



# WEDDING COLLECTION

**Live!**  
CASINO • HOTEL  
MARYLAND



## ALL 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 Suites
- 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 for a minimum of 10 rooms
- Complimentary Menu Tasting for up to (4) Guests
- Five (5) hours of open bar service – refer to specific packages for details
- Champagne toast
- Cake cutting service
- 10% discount on rehearsal dinner menu pricing with executed wedding contract
- Menu customization in consultation with our Executive Chef

## ADDITIONAL AVAILABLE ITEMS AND SERVICES

- Specialty lighting and audio-visual services and technicians including virtual streaming services
- Specialty vendor and children's meals
- Specialty outside rental items; upgraded linen, furniture, and service ware
- Bathroom attendants, coat check, or dedicated security





# ROSE PACKAGE

Plated - \$120 per Guest

## PASSED HORS D'OEUVRES

Please Select Four from Page 12

## FIRST COURSE SELECTIONS

Please Select One

### TOMATO-BASIL SOUP

Pesto Croutons

### CORN CHOWDER

Crab and Crumbled Applewood Smoked Bacon

### CARROT-ORANGE POTAGE

Ginger Cream

### CLASSIC MIXED GREEN SALAD

Tomatoes, Cucumbers, Red Onion, Red Peppers, Black Olives, and Parmesan House Vinaigrette

### SPINACH SALAD

Baby Spinach Tossed with Oranges, Strawberries, Spiced Pecans, Red Onions, and House-Made French Dressing

### CHOPPED SALAD

Chopped Iceberg & Romaine Tossed, Green Beans, Tomatoes, Cucumbers, Eggs, Bacon, Red Onion, Red Peppers, and House-Made Ranch Dressing

## SINGLE ENTRÉE OPTIONS

Guest Choices in Advance, Select Up to Three

### GRILLED ATLANTIC SALMON FILET

Sweet Corn & Bacon Bread Pudding, French Green Beans, Lemon Butter with Scallion Essence

### OVEN ROASTED COD FILET

Herb Crusted, Whipped Potatoes, Roasted Root Vegetables with Butter & Thyme, Blistered Smokey Cherry Tomato Compote

### BISTRO CHICKEN

Slow Roasted Semi Boneless Chicken, Creamy Au Gratin Style Potatoes, Skillet Roasted Zucchini with Garlic & San Marzano Tomatoes, Natural Chicken Thyme Reduction

### SPINACH & RICOTTA STUFFED CHICKEN

Boneless Breast of Chicken, Creamy Au Gratin Potatoes, Grilled Portobello Caps with Buttered English Peas, Pesto Butter Sauce

### BEEF RIBEYE MIGNON

Thick Cut "Filet Style" Ribeye Steak, Creamy Au Gratin Potatoes, Roasted Root Vegetables with Butter & Thyme, Red Wine Mushroom Reduction

### SOUTHERN STYLE STUFFED PORK

Oven Roasted Pork Loin, Collard Green Stuffing, Creamy Mac N Cheese, Buttered Sweet Corn & Fava Beans, Brandy Green Peppercorn Sauce

### MEDITERRANEAN GRILLED VEGETABLE STACK

Roasted Artichokes, Kalamata Olives, and Tomato Butter



## ROSE PACKAGE continued

### DUAL ENTRÉE OPTIONS

Please Select One

#### OVEN ROASTED ATLANTIC SALMON & GRILLED RIBEYE STEAK

Sweet Corn Emulsion & Red Wine Reduction, Roasted Shallot Potato Cake, and Grilled Seasonal Vegetable

#### PESTO & PROSCIUTTO WRAPPED BREAST OF CHICKEN AND GRILLED JUMBO GULF SHRIMP

Sundried Tomato Butter & Balsamic Glaze, Basil-Tomato Risotto,  
Oven Roasted Asparagus ragout with Mushrooms & Shallots

#### BLACKENED MAHI MAHI AND PEPPERCORN CRUSTED RIBEYE

Tomato Butter & Mustard Demi-Glace, Herbed Israeli Cous Cous, and sautéed Broccolini

### FIVE HOUR OPEN CALL BAR

Pinnacle Vodka, Tanqueray Gin, Jim Beam Bourbon, Dewar's Scotch, Johnny Walker  
Red Whiskey, Bacardi Light Rum, Jose Cuervo Tequila

House Wines Including: Moscato, Chardonnay, Pinot Grigio,  
Sauvignon Blanc, Cabernet Sauvignon, and Merlot

Domestic and Imported Beers to Include:  
Bud Lite, Heineken, Corona, and Samuel Adams

