



SHERATON

Pittsburgh Hotel
at Station Square



Eat, Drink & Be Married

Wedding Package

Visit us at www.sheratonpittsburghstationssquare.com

300 West Station Square Drive Pittsburgh, PA 15219 412.261.2000



Ceremony

Wedding Ceremony

The Sheraton Station Square Hotel offers both Indoor and Outdoor locations for On Site Ceremonies. From an intimate gathering of 20 guests to a large ceremony for 300 guests, The Sheraton will create the perfect ceremony to begin your new life together.

On Site Wedding Ceremonies are only available to couples who are hosting their wedding Reception at the Sheraton Pittsburgh Hotel at Station Square. Your Wedding Specialist will handle many of the details and logistics of both your Ceremony and Reception from schedules to menu, while you relax, enjoy and savor your most special day. Ceremony location prices start at \$250 (subject to a 24% service charge, and current 7% sales tax).

Your Ceremony Package Will Include

Dedicated wedding specialist to detail all your ceremony needs

Rehearsal space for the evening before for one hour

Ceremony space for a total of two hours on the day of the event

Standard ceremony setup to include theater seating



Wedding Reception

Your Elegant Experience Will Include

Selection of two hors d'oeuvres to be served during the cocktail hour

Choice of two displayed hors d'oeuvres

Butler passed Champagne during cocktail hour

Three-course sit down or elegant buffet dinner

Four hours of open bar service complete with

Premium brand liquors

Champagne toast for all guests during reception

Wedding Cake selection from Bethel Bakery

White, ivory or black floor length linens and colored napkins

Private bridal party reception room

Luxurious suite for the night of the wedding

Personalized website for your room block

Group Room Rate

On-site Day of coordination

Set up and tear down services

Colored uplights

Wedding Reception

Hors D'oeuvres

Displayed Hors D'Oeuvres

(Choice of Two)

Cheese Display

Imported and domestic Cheeses,
Mustard, Rosemary and Sea Salt Almonds
with Artisan Breads and Crostini

Bruschetta Display

Bruschetta Served with Toasted Crostini
Accompanied by Roma Tomato, Fresh
Basil and Parmesan Bruschetta, Tuscan
White Bean Spread and Pesto and Feta
Cheese Bruschetta Paired with Herb
Infused Oil and Balsamic Drizzle.

Antipasto Display

Roasted Garlic Hummus, Red Pepper
Hummus, Kalamata Olives, Smoked
Mozzarella, Sliced Prosciutto, Rolled
Genoa Salami, Marinated Artichoke
Hearts in Olive Oil, Assorted Pickled
Vegetables and Red Wine Vinaigrette

Grilled and Crudit  Vegetable Display

With House Made Ranch and Basil Aioli

Butler Passed Hors D'Oeuvres

(Choice of Two)

- Chicken Cordon Bleu
- Chicken Satay with a Thai Peanut Sauce
- Spiced Chilled Shrimp
- Risotto Arancini
- Moroccan Lamb Meatball with
minted yogurt
- Beef Wellington, Beef in a Puff Pastry with a
Mushroom Duxelles
- Spanikopita, Phyllo dough stuffed with spin-
ach and feta cheese

- Honey Pecan Goat Cheese Mouse
On Crostini

Enhanced Hors d'Oeuvres

(additional \$4.00 per person)

- Blackened Gulf Shrimp, Cilantro & Bloody
Mary Shooters
- Lamb Lollipop
- Pittsburgh Crabcake with Herbed
Remoulade

Wedding Reception

Sit Down

Choice of Soup or Salad

*Both options **3 per Person***



Soup

Italian Wedding Soup

Tomato Pastina

Lobster Bisque **2 per Person**

Salad

Caesar Salad

Hearts of Romaine, Oven
Roasted Tomatoes, Garlic
Croutons and shaved
Parmesan Cheese

Caprese Salad

Fresh Mozzarella, Heirloom To-
matoes, Bib Lettuce, Aged
Balsamic and Pesto drizzle

Strawberry Arugula

Arugula with Toasted, Walnuts,
Strawberries, Crumbled Chevre &
Sherry Shallot Vinaigrette

Fresh Garden Green Salad

Market Greens, Cherry Tomatoes,
Julienne Carrots, and Cucumbers
served with Buttermilk Ranch &
Balsamic Vinaigrette

