

- 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 or Sit-Down dinner 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 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
- Up-lighting choose from an assortment of colors
- Chair Covers and Sashes
  - Choose from Black, Ivory or White chair covers and an assortment of Organza or Satin colored sashes
- Round Guest Tables; with your choice of Black, Ivory or White lap length linen tablecloths and an assortment of colored linen napkins
  - Complete China and Silverware service; Glassware (including Bar Glasses)
- Discounted pricing available for children under age 12 (once adult 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

# Premier Wedding Package Grande Buffet or Sit-Down Menu Selections

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

#### Stuffed Breast of Chicken

Boneless chicken breast with homemade bread stuffing, served with chicken gravy

#### 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

### Carved Round of Beef\*

Tenderly roasted served with au jus and horseradish sauce

#### Filet Mignon

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

#### Prime Rib

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

\*Available for Grande Buffet Service only

### 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



# Bar Package

Our Premier Package features a five-hour open bar, open for the entire duration of your event. Included already in the Premier 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: House Wines:

- ❖ Canadian Club Whiskey
  ❖ Cabernet Sauvignon
- ❖ Captain Morgan's Rum❖ Chardonnay❖ Merlot
- 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

- 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 cost per person (non-alcoholic sparkling cider will be poured for those under 21 years of age)