



2018—2019

Wedding Packages







The Wyndham Grand Pittsburgh Downtown is an exceptional place for making memories of a lifetime.

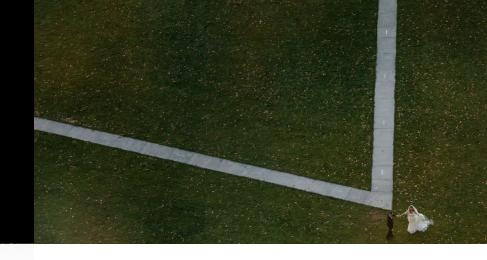
From sweeping panoramic views and inspiring décor, to handcrafted culinary delights and celebratory spirits, our hotel is a romantic and uniquely picturesque backdrop for your big day.

Forever begins here.



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### Ceremony

Indoor Ceremony | \$1,000 Gateway Side Lawn | \$1,500 Outdoor at the Ft. Pitt Block House | \$2,500

Prices reflect space rental only. Chairs, canopies and associated décor not included. Exclusive of tax and service fee.

The Wyndham Grand Pittsburgh Downtown offers beautiful indoor and outdoor locations for On-Site Ceremonies.

Whether an intimate gathering of 2 or a large ceremony of 400 guests or more, The Wyndham Grand can accommodate every wish for your big day.

Wyndham Grand
Pittsburgh Downtown





### **Grand Celebration**

\$129 per guest

#### **Gracious Greeting—Choice of Two**

Assorted Domestic Cheeses Crudité with Dilled Buttermilk Dip Sliced Seasonal Fruits with Yogurt Dip

#### Hors D' oeuvres—Choice of Two

Caprese Bruschetta Mini Beef Wellington Chicken Quesadilla Cornucopias

#### Salad—Choice of One

Caesar | Parmesan Cheese, Herbed Garlic Croutons, Roasted Tomato Field Green | Grape Tomatoes, Kalamata Olives, Walnuts, Cucumber

Assortment of Freshly Baked Rolls

#### Plated Entrees—Choice of Two

Stuffed Chicken Florentine | with Saffron Cream Sauce Roasted Salmon | with Chive Cream & Balsamic Glaze Petite Filet Mignon (6oz) | with Port Wine Demi-Glace

Chef Recommended Seasonal Vegetables and Starch Beautifully Designed Wedding Cake from Prantl's Bakery Champagne Toast for All Guests 4 Hour Gold Brand Bar Package

Also Included with Your Package...

Menu Tasting for Up to Six Guests

White Floor Length Linen

Chiavari Chairs | Votive Candles | Seven Up Lights

Private Bridal Party Reception Room

Wedding Night Accommodations for the Bride & Groom in a One Bedroom Suite Valet Parking for Bride & Groom

Special Room Rates for Out-of-Town Guests with Personalized Reservation Link









### **Gold Celebration**

\$149 per guest

#### **Gracious Greeting—Choice of Two**

American Artisanal Cheeses Balsamic Roasted Vegetables Traditional Antipasto

#### Hors D' oeuvres—Choice of Four

Caprese Bruschetta Shave Beef Tenderloin Crostini Herb Grilled Shrimp Chicken Sate Rare Sesame Ahi Tuna Seared Sea Scallop

#### Salad—Choice of One

Caesar | Parmesan Cheese, Herbed Garlic Croutons, Tomato Bibb Lettuce | Strawberries, Crumbled Goat Cheese, Almond Field Green | Grape Tomatoes, Kalamata Olives, Walnuts, Cucumber Spinach | Mangos, Roasted Pepper, Spiced Candied Walnuts Greek | Chopped Romaine, Feta, Chopped Tomato, Kalamata Olives

Offering only the finest breads to compliment your salad, choose Freshly Baked Rolls, Sliced Ciabatta Bread or Artesian Baskets

#### Plated Entrees—Choice of Two

Also Included with Your Package...

Stuffed Chicken Florentine | with Saffron Cream Sauce Seared Pierre Breast of Chicken | with Pepper Cream Sauce Roasted Salmon | with Chive Cream & Balsamic Glaze Jumbo Lump Crab Cakes | with Roasted Red Pepper Cream Sauce Grilled Filet (8oz) | with Apple Wood Bacon & Port Wine Demi-Glace

Chef Recommended Seasonal Vegetables and Starch Beautifully Designed Wedding Cake from Prantl's Bakery Champagne Toast for All Guests 4 Hour Premium Brand Bar Package

Menu Tasting for Up to Six Guests
Floor Length Linen with Multiple Color Options
Chiavari Chairs | Votive Candles | Seven Up Lights
Private Bridal Party Reception Room
Wedding Night Accommodations for the Bride & Groom in a One Bedroom Suite
Valet Parking for Bride & Groom
Special Room Rates for Out-of-Town Guests with Personalized Reservation Link

