



MOUNT AIRY
CASINO • RESORT • SPA

WEDDING PACKAGES

DELUXE WEDDING PACKAGE

\$125

Package Includes Selection of Four Passed Hors D'Oeuvres, Choice of a Two Course Plated Meal or the Buffet Selection and a Five Hour Deluxe Open Bar Package. Upgrade to a Premium Bar for \$10pp extra.

PASSED HORS D'OEUVRES

(select four)

Tomato and Mozzarella Bruschetta

Curried Chicken Salad on a Cracker

Red Pepper and Hummus on Belgium Endive Lettuce

Roasted Artichoke and Olive Skewer

Smoked Salmon on Salt & Pepper Cake

Boursin Cheese Stuffed Peppadew

Sesame Chicken with Sweet Chili Sauce

Chicken and Basil Dumpling

Vegetable Spring Roll

Vegetable Pot Sticker

Cheese Stuffed Arancini

General Tso's Cauliflower

*All pricing is per person plus 6% tax and 21% service charge.

.....
PLATED SALAD CHOICES

(select one)

GARDEN SALAD

Tomatoes, Radish, Carrots, Garbanzo Beans,
White Balsamic Vinaigrette

CLASSIC CAESAR SALAD

Romaine Hearts, Shaved Parmesan, Focaccia Croutons,
Caesar Dressing

ARUGULA AND SPINACH SALAD

Dried Cranberry, Almonds, Coconut, Red Onion,
Lemon Honey Dressing

ROASTED VEGETABLE SALAD

Harvest Greens, Asparagus, Squash, Baby Carrots,
Feta Cheese, Ranch Dressing

HEIRLOOM TOMATO SALAD

Fresh Mozzarella, Rosemary Baguette, Basil Pesto

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PLATED ENTRÉE CHOICES

(select up to two)

Filet of Beef Tenderloin, Garlic Whipped Potatoes,
Roasted Heirloom Vegetables, Demi

Poached Halibut, Quinoa, Roasted Asparagus,
Tomato Beurre Blanc

Pan Seared Chicken Breast, Garlic Whipped Potatoes,
Baby Carrots, Thyme Jus

Braised Beef Short Rib and Shrimp, Garlic Whipped Potatoes,
Broccolini, Mustard Demi

Wild Mushroom Ravioli, Asparagus and Arugula Risotto,
Parmesan Cheese, Truffle Oil

Indian Style Vegetable Korma, Steamed Jasmine Rice

Atlantic Salmon, Rice Pilaf, Poached Fennel, Asparagus

New Zealand Lamb Loin, Boursin Whipped Potato,
Roasted Baby Carrots, Pomegranate Demi

..... **BUFFET SOUP & SALAD SELECTIONS**

(select three)

Spinach Salad with Strawberries, Almonds, Feta,
Red Onion, Peppercorn Vinaigrette

Roasted Artichoke Tabouleh
with Asparagus, Tomatoes

Tomato and Mozzarella Salad with
Butter Lettuce, Crispy Prosciutto

Fresh Garden Salad with Tomato, Carrots, Cucumber,
Red Onion, Balsamic Vinaigrette and Ranch Dressings

Classic Caesar Salad with Romaine Hearts,
Croutons, Garlic-Dijon Dressing

Tuscan Orecchiette Salad with Red Cabbage,
Cannellini Beans, Red Peppers, Shaved Parmesan

Cream of Potato Soup

Chicken and Rice Soup

Tomato and Gorgonzola Bisque

..... **BUFFET ENTRÉE SELECTIONS**

(select two)

Braised Beef Short Ribs,
Roasted Shallots and Parsnip Crisp

Searred Chicken Breast and
Tarragon Creamed Corn

Roasted Salmon Medallion and
Roasted Haricots Verts

Pan Seared Barramundi,
Peas and Braised Fennel

Portobello Stroganoff, Penne,
Scallion and Sour Cream Demi

Cheese Ravioli, Spinach,
Diced Tomato and Olives

Petite Filet Mignon, Roasted Fingerling
Potatoes and Red Wine Demi

Grilled NY Strip Steak, Roasted Shallot,
Crisp Onions and Mustard Demi

..... **BUFFET SIDE SELECTIONS**

(select two)

