



INFINITELY YOU
UNFORGETTABLE. INSPIRED BY YOU.

PITTSBURGH MARRIOTT NORTH®

100 Cranberry Woods Drive. Cranberry Township, PA 16066



—
LET US BRING YOUR SPECIAL
DAY TO LIFE
AT THE PITTSBURGH MARRIOTT
NORTH. OUR EXPERTS WILL GO
ABOVE AND BEYOND TO MAKE
YOUR VISION, YOUR TASTES,
AND YOUR DREAMS COME TRUE
FOR AN UNFORGETTABLE
HAPPILY EVER AFTER THAT
EXCEEDS EVERY EXPECTATION.

PITTSBURGH MARRIOTT NORTH®

100 Cranberry Woods Drive, Cranberry Township, PA 16066
T 724.779.4236 F 724.779.4219





Kristin Sanderson Photography

YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP.

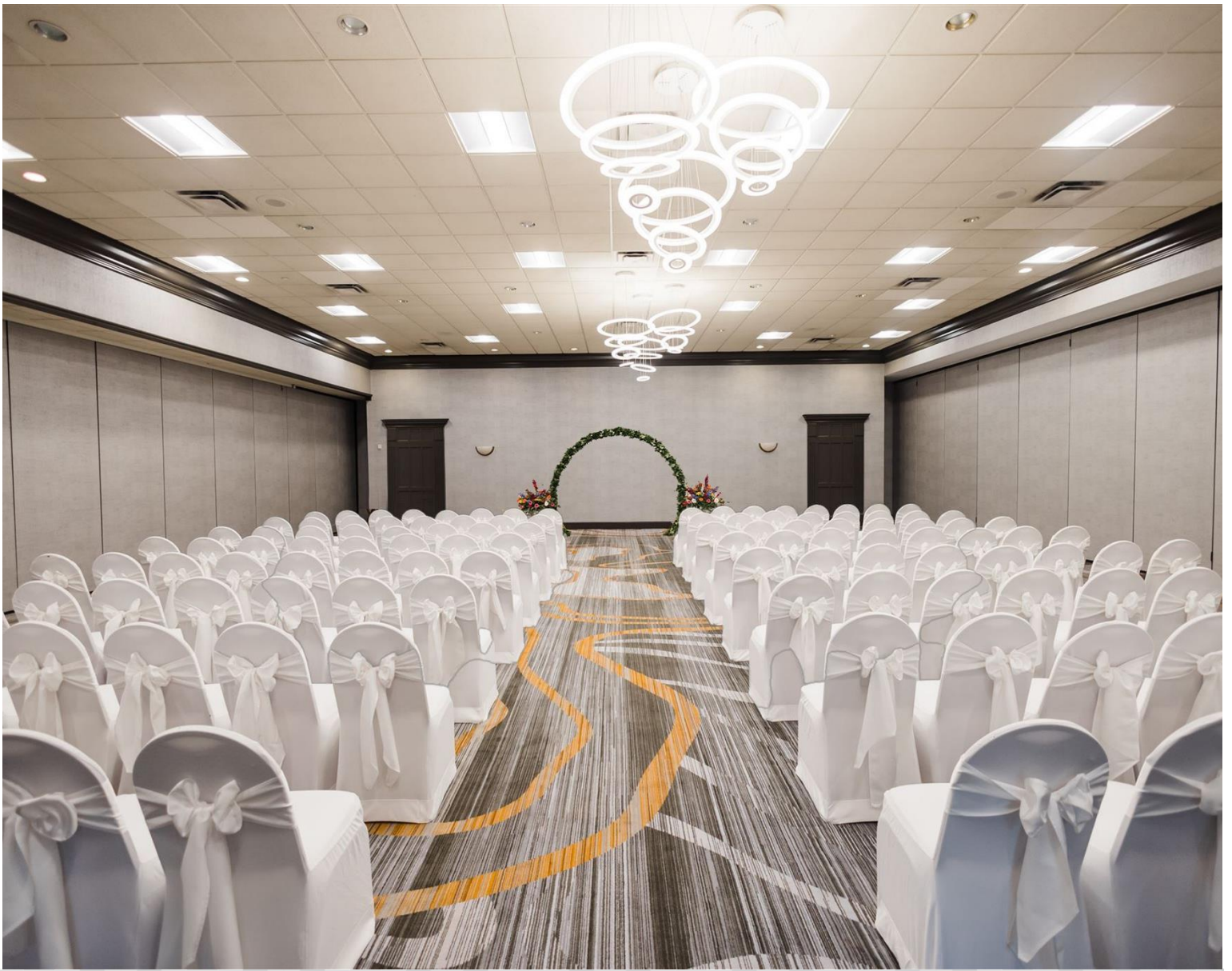
TOAST YOUR "I DOS" IN THE PERFECT SETTING AT [PITTSBURGH MARRIOTT NORTH](#).

