

# The Mulino®

N E W Y O R K

ATLANTIC CITY EVENT GUIDE







# Il Mulino®

NEW YORK

ATLANTIC CITY

Located in the iconic Hard Rock Hotel and Casino, steps from the historic boardwalk, Il Mulino New York - Atlantic City has multiple private rooms ranging in capacity from 25 to 65 guests to enjoy on your special getaway.

609.449.6006 | [events@imny.com](mailto:events@imny.com)  
1000 Boardwalk, Atlantic City, NJ 08401

# Sample Menus

## *To Start - Antipasto Bar*

CHOICE OF 3 (\$30 PER PERSON, PER HOUR)

PROSCIUTTO E MELONE

FRIED CALAMARI

FRIED ZUCCHINI

MINIATURE MEATBALLS

BUFFALO MOZZARELA PROSCIUTTO & ROASTED PEPPERS

SPINACH & RICOTTA PUFF PASTRY

## *Passed Hors D'oeuvres*

CHOICE OF 3 (\$30 PER PERSON, PER HOUR)

CRAB CAKE WITH MANGO SAUCE

TUNA TARTARE

LOLLIPOP LAMB CHOPS

POLENTA WITH GORGONZOLA

ARANCINI CACIO E PEPE

FIGS & GOAT CHEESE

## *Additional Items*

(SUPPLEMENT)

SHRIMP COCKTAIL - \$18PP

CLAMS OREGANATA OR CASINO - \$15PP

GRILLED VEGETABLES - \$10PP

# Lunch

\$65 PER PERSON

## Primi *Choice of*

*Caesar*

TRADITIONAL

*Barbabetiole*

ROASTED BABY BEETS, ORANGE,  
FRISÉE, WALNUTS, VINAIGRETTE

*Caprese*

BUFFALO MOZZARELLA, TOMATO, BASIL

*Spaghetti al Pomodoro*

TOMATO BASIL SAUCE

## Secondi *Choice of*

*Eggplant Parmigiana*

EGGPLANT, RICOTTA, MASCARPONE, MARINARA

*Grilled Salmon*

WILD MUSHROOMS, CHERRY PEPPERS, ONIONS, BROCCOLI RABE

*Chicken in Crosta*

POUNDED, BREADED CHICKEN BREAST, 24 MONTH AGED PARMIGIANO CRUST, WHITE WINE, LEMON

*Rigatoni Bolognese*

BRAISED VEAL, BEEF, PORK, RICH TOMATO SAUCE

## Dolce *Choice of*

MIXED BERRIES WITH ZABAGLIONE

RICOTTA CHEESECAKE

COFFEE, TEA AND ESPRESSO INCLUDED

Please inform us of any allergies before ordering.

Consumer Advisory - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase a risk of a food borne illness

# Lunch

\$85 PER PERSON

## Primi Choice of

### *Mediterranean Salad*

HEIRLOOM TOMATO, RED ONION, CUCUMBER,  
GAETA OLIVES, 24-MONTH AGED PARMIGIANO

### *Eggplant Rollatini*

EGGPLANT STUFFED WITH  
RICOTTA, MOZZARELLA

### *Burrata*

CAMPARI TOMATOES

### *Penne Arrabbiata*

SPICY TOMATO SAUCE, GARLIC, BASIL

## Secondi Choice of

### *Halibut*

PISTACHIO CRUST, CITRON SAUCE

### *Lobster Ravioli*

SPICY VODKA SAUCE

### *Chicken Parmigiana*

POUNDED, BREADED CHICKEN BREAST, MARINARA, IMPORTED CHEESE

### *Eggplant Parmigiana*

EGGPLANT, RICOTTA, MASCARPONE, MARINARA

## Dolce Choice of

RICOTTA CHEESECAKE

TIRAMISU

FLOURLESS CHOCOLATE CAKE

COFFEE, TEA AND ESPRESSO INCLUDED

Please inform us of any allergies before ordering.

Consumer Advisory - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase a risk of a food borne illness

# Dinner

\$95 PER PERSON

## Primi *Choice of*

*Caprese*

BUFFALO MOZZARELLA, TOMATO, BASIL

*Rucola*

SHAVED PARMESAN, ITALIAN VINAIGRETTE

## Secondi *Choice of*

*Spicy Rigatoni*

VODKA SAUCE

*Ravioli Porcini*

CHAMPAGNE TRUFFLE CREAM SAUCE

*Red Snapper Livornese*

CAPERS, BLACK OLIVES, ONION, LIGHT TOMATO SAUCE

*Picatta di Pollo al Limone*

CHICKEN BREAST, LEMON, WHITE WINE, GRILLED ASPARAGUS

## Dolce *Choice of*

RICOTTA CHEESECAKE

PISTACHIO GELATO

COFFEE, TEA AND ESPRESSO INCLUDED

Please inform us of any allergies before ordering.

