



Exclusive Wedding Packages

 **WYNDHAM GRAND**
PITTSBURGH DOWNTOWN

START FOREVER IN A GRAND WAY

At Wyndham Grand Pittsburgh Downtown, we believe that your forever celebration is as unique as your love. No detail is too small to turn your dream into a reality. Our experienced wedding team will be with you every step of the way—from your initial meeting to the final toast. Award winning culinary. Unique picturesque backdrop. Breathtaking panoramic views. Your forever begins at the Wyndham Grand Pittsburgh Downtown.

TABLE OF CONTENTS

Your Ceremony

Packages

Menus

Policies



YOUR CEREMONY

Wyndham Grand Pittsburgh Downtown offers stunning options to ensure that your ceremony is most memorable. Choose from the following:

EXQUISITE BALLROOMS | Starting at \$1,200

You deserve only the finest, which is what you receive when you choose one of our ballrooms.

Wedding ceremony includes:

- ◆ Wyndham banquet chairs
- ◆ Skirted stage
- ◆ Fruit infused water station
- ◆ Complimentary rehearsal space
- ◆ On-site ceremony coordinator

Enhance your guest's arrival by offering a glass of Champagne, Wine, Beer or Mixed Drinks

Pre-Ceremony – Bar Pricing & \$150 Bartender Fee applies

PICTURESQUE OUTDOOR | Seasonal | Starting at \$3,000

Fulfill your dream of an outdoor wedding with stunning views of your city. The historic Fort Pitt Block House grounds are the perfect backdrop for your ceremony with the best views of Mount Washington, stadiums, fountain, and downtown.

Wedding ceremony includes:

- ◆ Rented chairs
- ◆ Complimentary rehearsal space
- ◆ On-site ceremony coordinator
- ◆ Alternate ballroom for inclement weather





PACKAGES

RUBY | Best Wishes & Good Health| \$129 per guest

Wedding Package Includes:

- ◆ Selection of two displayed hors d'oeuvres
- ◆ Plated two course meal
- ◆ Four-hour gold bar package
- ◆ Complimentary cake cutting
- ◆ Tableside coffee service with dinner
- ◆ Exclusive bridal party reception room
- ◆ White 8-point dinner table linen with white napkins
- ◆ Votive candles
- ◆ Wyndham table numbers
- ◆ Wedding couple accommodations in a Junior Suite
- ◆ Custom celebratory amenity
- ◆ Complimentary valet for the wedding couple for up to two nights
- ◆ Special room rates for guests with personalized reservation link
- ◆ Menu tasting for up to six guests
- ◆ On-site catering sales manager



Enhancements:

- ◆ Two Butler Passed Hors d'oeuvres | \$14 per guest
- ◆ Beautifully designed cake by Bethel Bakery | Starting at \$450
- ◆ Gold bar extension | \$12 per guest per hour
- ◆ Upgrade to Platinum bar package | \$9 per guest
- ◆ Upgrade to Ultra Platinum bar package | \$16 per guest
- ◆ Wine service during dinner | \$9 per glass

PACKAGES

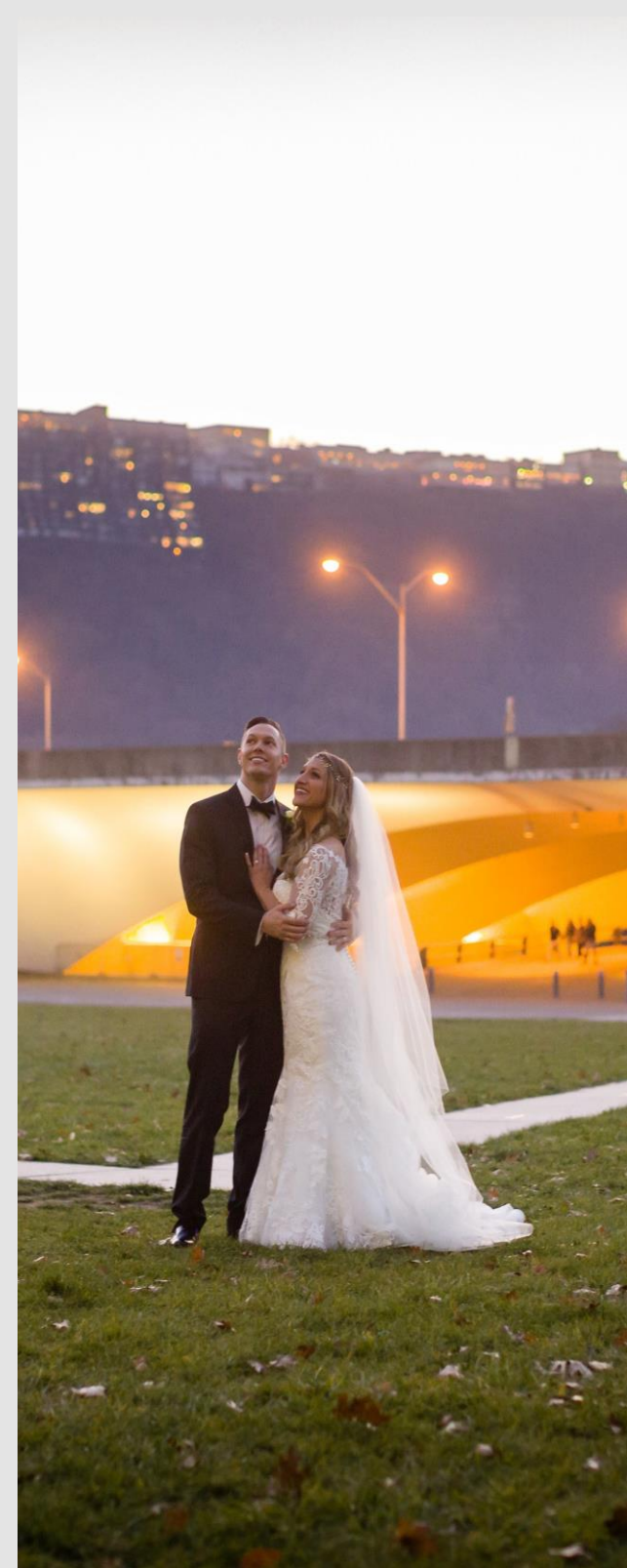
SAPPHIRE | Peace & Happiness| \$159 per guest

