

.....*I*MAGINE THE POSSIBILITIES



The
Casino
At Lakemont Park
Central PA's Preferred Caterer

BREAKFAST & LUNCHEON MENUS
For Business & Social Events



Beautifully Designed Banquet and Meeting Rooms
Professional Service Staff • Exceptional Food

300 Lakemont Park Boulevard • Altoona, PA 16602
(814) 944-6775 • www.casinoatlakemont.com

WELCOME

Thank you for considering The Casino at Lakemont Park for your luncheon meeting or special event. The Casino is one of Central Pennsylvania's finest banquet and special occasion facilities, and we are proud to offer a variety of unique and beautiful settings from which you may choose.

At the Casino, every special event is a unique and individual experience, and yours deserves the attention to detail that comes with every function we help create. Whether you're planning a small or large meeting, a social or business function. The Casino specializes in catering and coordinating a variety of events. Our culinary staff is professionally trained to present the most delicious food around and our dedicated sales and service staffs will bring their years of professional expertise to planning and executing every detail of your event.

The Casino is a one-of-a kind facility. Its warm, elegant environment has evolved over the years through a rich heritage of theater, dances and social functions. Originally established circa 1890, The Casino has retained its historic beauty through several renovations while growing into the state of the art banquet facility it is today. One of the most attractive features of The Casino is its flexibility. With three distinctive banquet rooms and an array of audio-visual technology services to compliment your event. The Casino is the perfect choice for small business meetings, intimate special occasions, wedding receptions, large or small banquets and seminars. The entire facility is also available for trade shows, conferences and gala celebrations!

On behalf of our entire staff, we look forward to the opportunity to serve you!

THE GRAND PAVILION

Accommodates up to 650 guests.

The cornerstone of this historic facility, the original ballroom has been a centerpiece of culture and social life in our community since the 1890's. Recent renovations include the works of talented local artists and tell the story of The Casino and its Lakemont Park surroundings from its earliest days. The Grand Pavilion offers a permanent stage suitable for theatrical and band performances as well as head tables, daises and podiums for business presentations.

THE SOHO ROOM

Accommodates up to 210 guests.

Vaulted ceilings with lofty beams and elegant chandeliers highlight this stylish ballroom. The room features a stone-faced fireplace with a decorative mantle. With a contemporary bar setting, permanent dance floor, audio-visual technology and an outdoor balcony, the Soho Room is the most uniquely designed banquet room in the area.

THE THIRD EDITION

Accommodates up to 70 guests.

Our most intimate setting was designed with versatility in mind. A conference room by day or and elegant spot for dinner at night, this room features a flexible lighting design and decorative murals by local artists. The Third Edition is the perfect space for hosting rehearsal dinners, bridal and baby showers, company dinners and seminars.



Snappy Chef, The Casino's full service off-premise catering division, delivers to a location of your choice. Check out our full line of menus and catering services at www.SnappyChef.com or call 814-944-6775 for details.

RENTALS *and* ADDITIONAL 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 all day Sunday through Thursday and Fridays until 3PM

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	\$450.00	\$575.00
Soho Room	\$375.00	\$450.00
Third Edition	\$325.00	\$400.00

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	\$225.00
Soho Room	\$175.00
Third Edition	\$100.00

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

- ~ Additional seating, theatre style, \$1.75 per person
- ~ Additional seating, classroom style, \$2.75 per person
- ~ Skirted display tables, \$30.00 per table (from six to twenty tables)
- ~ Skirted display tables, \$50.00 per table (for every table over twenty)

Package Option 3 Meeting Space and Meal

If meeting and eating in the same room with a split setup, add an additional \$100 to the above package #2 pricing.

