



THE WESTIN
PITTSBURGH

WELCOME TO
YOUR BEGINNING



*All you need to do
to make your dreams
come true*

Your wedding experience includes

- Selection of hot and cold hors d'oeuvres butler-passed during cocktail reception
- Selection of one display item
- Three-course sit-down dinner or elegant buffet
- Four hours of hosted bar service
- Champagne toast for all guests
- Customized wedding cake
- Luxurious floor-length linens from our exclusive collection
- Votive candles to highlight your centerpieces
- Private hospitality room for bridal party reception
- Personalized reservation website for overnight guestroom block
- Luxury accommodations for the newlyweds with champagne



Entrées (package pricing listed next to entrée choice)

All entrées include freshly baked rolls and butter, market-fresh vegetables, starch, freshly brewed Starbucks® coffee, and Tazo® teas

Chicken

PARMESAN-CRUSTED CHICKEN

Parmesan-crusted chicken breast with tomato basil sauce

CHICKEN SORIANO

Boneless breast of chicken pan-fried in egg batter, served with artichoke hearts, capers and lemon wine sauce

CHICKEN MARSALA

Olive oil basted french breast of chicken filled with wild mushroom duxelle and served with marsala wine sauce with wild mushrooms and sundried tomatoes

CHICKEN CHESAPEAKE

Pierre breast of chicken stuffed with blue crab and served with a tarragon lobster cream sauce

Beef

PAN-SEARED FILET

Filet mignon with a port wine sauce

CHAR-GRILLED FILET

Char-grilled filet with a red onion balsamic reduction

NEW YORK STRIP

12 oz. New York strip steak with caramelized onion and shallot demi-glaze

SIRLOIN FILET

Top sirloin medallions served with peppercorn sauce

HERB RUBBED FILET

Herb rubbed filet mignon served with a chocolate port wine reduction

Seafood

STUFFED ATLANTIC LEMON SOLE

Sole filled with blue crab, scallions, herbs, capers and tomato concassé, dijon mustard sauce

COD

English style cod served with chive butter sauce

SALMON

Roasted salmon served with a pomegranate soy glaze

ARCTIC CHAR

Seared and glazed with chipotle barbecue and topped with mango pineapple salsa

TILAPIA

Baked with a parmesan lemon-pepper crust

Vegetarian

GRILLED EGGPLANT ROULADES OLIVO

Thick slices of eggplant rolled and filled with sautéed onions, garlic, pine nuts, tomatoes and herbs accompanied with goat and parmesan cheeses

VEGETABLE NAPOLEON

Roasted portabella mushrooms, squash, fresh spinach and Italian-style mozzarella cheese, adorned with roasted red pepper coulis

Combination Entrées

LAND AND SEA DUO

Petite filet mignon in gorgonzola cream sauce paired with (2) spice-seared jumbo shrimp

FILET AND CRAB CAKE

Herb-rubbed petite filet mignon paired with pan-fried crab cake with a stone-ground mustard sauce

FILET AND CHICKEN

Petite filet mignon and olive oil basted chicken breast with wild mushroom and sun-dried tomato demi-glaze

Accompaniments

CREAMY THREE-CHEESE RISOTTO

HERB-ROASTED RED-SKINNED POTATOES

POTATOES DAUPHINOISE

WILD RICE PILAF WITH CRANBERRIES

CHEESY POLENTA

ISRAELI COUSCOUS WITH QUINOA

MARKET-FRESH VEGETABLES

ROASTED FINGERLING POTATOES

Children's Meals (under 12 years of age)

CRISPY CHICKEN FINGERS

Fresh fruit cup and french fries

TWO MINI CHEESEBURGER SLIDERS

Fresh fruit cup and french fries

MINI PIZZA

Fresh fruit cup and french fries

UNLIMITED SODA AND JUICE BAR

Pricing above subject to 24% service charge, 7% sales tax and beverage tax. Service charge and tax are subject to change.