Wedding Package Includes:

- ◆ Selection of two displayed hors d'oeuvres
- ◆ Selection of two butler passed chilled or hot hors d'oeuvres
- ◆ Plated two course meal with enhanced menu options
- ◆ Four-hour Premium bar package
- ◆ Beautifully designed wedding cake from Bethel Bakery
- ◆ Complimentary cake cutting
- ◆ Coffee service during dinner
- ◆ Champagne toast for all guests
- ◆ Menu tasting for up to six guests
- ◆ Choose from up to fifty colors of dinner table poly linen & napkins
- ◆ Chiavari chairs
- ◆ Votive candles
- ◆ Wyndham table numbers
- ◆ Seven up-lights
- ◆ Exclusive bridal party reception room
- ◆ Wedding couple accommodations in a one-bedroom suite
- ◆ Complimentary valet for the wedding couple for up to two nights
- ◆ Custom celebratory amenity
- ◆ Special room rates for guests with personalized reservation link
- ◆ On-site catering sales manager

Enhancements:

- ◆ Two additional Butler Passed Hors d'oeuvres | \$10 per guest
- ◆ Platinum bar extension | \$14 per guest, per hour
- ◆ Upgrade to Ultra Platinum bar package | \$12 per guest
- ◆ Wine service during dinner | \$9 per glass
- ◆ Passed specialty cocktails, wine, or champagne | starting at \$9 per glass





PACKAGES

GARNET | Passionate Devotion of Love| \$179 per guest

Wedding Package Includes:

- ◆ Selection of two displayed hors d'oeuvres
- ◆ Selection of four butler passed chilled or hot hors d'oeuvres
- ◆ Plated two course meal with enhanced choices & an intermezzo course
- ◆ Wine service during dinner
- ◆ Coffee service during dinner
- ◆ Beautifully designed wedding cake from Bethel Bakery
- ◆ Complimentary cake cutting
- ◆ Champagne toast for all guests
- ◆ Four-hour Ultra Platinum bar package
- ◆ Menu tasting for up to six guests
- ◆ Choose from up to fifty colors of dinner table poly linen & napkins
- ◆ Chiavari chairs
- ◆ Votive candles
- ◆ Wyndham table numbers
- ◆ Eight up-lights
- ◆ Complimentary use of Sky Lounge for bridal room on wedding day (subject to availability)
- ◆ Exclusive bridal party reception room
- ◆ Wedding couple accommodations in a one-bedroom suite
- ◆ Custom celebratory amenity
- ◆ Complimentary valet for the wedding couple for up to two nights
- ◆ Special room rates for guests with personalized reservation link
- ◆ On-site catering sales manager

Enhancements:

- ◆ Butler passed hors d'oeuvres | \$5 per piece
- ◆ Ultra-Platinum bar hours extension | \$9 per guest per hour
- ◆ Passed specialty cocktails, wine, or champagne | starting at \$9 per glass

MENUS

THE COCKTAIL HOUR

Ruby | Selection of two displays • **Sapphire** | Selection of two displays & two passed • **Garnet** | Selection of two displays & four passed

STATIONARY DISPLAYS

Crudité | Assortment of fresh vegetables, dilled buttermilk dip, hummus, pita chips

Grilled Vegetable | Grilled asparagus, zucchini, Portobello mushrooms, & bell peppers

Antipasto | Smoked & cured meats, marinated olives, artichoke hearts, roasted pepper baguettes

Sliced Seasonal Fruits | with assortment of fresh berries

Imported & Domestic Cheese | artisanal & domestic cheeses, grain & Dijon mustards, assorted crackers

Herbed grilled shrimp cocktail with cocktail sauce

BUTLER PASSED HORS D'OEUVRES

Passed Cold:

Antipasto skewers

Ratatouille stuffed cucumber

Caprese style bruschetta

Wild mushroom bruschetta

Prosciutto wrapped asparagus

Herbed goat cheese & roasted pepper bruschetta

Smoked salmon with herbed cream cheese on pumpernickel toast

Shaved beef tenderloin crostini with chive aioli

Crab salad crostini

Chicken pepper & pineapple with sweet & sour glaze

Scallop with roasted shallot & tarragon en croute

Passed Hot:

Spanakopita

Hot Italian sausage stuffed mushrooms

Chicken quesadilla cornucopias

Sweet chili glazed chicken sate

Boursin spinach & artichoke en croute

Seared Sea scallop with roasted red pepper aioli & lemon zest

Teriyaki glazed beef sate

Prosciutto wrapped sea scallop

Crab cakes with lemon chive aioli

Coconut shrimp with jalapeno apricot marmalade

Rare sesame ahi tuna on crispy wonton with wasabi aioli

Coconut chicken tender with orange chutney

Vegetable spring rolls with sweet & sour sauce

Mini beef wellington

Scallop & roasted corn fritter with chipotle mayo

Arancini

Beef kielbasa & cheddar puffs



MENUS

DINNER IS SERVED | Ruby

FIRST COURSE | Choose one

Salads

Caesar | Romaine lettuce, herbed garlic croutons, parmesan cheese, roasted tomato & creamy Caesar dressing

Field Greens | Grape tomato, Kalamata olives, candied walnuts, English cucumber & balsamic dressing

