

# MOHEGAN PENNSYLVANIA



## Wedding Packages

*We make it easy to build your perfect wedding package, from a cocktail reception with light fare, an all-you-can-eat buffet, to a personalized plated dinner service.*

*We also have a full menu of optional upgrades to make your event as unique as you are.*

*All packages require a minimum of 50 guests and are subject to tax and gratuity.*

### ALL WEDDING PACKAGES INCLUDE:

- Dance floor
- White or black table linen
- Clothed Cocktail Tables
- Chair Covers  
(Available in Ivory or Black)
- Head table or sweetheart table
- Tables for your cake, DJ, place cards and gifts
- House centerpieces
- Coffee, iced tea, and water station
- Discounted wedding room blocks of ten or more guest rooms  
(rates vary, based on availability)



# The Ace of Hearts

*The Ace of Hearts includes two hours of open bar reception  
along with two hours of hors d'oeuvres service*

***\$57 per guest***

- Complimentary one night stay in a standard room for the bride and groom
- Two-hour open bar with deluxe brand liquors, domestic beers, wine, and soda
  - *Premium Brand Upgrade \$6 additional per guest*
  - *Ultra-Premium Brand Upgrade \$12 additional per guest*
- Champagne toast for the bride and groom
- Your choice of six Warm or Chilled Hors D'oeuvres (*two hours of service*)
  - *Additional selections are \$4 additional per guest*
  - *Passed or Stationed options available*
- Stationed Tropical Fruit and Fresh Vegetable Display (*two hours of service*)
- Stationed Artisan Cheese Display (*two hours of service*)
  - *Additional selections are \$8 additional per guest*



# All-In for Love

The All-In for Love package includes one hour of deluxe open bar service along with one hour hors d'oeuvres service.

**Choice of plated dinner or two hours of buffet-style meal service.  
\$80 per guest**

- Complimentary one night stay in a suite for the bride and groom
- One-hour open bar with deluxe brand liquors, imported and domestic beers, wine, and soda
  - Premium Brand Upgrade **\$6 additional per guest**
  - Ultra-Premium Brand Upgrade **\$12 additional per guest**
- Champagne toast for the the wedding party (maximum 10 guests)
- Pre-event menu tasting for two
  - Only available for weddings booked a minimum of six months prior to event date
  - **Up to six additional guests \$50 per guest**
- Your choice of four Hand Passed Warm or Chilled Hors D'oeuvres (one hour of service)
  - Additional selections are **\$4 additional per guest**
- Stationed Tropical Fruit and Fresh Vegetable Display (one hour of service)
- Stationed Artisan Cheese Display (one hour of service)
  - Additional selections are **\$8 additional per guest**

## **Plated Entrée Selections**

Includes a choice of one salad and two entrées with appropriate chef-prepared starches and vegetables.  
Served with freshly baked rolls and butter, freshly brewed regular and decaffeinated coffee, water station and iced tea.

### Salads (choice of one)

House Salad  
Fresh Baby Spinach Salad  
Caesar Salad

### Entrées (choice of two)

Stuffed Chicken Breast  
herb stuffing, natural gravy

Chicken Piccata [GF]  
artichokes, roasted red peppers, lemon caper sauce

Seafood Stuffed Sole  
Maryland seafood stuffing, citrus butter sauce

Grilled Vegetable Risotto [V] [GF]  
portabella, zucchini, peppers, asparagus, herb coulis

Hoisin-Seared Salmon  
ginger-chili rice, pickled radish

Chicken Marsala  
forest mushrooms, marsala demi-glace

Petite Filet of Beef and Pan Seared Chicken Breast  
with maître d' butter

add a House Specialty Dessert to your entrée selection for **\$8 additional per guest**

# All-In for Love

## *Dinner Buffet Selections*

*Two hours of buffet service.*

*Served with artisan greens salad, caesar salad, coleslaw, fresh fruit salad, rolls, whipped butter, freshly brewed regular and decaffeinated coffee, water station and iced tea.*

### Entrées include:

Chicken Francaise  
*egg battered, fresh herbs, lemon caper beurre blanc*

Braised Beef Tips  
*forest mushroom, red wine demi-glace*

Hoisin Seared Salmon  
*ginger-chili rice, pickled radish*

Rosemary Pork Loin [GF]  
*caramelized onions, pan jus*

Grilled Vegetable Risotto [V] [GF]  
*portabella, zucchini, peppers, asparagus, coulis*

### Accompaniments include:

Wild Rice Pilaf

Chef's Fresh Seasonal Vegetable

Buttermilk Whipped Potatoes  
*add the Chef's Specialty Dessert Assortment to your buffet selection for **\$8 additional per guest***



# The Diamond Royale

The Diamond Royale package includes one hour of premium open bar service along with one hour hors d'oeuvres service.