Salads (select one)

VINEYARD SALAD
Spring greens tossed with sun-dried cherries, sugared walnuts, crumbled bleu cheese and raspberry vinaigrette dressing

SPINACH SALAD
Organic spinach with sliced strawberries, feta cheese and slivered almonds drizzled with strawberry balsamic dressing

APPLE CRISP SALAD
Field greens with sliced green and red apples, candied pecans, roquefort cheese and apple balsamic dressing

PEAR SALAD
Bibb lettuce with sliced pears, roquefort cheese, avocado and candied pecans drizzled with stone ground mustard vinaigrette

Appetizers

TRADITIONAL WEDDING SOUP
TOMATO BASIL SOUP
MUSHROOM BRIE BISQUE
LOBSTER BISQUE WITH A SHERRY CREAM

WILD MUSHROOM RAVIOLI
Topped with asiago alfredo sauce, garnished with sautéed mushrooms and shaved parmesan cheese

LOBSTER RAVIOLI
Pasta filled with lobster, ricotta cheese, onion and garlic in a tarragon butter sauce

MARTINI SHRIMP DISPLAY
Jumbo shrimp displayed on a bed of fresh greens, tomato horseradish sauce and lemon garnish

Hors d’oeuvres

Butler-Passed (select three from cold or hot)

COLD
ANTIPASTI KABOB WITH BALSAMIC GLAZE
PLUM TOMATO AND FETA CROSTINI
BRIE CHEESE WITH STRAWBERRY ON DATE NUT BREAD
PROSCIUTTO DI PARMA AND CANTALOUPE MELON ON TOASTED BAGUETTE

HOT
MINIATURE BEEF WELLINGTON
SPICY BEEF EMPANADA
SESAME CHICKEN MEDALLIONS WITH TERIYAKI SAUCE
HIBACHI CHICKEN SATE WITH SWEET AND SOUR GLAZE
MUSHROOM VOL AU VENT
CINNAMON SWEET POTATO PUFF (CONTAINS NUTS)
VEGETABLE SAMOSA WITH RED ONION RELISH
MUSHROOM TART WITH CRUMBLD GOAT CHEESE

additional butler-passed hors d’oeuvres \$4 per piece

Enhanced Displayed Items (additional charge beyond package)

FRESH BRUSCHETTA STATION
Roma tomatoes with mozzarella, garlic shrimp and grilled marinated chicken served on fresh crostini and focaccia bread

Displayed Items (select one)

SIGNATURE CHEESE BOARD
Dill havarti, bel paese, smoked gouda, edam, boursin, brie, mango and lemon stilton, danish bleu, cheddar, jack, hot pepper and muenster with lavosh, crackers and sliced french baguettes, garnished with assorted fruits

MARKET-FRESH FRUIT DISPLAY
Freshly sliced pineapple, cantaloupe, honeydew, watermelon, red grapes and strawberries

FRESH GARDEN CRUDITÉ
Cauliflower and broccoli florets, green olives, carrot and celery sticks, red and yellow peppers, grape tomatoes, asparagus and artichoke hearts, served with assorted dips

ANTIPASTI DISPLAY
Aged provolone, fresh mozzarella, prosciutto di parma, smoked capicola and genoa salami, garnished with marinated olives, artichoke hearts, grilled vegetables and tuscan loaf

RAW BAR
Sushi Display
Featuring traditional tuna and California rolls displayed with soy sauce, wasabi, pickled ginger, and chopsticks

Seafood Display
Jumbo poached shrimp and crab claws served with tangy cocktail sauce



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Elegant Buffet Table

Soup (select one)

- MINISTRONE
- ITALIAN WEDDING
- ROASTED RED PEPPER
- SWEET POTATO WITH CORN RELISH

Entrées

All entrées include freshly baked rolls and butter, market-fresh vegetables, starch, freshly brewed Starbucks® coffee, and Tazo® teas