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	\$ 60.00
LCD Projector – Grand Pavilion	\$175.00
Portable LCD Projector – Soho Room and Third Edition	\$175.00
<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>	
HDMI Projector	\$225.00
Rear Projection Screen	
9 x 12	\$125.00
7 x 10	\$95.00
Projection Screen with AV Cart and Extension Cord	\$ 30.00
Laptop Computer	\$125.00
Easel with Flip Chart and Markers	\$ 25.00
Easel Only	N/C
Cordless Hand-Held Microphone	\$ 50.00
Cordless Lapel Microphone	\$ 50.00
Microphone with Cord	\$ 25.00
<i>(first mic is included with your rental)</i>	
Table Top Lectern	N/C
Floor Lectern	N/C
WIFI Service	N/C
Technician Fee	\$ 80.00 per hour
-one hour minimum	\$50.00 per ½ hour
Mic Cord Only	\$ 15.00
Sound Patch	\$ 25.00
Electrical Outlet	\$ 15.00
Balcony Spot Lights	\$40.00

Uplighting is available -

Ask your coordinator for pricing.

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

BREAKFAST MENU

GREAT BEGINNINGS

Light Start \$8.25

Fresh Fruit Salad

*(September - April - Yogurt with granola
will be substituted for fresh fruit)*

Assortment of Fresh-Baked Pastries

Chilled Orange and Cranberry Juices

Coffee, Decaf, Hot Tea and Milk

The Daily Grind \$6.25

Assortment of Fresh-Baked Pastries

Coffee, Decaf and Hot Tea

All Day Beverage/Coffee Station \$8.25

Includes Coffee, Decaf and Hot Tea
plus a variety of Canned Sodas
and Bottled Water.

Beverage Service \$4.25

Chilled Orange and Cranberry Juices

Coffee, Decaf and Hot Tea

Morning Replenish \$3.00

Refresh your Coffee and Tea Service
for your mid-morning break

BEVERAGE SERVICES

Compliment your breakfast, breaks
or beverage service with any of the
items listed below:

Chilled Orange and

Cranberry Juices \$1.95 per guest

Bottled Water \$1.50 per bottle

Canned Soda \$1.75 per can

Brewed Iced Tea \$2.00 per guest

Airpot of Coffee \$39.50 per pot

ACCOMPANIMENTS

Add to any breakfast or brunch!

Fruit Yogurt \$2.95

Served with our own crunchy granola

Baker's Dozen

Add these Bakery Specialties to any breakfast

Honey Corn Muffins \$8.25/doz

Freshly Baked Scones \$24.00

*Available as one dozen large or
two dozen miniatures*

Cinnamon Sticky Buns \$25.00/doz

Fresh Baked Bagels \$18.00/doz

With cream cheese, butter and preserves

GIVE ME A BREAK

Intermission

Assorted Canned Soda and

Fresh Brewed Iced Tea

\$3.25

Breather

Fresh Fruit, Cheese or Vegetable Platter \$2.95

Combination of Two \$4.25

Combination of Three \$5.25

Add canned soda for \$1.75 per can

Halftime

Brownies and Cookies, Canned Soda

and Brewed Iced Tea

\$4.95

Time Out

Pretzels, Potato Chips, Canned Soda

and Brewed Iced Tea

\$4.75

Energizer

Full pieces of fruit, bottled water with
assorted flavor packets, fruit and protein
bars and yogurt with granola

\$6.50

BREAKFAST *and* BRUNCH BUFFETS

*All breakfast and brunch buffets include chilled orange and cranberry juices,
freshly brewed coffee, decaf and hot tea.*

Hot and Hearty \$9.95

Scrambled Eggs
(Add Broccoli & Cheese for .75)
Choice of Bacon or Sausage
Breakfast Potatoes
Freshly Baked Biscuits

Rise 'n' Shine 11.75

Fresh Fruit Salad
Scrambled Eggs
(Add Broccoli & Cheese for .75)
Bacon and Sausage
Breakfast Potatoes
Assortment of Fresh-Baked Breads & Pastries

Chef Doug's Bountiful Brunch \$13.95

Choose One of these Entrée' Selections
Western Scrambler
- or -
Quiché Lorraine w/ Sautéed Bacon & Onions
- or -
Scrambled Eggs
(Add Broccoli and Cheddar for .95)
Brown Sugar-Cinnamon French Toast
or Pancakes w/Maple Syrup
Bacon and Sausage
Fresh Fruit Salad
Breakfast Potatoes
Assortment of Fresh-Baked Breads & Pastries
Assorted Cookies and Brownies