Consumer Advisory - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase a risk of a food borne illness



# Dinner

\$110 PER PERSON

## *Primi* Choice of

*Caesar*

TRADITIONAL

*Beet Salad*

ROASTED BABY BEETS, ORANGE, FRISEE, WALNUTS, VINAIGRETTE

## *Secondi* Choice of

*Salmon Porcini*

WILD MUSHROOM & BROCCOLI RABE

*Pollo in Crosta*

POUNDED CHICKEN BREAST, 24-MONTH AGED PARMIGIANO CRUST, WHITE WINE, LEMON

*Short Rib Ravioli*

RICH TOMATO SAUCE

*Rigatoni Bolognese*

BRAISED VEAL, BEEF, PORK, RICH TOMATO SAUCE

## *Dolce* Choice of

TIRAMISU

STRAWBERRY SHORTCAKE

NAPOLEON

COFFEE, TEA AND ESPRESSO INCLUDED

Please inform us of any allergies before ordering.

Consumer Advisory - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase a risk of a food borne illness

# Dinner

\$135 PER PERSON

## Antipasti *Choice of*

*Burrata Caprese*

BEEFSTEAK TOMATO

*Melanzana con Ricotta*

EGGPLANT, RICOTTA CHEESE, MARINARA

## Primi *Choice of*

*Ravioli ai Porcini*

CHAMPAGNE TRUFFLE CREAM SAUCE

*Bucatini Amatriciana*

GUANCIALE, ONIONS, RED WINE, PECORINO ROMANO

## Secondi *Choice of*

*Halibut Oreganata*

BREAD CRUMBS, LEMON, GARLIC

*Pollo alla Parmigiana*

POUNDED, BREADED CHICKEN BREAST, MARINARA, IMPORTED CHEESE

*Filet di Manzo Peppercorn*

FILET MIGNON, PEPPERCORN SAUCE

## Dolce *Choice of*

RICOTTA CHEESECAKE

FLOURLESS CHOCOLATE CAKE

STRAWBERRY SHORTCAKE

COFFEE, TEA AND ESPRESSO INCLUDED

Please inform us of any allergies before ordering.

Consumer Advisory - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase a risk of a food borne illness



# Dinner

\$165 PER PERSON

## Antipasti *Choice of*

*Ravioli ai Porcini*

CHAMPAGNE TRUFFLE CREAM SAUCE

*Clams Oreganata*

BAKED CLAMS

*Shrimp Cocktail*

JUMBO TIGER PRAWNS

*Langostino*

IN SHELL, SAUTÉED SPINACH

*Mediterranean Salad*

HEIRLOOM TOMATO, RED ONION, CUCUMBER, GAETA OLIVES, 24-MONTH AGED PARMIGIANO

## Primi *Choice of*

*Lobster Ravioli*

BUTTER, SAGE, TOMATO CONCASSÉ, TOPPED  
WITH FRESH LOBSTER MEAT

*Fettucine Toscana*

TOMATO, FILET MIGNON, PECORINO ROMANO

## Secondi *Choice of*

*Scampi Fra Diavolo*

SPICY MARINARA SAUCE

*Halibut*

PISTACHIO CRUST AND LEMON SAUCE

*Langostinos*

JUMBO PRAWNS, TUSCAN RISOTTO  
OR SAUTÉED SPINACH

*Half Rack of Lamb \**

DIJON MUSTARD GLAZE, LIGHTLY BREADED,  
BAROLO WINE SAUCE, ROASTED POTATOES

*Chicken Scarpariello*

CHICKEN, GARLIC, WHITE WINE,  
MUSHROOMS, CHERRY PEPPERS

*Costoletta Marsala*

VEAL CHOP, MUSHROOMS, MARSALA WINE

## Contorni *Choice of 2*

BROCCOLI RABE, ROSEMARY POTATOES, GRILLED VEGETABLES, SAUTÉED MUSHROOMS

## Dolce *Choice of*

RICOTTA CHEESECAKE

TIRAMISU

FLOURLESS CHOCOLATE CAKE

COFFEE, TEA AND ESPRESSO INCLUDED

Please inform us of any allergies before ordering.