Assorted Soft Drinks, Juices, Bottled Water,  
Regular and Decaffeinated Starbucks Coffee, Selection of Tazo Teas



# PEONY PACKAGE

Plated - \$140 per Guest

## PASSED HORS D'OEUVRES

Please Select Five from Page 12

## FIRST COURSE SELECTIONS

Please Select One

### CREAM OF CRAB OR MARYLAND CRAB SOUP

#### GOLDEN TOMATO GAZPACHO

Garnished with Lump Crab

#### WILD MUSHROOM SOUP

Madeira Mushrooms, Chive Gremolata

#### RUSTIC ITALIAN PANZANELLA SALAD

Fresh Mozzarella Tossed with Cucumber, Fire Roasted Tomatoes,  
Fresh Fennel Jumbo Croutons & Savory Tomato Vinaigrette

#### SHRIMP CAESAR SALAD

Chopped Romaine Tossed with Garlic Croutons, Parmigiano- Reggiano Cheese,  
Diced Jumbo Shrimp, Blistered Tomatoes, and Lemon-Garlic Dressing

### SINGLE ENTRÉE OPTIONS

Guest Choices in Advance, Select up to Three

#### HERB CRUSTED ROCKFISH

Crunchy Herb-Panko Crust, Sweet Corn, Potato & Fava Bean Ragout, Blistered Tomatoes, Scallion Oil Drizzle

#### SEARED ATLANTIC SWORDFISH

Crispy Potato Cake, Grilled Baby Carrots, Bacon-Lobster Cream

#### PROSCIUTTO WRAPPED CHICKEN STUFFED WITH FONTINA & SAGE

Sweet Potato Hash, Roasted Brussels Sprouts, Sweet Shallot Jus

#### GRILLED GARLIC-ROSEMARY CHICKEN

Polenta with Balsamic Wild Mushrooms, Grilled Seasonal Vegetables, Oregano Butter

#### THICK CUT NY SIRLOIN

Wild Mushroom Risotto, Roasted Cipollini Onions, Charred Rainbow Carrots, Cabernet Wine Reduction

#### PEPPERED RIBEYE STEAK

Creamed Spinach & Onion Bread Pudding, Fried Brussels Sprouts, Brandy-Mustard Sauce

#### OVEN ROASTED VEGETABLE "STRUDEL"

Grilled Asparagus, Herbed Portobello Caps, and Bell Pepper Coulis





## PEONY PACKAGE continued

### DUAL ENTRÉE OPTIONS

Please Select One

#### SKILLET SEARED SCALLOPS AND GRILLED TENDERLOIN OF BEEF

Lemon Butter & Mushroom Red Wine Sauce, Parmesan Risotto, and Roasted Cipollini Onions

#### ALASKAN KING SALMON FILLET AND BONELESS BEEF SHORT-RIBS

Charred Lemon & Natural Beef Reduction, Buttery Whipped Potatoes, Crispy Brussels Sprouts

#### HERB ROASTED SWORDFISH AND GRILLED SIRLOIN

Warm Tomato Relish & House-Made Steak Sauce, Herb-Roasted New Potatoes, Lemon-Herb Broccolini

### FIVE HOUR OPEN PREMIUM BAR

Absolut™ Vodka, Bombay Sapphire™ Gin, Jack Daniel's™ Tennessee Whiskey,  
Chivas Regal™ Scotch, Bacardi™ Silver Rum, Casa Noble™ Tequila

Bonterra Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, and rosé Capolsado Moscato

Domestic and Imported Beers to Include:  
Bud Lite, Heineken, Corona, and Samuel Adams

Assorted Soft Drinks, Juices, Bottled Water,  
Regular and Decaffeinated Starbucks Coffee, Selection of Tazo Teas



# MAGNOLIA PACKAGE

Plated - 160 per Guest

## PASSED HORS D'OEUVRES

Please Select Six from Page 12

## FIRST COURSE SELECTIONS

Please Select One

### BUTTERNUT SQUASH, APPLE AND ONION BISQUE

Cinnamon Mascarpone

### MAINE LOBSTER BISQUE

Cognac Cream

### CREAM OF ROOT VEGETABLE

Smoked Shredded Brisket

### LOBSTER & ARTICHOKE SALAD

Maine Lobster & Marinated Artichokes Tossed with Arugula, Artisan Lettuces,  
Feta Snow & Tomatoes in Aged Red Wine Vinaigrette

### GREEN GODDESS WEDGE SALAD

Iceberg & Romaine Tossed with Shrimp, Crab, Hard Cooked Eggs, Grape Tomatoes,  
Black Olives, Zesty Green Goddess Dressing

