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*Wedding Packages*  
**ONE OF A KIND.**

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**RESORTS**  
Casino • Hotel  
A Mohegan Sun  
PROPERTY

# WHY RESORTS?

## RICH HISTORY

Originally opening in 1868 as the Chalfonte and then merging in 1929 with Haddon Hall, the Resorts property is richly steeped in the history of Atlantic City serving beach going vacationers in its beginning to proudly serving our soldiers during WWII to becoming the first casino to open in the city in 1978. In most recent years Resorts Casino Hotel has undergone a complete transformation with \$130 million invested in renovations. Some of the highlights include the addition of the Atlantic Ballroom, beautifully renovated hotel rooms, new restaurants and a year 'round beach bar.

The Ocean Tower boasts the classic charm of our bygone era with ballrooms accented by high ceilings, oversized windows and period woodwork by master craftsmen. The unobstructed views of the Atlantic Ocean are features of the Horizon and Ocean Ballrooms.

## FULL DESTINATION VENUE

Invite your guests to experience the perfect marriage of classic charm and modern amenities.

Situated on 21 acres overlooking the famed Atlantic City Boardwalk and Atlantic Ocean, Resorts offers 942 guest rooms and suites. Stay in our Rendezvous Tower offering the largest rooms on the boardwalk or stay in our Ocean Tower and enjoy its proximity to the beach and boardwalk. Discounted hotel room rates will be extended to your guests.

From the nationally acclaimed Capriccio's and Gallagher's Steakhouse restaurants, to the more contemporary Draft Kings Sports Bar or casual feel of Margaritaville, we have everything you need to entertain your guests from the rehearsal dinner, wedding day and parting bridal brunch.

## CREATIVE CUISINE

Resorts is proud to be home to a passionate culinary team lead by Executive Chef Robert Levenson whose inspired cuisine has nourished celebrities and international dignitaries alike. He will personally oversee every aspect of your menu development from the complimentary, private menu tasting to the service of your uniquely designed wedding cake on the big day.

While you review our enclosed packages, it is important to know that menu items are merely suggestions and we would be happy to customize a proposal to meet your personal tastes, family traditions or theme of the evening.

## EXCEPTIONAL LEVEL OF SERVICE

At Resorts, we pride ourselves in guiding you through the wedding planning experience to ensure that every detail is perfectly executed beyond your expectations.

Our team is completely dedicated to you from menu planning, coordination of your vendors, to every detail of every moment on your wedding day.

We look forward to the privilege of becoming a part of your family's history as your wedding day becomes a part of ours.



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# *Wedding Packages*

# ALL OF OUR PACKAGES INCLUDE THE FOLLOWING AMENITIES:

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**Complimentary Private Tasting of your desired menu for up to Six Guests**

\*We recommend that this takes place 3 months before the wedding

**Open Bar Featuring our Premium Level Cocktails**

## **Grazing Table**

Chef's Inspired Delights to Include  
Hand Selected Cheeses, Salumi & Salami,  
Marinated Grilled Vegetables, Seasonal Melons & Berries, House-Made Hummus & Olive Tapenade,  
Tomato & Mozzarella Bruschetta  
Grilled Flat Breads, Grissini & Crostini

**Your Selection of Butler Passed Bites**

**Champagne Toast**

**Custom Designed Wedding Cake\***

**Family Style Desserts**

**Brewed Coffee & Tea Service**

**Complimentary Bridal Suite on the Night of your Wedding**

**General Ballroom Lighting to Coordinate with Your Bridal Colors**

**Complimentary Brunch for (2) to Celebrate your First Wedding Anniversary\***

\*Ask your catering professional for more details.

# CORAL WEDDING PACKAGE

## 4 HOUR PACKAGE

### COCKTAIL RECEPTION

SELECT 4 BUTLER PASSED HORS D'OEUVRES

#### CHILLED

Tomato & mozzarella crostini  
Prosciutto wrapped melon lollipops  
Salmon rillette, Brioche, Espellete, Chive  
Drunken melon pops

Tuna tostada  
California lollipop rolls  
Chicken tostadas, Pico & chipotle  
Gazpacho shooters, Cajun shrimp

#### HOT

Spinach and feta spanakopita  
Vegetable dumplings, scallion soy  
Yucca fries, Chipotle, Avocado, Pico  
Crispy vegetable spring roll  
Chicken parmesan slider  
Mini 3 cheese grilled cheese, spicy marinara

Mushroom & cheese bouches  
Philly cheese steak spring roll  
Short rib empanadas  
Coconut shrimp, mango salsa  
Goat cheese arancinis  
Bacon wrapped pork belly skewer