Brunch Buffet \$16.75

Fresh Fruit Salad
Scrambled Eggs or Strada
Bacon
Assortment of Fresh-Baked Breads & Pastries
Breakfast Potatoes
Grilled Chicken Breast w/Vegetable Relish
Mixed Green Salad w/House Dressing
Tri-Colored Rotini with
Oil, Parmesan and Garlic
Oven Roasted Grilled Vegetables

Broadway Brunch Buffet \$18.95

Freshly Baked Bagels and Sliced Challah
*Assorted cream cheese spreads
and whipped butter*

Two Gourmet Salads
*Choose from dilled chicken salad,
tuna salad or egg salad*

My Mother's Blintzes Souffle'
*Delicate cheese filled crepes baked in a souffle'
and served with fresh strawberries*

Grandma Frieda's Noodle Kugel
*Choice of savory with spinach or sweet
crushed pineapples and cherries*

Seasonal Fresh Fruit Salad

Sour Cream Coffee Cake

Relish and Condiment Tray

Assorted Cookies & Brownies

*Add Smoked Salmon to this buffet for an
additional \$4.95 per guest*

*** (September - April - Yogurt with granola will be substituted for fresh fruit)***

Any options below may be added to the menu's above...

~French Toast or Pancakes with warm maple syrup may be added to any of our breakfast buffets for an additional charge of \$1.75 per guest.

~Larger portion sizing is available on any breakfast or brunch buffet for an additional \$2.50 per guest

~Chef surcharge of \$2.00 per guest applied to breakfast and brunch events fewer than 25 guests

~Chef surcharge of \$75.00 applied to omelette station events with fewer than 50 guests

~Made to order Specialty Omelette \$5.95 per guest

~Add Quiche or a Western Scrambler to any menu for an additional \$2.25 per guest

WRAPS and SANDWICHES

Served Sit Down or Buffet Style – \$10.95

All wraps and sandwiches include one of Chef Doug's seasonal pasta or potato salads, Our signature cumin spiced tortilla chips, freshly baked cookies and brownies and beverage station (iced tea and water).

Grilled Chicken Caesar Wrap

Grilled marinated chicken breast, crisp Romaine lettuce, sun-dried tomatoes, grated Parmesan cheese and our creamy Caesar dressing

Smokehouse Club Wrap

Sliced turkey, ham, bacon and cheddar cheese garnished with fresh tomato, shredded lettuce and honey mustard sauce

Dilled Chicken Salad Wrap

Shredded chicken in a honey, lemon and dill dressing with crisp lettuce and sliced tomato

The Veggie Lover Wrap

An assortment of grilled vegetables topped with smoked gouda cheese, marinated tomatoes, crisp lettuce and pesto mayonnaise

Roast Beef Snappy Jack Wrap

Slices of roast beef with Pepper Jack cheese, shredded lettuce, diced tomato and horseradish mayonnaise

Italian on Ciabatta

Ham, hot ham, Provolone, salami, crisp lettuce, sliced tomato, red onion and red roasted pepper mayonnaise served on a ciabatta roll

Grilled Chicken Ciabatta

Grilled marinated chicken breast with roasted peppers, wild greens and pesto mayonnaise served on a ciabatta roll

Chicken Milaneese

Herb breaded pan fried chicken breast with crisp lettuce, sliced tomato, Provolone cheese with a garlic parm aoli served on a ciabatta

Turkey BLT Flatbread

Slices of turkey breast with bacon, cheese, crisp lettuce, sliced tomato and Ranch dressing served between two pieces of flatbread

CREATE-YOUR-OWN SOUP AND SANDWICH BUFFET \$12.95

Choose any two wraps or sandwich selections from above. Accompany them with our soup of the day, a tossed green salad and one of Chef Doug's seasonal pasta or potato salads. Buffet includes beverage service, cumin spiced tortilla chips and an assortment of freshly baked cookies and brownies.

CHEF'S SEASONAL CREATION \$13.95

From the creative minds of our kitchen staff comes a buffet designed especially for the flavors of the seasons. Ask your coordinator for this specialized seasonal menu.