WHETHER IT BE A SIT-DOWN DINNER, BUFFET OR A COCKTAIL RECEPTION,
OUR PLANNERS WILL CREATE THE FAIRYTALE BEGINNING TO YOUR HAPPILY EVER AFTER.



YOUR HOSPITALITY ROOM

WITH A TRADITIONAL WEDDING OR A ONE-OF-A-KIND CELEBRATION,
THE [PITTSBURGH MARRIOTT NORTH](#) WILL EXCEED EVERY EXPECTATION.
FROM INSPIRING SPACES AND CREATIVE MENUS TO AN EXCEPTIONAL EVENTS TEAM
AND A CURATED LIST OF PREFERRED VENDORS,
WE OFFER EVERYTHING YOU NEED TO MAKE YOUR BIG DAY AN EVENT TO REMEMBER.



Steven Dray Photography

YOUR CEREMONY

FOR A TRADITIONAL WALK DOWN THE AISLE
OR A ONE-OF-A-KIND CEREMONY CREATED BY YOU,
CHOOSE ONE OF OUR SPECTACULAR SPACES FOR YOU TO SAY "I DO."

CEREMONY PACKAGE | \$1,500++

CEREMONY PACKAGE INCLUDES BANQUET CHAIRS, CHAIR COVERS & SASHES,
CENTER ISLE AND RISER FOR OFFICIENT



Photo Fusion Media

YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST
IN ONE OF OUR BREATHTAKING BALLROOMS.
NO MATTER YOUR PREFERENCE, WE WILL TAKE CARE OF EVERYTHING
FROM THE MENU TO THE FLOWERS TO THE CAKE,
SO THAT YOU CAN TAKE CARE OF THE MEMORIES.

YOUR DREAM PACKAGE INCLUDES:



Skysight Photography

Full Maître d' Service throughout the Event

Private Bridal Hospitality Room upon Arrival

72" Dining Tables and Chairs

White or Black Floor-length Linens, Overlays and Napkins

White or Black Spandex Chair Covers with White or Black Satin Chair Sashes

Floral Centerpieces

Mirror Tile Base and Votive Candles for Each Table

Customizable Dance Floor

Five-Hour Open Bar Serving Marriott Name Brand Beverages

One Hour of Unlimited Hors d'oeuvres

Chilled Champagne Toast for All Guests

Elegant Three Course Sit-Down Dinner Including Appetizer, Salad and Entrée or Buffet Dinner Option

Custom Designed Three-Tiered Buttercream Wedding Cake

Complimentary King Room with M-Club access for Wedding Couple on Wedding Night
Including Romance Package Amenity and Breakfast for Two

Two Additional Complimentary Rooms for Wedding Night

Special Discounted Room Rate for Guests

Marriott Bonvoy Points

Stationed Hors d'oeuvres

Deluxe Display of
International and Domestic Cheeses
With Crackers and Sliced French Breads

+

(Select One)

