

# Weddings by



## *Where the little things...*

At the DoubleTree by Hilton Pittsburgh - Monroeville Convention Center, we understand your wedding is the most important day of your life. So whether you're dreaming of an intimate gathering or a huge celebration, we're committed to getting every detail just right. After all, a romance as special as yours deserves a wedding just as magical.

*...mean everything.*





# *Congratulations on your recent engagement!*

This is a very exciting time of your life, and here at the DoubleTree by Hilton Pittsburgh - Monroeville Convention Center, we understand that everyone has their own unique vision for their wedding day. Because of this, we have created a personalized wedding package to exceed your every expectation. Customized menus are also available based on your suggestions to make your day a beautiful reflection of you.

I look forward to inviting you for a tour of the DoubleTree Hotel. If you have any questions, please feel free to contact me at 412-843-4416 or via email at [kfitzhughkelly@doubletreemonroeville.com](mailto:kfitzhughkelly@doubletreemonroeville.com).

Best wishes,

*Kimmie Fitzhugh-Kelly*

Kimie Fitzhugh-Kelly, Director of Catering

*All prices listed are inclusive of service charge and PA sales tax.*

# Wedding Package

*We want everything surrounding your wedding to be special.  
When you hold your event with us, the following will be included:*

Imported and Domestic Cheese Display Accompanied by  
French Bread, Mustard and Gourmet Crackers

Hummus with Olive Oil Drizzle, Grilled Flatbread, and  
Chilled Vegetables

Selection of Three (3) Hot Butler Passed Hors d'oeuvres

Private Cocktail and Hors d'oeuvres Reception Area  
for the Wedding Party

Champagne Toast for All Guests

Five Hour Premium Bar Service to Include:

Smirnoff Vodka, Beefeater Gin, Dewar's Scotch,

Jim Beam Bourbon, Bacardi Silver Rum,

Captain Morgan Spiced Rum, Canadian Club Whiskey,

Kahlua, Peach Schnapps, House Wine Selection of

Chardonnay, Cabernet, Merlot, and White Zinfandel,

Beer Selection of Budweiser, Coors Light, and Yuengling,

Assorted Sodas, Cocktail Mixes and Bar Fruit

Money Dance

Four Up Lights in Choice of Color to  
Enhance the Room

Chair Covers with Choice of Sash

Luxurious Floor Length Linens in Choice of Color

Four Votive Candles and Mirror per Guest Table

Fresh Floral Centerpieces

Deluxe Accommodations for the Couple  
Complete with Champagne, Strawberries,  
and Breakfast for Two

Personalized Web Page for your Guests Room Block

Complimentary Parking for All Guests

Hilton HHonors Rewards



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## *First and Second Course*

Select One Soup:

Traditional Wedding Soup

Broccoli and Smoked Gouda Soup

Minestrone

Select One Salad:

Bibb Salad with Poached Pears, Spiced Walnuts, Roasted Red Peppers  
and Honey Balsamic Dressing

Caesar Salad Tossed with Grated Parmesan Cheese and Creamy Caesar Dressing  
Topped with Garlic Croutons

Mixed Garden Green Salad with Sliced Cucumber, Mushrooms,  
Shredded Carrots, Tomatoes, and Choice of Two Dressings (Buttermilk Ranch,  
Bleu Cheese, Raspberry Vinaigrette, Greek Herb Vinaigrette, or Balsamic Vinaigrette)

Spinach Salad with Spiced Walnuts, Marinated Bermuda Onions, Feta Cheese, and Warm Bacon Dressing

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## *The Perfect Pair*

### **CHICKEN ASIAGO AND SEA SCALLOPS || \$101.95**

Grilled Chicken Breast Topped with Spinach and an Asiago Cream Sauce  
Seared Scallops with a Light Butter Sauce

### **SEARED CHICKEN PROVENCAL & FILET AU POIVRE || \$105.65**

Pan Seared Chicken Breast Topped with Tomatoes, Garlic, and Fresh Basil  
Grilled Filet of Beef with a Cognac Peppercorn Cream

### **TOP SIRLOIN AND MARYLAND STYLE CRAB CAKE || \$ 107.65**

Mesquite Seasoned Top Sirloin with Demi Glace and  
a Pan Seared Lump Crab Cake with Salsa Verde

### **FILET AND SALMON || \$109.25**

Pan Seared with Pan Jus and Herb Butter

### **FILET AND MARYLAND CRAB CAKE || \$109.25**

Broiled Filet Mignon with Balsamic Glaze and  
a Maryland Lump Crab Cake with Red Pepper Aioli



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## *Individual Entrée Selections*

Please Select Two Entrees for your Guests.  
The Highest Price Entrée Will be Charged for all Entrées.

