

Mohegan Manor

58 Oswego Street
Baldwinsville, NY 13027

www.moheganmanor.com

Wedding Packages

Classic Bronze Package

One Hour Manor Bar Package
Fresh Market Display
Three Course Dinner –
Choice of Buffet --Stations

\$43 per person

Classic Silver Package

One Hour Manor Bar Package
Fresh Market Display
Two Passed Hors D' Oeuvres
plus one chef's choice
Three Course Dinner –
Choice of Buffet -- Stations

\$ 46 per person

For plated dinner, add \$5.00 per person

Classic Gold Package

Three Hour Manor Bar Package
Champagne Toast – All Guests
Fresh Market Display
Two Passed Hors D' Oeuvres
plus two chef's choice
Three Course Dinner –
Choice of Buffet – Stations

\$ 56 per person

Classic Platinum Package

Four Hour Manor Bar Package
Champagne Toast – All Guests
Fresh Market Display
Three Passed Hors D' Oeuvres
plus three chef's choice
Three Course Dinner –
Choice of Buffet – Stations

\$60 per person

For plated dinner, add \$5.00 per person

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**Facility Rental Fees are not taxed. Facility Rental for Saturday's are \$1400, discounts are available on other days based on function and availability

**Applicable sales tax and 10% administrative fees added to above charges

**Minimum Guest Count of 80, is required for Saturday evenings April-October.

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Plated Wedding Choices

Salads

please choose one

Mixed Greens, shredded carrot, tomato
Traditional Caesar Salad

Entrees Suggestions

Please choose two from the following

Stuffed Chicken breast medallions
Chicken Francaise
Chicken Cordon Blue
Pork Chop apple soubise,
N.Y. Strip Steak with Montreal Rub
Tenderloin of Beef (Filet)
Salmon Filet with
Halibut with
Stuffed Sole
Sea Bass
Stuffed Rolled Eggplant
Grilled Vegetable Stack

with sauce of orange glaze

Traditional preparation

In - house prepared with ham and gorgonzola topped with sauce supreme

Maple syrup and balsamic glaze

Topped with onion haystack

Cabernet demi glaze

Teriyaki glaze, green onion garnish

Bacon wrapped, topped with herb butter

Seafood stuffed, served with a sauce mornay.

with plum tomato, roasted fennel, black olives

Ricotta stuffing, puttanesca sauce

Assorted fresh vegetables with marinara sauce

Your two choices can be served as a duet at no extra charge (not applicable with strip steak) (Slight up charge for Sea Bass)

All entrees served with fresh vegetable medley, and appropriate starch

Choose a third option for your guests at an additional \$1.00 per person

Dinner bread and butter

Coffee, Decaf, Selection of teas

Please provide all changes via e-mail to assure proper maintenance of your event file

Laura Burgdurf

Event Coordinator

315-857-0078 or moheganmanor@yahoo.com