

Wedding Guide



900 Packer Ave. Philadelphia, PA

Welcome

To Your Perfect Day

Congratulations on your engagement! We look forward to hosting your wedding at Live! Casino & Hotel Philadelphia. Our team of event professionals will guide you through a seamless planning experience as you prepare for your wedding day. In addition to our timeless event space, our luxurious resort offers 1.5 million square feet of best in-class accommodations, entertainment, and dining.

Our globally inspired wedding menus and gracious hospitality are sure to leave a lasting impression with your guests. We pride ourselves on impeccable service - anticipating your every need, so you can rest easy knowing we'll take care of every detail. Our brand-new ballroom can accommodate up to 500 guests for your special day. We welcome you to come take a look at our facilities, ask us about scheduling a tour!



Live! Wedding Collections

All Collections Include

- Presidential Suite for Bride & Groom Complimentary for Two Nights
 - Complimentary Self-Parking for All Guests
 - Four Complimentary Valet Parking Validations
 - Discounted Hotel Room Rate for Wedding Guests
 - On Site Ceremony (optional)
 - Specialty Lighting throughout Evening
 - Cake Cutting Services
- White or Black Floor Length Table Linens & Napkins, China, Flatware, Glassware
 - Dance Floor & Staging
 - Cocktail Hour Votive Candles
 - Day-of Bridal Attendant
- 15% Discount on Rehearsal Dinner
- 15% Discount on Farewell Brunch



Wedding Packages

The Signature Package

ELEGANT PLATED DINNER RECEPTION, STARTING AT \$140++ PER GUEST

- Premium Bar 5 hours
- Sparkling Toast
- (4) Tier 1 Butlered Hors D'Oeuvres
- Charcuterie Station
- Artisanal Cheese & Fresh Fruit Station
- (1) Tier 1 Starter
- Tier 1 Plated Dinner
- Live! Dessert Display
- Stationed Coffee Service

The Premium Package

ENHANCED PLATED DINNER RECEPTION, STARTING AT \$175++ PER GUEST

- Premium Bar 5 hours
- Sparkling Toast
- Couple's Signature Cocktail
- (6) Tier 1 & 2 Butlered Hors D'Oeuvres
- Charcuterie Station
- Artisanal Cheese & Fresh Fruit Station
- Mezze Station
- (1) Tier 1 Cocktail Hour Station
- (1) Tier 2 Starter
- Tier 1 & 2 Plated Dinner
- Live! Dessert Display
- Stationed Coffee Service

Chef's Tasting

INTERNATIONAL STATIONS RECEPTION, STARTING AT \$165++ PER GUEST

- Premium Bar 5 hours
- Sparkling Toast
- Couple's Signature Cocktail
- (6) Butlered Hors D'Oeuvres
- Charcuterie Station
- Artisanal Cheese & Fresh Fruit Station
- 2 Chef Stations
- (2) Cocktail Hour Stations
- Prime Rib Composed Small Plate Station
- Stationed Coffee Service
- (1) Dessert Station

Cocktail Hour

HORS D'OEUVRES

Tier 1

VEGETARIAN

VEGETABLE SPRING ROLLS Sweet & Sour Sauce

VEGETABLE DUMPLINGS Soy Broth

RASPBERRY & BRIE EN CROUTE

BRUSCHETTA CROSTINI Balsamic Glaze

SPANAKOPITA

MEAT

CHEESESTEAK SPRING ROLLS Sriracha Ketchup

FRANKS EN CROUTE Brown Mustard

SHORT RIB CROSTINI Red Wine Demi

BARBECUE PORK TOSTADA Pickled Red Onion

POULTRY

CHICKEN & WAFFLES Country-Style Gravy

CHICKEN SATAY Plum Sauce

CHICKEN EMPANADA

BUFFALO CHICKEN MEATBALLS Bleu Cheese

SEAFOOD

CRISPY FRIED SHRIMP Honey Sriracha Aioli

SHRIMP & AVOCADO CROSTINI

CRAB CROSTINI Tomato Fresca

CRAB RANGOON Plum Sauce

Tier 2

VEGETARIAN

WILD MUSHROOM ARANCINI Manchego Crème

PICKLED BEET CROSTINI Honey Whipped Goat Cheese, Shaved Walnuts

LEEK & BRIE TARTLETS Apple Butter, Shaved Walnuts

PORTOBELLO CROSTINI Bleu Cheese Crumble

MEAT

LAMB MEATBALLS Shaved Manchego

BEEF SKEWERS Roasted Pepper Coulis

MINIATURE BEEF WELLINGTON

LAMB & FIG LOLLIPOP

BEEF TARTAR Fried Capers

SEAFOOD

SHRIMP COCKTAIL SHOOTER Cocktail Sauce, Lemon Wedge

TUNA TARTAR Charred Scallion Aioli

AHI TUNA TACOS

SMOKED SALMON CANAPE Crispy Caper

SCALLOP & PORK BELLY

MINI CRAB CAKES Remoulade



Cocktail Hour Stations

RECEPTION DISPLAY

LIVE! FRESH MARKET STATION

Seasonal vegetables with chive sour cream dip, bleu cheese dip & hummus.