Wedding Reception

Sit Down

Entrées

*All Entrees Include: Seasonal Vegetable, Starch, Rolls, Butter, Freshly Brewed French Roast
Gourmet Coffee and Assorted Teas*

Combination Entrées

Filet and Salmon

*Petite Fillet & Atlantic
Salmon With Maître
de Hotel Butter*

116 per Person

Filet and Shrimp

*Petite Fillet & Grilled Gulf
Shrimp with Tomato Spring*

116 per Person

Filet and Chicken

*Petite Fillet & Sautéed
Chicken with Garlic Herb
Butter*

116 per Person

Filet and Crab

*Petite Fillet & Crab with
Holy Trinity Butter Sauce*

116 per Person

Beef

Pan Seared Petite Filet Mignon

*Petite Filet Mignon served with a Peppercorn
demi glace and maître de hotel butter*

119 per Person

Roasted Striploin of Beef

*Slow Roasted and sliced topped
with pan jus*

116 per Person

Chicken

Chicken Romano

*Pan Seared Chicken Breast with a
Romano Batter*

106 per Person

Cranberry and Brioche Stuffed Chicken

*With Black Pepper and Sage Butter
Sauce*

106 per Person

Stuffed Chicken Florentine

*Baked Chicken Breast Stuffed with
Spinach and Boursin Cheese served
with a roasted garlic cream.*

106 per Person

Wedding Reception

Sit Down

Entrées

*All Entrees Include: Seasonal Vegetable, Starch, Rolls, Butter, Freshly Brewed French Roast
Gourmet Coffee and Assorted Teas*

Fish

Atlantic Salmon Filet

*Pan-Seared Atlantic Salmon Filet
served with Lemon Beurre Blanc
Sauce or Teriyaki Glaze*

108 per Person

Pan Seared Blackened Mahi

With Creole Sauce and Cilantro Oil

108 per Person

Crab and Shrimp Stuffed Sole

*With Newbury Sauce and Fresh
Herbs*

108 per Person

Vegetarian

Seasonal Vegetable Risotto

*A Creamy Risotto with Seasonal
Vegetables*

108 per Person

Wild Mushroom Ravioli

*With Parmesan Cream and Grilled
Asparagus*

108 per Person

Children

Fresh Fruit Cup, Chicken Fingers, French Fries, Wedding Cake, Milk **20 per person**

Fresh Fruit Cup, Penne Pasta with Marinara Sauce and Meatballs, Wedding Cake, Milk **20 per person**

**Children's meals are for under 12 years old and are a choice of one. Guests ages 13-20
\$31 off for removal of alcohol package*

A service charge of 16.75% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 7.25% of the total Food and Beverage revenue and 7% taxes will be added. The administrative fee is retained by the hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employees providing service to you.

Wedding Reception

Buffet

Buffet Table

All Entrees Include: Rolls, Butter, Freshly Brewed French Roast Gourmet Coffee and Assorted Teas

Salad

Select (2) salads to be served

Fresh Garden Green Salad

Caesar Salad

Strawberry Arugula

Entrées

Roasted Striploin of Beef

Slow Roasted and sliced
topped with natural juice

Chicken Romano

Baked chicken breast with a Ramano
batter topped in a lemon garlic cream
sauce

Atlantic Salmon Filet

Seared Atlantic Salmon Filet
served with Lemon Beurre Blanc
Sauce

Stuffed Chicken

Baked Chicken Breast Stuffed with
Spinach and Boursin Cheese served with a
Sun-Dried Tomato Sauce

Select Two or Three Entrées

(Two Entrées) 125 per Person

(Three Entrées) 130 per Person

Wedding Reception

Beverages

Premium Bar Service

Included in Wedding Package

Premium Brand Liquors, House Wines, Domestic Beer, Soft Drinks, Cocktail Mixers, and Fruit Garnishes

Jack Daniels
Dewars Scotch
Seagrams 7 Whiskey
Jim Beam Bourbon
Beefeater Gin
Jose Cuervo Tequila
Bacardi Rum
Captain Morgan Spiced Rum
Smirnoff Vodka
Kahlua
Peach Schnapps

(Select Three)
Cabernet Sauvignon
Merlot
Pinot Grigio
Chardonnay
White Zinfandel

(Select Three)
Budweiser
Yuengling
Coors Light
Miller light
IC light
Iron City
Bud Light
Michelob Ultra
Corona
Heineken
Sam Adams
White Claw