SECOND COURSE | Choose two

Land

Dijon crusted breast of chicken with Dijon chicken demi-glace

Seared Pierre breast of chicken with roasted pepper cream sauce

Brined seared pork tenderloin with sautéed baby spinach & Dijon cream sauce

Bistro steak with cabernet demi-glace

Sea

Pan seared salmon with chive cream sauce & balsamic glaze

Artichoke crusted salmon with champagne cream sauce

Garden

Marinated and grilled Tuscan vegetable stack with balsamic glaze

ACCOMPANIMENTS

Vegetable | Choose two

Broccolini

Asparagus

Baby Carrots

Haricots verts

Roasted red pepper

Julienne of yellow squash, zucchini, red pepper & carrots

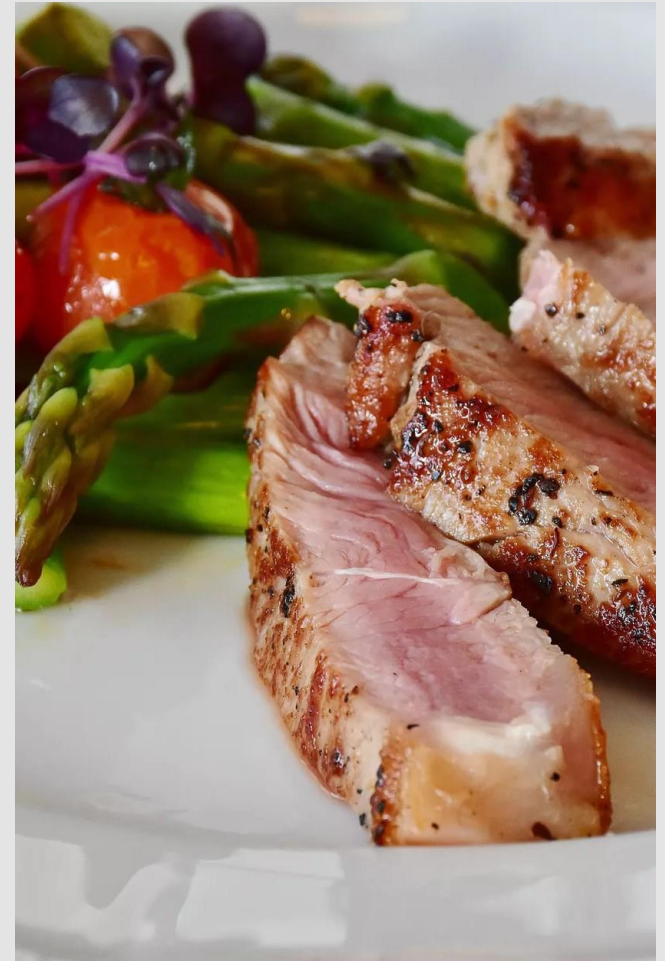
Starch | Choose one

Herb Roasted Fingerling potatoes

Herbed Parmesan Risotto

Yukon Mashed Potatoes

Roasted Herbed Sweet Potatoes



MENUS

DINNER IS SERVED | SAPPHIRE

FIRST COURSE | Choice of one

Salads

Caesar | Romaine lettuce, herbed garlic croutons, parmesan cheese, roasted tomato & creamy Caesar dressing

Spinach | Mango, roasted red pepper, spiced candied pecans with pomegranate raspberry vinaigrette

Greek | Chopped romaine, feta, chopped tomato, Kalamata olives with lemon thyme vinaigrette

Field Greens | Grape tomato, Kalamata olives, candied walnuts, English cucumber & balsamic dressing

SECOND COURSE | Choice of two

Land

Dijon crusted breast of chicken with Dijon chicken demi-glace

Stuffed chicken Florentine with saffron cream sauce

Seared Pierre breast of chicken with roasted red pepper cream sauce

Brined seared pork tenderloin with sautéed baby spinach & Dijon cream sauce

Grilled petite filet mignon (6 oz) with port wine demi-glace

Sea

Pan seared salmon with chive cream & balsamic glaze

Artichoke crusted salmon with champagne cream sauce

Jumbo lump crab cakes with roasted red pepper cream sauce

Garden

Marinated and grilled Tuscan vegetable stack with balsamic glaze

Portobello Wellington with balsamic glaze

ACCOMPANIMENTS |

Vegetable | Choose two

Broccolini, Asparagus, or Baby Carrots

Haricots Verts

Roasted red pepper

Julienne of yellow squash, zucchini, red pepper & carrots

Starch | Choose one

Herb roasted fingerling potatoes

Herbed parmesan risotto

Cheddar scalloped potatoes

Yukon mashed potatoes

Roasted herbed sweet potatoes



MENUS

DINNER IS SERVED | GARNET

FIRST COURSE | Choice of one

Salads

Caesar | Romaine lettuce, herbed garlic croutons, parmesan cheese, roasted tomato & creamy Caesar dressing

Spinach | Mango, roasted pepper, spiced candied pecans with pomegranate raspberry vinaigrette

Greek | Chopped romaine, feta, chopped tomato, Kalamata olives with lemon thyme vinaigrette

Field Greens | Grape tomato, Kalamata olives, candied walnuts, English cucumber & balsamic dressing

Bibb | Butter lettuce, sliced strawberries, crumbled goat cheese, toasted almond with basil mango vinaigrette

SECOND COURSE | Choice of two

Land

Dijon crusted breast of chicken with Dijon chicken demi-glace

Stuffed chicken Florentine with saffron cream sauce

Seared Pierre breast of chicken with roasted pepper cream sauce

Brined seared pork tenderloin with sautéed baby spinach & Dijon cream sauce

Petite filet mignon (6 oz) with port wine demi-glace

Grilled filet mignon (6 oz) with Applewood smoked bacon, and Caramelized Onion & Port Wine demi-glace