Garlic Whipped Potatoes
Herb Roasted Red Skin Potatoes

Vermont Cheddar Baked Cavatelli Pasta
Seasonal Vegetable Medley
Broccolini and Petite Carrots

Wild Rice Pilaf with Scallions
Parmesan Dusted Cauliflower



PREMIUM WEDDING PACKAGE

\$145

Package Includes Selection of Six Passed Hors D'Oeuvres, Two Stationary Hors D'oeuvres, Choice of a Two Course Plated Meal or the Buffet Selection and a Five Hour Premium Open Bar Package. Upgrade to a Elite Bar for \$10pp extra.

PASSED HORS D'OEUVRES

(select six)

Tomato and Mozzarella Bruschetta
Curried Chicken Salad on Cracker
Red Pepper and Hummus on Belgium
Endive Lettuce
Roasted Artichoke and Olive Skewer
Smoked Salmon on Salt & Pepper Cake

Boursin Cheese Stuffed Peppadew
Sesame Chicken with Sweet Chili Sauce
Chicken and Basil Dumpling
Vegetable Spring Roll
Vegetable Pot Sticker
Cheese Stuffed Arancini

General Tso's Cauliflower
Spinach and Cheese Blossom
Short Rib and Fig in Phyllo
Tuna Poke on Cucumber
Brie in Phyllo Cup with Orange
Marmalade and Almond

STATIONARY HORS D'OEUVRES

(select two)

Domestic and Imported Cheese Display to Include:
Premium Cheeses, Olive Crostini, Grapes, Dried Fruits,
Fruit Chutney and Mustards

Crisp Vegetable Crudit  Display to Include: Cauliflower,
Cucumber, Cherry Tomato, Radish, Celery Sticks, Carrots,
Peppers, Hummus and Sweet-Onion Aioli Dipping Sauces

Artisanal Charcuterie Display with Sweet Pickles,
Marinated Olives, Assorted Baguettes, Extra Virgin Olive Oil

Artichoke and Kale Dip with Kalamata Olives,
Feta and Assorted Crackers

Antipasto Display of Grilled Vegetables, Artisan Charcuterie,
Fresh Mozzarella and Grilled Crostini

Fresh Seasonal Fruit Display with Melons, Pineapple,
Tropical Fruits and Berries

*All pricing is per person plus 6% tax and 21% service charge.

PLATED SALAD CHOICES

(select one)

GARDEN SALAD

Tomatoes, Radish, Carrots, Garbanzo Beans,
White Balsamic Vinaigrette

CLASSIC CAESAR SALAD

Romaine Hearts, Shaved Parmesan, Focaccia Croutons,
Caesar Dressing

ARUGULA AND SPINACH SALAD

Dried Cranberry, Almonds, Coconut, Red Onion,
Lemon Honey Dressing

ROASTED VEGETABLE SALAD

Harvest Greens, Asparagus, Squash, Baby Carrots,
Feta Cheese, Ranch Dressing

HEIRLOOM TOMATO SALAD

Fresh Mozzarella, Rosemary Baguette, Basil Pesto

PLATED ENTRÉE CHOICES

(select up to three)

Filet of Beef Tenderloin, Garlic Whipped Potatoes,
Roasted Heirloom Vegetables, Demi

Poached Halibut, Quinoa, Roasted Asparagus,
Tomato Beurre Blanc

Pan Seared Chicken Breast, Garlic Whipped Potatoes,
Baby Carrots, Thyme Jus

Braised Beef Short Rib, Shrimp, Garlic Whipped Potatoes,
Broccoli, Mustard Demi

Wild Mushroom Ravioli, Asparagus and Arugula Risotto,
Parmesan Cheese, Truffle Oil

