

FOXWOODS PLANNING GUIDE  
FOR YOUR

# *Dream Wedding*

LET'S MAKE IT PERFECT.



**FOXWOODS**<sup>®</sup>  
RESORT ♦ CASINO

THE WONDER OF IT ALL





# *Saxwoods Weddings*





# Wedding Packages Include

- *One Hour Open Bar with Executive Brands*
- *Cocktail Reception with Stationed Display & Butler Passed Hors D' Oeuvres*
- *Champagne Toast*
- *Choice of:*

*Elegant Three Course Plated Dinner - \$105 per person*

*Elaborate Buffet Dinner - \$115 per person*

*Specialty Reception Stations - \$120 per person*

- *Decorated Wedding Cake*
- *Complimentary floor length Linens and Napkins (white or ivory)*
- *Menu Tasting with our Award Winning Banquet Chef and Executive Pastry Chef (for up to four guests)*
- *Private Room for Wedding Party During Cocktail Hour (to include hors d'oeuvres and champagne)*
- *Complimentary Suite for Bride and Groom*
- *Discounted Room Rates for your Guests*

**Let us make your wedding perfect. Call 800-488-7777 or email [resort\\_sales@foxwoods.com](mailto:resort_sales@foxwoods.com)**

# Cocktail Reception

## BEVERAGE

### **One (1) Hour Open Bar with Executive Brands**

*Featuring: Absolut, Absolut Citron, Absolut Raspberry, Bacardi, Dewars, Jack Daniels, Captain Morgan, Kahlua, Beefeater, Segrans 7, Sauza Gold, Malibu, Bailey's & Peachtree Schnapps House Wines, Domestic & Premium Beers*

**Extended Open Bar:** *Second Hour - \$10 per person  
Each Additional Hour (up to 5 hours) - \$7 per person*

## STATIONARY DISPLAY

### **Cheese, Fruit and Vegetable Crudite**

*Assortment of Domestic Cheeses  
Fresh Seasonal Sliced Fruits  
Vegetables, Creamy Herb Dip  
Assorted Breads, Crackers and Lavash*

## BUTLER PASSED HORS D' OEUVRES

*(Select a total of four from either category)*

### COLD SELECTIONS

*Brie, Walnut & Quince Canapé  
Chicken & Tomato Fresco Tostados, Chipotle Drizzle  
Point Judith Lobster & Shrimp Gazpacho Shooter  
Candied Pecan Encrusted Goat Cheese, Raspberry Pipette  
Applewood Smoked Turkey Breast, Cranberry  
& Orange Chutney, Multigrain Crostini  
Roasted Eggplant Caviar Endive Spoon  
Smoked Salmon Gaufrette, Fried Capers, Herb Cream Cheese  
Antipasto Skewer*

### HOT SELECTIONS

*Fried Mozzarella Bites, Tomato Jam  
Fennel & Asiago Stuffed Mushrooms  
Chicken Satay, Citrus Aioli  
BBQ Pulled Pork & Sweet Onion Marmalade, Crisp Chicharones  
Crispy Shrimp Spoons, Pineapple Currant Sauce  
Mini Crab Cake, Myer Lemon & Caper Aioli  
Coconut Shrimp Skewer, Mango Coulis  
New Zealand Lollipop Lamb Chops, Balsamic Drizzle*



# Plated Dinner

## SALADS

*(Select One)*

### TRADITIONAL CAESAR SALAD

*Crisp Romaine Lettuce, Garlic Croutons, Parmesan Cheese  
Caesar Dressing*

### BABY SPINACH SALAD

*Baby Spinach, Granny Smith Apples, Candied Pecans,  
Applewood Smoked Bacon, Dried Cranberries  
Raspberry Vinaigrette*

### ROASTED BEET SALAD

*Red & Golden Beets, Mesclun Mix, Honey Goat Cheese,  
Pickled Red Onion  
Orange & Whole Grain Mustard Vinaigrette*

### BITTER GREENS SALAD

*Arugula, Radicchio, Manchego, Toasted Pine Nuts, Asparagus  
Basil Vinaigrette*

### FOXWOODS HOUSE SALAD

*Mixed Greens, Carrot, Slivered Radish, Julienne Zucchini, Hearts of Palm, Grape Tomato  
House Vinaigrette & Blue Cheese Dressings*

## PLATED DINNER ENHANCEMENTS

*(Add an Additional Course by Selecting one Enhancement)*

### CHICKEN & BASIL RAVIOLI

*Pomodoro Sauce, Parsley & Parmesan Dusting  
\$7 per person*

### SHRIMP COCKTAIL

*Smoked Tomato Cocktail Sauce, Micro Greens  
\$14 per person*

### SEAFOOD MARTINI

*Lobster, Shrimp & Crab, Citron Vodka Vinaigrette, Herb Micro Salad, Tempura Olive  
\$15 per person*

