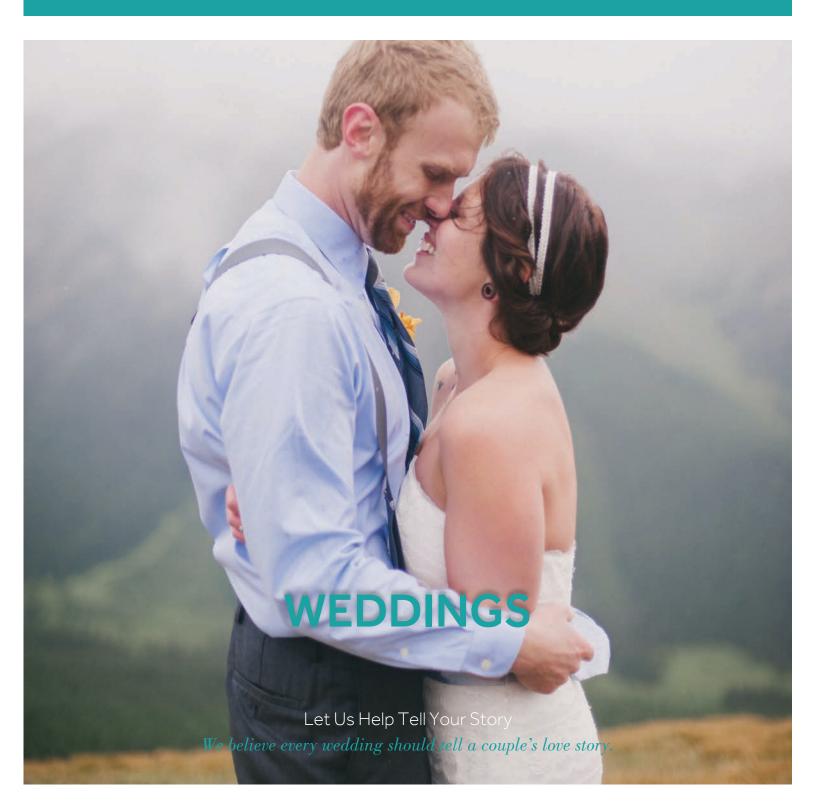
# INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.



### PITTSBURGH MARRIOTT CITY CENTER

(412) 471-4000 112 Washington Place, Pittsburgh, PA 15219 www.marriott.com/en-us/hotels/pitdt-pittsburgh-marriott-city-center/events/



# WEDDING PACKAGE







5 Hour Event
Signature Four-Hour bar
Two Butler Passed Hors D'oeuvres
Two Hors D' oeuvres Stations
Champagne Toast for all Guests
Choice of Plated or Buffet Meal
Wedding Cake

Complimentary Cake Cutting

Floor Length Linens and Napkins (White, Ivory, or Black)
Bridal Party Cocktail Reception Upon Arrival in Hospitality Room
Menu Tasting for Bride and Groom

One Bartender per 75 Guests

Coffee Station Display with Regular, Decaf, and Hot Teas

Complimentary Upgrade Accommodations for the Wedding Couple Wedding Planner to Work with You Throughout the Planning Process, Including on the Day of the Event

Link to Reservation Block

Marriott Rewards Points



(412) 471-4000 112 Washington Place, Pittsburgh, PA 15219 www.marriott.com/en-us/hotels/pitdt-pittsburgh-marriott-city-center/events/



# **COCKTAIL HOUR HORS D'OEUVRES**

# STATIONED DISPLAY

-Choice of Two-

Assorted Seasonal Fruit with Honey Yogurt

International and Domestic Cheese

Accompanied by French Bread, Gourmet Crackers, and Whole Grain Mustard

Vegetable Crudité

Accompanied by Green Goddess and Cilantro Crema Dip

**Hummus Display** 

Regular, Garlic, Roasted Red Pepper, Chipotle, or Black Bean (Choice of Two) Served with Crudités and Pita Crisps

# PASSED HORS D'OEUVRES

-Choice of Two

Caprese Skewers

Smoked Salmon, Marble Rye Crostini, Dill Pesto

Bison Carpaccio, Grilled Herb Crostini, White Balsamic Vinaigrette, Crispy Shallots

Stuffed Cucumber Bites, Pistachio Goat Cheese, Roasted Tomato

Mini Shrimp Cocktail

Gazpacho Shooters

Cocktail Meatballs

Teriyaki Glazed Pot Stickers

Chicken Quesadillas

Mini Crab Cake

Spring Roll Philly Cheese Steak

Spanakopita

Raspberry & Brie in Phyllo

Spring Vegetarian Roll



# PLATED ENTRÉES

All Main Courses Include Bread and Butter

- Choice of One Salad -

#### Classic Caesar Salad

Crisp Romaine, Focaccia Croutons, Shaved Parmesan Reggiano, Caesar Dressing

# Spring Salad

Mixed Field Greens, Beets, Goat Cheese, Pistachios, Balsamic Vinaigrette

### Poached Pear Salad

Blue Cheese Crumble, Roasted Walnuts, Champagne Vinaigrette

#### Black Bean & Roasted Corn Salsa Salad

Served with Cilantro and Lime Vinaigrette

-Choice of up to Two of the Following Entrees-

# 7oz. Filet Mignon - \$150

Served with Chives and Crème Fraiche, Mashed Potatoes, Seasonal Medley of Vegetables with a Veal Demi-Glace

