



Mohegan Sun's Banquet Catering during Covid-19

With the health and safety being the top priority for all our team members and guests, we will continue to work with the Mohegan Tribal Health Department, Centers of Disease Control (CDC) and Connecticut State Department of Public Health to monitor updates of health and safety guidelines, evaluate, and make necessary changes appropriate to our protocols and procedures with their guidance.

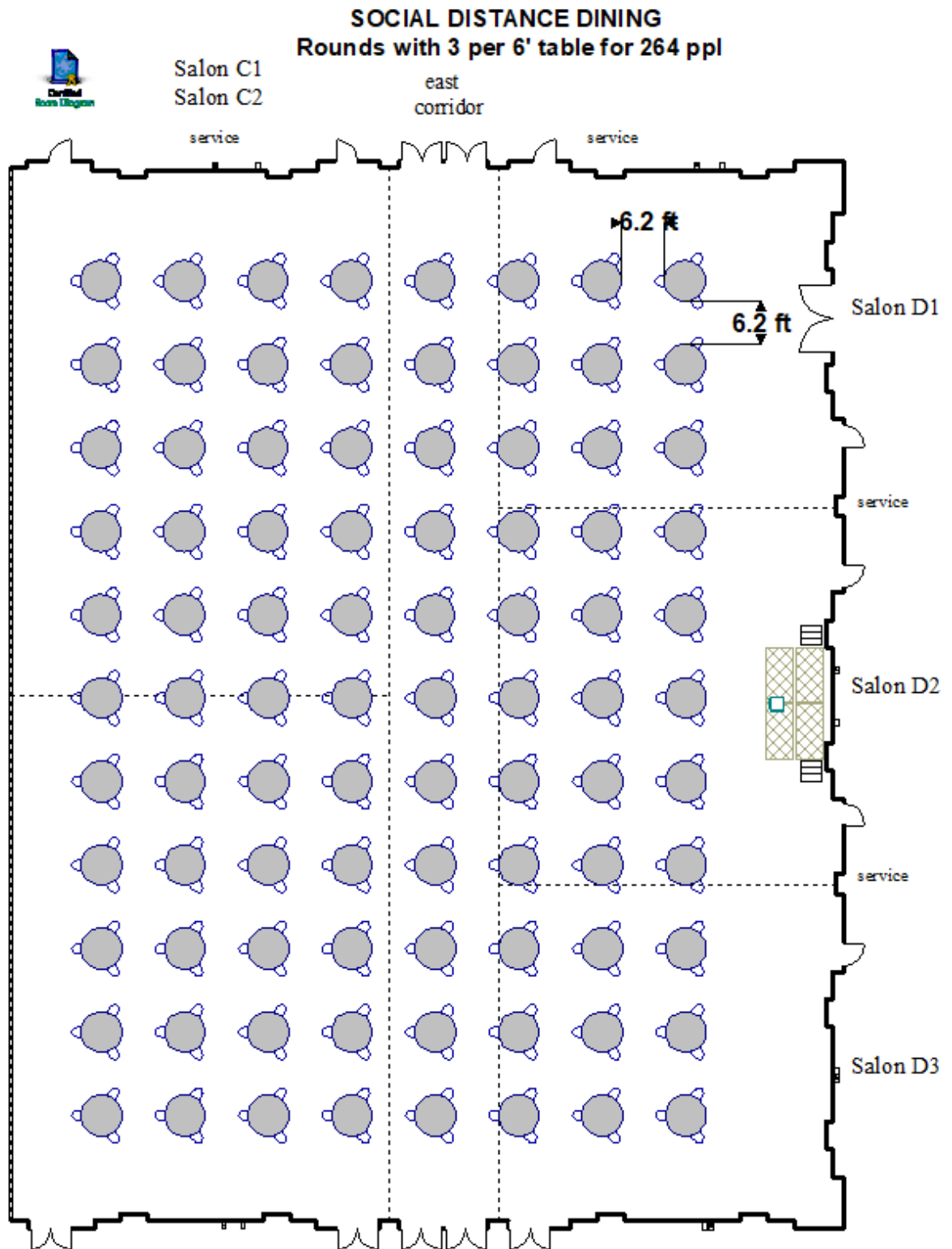
Banquet Food & Beverage Service:

- Our standard banquet menu has been suspended and a temporary [Mohegan Sun Social Distancing Adapted Banquet Menu](#) has been established for use during Covid-19. Please note the use of the adapted menu may cease at any time and/or subject to change based on the guidance received from health officials.
- Custom menus are available with a minimum of 3 weeks advance notice, please consult with your Convention Services Manager.
- Allow extended meal periods to allow for social distancing. For breakfast based on the size of your group please discuss options allowing for additional time for attendees to navigate hotel elevator pressure.
- Staggering group attendees will be important to allow social distancing, this can be done through:
 - Differing the end time for breakouts
 - Breaking attendees in waves by row or table
 - Or dividing group for different meal times
- Depending on the size of the group and meal function it may be appropriate to have multiple stations in separate locations to allow for less bottleneaking.
- Consider utilizing the General Session as a meal room.
- If a meal room is utilized seating will be at 72" rounds will be 3 per table with rolled silverware at each place setting.
- Silverware will only be presented as rolled silverware.
- All condiments served in single use containers or served.