### *Chicken Entrées*

**CHICKEN ROMANO || \$84.45**  
Egg Batter in a Lemon Butter

**CHICKEN PICCATA || \$84.45**  
Egg Batter, Artichokes, and Capers in a  
Lemon Cream Sauce

**CHICKEN ASIAGO || \$84.45**  
with Spinach, Artichokes, and Kalamata Olives  
Topped with Asiago Cream

**STUFFED CHICKEN IMPERIAL || \$86.45**  
Sundried Tomatoes, Prosciutto, and Parmesan Stuffing  
with a Sundried Tomato Cream

### *Beef Entrées*

**STEAK AU POIVRE || \$91.25**  
Grilled Sirloin with Peppercorn Cognac Cream

**PAN SEARED TENDERLOIN || \$98.95**  
Asparagus and Tomato Salad

**GRILLED TENDERLOIN || \$98.95**  
Topped with Bearnaise

### *Seafood Entrées*

**TERIYAKI SALMON FILET || \$91.25**  
Sesame Dusted, Pan Seared and Spiked  
with Sweet Teriyaki Glaze

**CITRUS SCENTED TILAPIA || \$91.25**  
Chardonnay Citrus Butter

**SHRIMP AND GRITS || \$96.05**  
Bacon and Scallions in a Pepperjack Cream Sauce

**CRAB CAKES || \$96.05**  
with Salsa Verde

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## *Individual Entrée Selections*

Please Select Two Entrees for your Guests.  
The Highest Price Entrée Will be Charged for all Entrées.

### *Vegetarian Entrées*

#### **PASTA PRIMAVERA || \$83.25**

Olive Oil, White Wine, Linguine and  
Seasonal Vegetables

#### **MISO BOWL || \$83.25**

Bok Choy and Asian Vegetables Tossed with Rice  
Noodles in a Miso Broth

#### **PAN FRIED TOFU || \$83.25**

Rice Coated with Pineapple Slaw and Jalapeno Cream

#### **EGGPLANT PARMESAN || \$83.25**

Panko Breaded Topped with House Made Marinara  
and Fresh Cheese

### *Children's Entrée*

Under 12 Years of Age || \$25.45

Fresh Fruit Cup, Chicken Tenders, French Fries, Ice  
Cream, and Milk/Soft Drink

### *Plated Accompaniments*

Please Select One Starch and One Vegetable

#### *Starch*

Parmesan Mashed Potatoes

Roasted Sweet Potatoes

Caramelized Onion Mashed Potatoes

Roasted New Potatoes in Herb Butter

Wild Rice

Vegetable Rice Pilaf

#### *Vegetable*

Grilled Seasonal Vegetables

Broccolini

Baby Carrots

Fresh Green Beans with Garlic Butter

Medley of Zucchini, Squash, and Carrots



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## *Dinner Buffet*

Buffet Services are Designed to Accommodate your Guests for 1 1/2 Hours.  
Buffet Includes Soup, Salad, Two or Three Entrées, Starch, Vegetable, Rolls, and Butter.

### *First and Second Course*

Select One Soup (Served to Each Guest):

Traditional Wedding Soup

Broccoli and Smoked Gouda Soup

Minestrone

Select One Salad (Served to Each Guest):

Bibb Salad with Poached Pears, Spiced Walnuts, Roasted Red Peppers  
and Honey Balsamic Dressing

Caesar Salad Tossed with Grated Parmesan Cheese and Creamy Caesar Dressing  
Topped with Garlic Croutons

Mixed Garden Green Salad with Sliced Cucumber, Mushrooms,  
Shredded Carrots, Tomatoes, and Choice of Two Dressings (Buttermilk Ranch,  
Bleu Cheese, Raspberry Vinaigrette, Greek Herb Vinaigrette, or Balsamic Vinaigrette)

Spinach Salad with Spiced Walnuts, Marinated Bermuda Onions, Feta Cheese, and Warm Bacon Dressing

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## *Dinner Buffet*

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Buffet Includes Soup, Salad, Two or Three Entrées, Starch, Vegetable, Rolls, and Butter.

