

A close-up photograph of a hand with manicured nails squeezing a lemon over a dark bowl of food. The food includes rice, meat, and vegetables. A wooden chopstick is visible on the right side of the bowl. The background is dark and out of focus.

EVENTS AT THE LOFT

Plainridge offers a variety of locations to host your small, intimate gatherings or large business events.



PLAINRIDGE PARK
CASINO

BREAKFAST

All breakfast buffets include a coffee station with coffee, decaffeinated coffee, and hot water.

CONTINENTAL BUFFET \$10 PER PERSON

Assorted Freshly Baked Breakfast Pastries
Bagels, Croissants, English Muffins
Butter, Preserves, Cream Cheese
Fresh Cut Fruit

TRADITIONAL BUFFET \$28 PER PERSON

Assorted Freshly Baked Breakfast Pastries
Bagels, Croissants, English Muffins
Butter, Preserves, Cream Cheese
Scrambled Eggs
Home-Fried Potatoes
Bacon OR Sausage
Fresh Cut Fruit

DELUXE BREAKFAST BUFFET \$35 PER PERSON

Fresh Cut Fruit
Yogurt and Granola Parfaits
Scrambled Eggs
Home-Fried Potatoes
Pancakes OR French Toast
Choice of Blueberry Compote or Bananas Foster
Choice of Bacon or Sausage
Bagels, Croissants, English Muffins
Butter, Preserves, Cream Cheese
Danishes and Muffins

CHEF ATTENDED OMELET STATION \$25 PER PERSON \$75 PER ATTENDANT 1 ATTENDANT PER 50 GUESTS

Fresh Eggs with a Variety of Toppings

Toppings Include:

Ham
Spinach
Bacon
Cheese
Vegetables

Custom Items Available



BEVERAGE BREAKS

COFFEE BREAK \$6 PER PERSON (2 HOURS)

Freshly Brewed Coffee and Tea Station
and Bottled Waters

AFTERNOON BEVERAGE BREAK \$10 PER PERSON (2 HOURS)

Assorted Canned Coca-Cola Products
Freshly Brewed Coffee and Tea Station
and Bottled Waters

ENHANCEMENTS

Individually Priced Per Item

Acqua Panna 750mL \$8

S.Pellegrino 750mL \$7

Red Bull 8.4oz \$5

Red Bull Energy Drink, Red Bull Sugarfree,
Red Bull Editions

Coca-Cola 20oz Bottles \$3.50

Coca-Cola, Diet Coke, Ginger Ale, Sprite

Dasani 20oz Bottles \$3.50

Minute Maid Orange Juice 8oz \$3.50

We can also offer a beverage station on consumption.



SNACK BREAKS

Priced Per Person | Breakfast Bakeries All Made In-House

COOKIE MONSTER BREAK \$16 PER PERSON

Choice of Three:

- Homestyle Oatmeal
- Chunky Peanut Butter
- Chocolate Chip
- Double Chocolate Chip
- Blondies
- Brownies
- Rice Krispies Treats

FIESTA BREAK \$18 PER PERSON

- House-Made Guacamole
- Fresh Garden Salsa
- Tortilla Chips

BALL PARK BREAK \$18 PER PERSON

- Assorted Candy Bars
- Popcorn
- Salted Peanuts
- Assorted Bagged Potato Chips

ENERGY BREAK \$22 PER PERSON

- Granola Bars
- Fresh Whole Fruit
- Multigrain Bars
- Fresh Veggie Platter with Hummus or Ranch Dressing
- Red Bull Energy Drink Assortment 8.4oz

