

- All Taxes and Gratuity are included in the per person price
- Five-hour room rental complete with full-service, top-shelf, open bar for the entire five hours
  - Overtime available (please see additional information sheet)
- Grande Buffet, Sit-Down or Dinner Stations service
- Chef's selection of five Hors D'oeuvres; three on a stationary table and two passed butler-style
- Professional Wedding Reception coordination
- Choose from a selection of decorative card boxes
- Bethel Bakery Wedding Cake
  - Choose from a number of award-winning wedding cake designs
- Bridal suite complete with private restroom; available during the entire reception
  - Champagne and Hors d'oeuvres served to Bridal Party upon arrival
- Champagne Toast for entire Bridal Party
- Illuminated Head Table on risers complete with (optional) candle decorations on each end
- Illuminated and Decorated Cake and Cookie Tables
- Uplighting choose from an assortment of colors
- Chiavari Chairs in your choice of Clear, Fruitwood, Gold, Silver or White OR Phoenix Chairs in your choice of Black, Clear, Gold or Silver
- Choose from a number of customized floral/decorative centerpieces by Carrie Ann Powell Floral Designs
- Silver or Gold Charger Plates at each place setting
- Custom Backdrop for behind Bridal Table
- Round Guest Tables with your choice from a variety of colored floor length linen tablecloths and linen napkins
  - Complete China and Silverware service; Glassware (including Bar Glasses)
- Discounted pricing available for children under age 12 (once adult room minimum requirements have been met)
- Discounts on Bridal Showers and Rehearsal Dinners
- Unlimited consultations with our team of experienced event coordinators
- Facility is easily accessible from all areas of Pittsburgh complete with free ample parking and a covered, level entrance

# <u>Diamond Wedding Package</u> <u>Grande Buffet or Sit-Down Menu Selections</u>

Traditional Wedding Soup served first, followed by Salvatore's Signature House Salad and house-made balsamic viniagrette.

Dinner rolls and butter

Choice of two entrées with Grande Buffet or choice of three entrées with Sit-Down Service

#### Chicken Marsala

Chicken medallions sautéed and served with a Marsala wine mushroom sauce

#### Chicken Piccata

Chicken medallions sautéed with mushrooms and capers in a white wine lemon butter cream sauce

#### Chicken Romano

Boneless chicken breast sautéed in an egg batter with a blend of Romano cheese and spices then served with lemon cream sauce

#### Maryland Style Crab Cake

Fresh jumbo lump crab meat baked golden brown, served with lemon cream sauce

#### Scrod English Style

Filet of cod loin topped with seasoned breadcrumbs, baked golden brown and served with lemon cream sauce

#### Scrod Siciliana

Baked filet of cod loin topped with Italian breadcrumbs, finished with lemon butter

#### Blackened Salmon

Salmon Blackened and paired with a stone mustard maple sauce (available only for sit-down service)

#### Veal Marsala

Veal served with a Marsala wine, mushroom sauce (available only for sit-down service

#### Beef Burgundy

Braised tenderloin tips with mushrooms and peppers in a savory burgundy sauce

#### Beef Salvatore

Braised tenderloin tips served with mushrooms and peppers in a balsamic demi-glace

#### Filet Mignon

Char grilled filet served with choice of demi-glace or mushroom demi-glace

#### Prime Rib

Slow roasted prime choice of beef served with au jus and horseradish sauce

## Choice of One Potato:

**Garlic Mashed Potatoes** 

Mashed Potatoes

Parsley Red Skin Potatoes

Potatoes Au Gratin

Loaded Potatoes Au Gratin

Twice Baked Potato

## Choice of One Pasta:

#### Penne or Rotini

with alfredo, classic marinara, meat, or tomato basil cream sauce

#### Stuffed Shells

with ricotta cheese in alfredo, classic marinara, meat, or tomato basil cream sauce

## Choice of One Vegetable:

#### Chateau Blend

broccoli, cauliflower, carrots, squash and zucchini

#### **Green Bean Almondine**

green beans topped with sliced almonds

#### **Baby Carrots**

baby carrots lightly seasoned or glazed

# Diamond Wedding Package Stations Menu

Choose from any four stations with three hours of service time
\*\*Maximum 200 guests in the Victoria Room and Maximum 100 guests in the Crystal Room

Salad and Soup Station\*: Salvatore's house salad and one choice from the following soups:

Our House Salad is a mix of field greens served with House-made Balsamic Vinaigrette and Ranch Dressing

Inclusions: Bell Peppers, Cheeses, Cucumbers Mixed Olives, Mushrooms,

Onions and Tomatoes

Garden Vegetable

**Baked or Mashed Potato Station:** Choose either Baked or Mashed Potatoes\*, with your choice of mix-ins:

- Bacon Bits
- Broccoli
- ❖ Broccoii❖ Butter

- Cheddar Cheese
- \* \*Chicken or Beef Gravy Served with Mashed Potato Station
- Scallions
- Sour Cream

Carving Station: Choose two from the following (includes choice of one beef), served with Dinner Rolls:

- \* Baked Ham with Pineapple Glaze
- Roast Pork Loin with your choice of:

Pork Gravy or Honey Thyme Glaze

- Or Bread Stuffing with Pork Gravy
- Or Apple Cranberry Stuffing with Cranberry Bordelaise

- Grilled Chicken Breast with Chipotle Mayo and Honey Mustard
- ❖ Filet with Horseradish Sauce, Demi-Glace and Jack Daniels Steak Sauce
- Prime Rib with Au Jus, Horseradish Sauce and Jack Daniels Steak Sauce

Interactive Pasta Station: Choose two pasta types and two sauces from the following:

- Penne
- Rotini
- Linguini

- Alfredo Sauce
- Classic Marinara Sauce
- Meat Sauce
- Tomato Basil Cream Sauce
- <u>Inclusions</u>: Garlic Bread, Mini Meatballs, Sausage, Grilled Chicken, Red and Yellow Peppers, Parmesan
- Cheese, Mushrooms, and Diced Tomatoes

- Seafood Station: Choose two from the following:
  - Tilapia Romano
  - \* Mussels with Marinara or Garlic White Wine Sauce
  - \* Maryland Style Crab Cakes with Lemon Cream Sauce
  - Fried Shrimp with Cocktail Sauce

- Shrimp Scampi
- Sautéed Scallops
- Scallops Wrapped in Bacon

## Vegetarian Station: Choose three from the following:

- Eggplant Parmesan
- Vegetable Kabobs
- Assortment of Grilled or Steamed Vegetables
- Rice Pilaf
- Vegetable Lasagna

- Vegetable Orzo
- Stuffed Shells with ricotta cheese in your choice of alfredo, classic marinara, or tomato basil cream sauce

#### Additional Vegetable Side Dishes; Additional cost per person

**Chateau Blend** broccoli, cauliflower, carrots, squash and zucchini **Baby Carrots** lightly seasoned or glazed

Green Bean Almondine green beans topped with sliced almonds

Wedding Soup

<sup>\*</sup>Salad and Soup Station may be served to guests (table-side) or formatted just as the other station services

# <u>Diamond Wedding Package</u> <u>Bar Package</u>

Our Diamond Package features a **five-hour open bar**, open for the entire duration of your event.

Included already in the Diamond price per person, our open bar features our house brand alcohols as well top shelf liquors, six different wines and your choice of beer selection.

# House Liquors:

- Bacardi Rum
- Jacquin's Amaretto
- Jim Beam
- Peach Schnapps
- Seagram's Gin
- Vodka
- Windsor Whiskey

# Top Shelf Liquors:

- Canadian Club Whiskey
- Captain Morgan's Rum
- Crown Royal
- Dewar's Scotch
- Jose Cuervo Tequila
- Jack Daniels
- Kahlua
- \* Ketel One Vodka
- Seagram's VO
- Southern Comfort
- Stoli Vodka
- Tanqueray Gin
- Tito's Vodka

# House Wines:

- Cabernet Sauvignon
- Chardonnay
- Merlot
- Moscato
- Riesling
- White Zinfandel

# *Draft Beer Selections:* Choose from two of the following draft selections

- Bud Light
- Budweiser
- Coors Light

- Miller Lite
- Yuengling
- Ice water, Coffee and Hot Tea will be served tableside; all other soft drinks and non-alcoholic beverages will be served along with the alcoholic beverages by the Bartender(s)
- Signature Drinks additional service fee
- Champagne Toasts available for all of your guests additional cost per person (non-alcoholic champagne will be poured for those under 21 years of age)
- Wine Toasts available for all of your guests additional per person (non-alcoholic sparkling cider will be poured for those under 21 years of age)