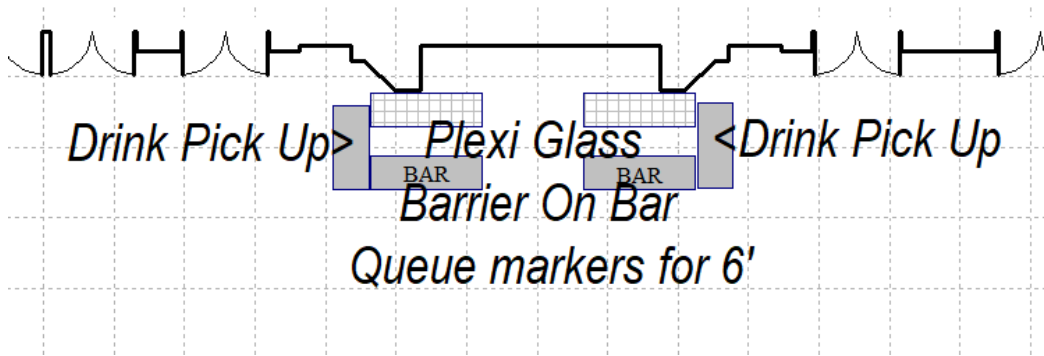
- Plated meals will be served covered and uncovered only after it is placed in front of guest.
- No communal condiments on tables (I.E. bread basket, coffee creamer, dressings etc.)
- No self-serve buffets or receptions will be permissible. All buffets and receptions will be server or chef attended.
 - Server attended Buffets will be arranged with food set on a back table with orders taken from a front table with clear signage noting the items available
 - 1 server required per 2 items
 - Plates may only be used once, guests may get seconds but from a new plate.
 - Queuing will be arranged with one entry/exit with 6' social distancing markers
- Sneeze guards will be used when appropriate
- Whenever warranted use of disposables may be used for the safety of our team members and guests, recycle bins will be available.
- Boxed meals:
 - All boxes to be clearly labeled and separated by type with clear signage.
 - Packaged plastic ware to be used for all boxed meals.
 - Guests may take boxed meals to their meeting room, guestrooms, food court or outdoor seating areas on property.
- Plated meals:
 - Meal cards be provided to group guests with meal choice / special dietary needs that the guest will place in front of them for ease of service.
 - All courses to be served with plate covers on and uncovered only after placed in front of guest.
 - Bread can be served table side or individually on B&B plate with butter.
 - Either pre-dressed salad (such as Caesar Salad) or 2 dressings offered table side (suggested ranch and balsamic vinaigrette)
 - Tableside coffee service along with sugar packets and creamers.
- Breaks:
 - Coffee breaks to be server attended and may be a communal station for multiple groups. To go cups with lids provided, no mugs.
 - All break items will be individual bagged or contained grab and go items.
 - Any items such as smoothies or infused water will also be server attended stations and placed in to go cups with lids.

- Receptions:
 - Reception offerings are limited to server or chef attended stations only with individual plates or vessels.
 - Additional charge of \$35 per server attendant or \$100 per chef/carver to apply. The number of server attendants based on number of guests and stations required, estimate 1 server for every 2 items per station.
 - Set may be food stations with one entry and exit per station with social distancing markers in the queue. All seating and cocktail tables shall be set 6'+ apart.
 - Receptions offerings are not meant to be a meal. If you would like a multiple station meal you may either combine 4 stations together or request a custom station dinner with your Convention Services Manager.
- Server Attended Buffets:
 - Salads/Desserts may be server attended, or if the group prefers can be plated that would be served leaving only entrees and sides as server attended buffets.
 - Additional charge of \$35 per server attendant or \$100 per chef/carver to apply. The number of server attendants based on number of guests and stations required, estimate 1 server for every 2 items per station.
 - Server attended coffee station to be provided
- Bars:
 - Bars to be spaced apart to allow social distancing with one entry and exit point per bar.
 - All banquet bars to have plexiglass shield between guest and bartender, orders to be placed with bartender, bartender may make the drink and then place the drink on table off to the side of the bar for guest to pick up on exit from ordering.
 - All cash bars will require separate drink ticket cashier station

SAMPLE DIAGRAMS:



BARS:



BREAK / BUFFET STATION:

