



MOHEGAN
PENNSYLVANIA

Banquet & Convention Packages





FUEL YOUR MORNING WITH FLAVOR!

CONTINENTAL BREAKFASTS

Buffets are priced for two hours of service. A surcharge of \$8.00 per guest will apply for each hour of extended time. Buffet items are not transferable to breaks.

Express Continental ~ \$16 per guest

- Orange, Apple and Cranberry Juice
- Fruit-Filled Danishes, Muffins and Croissants
- Butter and Fruit Preserves
- Freshly Brewed Regular and Decaffeinated Coffee
- Regular and Decaffeinated Black Tea

On-The-Run Continental ~ \$21 per guest

- Orange, Apple and Cranberry Juice
- Fruit-Filled Danishes, Muffins and Croissants
- Warm Cinnamon Buns
- Assorted Bagels & Cream Cheese
- Butter and Fruit Preserves
- Fresh Fruit Salad
- Individual Yogurts
- Freshly Brewed Regular and Decaffeinated Coffee
- Regular and Decaffeinated Black Tea

THE EARLY RISER BREAKFAST BUFFET ~ \$25 per guest

Buffets are priced for two hours of service. A surcharge of \$10.00 per guest will apply for each hour of extended time. Buffet items are not transferable to breaks.

- Chilled Fruit Juices
- Danishes and Muffins
- White and Wheat Toast
- Butter and Fruit Preserves
- Fruit Salad
- Scrambled Eggs
- Western Scramble (Ham, Bell Pepper, Onion)
- Hickory Smoked Bacon or Sausage Links
- Breakfast Potatoes
- Freshly Brewed Regular and Decaffeinated Coffee
- Regular and Decaffeinated Black Tea

PLATED BREAKFAST ~ \$22 per guest

- Assorted Mini Pastries
- White and Wheat Toast
- Scrambled Eggs
- Hickory Smoked Bacon or Maple Sausage Links
- Breakfast Potatoes
- Butter and Fruit Preserves
- Freshly Brewed Regular and Decaffeinated Coffee
- Regular and Decaffeinated Black Tea
- Chilled Orange Juice

Select additional items below ~ \$4 per person, per item

- Honey Glazed Sliced Ham
- Yogurt and Granola Parfait
- Seasonal Berries and Whipped Cream
- Fresh Fruit Salad





CUSTOMIZE YOUR BREAKFAST BY SELECTING ANY ITEM BELOW.

BREAKFAST ENHANCEMENTS

Additional charge per guest, per item

Unstaffed Enhancements

- Sliced Smoked Ham w/Honey Glaze ~ **\$5 per guest**
- Bagels and Cream Cheese ~ **\$4 per guest**
- Biscuits and Sausage Gravy ~ **\$5 per guest**
- French Toast ~ **\$5 per guest**
- Old Fashioned Buttermilk Pancakes ~ **\$6 per guest**

Staffed Enhancements ~ \$200 per Chef (required)

- **Belgian Waffles** Prepared to Order ~ **\$6 per guest**
Assorted fruit toppings, whipped cream, syrup, and butter
- **Omelets** Prepared to Order ~ **\$8 per guest**
Ham, bacon, sausage, cheddar, American cheese, diced tomatoes, onions, bell peppers, mushrooms, and spinach

À LA CARTE SNACKS

Additional charge per unit

- Assorted Cereals and Granola Served with Low Fat and Skim Milk ~ **\$5 per guest**
- Individual Fruit-Flavored Yogurt ~ **\$25 per dozen**
- Individual Mixed Fruit Cups ~ **\$36 per dozen**
- Individual Yogurt, Fruit, and Granola Parfait Cups ~ **\$36 per dozen**
- Hard boiled Eggs ~ **\$11 per dozen**
- Whole Fresh Fruit — Bananas, Apples and Seasonal Varieties ~ **\$30 per dozen**
- Fruit-Filled Danishes, Muffins and Croissants ~ **\$36 per Dozen**
- Sliced Bagels with Cream Cheese ~ **\$36 per Dozen**
- Jumbo Cookies — Chocolate Chip, Oatmeal Raisin, Chef's Selection ~ **\$36 per Dozen**
- Granola Bars ~ **\$3 Each**
- Power Bars ~ **\$5 Each**
- Candy Bars and M&M's® ~ **\$4 Each**
- Assorted Chips & Pretzels ~ **\$25 per dozen**

BREAKFAST SANDWICHES

\$4 per person, per item

- Croissant Sandwich with Egg, Country Ham, and Cheese
- English Muffin with Portobello, Goat Cheese, Arugula and Tomato Jam
- Biscuit Sandwich with Egg, Cheese and Bacon
- English Muffin Sandwich with Egg, Cheese and Sausage Patty
- Croissant Sandwich with Egg and Cheddar Cheese
- Flour Tortilla Wrap with Egg, Country Ham, and Cheese

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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*



THE VIP BRUNCH

Two hours of service.

A surcharge of \$8 per guest will apply for each hour of extended time. Brunch items are not transferable to breaks.

2 Entrées \$31 • 3 Entrées \$34 • 4 Entrées \$37

- Assorted Fruit Juices
- Danishes and Muffins
- White and Wheat Toast
- Butter and Fruit Preserves
- Freshly Cut Fruit Salad
- Chef's Display of Artisanal Salads
- Scrambled Eggs
- Western Scramble (Ham, Bell Pepper, Onion)
- Smoked Bacon and Link Sausages
- Country Style Potatoes
- Freshly Brewed Regular and Decaffeinated Coffee
- Regular and Decaffeinated Black Tea

Choice of Two Sides

- Buttermilk Mashed Potatoes
- Scalloped Potatoes
- Au Gratin Potatoes
- Roasted Red Potatoes
- Wild Rice Pilaf
- Seasonal Vegetables

Entrées

- Pan Seared Chicken Picatta
- Braised Beef Tips and Forest Mushrooms
- Seared Salmon with Mango Salsa
- Eggs Benedict
- Chicken Parmesan
- Cheese Tortellini with marinara sauce
- Sliced Pork Loin w/apricot glaze
- Petite Filet of Beef ~ **add \$14**

Chef Attended Stations ~ \$200 per Chef (required)

The following may be selected as a VIP Brunch Entrée for \$4 additional per guest

- **Belgian Waffles**
Prepared to Order
Assorted Fruit Toppings, Whipped Cream, Syrup, and Butter
- **Omelets**
Prepared to Order
Ham, Bacon, Sausage, Cheddar Cheese, Diced Tomatoes, Onions, Bell Peppers, Mushrooms, and Spinach
- **Garlic and Herb Oven Roasted Turkey Natural Gravy**
Carved to Order
House Rolls, Cranberry Sauce
- **Honey Glazed Country Ham**
Carved to Order
Horseradish, Orange Jam, Biscuits

Celebrating? Add a Mimosa or Bloody Mary!

- Mimosa ~ **\$8 per glass**
- Bloody Mary ~ **\$8 per glass**
- Prosecco ~ **\$12 per glass**
- Premium ~ **\$11 per glass**





PLATED LUNCH SELECTIONS

A maximum of two plated entrées may be chosen and guarantees provided for each selection.

