



Formal Sit-Down Dinner

Mohegan Sun offers a complete wedding package that includes the following:

- 🍃 Selection of Hot Hors D'oeuvres and Cold Displays
- 🍃 Pasta Station
- 🍃 Five Hour Open Bar Offering Quality Brand Cocktails, Beer, Wine and Soft Drinks
- 🍃 Champagne Toast
- 🍃 Exquisitely Prepared Three Course Dinner
- 🍃 Wedding Cake - Custom designed by private consultation with our award winning Executive Pastry Chef
- 🍃 Specially Priced Children and Entertainment Menu
- 🍃 Wedding Theme Ice Carving
- 🍃 Complimentary Overnight Guest Room for Bride and Groom
(* Minimum 100 Guests)
- 🍃 Expert Assistance in Arranging Overnight Accommodations for Family and Friends
- 🍃 Expert Assistance in Arranging Entertainment, Photography, Floral Services and Special Requests

Our Wedding Reception Package is designed in the best interest of making your fairy tale a reality. The reception room will be set with an elevated head table, elegantly skirted and accented with votive candles. Round tables of eight or ten will be dressed with floor length linens and topped with your choice of house linens. The cake and gift tables will also be dressed with the appropriate coordinating linen. A dance floor suited for the size of your party is included at no additional cost.

NOTE: Price consideration will be given for Saturday afternoon and Sunday weddings that conclude by 4:00pm. Consult your Wedding Specialist for details. Package pricing based on 100 person minimum.

All prices are exclusive of 18% service charge and 6% tax.



Formal Sit-Down Dinner

ONE HOUR COCKTAIL RECEPTION

Enhanced with a complimentary wedding theme ice carving.

Cold Displays

The following selections are included in package price:

Imported and Domestic Cheese Display
Sliced Fresh Seasonal Fruits and Berries of the Season
with Fruit Dipping Sauce
Crudit  of Garden Vegetables with Dip

Hot Hors D'oeuvres ~ Butler Passed

(Based on five pieces per person)

Select five individual items from the following list:

Chicken and Vegetable Skewers with Marsala Sauce
Sesame Chicken Tenders with Mango Chutney
Thai Peanut Chicken Satay
Chicken, Fontina Cheese and Sun Dried Tomato - Lightly Breaded
Mini Beef Wellington
Sirloin Beef, Green Pepper & Onion Skewers with Peppercorn Sauce
Szechwan Beef Satay with Teriyaki Glaze
Parmesan Artichoke Hearts
Brie and Raspberry Barquette
Spanakopitas
Vietnamese Spring Rolls with Hot Mustard
Chile-Lime Salmon Satay
Fried Crab Rangoon with Sweet and Sour Sauce
Mini Crab Cake with Roasted Red Pepper Remoulade
Crabmeat Stuffed Mushroom

Pasta Station ~ Presented in Silver Chaffing Dishes

Select Two Pastas

Penne with Grilled Chicken, White Beans, Roasted Tomato
and Mushrooms

Orecchiette with Roasted Vegetables in a Light Roasted Garlic Broth

Fusilli with Pancetta, Green Peas and Cracked Black Pepper
Finished with Parmesan Cheese and Cream

Ziti with Grilled Sweet Sausage, Broccoli, Pimentos, Black Olives,
Garlic and Extra Virgin Olive Oil

Pappardelle Bolognese
Bow Tie Pomodoro

Presented with Freshly Grated Parmesan Cheese, Crushed Red
Pepper, Sliced Italian and Focaccia Breads

All prices are exclusive of 18% service charge and 6% tax.



Formal Sit-Down Dinner

DINNER MENU

Dinner includes your choice of salad, entrée, dinner rolls and butter, chefs selection of fresh seasonal vegetables and appropriate side dish, freshly brewed coffee, decaffeinated coffee, tea and custom tiered wedding cake.