TWO ENTRÉES
THREE ENTRÉES

- BEEF MEDALLIONS WITH PEPPERCORN SAUCE
- ROAST STRIP LOIN OF BEEF WITH CARAMELIZED ONIONS AND SHALLOTS
- SPICE-SEARED PORK CHOPS WITH APPLE CHUTNEY
- LEMON CHICKEN SALTIMBOCCA
- PARMESAN CRUSTED CHICKEN WITH TOMATO BASIL SAUCE

Salad (select two)

- WESTIN GREENS GARDEN SALAD
- CAESAR SALAD
- VINEYARD SALAD

- CHICKEN MARSALA WITH WILD MUSHROOMS AND SUN-DRIED TOMATOES
- ENGLISH STYLE COD WITH CHIVE BUTTER SAUCE
- ROASTED COD WITH TOMATO, OLIVE AND CAPER TAPENADE
- SESAME-CRUSTED SALMON WITH GINGER TERIYAKI AND SWEET CHILI SAUCE
- WILD MUSHROOM RAVIOLI WITH A CREAMY PARMESAN SAUCE



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Dinner Stations (relax and skip the tradition, make your celebration a party)

Stations (\$130, all four included)

MARTINI SALAD STATION
(SALADS PRESENTED IN MARTINI GLASSES)

- Caesar salad with romaine, shaved parmesan, roasted red pepper, focaccia croutons
- Vineyard salad with assorted salad greens, dried cranberries, sugared walnuts, bleu cheese
- Caesar and raspberry vinaigrette dressings

FRESH VEGETABLE AND SIGNATURE CHEESE STATION
Grilled seasonal fresh vegetables with aioli sauce

Imported and domestic cheese display featuring dill havarti, bel paese, smoked gouda, edam, boursin, brie, mango and lemon stilton, danish bleu, cheddar, jack, hot pepper and muenster with lavosh, crackers and sliced french baguettes, garnished with assorted fruits

PASTA STATION*
Tri-colored tortellini, penne pasta, asiago, alfredo and marinara

- Artichokes hearts, roasted peppers, sweet peas, broccoli, sautéed mushrooms
- Garlic, olive oil, parmesan cheese, sun-dried tomatoes focaccia and Italian breads

CARVING STATION*
Pepper-crusted strip loin of beef, shiraz demi-glace
Maple-glazed roast turkey, cranberry chutney
Freshly baked rolls

*A carver or chef attendant is recommended for each station at \$150 each.



Custom Wedding Cake and Dessert Enhancements

(create a beautiful custom wedding cake tailored to your unique taste and design, prepared by Bethel Bakery)

A cake-cutting fee of \$1.25 per person is applied for all outside cakes

Cookie Table/Dessert Accompaniments

FRESH BERRY FRUIT CUPS

SUNDAE BAR

GOURMET COFFEE AND ESPRESSO BAR*

*Requires 60-day notice



Wedding Cake Accompaniments

ICE CREAM SCOOP

CHOCOLATE-DIPPED STRAWBERRIES

Late-Night Bites

(continue your celebration long into the evening with some of these unexpected enjoyments)

Late-Night Refresh (all 4 choices included)

FRENCH FRY BAR

SOFT PRETZELS

GOURMET SLIDERS

MINIATURE SPECIALTY PIZZAS

PITTSBURGH PIEROGIES

Potato and cheese, spinach and ricotta, and mushroom and sauerkraut pierogies, caramelized onions, sour cream, crisp bacon

S'MORES STATION

Build your own with regular graham crackers, milk chocolate candy bars, two flavors of marshmallows

DONUT WALL

Variety of glazed, frosted, and sprinkle donuts displayed on a donut 'wall'

Call Brands Package (four hours of service included in your package)

additional hour \$6 per person (based on the original guarantee)

