



M O H E G A N S U N

A wedding affair to remember





As you share one of the happiest moments of your life
with those closest to you, Mohegan Sun's catering and banquet professionals are prepared to make your fantasy a reality. Step into a world of boundless possibilities and let our experts transform your dreams into the perfect celebration where the only limitation is your imagination.



Wedding Reception Package

Your Mohegan Sun Wedding Reception Package

is designed to make your fairy tale a reality. The most important day of your life will be celebrated in an enchanting ballroom accented with delicate floor length linens of your choice and tables stylishly decorated to leave your guests in admiration. A dedicated wedding specialist will guide you every step of the way to ensure your special day is executed flawlessly. Inquire on special rates for your guests, engagement party, bridal shower, rehearsal dinner and after wedding brunch. Your wedding will inspire so many celebrations on your new life journey, the possibilities are endless.

Price consideration will be given for Friday night, Saturday afternoon and Sunday weddings. Consult your Wedding Specialist for details. Choice of two entrées, higher price prevails.



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



Wedding Theme Ice Carving



Sweet Endings



Exquisite Table Overlays, Select Chair Covers and Coordinating Sashes



Complimentary Bridal Suite for Bride and Groom

{ Minimum 100 Guests }

Formal 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
- Crudité 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:

COLD PASSED

- Beef Carpaccio with Shaved Parmesan and Truffle Oil Crostini
- Asian Chicken Salad in a Cucumber Cup
- Mini Vegetable Taco
- Chipotle Deviled Egg
- Gazpacho Shooter
- Tuna Tartare

HOT PASSED

- Sesame Chicken Strips with Asian Plum Sauce
- Vegetable Spring Roll
- Artichoke and Olive Tart
- Mini Crab Cake with Roasted Red Pepper Remoulade
- Coconut Fried Shrimp with Mango Relish
- Beef and Vegetable Kabob with Roasted Shallot Aioli
- Chicken Wellington
- Chicken Satay with Sweet and Sour Glaze
- Mini Deep Dish Pizza (Plain and Pepperoni)
- Franks in a Blanket with Deli Mustard
- Crabmeat Stuffed Mushroom

Formal Dinner

PASTA STATION - PRESENTED IN SILVER CHAFING DISHES *Select Two Pastas*

Penne with Grilled Chicken, White Beans,
Roasted Tomato and Mushrooms, Aglio e Olio

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

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

DINNER MENU

Dinner includes your choice of salad, entrée, artisan bread and butter, chef's selection of fresh seasonal vegetables and appropriate side dish. Coffee service to include freshly brewed coffee, decaffeinated coffee, tea and a custom tiered wedding cake.

SALADS *Choice of One*

Weegun Sunburst

Seasonal Field Greens, Red Belgian Endive,
Grape Tomatoes and Curly Carrot Angel Hair with
Sweet Herb White Balsamic Vinaigrette

Caesar Salad

Hearts of Romaine, Tossed
with Traditional Caesar Dressing

Mediterranean Salad

Mixed Greens, Grape Tomatoes, Cucumber, Feta Cheese,
Kalamata Olives, Pita Crisps and Red Wine Vinaigrette

Formal Dinner

ENTRÉES

Choice of Two

French Breast of Chicken

Wild Mushroom and Sausage Stuffing, Roasted Chicken Demi

Herb Crusted Chicken Breast

Artichoke and Roasted Pepper, Compote, Asiago Cheese

Parmesan Crusted Chicken Breast

Wood Roasted Fennel and Tomato Sauce

Roasted Duck

Fig and Roasted Shallot Compote, Port Wine Reduction

Atlantic Salmon

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

Artichoke Crusted Halibut

Cilantro Lemon Beurre Blanc

Stuffed Shrimp

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

Filet Mignon

10 Ounce Filet Wrapped in Bacon with Port Wine Demi Glaze

Filet & Shrimp

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

Filet & Chicken

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

{ \$200.00 per Person }

Buffet 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
- Crudité 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:

COLD PASSED

- Beef Carpaccio with Shaved Parmesan and Truffle Oil Crostini
- Asian Chicken Salad in a Cucumber Cup
- Mini Vegetable Taco
- Chipotle Deviled Egg
- Gazpacho Shooter
- Tuna Tartare