Charcuterie Board

Tomato and Fresh Basil Bruschetta

Crudit  Selection with Assorted Dips

Butler Passed Hors d'oeuvres

(Select Three)

Individual Beef Wellington

Chicken Quesadilla Roll

Panko Sesame Chicken Skewers

Coconut Tempura Shrimp

Cajun Shrimp Skewer

Scallop Wrapped in Apple-Smoked Bacon

Spinach and Boursin Stuffed Mushroom

Cheese and Tomato Tartlet

Vegetable Pot Stickers

Arancini with Tomato Mascarpone

-OR-

Stationed Hors d'oeuvres

Deluxe Display of
International and Domestic Cheeses
With Crackers and Sliced French Breads

Butler Passed Hors d'oeuvres

(Select Four)

Individual Beef Wellington

Chicken Quesadilla Roll

Panko Sesame Chicken Skewers

Coconut Tempura Shrimp

Cajun Shrimp Skewer

Scallop Wrapped in Apple-Smoked Bacon

Spinach and Boursin Stuffed Mushroom

Cheese and Tomato Tartlet

Vegetable Pot Stickers

Arancini with Tomato Mascarpone

Appetizer

(Select One)

Corn Chowder

Tomato Bisque

Italian Wedding Soup

Fresh Fruit

Lobster Bisque (Additional \$3/person)

Crab Martini (Additional \$Market price/person)

Shrimp Cocktail (Additional \$Market price/person)

Salad

(Select One)

Fresh Market Salad

Roma Tomatoes, English Cucumbers

Red Wine Vinaigrette Dressing

Wedge Salad

Choice of Iceberg or Romaine Wedge

Blistered Grape Tomatoes, Shaved Parmesan Cheese, Toasted Bread Croutons

Red Wine Vinaigrette or Caesar Dressing

Caprese Salad (Additional \$4/person)

Arugula, Tomatoes and Fresh Mozzarella, Basil and Balsamic Dressing

Kale and Arugula Salad (Additional \$3/person)

Local Blueberries, Emerald Valley Feta, Asian Pear, Toasted Almonds, Homemade Lemon Vinaigrette

Plated Entrees

Panko Encrusted Chicken Breast | \$95
Dijon Sauce

Chicken Breast Caprese | \$95
*Hand Breaded Chicken Breast, Sliced Tomato, Fresh Mozzarella Cheese,
Basil Pesto and Balsamic Glaze*

Stuffed Chicken Breast | \$96
*Bread Stuffing accented with Roasted Tomatoes, Mozzarella, Spinach
and Sherry Cream Sauce*

Seared Skuna Bay Salmon | \$97
Ginger Teriyaki Sauce

Apple Brine Pork Tenderloin | \$97
Double Cut with Honey Rosemary Glaze

Chicken Oscar | \$98
Steamed Asparagus, Lump Crabmeat and Hollandaise Sauce

Potato Encrusted Sea Bass | \$100
Sautéed Italian Greens and Lemon Dijon Sauce

Grilled New York Strip | \$103
Roasted Shallot Merlot Sauce

Grilled Center Cut Filet Mignon | \$105
Mushroom Demi-Glace

Duo Plates

Filet Mignon and Panko Encrusted Chicken Breast | \$103

Filet Mignon and Crab Stuffed Shrimp | \$107

Filet Mignon and Potato Encrusted Sea Bass | \$109

All Entrees are accompanied by Starch, Vegetable,
Assorted Rolls, Creamery Butter,
Coffee, Decaffeinated Coffee and Pure Leaf Teas

Prices do not include 25% Service Charge and 6% Sales Tax

All guests will be charged the price of the highest entrée selected.