Consumer Advisory - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase a risk of a food borne illness



## FOOD & BEVERAGE MINIMUM

(ONLY INCLUDE FOOD & BEVERAGE SPEND; TAXES, GRATUITY AND FEES DO NOT QUALIFY AS SPEND)

## DINNER

OUR PRIVATE DINING ROOMS CAN ACCOMMODATE FROM 15 TO 65 GUESTS AT \$150 PER PERSON

## BUYOUTS

PLEASE INQUIRE FOR MORE DETAILS & PRICING.



## BEVERAGE PACKAGES

PRICED PER PERSON | MINIMUM OF 15 GUESTS |  
LISTED SPIRITS MAY BE SUBJECT TO AVAILABILITY.

(ONLY INCLUDE FOOD & BEVERAGE; TAXES, GRATUITY AND FEES DO NOT QUALIFY AS SPEND)

BASED ON 2.5 HOUR EVENT

## WINE & BEER

HOURLY PACKAGE \$20 PER PERSON

SELECTION OF RED & WHITE WINE | DOMESTIC & IMPORTED BEER | SOFT DRINKS

## PREMIUM BAR

HOURLY PACKAGE \$25 PER PERSON

SELECTION OF RED & WHITE WINE | DOMESTIC & IMPORTED BEER

GREY GOOSE | BOMBAY SAPPHIRE | BACARDI SUPERIOR | MAKERS MARK | LALO BLANCO |  
DEWARS WHITE LABEL | ASSORTED JUICES | SOFT DRINKS

## ULTRA-PREMIUM BAR

HOURLY PACKAGE \$30 PER PERSON

SELECTION OF RED & WHITE WINE | DOMESTIC & IMPORTED BEER

BELVEDERE | HENDRICK'S GIN | ZACAPA 23 | WOODFORD RESERVE | DON JULIO BLANCO |  
JOHNNIE WALKER BLACK | ASSORTED JUICES | SOFT DRINKS

## COCKTAIL MENUS

SPECIALTY COCKTAILS CAN BE SELECTED TO ENHANCE YOUR EVENT WITH A MAXIMUM SELECTION OF 3.  
OUR TEAM CAN CUSTOM CREATE A COCKTAIL MENU BASED ON YOUR PREFERENCES, STYLE, AND OVERALL  
INSPIRATION OF YOUR EVENT.

THE FULL WINE LIST IS AVAILABLE UPON REQUEST

BEVERAGE BY CONSUMPTION ARE ALSO AVAILABLE

# GENERAL EVENT INFORMATION

## RESERVATIONS

YOUR RESERVATION WILL BE CONFIRMED UPON RECEIPT OF A SIGNED CONTRACT, WHICH INCLUDES A CREDIT CARD AUTHORIZATION. YOUR BALANCE WILL BE CHARGED IN FULL AT THE CONCLUSION OF THE FUNCTION. GRATUITY IS DISCRETIONARY, IL MULINO RECOMMENDS 20%. MENU PRICES DO NOT INCLUDE THE 6.625 SALES TAX AND 9.625% LIQUOR TAX. IF YOUR ORGANIZATION IS TAX-EXEMPT, A COPY OF YOUR TAX-EXEMPT CERTIFICATE MUST BE PROVIDED WITH YOUR SIGNED CONTRACT.

## ALLERGIES & FOOD RESTRICTIONS

GLUTEN-FREE PASTA IS AVAILABLE ON REQUEST. WHILE WE TAKE STEPS TO MINIMIZE RISK AND FOLLOW SAFE FOODHANDLING PROCEDURES WITH FOODS THAT CONTAIN POTENTIAL ALLERGENS, PLEASE BE AWARE WE CANNOT PREVENT OCCASIONAL CROSS CONTAMINATION FROM OCCURRING. WE ENCOURAGE GUESTS WITH SEVERE ALLERGIES TO SPEAK WITH A MANAGER.

## FINAL GUEST COUNT

YOUR FINAL GUARANTEED GUEST COUNT IS REQUIRED THREE BUSINESS DAYS PRIOR TO YOUR EVENT AND MAY NOT BE REDUCED THEREAFTER. IF WE DO NOT RECEIVE A TIMELY GUARANTEE OF GUEST COUNT, YOUR FINAL BILL WILL REFLECT CHARGES FOR THE HIGHEST ESTIMATED NUMBER OF GUESTS SHOWN ON YOUR AGREEMENT AND MENU.