ABSOLUT VODKA

BACARDI SUPERIOR RUM

CAPTAIN MORGAN ORIGINAL SPICED RUM

TANQUERAY GIN

DEWAR'S WHITE LABEL SCOTCH

MAKER'S MARK BOURBON WHISKEY

JACK DANIEL'S TENNESSEE WHISKEY

CANADIAN CLUB CANADIAN WHISKY

CAZADORES BLANCO TEQUILA

HENNESSY V.S COGNAC

Premium Bar Package

bar enhancement \$5 per person, additional hour \$8 per person (based on the original guarantee)

GREY GOOSE VODKA

BACARDI SUPERIOR RUM

BOMBAY SAPPHIRE DRY GIN

JOHNNIE WALKER BLACK LABEL SCOTCH

KNOB CREEK BOURBON WHISKEY

JACK DANIEL'S TENNESSEE WHISKEY

CROWN ROYAL CANADIAN WHISKY

PATRÓN SILVER TEQUILA

HENNESSY V.S.O.P. PRIVILÈGE COGNAC

Beverage Enhancements

CRAFT BEER DISPLAY

Custom craft beers featuring hand-selected choices made by the bride and groom

MARTINI BAR

Custom cocktails made to display and wow

Wine Service with Dinner (priced per bottle; additional selections available)

CABERNET SAUVIGNON, BV CENTURY CELLARS, CALIFORNIA

MERLOT, GLASS MOUNTAIN, CALIFORNIA

PINOT NOIR, MACMURRAY RANCH, CALIFORNIA

CHARDONNAY, CHATEAU STE. MICHELLE "INDIAN WELLS," WASHINGTON

CHARDONNAY, BV CENTURY CELLARS, CALIFORNIA

SAUVIGNON BLANC, KIM CRAWFORD, MARLBOROUGH, NEW ZEALAND

CANYON ROAD SELECT WINES

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Signature Enhancements (make your day extraordinary with a customized reception)

SATIN PACKAGE LINEN UPGRADE

CHIAVARI CHAIRS

+\$250 delivery

PHOENIX CHAIRS

CHAIR COVERS/SASHES

ADDITIONAL LINENS AND UPGRADES

CUSTOMIZED ICE DISPLAY

INTERMEZZO COURSE (SORBET)

ADDITIONAL SERVERS

(minimum 4 hours, standard 1 server per 20 guests)

ADDITIONAL BARTENDERS

(minimum 4 hours, standard 1 bartender per 100 guests)

COATROOM ATTENDANT

Ceremony Packages

(walk down the aisle with confidence from the moment you step into The Westin Pittsburgh)

With over 40,000 square feet of banquet space, The Westin Pittsburgh has several options available for your ceremony. Pricing will vary based on room selection and time frame; please consult with your Catering Sales Executive for availability.

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Audiovisual (brighten your day and your reception with custom lighting and display packages)

ALLEGHENY GRAND BALLROOM

LED PACKAGE - 16 LEDS

16 LED lights - choice of color

JUNIOR BALLROOM (WESTMORELAND OR

PENNSYLVANIA) LED PACKAGE - 8 LEDS

8 LED lights - choice of color

BALLROOM DANCE FLOOR MONOGRAM

1 color standard steel gobo

2 color standard glass

GRAND BALLROOM DISPLAY PACKAGE

Allegheny 2 center drop screen (space permitting) + projector + laptop for playback

technician to set-operate-strike

2 screens - Allegheny 1 and Allegheny 3

JUNIOR BALLROOM (WESTMORELAND OR PENNSYLVANIA) DISPLAY PACKAGE

8’ Tripod screen (space permitting) + projector + laptop for playback

Speaker and Mixer for audio

Technician to set-operate-strike

46” MONITOR - DISPLAY PACKAGE

(to display on loop)

46” monitor and stand + laptop for playback

PIPE AND DRAPE - BLACK VELOUR



Rehearsal Reception/Dinner

Starters (select one dip and one display)