**Choice of plated dinner or two hour buffet-style meal service.  
\$95 per guest**

- Complimentary one night stay in a suite for the bride and groom
- One-hour open bar with premium brand liquors, imported and domestic beers, wine, and soda
  - **Ultra-Premium Brand Upgrade \$12 additional per guest**
- Champagne toast for all guests over age 21 (*house select champagne/prosecco*)
- Pre-event menu tasting for two
  - *Only available for weddings booked a minimum of six months prior to event date*
  - **Up to six additional guests - \$50 additional per guest**
- Your choice of four Hand Passed Warm or Chilled Hors D'oeuvres (*one hour of service*)
  - **Additional selections are \$4 additional per guest**
- Stationed Tropical Fruit and Fresh Vegetable Display (*one hour of service*)
- Stationed Artisan Cheese Display (*one hour of service*)
  - **Additional selections are \$8 additional per guest**

## **Plated Entrée Selections**

*Includes a choice of one salad and two entrées with appropriate chef-prepared starches and vegetables.  
Served with freshly baked rolls and butter, freshly brewed regular and decaffeinated coffee,  
water station and iced tea.*

### Salads (choice of one)

House Salad  
Fresh Baby Spinach Salad  
Caesar Salad

### Entrées (choice of two)

Roasted Airline Chicken Breast  
*with fresh herbs, natural jus*

Chicken Parmesan  
*lightly breaded, melted mozzarella,  
whole tomato marinara*

Seafood Stuffed Sole  
*Maryland seafood stuffing, citrus butter sauce*

Petite Filet of Beef and Pan Seared Chicken Breast  
*with maître d' butter*

Hoisin-Seared Salmon  
*ginger-chili rice, pickled radish*

Chicken Marsala  
*forest mushrooms, marsala demi-glace*

Griddled Mahi Mahi  
*with saffron brodo*

*add a House Specialty Dessert to your entrée selection for \$8 additional per guest*

# The Diamond Royale

## Dinner Buffet Selections

*Two hours of buffet service.*

*Served with artisan greens salad, caesar salad, coleslaw, fresh fruit salad, rolls, whipped butter, freshly brewed regular and decaffeinated coffee, water station and iced tea.*

### Entrées include:

Chicken Francaise  
*egg battered, fresh herbs, lemon caper beurre blanc*

Braised Beef Tips  
*forest mushroom, red wine demi-glace*

Hoisin Seared Salmon  
*ginger-chili rice, pickled radish*

Rosemary Pork Loin [GF]  
*caramelized onions, pan jus*

Grilled Vegetable Risotto [V] [GF]  
*portabella, zucchini, peppers, asparagus, coulis*

### Accompaniments include:

Wild Rice Pilaf

Chef's Fresh Seasonal Vegetable

Buttermilk Whipped Potatoes

*add the Chef's Specialty Dessert Assortment to your buffet selection for **\$8 additional per guest***



# WEDDING PACKAGE ADDITIONS AND UPGRADES

*We make it easy to build your perfect wedding package!*

*You'll have endless ways to personalize your rehearsal dinner, bridal shower, bachelorette party or wedding reception when you hold your event at Mohegan PA.*

## *Hors D'Oeuvres Selections*

### Chilled Selections include:

- Parmesan Cups with Caprese Salad [GF]
- Prosciutto Wrapped Asparagus [GF]
- Chicken Salad with Apples and Grapes in Phyllo Cup
- Antipasto Kabob [GF]
- Smoked Salmon, Avocado, Sour Cream and Dill on a Pumpernickel Crostini
- Bloody Mary Shrimp Cocktail Shooters
- Herb Grilled Jumbo Shrimp with Roasted Garlic Dipping Sauce [GF]

### Warm Selections include:

- Vegetarian Spring Rolls with Sweet and Sour Sauce
- Vegetarian Pan-Fried Chinese Dumplings with Soy Ginger Sauce
- Sweet and Sour Meatballs
- Stuffed Mushrooms Florentine
- Spanakopita
- Chicken Satay - Thai Sesame Glaze
- Chicken Vegetable Kabob [GF]
- Brie En Crouete with Raspberry

## *Display Presentations*

*One hour of service.  
add \$8 per guest with package*

### *Mediterranean Display*

*Grilled Vegetables, Lemon Garlic Hummus, Roasted Tomatoes, Pita, Naan, Tapenade, Feta, marinated Onions, Olives*

### *Antipasto Display*

*Sliced Italian Meats, Imported Cheeses, Grapes, Grilled Zucchini, Squash, Sweet Peppers, Portabella Mushroom, Asparagus, Artisan Breads, Estate Olive Oil, Olives, Italian Delicacies*

## *House Specialty Desserts*

*One hour of service.  
add \$8 per guest with package*

- Tiramisu
- NY Style Cheesecake
- Meyer Lemon Mascarpone Cake
- Flourless Chocolate Torte [GF]
- Salted Caramel Cake