## MENU PRICING

WE REQUIRE A PRE-SET MENU FOR PARTIES LARGER THAN 15. DINNER MENU PRICES RANGE FROM \$95 TO \$180 PER PERSON WITH ADDITIONAL CHOICES AND SUPPLEMENTS UPON REQUEST. MENUS ARE SUBJECT TO PRICING IN EFFECT ON THE DAY OF YOUR EVENT.

## CANCELLATION POLICY

IF A CONTRACTED EVENT IS CANCELLED WITHIN 7 DAYS OF THE DATE OF THE EVENT, A CANCELLATION FEE OF 50% OF THE QUOTED FOOD AND BEVERAGE MINIMUM WILL BE CHARGED. CANCELLATIONS MADE WITHIN 48 HOURS OF THE EVENT DATE WILL RESULT IN A CANCELLATION FEE EQUAL TO 100% OF THE FOOD AND BEVERAGE MINIMUM QUOTED.



## WINE & BEVERAGES

IL MULINO FEATURES AN EXTENSIVE WINE CELLAR, AND OUR TEAM IS AVAILABLE TO ASSIST  
IN MAKING ADVANCE SELECTIONS FOR YOUR EVENT. YOU MAY ORDER WHEN YOU ARRIVE  
(SELECTIONS ON THE DAY OF THE EVENT ARE BASED ON AVAILABILITY)  
OR YOU MAY PRE-SELECT WINES

## CORKAGE

WE DO NOT OFFER CORKAGE FOR PRIVATE EVENTS.

## PRINTED MENUS

WE ARE PLEASED TO OFFER PERSONALIZED MENUS FOR OUR GUESTS, WHICH CAN FEATURE  
A HEADING OR COMPANY LOGO.

## PLACE CARDS

PLACE CARDS CAN BE PRINTED AND ARRANGED ON THE TABLE FOR A FEE. WE REQUIRE 72  
HOURS NOTICE OF FINAL NAMES WITH A SEATING CHART.

## LINENS

WE PROVIDE STANDARD WHITE TABLECLOTHS AND NAPKINS. SPECIALTY OPTIONS ARE  
AVAILABLE UPON REQUEST FOR AN ADDITIONAL CHARGE.

## AUDIO-VISUAL NEEDS

OUR PRIVATE DINING ROOMS CAN BE EQUIPPED WITH COMPLETE AUDIO-VISUAL  
CAPABILITIES THROUGH A THIRD-PARTY VENDOR UPON REQUEST.





## FLOWERS

WE CAN ARRANGE YOUR FLORAL REQUIREMENTS. THE ARRANGEMENTS ARE YOURS TO KEEP OR GIVE TO YOUR GUESTS AT THE CONCLUSION OF YOUR FUNCTION. THE COST WILL BE ADDED TO YOUR FINAL BILL.

## DELIVERIES & STORAGE

SHOULD YOU REQUIRE PRINTED MATERIALS, GIFTS, OR OTHER ITEMS TO BE SHIPPED TO IL MULINO IN ADVANCE OF YOUR EVENT, PLEASE SEND THEM C/O IL MULINO – HARD ROCK HOTEL & CASINO, 1000 BOARDWALK, ATLANTIC CITY, NJ 08401 ATTN: IL MULINO PRIVATE EVENTS, AND CLEARLY INDICATE THE NAME AND DATE OF YOUR EVENT.

## PARTING GIFTS

WE CAN OFFER A SELECTION OF FAVORS AS A CONCLUSION TO YOUR EVENT, INCLUDING IL MULINO SAUCES OR GIFT CARDS TO OUR RESTAURANTS. PLEASE INQUIRE FOR MORE DETAILS.



# Offsite Catering

IL MULINO NEW YORK ALSO OFFERS OFFSITE CATERING. WE'D LOVE TO  
HOST YOUR CORPORATE OR SOCIAL EVENT. FOR CUSTOMIZED PRICING,  
PLEASE CONTACT [EVENTS@IMNY.COM](mailto:EVENTS@IMNY.COM).

## Give The Gift Of Good Taste

OUR SIGNATURE PASTA SAUCES ARE AVAILABLE IN THREE ROBUST FLAVORS  
AS A PARTING GIFT FOR YOUR GUESTS.

**\$9.99 PER JAR**

GIFT CARDS ARE ALSO AVAILABLE

FOR ANY ADDITIONAL QUESTIONS REGARDING  
EVENTS OR CATERING AT IL MULINO NEW YORK,  
PLEASE CONTACT US AT [EVENTS@IMNY.COM](mailto:EVENTS@IMNY.COM)