### PLATED DINNER

#### SALAD, PAIRED WITH ARTISAN BREADS

SELECT 1

Classic caesar salad - crisp romaine, focaccia croutons, creamy parmesan dressing  
Wedge salad – iceberg, bacon, bleu cheese, tomatoes, egg, cucumber, white French dressing  
Spinach salad – citrus, pancetta, egg, honey sherry vinaigrette  
House salad – cucumber, tomato, red onion, radish, balsamic vinaigrette

#### ENTREES

MAY SELECT A CHOICE OF 2

Brick chicken (potato puree, chicken demi, broccolini)  
French breast of chicken (creamy grits, grilled baby carrots)  
Grilled pork chop (chimichurri, creamy grits, grilled carrots)  
Braised short rib (creamy grits, grilled baby carrots)  
Atlantic salmon (spring pea and herb risotto, herb salad)  
Roasted nordic cod (chowder broth, fried leeks)

**\$125.00 PER PERSON**

**Pricing subject to Additional Tax and 20% Gratuity**

# TOPAZ WEDDING PACKAGE

5 HOUR PACKAGE  
COMPLIMENTARY ICE CARVING

## COCKTAIL RECEPTION

SELECT 5 BUTLER PASSED HORS D'OEUVRES

Any of our items from the coral wedding package in addition to the following

### CHILLED

Caviar toast, Purple potato chips, Cream fraiche  
Miniature lobster rolls  
Medjool dates, Applewood smoked bacon  
Smoked salmon crisp, Crème fraiche

Jicama wrapped guacamole  
Mini tuna tartare tacos  
Blue crab aalad, Avocado, Cucumber cups  
Lobster ceviche, Papaya, Coconut lime

### HOT

Cheesesteak pretzel slider  
Kobe beef slider  
Crab & corn fritters

Kurobuta bershire sausage yakatoris  
Mushroom & cheese bouches  
Lamb lollipops, Fine herbs

PASTA, ASIAN OR TACO STATION

## PLATED DINNER

### SALAD, PAIRED WITH ARTISAN BREADS

SELECT 1

Beet salad – Burrata, Citrus, Herb shallot dressing

Garden shrimp salad – field greens, asparagus, heirloom carrot, citrus, green goddess dressing

Radicchio salad – shaved brussels sprouts, herb ricotta cheese, toasted walnuts, chia seed, sherry oregano vinaigrette

Little gem lettuce – prosciutto, melon, candied hazelnuts, Caesar vinaigrette

### INTERMEZZO

SELECT 1

Limoncello Granita Blood Orange Sorbet Compressed Melon

### ENTREES

MAY SELECT A CHOICE OF 2

Herb crusted chicken (local mushroom risotto, rosemary cream)

Chicken porchetta (prosciutto, spinach, potato puree)

Filet of beef tenderloin (olive oil potatoes, asparagus)

Pair with lobster, shrimp or jumbo lump crab cake: \$10 supplement

Mediterranean sea bass (lemon herb risotto, mushroom)

Flounder roulade (crab, lemon herb sauce)

Miso baked halibut (baby bok choy, crispy shitake mushrooms, ginger lemon grass broth)

**\$150.00 PER PERSON**

**Pricing subject to Additional Tax and 20% Gratuity**

# SAPPHIRE BUFFET WEDDING PACKAGE

5 HOUR PACKAGE  
COMPLIMENTARY ICE CARVING

## COCKTAIL RECEPTION

SELECT 4 BUTLER PASSED HORS D'OEUVRES FROM THE CORAL OR TOPAZ PACKAGE  
PASTA, ASIAN OR TACO STATION  
3 TIER SHELLFISH TOWER

## BUFFET DINNER

### SALAD

Select one salad from the coral or topaz package to be served table side to Your Guests  
**\*OR\***  
Select three salads from the coral or topaz package to be displayed, Buffet Style

### ENTREES

SELECT 3

Herb marinated chicken, Thyme jus  
Seared atlantic salmon  
Brick chicken (local mushroom gravy)  
Baked nordic cod veracruz

Bone in cider brined pork chop  
Atlantic halibut, Carrot bisque  
Orecchiette truffle mac & cheese  
EastWind stir fry

### CARVING STATION

Pepper Crusted Prime Rib

### SIDES

SELECT 2

Seasonal vegetable mélange  
Sweet potato mash  
Asparagus  
Butternut squash puree

Sea salt crusted roasted fingerlings  
Roasted garlic smashed potatoes  
French beans  
Wild rice blend