### *Buffet Accompaniments*

Select Two || \$89.55 or Three || \$92.95

Herb Roasted Chicken with Wild Mushroom Sauté  
Blackened Chicken with Gorgonzola Alfredo Fettuccine  
Chicken Romano with Wild Rice in a  
Lemon Butter Sauce  
Roasted Atlantic Salmon with Seasonal Vegetables in  
Lemon Caper Butter  
Tilapia Amandine with Roasted Almonds in  
White Wine Butter  
Chef Carved New York Strip Loin with Cabernet Sauce  
Chef Carved Top Round Garlic Crusted and Slow  
Roasted  
Grilled Flank Steak with Bleu Cheese, Balsamic Glaze  
and Caramelized Shallots  
Five Spice Rubbed Pork Loin with  
Apple Walnut Stuffing  
Linguine Tossed with Feta, Spinach, Tomatoes,  
and Garlic

### *Buffet Accompaniments*

Please Select One Starch and One Vegetable

#### *Starch*

Parmesan Mashed Potatoes  
Roasted Sweet Potatoes  
Caramelized Onion Mashed Potatoes  
Roasted New Potatoes in Herb Butter  
Wild Rice  
Vegetable Rice Pilaf

#### *Vegetable*

Grilled Seasonal Vegetables  
Broccolini  
Baby Carrots  
Fresh Green Beans with Garlic Butter  
Medley of Zucchini, Squash, and Carrots



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## *Enhancements*

### **THREE ADDITIONAL BUTLER PASSED HORS D'OEUVRES || \$ per person**

Chicken Satay	Bacon Wrapped Scallops with Honey Balsamic Drizzle
Chicken Wonton Cups	Pesto Shrimp Skewers
Mini Beef Wellington	Mini Bruschetta
Swedish Style Meatballs	Vegetable Egg Rolls with Plum Sauce
Sweet and Spicy Kielbasa	Crispy Asparagus with Asiago Cheese
Crab Cake Croquettes	

### **ADDITIONAL COURSE || \$4.25 per person**

Enhance your dinner with an additional course of pasta or antipasto

### **SWEET TOOTH || \$11.98 per person**

Assorted Fruits, Pretzels, Ladyfingers, and Marshmallows Dipped in Milk Chocolate

### **CHOCOLATE COVERED STRAWBERRIES || \$4.25 per person**

Add a special touch to your wedding cake with chocolate covered strawberries served on painted plates

### **SORBET INTERMEZZO || \$3.50 per person**

Light, refreshing, palate cleanser served after the salad course

### **GOURMET COFFEE STATION || \$7.44 per person**

Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas, Flavored Syrups, Whipped Cream, Chocolate Shavings, and Cinnamon Sticks

### **CEILING DÉCOR & UPGRADED DRAPE || CALL FOR PRICING**

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## *Enhancements*

**ONE ADDITIONAL IMPORTED BEER SELECTION || \$1.30 per person**

Sam Adams, Heineken, Amstel Light

**ONE ADDITIONAL VODKA SELECTION || \$1.29 per person**

Absolut, Stolichnaya, Skyy, Kettle One, Grey Goose

**WINE SERVICE WITH DINNER || \$36.25 per bottle**

Enhance your dinner with wine service

**UPGRADE TO DELUXE BAR PACKAGE || \$3.95 per person**

Absolut Vodka, Tanqueray Gin, Chivas Regal 12 Yr. Scotch, Jack Daniels Whiskey, Bacardi Superior Rum, Captain Morgan Rum, Jose Cuervo Especial Tequila, Seagrams VO Whiskey, Peach Schnapps, Bailey's Irish Cream, and Amaretto, Coastal Ridge Chardonnay, Coastal Ridge Cabernet, Coastal Ridge Merlot, and Coastal Ridge White Zinfandel, (Select 4) Budweiser, Miller Lite, Coors Light, Yuengling, Michelob Ultra, Sam Adams, Heineken