Priced per guest • \$5 additional charge per person for three or more entrée selections.

Plated lunches include a choice of Soup or Salad, Entrée and one Dessert.

Selections include appropriate Chef-paired starches and vegetables where applicable.

Served with Fresh Baked Rolls and Butter, Freshly Brewed Regular and Decaffeinated Coffee and Black Tea.

Soups and Salads choice of one • additional soup/salad selection ~ **\$4 per guest**

- Beef Barley
- Chicken Noodle
- Vegetarian Vegetable [V] [GF]
- Broccoli & Cheddar [GF]
- Loaded Baked Potato [GF]
- Italian Wedding
- Tomato Basil [GF]
- Artisan Greens with white balsamic vinaigrette
- Baby Spinach with strawberries, candied pecans and poppyseed dressing
- Caesar with romaine lettuce, croutons and caesar dressing
- Caprese with tomato and marinated mozzarella, balsamic reduction
- Greek with romaine, cucumbers, olives, feta, red wine vinaigrette

Chilled Entrées

- **Grilled Chicken Caesar Salad ~ \$21**
Grilled Chicken, Romaine, Croutons, Traditional Dressing
- **Grilled Chicken Green Salad ~ \$21**
Grilled Chicken, Mixed Greens, Tomatoes, Cucumber, Olives, Bleu Cheese Crumbles, Champagne Vinaigrette
- **Southwest Seared Shrimp Salad ~ \$23**
Baby Greens, Roasted Corn, Peppers and Tomatoes, Avocado, Southwestern Ranch

Hot Entrées

- **Grilled Chicken Bruschetta ~ \$26**
Fresh Mozzarella, Roasted Garlic, Ripe Tomatoes, Herb Couscous
- **Rosemary Roasted Pork Loin [GF] ~ \$28**
Whipped potatoes, Seasonal Vegetables, Dijon Demi Cream
- **Sesame Seared Salmon ~ \$29**
Citrus-Ginger Rice, Seasonal Vegetables, Soy-Chili Glaze
- **Spinach Parmesan Crusted Chicken Breast ~ \$29**
Whipped Potatoes, Seasonal Vegetables, Roasted Red Pepper Cream
- **Ricotta Lasagna Beef Bolognese ~ \$25**
Sautéed Spinach, Shredded Parmesan
- **Broiled Atlantic Cod ~ \$28**
Lemon Dill White Rice, Seasonal Vegetables, Tomato Confit
- **Braised Beef Denver Steak ~ \$29**
Forest Mushrooms, Wild Rice, Seasonal Vegetables, Roasted Tomato Demi Glace
- **Grilled Vegetable Risotto [V] [GF] ~ \$29**
Portabella, Zucchini, Peppers, Asparagus, Herb Coulis
- **Grilled Pork Medallions ~ \$28**
Wild Rice Pilaf, Seasonal Vegetables, Orange Crema, Candied Shallots

Desserts choice of one

- **Tiramisu**
Mascarpone, Ladyfingers, Espresso, Dark Cocoa
- **New York Style Cheesecake**
Seasonal Accompaniments, Whipped Cream
- **Meyer Lemon Mascarpone Cake**
Whipped Cream
- **Flourless Chocolate Torte [GF]**
Fresh Strawberries, Whipped Cream
- **Salted Caramel Cake**
Caramel Drizzle
- **Warm S'mores Chocolate Lava Cake** (max. 25 guests)
Chocolate Cake, Brûléed Marshmallow, Graham Cracker

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BOX LUNCHES

Carefully packaged lunches to go for your guests on the go.

2 Items \$20 per guest • 3 Items \$22 per guest

Box Lunches include a piece of Whole Fresh Fruit,
Potato Chips, Cookie, Condiments and Bottled Water or Soft Drink.
Gluten Free bread options available upon request.

Packaged To-Go!

Roasted Turkey Breast

Turkey Provolone, Lettuce, Tomato on a Hoagie Roll

Ham & Cheese

Tavern Ham, Swiss, Lettuce, Tomoato on Rye Bread

Grilled Chicken Caesar Wrap

Grilled Chicken Breast, Bacon, Lettuce, Tomato, Parmesan on a Tortilla Wrap

Roast Beef

Roast Beef, Cheddar, Lettuce, Tomato on a Kaiser Roll

Italian

Genoa Salami, Capicola, Ham, Pepperoni, Provolone, Lettuce, Tomato on a Hoagie Roll

Veggie

Portobello Mushroom, Roasted Tomatoes, Zucchini, Squash, Lettuce on a Torilla Wrap

MID-DAY BUFFET

Add Soup du Jour for \$3 per guest

2 Entrées \$30 • 3 Entrées \$33 • 4 Entrées \$36

Served with Artisan Greens Salad, Caesar Salad, Coleslaw, Fresh Fruit Salad,
Freshly Baked Rolls, Whipped Butter and Freshly Brewed Regular and Decaffeinated Coffee and Black Tea.,
and Chef's Assortment of Cakes, Pies, and Cookies.

Buffet Entrées

- **Chicken Cordon Bleu**

Dijon Crème

- **Herb Breaded Chicken Breast**

Parmesan Florentine Sauce

- **Braised Beef Tips**

Mushrooms, Demi-Glace

- **Grilled Chicken Breast Puttanesca [GF]**

Tomato, Capers, Olives

- **Pan Seared Salmon [GF]**

Lemon Dill Beurre Blanc

- **Three Cheese Lasagna**

Whole Tomato Marinara

- **Pot Roast**

Root Vegetables

- **Roasted Pork Loin [GF]**

Honey and Thyme

- **Eggplant Rollatini**

Wilted Spinach, Marinara

- **Portabella and Forest Mushroom Ragout [V] [GF]**

Basmati-Lentil Pilaf

Accompaniments choice of two

- **Macaroni and Cheese**

- **Oven-Roasted Red Skin Potatoes**

- **White and Wild Rice Pilaf**

- **Scalloped Potatoes**

- **Au Gratin Potatoes**

- **Brussels Sprouts**

- **Green Beans**

- **Broccolini**

- **Quinoa**

- **Chef's Fresh Seasonal Vegetables**

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THE DELICATESSEN BUFFET ~ \$29 per guest

Served Buffet-Style

Freshly prepared Sandwiches served with Soup, Potato Chips, Artisan Greens Salad, Coleslaw, Fresh Fruit, Homestyle Potato Salad, Pasta Salad, Freshly Brewed Regular and Decaffeinated Coffee and Black Tea., Cookies, and Brownies.

Soups choice of one • additional selection ~ \$2 per guest

- Beef Barley
- Chili
- Loaded Baked Potato [GF]
- Vegetarian Vegetable [V] [GF]
- Tomato Basil [GF]
- Chicken Noodle
- Italian Wedding
- Broccoli Cheddar [GF]
- Chicken Corn Chowder

Sandwiches and Wraps

Choose three freshly prepared sandwiches with lettuce and tomato on a variety of breads, rolls, and wraps. Served with cookies and brownies.