Premium Bar Enhancements

One Specialty Beer Selection **3 per Guaranteed Guest**

One Hour Extended Premium Bar **8 per Guaranteed Guest**

One Half Hour Extended Premium Bar **6 per guaranteed guest**



Wedding Reception

Beverages

Deluxe Bar Service

Additional 10 per Person

Upgraded Liquors, House Wines, Domestic & Imported Beer

Johnny Walker Red Scotch

Crown Royal Whiskey

Jack Daniels

Makers Mark Bourbon

Tanqueray Gin

Bacardi Rum

Captain Morgan Spiced Rum

Tito's Vodka

Gray Goose Vodka

Espolon Tequila

Kahlua

Peach Schnapps

(Select Three)

Cabernet Sauvignon

Merlot

Pinot Grigio

Chardonnay

White Zinfandel

Select Three)

Budweiser

Yuengling

Coors Light

Miller light

IC light

Iron City

Bud Light

Michelob Ultra

Corona

Heineken

Sam Adams

White Claw

Deluxe Bar Enhancements

One Hour Extended Deluxe Bar **9 per Guaranteed Guest**

One Half Hour Extended Deluxe Bar **7 per Guaranteed Guest**

One Specialty Beer Selection **3 per Guaranteed Guest**

Dinner Wine Service

10 per person



Wedding Enhancements

Elegant Upgrades

15th Floor Bridal Suite **500**

Specialty Colored Linen **18 and up per linen**

Chivari Chairs **12 per chair**

Chair Covers with Choice of Colored Sash **6 per chair**

Pipe and drape behind head table (price based upon size)

Wedding Enhancements

Food and Beverage Upgrades

Stations (Reception or Late Night Snack)

Soft Pretzel Bar

Walking Taco Bar

Pierogi Station

Chinese Food Station

Slider Bar with French Fries

Donut Wall

Chicken Wing or Tender Bar

****Pricing varies based upon station selections**

Gourmet Coffee Station

Freshly Brewed French Roast Coffee, Sugar Sticks, Cinnamon, Nutmeg,
Candied Orange, Lemon Zest, Shaved Chocolate and Whipped Cream

8 per Person

Ask Us About Our Other Wedding Celebrations

Food and Beverage Minimums Vary

Bridal Shower

Wedding Welcome Party

Rehearsal Dinner

Post Wedding Breakfasts

Frequently Asked Questions

Is there a food and beverage minimum requirement that must be met?

Yes, it fluctuates based on the room location, size and day of the week. The minimum total is **before** service charge and tax.

Can I reserve a block of guestrooms for out of town guests?

Yes, we will set up a guestroom block with a group rate/ The cutoff dated to reserve guestrooms is one month prior to the wedding date. It is recommended to encourage your guests to book their room as early as possible before the deadline.

Can I get early am early check in for my guestroom?

Our standard check in time for all guests is 4:00 PM. Early check in is never guaranteed. Please be conscious of this check in time as you plan your ceremony or reception. This time will have an impact on your guests who are checking into the hotel on the day of your wedding. Should a guest need a guaranteed early arrival we suggest booking the guest room for the night prior.

Is parking included in the package?

No, parking is an additional fee. Please refer to stationsquareparking.net for additional information.

How many servers will be working during the dinner?

One server is scheduled for every 20 guests.

Are shots permitted to be served at the bar?

We do not serve shots during the wedding reception.

How early can my hired vendors begin to set up in the room?

Hired vendors can have access to the room one and one half hours prior to the start time. Earlier access may be offered based on availability. Your Catering Sales Manager will contact vendors to schedule set up time.

Does the hotel make accommodations for special dietary restrictions such as food allergies?

Yes, we will prepare a special meal to accommodate those requests and ask that we are made aware in advance of the reception.

What form of payment is required prior to the wedding?

First Deposit: \$1000.00

Final Payment: Remaining balance is due 10 days prior to the wedding

Please Note: Personal checks, credit cards or cash are accepted for the first deposit. The final payment can be paid in cash, credit card, or certified check only. **Personal checks will not be accepted for the final payment.**

What do I feed my vendors?

We suggest offering the same meal options as your guests. The alcohol portion of the price will be deducted from the vendor meal.