### MARYLAND CRAB CAKES

Three Two Ounce Lump Meat Cakes with Mixed Greens, Lemon & Tartar Sauce

### SINGLE ENTRÉE OPTIONS

Guest Choices in Advance, Select up to Three

### PINK PEPPERCORN CRUSTED SWORDFISH

Crispy Potato Cake, Sugar Snap Peas, Herb Marinated Artichoke Hearts, Honey-Mustard Butter Sauce

### HORSERADISH CRUSTED SALMON

Meyer Lemon Risotto, Slow Cooked Collard Greens, Lobster-Scallion Butter

### PECAN CRUSTED CHICKEN

Caramelized Shallot Whipped Potatoes, Charred Rainbow Carrots, Apricot-Mustard Sauce

### HERB ROASTED STATLER CHICKEN

Shrimp & Grits, Cauliflower Romanesco, Jambalaya-Style Tomato Reduction

### PAN SEARED BEEF TENDERLOIN

Bacon & Onion Whipped Potatoes, Sautéed Kale, Smoky Tomato Compote, Merlot Wine Sauce

### GRILLED BEEF FILET

Bacon & Onion Whipped Potatoes, Creamed Spinach, and Roasted Shallot Wine Sauce

### SLOW COOKED ACORN SQUASH "POT"

Filled with Turned Vegetables, Rainbow Chard, and Chive Butter Sauce



## MAGNOLIA PACKAGE continued

### DUAL ENTRÉE OPTIONS

Please Select One

#### 6OZ BUTTER POACHED LOBSTER TAIL AND GRILLED BEEF FILET

Drawn Butter & Roasted Shallot Demi, Blue Cheese Tater Tots, Grilled Jumbo Asparagus

#### MARYLAND CRAB CAKE AND PEPPER CRUSTED RIBEYE

House-Made Tartar Sauce & Truffle Cabernet, House-Made Herb-Roasted Steak Potatoes, Grilled Snap Peas

#### ALASKAN HALIBUT & ROASTED VEAL TENDERLOIN

Lobster Butter Sauce, Twirled Angel Hair Pasta, and Slow-Cooked Tomatoes

### FIVE HOUR OPEN LUXURY BAR

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

Bonterra Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir, and rosé Capolsado Moscato

Domestic and Imported Beers to Include:  
Bud Lite, Heineken, Corona, and Samuel Adams

Assorted Soft Drinks, Juices, Bottled Water,  
Regular and Decaffeinated Starbucks Coffee, Selection of Tazo Teas





# ORCHID PACKAGE

Buffet - \$140 per Guest

## PASSED HORS D'OEUVRES

Please Select Four from Page 12

## BUFFET MENU

### SOUPS AND SALADS

Please Select Two

#### CHEF'S CHOICE SOUP OF THE DAY

#### RUSTIC ITALIAN PANZANELLA SALAD

Fresh Mozzarella Tossed with Cucumber, Fire Roasted Tomatoes,  
Fresh Fennel Jumbo Croutons & Savory Tomato Vinaigrette

#### SHRIMP CAESAR SALAD

Chopped Romaine Tossed with Garlic Croutons, Parmigiano- Reggiano Cheese,  
Diced Jumbo Shrimp, Blistered Tomatoes, and Lemon-Garlic Dressing

#### TOSSED SALAD

Artisan Greens with Tomatoes, Cucumbers, Bermuda Onions, Parmesan Croutons, House Dressing

### STARCHES

Please Select One

Steamed Baby Gold Potatoes with Butter & Herbs

Whipped Idaho Potatoes

Creamy Au Gratin Potatoes

### VEGETABLES

Please Select One

Green Beans with Peppers

Broccoli with Garlic Butter

Asian Vegetable Stir Fry

Roasted Root Vegetables

### MAINS

Please Select Two

#### OPTION ONE

Roasted Cod "Newburg Style", Buttered Pearl Onions, Scallops, Lobster & Shrimp  
Horseradish-Crusted Salmon, Meyer Lemon Risotto, Slow Cooked Collard Greens, Lobster-Scallion Butter

#### OPTION TWO

Peppercorn-Crusted Swordfish, Crispy Potato Cake, Rainbow Carrots, Honey-Mustard Butter Sauce  
Pan Seared Beef Tenderloin, Bacon & Onions, Charred Rainbow Carrots, Smoky Tomato Compote,  
Merlot Sauce

#### OPTION THREE

Truffle Gnocchi & Lobster, Oven-Cured Tomatoes & Tomato Cream  
Aged Ribeye Steaks, Onion Rings & Asparagus Tempura, Peppered Shallot Reduction