SPINACH AND ARTICHOKE DIP WITH PITA CHIPS

CHILI CON QUESO DIP WITH TRI-COLORED
TORTILLA CHIPS

JUMBO LUMP CRAB DIP WITH CHEESE CROSTINI

CHEESE DISPLAY WITH MILD CHEDDAR, MONTEREY
JACK, MUENSTER AND FINISHED WITH LAVOSH,
CRACKERS AND SLICED FRENCH BREAD

FRUIT DISPLAY OF SLICED MARKET FRESH FRUITS,
BERRIES AND MELONS

First Course (select one)

SOUP DU JOUR

WESTIN GREENS SALAD WITH CHOICE
OF BUTTERMILK RANCH DRESSING OR
HONEY BALSAMIC VINAIGRETTE

CAESAR SALAD

Second Course (select one or two)

All entrées include freshly baked rolls and butter,
market-fresh vegetables, starch, freshly brewed Starbucks®
coffee, and Tazo® teas

CHICKEN SORIANO

Breast of chicken pan-fried with egg batter and served
with a lemon caper and artichoke sauce

ATLANTIC SALMON

Fresh Atlantic salmon with an orange tarragon butter

LONDON BROIL

Marinated top sirloin steak sliced and served with a
burgundy mushroom sauce

VEGETARIAN

Smoked mozzarella ravioli with a roasted red pepper sauce

Dessert (select one)

BIG BRÛLÉE CHEESECAKE

STRAWBERRY SHORTCAKE

Post-Wedding Celebration

(start your new beginning together connecting with family
and friends over our morning culinary delights)

CONTINENTAL

Chef’s selection of assorted pastries, bagels,
and sliced fresh fruit, melons and berries accompanied
by chilled fruit juices, sweet cream butter and preserves,
freshly brewed Starbucks® regular and decaffeinated
coffee, and Tazo® teas

HOT TABLE

Fluffy farm-fresh scrambled eggs, hickory-smoked
bacon and golden-brown sausage, seasoned breakfast
potatoes, whole wheat, rye, and Italian breads, sliced
fresh fruit, melons and berries accompanied by chilled
fruit juices, sweet cream butter and preserves, freshly
brewed Starbucks® regular and decaffeinated coffee,
and Tazo® teas

MORNING GLORY

Crunchy cold cereals & milk, fruit yogurts, sliced seasonal
fruits with berries, scrambled eggs, hickory smoked
bacon, French toast with warm maple syrup, seasoned
breakfast potatoes, and assorted pastries served with
chilled fruit juices, freshly brewed Starbucks® regular and
decaffeinated coffee and Tazo® hot teas

Breakfast Enhancements

FRESH SMOOTHIE STATION PREPARED TO ORDER*

Fresh mango, berry, orange, and apple juices
accompanied by fresh bananas, strawberries, blueberries,
yogurt, milk and soy milk

BELGIAN WAFFLES PREPARED TO ORDER*

Whipped butter, sliced strawberries, bananas foster and
maple syrup

FLUFFY OMELETS PREPARED TO ORDER*

Ham, grated cheese, mushrooms, peppers, onions, salsa

CRANBERRY WALNUT, ZUCCHINI,
OR BANANA NUT BREAD

PLAIN AND FLAVORED BAGELS WITH FLAVORED
CREAM CHEESE

GRANOLA AND SEASONAL
BERRY YOGURT PARFAIT

BLOODY MARY & MIMOSA BAR

Classic and spicy bloody marys, mimosas and bellinis

*A carver or chef attendant is required at \$150 per 3 hours

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Frequently Asked Questions

(arrive knowing that all of your questions are answered and all of your expectations are exceeded)

WILL I RECEIVE MARRIOTT BONVOY™ POINTS FOR HOSTING MY WEDDING AT THE WESTIN PITTSBURGH?

Yes, you'll earn two points per \$1 spent on eligible charges, including rooms, food and beverage, audiovisual charges, and more.

HOW EARLY CAN I ARRIVE FOR SETUP?

Typical setup time begins three hours prior to cocktail hour.