SENSATIONAL SALADS – \$10.95

All salads are served with rolls and butter, a platter of freshly baked cookies and brownies, and beverage station (iced tea and water)

Grilled Chicken Salad

Grilled sliced chicken breast, sun-dried tomatoes, roasted red peppers & grilled vegetables served atop crisp romaine lettuce w/ a choice of Ranch or Vinaigrette dressing & seasoned croutons
*Steak option - \$13.95

Sante Fe Cobb Salad

Crisp salad greens and diced chicken with roasted corn, crumbled bacon, black olives, shredded cheddar cheese, diced tomato, cucumber and chopped hard boiled eggs. Served with fiesta ranch dressing or oregano vinaigrette

Chef Josh's Chef Salad

Layers of ham, turkey and cheese atop crisp salad greens with diced bacon, onion, tomato, cucumber, hard boiled egg and homemade croutons. Served with a choice of Ranch or Vinaigrette dressing

Can be served sit down or buffet style

PLATED LUNCHEON SELECTIONS

\$12.50

All plated luncheon selections include our Chef's daily vegetable selection, rolls and butter, Chef's seasonal choice dessert and beverage station (iced tea and water).

Chicken Marsala

Sautéed medallions of chicken breast with mushrooms, onions and peppers, finished with sweet marsala wine and served with rice pilaf

Chicken Parmesan (Add 1.25)

Crispy breaded chicken breast topped with marinara and Mozzarella cheese served over pasta

Mother's Meatloaf

A hearty portion of this American classic served with mashed potatoes and gravy

Homestyle Turkey Dinner

Hand-picked, whole oven-roasted turkey with mashed potatoes and gravy

Chicken Picatta

Sautéed medallions of chicken breast finished with white wine, capers, lemon, parsley and butter served over rice pilaf

Traditional Hot Roast Beef

An open-faced favorite...sliced roast beef with mashed potatoes and gravy served on garlic toast

**Turkey can be substituted*

Roast Beef and Cheddar Melt

Hot roast beef and seasoned potato wedges on garlic toast with creamy cheddar cheese sauce

California Turkey Club Melt

Open-faced with mounds of sliced turkey and grilled vegetables topped with melted cheese and honey mustard sauce

Four Cheese Lasagna

Topped with your choice of marinara sauce or creamy alfredo
Served with grilled vegetables, meat sauce or both (Additional \$1.75)

SIDE SALADS

Fresh Garden Salad \$2.25

Mixed greens tossed with sun-ripened tomatoes, cucumbers & shaved carrots & served with your choice of Ranch or Vinaigrette dressing.

Italian Salad \$2.75

A blend of crisp mixed greens & Radicchio topped with ripe tomatoes, sliced olives, red onion, pepperoncini & Mozzarella Cheese.
Served with our house Vinaigrette.

Caesar Side Salad \$2.95

The most classic of salads, featuring crisp Romaine lettuce, sun-dried tomatoes, crunchy homemade croutons & shredded Parmesan cheese tossed in our house recipe Caesar dressing.

SOUP SELECTIONS

\$2.95

*A cup of soup is available a la carte.
Soup may also be added to any buffet*

Broccoli, Cauliflower & Cheese

Chicken Noodle Soup

Clam Chowder

Cream of Mushroom

Home-style Vegetable

Italian Wedding Soup

Minestrone

Old Fashioned Chili (Add .75)

LUNCHEON and SPECIALTY BUFFETS

Minimum 25 people

All buffets include rolls and butter, a platter of freshly baked cookies and fudge brownies and beverage station (iced tea and water)