Indian Style Vegetable Korma, Steamed Jasmine Rice

Atlantic Salmon, Rice Pilaf, Poached Fennel, Asparagus

New Zealand Lamb Loin, Boursin Whipped Potato,
Roasted Baby Carrots, Pomegranate Demi

..... **BUFFET SOUP & SALAD SELECTIONS**

(select three)

Spinach Salad with Strawberries, Almonds, Feta,
Red Onion, Peppercorn Vinaigrette

Roasted Artichoke Tabouleh
with Asparagus, Tomatoes

Tomato and Mozzarella Salad with
Butter Lettuce, Crispy Prosciutto

Fresh Garden Salad with Tomato, Carrots, Cucumber,
Red Onion, Balsamic Vinaigrette and Ranch Dressings

Classic Caesar Salad with Romaine Hearts,
Croutons, Garlic-Dijon Dressing

Tuscan Orecchiette Salad with Red Cabbage,
Cannellini Beans, Red Peppers, Shaved Parmesan

Cream of Potato Soup

Chicken and Rice Soup

Tomato and Gorgonzola Bisque

..... **BUFFET ENTRÉE SELECTIONS**

(select three)

Braised Beef Short Ribs, Roasted Shallots and Parsnip Crisp

Seared Chicken Breast and Tarragon Creamed Corn

Roasted Salmon Medallion and Roasted Haricots Verts

Pan Seared Barramundi, Peas and Braised Fennel

Portobello Stroganoff, Penne, Scallion and Sour Cream Demi

Cheese Ravioli, Spinach,
Diced Tomato and Olives

Petite Filet Mignon, Roasted Fingerling Potatoes
and Red Wine Demi

Grilled NY Strip Steak, Roasted Shallot,
Crisp Onions and Mustard Demi

..... **BUFFET SIDE SELECTIONS**

(select two)

Garlic Whipped Potatoes
Herb Roasted Red Skin Potatoes

Vermont Cheddar Baked Cavatelli Pasta
Seasonal Vegetable Medley
Broccolini and Petite Carrots

Wild Rice Pilaf with Scallions
Parmesan Dusted Cauliflower

ELITE WEDDING PACKAGE

\$175

Package Includes Selection of Six Passed Hors D'Oeuvres, Two Stationary Hors D'oeuvres, One Chef Attended Station, Choice of a Three Course Plated Meal or the Buffet Selection and a Five Hour Elite Open Bar Package.

PASSED HORS D'OEUVRES

(select six)

Tomato and Mozzarella Bruschetta	Boursin Cheese Stuffed Peppadew	General Tso's Cauliflower
Curried Chicken Salad on Cracker	Sesame Chicken with Sweet Chili Sauce	Spinach and Cheese Blossom
Red Pepper and Hummus on Belgium Endive Lettuce	Chicken and Basil Dumpling	Short Rib and Fig in Phyllo
Roasted Artichoke and Olive Skewer	Vegetable Spring Roll	Tuna Poke on Cucumber
Smoked Salmon on Salt & Pepper Cake	Vegetable Pot Sticker	Brie in Phyllo Cup with Orange Marmalade and Almond
	Cheese Stuffed Arancini	

STATIONARY HORS D'OEUVRES

(select two)

Domestic and Imported Cheese Display to Include: Premium Cheeses, Olive Crostini, Grapes, Dried Fruits, Fruit Chutney and Mustards	Crisp Vegetable Crudit� Display to Include: Cauliflower, Cucumber, Cherry Tomato, Radish, Celery Sticks, Carrots, Peppers, Hummus and Sweet-Onion Aioli Dipping Sauces
Artisanal Charcuterie Display with Sweet Pickles, Marinated Olives, Assorted Baguettes, Extra Virgin Olive Oil	Artichoke and Kale Dip with Kalamata Olives, Feta and Assorted Crackers
Antipasto Display of Grilled Vegetables, Artisan Charcuterie, Fresh Mozzarella and Grilled Crostini	Fresh Seasonal Fruit Display with Melons, Pineapple, Tropical Fruits and Berries