WHO PROVIDES MY WEDDING CAKE?

We are proud to partner with Bethel Bakery for our cake orders. Once you have signed your agreement with The Westin Pittsburgh, you will have the opportunity to connect with Bethel Bakery directly for a tasting and consultation.

CAN I HOLD MY WEDDING CEREMONY AT THE WESTIN PITTSBURGH?

Absolutely! The hotel offers a variety of meeting rooms that are suitable for ceremonies. Fees are based on room and time frame and includes rental of the space, setup of the chairs, and a rehearsal ceremony prior to the wedding.

WILL MY GUESTS TRAVELING FROM OUT OF TOWN RECEIVE A DISCOUNTED ROOM RATE?

Yes! Your agreement will include a discounted guestroom rate for guests wishing to stay overnight. Rates vary based on time of year. Rates do not include taxes, parking, or breakfast.

WHAT IS A FOOD AND BEVERAGE MINIMUM?

The food and beverage minimum is simply the minimum amount of hotel catered food and beverage that you will be required to spend during your wedding. The minimum is achieved by selecting menu items to equal or exceed the food and beverage minimum. It does not include sales tax or service charge.

CAN I HAVE A PITTSBURGH COOKIE TABLE AT MY WEDDING?

We couldn't call ourselves a Pittsburgh venue if we didn't allow yinz to bring in cookies! You will work with your Event Manager to determine a day where all cookies may be dropped off at once. We ask that they are packaged in containers that can be thrown away. Westin staff will tray them the day of the wedding.

WHERE CAN MY GUESTS PARK?

Both self-park and valet options are available at the hotel on a first-come, first-serve basis. Parking fees apply and are based on length of stay.

WILL THE HOTEL DELIVER MY WELCOME BAGS TO GUESTS STAYING OVERNIGHT?

The hotel will deliver gift bags to each guest's room for \$2 per bag. All bags must be dropped off to your Event Manager at least one day prior to the arrival date.

WILL I BE ABLE TO HAVE A MEAL TASTING?

Of course! Meal tastings are complimentary for up to four people and are scheduled three to four months prior to the wedding.

ARE THERE ANY CHARGES AND FEES IN ADDITION TO THE PACKAGE PRICING?

A taxable service charge of 24% and 7% Pennsylvania state sales tax and beverage tax are not included in the package pricing. Room rental fees and ceremony fees are also separate from package pricing.

WHEN ARE MY FINAL HEADCOUNTS DUE?

Final headcounts are due one week prior to the wedding.

IS AN ADVANCE DEPOSIT REQUIRED?

Yes. The hotel will ask for an initial deposit amounting to 25% of the contracted food and beverage minimum.

HOW DO THE REMAINING PAYMENTS WORK?

Additional 25% – due six months prior to wedding

Additional 25% – due three months prior to wedding

Three business days prior to wedding – final balance due

The hotel cannot accept personal checks for final payment. Acceptable forms of payment include credit card, cashier's check, or cash.

DO YOU OFFER DIFFERENT PRICING FOR FRIDAY OR SUNDAY CELEBRATIONS?

In most cases, a lower food and beverage minimum and reduced room rental fee apply. Please ask your Catering Sales Executive for details.

Frequently Asked Questions

(arrive knowing that all of your questions are answered and all of your expectations are exceeded)

AM I ALLOWED TO HIRE AN OUTSIDE CATERER?

No food or beverages are allowed to be brought into The Westin Pittsburgh with the exception of wedding cakes, traditional cookies or to accommodate religious needs. Please talk with your Catering Sales Executive for details.

DOES THE WESTIN PITTSBURGH HAVE ANY RESTRICTIONS ON VENDORS?

All vendors must be pre-approved by the hotel and provide us with a Certificate of Insurance naming The Westin Pittsburgh as additionally insured. A full vendor list including contact names, phone numbers, and email addresses must be provided to your Event Manager at least two weeks prior to arrival.



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THE WESTIN PITTSBURGH

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