ACCOMPANIMENTS |

Vegetable | Choose two

Brocolini, Asparagus, or Baby Carrots

Haricots Verts

Roasted red pepper

Julienne of yellow squash, zucchini, red pepper & carrots

Sea

Pan seared salmon with chive cream sauce & balsamic glaze

Artichoke crusted salmon with champagne cream sauce

Sundried tomato crusted sea bass with lemon fennel cream sauce

Crab stuffed prawns with lemon cream sauce

Garden

Marinated and grilled Tuscan vegetable stack with balsamic glaze

Portobello Wellington with balsamic glaze

Starch | Choose one

Herb roasted fingerling potatoes

Herbed parmesan risotto

Cheddar scalloped potatoes

Yukon mashed potatoes

Roasted herbed sweet potatoes



MENUS

DINNER IS SERVED

ELEGANT ENHANCEMENTS

Appetizers

- Wild mushroom & goat cheese strudel with tomato basil cream | \$10 per guest
- Petite crab cakes & Napa slaw with roasted yellow pepper coulis | \$11 per guest
- Seared scallops (2 large sea scallops) with sautéed spinach & key lime cream | \$13 per guest
- Grilled shrimp cocktail (3 Jumbo Shrimp) with lemongrass cocktail sauce | \$12 per guest
- Duck carpaccio garnished with duck confit, plum sauce & citrus crème fraiche | \$11 per guest

Chef Attended Action Stations

- Scampi & Shrimp Station | \$36 per guest
- Pierogi Station | \$20 per guest
- Beef Carving Station | Market Price

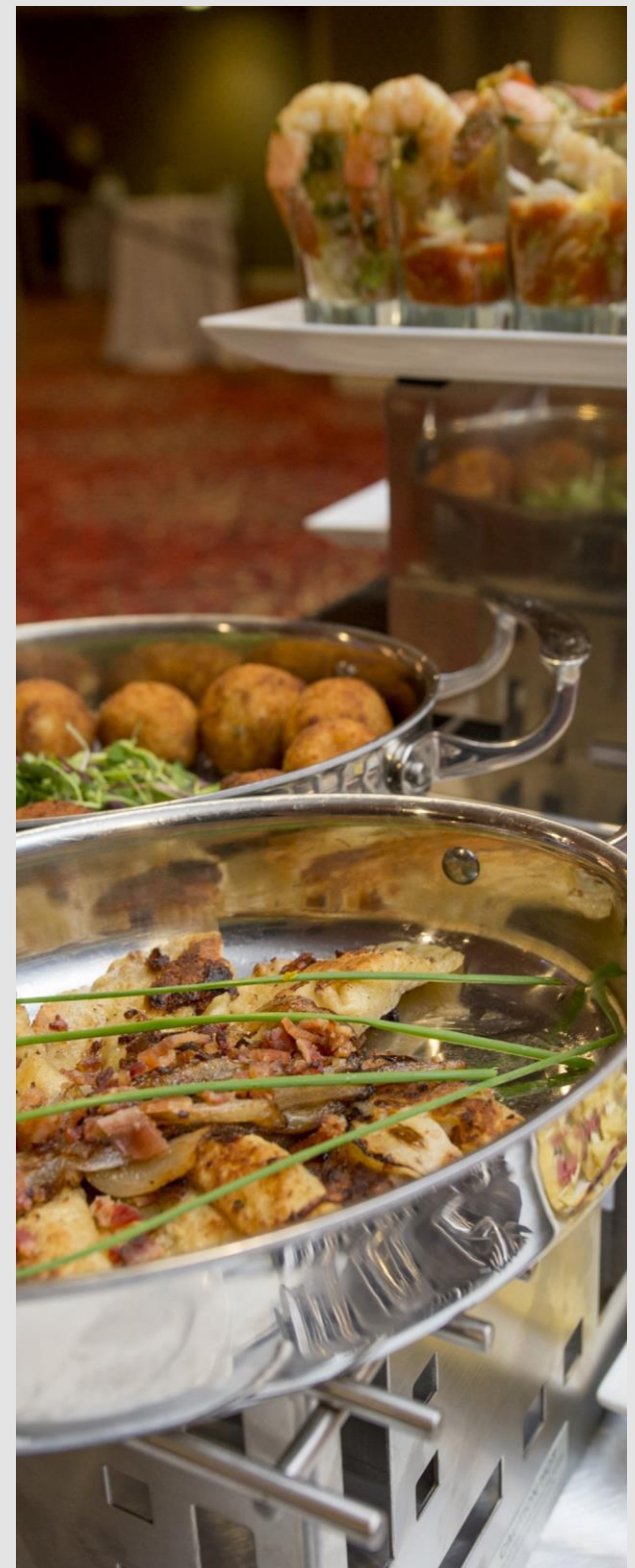
We recommend at least one chef per 100 guests. Chef attendant fee is \$200 per station

Display Stations

- Iced Seafood | Shrimp, crab claws, ceviche, assorted sushi & sashimi, cocktail sauce & lemon | Market price

Intermezzo Course

- Lemon sorbet with fresh berries | \$5.00 per guest



MENUS

DINNER IS SERVED

ELEGANT ENHANCEMENTS

Duet Plate

Simplify your selection by offering a duet entrée | \$7 per guest

Late Night

Originating from Italian and Polish immigrants in Pittsburgh, the Pittsburgh Cookie Table is a unique symbol of hospitality and generosity. Bake your family's recipe or order cookies from your favorite bakery to display at your wedding for your guests to enjoy. There isn't a sweeter ending to a new beginning.

Pittsburgh Cookie Table or Candy Station | \$250 per station

Energize your reception with a gourmet coffee bar to keep the party going all night long. Gourmet Coffee Bar | Market Price

Dietary Requests

At Wyndham Grand Pittsburgh Downtown, we understand that creating a menu is not the same for everyone.

You and each one of your guests have different requirements, which is why we offer a variety of vegetarian, vegan, gluten free, and other options to satisfy everyone's dietary needs. Ask your wedding specialist about special menu options today.