- Turkey & American
- Grilled Veggie Wrap
- Smoked Ham & Swiss
- Chicken Caesar Wrap
- Roast Beef & Cheddar
- Tuna Salad
- Chicken Salad

TAILGATE BUFFET

2 Selections \$30 • 3 Selections \$34

Enjoy a working lunch with a pre-game atmosphere!

Grab-and-Go sandwiches and individually packaged items make it faster to get back in the game.

Served with a variety of Chips and Pretzels, Garden Salad, Fresh Fruit, Soda, Freshly Brewed Regular and Decaffeinated Coffee and Black Tea., and Freshly Baked Cookies.

- **Stadium Hot Dogs**
Sauerkraut, Chili & Cheese Sauce, Plain, or Classic Condiments
- **Grilled Cheeseburgers**
All beef burgers with classic condiments
- **Chicken Cheesesteaks**
All white meat chicken, peppers, onions, and American cheese on a hoagie roll
- **Philadelphia Style Steak Sandwich**
Beef, whiz, and fried onion on a hoagie roll
- **Southern Fried Chicken Sandwich**
Pickles and house sauce
- **Carolina Pulled Pork**
Mustard sauce and pickles on a home-style bun
- **Meatball Submarine**
Marinara and mozzarella on an Italian roll
- **Italian Sausage and Peppers**
Sweet sausage and bell peppers on an Italian roll





THE THREE COURSE SERVED

A maximum of two plated entrées may be chosen and guarantees provided for each selection.

\$5 additional charge per person for three or more entrée selections.

Plated dinner selections include choice of one Soup or Salad, one Entrée and one Dessert. Plated entrées include appropriate Chef-paired starches and vegetable. Served with Freshly Baked Rolls and Butter, and Freshly Brewed Regular or Decaffeinated Coffee, Regular and Decaffeinated Black Tea.

Soups and Salads choice of one • additional soup/salad selection ~ **\$4 per guest**

- Beef Barley
- Chicken Noodle
- Vegetarian Vegetable [V] [GF]
- Broccoli & Cheddar [GF]
- Loaded Baked Potato [GF]
- Italian Wedding
- Tomato Basil [GF]
- Artisan Greens with white balsamic vinaigrette
- Baby Spinach with strawberries, candied pecans and poppyseed dressing
- Caesar with romaine lettuce, croutons and caesar dressing
- Caprese with tomato and marinated mozzarella, balsamic reduction
- Greek with romaine, cucumbers, olives, feta, red wine vinaigrette

Entrées \$5 per person surcharge for three or more entrée selections

- **Chicken Francaise ~ \$33**
Egg Batter, Lemon Chardonnay Butter
- **Chicken Picatta [GF] ~ \$32**
Artichoke, Roasted Peppers, Capers, Lemon
- **Pan Seared Chicken Breast ~ \$33**
Forest Mushrooms, Marsala Velouté
- **Roasted Airline Chicken Breast [GF] ~ \$35**
with Fresh Herbs and Natural Jus
- **Chicken and Sweet Sausage Roulade ~ \$32**
Blistered Tomatoes and Parmesan Double Cream
- **Roasted Pork Tenderloin [GF] ~ \$35**
Sliced and Served with Cherry Infused Demi
- **Double Cut Pork Loin [GF] ~ \$36**
Cumin Seared and Cilantro Crema
- **Roasted Prime Rib of Beef ~ \$46**
Shallot Demi and Horseradish Cream
- **Grilled NY Strip Steak ~ \$45**
with Natural Jus
- **8oz. Center Cut Filet Mignon ~ \$51**
Grilled and Served with Red Wine Demi
- **Hoisin-Seared Salmon ~ \$41**
Ginger-Chili Rice and Pickled Radish
- **Grilled Mahi Mahi ~ \$40**
with Saffron Brodo
- **Pan-Seared Scallops ~ \$44**
with Fresh Herbs and Citrus Beurre
- **Crab Stuffed Sole ~ \$40**
Lemon White Wine Beurre Blanc
- **Herbed Panko Crusted Cod ~ \$39**
Chardonnay Butter
- **Crab Stuffed Jumbo Shrimp ~ \$40**
Citrus-Chive Butter
- **Maryland Crab Cakes ~ \$43**
Lemon Herb Aioli
- **Roasted Cauliflower Steak ~ \$29**
with Rainbow Swiss Chard, Roasted Mushrooms, and Romesco Sauce
- **Grilled Vegetable Risotto [V] [GF] ~ \$29**
Portabella, Zucchini, Peppers, Asparagus, Herb Coulis
- **Potato Gnocchi ~ \$29**
Mushroom, Sage, and Brown Butter Sauce

Desserts choice of one

- **Tiramisu**
Mascarpone, Ladyfingers, Espresso, Dark Cocoa
- **New York Style Cheesecake**
Seasonal Accompaniments, Whipped Cream
- **Meyer Lemon Mascarpone Cake**
Whipped Cream
- **Flourless Chocolate Torte [GF]**
Fresh Strawberries, Whipped Cream
- **Salted Caramel Cake**
Caramel Drizzle
- **Warm S'mores Chocolate Lava Cake** (max. 25 guests)
Chocolate Cake, Brûléed Marshmallow, Graham Cracker

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DINNER DUO ENTRÉES

Plated dinner selections include choice of one Soup or Salad, one Duo Selection and one Dessert.
Duo Selections include appropriate Chef-paired Starches and Vegetable.
Served with Freshly Baked Rolls and Butter, and Freshly Brewed Regular or Decaffeinated Coffee.

Soups and Salads choice of one • additional soup/salad selection ~ **\$4 per guest**

- Beef Barley
- Chicken Noodle
- Vegetarian Vegetable [V] [GF]
- Broccoli & Cheddar [GF]
- Loaded Baked Potato [GF]
- Italian Wedding
- Tomato Basil [GF]
- Artisan Greens with white balsamic vinaigrette
- Baby Spinach with strawberries, candied pecans and poppyseed dressing
- Caesar with romaine lettuce, croutons and caesar dressing
- Caprese with tomato and marinated mozzarella, balsamic reduction
- Greek with romaine, cucumbers, olives, feta, red wine vinaigrette

Duo Selections

New York Strip Steak and Grilled Salmon ~ \$53
Herb Butter

6oz. Filet of Beef with Natural Jus and Pan Seared Chicken Breast ~ \$54
with Maître D' Butter

6oz. Filet of Beef with Natural Jus and Jumbo Shrimp ~ \$56
with Citrus Buerre Blanc

Roasted Prime Rib of Beef and Pan-Seared Scallops ~ \$59
with Buerre Fondue

Desserts choice of one

- Tiramisu
Mascarpone, Ladyfingers, Espresso, Dark Cocoa
- New York Style Cheesecake
Seasonal Accompaniments, Whipped Cream
- Meyer Lemon Mascarpone Cake
Whipped Cream
- Flourless Chocolate Torte [GF]
Fresh Strawberries, Whipped Cream
- Salted Caramel Cake
Caramel Drizzle
- Warm S'mores Chocolate Lava Cake (max. 25 guests)
Chocolate Cake, Brûléed Marshmallow, Graham Cracker



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SUNBURST BUFFET

2 Entrées \$39 • 3 Entrées \$42 • 4 Entrées \$45

Priced for a minimum of 50 guests and a maximum of two hours service.