# 8oz. New York Strip Steak - \$140

Served with Potato Pave, Grilled Asparagus, and a Parsley, Shallots & Garlic Compound

#### Chicken Française - \$125

Served with Chive and Crème Fraiche Mashed Potatoes, Honey Roasted Baby Carrots with a Lemon Caper White Wine Sauce

### Roasted French Cut Chicken Breast - \$125

Served with Wild Rice Pilaf, Lemon Infused Grilled Asparagus with Velouté Cream Sauce

### Seared Salmon - \$130

Served with Tri-Colored Fingerling Potatoes, Grilled Asparagus with a Beurre Blanc Sauce

### Blacken Mahi Mahi - \$130

Served with Coconut Jasmine Rice, Grilled Yellow & Green Squash with Tropical Fruit Citrus Salsa

There is a 24% service Charge and 7% sales tax.



# **BUFFET SELECTIONS**

\$130 per person

-Choice of One Salad-

### Classic Caesar Salad

Crisp Romaine, Focaccia Croutons, Shaved Parmesan Reggiano, Caesar Dressing

# Spring Salad

Mixed Field Greens, Beets, Goat Cheese, Pistachios, Balsamic Vinaigrette

## Black Bean & Roasted Corn Salsa Salad

Served with Cilantro and Lime Vinaigrette

- Choice of Two Proteins -

Sliced Rib-Eye in a Lavender Merlot Glaze
Herb Roasted Chicken Breast in a Thyme au Jus
Roasted Pork Loin in a Balsamic Reduction
Lemon Grilled Salmon and Dill Crema

- Choice of One Starch-

Chive and Crème Fraiche Mashed Potatoes
Wild Rice Pilaf
Potato Pave
Creamy Polenta
Seasonal Risotto

- Choice of One Vegetable -

Honey Roasted Baby Carrots
Grilled Asparagus
Roasted Brussel Sprouts
Broccolini
Seasonal Medley of Vegetables



# **DUET MENU**

- Choice of One Salad -

### Classic Caesar Salad

Crisp Romaine, Focaccia Croutons, Shaved Parmesan Reggiano, Caesar Dressing

## Spring Salad

Mixed Field Greens, Beets, Goat Cheese, Pistachios, Balsamic Vinaigrette

## Poached Pear Salad

Blue Cheese Crumble, Roasted Walnuts, Champagne Vinaigrette

#### Black Bean & Roasted Corn Salsa Salad

Served with Cilantro and Lime Vinaigrette

#### **ENTREES**

### Petit Filet and Crab Cake - \$155

Served with Chive and Crème Fraiche Mashed Potatoes, Grilled Asparagus with Bordelaise Sauce, and Remoulade

# Braised Spare Rib Filet and Tiger Prawns - \$149

Served with Potato Pave, Broccolini with Bordelaise Sauce, and Lemon Caper Sauce.

# French Cut Chicken and Seared Scallops - \$145

Served with Seasonal Risotto and Seasonal Medley of Vegetables with Pineapple Pimento Relish

# Pork Chop and Confetti Gulf Shrimp - \$135

Served with Tri-color Fingerling Potatoes and Roasted Brussel Sprouts



# **VEGETARIAN ENTRÉES**

- Choice of One Vegetarian or Vegan Entrée -

Vegetable Paella - \$125

Artichoke Hearts, Asparagus Tips, Kalamata, and Squash Stewed in a Saffron Rice

Ratatouille Tart - \$125

Zucchini, Eggplant, Tomatoes, and Green Peppers served in a Flakey Pastry Tart

# **VEGAN ENTRÉES**

Cauliflower Steaks - \$125

Cauliflower marinated in Balsamic Red Wine and Grilled

Stuffed Pepper - \$125

Red Quinoa, Chickpea, and Tomato Crush Stuffed in a Whole Pepper and Drizzled with Marinara Sauce

Stuffed Tofu - \$125

Triangular Tofu stuffed with White bean and Tahini on a Sweet Thai Chili and Basil Sauce

# CHILDREN'S MENU

Designed for Children 4 years to 12 Years. \$30.00 per person

Chicken Fingers

Served with Fresh Fruit Cup and French Fries

Penne Pasta

Served with Tomato Sauce and Applesauce



# LATE-NIGHT SNACKS

Vegetable Crudité - \$7 per person Accompanied by Green Goddess and Cilantro Crema Dip