MENUS

DINNER IS SERVED

SPECIAL MENUS

Minor's Package | Guests ages 13—20 years

Ruby Package | \$106 per guest

Sapphire Package | \$136 per guest

Garnet Package | \$156 per guest

Children's Package | Guests ages 12 & under

Choice of *One* Appetizer and Entrée for all Children

Appetizer | Choice of one

Fruit cup

Applesauce

Carrots & ranch dressing

Entrée's | Choice of One | \$59 per guest

Chicken tenders with fries

Penne pasta with marinara

Cheeseburger sliders with fries

Macaroni & cheese

Beverages

Pepsi products, juice or milk





MENUS

LATE NIGHT BITES | \$15 per Guest

Savory

Fabulous Fry Station | Waffle fries, sweet potato fries, cheese sauce, bacon, green onion, jalapeno, chipotle ranch, bleu cheese dressing, ranch dressing, ketchup, aioli

Steel City Slider Station | Choose two of the following

BBQ Pork Slider | with red cabbage slaw

Beef Sliders | with traditional sauce & American cheese

Kielbasa Slider | with sweet & sour Napa coleslaw

Fried Chicken Sliders | with mustard aioli

Portobello Mushroom Sliders | with specialty sauce

Lights! Camera! Action! Station

Soft pretzels | assorted mustards & cheese dip

Ultimate Nacho Station | Tri-colored corn chips with cheese sauce, taco meat, shredded cheddar, tomato, jalapeno, sliced olives, mild & spicy salsa, guacamole, sour cream

Sweet

Viennese Table | Elegant array of miniature French & Italian pastries, butter cookies, freshly brewed coffee & decaffeinated coffee, selection of imported & herbal teas, shaved chocolate, whipped cream, rock candy stirrers

The Bake Shoppe | A delightful assortment of whole cakes, pies, sweets

Ice Cream Sundae Bar | Assortment of toppings including hot fudge, caramel, raspberry sauce, dried fruit, nuts, whipped cream, crushed cookies & candies

Ice Cream Truck | variety of Novelty Ice Cream Confections Including but not limited to Ice Cream Sandwiches, Chocolate and Strawberry Scooter Crunches, Drumsticks, etc...

Have a special idea in mind? Please discuss with your wedding specialist!

MENUS

CELEBRATORY SPIRITS

Gold Bar – Ruby

Cutty Stark Scotch
Jim Beam Bourbon
Seagram's 7
New Amsterdam
Vodka
Beefeater Gin
Cruzan Light Rum
Sauza Silver Tequila

House Wines

Silver Gates Chardonnay
Silver Gates Pinot Grigio
Silver Gates Merlot
Silver Gates Cabernet Sauvignon

Beer (Choose 4)

Yuengling Lager
Bud Light
Miller Lite
Sam Adam's
Corona
White Claw

Platinum Bar – Sapphire

Dewar's White Label
Maker's Mark
Bourbon
Jack Daniel's Whiskey
Absolute Vodka
Tanqueray Gin
Bacardi Rum
Sauza Gold Tequila

House Wines

Silver Gates Chardonnay
Silver Gates Pinot Grigio
Silver Gates Merlot
Silver Gates Cabernet Sauvignon

Beer (Choose 5)

Yuengling Lager
Sam Adam's
Bud Light
Coors Light
Miller Lite
Corona
Heineken
White Claw
Heineken Zero
Craft beer available—fees apply

Ultra-Platinum Bar – Garnet

Johnnie Walker Black Scotch
Maker's Mark Bourbon
Crown Royal Whiskey
Grey Goose Vodka
Bombay Sapphire Gin
Captain Morgan Rum
Patron Silver Tequila

Premium Wines

Premium Chardonnay
Premium Pinot Grigio
Premium Merlot
Premium Cabernet Sauvignon

Beer (Choose 5)

Yuengling Lager
Budweiser
Bud Light
Coors Light
Miller Lite
Corona
White Claw
Heineken
Amstel Light
Sam Adam's
Heineken Zero
Craft beer available—fees apply





MENUS

SIGNATURE COCKTAILS | Billed on Consumption

Mint to Be | \$8

Mint simple syrup
Rum
Club soda
Mint leaves

Apple-y Ever After | \$8

Jack Daniels
Apple cider
Cinnamon infused maple syrup

Once upon a Thyme | \$6

Tequila
Grapefruit juice
Club soda
Simple syrup
Lime juice
Fresh thyme sprigs

One in a Melon | \$8

Gin
Honeydew puree
Simple syrup
Club soda

White Wedding | \$7

Vodka
White Cranberry Juice
Simple Syrup
Lime Juice

Just (Rose) Married | \$11

Gin
St. Germain Elderflower Liquor
Cranberry juice
Fresh rosemary sprig

Night Caps | \$11 per guest

Sambuca
Amaretto
Kahlua
Bailey's Irish Cream
Frangelico
Hennessy

Blanc de Bleu Champagne | \$13 per glass

Do you have your own signature creation? Talk to your wedding specialist about your ideas today!



MENUS

WELCOME TO YOUR NEW BEGINNING

BRIDAL ROOM

Rise & Shine

Scones, muffins, bagels, or Danish | \$48 per dozen

Warm cinnamon rolls | \$48 per dozen

Ham, egg & cheese croissants | \$15 each

Lox & bagels | \$13 per person

Yogurt parfaits | \$11 each

Fruit kabobs | \$11 per guest

Fruit Cup | \$10 per guest

Assorted Breakfast Sandwiches \$15 each

Assorted individual yogurts | \$6 each

Granola & energy bars | \$4 each

Assorted wraps with chips | \$15 per guest

Grounds for Celebration

Freshly brewed Starbucks coffee, decaffeinated coffee, & selection of specialty tea | \$96 per gallon

Assorted bottled fruit juice | \$6 each on consumption

Fruit smoothies | \$6 per person

Bottled water | \$6 each on consumption

Assorted soft & energy drinks | \$6 each on consumption

Bloody Mary Bar | \$19 per person

Tito's vodka

Premium Bloody Mary mix

Celery

Bleu cheese stuffed olives

Shrimp

Salt & pepper

Mimosa Bar | \$17 per guest

Champagne

Freshly squeezed orange & cranberry juice

Strawberries

Raspberries

Pineapple

MENUS

WELCOME TO YOUR NEW BEGINNING

Groomsmen Parlor

Fuel

Lox & bagels | \$13 per person

Assorted Wraps with Chips | \$19 per guest

Chicken Fingers & Fries | \$17 per guest

Chicken or Cheese Quesadilla | \$17 each

Granola & Energy bar | \$4 each

Assorted Breakfast Sandwiches | \$15 per Person

Grounds for Celebration

Freshly brewed Starbucks coffee, decaffeinated coffee, & specialty tea | \$96 per gallon

Assorted bottled fruit juice | \$6 each on consumption

Bottled water | \$6 each on consumption

Assorted soft & energy drinks | \$6 each on consumption

Be Hoppy

Yuengling Lager

Bud Light

Miller Lite

Corona and

more..

