



2026 MGM SPRINGFIELD WEDDING PACKAGES





YOUR CELEBRATION BEGINS HERE

**CELEBRATE YOUR LOVE STORY AT
MGM SPRINGFIELD, WHERE MODERN STYLE MEETS
TIMELESS SOPHISTICATED. OUR CULINARY
TEAM, ELEGANT VENUES, AND EXPERT EVENT
PROFESSIONALS CREATE A ONE-OF-A-KIND WEDDING
EXPERIENCE THAT IS AS VIBRANT AS YOUR LOVE.**



WEDDING CELEBRATION PACKAGES

**CHOOSE FROM THREE DISTINCT PACKAGES
DESIGNED TO FIT YOUR VISION AND STYLE. EACH
PACKAGE INCLUDES A RESOLUTE EVENT MANAGER,
COMPLIMENTARY MENU TASTING FOR UP TO FOUR
GUESTS, AND ELEGANT TABLE SETTINGS.**

THE CLASSIC CELEBRATION

Includes a Three-course plated dinner, One (1) Champagne and/or Sparkling Cider Toast per Guest during Reception, and a variety of Coke products, coffee & tea for Cocktail Hour & a 4-hour Reception.

\$155 per person

THE GRAND CELEBRATION

Includes a Three-course plated dinner, Two (2) passed hors d'oeuvres per Guest during cocktail hour, One (1) Champagne and/or Sparkling Cider Toast per Guest during reception, and a variety of Coke products, coffee & tea for Cocktail Hour & a 4-hour Reception.

\$185 per person (Traditional Open Bar for 4 hours)

\$192 per person (Premium Open Bar for 4 hours)

THE SIGNATURE CELEBRATION

Includes a Three-course plated dinner, Two (2) passed hors d'oeuvres per Guest during cocktail hour, One (1) Champagne and/or Sparkling Cider Toast per Guest during reception, a custom dessert station, two (2) late-night snacks per Guest in the last hour of the reception and a variety of Coke products, coffee & tea for Cocktail Hour & a 5-hour reception.

\$225 per person (Traditional Open Bar for 5 hours)

\$232 per person (Premium Open Bar for 5 hours)



YOUR ENTERTAINMENT DESTINATION

DINNER MENU OPTIONS

STARTERS

CHOOSE TWO IF SELECTING GRAND OR SIGNATURE CELEBRATION PACKAGES

- Caprese Skewer with Pesto
 - Smoked Salmon Cucumber Bite, Dill Cream Cheese
 - Cantaloupe & Tajin Gazpacho Shooters
 - Bacon Wrapped Beef Short Rib, BBQ Drizzle
 - Smoked Brisket Picadillo Empanada, Salsa Verde
 - Italian Sausage Stuffed Mushrooms
- \$9 per person

STARTERS

CHOOSE ONE

- Roasted Baby Carrot Salad
Cucumber Lime Raita, Smoked Pepitas, Tajin, Black Salt
\$14 per person
- New England Clam Chowder
Bacon Lardons, Atlantic Clams, Potatoes
\$15 per person
- Italian Wedding Soup
Beef & Pork Meatballs, Kale, Mini Pasta
\$12 per person
- Wedge Caesar Salad
Aged Parmesan, Creamy Caesar, Rustic Croutons, White Anchovies
\$13 per person
- Roasted Beet Carpaccio
Toasted Pistachio, Feta Cheese, Pistou, Micro Spectrum Greens
\$15 per person

CUSTOM STARTER REQUEST

Chef Priced Based on Availability & Season of Items Requested



YOUR ENTERTAINMENT DESTINATION

DINNER MENU OPTIONS

ENTRÉES

SELECT TWO PROTEIN ENTREES AND ONE VEGETARIAN ENTREE - MEAL PRICED AT HIGHER ENTRÉE

Filet Mignon

Au Gratin Stack, Pencil Asparagus, Red Wine Demi-Glace

\$58 per person

Braised Short Rib

Parsnip Puree, Lemon Garlic Haricot Verts, Braised Jus

\$57 per person

Statler Chicken

Sweet Potato Mash, Calabacitas, Hunter Sauce

\$45 per person

Pan Seared Atlantic Salmon

Brown Butter Pomme Puree, Beluga Lentils, Blistered Tomatoes, Dill Cream Sauce

\$50 per person

Petite Filet with Seared Scallops -

Creamy Polenta, Roasted Baby Carrots, Bordelaise, Beurre Blanc

\$80 per person

CUSTOM ENTRÉE REQUEST

Chef Priced Based on Availability & Season of Items Requested

VEGAN OPTIONS

Grilled Cauliflower Steak

Herbed Rice Pilaf, Carrot Puree, Red Smoked Chimichurri

\$40 per person

Eggplant Quinoa "Meatballs"

Tri Colored Quinoa, Eggless Linguini, Pomodoro

\$42 per person

DESSERTS

CHOOSE ONE

Chef's Assorted Mini Dessert Sampler

(3 pc variety per person)

\$13 per person

Plated Options

Assorted Cheesecake Flavors, Cannolis LG/SM, Assorted Tarts LG, Assorted Cake

\$14 per person

Custom Dessert Requests – Planned with Pastry Chef

Price based on Availability & Labor

Custom Wedding Cakes – Planned with Pastry Chef

Price based on Availability and Labor

Wedding Cake Services

\$125 cutting fee per cake



YOUR ENTERTAINMENT DESTINATION

BEVERAGES & BAR OPTIONS

TRADITIONAL BAR

Mount Gay Rum, Cruzan Light, Jim Beam, Seagram's VO, Berkshire Mountain Gin, Herradura Reposado, Tito's, Johnnie Walker Red

Beers: Bud Light, Goose Island IPA, Blue Moon, Michelob ULTRA

\$27 per person/hour

PREMIUM BAR

Captain Morgan, Herradura Silver, Jack Daniel's, Crown Royal, Chivas Regal, Grey Goose, Bombay Sapphire, Bacardi Silver, Tito's

Beers: Samuel Adams, Heineken, Stella Artois, White Claw, Sun Cruiser

\$32 per person/hour

Wines: MGM Cellarmaster Selection (red, white, rosé, sparkling)

BEVERAGE ENHANCEMENTS

Premium Wine Upgrade

\$10 per person

ENHANCEMENTS

Late-Night Bites Bar – Ask Sales Manager for Prices

Sliders, Tacos, Chicken Wings, Fries, Sushi, Dim Sum, & More

Sundae Funday Bar – ice cream, toppings, cones

\$19 per person

Mini Dessert Station

\$8 per piece or choose 3 for \$22 per person

Raw Bar Station

Local Oysters, Jumbo Shrimp, Little Neck Clams

Market Price

WELCOME BAG

Welcome Bags can be distributed to guests in your contracted wedding room block by the Front Desk at check in for \$7.00 per bag.

Welcome Bags should be generic and dropped off at the Front Desk before 11am day of guest arrival.



YOUR ENTERTAINMENT DESTINATION



CONTACT US

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