HOT PASSED

- Sesame Chicken Strips with Asian Plum Sauce
- Vegetable Spring Roll
- Artichoke and Olive Tart
- Mini Crab Cake with Roasted Red Pepper Remoulade
- Coconut Fried Shrimp with Mango Relish
- Beef and Vegetable Kabob with Roasted Shallot Aioli
- Chicken Wellington
- Chicken Satay with Sweet and Sour Glaze
- Mini Deep Dish Pizza (Plain and Pepperoni)
- Franks in a Blanket with Deli Mustard
- Crabmeat Stuffed Mushroom

Buffet Dinner

SALADS

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

Grilled Vegetable Salad with Balsamic Reduction

Chilled Cheese Tortellini Mixed with Sun Dried Tomato

Marinated Seafood Salad



HOT SELECTIONS

Select four individual items from the following list:

Rotisserie Roasted Chicken, Fresh Herbs, Natural Pan Juices

Breast of Chicken Stuffed, Prosciutto and
Fontina Cheese Madeira Sauce

Breast of Chicken, Savory Stuffing, Roasted Corn Relish

Grilled Block Island Swordfish,
Melted Leeks, Roasted Pepper Fondue

Maple Glazed Salmon Filet, Crisp Onions

Herb Crusted Roasted Pork Loin, Pommery Demi Glaze

Beef Tenderloin Medallions, Wild Mushroom Compote

Carved, Shallot Crusted Sirloin of Beef, Bavolo Demi

Carved, Oven Roasted Prime Rib of Beef, Jus Lie

Entrées accompanied with:

Medley of Fresh Seasonal Vegetables

Chef's Selection of Appropriate Potato or Rice

Buffet Dinner

PASTA

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

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

Cheese Tortellini with Alfredo Sauce

Dinner Rolls and Butter

Coffee service to include:

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

Tiered Wedding Cake

{ \$180.00 per Person }



Sweet Endings

Select one item from the following dessert selections:

Chocolate Dipped Strawberries and Chocolate Confections

Presented at the Table

Cupcake Bar

Extravagant Filled Cupcakes with Elegant Toppings to include:

Boston Cream, Carrot with Orange Cream Cheese Frosting,

S'mores with Flamed Marshmallow, Peanut Butter Cup,

White Lemon Curd, Double Strawberry Cream, Bananas

Foster with Rum Soaked Raisins.

Sweet Celebration

Assorted Mini Pastries to include:

Éclairs, Fruit Tarts, Crème Puffs, Macaroons,

Truffles, Chocolate Dipped Berries, Mini Cheesecakes,

Lemon Tarts, Pecan Tarts, Mousse Bombes,

Sugar Free Selection

Chocolate Fountain

Choose Dark, Mild or White Chocolate Flowing

from a Three Tier Fountain with the Following for Dipping:

Long Stemmed Strawberries

Cubed Pound Cakes

Skewered Fresh Seasonal Fruits

Pretzels

Biscotti

Rice Krispy Treats

Marshmallows

Truffles

Italian Pastries

Plated per Table

Coffee Station included with Sweet Endings Dessert Selections:

Freshly Brewed Coffee

Decaffeinated Coffee

Assortment of Fine Quality Tea

Enhancements

Additional enhancements are available at the price listed per person

DESSERTS

(Intermezzo) Sorbet: Mango or Lemon

\$4.00 per Person

SOUP

Lobster Bisque

\$4.00 per Person

Italian Wedding

\$3.00 per Person

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

\$6.75 per Person

ANTIPASTO DISPLAY

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

\$8.75 per Person

RAW BAR

Chilled Jumbo Shrimp

\$5.50 per Piece

Alaskan Snow Crab Claws

\$5.00 per Piece

Little Neck Clams on the Half Shell

\$3.25 per Piece

Seasonal Oysters on the Half Shell

\$4.50 per Piece

Lobster Medallions

\$6.00 per Piece

Each selection served with spicy
cocktail sauce, horseradish, shallot
mignonette, remoulade, Tabasco,
lemon wedges and oyster crackers

All prices are exclusive of 20% service charge and 6% tax.