\$8 each billed on consumption

Bloody Mary Bar | \$19 per person

Tito's vodka

Premium Bloody Mary

Mix

Celery

Bleu cheese stuffed olives

Shrimp

Salt & pepper



MENUS

THE MORNING AFTER

BRUNCH

Buffet

Wyndham Continental | \$34 per guest

Market style fruit display with seasonal berries, freshly baked mini muffins, Danish, croissants, fruit preserves, marmalade, butter, honey, freshly squeezed orange, grapefruit, cranberry juices, freshly brewed Starbucks coffee, decaffeinated coffee, specialty teas

Deluxe Wyndham Continental | \$36 per guest

Market style fruit display with seasonal berries, freshly baked mini muffins, Danish, croissants, fruit preserves, marmalade, butter, honey, selection of cold cereals with 2% & skim milks, freshly squeezed orange, grapefruit, cranberry juices, freshly brewed Starbucks coffee, decaffeinated coffee, specialty teas

Pittsburgh Sunrise | \$46 per guest

Market style fruit display with seasonal berries, freshly baked mini muffins, Danish, croissants, fruit preserves, marmalade, butter, honey, assorted fruit yogurts with granola, selection of cold cereals with 2% & skim milks, fluffy scrambled eggs with chives, Chef's home fried cottage potatoes, Applewood smoked bacon & sage sausage, freshly squeezed orange, grapefruit, cranberry juices, freshly brewed Starbucks coffee, decaffeinated coffee, specialty teas

Plated

Grand Breakfast | \$36 per guest

Scrambled eggs, Applewood smoked bacon, Chef's home fried cottage potatoes, basket of muffins & Danish, freshly squeezed orange juice, freshly brewed Starbucks coffee, decaffeinated coffee, selection of specialty teas

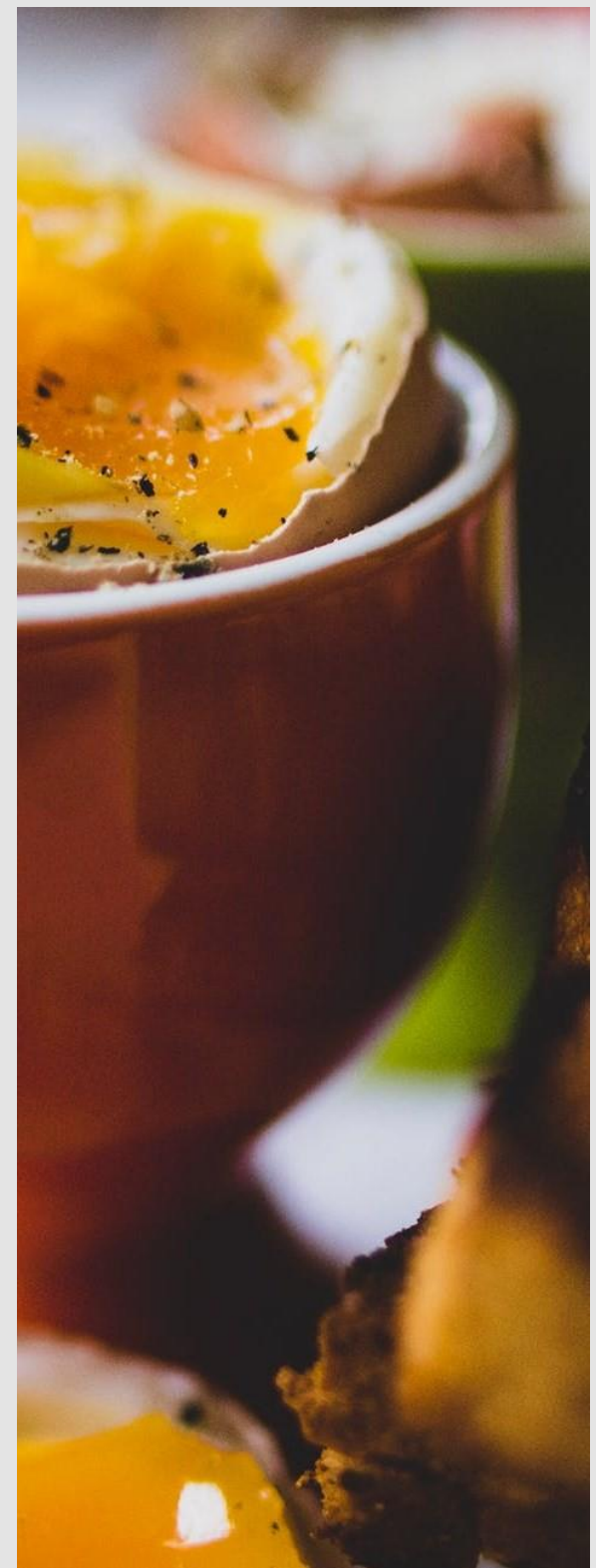
Pittsburgh Breakfast | \$37 per guest

Buttermilk pancakes with scrambled eggs, Applewood smoked bacon, basket of muffins & Danish, freshly squeezed orange juice, freshly brewed Starbucks coffee, decaffeinated coffee, selection of specialty teas

Classic Breakfast | \$38 per guest

Traditional eggs benedict, Canadian bacon, hash browns, grilled asparagus, hollandaise sauce, basket of muffins & Danish, freshly squeezed orange juice, freshly brewed Starbucks coffee, decaffeinated coffee, selection of specialty teas

Enjoy a 10% discount & complimentary room rental on your brunch when you host your reception with us.