ENHANCEMENTS AND À LA CARTE SNACKS

Whole Fresh Fruit
\$1.75 Per Item
Bananas, Apples, Oranges

Assorted Candy Bars
\$3 Per Item

Assorted Bagged Chips
\$2 Per Item

Assorted Bagels and Cream Cheese
\$22 Per Dozen

Assorted Cookies and Brownies
\$22 Per Dozen

Assorted Baked Muffins and Pastries
\$22 Per Dozen

BUFFETS

DELI BUFFET \$28 PER PERSON

House Salad with Toppings and Dressings
Seasonal Pasta Salad with Herb Vinaigrette
Red Bliss Potato Salad with Bacon Dressing
Turkey, Ham, and Genoa Salami
Cheddar, American, and Provolone Cheese
Assorted Breads and Rolls
Lettuce, Tomatoes, Red Onions, Condiments
Choice of Two Desserts

PLAINRIDGE PICNIC BUFFET \$30 PER PERSON

Red Bliss Potato Salad with Bacon Dressing
Coleslaw
Grilled Hamburgers and Hot Dogs
Baked Beans
Vegetable of the Day
Lettuce, Tomatoes, Red Onions, Condiments
Choice of Two Desserts

BOXED LUNCH BUFFET \$22 PER PERSON

Choice of Sandwiches:

New Orleans Muffuletta

Salami, Ham, Swiss Cheese, Olive Tapenade,
Sliced Tomato on Focaccia Bread

Marinated Grilled Chicken

Grilled Chicken Breast, Chipotle Mayo, Lettuce,
Sliced Tomato on a Whole Grain Roll

Oven Roasted Turkey

Turkey, Cranberry Relish, Lettuce, Sliced Tomato
on a Hoagie (6-inch)

Oven Roasted Portabella

Portabella Mushroom, Zucchini, Roasted Peppers,
Hummus on Herbed Focaccia

Each Sandwich Served With:

1 Whole Fresh Fruit (Banana, Apple, Orange)
1 Bag of Potato Chips
1 Cookie

Add Canned Soda +\$2 Per Box

ITALIAN BUFFET \$38 PER PERSON

Classic Caesar Salad
Antipasto Salad
Chicken Parmesan
Eggplant Parmesan
Meatballs in Red Sauce
Baked Ziti
Pasta Primavera
Focaccia and Garlic Knots with Butter
Choice of Two Desserts

ADD-ON SOUP \$4 PER PERSON

Clam Chowder
Pasta Fagioli
Chicken Noodle
House-Made Chili

BBQ BUFFET \$42 PER PERSON

Garden Salad with Craisins, Almonds,
and Crumbled Blue Cheese
Mac and Cheese
Coleslaw
Baked Beans
Cornbread
Beef Brisket
BBQ Chicken
Pasta Primavera
Choice of Two Desserts

BUILD-YOUR-OWN DINNER BUFFET

2 SELECTIONS FROM EACH COURSE
\$44 PER PERSON

3 SELECTIONS FROM EACH COURSE
\$48 PER PERSON

4 SELECTIONS FROM EACH COURSE
\$54 PER PERSON

Salads and Soups

House Salad with Craisins and Blue Cheese
Classic Caesar Salad
Tomato, Cucumber, and Onion Salad
Seasonal Pasta Salad
Red Bliss Potato Salad

Coleslaw
Clam Chowder
Pasta Fagioli
Chicken Noodle
House-Made Chili

Entrées

Roasted Pork Loin
Petit Filet with Sauce*
Tenderloin Medallions with Sauce*
Roasted Salmon with Sauce*
Haddock with Sauce*
Chicken with Sauce*
Shrimp with Creamy Garlic Pasta
Eggplant Parmesan
Beef Brisket
BBQ Chicken

*Additional Sauces for Proteins

Beef: Au Poivre, Bordelaise, Wild Mushroom
Chicken: Piccata, Marsala, Alfredo, Parmesan, Pesto Cream
Fish: Lemon Thyme Butter, Teriyaki, Parmesan Crusted

Sides

Sautéed Green Beans
Seasonal Vegetable Medley
Roasted Brussels Sprouts
Roasted Red Bliss Potatoes
Herb-Roasted Fingerling Potatoes
Rice Pilaf
Mashed Potatoes
Mac and Cheese
Baked Beans
Rice and Beans
Pasta Primavera
Baked Ziti