# ENTRÉES

*(Select Two)*

## CRISPY SEA BASS

*Seared Sea Bass, Myer Lemon & Shallot Butter  
Almond Orzo Pilaf, Asparagus  
Aged Balsamic Drizzle*

## CHICKEN PROVENCAL

*Seared Chicken Breast, Artichokes, Tomato, Kalamata Olives  
Wild Rice Medley, Baby Carrots & Saffron Cauliflower*

## FILET MIGNON

*Seared Tenderloin of Beef, Wild Mushroom Ragu  
Shallot & Rosemary Yukon Potatoes  
Asparagus, Oven Roasted Tomato*

## MAHI MAHI

*Oven Roasted Mahi Mahi, Chipotle-Lime Pineapple Relish  
Jasmine Rice Blend  
Fresh Green Beans & Cumin Scented Pearl Onions*

## STUFFED CHICKEN BREAST

*Boneless Chicken Breast, Pear & Dried Cherry  
Corn Bread Stuffing, Basil & Rosemary Veloute  
Aztec Rice Blend, Haricot Verts*

## FILET & SHRIMP

*Seared Tenderloin of Beef, Tomato Caper Relish  
(3) Grilled Shrimp, Lemon Garlic Butter  
Parsley Smashed Potato, Oven Roasted Asparagus*

## TOGARASHI SALMON

*Pan Seared Salmon, Togarashi Dusting  
Citrus Beurre Blanc  
Saffron Risotto, Baby Bok Choy*

## PANCETTA CHICKEN

*Seared Chicken, Pancetta, Corn & Basil Ragout  
Roasted Fingerling Potatoes, Baby Carrots  
Lemon & Olive Oil Drizzle*

## CREATE YOUR OWN DUO PLATE

*(Select Two Proteins)*

*Petite Filet Mignon, Chicken Provencal  
Pancetta Chicken, Stuffed Chicken  
Seafood Stuffed Shrimp, Sea Bass  
Mahi Mahi, Salmon  
Chef's Selection of Starch, Vegetable &  
Appropriate Sauces*

*\*Served with Assorted Rolls and Whipped Butter*

## WEDDING CAKE

*Customized Wedding Cake with your Choice of Flavor, Filling & Basic Design  
Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*





# Buffet Dinner

## SALADS

*(Includes all Salads)*

### FOXWOODS HOUSE SALAD

*Mixed Greens, Carrots, Slivered Radish,  
Julienne Zucchini, Hearts of Palm and Grape Tomato  
House Vinaigrette & Blue Cheese Dressings*

### WILD MUSHROOM & WHITE BEAN SALAD

*Yuzu Dressing*

### BABY SPINACH, ARUGULA, RED OAK & FRISSEE SALAD

*Slivered Red Onion, Roma Tomato & Bacon Crisps  
Creamy Feta Dressing*

### ROASTED FINGERLING & SHALLOT POTATO SALAD

*Mustard Vinaigrette*

### FRUTTI DI MARE SALAD

*Baby Shrimp, Calamari & Bay Scallops  
Avocado Sweet Corn & Capers  
Tarragon Vinaigrette*

*All Prices are Subject to Taxable 21% Service Charge and 6.35% Tax  
Food and Beverage Pricing is Subject to Change*

# ENTRÉES

*(Select Three)*

## SEARED CHICKEN BREAST

*Mushroom Thyme Jus*

## SEARED ATLANTIC SALMON

*Sautéed Spinach, Wild Mushroom Orzo*

*Whole Grain Mustard Beurre Blanc*

## BEEF TENDERLOIN MEDALLIONS

*Porcini Mushrooms, Cippolini Onions & Cabernet Reduction*

## MEDITERRANEAN GRILLED CHICKEN

*Baby Spinach, Kalamata Olives, Feta*

*Lemon Butter & Oregano*

## POTATO CRUSTED HALIBUT

*Roasted French Shallot & Edamame Salad*

*Lemon & Olive Oil Drizzle*

## OVEN ROASTED CHICKEN BREAST

*Sausage, Gorgonzola & Sundried Tomato Stuffing*

*Herb Veloute*

## SMOKED BACON WRAPPED PORK LOIN

*Confetti Vegetable Cous Cous, Apple Brandy Glaze*

*\*Served with Chef's Selection of Starch,  
Seasonal Vegetable and Assorted Rolls & Whipped Butter*

