



EMPIRE CITY
CASINO

EVENTS

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EVENT POLICIES AND PROCEDURES

GUARANTEES

THE FINAL GUARANTEE FOR ALL FOOD AND beverage functions is required 5 days in advance prior to the event. In the event that the guarantee is not provided, your expected attendance will be used as your guarantee. You will be billed for whichever is higher. You may increase your guarantee within the 72 business hours, though you may not decrease it. The facility will prepare 5% over the guarantee for plated meals and 10% over the guarantee for buffets. The minimum guarantee for all events is 25 people.

DURATION OF MEALS

OUR BUFFETS AND FOOD STATIONS ARE ALL priced as per the below meal duration:

- Breakfast Buffet – 1.5 hours
- Lunch Buffet – 1.5 hour
- Dinner Buffet – 1.5 hours
- Cocktail Hour and Display and Action Stations added to dinner buffet – 1.5 hours

Should you require additional time for your food presentation this can be arranged.

QUOTED PRICES

ALL FOOD, BEVERAGES AND ROOM RENTALS ARE subject to a 20% taxable administration fee and a sales tax of 8.875%. Prices are subject to change.

AUDIO-VISUAL REQUIREMENTS

THE FACILITY PROVIDES IN HOUSE AUDIO-visual equipment and trained service technicians. Audio-visual prices are also subject to a 20% taxable administration fee and an 8.875% sales tax.

SHIPPING

TO ENSURE EFFICIENT HANDLING AND STORAGE of materials, please notify facility in advance. Please send deliveries no more than 3 days prior to your event date.

We recommend boxes to be address in the following manner

Name of meeting)
(Client Name)/(Sales/Catering Manager)
Empire City Casino
Food & Beverage Office
810 Yonkers Ave
Yonkers, NY 10704
Phone: 914-457-3744

FOOD & BEVERAGE + AV

BRIAN BORU OF WESTCHESTER IS THE ONLY licensee authorized to sell, serve or distribute food and beverages on property. No food or beverages of any kind will be permitted to be brought on premises by any guest.

DUE TO THE FACILITIES HEALTH CODE POLICY, banquet food and beverage is not permitted to leave the premises.

PARKING

GENERAL PARKING IS COMPLEMENTARY. VALET Parking is available at \$15 per car.

EVENT SPACES



EMPIRE TERRACE

CLASSIC RACEWAY DINING

A UNIQUE AND HISTORIC DINING EXPERIENCE OVERLOOKING THE WORLD FAMOUS RACETRACK. INCORPORATE A NIGHT AT THE RACES FOR AN UNFORGETTABLE EVENT.



Good Time Room

OVER 4,500 SQUARE FEET OF EXCLUSIVE EVENT SPACE WITH IN-HOUSE AUDIO VISUAL CAPABILITIES. WHETHER YOU ARE PLANNING A WEDDING, A BUSINESS MEETING, OR A DANCE EVENT, THIS SPACE IS ADJUSTABLE TO SUIT YOUR EVENT.



THE RED ROOM

WITH AN OPEN FLOORPLAN, OPEN KITCHEN AND A WRAPAROUND BAR, THIS MULTIPURPOSE SPACE CAN BE SUITED FOR ANY EVENT.

BREAKFAST MENU

All breakfast buffets include chilled juice, freshly brewed coffee and assorted herbal tea

CONTINENTAL | \$25 PER PERSON

FRESH CUT FRUITS AND BERRIES

PANNIER OF ASSORTED MINI BAGELS, MUFFINS AND DANISHES

BUTTER, HONEY, FRUIT PRESERVES, INDIVIDUAL YOGURTS

CLASSIC BREAKFAST BUFFET | \$35 PER PERSON

FRESH CUT FRUITS AND BERRIES

PANNIER OF ASSORTED MINI BAGELS, MUFFINS AND DANISHES

BUTTER, HONEY, FRUIT PRESERVES

SCRAMBLED EGGS, CHEDDAR CHEESE, AND HERBS

CRISPY BACON

HASH BROWNS

WAFFLES, VERMONT MAPLE SYRUP

DELUXE BRUNCH BUFFET | \$45 PER PERSON

FRESH CUT FRUITS AND BERRIES

PANNIER OF ASSORTED MINI BAGELS, MUFFINS AND DANISHES

NORTH AMERICAN SMOKED SALMON PLATTER WITH CONDIMENTS

FIELD GREEN LETTUCE, TOMATOES, ONIONS AND CUCUMBER

BUTTER, HONEY, FRUIT PRESERVES

SCRAMBLED EGGS, CHEDDAR CHEESE AND HERBS

CRISPY BACON

GRILLED CHICKEN AND TARRAGON BUTTER

SLICED FLANK STEAK

SAUTÉED POTATOES AND LEEK

MEDLEY OF VEGETABLES

BROWNIES AND COOKIES

LUNCHEON MENU

All luncheon buffets include freshly brewed coffee and tea.