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CHEF ATTENDED ACTION STATIONS

(select one for reception)

PASTA STATION

(select two)

Mushroom Ravioli with Arugula,
Shaved Parmesan and Brown Butter

Ricotta Cavatelli Pasta with Diced
Tomatoes, Olives and Basil

Penne Pasta with Shrimp, Tomatoes
and Lemon Cream

Cheese Ravioli with Eggplant Bolognese
and Oregano

Orecchiette Pasta, Roasted Asparagus,
Wild Mushrooms and
Extra Virgin Olive Oil

SLIDER CARVING STATION

*All Served with Mini Brioche Rolls and
Condiments to Create Personalized Sliders*

(includes all three)

Mesquite Spiced Brisket

Hoisin Pork Belly

Sesame Tuna Loin

RISOTTO TO ORDER

*Small Batch Cooking of Italian Arborio Rice
Flavored Your Way*

(select two)

Sweet Pea and Wild Mushroom
with Truffle Oil

Lobster and Fennel with Lemon
and Parsley

Crisp Buffalo Chicken and Blue Cheese
with Scallion

Ginger and Shitake with Edamame
and Bean Sprouts

Braised Beef and Roasted Shallot
with Tarragon

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PRE-SET AMUSE BOUCHE

(select one)

Prosciutto Wrapped Asparagus,
Boursin Cheese and Orange Oil

Poached Apple with Vermont Cheddar
Cheese and Honey

Pistachio Crusted Goat Cheese
with Apricot Chutney

.....
PLATED SALAD CHOICES

(select one)

GARDEN SALAD

Tomatoes, Radish, Carrots, Garbanzo Beans,
White Balsamic Vinaigrette

CLASSIC CAESAR SALAD

Romaine Hearts, Shaved Parmesan, Focaccia Croutons,
Caesar Dressing

ARUGULA AND SPINACH SALAD

Dried Cranberry, Almonds, Coconut, Red Onion,
Lemon Honey Dressing

ROASTED VEGETABLE SALAD

Harvest Greens, Asparagus, Squash, Baby Carrots,
Feta Cheese, Ranch Dressing

HEIRLOOM TOMATO SALAD

Fresh Mozzarella, Rosemary Baguette, Basil Pesto

.....
PLATED ENTRÉE CHOICES

(select up to three)

Filet of Beef Tenderloin, Garlic Whipped Potatoes,
Roasted Heirloom Vegetables, Demi

Poached Halibut, Quinoa Pilaf, Roasted Asparagus,
Tomato Beurre Blanc

Pan Seared Chicken Breast, Garlic Whipped Potatoes,
Baby Carrots, Thyme Jus

Braised Beef Short Rib and Shrimp, Garlic Whipped Potatoes,
Broccoli, Mustard Demi

Wild Mushroom Ravioli, Asparagus and Arugula Risotto,
Parmesan Cheese, Truffle Oil

Indian Style Vegetable Korma, Steamed Jasmine Rice

Atlantic Salmon, Rice Pilaf, Poached Fennel, Asparagus

New Zealand Lamb Loin, Boursin Whipped Potato,
Roasted Baby Carrots, Pomegranate Demi

..... **BUFFET SOUP & SALAD SELECTIONS**

(select three)

Spinach Salad with Strawberries, Almonds, Feta,
Red Onion, Peppercorn Vinaigrette

Roasted Artichoke Tabouleh
with Asparagus, Tomatoes

Tomato and Mozzarella Salad with
Butter Lettuce, Crispy Prosciutto

Fresh Garden Salad with Tomato, Carrots, Cucumber,
Red Onion, Balsamic Vinaigrette and Ranch Dressings

