Player                       | \$ 80.00  |
| \$125.00  | 32" LCD                          | \$125.00  |

## Meeting Aids

|                          |          |
|--------------------------|----------|
| Flip Chart with Markers  | \$ 25.00 |
| Post-It Pad with Markers | \$ 40.00 |
| Extra Pads               | \$ 15.00 |
| Extra Post-It Pads       | \$ 20.00 |
| White Board              | \$ 40.00 |
| Easels                   | \$ 10.00 |
| Power Cords              | \$ 5.00  |
| Power Strips             | \$ 5.00  |
| Wireless HSIA            | \$200.00 |
| DirecTV Service          | \$250.00 |

AUDIO VISUAL

## BANQUET POLICIES

### ~ GUARANTEE ~

Menu prices will be guaranteed 90 days prior to the function and may be subject to change without notice. Guaranteed number of attendees is due 96 business hours prior to the function along with full payment. Function held on Saturday, Sunday or Monday must be received by 11:00 am the preceding Tuesday.

### ~ PAYMENT ~

Full payment is due 96 hours prior to function unless credit has been established. A credit application, if requested, must be received by the hotel's accounting department, one month prior to the function. If credit has been established, full payment is due within 30 days of the function date. An advance deposit will be required. Prices quoted do not include the 21% gratuity of Missouri State Sales Tax. Prices are subject to change without notice, and will not be guaranteed more than 90 days prior to any function date.

### ~ AUDIOVISUAL ~

A wide variety of audio visual equipment rentals and services are available. Please place your order at least one week in advance through the Catering Department. Price lists are available upon request.

### ~ FOOD & BEVERAGE ~

No food or beverage of any kind will be permitted to be brought into the meeting or banquet rooms. We consider it our responsibility to enforce the legal drinking age laws of the state. The Banquet Department has the right to charge for the service if such food or beverages are brought into the Banquet rooms in violation of this policy.

### ~ SECURITY / DAMAGE ~

The hotel cannot be responsible for any damage or loss to any article left in the Banquet Rooms or storage areas. All outside Security Guards provided by the guest will be subject to prior approval of Harrah's St. Louis and must show proof of possession of liability insurance. With a 3-week notice, Harrah's may provide security at an hourly rate (4 hour minimum).

### ~ SHIPPING & RECEIVING ~

Packages for meetings may be delivered to Harrah's, 777 Casino Center Drive, Maryland Heights, MO 63043 no earlier than THREE business days prior to the function. The following information must be included on all packages: GROUP NAME, CONTACT NAME, DATE OF FUNCTION and attention to the Banquet Department. Any alternate arrangements are to be approved by the Catering Department. Guests are responsible for return of any packages. A \$150 storage fee per day will be applied on large shipments or if packages arrive prior to four days in advance of the function.

### ~ BANQUET ROOMS ~

Function space is assigned by the guaranteed minimum number of guests anticipated. Our room rental fees are based upon factors pertaining to your groups' function and revenue projections. Revisions in group programs, counts, times, dates, etc. may necessitate a revision of room rental fees and/or room assignments. Additional charges may apply if room times extend outside of contract agreements. A daily \$50.00 labor fee applies to all groups of 20 people or less.

For Further Information:

Contact the Sales & Catering Office at (314) 770-8135 or [stlhotelsales@harrahs.com](mailto:stlhotelsales@harrahs.com)

Visit our web site at [www.harrahstlouis.com](http://www.harrahstlouis.com)

**Harrah's St. Louis Casino & Hotel**  
777 Casino Center Drive, Maryland Heights, MO 63043