MENUS

CELEBRATE YOUR TOMORROW

REHEARSAL DINNER

Buffet

The Commonwealth | \$92 per guest

Mixed fields greens with ranch & balsamic vinaigrette, orecchiette artichoke tomato salad, roast tenderloin of beef with wild mushroom sauce, pesto rubbed chicken with tomato basil sauce, Atlantic salmon with lemon cream sauce, herb roasted fingerlings & seasonal vegetables, assorted miniature martini & shooter desserts

The Italian Dinner | \$82 per guest

Classic Caesar salad, antipasto salad, grilled pizzas with the selection of pepperoni, margarita, & grilled chicken, veal parmesan with tri-colored tortellini, Italian breaded cod with roasted pepper sauce, baked focaccia & baguettes, tiramisu, cannoli & cheesecake shooters

Mediterranean | \$78 per guest

Romaine, spinach, iceberg & spring mix greens, orecchiette pasta salad, diced chicken, ham, turkey, & salmon, assorted toppings to include garbanzo beans, herbed croutons, chopped boiled egg, diced tomatoes, red onion, cucumber, artichoke hearts, Kalamata and Spanish olives, bacon, sunflower seeds, shredded carrots, shredded cheddar cheese, balsamic vinaigrette, ranch, bleu cheese, raspberry vinaigrette, Chef's choice of assorted miniature desserts

Enjoy a 10% discount & complimentary room rental on your rehearsal dinner when you host your reception with us.



MENUS

CELEBRATE TOMORROW

REHEARSAL DINNER

Plated | All served with Chef's selection of sides, rolls & butter, coffee & tea

Salads | Choose one of the following

Caesar with romaine lettuce, herbed garlic croutons, parmesan cheese, roasted tomato & creamy Caesar dressing

Field greens with grape tomato, Kalamata olives, candied walnuts, English cucumber & balsamic dressing

Bibb with strawberry, crumbled goat cheese, toasted almond with basil mango vinaigrette

Spinach with mango, roasted pepper, spiced pecans with pomegranate raspberry vinaigrette

Greek with chopped romaine, feta, chopped tomato, Kalamata olives with lemon thyme vinaigrette

Main Course | Choose one of the following

Filet (6oz) served with caramelized onion; Applewood smoked bacon with burgundy demi-glace | Market Price

NY strip (12oz) served with roasted tomato demi-glace | Market Price

Brined Seared Pork Tenderloin with Dijon cream sauce | \$64 per guest

Herb Boursin Stuffed Chicken Florentine with Boursin cheese, spinach & red pepper with saffron cream sauce | \$65 per guest

Seared Pierre Breast of Chicken with Dijon demi-glace | \$65 per guest

Seared Salmon with chive cream sauce & balsamic glaze | \$70 per guest

Pesto Crusted Halibut with champagne cream sauce | Market Price

Jumbo Lump Crab Cakes with roasted pepper cream | \$75 per guest

Desserts | Choose one of the following

Fresh Fruit Tart – seasonal fruit with pastry cream on a sweet tart shell

Caramel Apple Pie

Chocolate Cake – with raspberry sauce

New York Cheesecake – with fresh strawberries

Marinated Fresh Berries – with mint garnish

Enjoy a 10% discount & complimentary room rental on your rehearsal dinner when you host your reception with us.



POLICIES

FOOD AND BEVERAGE SERVICE

The Wyndham Grand Pittsburgh Downtown is responsible for the quality and freshness of the food served to our guests. Food served at the Hotel must be prepared by our culinary staff with the exception of traditional wedding cake and wedding cookies. Additionally, except for these traditional items, food may not be taken off the premises after it has been prepared and served.

The sale and service of alcoholic beverages are regulated by the state of Pennsylvania and is only available to those of legal age and sound mind. As a licensee, this Hotel is responsible for the safe serving of alcohol. It is a policy, therefore, that outside alcoholic beverages cannot be brought into the Hotel. Additionally, the Hotel reserves the right to request proper identification in order for guests to be served alcohol. Guests without proper identification will NOT be served alcohol. Underage guests appearing intoxicated may be remanded to the proper authorities.

SERVICE CHARGE AND TAX

All catering and banquet charges are subject to a non-negotiable 23% service charge and 7% sales tax. Service Charge is a taxable revenue under the Pennsylvania Tax Code § 38.1. Imposition and computation of tax, sub section C.

FUNCTION ROOM ASSIGNMENTS

Room assignments are made according to your Catering agreement. Should your expected guest count increase to exceed the capacity of the agreed upon space, we reserve the right to change room reservations to best accommodate increasing attendance. The increase in space is based upon availability and a higher minimum purchase will apply. Additionally, room set up changes and resets within 72 hours of the event may incur a fee of \$250.00.

MENU PRICING

The quotation herein is subject to a proportionate price increase to meet higher cost of food, beverages, labor, etc. for items with variable costs. In certain cases, the quotation may not be guaranteed until 60 days prior to the event date. However, contracted menu package prices will not change unless altered at your request.