## DESSERT

Custom Wedding Cake  
Pastry chef's full Viennese table to include seasonal fruits, Chocolate dipped Fruits,  
Fancy creams, Petit fours, Baked biscotti & cannoli, Chocolate covered pretzels, Cupcakes  
Brewed coffee & Herbal tea service

**\$175.00 PER PERSON**

**Pricing subject to Additional Tax and 20% Gratuity**



Photos by Stintography

*Enhance Your Wedding*



# THE FOLLOWING MAY BE ADDED TO ANY PACKAGE:

## STARTERS

### SHRIMP COCKTAIL STATION

Jumbo shrimp cocktail, Cocktail sauce, Lemon wedges

**\$15.00 Per Person**

### SEAFOOD STATION

Jumbo shrimp, Crab claws, Oysters & clams  
Cocktail sauce, Mustard sauce, Tabasco sauce, Lemon wedges

**\$20.00 Per Person**

### PASTA STATION

Select 2 Pastas & 2 Sauces

#### PASTAS

Penne  
Mezze rigatoni  
Cheese filled tortellini

Cavatappi  
Strozzapreti

Basil scented san marzano  
Bolognese  
Vodka cream

#### SAUCES

Garlic pesto  
Roasted garlic primavera & EVOO  
Parmesan & sage

Garlic bread, Red pepper flake, Grata cheese

**\$15.00 Per Person**

### HONG KONG NIGHT MARKET

Pad thai, General tso's chicken, Beef chow fun, XO fried rice

**\$15.00 Per Person**

### MUKASHI SUSHI STATION

Hand rolled Mukashi sushi & sashimi  
Wakami, Soy sauce, Ponzu & pickled ginger

**\$15.00 Per Person**

### ROLLS & DUMPLINGS

Vietnamese summer rolls & bahn mi  
Shrimp rolls & egg rolls

Pan fried & Steamed dumplings, Dim sum & shumai

**@ \$15.00 Per Person**

### DISTRITO TACO STATION

Marinated beef & Chicken tinga, Grilled onions & peppers  
Flour tortillas & rustic accompaniments

**\$15.00 Per Person**

## PARTING BITES

### **BOARDWALK HOT DOGS**

Wrapped beef dogs  
Chopped onion, Mustard, Ketchup & relish  
Bottled water

**\$10.00 Per Person**

### **SLIDERS & FRIES**

All beef sliders, Special sauce & French fry cups, Ketchup  
Bottled water

**\$15.00 Per Person**

### **PHILLY SOFT PRETZELS**

Yellow mustard  
Bottled water

**\$5.00 Per Person**

### **BOARDWALK SPECIAL**

Hot dog, Pretzel  
Bottled water

**\$15.00 Per Person**

### **SECOND WIND!**

Sliced bagels, Cream cheese  
Wrapped egg sandwiches  
Brewed coffee station  
Bottled water

**\$15.00 Per Person**

### **TIME TO MAKE THE DONUTS**

A wall of freshly baked donuts  
Brewed coffee, Decaffeinated coffee, Tea

**\$12.00 Per Person**

### **DISTRITO TACO STATION**

Marinated beef & chicken tinga, Grilled onions & peppers  
Flour tortillas & rustic accompaniments

Bottled water

**\$15.00 Per Person**

# WINE & SPIRITS

## PLATINUM BRANDS

Vodka: Tito's & Grey Goose  
Rum: Bacardi Silver & Captain Morgan's  
Tequila: Patron Silver  
Gin: Bombay Sapphire Gin

Scotch: Johnny Walker Black  
Whiskey: Crown Royal  
Bourbon: Jack Daniels

## HOUSE WINE

### Whites:

William Hill Chardonnay, William Hill Estate Sauvignon Blanc,  
Santa Margherita Pinot Grigio, Pacific Rim Riesling

### Reds:

William Hill Cabernet, William Hill Estate Pinot Noir,  
Rutherford Hill Merlot

### Bubbles:

La Marca Prosecco

## BEER

Domestic: Budweiser, Coors Light  
Imported: Corona, Heinekin

## SODA

Coca-Cola Soft & Diet Drinks

## TABLE SIDE DINNER WINE SERVICE

House red and white wines offered table side to compliment your dinner selection

**\$10.00 Per Adult**

Or priced by bottle for specific requests

## THE CLASSIC BOURBON BAR

(During cocktail reception or after dinner)

Maker's Mark, Bulliet, Jefferson's Ocean,  
Woodford Reserve, Knob Creek

**\$10.00 Per Adult**

## INTERNATIONAL COFFEE & CORDIAL BAR

(Opens after dinner)

Jameson Whiskey, Kahlua, Frangelica, Amaretto, Bailey's Irish Cream,  
Brewed Coffee

**\$10.00 Per Adult**