Classic Caesar Salad with Romaine Hearts,
Croutons, Garlic-Dijon Dressing

Tuscan Orecchiette Salad with Red Cabbage,
Cannellini Beans, Red Peppers, Shaved Parmesan

Cream of Potato Soup

Chicken and Rice Soup

Tomato and Gorgonzola Bisque

..... **BUFFET ENTRÉE SELECTIONS**

(select three)

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Seared Chicken Breast and Tarragon Creamed Corn

Roasted Salmon Medallion and Roasted Haricots Verts

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Portobello Stroganoff, Penne, Scallion and Sour Cream Demi

Cheese Ravioli, Spinach,
Diced Tomato and Olives

Petite Filet Mignon, Roasted Fingerling Potatoes
and Red Wine Demi

Grilled NY Strip Steak, Roasted Shallot,
Crisp Onions and Mustard Demi

..... **BUFFET CARVED ITEM**

(select one)

Salt Crusted NY Strip Steak
with Red Pepper Marmalade

Apricot and Spinach Stuffed Local Pork Loin
with Whole-Grain Mustard

Rosemary Roasted Prime Rib with Au Jus
and Creamy Horse Radish

Honey Ham with Raisin Chutney
and Caramelized Pineapple

Herbed Turkey Breast with Pan Gravy

..... **BUFFET SIDE SELECTIONS**

(select two)

Garlic Whipped Potatoes

Seasonal Vegetable Medley

Herb Roasted Red Skin Potatoes

Wild Rice Pilaf with Scallions

Vermont Cheddar Baked Cavatelli Pasta

Parmesan Dusted Cauliflower

Broccolini and Petite Carrots



ALL OF OUR WEDDING PACKAGES INCLUDE

Bridal Suite: Your suite is included the night before and throughout your special day allowing the bride and bridesmaids a space to get ready in luxury.

Honeymoon Suite: Make your wedding night magical in a suite for the Newlyweds, included in your package.

Time of Rental: Your wedding package will include five hours of time beginning with the start of cocktail hour and ending at the conclusion of the reception. Additional time can be arranged upon request.

Tables and Chairs: The wedding rental includes white wooden folding chairs for the ceremony at the Gazebo, neutral banquet chairs for the reception, round tables, rectangular tables, a cake table, a sweetheart table, glassware and flatware.

Reception Décor: Ivory table floor length linen, overlay, linen napkins, skirting for buffet tables and standard ivory silk hydrangea centerpieces are included.

Event Manager: Your dedicated Event Manager will work with you to finalize all venue, food and beverage details for your magical day.

Guestroom Block: A group discount is offered for blocks of 10 or more rooms for you and your wedding guests.

ADDITIONAL WEDDING SERVICES

Upgraded Décor: Allow MCR, our décor vendor, to assist you in putting together the wedding of your dreams. Choose from Chivari chairs, wooden cross back chairs, ghost chairs, upgraded linen and so much more!

Clean up Services: Don't worry about having to gather up your items after the reception. Allow our staff to gather them and have them ready for you or your designee to take the following morning.



ALCOHOL SELECTIONS

BRAND CATEGORY	DELUXE	PREMIUM	ELITE
VODKA	Pinnacle	Tito's	Grey Goose
GIN	Beefeater	Tanqueray	Bombay Sapphire
SCOTCH	Johnnie Walker Red	Johnnie Walker Black	Glenlivet
WHISKEY/BOURBON	Jim Beam	Jack Daniels	Maker's Mark
WHISKEY	Seagram 7	Seagram VO	Jameson
LIGHT RUM	Bacardi, Malibu, Captain	Bacardi, Malibu, Captain	Bacardi, Malibu, Captain
TEQUILA	Sauza	Patrón Silver	Don Julio
BRANDY/COGNAC	E&J	Hennessey VS	Rémy Martin VSOP
WINE	House Selection	House Selection	Premium Selection

BEER

Budweiser, Bud Light, Coors Light, Miller Lite, Corona, Heineken, Stella, Yuengling



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