BOARDROOM MEETING LUNCHEON | \$35 PER PERSON

SALAD SELECTION

COLD PASTA SALAD
COLE SLAW
POTATO SALAD

DESSERT

COOKIES
BROWNIES

ASSORTED SANDWICHES AND WRAPS

TURKEY & SWISS CHEESE
ROAST BEEF
HAM & CHEDDAR CHEESE
CHICKEN SALAD
TUNA SALAD

EXECUTIVE LUNCHEON BUFFET | \$40 PER PERSON

SALAD

(CHOICE OF ONE)

CLASSIC CAESAR SALAD

CHOPPED ROMAINE WITH SHREDDED PARMESAN AND HERB CROUTONS

MIXED SALAD

LEAVED, CRUMBLLED FETA, CHICKPEAS AND PITA CRISPS WITH LEMON AND OLIVE OIL DRESSING

COBB SALAD

CHOPPED ICE BERG LETTUCE, TOMATOES, CRISPY BACON, HARD BOILED EGGS, BLUE CHEESE AND RED WINE VINAIGRETTE

ENTREES

(CHOICE OF TWO)

GRILLED CHICKEN BREAST WITH
TARRAGON AND MUSTARD SAUCE

SLICED FLANK STEAK AND
MUSHROOM RAGOUT

BLACKENED PORK LOIN

FINES HERBS SALMON AND
CITRUS BEURRE BLANC

SIDES

(CHOICE OF ONE)

FUSILLI ALFREDO

PENNE BOSCIAOLA

RIGATONI MARINARA

RICE PILAF

CREAMY MASH POTATOES

ROSEMARY AND GARLIC ROAST POTATOES

VEGETABLE

(CHOICE OF ONE)

BROCCOLI

TOSSED IN GARLIC BUTTER

STEAMED GREEN BEANS

MEDLEY OF VEGETABLES

DESSERT

(CHOICE OF ONE)

FRESH CUT FRUITS

COOKIES AND BROWNIES

SELECTION OF CAKES

SERVICE FOR 1.5 HOURS, MINIMUM OF 25 PEOPLE.

DINNER MENU

Includes freshly brewed coffee and tea.

PLATED DINNER | \$65 PER PERSON

FIRST COURSE

(CHOICE OF ONE)

CLASSIC CAESAR SALAD

CHOPPED ROMAINE WITH SHREDDED PARMESAN AND HERB CROUTONS

MIXED SALAD

LEAVED, CRUMBLed FETA, GRAPE TOMATOES, CUCUMBER AND MARINATED ONIONS WITH BALSAMIC VINAIGRETTE

SECOND COURSE

(CHOICE OF ONE)

TORTELLINI CARBONARA

RIGATONI BOLOGNESE

ENTREES

(CHOICE OF THREE, GUESTS CHOOSE ONE)

CHICKEN BREAST

INFUSED WITH TARRAGON SERVED WITH MUSHROOM RAGOUT

CAJUN SPICED CHICKEN BREAST, AND TRINITY RICE

BAKED SALMON AND SAUTEED POTATOES AND LEEKS

MAPLE AND MUSTARD GLAZED PORK LOIN WITH CREAMY MASH POTATOES

PRIME RIB OF BEEF WITH AU JUS

DESSERT

(CHOICE OF ONE)

CHEESECAKE WITH BERRY COMPOTE

TIRAMISU

APPLE CRUMBLE TART WITH BRANDY CRÈME ANGLAISE

CHOCOLATE MOLTEN CAKE

SERVICE FOR 1.5 HOURS, MINIMUM OF 25 PEOPLE.

DINNER MENU

Additional \$10 per person to choose one more entree and one more dessert.
Includes freshly brewed coffee and tea.