Served with Artisan Green Salad, Caesar Salad, Cole Slaw, Fruit Salad, Freshly Baked Rolls and Butter, Freshly Brewed Regular or Decaffeinated Coffee, and a Chef's Assortment of Cakes, Pies, and Cookies.

- **Seafood Stuffed Sole**
Maryland Seafood Stuffing and Citrus Butter Sauce
 - **Chicken Cacciatore [GF]**
Braised Chicken, Red Wine Tomato Sauce, Onions and Peppers
 - **Hoisin Seared Salmon**
Ginger-Chili Rice and Pickled Radish
 - **Stuffed Chicken Breast**
Herb Stuffing and Natural Gravy
 - **Braised Beef Tips**
Forest Mushroom and Red Wine Demi
 - **Rosemary Pork Loin [GF]**
Caramelized Onions and Pan Jus
 - **Chicken Francaise**
Egg Battered, Fresh Herbs, and Lemon Beurre Blanc
 - **Herb Crusted Cod**
Panko Crusted with Lemon and White Wine Butter Sauce
 - **Chicken Picatta [GF]**
Seared Chicken Breasts, Artichokes, Peppers, and Lemon Caper Sauce
 - **Seared Mahi Mahi**
Caribbean Slaw and Mango-Pineapple Salsa
 - **Baked Pasta**
Ziti, Whole Tomato Marinara, Ricotta, and Parmesan
 - **Forest Mushroom Risotto [V] [GF]**
Asparagus, Caramelized Onion, and Roasted Tomato
- Accompaniments choice of two
- Herb-Roasted Red Skin Potatoes
 - Buttermilk Whipped Potatoes
 - Au Gratin Potatoes
 - Scalloped Potatoes
 - Wild Rice Pilaf
 - Buttered Corn
 - Green Beans
 - Chef's Fresh Seasonal Vegetables



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CAFE ITALIANO CLASSICO BUFFET

3 Entrées \$39 • 4 Entrées \$42

Indulge your appetite with timeless recipes, perfectly prepared with the freshest ingredients.

Priced for a minimum of 50 guests and a maximum of two hours service.

Served with Eggplant Caponata, Pasta with Whole Tomato Marinara, Caesar Salad, Marinated Mozzarella Salad, Baby Greens, Freshly Baked Rolls, Toasted Garlic Bread, and Freshly Brewed Regular or Decaffeinated Coffee.

Buffet Entrées

- **Cheese Lasagna**

Ricotta Cheese Stuffed Pasta with Whole Tomato Marinara

- **Chicken Marsala**

Pan Seared Chicken Breasts, Forest Mushrooms, and Marsala Demi-Glace

- **Cheese Ravioli**

Jumbo Cheese Ravioli, Red Wine Bolognese, and Wilted Spinach

- **Chicken Parmesan**

Lightly Breaded Chicken Breasts, Melted Mozzarella, and Whole Tomato Marinara

- **Sweet Sausage and Kale Ragout**

Sweet Italian Sausage, Braised Kale, Cavatelli, and Pinot Grigio Garlic Cream

- **Eggplant Parmesan**

Lightly Breaded Eggplant stuffed with Herbed Ricotta Cheese, Mozzarella, and House Tomato Sauce

- **Steak and Peppers [GF]**

Braised Beef Tips, Roasted Bell Peppers, Oregano, and Red Wine Jus

- **Pasta and Meatballs**

Fresh Pasta, Meatballs, House Tomato Sauce, and Parmesan

- **Chicken Calabrese [GF]**

Braised chicken Breasts, Bell Peppers, Roasted Onions, Red Potatoes, and Aromatic Pan Sauce

- **Penne Primavera**

Delicately grilled Vegetables, Penne Pasta, and Parmesan Double Cream

Desserts

- **Tiramisu**

Mascarpone, Ladyfingers, Espresso, Dark Cocoa

- **Cannoli**

- **New York Style Cheesecake**

Seasonal Accompaniments, Whipped Cream

- **Biscotti**

SOUTHERN EXPOSURE DINNER BUFFET ~ \$44 per guest

A taste of the old South.

Priced for a minimum of 50 guests and a maximum of two hours service.

Includes Tossed Green Salad with Dressings, Classic Caesar Salad, Brussel Sprout Salad with Maple Vinaigrette, Mustard Potato Salad, Freshly Baked Rolls, Corn Bread with Sweet Butter, and Freshly Brewed Regular or Decaffeinated Coffee.

- **Seafood Gumbo with White Rice**

- **Blackened Chicken**

- **Fried Catfish Strips**

- **Chicken Jambalaya**

- **Carolina BBQ Pork Ribs**

- **Creole Shrimp**

- **Dirty Rice**

- **Buttered Corn**

- **Green Beans and Bacon**

- **Roasted Red Potatoes**

- **Peach Cobbler**

- **Pecan Pie**

- **Bread Pudding with Whiskey Sauce**

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GAME DAY BUFFET

Let us create the perfect menu for your event whether it's the season opener or the championship.
Priced for a minimum of 50 guests and a maximum of two hours service.

3 Entrées \$39 • 4 Entrées \$41

Served with Mixed Green Salad, Caesar Salad, Potato Salad, Pasta Salad, Freshly Baked Rolls, Freshly Brewed Regular and Decaffeinated Coffee and Black Tea,, and Chef's Assortment of Cookies and Brownies

Buffet Entrées

- **Root Beer BBQ Roasted Chicken [GF]**
Our Secret Recipe, Grilled Bone-In Chicken with a Twist
- **Sweet Memphis BBQ Pork Ribs**
Smoked and Saucy with a Country Twang
- **Carolina Style Pulled Pork**
Golden Barbeque, Sweet Onions, and Home-Style Rolls
- **Buffalo Chicken Bites**
Served with Blue Cheese and Celery
- **All American Beef Sliders**
Petite All Beef Patties with American Cheese
- **Stadium Hot Dogs**
All Beef Franks, Sauerkraut, and all the Toppings
- **Chicken Tenders**
Crispy Boneless Chicken Tenders with a variety of Dipping Sauces
- **Sausage, Peppers and Onions**
Mild Italian Sausage, Sweet Peppers and Onions, on a Hoagie Roll
- **Sweet Memphis BBQ Pork Ribs**
Smoked and Saucy with a Country Twang
- **Potato and Cheese Pierogis**
Buttered Onions
- **Meatball Marinara**
Mozzarella Cheese on a Hoagie Roll
- **Battered Cod**
Beer Batter, Tartar Sauce, Lemons, and Coleslaw
- **Fried Shrimp**
Crispy Fried Shrimp, Cocktail Sauce
- **Grilled Chicken Sandwich**
Grilled Chicken Breasts, Honey Mustard, and American Cheese
- **Southern Fried Chicken**
Buttermilk Fried with 12 Herbs and Spices
- **Mozzarella Sticks**
- **Onion Rings**
- **Stuffed Jalapeños**
- **French Fries**
- **Soft Pretzel Bites served with Cheese and Mustard**
- **Tater Tots**
- **Waffle Fries**





RECEPTIONS

Design your own reception or personalize your event with additional features.