Enhancements

SUSHI

A Fine Assortment of Hand Made Tuna, Salmon,
Smoked Eel and Sweet Shrimp
Marinated Ginger, Wasabi and Ginger Soy

\$5.00 per Piece
60 piece minimum



SUSHI ROLLS

Each selection served with Wasabi, Pickled Ginger and Soy Sauce.
Please Select Three

California Roll

Crabmeat, Avocado and Cucumber

Vegetarian Roll

Red and Yellow Pepper, Asparagus, Cucumber and Leaf Lettuce

Spicy Tuna Roll

Tuna, Avocado, Cucumber and Spicy Mayonnaise

Sunrise Roll

Salmon, Avocado and Cucumber

Rainbow Roll

Tuna, Salmon, Yellowtail, Crabmeat, Shrimp, Avocado and Cucumber

\$5.00 Per Piece

BEVERAGE

House Wine Service with Dinner

\$5.00 per Person

Upgrade Bar to Premium Liquors

\$8.00 per Person

Enhancements

CARVING STATIONS

Requires a uniformed chef at \$125.00

Low Roasted Certified Angus Steamship Round of Beef

Creamy Horseradish Sauce, Pommery Mustard,
Au Jus, Assorted Mini Rolls

\$425 Each | Serves 50-60 persons

Boneless Herb Crusted Certified Angus Prime Rib of Beef

Creamy Horseradish, Herb Mayonnaise, Au Jus
Assorted Mini Rolls

\$325 Each | Serves 20 persons

Rosemary Roasted Pork Loin

Pommery Mustard, Herb Mayonnaise,
Pan Jus Lie, Assorted Mini Rolls

\$250.00 Each, Carver Required - \$125.00 Per Carver | Serves 20 persons

Oven Roasted French Breast of Turkey

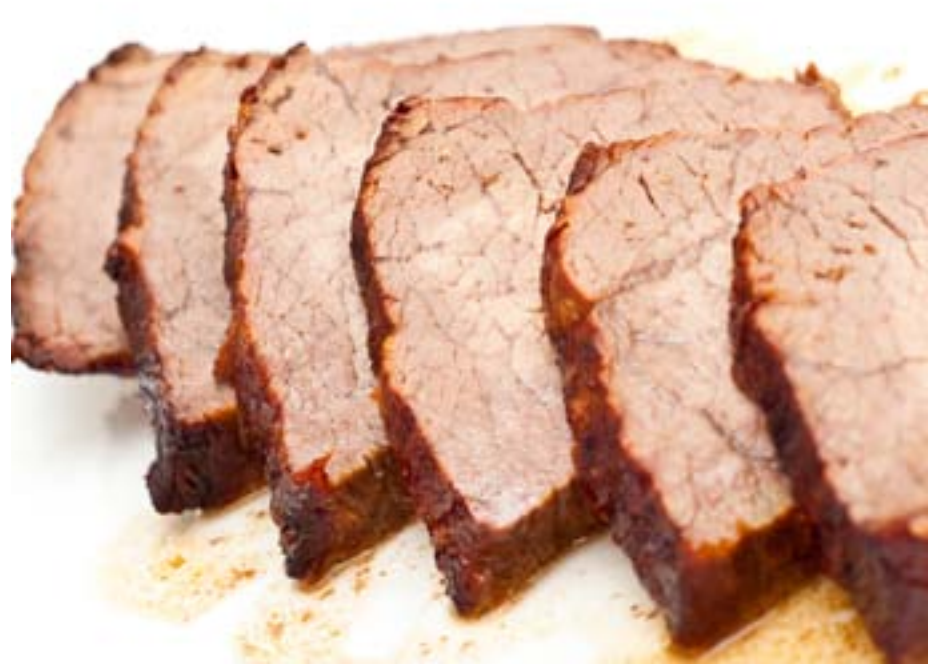
Orange Cranberry Compote, Herb Mayonnaise,
Roasted Pan Gravy, Assorted Mini Rolls

\$125 Each | Serves 15 persons

Honey Glazed Country Ham

Orange Marmalade, Honey Mustard, Herb Mayonnaise,
Country Biscuits, Assorted Mini Rolls

\$200 Each | Serves 20 persons



World's Largest Cake

Everyone wants a wedding that makes history, but at Mohegan Sun, we've actually done it! In 2004, Executive Pasty Chef Lynn Mansel created a Guinness World Record-setting wedding cake for the New England Bridal Expo. Eighteen feet tall and over 15,000 pounds, Chef Mansel has proved no order is too big for the happiest day of your life!