PASTA STATION

Chicken cavatappi alfredo, rigatoni bolognese & penne pesto. Served with parmesan cheese & chili flakes.

MEZZE

Hummus, eggplant baba ganoush, kalamata olive tapenade and tzatziki sauce served with endive spears, toasted pita chips & lavosh crackers.

IMPORTED AND DOMESTIC CHEESE BOARD

IMPORTED AND DOMESTIC MEAT BOARD

RECEPTION STATIONS

DUMPLING STATION

Assorted dumplings displayed in steamer baskets, vegetable fried rice, salted steamed edamame. Served with soy broth, wasabi & petite takeout boxes.

SUSHI DISPLAY

Assorted sushi, sashimi & hand rolls, soy sauce, wasabi & pickled ginger.

SEAFOOD DISPLAY

Snow crab claws, oysters on the half shell, fresh shucked little neck clams & jumbo shrimp cocktail. Served with horseradish, cocktail sauce, mignonette, Tobasco™, lemon wedges & crackers. Enhance with an ice sculpture!

MAC & CHEESE BAR

Chef's favorite recipes with your choice of toppings- bacon, fried chicken, pulled pork, tomatoes, mushrooms, jalapeños, truffle oil, toasted breadcrumbs & extra cheese.

SPUD BAR

Top our homemade waffle fries, tater tots and mashed potatoes with your favorites- bacon, sour cream, cheese, green onion, gravy & condiments.

CHEF STATIONS

*ATTENDANTS \$250 EACH

THE PRIME RIB

Prime rib & parmesan crusted salmon, seasonal vegetable & mashed potatoes. Served with horseradish & jus.

*attendant required

THE LUK FU

Vegetable stir fry with steamed rice, mongolian beef & chicken chow mein

*attendant required

SALAD STATION

Build your own wedge salad with bacon, bleu cheese, cherry tomato & avocado. Caesar Martinis, romaine lettuce, shaved asiago, garlic croutons, Caesar dressing

TACO STATION

Select 3: short rib, shrimp, carne asada, chorizo, pork carnitas, mahi mahi. Accompanied with a variety of toppings.

CARVING STATION

Accompanied with seasonal vegetable, starch and fresh rolls with butter.

Select 1: Peppercorn Crusted Filet, Cedar Plank Salmon, Slow Roasted Leg of Lamb, Glazed Pork Tenderloin

Reception

STARTERS

Tier 1

CAESAR SALAD romaine lettuce, shaved asiago, garlic croutons, Caesar dressing

MESCLUN MIXED GREENS SALAD heirloom baby tomatoes, cucumber, carrots, red wine vinaigrette

WEDGE SALAD baby iceberg, bacon, bleu cheese, teardrop tomatoes, cucumber, bleu cheese dressing

Tier 2

FRESH MOZZARELLA & HEIRLOOM TOMATOES fresh basil, balsamic reduction

PANZANELLA SALAD heirloom tomato, red onion, olives, cucumber, roasted tomato vinaigrette

SPINACH & FRISÉE SALAD bacon, midnight moon goat cheese, shaved red onion, candied pecans, roasted raspberry peppercorn dressing

HARVEST SALAD mixed greens, dried cranberries, candied walnuts, roasted baby beets, apple cider vinaigrette

ENTRÉES

Each package includes 2 selections plus a vegetarian option.

Tier 1

BONELESS BEEF SHORT RIBS red wine reduction

ROASTED SALMON orange thyme butter

PAN-SEARED CHICKEN BREAST

honey apple gastrique

Tier 2

SEA BASS roasted red pepper coulis

DUCK BREAST plum and port reduction

FILET wild mushroom, red wine reduction

HALIBUT roasted yellow beet puree, citrus beurre blanc

STUFFED FRENCH BREAST spinach, mozzarella, roasted pepper

VEGETARIAN

SEARED CAULIFLOWER STEAK, celeriac puree, herb baby squash, roasted mushrooms, vegetable jus

VEGETABLE WELLINGTON

ENTRÉE UPGRADES & DUET ADD-ONS

FILET

LAMB

CRAB CAKE

SALMON

CHILDREN'S MEALS & SODA PACKAGE | \$25

CHICKEN FINGERS w/ fries or pasta

VENDOR MEALS | \$40

Chef's selection

SIDES

STARCH

Yukon Gold Mashed Potatoes

Saffron Rice Pilaf

Tuscan Fingerling Potatoes

Au Gratin Potatoes

VEGETABLE

Haricot Verts

Honey Roasted Carrots

Garlic Broccolini

Asparagus



Dessert Displays & Coffee Service

COOKIE JAR

Freshly baked chocolate chip, oatmeal raisin, s'mores & double chocolate cookies. Served with regular & chocolate milk.

Milk substitutions available upon request.

CUPCAKE SHOP

Selections to include red velvet with cream cheese frosting, vanilla with chocolate frosting, chocolate with vanilla frosting & lemon with strawberry frosting.

