

All because
Two People
fell in *Love*



[Weddings By Wyndham]

Weddings by Wyndham



The Wyndham Grand Pittsburgh Downtown is an exceptional place for memories of a lifetime. From sweeping panoramic views, inspiring décor, lofty floor to ceiling windows to a grand staircase, our hotel is a romantic and uniquely picturesque backdrop for your big day. Forever begins here.



WYNDHAM GRAND
PITTSBURGH DOWNTOWN

Perfectly Packaged

At The Wyndham Grand Pittsburgh Downtown, we will make your wedding truly a day to remember. We take the stress off of planning by creating all-inclusive wedding packages with an array of unique offerings. Our culinary team is ready to assist you in creating memories that will make your special occasion unforgettable.



Ceremony

The Wyndham Grand Pittsburgh Downtown offers beautiful indoor and outdoor locations for On Site Ceremonies. Whether it be an intimate gathering of 20 or a large ceremony of 400 guests, The Wyndham Grand can accommodate every wish for your big day.

From an outside ceremony at The Fort Pitt Block House located in Point State Park, or an Indoor ceremony in our Kings Garden Ballroom overlooking Point State Park and The Three Rivers, these locations will create your dream picturesque wedding.



Grand Celebration

Choice of Two (2) Displays During Cocktail Hour

Four (4) Butler Passed Hors D'oeuvres During Cocktail Hour

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Four (4) Hour Open Premium Bar

Champagne Toast for All Guests

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Three (3) Course Plated Dinner with Wedding Cake from Bethel Bakery

Menu Tasting for Up to six (6) Guests

Preferred pricing for Children, Young Adult & Vendor Menus

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Floor Length Color Poly Linen & Choice of Color Poly Napkins

Chiavari Chairs

Votive Candles

Dance Floor

Six (6) Décor Up-Lights in Choice of Color

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Private Bridal Party Reception Room

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Wedding Night Accommodations with a Complimentary Upgrade for Bride & Groom

Valet Parking for Bride and Groom on Wedding Night

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

\$159

All Food & Beverage Prices Are Subject to a Taxable 22% Service Charge and 7% Sales Tax

Gold Celebration

Three (3) Displays During Cocktail Hour

Four (4) Butler Passed Hors D'oeuvres During Cocktail Hour

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Four (4) Hour Open Premium Bar

Champagne Toast for All Guests

Red and White Wine Table Service with Dinner Course

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Four (4) Course Plated Dinner with Wedding Cake from Bethel Bakery

Menu Tasting for Up to Six (6) Guests

Preferred Pricing for Children, Young Adult & Vendor Menus

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Floor Length Color Poly Linen with Choice of Color Poly Napkins

Chiavari Chairs

Votive Candles

Dance Floor

Eight (8) Décor Up-Lights with Choice of Color

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Private Bridal Party Reception Room

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Wedding Night Accommodations with a Complimentary Upgrade for Bride & Groom

Valet Parking for Bride and Groom on Wedding Night

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

\$179

All Food & Beverage Prices Are Subject to a Taxable 22% Service Charge and 7% Sales Tax

Culinary Expertise

Let our experienced culinary team wow your guests with customized creations. Our menus are just a sampling of what our team is capable of and we would be happy to show you more. If you can think of it, we can create it. This is your day and it should be everything you want it to be and more.

All Wedding Packages Include Choice of . . .

American Artisanal Cheeses

Assortment of Domestic Cheeses, Whole Fresh Berries, Sliced Baguettes & Lavash

Balsamic Roasted Vegetables

Fresh Seasonal Vegetables Roasted in Balsamic & Olive Oil

Traditional Antipasto

Smoked & Cured Meats, Marinated Olives, Artichoke Hearts, Roasted Pepper & Baguettes

Additional Displayed Enhancements . . .

International & Domestic Cheeses - \$8 Per Person

Assortment of International Cheeses, Whole Fresh Berries, Sliced Baguettes & Lavash

Sushi Display - \$12.00 Per Person

Assorted California Rolls, Cucumber Rolls, Avocado Rolls, Vegetable Rolls, Salmon, Tuna Rolls & Sashimi, Accompanied by Wasabi, Pickled Ginger, Soy Sauce, & Seaweed Salad

Seafood Display - Market Price

Shrimp, Crab Claws, Ceviche, Assorted Sushi & Sashimi, Served with Spicy Cocktail Sauce & Lemon

Mediterranean Display - \$11.00 Per Person

Stuffed Grape Leaves, Tzatziki Cucumber Sauce, Traditional & Roasted Red Pepper Hummus, Babaganoush, Tabouleh, Feta Cheese, Pita Bread & Kalamata Olives

Action Stations . . .

