

PLAY SPORTING LOUNGE

PRIVATE EVENT

FOOD PACKAGES



minimum of 16 people

price per person

SMALL BITES PACKAGE

\$48

Choose any 4 bites, add on
additional for \$10 per bite
per person

BEEF

- Meatballs - Ricotta Cheese, Parmesan
- Classic Burger Meatball Sliders - American Cheese
- Hawaiian Meatball Sliders - Teriyaki Glaze, Purple Slaw, Hawaiian Roll

PORK

- Cuban Tacos - Lechon, Bacon, Potato Stix, Shredded Cheese, Taco Greens, Cilantro Aioli & Jalapeño
- Bacon Wrapped Shrimp - Sweet Chili Butter
- Mini Media Noche Bites
- BBQ Pulled Pork Sliders - House Pickles & Slaw

CHICKEN

- Mini Chicken Tacos - Shredded Cheese, Taco Greens, Cilantro Aioli & Honey Chipotle Vinaigrette
- Chicken Kebabs - Creamy Pesto & Green Aioli
- Chicken Parmesan Sliders - Garlic Roll

SEAFOOD

- Citrus Shrimp Ceviche - Plantain Chips
- Shrimp Pokè Shooters
- Cucumber & Smoked Salmon Bites - Whipped Chive Cream Cheese

VEGGIE

- Ratatouille Stacks - Pesto & Provolone (V)
- Au Gratin Potato Tarts
- Watermelon Bites - Feta Cheese, Balsamic Glaze, Served w Baby Arugula or Seasonal Greens (V)
- Veggie Sliders - Grilled Portobello Mushroom, Roasted Red Peppers, Pesto & Chipotle Ranch



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price per person

SELECT DINNER PACKAGE

\$48

Choose 1 salad, 1 protein, 2 sides.
Add additional protein for \$10
per person

SALAD - Select 1

- Caesar Salad - Chopped Romaine, Parmesan Cheese, Croutons, Caesar Dressing
- Greek Salad - Chopped Romaine, Spinach, Cucumber, Cubed Feta Cheese, Olives, Tomato, Banana Peppers, Bell Peppers, Red Onion, Greek Dressing
- Garden Salad - Chopped Romaine, Assorted Veggies, Ranch, Bleu Cheese or Honey Balsamic Vinaigrette

PROTEIN - Select 1

- Grilled Chicken
- Chicken Piccata - Grilled Chicken Breast, Lemon Butter Caper Sauce
- Chicken Marsala - Pan-Fried Chicken Breast, Mushrooms, Marsala Wine Sauce
- Chicken Parmesan - Breaded Chicken Breast, Marinara Sauce, Parmesan Cheese
- Pesto Caprese Chicken Breast - Pesto Marinated, Grilled and topped with Tomato, Mozzarella
- 24 Hour Salsa Braised Beef
- Salsa Shredded Chicken
- Mojo Grilled Chicken
- Pulled BBQ Chicken
- Smoked Brisket - Shredded, Carolina Gold BBQ

SIDES - Select 2

- White, Brown or Yellow Rice
- Lo Mein Noodles
- Stir Fry Veggies
- Roasted or Steamed Broccoli
- Roasted or Steamed Seasonal Veggies
- Fajita Veggies
- Roasted or Sweet Potato
- Penne a la Vodka
- Fettuccini Alfredo
- Mac and Cheese
- Sweet Corn Bake
- Lemon Potatoes
- Classic Mashed Potatoes
- Chilled Cucumber - diced in chunks, chickpeas, bell peppers, red onion, olives, tomatoes, diced feta & greek dressing



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price per person

PREMIUM DINNER PACKAGE

\$75

Choose 1 salad, 2 proteins, 3 sides.

Add additional protein - Chicken

\$10/pp, Beef \$13/pp, Seafood \$15/pp

SALAD - Select 1

- Caesar Salad - Chopped Romaine, Parmesan Cheese, Croutons, Caesar Dressing
- Greek Salad - Chopped Romaine, Spinach, Cucumber, Cubed Feta Cheese, Olives, Tomato, Banana Peppers, Bell Peppers, Red Onion, Greek Dressing
- Garden Salad - Chopped Romaine, Assorted Veggies, Ranch, Bleu Cheese or Honey Balsamic Vinaigrette
- Italian Salad - Romaine Lettuce, Garbanzo Beans, Olives, Tomatoes, Red Onion, Banana Peppers, Salami, Italian Dressing
- Sesame Crunch Salad - Spring Mix, Broccoli, Edamame, Sweet Mini Peppers, Carrots, Scallions, Mushrooms, Mandarins, Sesame Seeds, Crispy Wontons, Ginger Dressing

PROTEIN - Select 2

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| → Grilled Chicken | → Apple Teriyaki Salmon |
| → 24 Hour Salsa Braised Beef | → Mango Salsa Salmon |
| → Salsa Shredded Chicken | → Blackened White Fish or Mahi Mahi |
| → Mojo Grilled Chicken | → Lemon Grilled Shrimp |
| → Pulled BBQ Chicken | → Carne Asada |
| → Smoked Shredded Brisket | → Lemon Baked Salmon |
| → Stuffed Chicken Breast - Sundried Tomatoes, Artichokes, Cream Sauce | |
| → Chicken Piccata - Grilled Chicken Breast, Lemon Butter Caper Sauce | |
| → Chicken Marsala - Pan-Fried Chicken Breast, Mushrooms, Marsala Wine Sauce | |
| → Chicken Parmesan - Breaded Chicken Breast, Marinara Sauce, Parmesan Cheese | |
| → Pesto Caprese Chicken Breast - Pesto Marinated, Grilled and topped with Tomato, Mozzarella | |