Desserts

Cookies
Brownies
Assorted Petit Fours
Chocolate Cake

ADD-ONS AND HORS D'OEUVRES

CHARCUTERIE BOARD

Assorted Cured Meats and Cheeses

25 Guests \$125

50 Guests \$200

Small Tabletop Board \$75 Per Table

Serves Up to 10 Guests

CRUDITÉS

25 Guests \$55

50 Guests \$95

FRUIT TRAY

25 Guests \$60

50 Guests \$100

STATIONARY APPETIZERS

Priced Per Dozen

Mini Beef Wellington \$60^

Meatballs \$36

Coconut Shrimp \$60

Brie and Apricot Puff Pastry \$48

Shrimp Spring Roll \$48

Veggie Spring Roll \$36

^Subject to Availability



BEVERAGE PACKAGES

Bartender \$150 First Hour, \$50 Each Additional Hour

CLASSIC BAR PACKAGE

Spirits

Tito's Handmade Vodka
Beefeater Gin
Bombay Sapphire Gin
Casamigos Tequila
1800 Tequila
Myers's Original Dark Rum
Captain Morgan Original Spiced Rum
Jameson Irish Whiskey
Crown Royal Canadian Whisky
Baileys Irish Cream Liqueur
Frangelico

Beer

Budweiser
Bud Light
Corona Extra
Modelo Especial
Heineken Original
Heineken 0.0

Beyond Beer

High Noon Vodka Seltzer
Truly Hard Seltzer
White Claw Hard Seltzer
Sun Cruiser Iced Tea Vodka

Wine

Liberty Creek House Wines
La Marca Prosecco
Kendall-Jackson Chardonnay
Simi Cabernet Sauvignon

TOP-SHELF BAR PACKAGE

Classic Bar Set-Up with Premium Selection of Spirits

Casa Azul
Don Julio Reposado Tequila
Rémy Martin VSOP Cognac
Rémy Martin 1738 Cognac
Courvoisier VSOP Cognac
WhistlePig PiggyBack Bourbon
The Glenlivet Scotch
Woodford Reserve Bourbon
Johnnie Walker Black Label Scotch
Johnnie Walker Blue Label Scotch

ROOM SETUP AND AUDIO-VISUAL NEEDS

Food and Beverage Minimum is \$1,000 Per Event.

INCLUDED:

Round Guest Tables with Chairs
10 High Top Tables with Black Linens
Buffet Tables with Black Linens
Does Not Include Set-Up

TABLE AND CHAIR SETUP \$500-\$1,000

Choice of Linen Color
\$80 Fee Plus the Cost of the Linens

Floor Length Round Linen \$30 Each

Mid Length Round Linen \$28 Each

Napkins \$1.75 Each

ADDITIONAL TABLES AND LINENS

6 Foot Tables \$18 Each
Linens \$30 Each

8 Foot Tables \$20 Each
Linens \$35 Each

Microphone and Podium \$50

Screen and Projector \$50

Dance Floor \$250

Stage \$250

Available Green Room
Must Meet Security Requirements

ALL EVENTS ARE BOOKED FOR:

2-Hour Set Up
2-4 Hour Time Block
1-Hour Breakdown
Overtime Rate is \$150 Per 30-Minutes

DIGITAL MARKETING OPPORTUNITIES \$250-\$1,500





PLAINRIDGE PARK
CASINO

PLAINRIDGE PARK CASINO
301 WASHINGTON STREET
PLAINVILLE, MA 02762

MARYDITH TUITT
BANQUET MANAGER AND CATERING SALES MANAGER
P: 508-576-4444
C: 508-440-1923

MATTHEW CAREY
DIRECTOR OF FOOD AND BEVERAGE
MATTHEW.CAREY@PENNTERTAINMENT.COM