- Chocolate Mousse Cake
- Pineapple Upside-Down Cake
- Key Lime Pie
- Red Velvet Cheesecake
- Warm S'mores Chocolate Lava Cake

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## *Carving Stations*

*Priced per guest. \$200 Chef's labor fee per selection.*

*Herb Roasted Pork Loin \$8*

*Bavarian mustard, herb mayonnaise, house rolls*

*Garlic and Herb Oven Roasted Turkey \$8*

*natural gravy, house rolls, cranberry sauce*

*Honey Glazed Country Ham \$8*

*horseradish, orange jam, biscuits*

*Garlic Marinated Round of Beef \$10*

*caramelized onion pan jus,  
horseradish cream, house rolls*

*Slow Roasted Prime Rib \$18*

*horseradish cream, au jus, house rolls*

*Marinated Roast Tenderloin of Beef \$21*

*cabernet demi-glace, horseradish cream, house rolls*

## *Displays*

*One hour of service.*

*Tropical Fruits and Fresh Vegetable Display \$11*

*Crisp Vegetables, Tropical Fruit, Grapes, Berries, Sweet Yogurt, Buttermilk Ranch*

*Artisan Cheese Display \$10*

*Domestic and Imported Cheeses, Grapes, Crackers, Mustards, Chutneys*

*Mediterranean Display \$13*

*Grilled Vegetables, Lemon Garlic Hummus, Roasted Tomatoes, Pita, Naan,  
Tapenade, Feta, Marinated Onions, Olives*

*Antipasto Display \$15*

*Sliced Italian Meats, Imported Cheeses, Grapes, Grilled Zucchini, Squash, Sweet Peppers,  
Portabella Mushroom, Asparagus, Artisan Breads, Estate Olive Oil, Olives, Italian Delicacies*

## *Iced Seafood*

*Chilled Jumbo Shrimp \$4 each*

*cocktail sauce, lemons, green goddess*

*Artisan Citrus and Herb Jumbo Lump Crab \$6 each*

*sauce louis, cocktail sauce, lemons*

*Shucked Seasonal Oysters on the Half Shell (market price each)*

*mignonete, pepper sauce, lemons*

*Shucked Clams on the Half Shell (market price each)*

*lemon, jalapeño mignonette, tabasco*

*Cocktail Crab Claw (market price each)*

*green goddess, lemons, remoulade, cocktail sauce*

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## *Specialty Stations*

*One hour of service.*

### Gourmet Coffee Station

***\$10 per guest.***

Freshly brewed assortment of regular and decaffeinated Coffees, a variety of rock candy, cinnamon sticks, shaved chocolate and whipped cream.  
Flavored syrups ***\$8 additional per guest.***

### Cupcake Station

***\$12 per guest.***

Chocolate with Chocolate Ganache Icing  
Red Velvet with Cream Cheese Icing  
Vanilla with Buttercream Icing

### Sweet & Salty

***\$12 per guest.***

Assorted cookies, chocolate brownies, hot pretzels with cinnamon cream cheese, cheese sauce and spicy mustard.

### Bloody Mary

***\$15 per guest.***

Bloody Mary Premium made-to-order at a live action station!

Toppings include:  
lemons, limes, celery, cucumber, pickles, bacon, pepperoni, shrimp, cheese cubes.

### Mimosa

***\$12 per guest.***

Made-to-order at a live action station!  
Bubbly champagne, orange, cranberry, and grapefruit juices.

### Spiked Lemonade

***\$11 per guest.***

Made-to-order sweet and sour delights, house-made specialty syrups, lavender, kiwi, cucumber, fresh berries, and mint.

### Tropical Mojitos

***\$14 per guest.***

Live action shaking of your favorite tropical treats, mango, cucumber, dragon fruit, and papaya

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## *Hourly Beverage Services*

### Beer & Wine

	Deluxe Brands	Premium Brands	Ultra-Premium Brands
One Hour	\$17	\$21	\$26
Two Hours	\$23	\$29	\$35
Three Hours	\$29	\$37	\$44
Four Hours	\$35	\$45	\$53
Five Hours	\$41	\$53	\$65

### Open Bar priced per guest

	Deluxe Brands	Premium Brands	Ultra-Premium Brands
One Hour	\$19	\$23	\$29
Two Hours	\$25	\$31	\$38
Three Hours	\$31	\$39	\$47
Four Hours	\$37	\$47	\$56
Five Hours	\$43	\$55	\$68

### Cash Bar priced per beverage

*\$200 bartender fee applies.*

Deluxe Brands	\$8	Imported Beer	\$7
Premium Brands	\$9	Domestic Beers	\$6
Ultra-Premium Brands	\$11	Juices/Soft Drinks	\$3
		Bottled Water	\$2

### Wine/Champagne

House Brands	\$8
Premium Brands	\$9
Ultra-Premium Brands	\$12