DINNER BUFFET | \$50 PER PERSON

SALAD

(CHOICE OF TWO)

CLASSIC CAESAR SALAD

CHOPPED ROMAINE WITH SHREDDED PARMESAN AND HERB CROUTONS

MIXED SALAD

LEAVED, CRUMBLLED FETA, CHICKPEAS AND PITA CRISPS WITH LEMON AND OLIVE OIL DRESSING

COBB SALAD

CHOPPED ICE BERG LETTUCE, TOMATOES, CRISPY BACON, HARD BOILED EGGS, BLUE CHEESE AND RED WINE VINAIGRETTE

PASTA

(CHOICE OF ONE)

FUSILLI ALFREDO

RICE PILAF

PENNE ALLA VODKA

TRINITY RICE

RIGATONI MARINARA

STARCH

(CHOICE OF ONE)

RICE PILAF

ROSEMARY AND GARLIC ROASTED POTATOES

CREAMY MASHED POTATOES

VEGETABLE

(CHOICE OF ONE)

BROCCOLI TOSSED IN GARLIC BUTTER

STEAMED GREEN BEANS

MEDLEY OF VEGETABLES

ENTREES

(CHOICE OF TWO)

GRILLED CHICKEN BREAST

WITH TARRAGON AND MUSTARD SAUCE

CHICKEN MARSALA

WITH SAUTÉED MUSHROOMS AND MARSALA SAUCE

SCARPARELLO CHICKEN

WITH CHERRY PEPPERS, ARTISAN AND SWEET TANGY JUS

SLICED FLANK STEAK

SAUTÉED ONION AND RED WINE JUS

BEEF STROGANOFF

BLACKENED PORK LOIN

SLOW COOKED PORK PERNIL

GRILLED HAM STEAK

WITH SAGE AND APPLE GLAZE

CAJUN SPICED SWORD FISH

SEAFOOD FRA DIAVOLO

FINES HERBS SALMON AND

CITRUS BEURRE BLANC

DESSERT

(CHOICE OF ONE)

FRESH CUT FRUITS

COOKIES AND BROWNIES

SELECTION OF CAKES

NEW YORK CHEESECAKE

TIRAMISU

SERVICE FOR 1.5 HOURS, MINIMUM OF 25 PEOPLE.

CANAPE MENU

Choice of 4 items | **\$30 per person** (2 COLD, 2 HOT)
Choice of 6 items | **\$35 per person** (3 COLD, 3 HOT)
Additional \$7 per item

HORS D'OEUVRE

HOT

COCONUT SHRIMP
SEAFOOD VOL AU VENTS
CHICKEN DIM SUMS
CHICKEN AND VEGETABLE SKEWERS
CRISPY FRIED CHICKEN TENDERS
FRIED MOZZARELLA
PIGS IN BLANKET
ASSORTED MINI QUICHE
MINI BEEF WELLINGTONS

COLD

SMOKED SALMON AND DILL CREAM CHEESE
SHRIMP COCKTAIL
CAPRESE BRUSCHETTA
CHICKEN & CRANBERRY WALDORF
ON ENDIVE
PROSCUITTO AND MELON
SMOKED CHICKEN IN PHYLLO TARTLETS
MUSHROOM PATE ON CROUTE
DEILED EGGS

LATE NIGHT MENU

Service after 10PM only.
Pick 3 options | **\$25 PER PERSON/HOUR**
Any additional item **\$8 PER ITEM/PERSON**

EMPANADAS
BEEF SLIDERS
FRENCH FRIES
BUFFALO CAULIFLOWER
PIGS IN A BLANKET
LOADED NACHOS
CHICKEN TENDERS
MOZZARELLA STICKS
GRILLED CHEESE
MINI BAGEL PIZZAS

SERVICE FOR 1 HOUR, MINIMUM OF 25 PEOPLE.

ENHANCEMENTS

DISPLAY AND ACTION STATIONS

All prices are per person

ANTIPASTO/MEZZE | \$15 (PER PERSON)

ASSORTED PICKLED OLIVES, DOMESTIC AND INTERNATIONAL CHEESES, CHARCUTERIE MEATS, MARINATED ONIONS AND ARTICHOKES, VEGETABLE GIARDINIERE, HUMMUS, PITA CHIPS

MASH'TINI' | \$10 (PER PERSON)

CREAMY MASH POTATOES WITH TOPPINGS

TOPPINGS: BEEF CHILI, FRIED SAUSAGES, BACON BITS, SOUR CREAM, GUACAMOLE, SLICED JALAPENOS, SCALLIONS, CHIVES, PARSLEY, AMERICAN CHEESE, MONTEREY JACK, GREEN PEAS, CORN KERNELS, GRAVY, BUTTER, OLIVES, CAPERS, TOMATOES

NACHOS BAR | \$10

TORTILLA CHIPS WITH TOPPINGS

TOPPINGS: BEEF CHILI, BLACK BEANS, CREMA, GUACAMOLE, PICO DI GALLO, SLICED JALAPENOS, CILANTRO, CHIPOTLE SALSA, SALSA VERDE, AMERICAN CHEESE, MONTEREY JACK