LUNCHEON BUFFETS

The Reno \$12.75

Chef's Soup Du Jour
Italian Buffet Salad

A Selection of Deli Meats and Cheeses

Our Famous Dilled Chicken Salad

Assorted Breads and Rolls

Condiments and Relish Tray

Chef's Daily Pasta Creation

Chef's Daily Vegetable Selection

The Monte Carlo \$13.50

Chef's Soup Du Jour
House Buffet Salad

Grilled Marinated Chicken Breast

w/fresh tomato and basil

Beef Stroganoff with Mushrooms

Oven Roasted New Potatoes

Buttered Noodles

Chef's Daily Vegetable Selection

The Vegas \$14.25

Chef's Soup Du Jour
House Buffet Salad

Oven Roasted Turkey

Stir-Fry Pepper Steak

Smashed Red Skin Potatoes with Gravy

Traditional Haluski

Chef's Daily Vegetable Selection

SPECIALTY BUFFETS

Wholy Cannoli \$14.25

Italian Wedding Soup

Tossed Italian Salad

Grilled Chicken with Pesto

Penne a la Vodka

Rotini and Broccoli

w/ garlic, olive oil and parmesan

Oven Roasted Vegetables

The Cape Codder \$14.75

Creamy New England Clam Chowder

Spinach Salad

w/ Warm Bacon Dressing

Crunchy Fried Cod Fillets

with Tartar Sauce

Chicken Pot Pie

Sweet Buttered Corn

Parslied New Potatoes

Yankee Doodle Dandy \$14.95

Creamy Coleslaw

Home-style Chili Con Carne

Snappy Chef's Famous Fried Chicken

Smashed Red Skin Potatoes

Macaroni and Cheese

Corn O'Brien

KITCHEN CREATIONS BUFFET \$13.95

Take the stress out of planning a menu for your event. Let our chefs design and prepare an exquisite buffet that's sure to delight your guests! Your menu will feature a variety of entrees and sides, a buffet salad, our soup of the day, fresh rolls and butter, cookies and brownies and beverage station (iced tea and water).

***Ask your event coordinator about our quarterly chef created seasonal lunch menu**

~Larger portion sizing is available on luncheon or specialty buffets for an additional \$2.50 per guest

~Chef surcharge of \$2.00 per guest applied to buffet menus for event with fewer than 25 guests

SPECIALTY THEME MENUS

Picnic, Summertime and BBQ.....Served anytime throughout the year!

All menus include brewed iced tea or lemonade

This Little Piggy \$19.95

Pulled Smoked Pork
with BBQ sauce and horseradish cream
BBQ Bone-in Chicken
Breast, legs, thighs and wings basted in a tangy barbeque sauce
Creamy Red Skin Potato Salad
Campfire Baked Beans
Creamy Coleslaw
Fresh Summer Fruit Salad
Corn Muffins and Fresh Rolls with Butter
Chef's Seasonal Dessert

**Tender Roast Pig with Stuffing, Displayed and Carved On-Site ~ Add \$3.00 Per Person*

Picture Perfect Picnic \$18.95

Bourbon Glazed Grilled Chicken Breasts
Herb Roasted Salmon Fillets
Served with lemon dill cream sauce
Herb Roasted Red Skin Potatoes
Penne Pasta Primavera Salad
Grilled Vegetable Platter
A seasonal selection grilled to perfection
Toasted Orzo Salad with Feta and Pine Nuts
Summer Berry Shortcake
Light pound cake topped with fresh seasonal berries and whipped cream
Fresh Rolls and Butter

Summer Spectacular \$14.75

Chef's Assortment of Wraps
Grilled Vegetable Platter
A seasonal selection grilled to perfection
Mixed Green Salad
with buttermilk ranch and vinaigrette dressings
Fresh Seasonal Fruit Display
Mozzarella and Grape Tomatoes
with fresh basil and cracked pepper
Penne Pasta Primavera Salad
Strawberry Shortcake

All American Barbeque \$15.95

BBQ Country Style Ribs
Bone-in Chicken
Choose Herb Roasted or BBQ Basted For Wingless (add .65)
All white meat (add 1.00)
Breasts only (add 1.35)
Creamy Red Skin Potato Salad
Campfire Baked Beans
Our Signature Cumin Spiced Tortilla Chips
Fresh Summer Fruit Salad
Crisp Vegetables with Dip
Fresh Rolls and Butter
Homemade Apple Pie

Fundamentals \$11.95

Bone-in Chicken
Choose Herb Roasted or BBQ Basted For Wingless (add .65)
All white meat (add 1.00)
Breasts only (add 1.35)
Creamy Red Skin Potato Salad
Campfire Baked Beans
Our Signature Cumin Spiced Tortilla Chips
Creamy Coleslaw
Watermelon Wedges
Fresh Rolls and Butter
Cookies and Brownies