Carving Stations ~ \$200 Chef's labor fee per selection. Priced per guest

- **Herb Roasted Pork Loin ~ \$8**
Bavarian Mustard, Herb Mayonnaise, House Rolls
- **Garlic and Herb Oven Roasted Turkey ~ \$9**
Natural Gravy, House Rolls, Cranberry Sauce
- **Honey Glazed Country Ham ~ \$8**
Horseradish, Orange Jam, Biscuits
- **Garlic Marinated Round of Beef ~ \$11**
Caramalized 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
- **Roasted New York Strip ~ \$19**
Natural Jus, Mohegan Steak Sauce, Pretzel Rolls
- **Roasted Leg of Lamb ~ \$16**
Minted Jus, Whole Grain Mustard Sauce, Focaccia Rolls

Displays ~ Two Hour Display. Priced per guest

- **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 Mushrooms, 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**
Mignonette, Pepper Sauce, Lemons
- **Shucked Clams on the Half Shell ~ Market**
Lemon, Jalapeño Mignonette, Tabasco
- **Cocktail Crab Claws ~ Market**
Green Goddess, Lemons, Remoulade, Cocktail Sauce



*Menu prices subject to change. Prices subject to current 22% service charge and appropriate sales tax.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*



RECEPTIONS

Design your own reception or personalize your event with additional features.

Hors d'oeuvres

The perfect petite morsels that will set your event apart. Hors d'oeuvres can be stationed or hand-passed.

Chilled

- Parmesan Cups with Caprese Salad [GF] ~ \$3 each
- Prosciutto Wrapped Asparagus [GF] ~ \$3 each
- Chicken Salad with Apples and Grapes in Phyllo Cup ~ \$3 each
- Antipasto Kabob [GF] ~ \$4 each
- Smoked Salmon, Avocado, Sour Cream and Dill on a Pumpernickel Crostini ~ \$4 each
- Tuna Tartar [GF] ~ \$5 each
- Bloody Mary Shrimp Cocktail Shooters ~ \$5 each
- Herb Grilled Jumbo Shrimp with Roasted Garlic Dipping Sauce [GF] ~ \$5 each

Warm

- Vegetarian Spring Rolls with Sweet and Sour Sauce ~ \$3 each
- Vegetarian Pan-Fried Chinese Dumplings with Soy Ginger Sauce ~ \$3 each
- Sweet and Sour Meatballs ~ \$3 each
- Stuffed Mushroom Florentine ~ \$4 each
- Spanakopita ~ \$4 each
- Lump Crab Cake with Red Pepper Remoulade ~ \$4 each
- Chicken Satay - Thai Sesame Glaze ~ \$4 each
- Chicken Vegetable Kabob [GF] ~ \$4 each
- Smoked Pulled BBQ Pork Biscuit ~ \$4 each
- Mini Three-Cheese Macaroni Bake ~ \$4 each
- Wild Mushroom Bruschetta ~ \$4 each
- Fig and Caramelized Onion Crostini ~ \$5 each
- Brie En Croute with Raspberry ~ \$5 each
- Scallops Wrapped in Bacon [GF] ~ \$5 each
- Coconut Fried Gulf Shrimp with Mango Dipping Sauce ~ \$5 each
- Beef Satay Red Wine Demi-Glace ~ \$5 each
- Mini Grilled Cheese and Tomato Soup ~ \$5 each
- All-American Beef Sliders ~ \$5 each





RECEPTIONS

Design your own reception or personalize your event with additional features.

Specialty Stations

Two hours of service.

Garden Greens Station ~ \$14 per guest

Add two House-made soups for \$3 additional per guest

Mixed Greens, Romaine and Fresh Spinach Salads served with Carrots, Cucumbers, Tomatoes, Black Olives, Shredded Cheese, Freshly Grated Parmesan Cheese, Blue Cheese Crumbles, Sliced Eggs, Croutons, Crispy Bacon Bits, Garbanzo Beans, Sliced Red Onions, and other Chef's specialties. Assortment of Dressings, Flavored Olive Oils, and Vinegars.

Pampered Pasta ~ \$16 per guest

Choice of two Pastas

Penne, Cheese Tortellini, Cavatappi, Orecchiette, Rigatoni, Farfalle

Choice of two Sauces

Whole Tomato Marinara, Garlic Chardonnay Butter, Alfredo, Bolognese, Carbonara served with Freshly Grated Parmesan Cheese, Crushed Red Pepper and Artisan Breads.

The Perfect Potato ~ \$15 per guest

Mashed, Roasted Red Bliss, Baked Idaho and Baked Sweet Potatoes served with Whipped Butter, Sour Cream, Chives, Bacon Bits, Caramelized Onions, Mushrooms, Spinach, Cheddar Jack Cheese, Nacho Cheese, Blue Cheese Crumbles, Brown Sugar, Cinnamon, Maple Syrup, Diced Tomatoes, Scallions, and Gravy.

Signature Mac and Cheese ~ \$21 per guest

Signature Creamy Mac 'n' Cheese with Buffalo Chicken Bites, Beef Cheesesteak, Sautéed Shrimp, Stewed Tomatoes, Bacon, Broccoli, Ham, Jalapeños, Mushrooms, Bleu Cheese, Colby Jack, Sour Cream, Toasted Panko, and Scallions.

Blue Ribbon Barbeque ~ \$23 per guest

Slow-cooked Ribs, Boneless Fried Chicken, and Memphis Pulled Pork with Waffles, Pub Chips, Coleslaw, Cornbread, Broccoli Slaw, Pickles, toppings and a variety of Barbeque Sauces.

Baja Street Taco ~ \$21 per guest

Pulled Pork, Tequila Lime Shrimp, Sazon Grilled Chicken with Flour Tortillas and authentic accompaniments, including Pickled Onions, Avocado, Radish, Crema, Cabbage, Chipotle Salsa, Lettuce and Diced Tomatoes.