## ORCHID PACKAGE continued

### DESSERTS

Chef's Assortment of Mini Cakes, Pies, Tarts & Mousses

### FIVE HOUR OPEN CALL BAR

Pinnacle Vodka, Tanqueray Gin, Jim Beam Bourbon, Dewar's Scotch, Johnny Walker Red Whiskey, Bacardi Light Rum, Jose Cuervo Tequila

House Wines Including: Moscato, Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, and Merlot

Domestic and Imported Beers to Include:  
Bud Lite, Heineken, Corona, and Samuel Adams

Assorted Soft Drinks, Juices, Bottled Water,  
Regular and Decaffeinated Starbucks Coffee, Selection of Tazo Teas





# LILY PACKAGE

Buffet Brunch - \$75 per Guest

## MAINS

Scrambled Eggs with Cheese and Chives

Crispy Bacon and Sausage

House-Made Potato Muffins

Crispy Corn Flake French Toast Stuffed with Fresh Strawberries and Bananas

Slow-Roasted Chicken Breast "Marsala Style" with Forest Mushrooms and Pearl Potatoes

Petite Ribeye Steaks with Cipollini Onions and Cabernet Reduction

## SIDES

Mixed Seasonal Berries

Assorted Mini Fruit Muffins, Sliced Breakfast Breads, and Cast-Iron Sticky Buns

Charred Baby Carrots

## DESSERT

Seasonal Fruit Shortcake Station with Soft Cakes, Southern-Style Biscuits, and Whipped Cream

## BEVERAGES

Mimosas, Bloody Mary's, and Bellinis

Assorted Soft Drinks, Juices, Bottled Water

Regular and Decaffeinated Starbucks Coffee, Selection of Tazo Teas



# PASSED HORS D'OEUVRES

## VEGETARIAN

Asparagus & Goat Cheese Tartlets  
Baby Artichoke Fritters, Hollandaise Sauce  
Caprese Salad Bites, Black Olive Tapenade  
Cucumber Cups, Avocado Mousse & Mango Chili Salsa  
Raspberry Brie Phyllo, Almond Flowers  
Fried Macaroni & Cheese Bites  
Wild Mushroom Arancini, Truffle Cream Dipping Sauce  
Eggplant Fritters, Fresh Mozzarella and Tomato Basil Relish  
Grilled Portobello Crostini, Shallot Balsamic Relish & Truffle Oil  
Tomato-Basil Soup 'Shooters', Pesto Croutons

## SEAFOOD

Codfish Cakes, Pineapple-Chili Dipping Sauce  
Shrimp Cocktail 'Shooter' Old Bay®, Cocktail Sauce & Lemon  
Tempura Shrimp, Spicy Sriracha Mayo  
Bacon-Wrapped Scallops  
Crab Dip Crostini, Artichoke Relish  
Coconut Shrimp, Pineapple-Ginger Sauce  
Crab Arancini, Garlic Aioli  
Tuna Tartar Spoons, Wasabi Cream  
Shrimp & Crab Quesadilla, Roasted Tomato Salsa  
Maryland Crab Cakes, Tartar Sauce  
Maine Lobster Bisque 'Shooters', Cognac Cream

## POULTRY

Chicken, Bacon & Spinach Cakes, Shitake Mushrooms  
Fried Olives, Duck Confit & Smoked Gouda  
Chicken Satay, Thai Spiced Peanut Sauce  
Peking Chicken, Asian Vegetables  
Slow Cooked Chicken Taco, Pico de Gallo  
Chicken Quesadilla, Salsa & Sour Cream

## MEAT

Pork Pot Stickers, Soy-Ginger Dipping Sauce  
Asian Meatballs, Sriracha Dip  
Peking Duck Spring Rolls, Hoisin Glaze  
Beef or Pork Satay, Thai Spiced Peanut Sauce  
Mini Beef Sliders, Cheddar, Caramelized Onions, Herb Aioli  
Mini Rye Bites, 1,000 Island Dip  
Pork Shu Mai, Soy-Ginger Dipping Sauce  
Deyh Soy Ginger  
Beef Tenderloin Crostini, Arugula Pesto, Asiago  
Petite Croque Monsieur  
Open-Faced Mini BLT  
Steak au Poivre Crostini, Roasted Garlic Aioli  
Mini Beef Wellington, Demi-Glace





## 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.

### 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 fee. All service and fees are subject to applicable prevailing state sales tax.

### 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.



## FOOD AND BEVERAGE POLICIES continued

### 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.

### 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

We can 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





**Live!**

CASINO • HOTEL<sup>®</sup>

MARYLAND



MARYLAND.LIVECASINOHOTEL.COM | 443-577-2953 | RFP@LIVECH.COM