Hummus Display - \$7 per person Regular, Garlic, Roasted Red Pepper, Chipotle, or Black Bean (Choice of Two) Served with Crudité, Assorted Chips, and Crostini

Charcuterie - \$15 per person Sopressata, Bresaola, Pate Champignon, Gouda, Fontina, Aged Cheddar Accompanied with Chips, Crackers, and Jam

> **Bruschetta** - \$6 per person Seasonal Heirloom Tomatoes with Crostini

Wings - \$20 per person

Naked Wings with 3 Sauces- Baby Ray, Carolina Gold BBQ, and Buffalo

Served with Celery, Carrots, and Blue Cheese Dressing

Bavarian Pretzel Display - \$16 per person Served with Beer Cheese, Chocolate, Cinnamon/Sugar, and Honey Mustard Dips

> Mexican Display - \$18 per person Chips and salsa, mini quesadilla, mini empanada

Chef Attendant is Required for all the Above Stations
Chef Attendant Fee \$100.00
Maximum Two Hours
One Attendant is Required per 50 Guests



# SIGNATURE FOUR-HOUR OPEN BAR

(Add \$12 Per Hour Per Person for One Additional Hour Based on the Original Guarantee)

# **DOMESTIC BEER** (pick two)

Bud Lite Miller Lite Michelob Ultra Yuengling

## **IMPORTED BEER** (pick two)

Stella Artois Heineken Corona Modelo Lager

# **CRAFT BEER** (pick two)

Sam Adams Lager Sam Adams Seasonal Sierra Nevada Pale Ale S.N. Hazy Little IPA

#### **SPIRITS**

Tito's Vodka
Bombay Sapphire
Bacardi Rum
Cuervo 1800 Tequila
Makers Mark Bourbon
J Walker Red Scotch

### SYCAMORE WINES

Chardonnay Sauvignon Blanc Cabernet Sauvignon Pinot Noir

### CHILDREN'S BEVERAGES

Soda and Juice Bar

Under 21 & Children are Offered Unlimited Sodas (4 Hours) at \$15 per person



# SEASONAL CEREMONY



Additional fee of \$600

- We offer a beautiful courtyard with the cityscape as your backdrop.
- On-site wedding ceremonies are only available to couples who are also hosting their wedding reception at the Marriott Pittsburgh City Center. Your Marriott Wedding Planner can handle many of the details of the ceremony and reception logistics.
- The courtyard can accommodate up to 300 people.
- It also includes a backup space and rehearsal.
- White rental chairs are an additional fee
- At the conclusion of the ceremony, the cocktail hour will begin.

(Subject to a 24% service charge and 7% sales tax)



# **ENHANCEMENTS**

**UPLIGHTING** - \$550

Nine up-lights around the room.

GOBO/MONOGRAM - \$375

Name and/or wedding date will personalize the wall or dance floor to highlight your celebration.

WINE POUR WITH DINNER - \$6 per person

Our house red and white wines are offered tableside during the main course.

Chiavari Chairs - \$10 per chair

#### PITTSBURGH MARRIOTT CITY CENTER

(412) 471-4000 112 Washington Place, Pittsburgh, PA 15219 www.marriott.com/en-us/hotels/pitdt-pittsburgh-marriott-city-center/events/



# **POLICIES & PROCEDURES**

#### **PARKING**

Marriott Pittsburgh City Center does not own or operate the parking garage. Your guests are individually responsible for their own accounts. Any other garage questions or exceptions should be directed to Chatham.

#### **GUEST COUNT**

Your final guest count is due two (2) weeks prior to the event. At this point, the number will be considered a guarantee. You may add additional guests but not reduce the number of your final count.

If a split menu is desired, the choices will be limited to two regular entrees and one vegetarian. The couple is responsible for providing place cards indicating the entrée choice of each guest along with the guaranteed breakdown of choice ten (10) days in advance.

#### **MENU TASTING**

Once your contract is signed, a complimentary tasting/detailing appointment can be arranged. The tasting is complimentary for the bride and groom. Ask your Wedding Planner for a timeline for when this should be scheduled.

#### SERVICE CHARGE AND SALES TAX

A 24% taxable service charge and 7% state sales tax will be added to all food and beverage charges, audiovisual equipment charges, and function room set-up/rental fees.

#### **BAR SERVICES**

The bartenders have the right to require proof of age if the guest appears to be less than 25 years of age. The Hotel reserves the right to refuse service to any person who appears intoxicated.

#### **OUTSIDE FOOD AND BEVERAGES**

No outside food and beverages are allowed to be brought in except for the wedding cake and cookies.

All prices, including meeting room, food and beverage, audiovisual, and other related services, are subject to applicable taxes (currently 7%) and taxable service charge and gratuity (currently 24% combined) in effect on the date(s) of the event. Gratuity is distributed as 15.5% and service charge as 8.5%. Tax rates are subject to change without notice at any time based on government regulation.