Buffet Options

Wedding Buffet Menu

Fresh Market Salad
Red Wine Vinaigrette and Ranch Dressings

Caesar Salad with Parmesan Croutons

Tomato and Fresh Mozzarella Salad

Sliced Sirloin with Malbec Demi-Glace

Atlantic Salmon with Soy Ginger Butter

Chicken Breast Caprese

Tortellini with Vodka Sauce

Roasted Yukon Gold Potatoes

Fresh Seasonal Vegetables

Rolls and Creamery Butter

Coffee, Decaffeinated Coffee & Pure leaf Teas

\$107.00 per person

Prices do not include 25% Service Charge & 6% Sales Tax

Premium Wedding Buffet Menu

Kale and Arugula Salad
Local Blueberries, Emerald Valley Feta, Asian Pear, Toasted Almonds, Homemade Lemon Vinaigrette

Caesar Salad with Parmesan Croutons

Grilled Antipasto Display

Roasted Beef Tenderloin
Malbec Demi-Glace

Crab Cake
Dijon Glaze

Stuffed Chicken
Cornbread Stuffing, Apricots and Spinach

Penne Pasta
Spinach, Caramelized Shallot, Roasted Tomatoes And Basil Garlic Cream

Roasted Fingerling Potatoes

Fresh Seasonal Vegetables

Rolls and Creamery Butter

Coffee, Decaffeinated Coffee & Pure Leaf Teas

\$113.00 per person

Prices do not include 25% Service Charge & 6% Sales Tax

Marriott Brand Bar Service

Bottled Beers: Miller Light, Yuengling, Amstel Light and Heineken

Wine: Woodbridge Merlot, Cabernet Sauvignon, Chardonnay and White Zinfandel

Marriott Brand Beverages: Jim Beam, Canadian Club, Smirnoff, Dewars White Label, Jose Cuervo Gold, Beefeater, Cruzan Aged Light, Courvoisier VS, Triple Sec, Sweet & Dry Vermouth, Peach Schnapps and Apple Pucker

Marriott Premium Beverages: Jack Daniel's, Dewars White Label, Tanqueray, Bacardi Superior, Absolut, 1800 Silver, Captain Morgan, Maker's Mark, Canadian Club, Hennessy VS, Triple Sec, Sweet & Dry Vermouth, Peach Schnapps and Apple Pucker

- **\$6.00 upgrade per person**

Marriott Super Premium Beverages: Grey Goose, Bacardi Superior, Bombay Sapphire, Johnnie Walker Black Label, Knob Creek, Jack Daniel's, Crown Royal, Patron Silver, Hennessy Privilege VSOP, Triple Sec, Sweet & Dry Vermouth, Peach Schnapps and Apple Pucker

- **\$12.00 upgrade per person**

Included in the Pittsburgh Marriott North Wedding Package

Late Night Snack Menu

Hot and Mild Wings, Blue Cheese Dressing, Celery and Carrot Sticks | \$15 per person

Soft Pretzels and Cheese Sauce | \$14 per person

Nachos with Cheese, Guacamole and Jalapenos | \$10 per person

Cheese and Pepperoni Pizza | \$14 per person

Mini Sliders with Condiments | \$16 per person

French Fries with Cheese Sauce, Gravy, Bacon Bits and Scallions | \$14 per person

Prices do not include 25% Service Charge and 6% Sales Tax



Kristen Wynn Photography

YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS,
WHICH IS WHY WE OFFER AN ARRAY OF SERVICES, FROM CENTERPIECES
AND PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS AND EXPERTLY DESIGNED CAKES,
TO ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF PERFECTION.

Finishing Touches

Cookie Traying Service

Sorbet Course

Uplighting

Custom Ice Sculpture

Chiavari Chairs

Premium Bar Upgrades or Extensions

Signature Drinks

Late Night Snacks

Plated Pasta Course

Wine Service with Dinner

Decorated Dessert Plates

Chocolate Dipped Strawberries

Chocolate Fountain

Fresh Raspberries in Champagne Glass

At your request, we can provide a preferred listing of recommended vendors for all your wedding needs, from entertainment to transportation companies

HOTEL GALLERY