BREAKS

Two Hour Specialty Theme Breaks

ICE-CREAM BAR-BREAK

Minimum 50 guests ~ \$13 per guest

Assortment of Novelty Ice Cream Bars, Cones, and Cups

CUPCAKE STATION

Minimum 25 guests ~ \$13 per guest

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

HEALTH & HAPPINESS

Minimum 25 guests ~ \$13 per guest

Whole Fruit, Hummus, and Pita Bread
Vegetable Crudit , Fruit Skewers
Flavored Yogurts, and Granola Bars

SWEET & SALTY

Minimum 25 guests ~ \$12 per guest

Assorted Cookies and Chocolate Brownies
Hot Pretzels with Cheese Sauce and Spicy Mustard

BATTER-UP BREAK

Minimum 25 guests ~ \$12 per guest

Hot Pretzels with Mustard and Cheese Sauce
Nacho Chips with Cheese Sauce, Jalape os, Salsa, and
Sour Cream, Roasted Peanuts, Popcorn Cart with Assorted Seasonings

MOVIE MATINEE

Minimum 25 guests ~ \$13 per guest

Large Candy Bars, Baked Soft Pretzel Bites served with Cheese Sauce, Popcorn, and Honey Mustard
Sweet Pretzel Bites served with Cinnamon Cream Cheese, Bags of Chips, and Pretzels

GOURMET COFFEE STATION

Minimum 25 guests ~ \$12 per guest

Freshly Brewed Assortment of Regular and Decaffeinated Coffees, A Variety of Syrups, Rock Candy, Cinnamon Sticks, Shaved Chocolate and Whipped Cream





À LA CARTE SNACKS

Priced per unit

- Individual Fruit-Flavored Yogurt ~ \$25 dozen
- Individual Mixed Fruit Cups ~ \$36 dozen
- Individual Yogurt, Fruit and Granola Parfait Cups ~ \$36 per dozen
- Whole Fresh Fruit - Bananas, Apples and Seasonal Varieties ~ \$30 per dozen
- Fruit-Filled Danishes, Muffin and Croissants ~ \$36 per dozen
- Sliced Bagels with Cream Cheese ~ \$36 per dozen
- Jumbo Cookies - Chocolate Chip, Oatmeal Raisin, Chef's Selection ~ \$36 per dozen
- Granola Bars ~ \$3 each
- Power Bars ~ \$5 each
- Candy Bars and M&M's® ~ \$4 each
- Assorted Chips and Pretzels ~ \$25 per dozen

Hot Dips

One Quart • Serves approximately 15 guests
Served with Corn Tortilla and Toasted Pita Chips

- Spinach and Artichoke ~ \$25 per quart
- Queso Cheese & Chili ~ \$30 per quart

Cold Dips

One Quart • Serves approximately 15 guests
Served with Chips and Crudit 

- Dill Dip or French Onion Dip ~ \$30 per quart
- Chick Pea Hummus ~ \$35 per quart
- Ranch ~ \$30 per quart
- Guacamole ~ \$40 per quart
- Salsa ~ \$30 per quart

Desserts ~ \$8 per guest

- Tiramisu
Mascarpone, Ladyfingers, Espresso, Dark Cocoa
- New York Style Cheesecake
Seasonal Accompaniments, Whipped Cream
- Meyer Lemon Mascarpone Cake
Whipped Cream
- Chocolate Mousse Cake
- Key Lime Pie
- Flourless Chocolate Torte [GF]
Fresh Strawberries, Whipped Cream
- Salted Caramel Cake
Caramel Drizzle, Pretzel Crumbles
- Warm S'mores Chocolate Lava Cake (max. 25 guests)
Chocolate Cake, Br l ed Marshmallow, Graham Cracker





BEVERAGES

Varieties and brands are subject to availability. Please consult your sales team for the most recent selections.

À la Carte Beverages

- Freshly Brewed Regular and Decaffeinated Coffee or Black Tea ~ *\$35 per gallon*
- Lemonade or Tropical Fruit Punch ~ *\$35 per gallon*
- Iced Tea ~ *\$35 per gallon*
- Hot Chocolate ~ *\$35 per gallon*
- Soft Drinks ~ *\$3 each*
- Regular and Decaffeinated Black Tea ~ *\$3 each*
- Bottled Water ~ *\$2 each*
- San Pellegrino Water ~ *\$5 each*
- Individual Bottled Fruit Juices ~ *\$4 each*
- Powerade ~ *\$5 each*
- Red Bull - Regular and Sugar Free ~ *\$5 each*

Beverage Stations

\$15 per guest for the first hour • \$9 per guest for each additional hour

\$200 Bartender Fee applies to all additional bartenders over house standard (1 bartender per 75 guests, or if revenues do not exceed \$750 for event)

• Bloody Mary

Bloody Mary Premium, made-to-order with a Live Action Station.

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

• Mimosa

Made-to-order at a Live Action Station.

Bubbly Champagne, orange, cranberry, and grapefruit juices.

• Spiked Lemonade

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

• Tropical Mojitos

Live Action Station shaking your favorite tropical treats, mango, cucumber, dragon fruit, and papaya

Champagne Toast

- House Champagne ~ *\$8 per guest*
- Prosecco ~ *\$12 per guest*





BEVERAGES

Varieties and brands are subject to availability. Please consult your sales team for the most recent selections.

Hourly Beverage Services priced per guest

	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		
	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.

Liquor	Imported Beer ~ \$7	Wine/Champagne
Deluxe Brands ~ \$8	Domestic Beers ~ \$6	House Brands ~ \$8
Premium Brands ~ \$9	Juices/Soft Drinks ~ \$3	Premium Brands ~ \$9
Ultra-Premium Brands ~ \$11	Bottled Water ~ \$2	Ultra-Premium Brands ~ \$12



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BEVERAGES

Varieties and brands are subject to availability. Please consult your sales team for the most recent selections.

Alcohol Beverage Selections

	Deluxe	Premium	Ultra-Premium
Scotch	Johnnie Walker Red	Johnnie Walker Red	Chivas Regal
Bourbon	Evan Williams	Jim Beam	Maker's Mark, Knob Creek
Vodka	Banker's	Tito's	Grey Goose, Kettle One
Gin	Banker's Club	Beefeater, Tanqueray	Hendrick's
Rum	Castillo	Bacardi Silver, Malibu	Capt. Morgan, Meyer's Dark
Tequila	Margaritaville	Cuervo Gold & Silver	Patrón
Whiskey	Seagram's 7	Jack Daniels	Jameson
Coffee Liquor	Kamora	Kamora	Kaluha

	Deluxe	Beer Premium	Ultra-Premium
	Coors Light	Michelob Ultra	Modelo
	Miller Lite	White Claw	Heineken
	Yuengling Lager	Corona	Lagunitas
			Sam Adam's Seasonal

	Deluxe	Wine Premium	Ultra-Premium
	Sycamore Lane Merlot	Barefoot Merlot	Josh Cellars Merlot
	Sycamore Lane Cabernet	Barefoot Cellars Cabernet	Josh Cellars Cabernet
	Canyon Road Chardonnay	Wente Morning Fog Chardonnay	Chateau St. Michelle Chardonnay
	Canyon Road Pinot Grigio	Wente Moscato	Josh Pinot Grigio
	J Roget Champagne	Ecco Domani Pinot Grigio	Martini and Rossi Prosecco
	Sutter Home White Zinfandel	Cook's	



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Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