DESSERT SHOTS

Our pastry chef's shooter creations featuring old time favorites like apple pie, key lime pie, berry crumble, New York cheesecake & tiramisu.

TABLE SIDE COFFEE & TEA

Served with sweeteners, milk & cream. Milk substitutes available upon request. Enhance your coffee bar with flavors, subject to price increase.

Late Night Snacks

THE CITIZENS BANK PARK

Mini franks en croute, warm pretzels with cheese and hot mustard, potato chips & onion dip

BUILD-YOUR-OWN MINI PHILLY CHEESESTEAK

Grilled onions and peppers, provolone, cheese wiz, cherry peppers & ketchup

TATER TOT BAR

Toppings on the side to include: bacon, chili, shredded cheddar cheese, ketchup, sour cream & scallions

SLIDER BAR

Selections to include beef & cheddar on a brioche bun, teriyaki chicken, pulled pork, & Italian meatball

Bar

All packages include Premium Brands Liquor, house wines, 2 domestic beers, 2 imported beers, soft drinks, juices & garnishes. Bar enhancements are available as an upgrade. Bartenders are \$250 each, and we recommend 1 per 75 guests.

PREMIUM BRANDS

Tito's™ Vodka, Kettle One™ Vodka, Hendricks™ Gin, Maker's Mark™ Bourbon, Johnnie Walker Red™ Scotch, Bacardi Superior™ Rum, Captain Morgan™ Rum, Don Julio™ Reposado Tequila, Crown Royal™ Whiskey, Jameson™ Whiskey

BAR UPGRADES

LUXURY BRANDS | +\$15

Kettle One™ Vodka, Grey Goose™ Vodka, Bombay Sapphire™ Gin, Maker's Mark™ Bourbon, Basil Hayden™ Bourbon, Jonnie Walker Black™ Scotch, Glenlivet™ Scotch, Bacardi Superior™ Rum, Captain Morgan™ Rum, Casamigos™ Tequila, Crown Royal™ Whiskey, Bushmills™ Whiskey

CORDIAL BAR | SELECT 5 | +\$15

Aperol, Baileys, Campari, Chambord, Chartreuse, Disaronno, Frangelico, Grand Marnier, Kahlua, Limoncello, Midori, Sambuca & St. Germain

TABLE-SIDE WINE | +\$8

Upgraded Wine & Local Craft Beer also available, pricing dependent on selections.



Package Additions

Looking to *enhance or add something special* to your big day? Our team of experts can help bring your dream wedding vision to life! Options including, but not limited to, below:

Seasonal Coat Room Attendant

Ice Sculpture

Specialty Linens

Charger Plates

Flatware

Glassware

Specialty lighting

Lounge Furniture

Chiavari Chairs

Rehearsal Dinner

Post Wedding Brunch



Hotel Rooms & Services

HOTEL

- 208 Luxury Rooms
 - 12 Floors
- 89 Deluxe King Rooms
- 86 Deluxe Queen Rooms
 - 24 Signature Suites
 - 1 Studio Suite
- 6 Presidential Suites
- 2 Penthouse Suites

HOTEL SERVICES

- High-Speed Wireless Internet Access Everywhere
 - Multilingual Staff
- Laundry and Dry Cleaning
- Structured Parking Facility
- Valet Parking for Hotel Guests

ROOM AMENITIES

- Spacious Marble Bathrooms
- Luxury Linens and Amenities
- Ultra HD 55" TV with Satellite TV
 - In-Room Safe
- Plush Pillow Top Mattress
 - Mini-Refrigerators
- Nespresso Coffee Maker
 - Plush Robes

Information

WEDDING MENU & GUEST GUARANTEES

Menu selections must be submitted to hotel's Catering Manager at least 3 months 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. Guest counts per entree are to be submitted to Catering Sales Manager 3 weeks prior to Wedding. Guest will provide name cards with guest's names, entrée order and table number (if applicable).

TASTINGS

We would love to host your wedding tasting for two! This can be done anywhere from four to six months out, or earlier if preferred. You are welcome to have more guests join you for a fee of \$50++ per person, with advanced notice. Tasting menus will be due 1 month before the tasting. Tastings can be held Monday-Thursday between the hours of 12pm and 4pm and should last about an hour. If you are interested in ordering your cake from Termini's, please contact them directly to set up tasting. Note, cake is not apart of our wedding packages. We are not currently offering tastings for the International Stations Reception package.

REHEARSAL DINNERS & POST-WEDDING BRUNCH

Our restaurant spaces would be the perfect fit for your pre & post event celebrations. If interested, we'd be happy to discuss those packages.

HOTEL ROOMS & PARKING

One of the many benefits of booking your wedding at the Live! Casino & Hotel is that your guests don't have to travel far to get to their hotel room. Our newly renovated rooms are conveniently located off our event center floor so your guests can take the set of elevators up to their rooms without stepping foot on the casino floor. If your guests are 21+, they are more than welcome to stop down in the casino to continue the wedding fun. Couples receive a complimentary Presidential Suite for 2 nights, and your guests enjoy discounted room rates. Parking is complimentary for all guests as well.