Salads

Weegun Sunburst

Seasonal Field Greens, Red Belgian Endive, Grape Tomatoes and Curly Carrot Angel Hair ~ Balsamic Vinaigrette

Spinach Salad

Fresh Tender Spinach, Crispy Maple Smoked Bacon, Chopped Egg, Sliced Mushrooms, Bermuda Onion ~ Vidalia Onion Vinaigrette

Caesar Salad

Hearts of Romaine, Tossed with Traditional Caesar Dressing

Mediterranean Salad

Mixed Greens, Grape Tomatoes, Cucumber, Feta Cheese, Calamata Olives, Pita Crisps, Fresh Mint ~ Red Wine Vinaigrette

Entrees

Longwood Chicken

Oven Roasted French Breast of Chicken Topped with a Basil Mushroom Cream Sauce

105.00 Per Person

Crisfield Chicken

Breast of Chicken Stuffed with Maryland Crab Imperial, Lemon Brown Butter

110.00 Per Person

Filet Mignon

10 Ounce Filet Wrapped in Bacon with Port Wine Demi Glace

120.00 Per Person

Veal Delmonico

12 Ounce Seared Veal Rib Eye with Wild Mushrooms and Demi Glace

130.00 Per Person

All prices are exclusive of 18% service charge and 6% tax.



Formal Sit-Down Dinner

Entrees (continued)

Pork Prime Rib

Herb Crusted and Slow Roasted with Rosemary Sauce

100.00 Per Person

Atlantic Salmon

Brushed with Light Soy Sauce, Grilled and Served with
a Ginger Beurre Blanc

105.00 Per Person

New England Cod

Bacon Wrapped Cod Filet with Vermont Maple Glaze

110.00 Per Person

Stuffed Shrimp

Two Colossal Shrimp with New England Seafood Stuffing
Served with Lemon Butter Sauce

115.00 Per Person

Filet & Shrimp

8 Ounce Grilled Filet with Cabernet Wine Sauce Topped
with a Garlic Seared Jumbo Shrimp

130.00 Per Person

Filet & Chicken

6 Ounce Grilled Filet with Port Wine Sauce and Boneless Breast
of Chicken with Mustard Cream Sauce










120.00 Per Person

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Buffet Dinner

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-  Selection of Hot Hors D'oeuvres and Cold Displays
-  Five Hour Open Bar Offering Quality Brand Cocktails, Beer, Wine and Soft Drinks
-  Champagne Toast
-  Sumptuous Dinner Buffet
-  Wedding Cake - Custom designed by private consultation with our award winning Executive Pastry Chef
-  Specially Priced Children and Entertainment Menu
-  Wedding Theme Ice Carving
(Your Choice of Placement – Cocktail Hour or Dinner)
-  Complimentary Overnight Guest Room for Bride and Groom
(Minimum 100 Guests)*
-  Expert Assistance in Arranging Overnight Accommodations for Family and Friends, Entertainment, Photography, Floral Services and Special Requests

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Chile-Lime Salmon Satay
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Mini Crab Cake with Roasted Red Pepper Remoulade
Crabmeat Stuffed Mushroom

DINNER BUFFET

The following to be presented on appropriately appointed buffets:

Mixed Field Greens with Garden Vegetables
Baby Spinach Salad with Grape Tomatoes
Iceberg Wedges with Crumbled Bleu Cheese, Bermuda Onion
Three Homemade Dressings
Hearts of Palm and Grilled Mushrooms
Grilled Vegetable Salad with Balsamic Reduction
Chilled Cheese Tortellini Mixed with Sun Dried Tomato
Marinated Seafood Salad

Prices are exclusive of 18% service charge and 6% tax.