EVENT POLICIES AND CHARGES

- All food and beverage orders are subject to a taxable gratuity/service charge and sales tax, which is subject to change.
- Food Station Set-up Fee (carving, omelet, etc.): \$200 per chef station (plus applicable sales tax)
- Bar Set-up Fee: \$200 per bartender (plus applicable sales tax)
- Staffing for Bars: One bartender per 75 guests. Additional supplemental surcharges will apply for additional services requested, event changes made less than 48 hours in advance or for extraordinary cleaning or setup changes.
- Any major, day of event set up change will incur additional labor set-up fees @ \$35.00 per hour per houseman.
- A \$5 per-guest surcharge applies for groups smaller than 25 guests. This includes all Breakfast, Lunch and Dinner meal periods.
- A \$10 per guest supplemental surcharge may be added to the menu price for the following meal categories when prepared for fewer than 25 guests: reception action stations.
- Buffets are priced for 2 hours of service. A surcharge of \$8.00 per guest will apply for each hour of extended time. Buffet items are not transferable to breaks.
- Plated luncheons and dinners include up to two (2) choice of entrees, a \$5 additional charge per person will be added for 3 or more entrée elections.
- Anticipated attendance for your events is due 14 business days in advance of the event day. Final guarantees must be submitted to your Event Manager by 10:00 a.m. local time seven (7) days prior to an event. For events occurring on Monday or Tuesday, guarantees are due the previous Friday by 10:00 a.m.
- At the event, if the number of guests served is less than the guarantee, you are responsible for the number guaranteed.
- If the number of guests served is greater than the guarantee, you are responsible for the total number of guests served.
- If your guaranteed attendance increases by more than 5% within two (2) business days prior to your event, the contracted menu items may not be available for the additional guests added.
- If your guaranteed attendance increases by more than 5% within two (2) business days prior to your event, a 5% surcharge will be applied to cover room re-sets and additional food/beverage requirements.
- Due to licensing requirements and quality-control issues, all food and beverage to be served on hotel property must be supplied and prepared by hotel and may not be removed from hotel property.

CATERING

- No food or beverage of any kind will be permitted to be brought onto or removed from our premises.
- All food and beverage pricing will be guaranteed two months prior to the event.
- To ensure we are able to supply all your event requirements, catering menus and event details must be confirmed at least two weeks prior to the event.
- Catering in the Convention Center is prepared specifically to order. We do not carry all menu items at all times. Mohegan will do its best to accommodate pop up requests. Please note, we cannot guarantee last-minute requests can be accommodated.
- When multiple plated entrées are selected, guarantees will be required for each entrée chosen. It is the responsibility of the group to provide meal tickets to attendees that denote meal selections.
- All meal periods have a designated maximum 2 hours of service. A surcharge will apply for extended service.



BEVERAGE

All liquor, beer and wine consumed on the premises must be supplied by Mohegan.

- Alcohol will only be served to persons 21 years of age or older.
- A Bartender fee of \$200 will apply for all bars under \$500 per bar generated revenue. A cashier fee of \$50 per bar will apply for all Cash Bars.

SMOKING

- Mohegan is a non-smoking establishment. Designated outdoor smoking areas are noted throughout the resort.

THE FOLLOWING ARE NOT PERMITTED IN THE CONVENTION CENTER

- Gambling, as defined as risking something of value or gain contingent on chance.
- Any product containing THC.
- Pyrotechnics including haze.
- Animals (other than licensed service animals)
- Weapons

FUNCTION ROOMS

- Mohegan reserves the right to change specific event locations based on attendance drops or increases.
- Mohegan does not assume or accept responsibility for damage to or loss of any merchandise or articles left in any meeting rooms or public areas.
- Additional charges will apply for on-site room set changes.
- Additional charges will apply for additional cleaning such as confetti, steamers etc. Mylar confetti is not permitted.
- Any damage to the function room will incur additional charges.

SIGNAGE AND DÉCOR

- All signs must be professionally lettered.
- Mohegan reserves the right to prohibit signage or free-standing display items in the lobby, guest room floors or in the elevators.
- Decorations brought on to the premises by the guest or decorator must be approved by management and meet all local fire code requirements.
- Balloons must be approved and weighted and/or affixed such as a balloon arch or column. Any loose balloons that require removal with the use of a lift will incur additional charges.
- Use of confetti must be approved in advance; Mylar confetti is not acceptable. An additional clean-up fee will apply.
- Items may not be attached to walls, windows or ceilings with tape, adhesive, nails or staples.



SHIPPING AND RECEIVING

- To ensure proper arrival of shipped materials to the convention center and expo, please advise your Convention Services Manager who will be able to provide you with specific instructions. Following these instructions will ensure materials delivered for your event will make their way safely to the convention center. Addition box fees may apply.

SECURITY

- Mohegan will be the exclusive provider of security for all events on property. Your Convention Services Manager can coordinate security and provide pricing.

GENERAL POLICIES

- Consult your Convention Services Manager regarding General Policies and Regulations for additional information regarding electrical engineering support, fire codes, health department regulations and load in/out details.



MEETING SPACE MAP

Pre-Function Area cannot be used as full set-up with rounds.



	Sq. Ft.	Width	Length	Ceiling Heights	Theater	Banquet	Classroom	Reception	Buffet
Keystone Grand Ballroom	15106	88' 6"	170' 5"	18'	1500	800	672	1500	750
Salon A	2188	45' 3"	48' 3"	18'	228	120	96	200	100
Salon B	2173	45'	48' 3"	18'	285	120	96	250	100
Salon A, B	4361	90' 3"	48' 3"	18'	513	240	192	300	200
Salon A, C	3311	45' 3"	73' 1"	18'	336	160	144	275	120
Salon B, D	3289	45'	73' 1"	18'	393	160	144	325	120
Salon C, D, E	6618	88' 6"	74' 7"	18'	741	360	288	500	280
Salon A, B, C, D	6600	90' 3"	73' 1"	18'	729	340	288	300	240
Salon C, D, E, F	10826	88' 6"	122' 2"	18'	1266	600	480	800	480
Salon E	4421	88' 6"	49' 9"	18'	535	240	192	300	210
Salon F	4208	88' 6"	47' 5"	18'	525	260	224	300	220
Salon E, F	8629	88' 6"	97' 4"	18'	1060	510	384	600	410
Salon A, B, C, D, E	10897	88' 6"	123'	18'	1264	580	480	800	500
Full Meeting Rooms	2053	21' 5"	79' 6"	11'	135	120	80	90	80
(Anthracite) Meeting Room 1	685	28' 4"	24'	11'	45	40	24	30	20
(Susquehanna) Meeting Room 2	685	27' 6"	24'	11'	45	40	24	30	20
(Hemlock) Meeting Room 3	685	26' 8"	24'	11'	45	40	24	30	20
(Mountain Laurel) Board Room	390	14' 2"	24'	11'					
Pre-Function	2883	93'	31'	12' 6"					

Staging (Raised 1' or 2' Maximum)	
4' x 8'	\$100
8' x 8'	\$125
12' x 16'	\$150
12' x 24'	\$200
16' x 40'	\$300