The Snappy Grill \$10.75

Grilled Quarter-Pound Hamburgers
All Beef Hot Dogs
Includes one burger and one hot dog per guest with rolls and condiments
Creamy Red Skin Potato Salad
Crisp Vegetables with Dip
Our Signature Cumin Spiced Tortilla Chips
Cookies and Brownies

**Add Fried Chicken or Macaroni and Cheese for \$2.00 to any menu*

*~Larger portion sizing is available on luncheon or specialty buffets for an additional \$2.50 per guest
~Chef surcharge of \$2.00 per guest applied to buffet menus for event with fewer than 25 guests*

DESSERTS *and* MORE

*All luncheons are served with a Chef's Seasonal Choice Dessert.
If your sweet tooth craves something a bit more decadent, the selections below
may be substituted for an additional charge.*

Premium Desserts \$3.95

- Cheesecake with Raspberry Sauce
- Fresh Seasonal Fruit Display
w/Sweet Strawberries & Chocolate Fondue
- Strawberry Shortcake
- Carrot Cake with Cream Cheese Frosting
- Key Lime Pie
- Miniature Dessert Assortment (add 1.50)*
- Ice Cream Sundae Station (add .75)

Grande Desserts \$2.95

- Cheesecake
- Raspberry Chocolate Mousse Torte
- Chocolate Chip Cannoli
- Seasonal Fruit Crisps
Choose from Apple, Raspberry or Peach
- Fresh Baked Fruit Pie
*Choose from Apple, Cherry, Peach, or
Blueberry*
- Pumpkin or Pecan Pie
- Any Pie or Fruit Crisp served
w/Ice Cream (add 1.25)
- Fresh Fruit Salad (In Season)
- German Chocolate Cake

Deluxe Desserts \$2.25

- Chocolate Mousse
- Raspberry Torte
- Layered Marble Cake with Fudge Frosting
- Chocolate Cake with Peanut Butter Icing
- Frosted Golden Layer Cake

Dessert Platter \$1.95

- Assortment of Cookie Delectable Delights
By The Casino Pastry Chef
- Cookies, Brownies and Cake Truffles
(minimum 25 people)



SPECIALTY CAKES

Celebrating a special occasion?

Our Pastry Chef will happily design
a specialty cake for your event!

Consult your event coordinator for details.

BAR SERVICES

If you're interested in a full bar, champagne toast or wine and beer service with your meal, The Casino offers a wide variety of bar services to complement your event. Please consult with your event coordinator for more details.

HORS D'OEUVRES

A variety of butlered and stationary hors d'oeuvre selections is available to complement your event. Ask your event coordinator for menus and details.

EVENT GUIDELINES

Policies & Procedures for Daytime Events

Catering Services

The Casino is a full service banquet offering complete banquet, catering, 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 the 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 (Shot are 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. Social events last 3 to 5 hours, including time for setup and decoration. Business

meetings, trade shows and seminars may last longer. All daytime events from Sunday through Friday must conclude no later than 4 p.m. unless contracted otherwise. Saturday daytime events must conclude no later than 2 p.m. If your event requires additional time intervals for decorating, setup or vendor load-ins and these time intervals are scheduled prior to contracted times (ie, the day or evening prior) such time will be made available only according to availability. Additional charges may be applied. If you are interested in reserving the daytime of an evening event for decoration 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 facility fee and staffing needs. If additional time is required 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.

Entertainment/Outside Contractors/Rentals

If your event requires additional audio and visual aids, they 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, (ie. DJ's 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 1 hour 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 customer's 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 day of 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.

Any unpaid balances past 30 days will be subject to 3% interest of the balance due.

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. are 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.

The Casino is not responsible for any lost or stolen property.

The
Casino

At Lakemont Park

E-mail: info@casinoatlakemont.com

Phone: 814-944-6775

Fax: 814-942-5215

300 Lakemont Park Boulevard
Altoona, PA 16602

Friend us on  The Casino at Lakemont