# CARVED ENTRÉES

*(Select One) Chef Attended*

## PRIME RIB OF BEEF

*Cabernet Au Jus' & Horseradish Cream*

## HERB CRUSTED NEW YORK STRIP LOIN OF BEEF

*Pinot Noir Sauce*

## ROASTED TENDERLOIN OF BEEF

*Bernaise Sauce*

## OVEN ROASTED PORK LOIN

*Granny Smith Apple & Cherry Stuffing*

*Cinnamon Infused Demi*

# WEDDING CAKE

*Customized Wedding Cake with your Choice of Flavor, Filling & Basic Design*

*Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*



# Specialty Stations

## STARTER STATIONS

### BRUSCHETTA BAR

*Oven Roasted Tomato & Caper Ragout, White Bean Dip, Artichoke Tapenade  
Roasted Red Peppers, Kalamata Olive Relish, Garlic & Herb Crusted Goat Cheese  
Toasted French Bread, Garlic Crostini and Lavash Crackers*

### SALAD SHAKER STATION

*Romaine, Orange Segments, Spring Radish, Tomatoes & Brioche Crouton  
Citrus Vinaigrette*

*Spinach, Roasted Shiitake Mushrooms, Goat Cheese  
Grape Tomato & Macadamia Nuts  
Pancetta Honey Dressing*

*Mesculin Mix, Shaved Fennel, Artichokes, Cucumber  
Gorgonzola & Oven Roasted Tomatoes  
Mustard Vinaigrette*

### MACARONI & CHEESE MARTINI BAR (Chef Attended)

*Traditional Elbow Pasta in a Smoked Gouda Cream Sauce  
Prepared to order with Choice of:*

*Grilled Chicken, Wild Mushroom, Lump Crab  
Asparagus, Sun-Dried Tomatoes, Crumbled Bleu Cheese  
Italian Sausage, Maple Bacon*

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# ENTRÉE STATION

## SEARED ATLANTIC SALMON

*Sautéed Spinach, Blistered Baby Tomatoes  
Lemon & Chervil Beurre Blanc*

## SAUTÉED GREEN BEANS

*Pork Lardons*

## STUFFED CHICKEN BREAST

*Roasted Peppers, Prosciutto, Torn Basil, Fontina  
Cognac Cream Sauce*

## VEGETABLE COUS COUS

*Wild Mushroom & Thyme*

# SURF & TURF STATION

*(Chef Attended)*

*(Select One Beef, One Seafood, One Starch and One Vegetable)*

## BEEF

### ***Carved Tenderloin of Beef***

*Pinot Noir Sauce  
& Horseradish Cream*

### ***Carved Prime Rib of Beef***

*Au Jus' & Horseradish Cream*

### ***Oven-Roasted New York Strip***

*Cabernet Reduction*

## SEAFOOD

### ***Baked "New England" Scallops***

*Buttery Herb Crump Topping*

### ***Jumbo Lump Crab Cakes***

*Pommerey Mustard Sauce*

### ***Sautéed Shrimp***

*Lemon & Garlic Sauce*

## STARCH

### ***Truffle & Asiago Roasted***

***Fingerling Potato***

### ***Garlic Mashed Potato***

***Sunset Rice Blend***

## VEGETABLE

### ***Roasted Brussels Sprouts***

*Lemon Herb Crumb Topping*

### ***Baby Carrots***

*Orange Zest Glaze*

### ***Wilted Kale &***

***Oven Roasted Tomato***

*Garlic Oil*

### ***Steamed Broccolini***

*Rosemary Butter*

*\*Served with Assorted Rolls and Whipped Butter*

# WEDDING CAKE

*Customized Wedding Cake with your Choice of Flavor, Filling & Basic Design*

*Served with Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea*



# DESSERT ENHANCEMENTS

## MINI DESSERT STATION

**\$12**

*Pina Colada Parfait, Sinful Chocolate Martini  
Apple, Ginger & Bacon Pot de Crème, Exotic Fruit Cheesecake  
Nutella Donut Martini with Bourbon Zabaglione  
Chocolate Caramel Shooter, Key Lime Coconut Shooter*

## FLAMBEE STATION

**(Chef Attended) \$13**

*Bananas Foster Prepared to Order and  
Served Over Vanilla Bean Gelato*

## CHOCOLATE DECADENCE

**(Served at each Table) \$10**

*Chocolate Dipped Strawberries, Assorted Truffle Pops and  
Chef's Selection of Assorted Chocolate Candies*

## COTTON CANDY CAKE POP STATION

**(Chef Attended) \$15**

*Assortment of Cake Pops Enrobed with Cotton Candy*

## MINI DESSERT SHOOTER STATION

**\$17**

*Strawberry Shortcake with Strawberry Martini Shooter  
Smoked Chocolate Truffles with Chocolate Martini Shooter  
Lemon Meringue Pie with Lemon Drop Martini Shooter  
**(Bartender Required at \$100 each)***

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*Dreams Come True at Foxwoods!*