Dance Floor	
16' x 16'	\$200
20' x 20'	\$300
24' x 24'	\$400

***All Items are Subject to 6% Sales Tax.**

***Additional fees may apply for equipment requests less than one week prior to your event.**



AUDIO VISUAL PACKAGES

PACKAGE NAME/DESCRIPTION	PRICE
PODIUM MICROPHONE PACKAGE -Podium -Gooseneck Microphone -House Sound -All AV Cabling for Setup -Equipment Setup Included	\$50
FULL PRESENTATION PACKAGE – INDIVIDUAL MEETING ROOM <i>Appropriate for Any of our Three Individual Meeting Rooms (Anthracite, Susquehanna, or Hemlock)</i> -In Room Drop Down 130” Screen -3200-4200 Projector -AV Cart with Skirt -House Speakers -Direct Box for PC Audio -PowerPoint Remote -All Power and AV Cabling for Setup -Equipment Setup Included	\$250
FULL PRESENTATION PACKAGE – SMALL ROOM <i>Appropriate for Salons A, AC, B, BD and Combination of Two Meeting Rooms (Anthracite, Susquehanna and Hemlock)</i> -92” 16:9 Screen with Drape Kit -3200-4200 Projector -AV Cart with Skirt -Gooseneck Microphone -House Speakers -Direct Box for PC Audio -PowerPoint Remote -All Power and AV Cabling for Setup -Equipment Setup Included	\$350
FULL PRESENTATION PACKAGE – MEDIUM ROOM <i>Appropriate for the Combined Meeting Rooms, Salons AC, BD</i> -130” 16:9 Screen -3200-4200 Projector -AV Cart with Skirt -Gooseneck Microphone -House Speakers -Direct Box for PC Audio -PowerPoint Remote -All Power and AV Cabling for Setup -Equipment Setup Included	\$450

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AUDIO VISUAL PACKAGES

<p>FULL PRESENTATION PACKAGE – LARGE ROOM <i>Appropriate for Salons AC, BD, CDE, E, F, EF, or Full Ballroom</i> -220” 16:9 Screen with Drape Kit -9000 Lumen Projector -AV Cart with Skirt -Gooseneck Microphone -House Speakers -Direct Box for PC Audio -PowerPoint Remote -All Power and AV Cabling for Setup -Equipment Setup Included</p>	<p>\$650</p>
<p>PACKAGE NAME/DESCRIPTION</p>	<p>PRICE</p>
<p>BOARD ROOM VIDEO SCREEN PACKAGE <i>Available for Mt. Laurel Board Room Only</i> -In Room 65” TV Screen -PowerPoint Remote -All Power and AV Cabling for Setup -Equipment Setup Included</p>	<p>\$75</p>
<p>SMALL PROJECTION SCREEN PACKAGE <i>Appropriate for Salons A, AC, B, BD, Full Meeting Room</i> -92” 16:9 Screen with Drape Kit (Does not include Projector) -AV Cart with Skirt -Gooseneck Microphone -House Speakers -Direct Box for PC Audio -PowerPoint Remote -All Power and AV Cabling for Setup -Equipment Setup Included</p>	<p>\$150</p>
<p>MEDIUM PROJECTION SCREEN PACKAGE <i>Appropriate for Salons A, AC, B, BD, Full Meeting Room</i> -130” 16:9 Screen with Drape Kit (Does not include Projector) -AV Cart with Skirt -Gooseneck Microphone -House Speakers -Direct Box for PC Audio -PowerPoint Remote -All Power and AV Cabling for Setup -Equipment Setup Included</p>	<p>\$225</p>
<p>LARGE PROJECTION SCREEN PACKAGE <i>Appropriate for Salons AC, BD, CDE, E, F, EF, or Full Ballroom</i> -220” 16:9 Screen with Drape Kit (Does not include Projector) -AV Cart with Skirt -Gooseneck Microphone -House Speakers -Direct Box for PC Audio -PowerPoint Remote -All Power and AV Cabling for Setup -Equipment Setup Included</p>	<p>\$300</p>

**All Items are Subject to 6% Sales Tax.*

**Additional fees may apply for equipment requests less than one week prior to your event.*



STREAMING PACKAGES

PACKAGE NAME/DESCRIPTION	PRICE
<p>In Person (Socially Distanced) <i>Appropriate for all salons</i> -1 HD Video Camera (PTZ) -1 PTZ Camera Controller -1 Black Magic Design ATEM Television Studio -2.5 Hours of Setup/Strike/Basic Support (@\$50 Per Hour)</p> <p>**No screens or projectors are included in this pricing. An appropriate presentation package is required in each room that viewers will be seated. **</p>	<p>\$375</p>
<p>Hybrid Presentation (In person, plus remote viewers) <i>Appropriate for groups up to 100 guests</i> -Internet Services – 5 MB Private WIFI network with password -Hard Wired internet service – for video conferencing computer -1 Computer for Video Conferencing (Zoom/Google Meet/etc.) -HD Video Camera (PTZ) -1 PTZ Camera Controller -1 Blackmagic Design ATEM Television Studio -2.5 Hours of Setup/Strike/Basic Support (@\$50 Per Hour)</p> <p>**No screens or projectors are included in this pricing. An appropriate presentation package is required in each room that viewers will be seated. **</p>	<p>\$725</p>

À LA CARTE EQUIPMENT

VIDEO EQUIPMENT	PRICE
LCD Projector – 7000 Lumen	\$225
LCD Projector – 9000 Lumen	\$425
92" Projection Screen With Drape Kit	\$75
220" Projection Screen With Drape Kit	\$150
PowerPoint Remote	\$15
AUDIO EQUIPMENT	
House Sound – Background Music	No Charge
4 Channel Mixer	\$35
12 Channel Mixer	\$50
32 Channel Digital Audio Console	\$150
Audio Direct Box	\$15
Wireless Microphone – Lavalier OR Handheld**	\$70
Wired Microphone**	\$15
Gooseneck Microphone**	\$20
**Use of Greater Than 2 Microphones Require an Audio Mixer	

**All Items are Subject to 6% Sales Tax.*

**Additional fees may apply for equipment requests less than one week prior to your event.*



À LA CARTE EQUIPMENT

MISCELLANEOUS EQUIPMENT	PRICE
Podium	No Charge
Laptop Computer	\$125
AV Cart with Skirt	\$15
Flipchart With Markers	\$25
White Board With Markers	\$20
Polycom Conference Phone	\$125
LED Wash Uplight	\$35
Power Strip	\$25
INTERNET SERVICES – 25Mb, PRIVATE WIFI NETWORK W/PASSWORD	
Mountain Laurel Room	\$75
Presenter Package – Any Room, Two Connections	\$100
Group Package – Any Room – Groups up to 100 Guests	\$250
Group Package – Any Room – Groups up to 300 Guests	\$300
Full Convention Center Package - Unlimited Connections	\$500
HARD WIRED INTERNET SERVICE – 25Mb	
Mountain Laurel Room	\$125
Presenter Package – Any Room	\$150
Additional Hard Wired Connections	\$75
LABOR RATES	
Setup/Strike, Basic Support (This is included in Package Pricing) per hour	\$50
Event Operation	\$70

**All Items are Subject to 6% Sales Tax.*

**Additional fees may apply for equipment requests less than one week prior to your event.*