Buffet Dinner

HOT SELECTIONS

(Your Selection of Three Entrees)

Pan Roasted Chicken with Red Onion Marmalade

Breast of Chicken Filled with Prosciutto and Fontina Cheese,
with Supreme Sauce

Breast of Chicken with Savory Stuffing and Roasted Corn Relish

Pan Seared Boneless Duck Breast with Sun Dried Cherries,
Black Mission Figs & Jus Lie

Halibut Filet with Fennel, Onions, Tomatoes and Black Olives

Salmon Filet with Citrus-Beurre Blanc Sauce

Pan Seared Pork Medallions with Brandied Pear Compote

Petite Filet Mignons with Mushroom Demi Glace

Carved, Herb Crusted Veal Loin Roast with Bordailaise Sauce

Carved, Shallot Crusted Sirloin of Beef with Barolo Wine Sauce

Carved, Oven Roasted Prime Rib of Beef with Jus Lie

Medley of Fresh Seasonal Vegetables

Chefs Selection of Appropriate Potato or Rice

Select One Item from the Following Pasta Selections

Wild Mushroom Ravioli with Oven Roasted Grape Tomatoes
and Roasted Garlic Cream

Penne Pasta with Broccoli Rabe, Sweet Italian Sausage,
Roasted Red Pepper, Garlic and Olive Oil

Cheese Tortellini in a Rosa Sauce with Pancetta and Fresh Peas

Orrechette with Oven Roasted Vegetables, Oven Roasted Garlic
and Extra Virgin Olive Oil

Cheese Tortellini with Alfredo Sauce

Dinner Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and Assortment
of Fine Quality Tea

Tiered Wedding Cake

125.00 Per Person

All prices are exclusive of 18% service charge and 6% tax.



Enhancements

FORMAL DINNER OR BUFFET

ADDITIONAL COCKTAIL RECEPTION OR DINNER BUFFET ENHANCEMENTS ARE AVAILABLE AT THE PRICE LISTED BELOW PER PERSON.

Carving Stations

(Requires a Uniformed Chef at 75.00)

Steamship Round of Beef ~ 5.50 Per Person

Shallot Crusted Beef Tenderloin ~ 8.00 Per Person

Rack of Lamb ~ 8.50 Per Person

Roast Pork Loin with Sausage Stuffing ~ 6.50 Per Person

Applewood Smoked Pork Loin ~ 6.00 Per Person

Oven Roasted Turkey Breast ~ 5.00 Per Person

Baked Country Ham ~ 6.00 Per Person

Carved items are served with sliced mini rolls and appropriate condiments.

Raw Bar

Chilled Jumbo Shrimp ~ 3.50 Per Piece

Alaskan Snow Crab Claws ~ 3.50 Per Piece

Little Neck Clams on the Half Shell ~ 2.00 Per Piece

Seasonal Oysters on the Half Shell ~ 2.25 Per Piece

Lobster Medallions ~ 4.50 Per Piece

Sushi ~ California Rolls

A fine assortment of hand made Tuna, Salmon, Smoked Eel and Sweet Shrimp Marinated Ginger, Wasabi and Ginger Soy

100.00 Per 50 Pieces

Bruschetta Display

Fresh Plum Tomato with Garlic, Basil and Olive Oil, Feta and Spinach, Artichoke and Red Pepper, Eggplant Caponata, Olive Tapanade and Hummus Pita Wedges and Grilled Garlic-Rubbed Rustic Italian Bread

3.50 Per Person

Antipasto Display

Assorted Grilled Vegetables, Marinated Mushrooms, Mozzarella and Provolone Cheese, Artichokes, Olives, Sliced Italian Meats Focaccia and Sliced Italian Bread

5.50 Per Person

All prices are exclusive of 18% service charge and 6% tax.



Enhancements

ADDITIONAL DINNER BUFFET ENHANCEMENTS ARE AVAILABLE AT THE PRICE LISTED PER PERSON.