SIDES - Select 3

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| → White, Brown, Yellow or Cilantro Rice | → Grilled Zucchini & Yellow Squash |
| → Lo Mein Noodles | → Quinoa & Brown Rice Mix |
| → Stir Fry Veggies | → Broccoli Bliss Salad |
| → Roasted or Steamed Broccoli | → Truffle Mac & Cheese |
| → Roasted or Steamed Seasonal Veggies | → Sweet Potato & Kale Hash |
| → Fajita Veggies | → Cool Orzo Salad & Grilled Veggies, Greek Dressing |
| → Roasted or Sweet Potato | → Roasted Spaghetti Squash |
| → Sweet Corn Bake | → Penne a la Vodka |
| → Classic Mashed Potatoes | → Fettuccini Alfredo |
| → Lemon Potatoes | → Mac and Cheese |
| → Chilled Cucumber - diced in chunks, chickpeas, bell peppers, red onion, olives, tomatoes, diced feta & greek dressing | |



SWEET TREATS

Cookies - \$68

4 dozen / order

Mini Brownies - \$68

4 dozen / order

Baked Churro Donuts w Cinnamon Sugar - \$68

2 dozen / order

Mini Cannolis - \$82

2 dozen / order

Tres Leches Shooters - \$10 / guest

minimum 20 guests

Mini Blueberry Bread Pudding - \$10 / guest

minimum 20 guests

Mini Pineapple Upside Down Cake - \$10 / guest

minimum 20 guests

Chocolate Covered Strawberries - \$10 / guest

minimum 20 guests

Tiramisu Bites - \$10 / guest

minimum 20 guests

Cake Shooters - \$10 / guest

minimum 20 guests

→ Chocolate Cake

→ Carrot Cake

→ Key Lime

Tartlets - \$10 / guest

minimum 20 guests

→ Mixed Fruit

→ Key Lime

→ Chocolate Lava

→ Vanilla Cheesecake

→ Chocolate Cheesecake

BOARDS

Crudit  - \$12 / guest

→ Marinated Heirloom Cherry Tomatoes, Carrots, Cucumbers & Seasonal Veggies

→ Mushrooms, Stuffed Olives, Artichokes & Grape Leaves

→ Hummus

→ Cold Spinach Dip

→ Pita Bread

Cheese Board - \$20 / guest

→ Brie, Manchego, Marinated Goat Cheese in Herbs & Olive Oil & Cubed Cheeses

→ Chocolate Covered Almonds

→ Fresh Strawberries & Grapes

→ Honey, Peach Preserve

→ Stuffed Olives

→ Sliced Toasted Crostini, Crackers, Breadstick Garnishes

Charcuterie Board - \$30 / guest

→ Salami, Prosciutto, Pepperoni & Capicola

→ Brie, Manchego, & Assorted Cubed Cheeses

→ Pimento Cheese Spread & House Pickles

→ Chocolate Covered Almonds

→ Fresh Strawberries & Grapes

→ Honey, Peach Preserve

→ Stuffed Olives

→ Sliced Toasted Crostini & Crackers



Menu selections and pricing are subject to change.

7% Tax and 24% service charge are in addition to the pricing noted.

EVENT POLICIES

FOOD & BEVERAGE

All food and beverage (alcoholic/non-alcoholic) must be provided by PLAY Sporting Lounge unless otherwise stipulated in the contract. Due to health regulations, perishable leftovers may not be removed from the property.

FOOD & BEVERAGE MINIMUM

All events are required to meet food and beverage minimums. This is the amount a host must spend to secure space in the restaurant. If the minimum is not met, the difference may be charged as an "open liquor".

MENU SELECTION

The final event menu is due seven (7) business days prior to the event date. Should this deadline not be met, the selected menu may not be available.

BUFFET FEE

Events up to three (3) hours will incur a \$175 fee. Additional fees will apply to events that exceed three (3) hours or require additional set up.

TAXES & SERVICE CHARGE

Local 7% sales tax and a 24% service charge will be added to all event charges.

GUARANTEES

Your guaranteed number of guests is due to the sales manager seven (7) business days prior to the event. In the event the sales manager does not receive a guarantee, the number of guests previously indicated on your signed contract will serve as the guarantee. Actual charges will depend on the guaranteed number or actual attendance at the event, whichever is greater. If the number in attendance exceeds your guarantee given, the caterer may not be able to provide additional meals.

DEPOSITS & PAYMENT SCHEDULE

A signed contract and credit card authorization form are required to confirm your event. A \$350 deposit is required for each event, and remaining payment balance is due in full on the day of your event.

FAQ's

- All pricing is subject to 7% sales tax and 24% service charge, a portion of which is distributed to staff. The service charge is not a tip or gratuity. No additional gratuities are required.
- Accommodation can be made for guests with allergies/dietary restrictions with prior knowledge. Alert us of any special needs by your final guaranteed date.
- We are in the retail corridor of the Guitar Hotel at the Seminole Hard Rock Hotel & Casino, closest to the Lucky Street entrance. Self-parking (no cost), ride share and valet parking are available from the entrance @ 441/SR7 & Lucky Street.

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.