ENTRÉE SELECTION

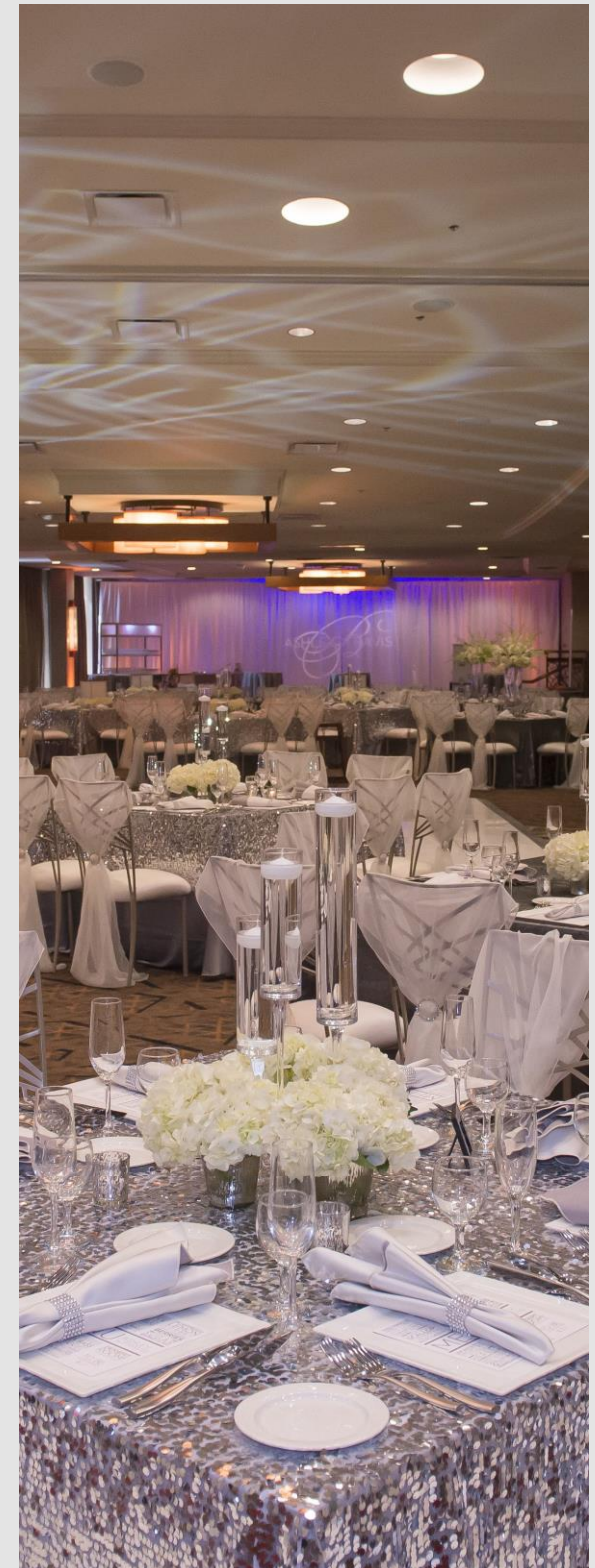
In the event your group requires a split menu, entrée selections are limited to a maximum of two (2) choices. There may be an additional charge for exceeding two (2) choices. The Hotel requires the client to produce place cards identifying the particular entrée selected by each guest. We prepare 3% over your guest count to accommodate changes in meal choices and allergies. If the Hotel needs to produce more than 3% over the amount guaranteed for each entrée, the client is responsible for paying for those additional meals.

GUARANTEES

An estimated guest's attendance is due thirty (30) days prior to the event with a guaranteed attendance figure due seven (7) Business days prior to the event date and is not subject to reduction. If the catering office is not advised in this manner, the original estimated figure will automatically become the guarantee. We will be prepared to serve 3% over the guaranteed number for the group.

MENU TASTING

Depending on your menu package choice, up to 6 guests may attend your menu tasting. Tastings will be scheduled within five (5) months of your wedding Tuesday—Thursday at 12:00 PM, 1:00 PM or 2:00 PM based on availability.



POLICIES (Continued)

AUDIO-VISUAL EQUIPMENT

We will be pleased to arrange for any audio-visual requirements for your function. For extensive set-ups, arrangements can be made through our in-house professional audio-visual service, Encore.

BILLING

An acceptable form of payment must be agreed upon during initial booking arrangements. Acceptable forms include check, credit card or cash. A valid credit card must be on file upon contract finalization. We require a non-refundable initial advance deposit of \$2,000 upon booking. Your event manager will be happy to set up payment schedule on your behalf with final balance due no less than five (5) days prior to your event.

SECURITY

The Hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your event manager prior to the event. It is the client's responsibility to secure and transfer items such as wedding gifts and cards to a secure location. Please consult your event manager for best practices.

DECORATIONS

Your event manager will be happy to assist you with arranging professional vendors for linens, furniture, centerpieces, ice carvings, themed décor, etc. Affixing items to walls, floors, ceilings, or equipment with nails, staples, tape or any other potentially destructive substance or device is prohibited. Our engineering department may be contracted to hang signage and banners. It is your responsibility to have all decorations, rentals and personal belongings removed from the premise immediately upon the conclusion of your event. Depending on Hotel business levels arrangements may be made for later removal. Contact your event manager for availability. Should no arrangements be made to remove decorations, rentals or personal belongings they will be considered disposable and removed without the opportunity for recovery by the Hotel staff.

PACKAGE HANDLING

All material shipped for meeting/event purposes must have contact name, date of arrival, and name of the event and be addressed to the event manager responsible for your account. Due to our limited storage facilities and the liabilities involved, the Hotel cannot accept large amounts of materials or equipment any sooner than three (3) days prior to your event. Shipments arriving prior to the three (3) days before the start of your event will be subject to storage fees. Material will be stored until event start. The event contact is responsible for scheduling delivery to the appropriate Hotel locations. All unclaimed material will be returned at the expense of the addressing contact.

VENDOR RESPONSIBILITIES

The Hotel reserves the right to approve all outside vendors hired for your event and operating on Hotel property. We reserve the right to charge a fee for outside services brought into the Hotel and to require the vendor to provide proof of adequate general liability coverage naming the Wyndham Grand Pittsburgh as "additionally insured" while providing services on Hotel property. Liability coverage shall be no less than \$1,000,000.

Hotel reserves the right to exercise final authority over bands, deejays, musicians, and other entertainment with regard to volume and professionalism, and to require security at the group's expense for any function that the Hotel deems necessary. Hotel maintains exclusive control over all connections to house audio, lighting, and electrical systems. Additional fees may apply based on your chosen vendors electrical / or set up needs. Please discuss all set up needs with your vendor prior to contracting.





WYNDHAM GRAND

PITTSBURGH DOWNTOWN