CURED SALMON STATION | MARKET PRICE

CAVIAR STATION | MARKET PRICE

RAINBOW TOBIKO STATION | MARKET PRICE

BLACK, RED, YELLOW AND ORANGE

SEAFOOD DISPLAY STATION | MARKET PRICE

SHRIMP, CLAMS, OYSTERS, MUSSELS

ASIAN STATION | MARKET PRICE

POPCORN CART | \$150

SERVICE FOR 25 INCLUDES BAGS AND POPCORN. ADDITIONAL \$ EACH PERSON

CARVING TABLE

ATTENDANT FEE | \$150

ROSEMARY AND GARLIC RUBBED

LEG OF LAMB | \$25

PRIME RIB WITH RED WINE JUS | \$25

ROAST TURKEY WITH CRANBERRY SAUCE | \$15

SPICE RUBBED PORK LOIN | \$15

PINEAPPLE GLAZED HAM | \$15

WHOLE ROASTED

SUCKLING PIG | MARKET PRICE

CARVING TABLE

ATTENDANT FEE | \$150

ROSEMARY AND GARLIC RUBBED

LEG OF LAMB | \$25

PRIME RIB WITH RED WINE JUS | \$25

ROAST TURKEY WITH

CRANBERRY SAUCE | \$15

SPICE RUBBED PORK LOIN | \$15

PINEAPPLE GLAZED HAM | \$15

WHOLE ROASTED

SUCKLING PIG | MARKET PRICE

BUILD YOUR OWN SALAD STATION | \$12

ATTENDANT FEE | \$150

ITALIAN PASTA BAR | \$14

ATTENDANT FEE | \$150

PASTAS: PENNE, SPAGHETTI, RAVIOLI

SAUCES: MARINARA, PESTO, ALFREDO

INCLUDED: PEPPERS, CHILLI PEPPERS, MUSHROOMS, SPINACH, BROCCOLI, PEAS, CORNS, CHICKEN, BACON, SAUSAGE

RACLETTE | \$10

ATTENDANT FEE | \$150

MELTED SWISS

OMELETTE STATION | \$12 (PER PERSON)

ATTENDANT FEE | \$150

INCLUDED: TOMATOES, ONIONS, HAM, PEPPERS, MUSHROOMS, SPINACH, BACON, SAUSAGE

SERVICE FOR 1 HOUR, MINIMUM OF 25 PEOPLE.

DESSERT MENU

48 HOUR ADVANCED NOTICE IS REQUIRED FOR ALL CAKE ORDERS

BUILD YOUR CAKE

STEP 1: CHOOSE CAKE SIZE

6" ROUND (8-10)	\$20
8" ROUND (10-12)	\$30
10" ROUND (UP TO 20)	\$40
¼ SHEET CAKE (UP TO 30)	\$50
½ SHEET CAKE (UP TO 60)	\$80
FULL SHEET (UP TO 120)	\$120

STEP 2: CHOOSE CAKE FLAVOR

CHOCOLATE	VANILLA
MARBLE	

STEP 3: CHOOSE CAKE FILLING

FUDGE	CHOCOLATE MOUSSE
RASPBERRY JAM	CANNOLI FILLING
PINEAPPLE	PEANUT BUTTER

STEP 4: CHOOSE CAKE FROSTING

FUDGE
CHOCOLATE BUTTERCREAM
WHIPPED CREAM
VANILLA BUTTERCREAM
CREAM CHEESE
RASPBERRY BUTTERCREAM
PEANUT BUTTER

OR CHOOSE A CLASSIC CAKE

SEE SIZES AND PRICING ABOVE

NO ADDITIONAL CHARGE

RED VELVET

CLASSIC RED VELVET, CREAM CHEESE FILLING & FROSTING

CARROT CAKE

TRADITIONAL CARROT CAKE, CREAM CHEESE FILLING & FROSTING

STRAWBERRY SHORTCAKE

VANILLA SPONGE CAKE, WHIPPED CREAM & STRAWBERRIES

ADDITIONAL \$10 CHARGE

CHEESECAKE

CLASSIC CHEESECAKE

LEMONCELLO

CUPCAKE ORDER

STEP 1: CHOOSE QUANTITY (BY DOZEN)