All food and beverage prices are subject to a taxable 23% service charge and 7% sales tax







### **Elegant Enhancements**

### **Additional Displays**

International & Domestic Cheeses | \$10 per guest Sushi Display | \$12 per guest Seafood Display | Market Price Mediterranean Display | \$11 per guest

#### **Action Stations**

Scampi & Shrimp Station | \$17 per guest Pierogi Station | \$14 per guest Beef Carving Station | \$16 per guest Chef attendant \$150 per station

#### Appetizers—\$9 per guest

Petite Crab Cakes and Napa Slaw with Roasted Yellow Pepper Coulis Seared Scallops, Sautéed Spinach with Key Lime Cream Grilled Shrimp Cocktail with Lemongrass Cocktail Sauce Duck Carpaccio with Duck Confit, Plum Sauce & Citrus Crème Fraiche

#### Soups—\$6 per guest

Homemade Wedding Soup
Creamy Roasted Tomato Basil Bisque
Lobster Bisque with Butter Poached Lobster \*\$9 per guest

#### Duet Entrée Selection—\$5 per guest

Simplify your selection by offering a duet entrée. Multiple combinations available.

#### **Attractive AV Accessories**

Décor Up Lights | \$75 each
Monogram Illumination | starting at \$210
Memories Projection | starting at \$150
Microphone | \$95 each
Outdoor ceremony audio support services available upon request—
additional fees apply

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### **Celebratory Spirits**



Cutty Sark, Jim Beam, Seagram's, Smirnoff, Beefeater, Cruzan, Sauza Silver

Flat Rock Pinot Grigio, Chardonnay, Merlot & Cabernet Sauvignon

#### Premium Brands | additional \$6 per guest

Absolut, Tanqueray, Sauza Gold, Jack Daniel's, Seagram's, Bacardi Superior, Dewers White Label

Trinity Oaks Chardonnay and Cabernet

#### Ultra-Premium Brands | additional \$14 per guest

Grey Goose, Bombay Sapphire, Patron Silver, Maker's Mark, Crown Royal, Captain Morgan, Johnnie Walker Black, Champagne

Line 39 Chardonnay, Five Rivers Cabernet

#### **Universal Beer Selections**

Yuengling Lager, Bud Light, Heineken, Amstel Light, Sam Adams & O'Doul's Craft beers available upon request—additional fees apply

### "After Glow" After Dinner Drinks | additional \$6 per guest

Sambuca, Amaretto, Kahlua, Bailey's Irish Cream, Frangelico, Hennessey

Additional Gold Beverage Service Bar Hours | \$12 per guest
Additional Premium Beverage Service Bar Hours | \$14 per guest
Additional Ultra-Premium Beverage Service Bar Hours | \$16 per guest
Upgraded Wine Service | \$6 per glass
Passed Specialty Cocktails, Wine or Champagne | starting at \$7 per glass
Additional Bartender | \$150 each per event









\$10 Per Guest



#### **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)

BBQ Pork Sliders with Red Cabbage Slaw Beef Sliders with Joe's Sauce & American Cheese Kielbasa Sliders with Sweet & Sour Napa Cole Slaw Fried Chicken Sliders with Assorted Sauces Vegetable Sliders with Assorted Sauces

#### **Lights! Camera! Action! Station**

Soft Pretzels with Assorted Mustards, Traditional Movie Popcorn with Cheese Sauces, Cheddar and Caramel Mixed Popcorn, Dark Chocolate Raspberry Popcorn

#### **Ultimate Nacho Station**

Tri-Colored Corn Chips with Cheese Sauce, Taco Meat, Shredded Cheddar, Tomato, Jalapeno, Sliced Olives, Mild & Spicy Salsa, Guacamole & Sour Cream

#### **Create Your Own**

Please discuss your unique ideas with your Catering Manager



Minimum order of 60% of the Guaranteed Guest Count All food and beverage prices are subject to a taxable 23% service charge and 7% sales tax





### **Sweet Late Night Treats**

\$10 Per Guest



Elegant Array of Miniature French, Italian Pastries & Butter Cookies, Freshly Brewed Coffee and 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 to Surprise

#### Ice Cream Sundae Bar

Assortment of Toppings including Hot Fudge, Caramel, Raspberry Sauce, Dried Fruit, Nuts, Whipped Cream, Crushed Cookies & Candies

#### **Martini Dessert Station**

Featuring an Assortment of Miniature Cakes, Italian & French Pastries

#### **Delicious Add-Ons**

"Pittsburgh Cookie Table" or Candy Station | \$125 per station Gourmet Coffee Bar | \$6 per guest



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Thank you for considering

The Wyndham Grand Pittsburgh Downtown

for your special day!

Please contact our Wedding professional, Ashley Brown, to schedule a consultation.



Ashley Brown | Director of Weddings 412.594.5131 | asbrown@wyndham.com