Soup

Lobster Bisque

3.00 Per Person

Rich Chicken Broth with Julienne Vegetables & Cheese Tortellini

2.00 Per Person

New England Clam Chowder

2.00 Per Person

Desserts

Chocolate Dipped Strawberries and Chocolate Confections
Presented at the Table

6.00 Per Person

*Bananas Foster or Cherries Jubilee Flambé

Served with Premium Vanilla Ice Cream

7.00 Per Person

(*Chef Required at 75.00 / One Station for Every 100 Guests)

Assorted Mini French, Italian and Continental Pastries, Gourmet Blondie's and Brownies, Chocolate Dipped Oreó's, Petit Fours, Dipped Strawberries, Warm Dark and Milk Chocolate Dipping Sauce with Cubed Fresh Fruit and Berries, Cubed Pound Cake and Whipped Cream

14.00 Per Person

All prices are exclusive of 18% service charge and 6% tax.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

GENERAL CATERING GUIDELINES AND POLICIES

Thank you for allowing Mohegan Sun to host your legendary event. It is our goal to provide you and your guests with creative menus and friendly attentive service at competitive prices, allowing you to concentrate on the purpose of your event or entertaining. In order to help us serve you as effectively as possible, please take a moment to review the following guidelines.

MENUS

While we have a full range of catering menus available, our catering professionals and award-winning Chefs are always happy to meet with you to discuss your particular needs. Menu prices are guaranteed for six months. We reserve the right to charge for every person served. No food or beverage of any kind will be permitted to be brought onto or removed from our premises by the patron, his or her guests or invitees. Mohegan Sun is responsible for the sale and service of all alcoholic beverages on the premises as regulated by the State of Connecticut and the Mohegan Tribe. Therefore, all liquor, beer and wine consumed on the premises must be supplied by Mohegan Sun. When offering a choice of multiple entrees (limit of two) you will be billed for the higher price entrée. The wedding package is a complete package and is not subject to changes or substitutions. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.

GUARANTEED ATTENDANCE AND PAYMENT POLICES

In arranging for private functions, the attendance must be definitely specified by 10:00am at least three business days in advance of the function. This number will be considered a guarantee not subject to reduction. If the guarantee is not given to our Catering Department three business days in advance, we will consider the last estimated number as the guarantee for the function. We set and prepare for 3% over the guarantee. Deposit and payment schedules will be established with your Catering Manager. Any function, which cancels less than fourteen days prior to the event, will be subject to cancellation fees equal to full room rental and meal guarantee. All events are considered tentative until a non-refundable deposit confirms your reservation unless otherwise specified in your contract.

CONVENTION CENTER

Function space cannot be guaranteed without a signed contract and deposit. Specific space is not guaranteed. We do guarantee that you will have ample space for your requirements. The patron agrees to be responsible for any damage done to the premises during the period of time his or her guests are under his or her control or that of any independent contractor hired by the patron. We do not assume or accept the responsibility for damage to or loss of any merchandise or articles left in any meeting rooms or public areas prior to, during or following the customer's function.

DECORATION AND SPECIAL SERVICES

Your Catering Professional can coordinate with you a full range of services from floral and decorative needs to security and electrical requests. For your convenience, entertainment and coat check arrangements may also be made through the Catering Office. In addition, the hotel offers an on premise audiovisual supplier, as well as a fully equipped Business Center for all your business needs. Decorations brought onto the premises by the guest or decorator must be approved by management and meet all local fire codes. Items may not be attached to walls, windows or ceiling with tape, adhesive, nails or staples.

SIGNS

The hotel will, unless otherwise instructed, post your program daily in the public areas of the hotel. Other signs or banners may not be placed in public areas without permission of the hotel. All signs must be professionally lettered. Absolutely no signage will be placed in the lobby, guest room floors or in the elevators. Please contact your Catering or Convention Manager for assistance.

ADDITIONAL LABOR CHARGES

Groups of twenty or fewer will be billed an additional labor charge of \$50.00 when waiter service is required. Buffets for under fifty people will be assessed a \$50.00 service charge. Functions that exceed the scheduled servicing close time or event ending time will be subject to an overtime charge.

SERVICE CHARGE AND TAX

An 18% service charge and 6% tax will be applied to all catering invoices.

I have read and fully understand and agree to the terms above:

Name: _____

Signature: _____ Date: _____