**UPGRADE TO TOP SHELF BAR PACKAGE || \$5.95 per person**

Grey Goose Vodka, Bombay Sapphire Gin, Glenlivet 12 Yr. Scotch, Makers' Mark Bourbon, Bacardi Superior Rum, Captain Morgan Rum, Patron Tequila, Crown Royal Whiskey, Kahlua, Peach Schnapps, Bailey's Irish Cream, Amaretto di Saronno, Chambord, Cointreau, Grand Marnier, Chardonnay, Cabernet, Merlot, and White Zinfandel, (Select 4) Budweiser, Miller Lite, Coors Light, Yuengling, Michelob Ultra, Amstel Light, Corona, Sam Adams, Heineken

**CHAMPAGNE OR WINE PUNCH || \$64.74 per gallon**

**NON-ALCOHOLIC FRUIT PUNCH || \$38.84 per gallon**

**LEMONADE BAR || \$9.39 per person**

A Variety of Natural Flavorings Added to Homemade Lemonade: Traditional, Strawberry, Blueberry, Blackberry Mint, Kiwi Strawberry and Raspberry (Choose 3)

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# *Hotel Information*

## *Cookies*

Cookies are due the day before the wedding and a waiver must be signed.

## *Ceremony*

The DoubleTree can accommodate guests for a ceremony.

## *Guest Entrées*

Selections limited to two plus a vegetarian. The highest price will be charged for all entrées.  
Chicken finger meals are available for children 12 years of age and under for \$24.95.

## *Minimum Revenue*

There is a minimum dollar requirement per banquet room that must be met (before service charge and sales tax).

## *Service Staff*

The number of servers will vary based on the number of guests; two servers are responsible for four tables. One bartender per 100 guests.

## *Outside Vendors*

The Hotel will be provided with the contact name and phone number for all outside vendors. Vendor meals are available.  
Please ask your sales manager for pricing.

## *Payment*

Acceptable methods of payment are credit card, cashier's check, certified check, personal check (no less than three months prior to your event) or cash.

## *Menu Tasting*

A tasting is available upon request for up to four guests (four entrées will be served).



# Vendor Information

This list has been created to assist you in the planning of your event at the DoubleTree by Hilton Pittsburgh - Monroeville Convention Center.

Although our working relationship with these vendors has been very good, they are in no way associated with the hotel.

All contractual agreements should be between you and the vendor. In order to protect our clients, we ask that all requests for the vendor come through you, our client.

This includes items such as availability to our location, free meals, use of our equipment, etc. Any and all related charges would be your responsibility.

The hotel does not promise anything to the vendors on your behalf.

## *Bakeries*

**Patti's Pasticceria**

412-896-6246 || pattipasticceria.com

**Moio's Italian Pastry Shop**

412-372-6700 || moios.com

**Oakmont Bakery**

412-826-1606 || oakmontbakery.com

## *Clergy*

**Pastor John Custer**

724-684-3443

## *Florist*

**Carrie Anne Powell Floral Designs**

412-337-2169 || capfloraldesigns.com

## *Videography*

**All Pro Wedding DJ**

412-373-9100 || allprousa.com

## *Entertainment*

**All Pro Wedding DJ**

412-373-9100 || allprousa.com

**Entertainment Unlimited**

Marty Mundy

412-913-4825 || entertainmentunlimited.com

**Second II None Productions**

412-927-0223 || letusdj.com

**Steven Vance Strolling Violins**

724-444-8400 || stevenvance.com

## *Event Design*

**Modern Silk**

412-977-1845 || modernsilkbymichelle.com

**Occasion Creation Designs**

412-925-2241 || occasioncreation.com

## *Photographers*

**Bellissima Photographers**

Robin Pesa

412-901-5901 || bellissimaphoto.com

**Fleeting Glimpse Photography**

Christine Grago

412-726-0865 || christinegrago.com

**Ham it Up Photo Booth**

412-751-6599 || hammingitup.net

**MBK Photography**

412-229-8749 || mbkphotos.com

## *Transportation*

**Elite Limousine**

724-325-2626 || elite-corporation.com

**VisitMonroeville**

412-856-7422 || visitmonroeville.com