LARGE | \$24/DOZEN MINI | \$18/DOZEN

STEP 2: CHOOSE FLAVOR

CHOCOLATE	VANILLA
RED VELVET	CARROT

STEP 2: CHOOSE FROSTING

FUDGE
WHIPPED CREAM
VANILLA BUTTERCREAM
CHOCOLATE BUTTERCREAM
CREAM CHEESE
RASPBERRY BUTTERCREAM
PEANUT BUTTER

SPECIALTY DESSERT MENU

5 BUSINESS DAYS ADVANCED NOTICE IS REQUIRED FOR ALL ORDERS

TRY OUR

TIRAMISU CUPS	\$50/DOZ
BITE SIZE BROWNIES	\$6/DOZ
BITE SIZE CHEESECAKES	\$18/DOZ
MINI CUPCAKES	\$18/DOZ
FULL SIZE CUPCAKES	\$24/DOZ
CAKE POPS	\$36/DOZ

CRÈME BRULEE	\$20/DOZ
ASSORTED COOKIES	\$12/DOZ
SHOOTERS	\$25/DOZ
STRAWBERRY SHORTCAKE	
CHOCOLATE MOUSSE	
CARROT CAKE	

CHOCOLATE FONDUE STATION \$6/PERSON

MINIMUM OF 25 PEOPLE.

SERVICE FOR 1 HOUR, MINIMUM OF 25 PEOPLE.

HOSTED BAR PACKAGES

<i>HOURS</i>	<i>BEER AND WINE</i>	<i>HOUSE BAR</i>	<i>PREMIUM BAR</i>	<i>TOP SHELF</i>
1	\$16	\$20	\$24	\$28
2	\$28	\$32	\$36	\$40
3	\$38	\$42	\$46	\$50

PER PERSON HOSTED BAR

SOFT DRINK BAR | \$6

PEPSI
SIERRA MIST
DIET PEPSI
CLUB SODA
TONIC
WATER

THE CTD | \$6

COFFEE
TEA
DECAF

BEER AND WINE

HOUSE WHITE WINE
HOUSE RED WINE
BUD
COORS LIGHT
CORONA
STELLA ARTOIS

SOFT DRINK BAR + THE CTD | \$10

HOUSE BAR

VODKA
TEQUILA
GIN
SCOTCH
RUM
WHISKEY

ASSORTED SOFT DRINKS
MIXERS
BOURBON

HOUSE WHITE WINE
HOUSE RED WINE
BUD
COORS LIGHT
CORONA
STELLA ARTOIS

PREMIUM BAR

ABSOLUT
JACK DANIELS
TANGUERAY
JIM BEAN
BACARDI
DEWARS

SEAGRAMS VO
MAESTRO DOBLE
ASSORTED SOFT DRINKS
MIXERS

HOUSE WHITE WINE
HOUSE RED WINE
BUD
COORS LIGHT
CORONA
STELLA ARTOIS

TOP SHELF

GREY GOOSE
CROWN ROYAL
BOMBAY SAPHIRE
WOODFIRED RESERVE RYE
BACARDI
CHIVAS REGAL

MAKERS MARK
PATRON
ASSORTED SOFT DRINKS
MIXERS

HOUSE WHITE WINE
HOUSE RED WINE
BUD
COORS LIGHT
CORONA
STELLA ARTOIS

CASH BAR | \$150 BARTENDER FEE

PRICES VARY | REQUIRES \$500 MINIMUM GUARANTEE

TICKETED BAR | \$150 BARTENDER FEE

BEER AND WINE TICKET | \$8

HOUSE BAR TICKET | \$10

PREMIUM BAR TICKET | \$12

TOP SHELF TICKET | \$14

SPECIALTY DRINK PACKAGES ADD ONS BEVERAGE PACKAGE REQUIRED

CHAMPAGNE/MIMOSAS | \$10 PER PERSON

BLOODY MARY | \$12 PER PERSON
ATTENDANT FEE \$150

SANGRIA | \$10 PER PERSON
RED, PINK, WHITE

MOJITO BAR | \$14 PER PERSON/
ATTENDANT FEE \$150

MARTINI BAR | \$14 PER PERSON

MARGARITA BAR | \$14 PER PERSON

CORDIAL BAR | \$14 PER PERSON

BAILEYS

KAHLUA

AMARETTO

SAMBUCA

GRAND MARNIER

HENNESSY

	ROOM RENTAL	F&B MINIMUM	CUSTOM STEP & REPEAT	CUSTOM SIGNAGE	DIGITAL SIGNAGE	4 HOUR DJ
ALLEY 810 FRIDAYS & SATURDAYS 10PM-2AM	\$1,000.00	\$2,000.00	✓	✓	✓	✓
ALLEY 810 ANY OTHER TIME FRAME	\$500.00	\$1,500.00	✓	✓	✓	
RED ROOM	\$1,000.00	\$2,000.00		✓	✓	✓
EMPIRE TERRACE				✓		
GOOD TIME ROOM				✓	✓	