Scampi & Shrimp Station - \$17.00 Per Person

Sautéed in Garlic, Olive Oil, Sherry with Fresh Lemons, Lemon Cream & Garlic Parsley & Butter Sauce

Pierogi Station - \$14.00 Per Person

Cooked to order Potato Pierogies, Sweet Onions, Sour Cream, Sauerkraut, Bacon Bits & Butter Sauce
Pierogi Additions - Kielbasa (\$2.00 Per Person) / Specialty Pierogi (\$3.00 + Per Person)

Butler Passed Hors D'oeuvres

Cold Butler Passed Hors d' oeuvres

****Herb Grilled Shrimp Cocktail Shooter****

Ratatouille Stuffed Cucumber

Plum Tomato and Basil Bruschetta

Herbed Goat Cheese and Roasted Red Pepper Bruschetta

Wild Mushroom Bruschetta

Smoked Salmon with Herbed Cream Cheese on Pumpernickel

Prosciutto Wrapped Asparagus

Shave Beef Tenderloin Crostini with Chive Aioli

****Rare Sesame Ahi Tuna on Crispy Wonton with Wasabi Aioli****

****Seared Sea Scallop with Lemon Zest and Roasted Red Pepper Aioli****

Crab Salad Crostini

Anti-Pasta Skewers

Hot Butler Passed Hors d' oeuvres

****Miniature Lump Crab Cake with Lemon Chive Aioli****

****New Zealand Lamb Chop Lollipops with Rosemary Red Onion Jam****

Vegetable Spring Roll with Sweet Chili Sauce

Chorizo Sausage Stuffed Mushroom

Ratatouille Stuffed Mushrooms

Spinach and Feta Cheese Spanakopita

****Mini Beef Wellington****

Coconut Chicken Tender

****Scallop with Roasted Shallot and Tarragon en Croute****

Boursin Spinach and Artichoke en Croute

Kielbasa and Cheddar Puff

****Prosciutto Wrapped Scallops****

Chicken Quesadilla Cornucopias

Chicken Sate

Beef Sate

****Coconut Shrimp****

Scallop and Roasted Corn Fritter

*(Please note Hors d'oeuvres listed with ** will add \$1.50 Per Person)*

Soups

Homemade Italian Wedding Soup- \$6 per person

Creamy Roasted Tomato Basil Bisque- \$6 per person

Lobster Bisque with Butter Poached Lobster- \$9 per person



Salads

Caesar

Parmesan Cheese, Herbed Garlic Croutons, Roasted Tomato with Creamy Caesar Dressing

Spinach

Mangos, Roasted Pepper, Spiced Candied Pecans with Pomegranate Raspberry Vinaigrette

Greek

Chopped Romaine, Feta, Chopped Tomato, Kalamata Olives with Lemon Thyme Vinaigrette

Bibb Lettuce

Strawberries, Crumbled Goat Cheese, Toasted Almond with Basil Mango Vinaigrette

Field Green

Grape Tomatoes, Kalamata Olives, Candied Walnuts, English Cucumber with White Balsamic Vinaigrette

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

Appetizers

(add \$5.00 per person)

Wild Mushroom and Goat Cheese Strudel with Tomato Basil Cream

Grilled Balsamic Marinated Vegetable with White and Black Bean Medley with Roasted Red Pepper
Coulis

(add \$11.00 per person)

Petite Crab Cakes and Napa Slaw with Roasted Yellow Pepper Coulis

Seared Scallops (2 Large Sea Scallops) Sautéed Spinach with Key Lime Cream

Grilled Shrimp Cocktail with Lemongrass Cocktail Sauce

Duck Carpaccio Garnished with Duck Confit, Plum Sauce, and Citrus Crème Fraiche

Plated Dinner

Chicken

Dijon Crusted Breast of Chicken with Dijon Chicken Demi-Glace

Stuffed Chicken Florentine with Saffron Cream Sauce

Seared Pierre Breast of Chicken with Roasted Pepper Cream Sauce

Fish

Roasted Salmon with Chive Cream & Balsamic Glaze

Artichoke Crusted Salmon with Champagne Cream Sauce

Sundried Tomato Crusted Sea Bass with Lemon Fennel Cream Sauce (\$5.00 Per Person)

Jumbo Lump Crab Cakes with Roasted Red Pepper Cream Sauce (\$4.00 Per Person)

Beef

Brined Seared Pork Tenderloin with Sautéed Baby Spinach & Dijon Cream Sauce

Roasted Sirloin Medallions with Caramelized Onions & Burgundy Demi-glace

Petite Filet Mignon (6oz) with Port Wine Demi-Glace

Grilled Filet (8oz) with Apple Wood Smoked Bacon, Caramelized Onion with Port Wine Demi-Glace (\$6.00 Per Person)

Starch

Herb Roasted Fingerling Potatoes

Herbed Parmesan Risotto

Cheddar Scalloped Potatoes,

Yukon Mashed Potatoes

Roasted Herbed Sweet Potatoes

Vegetables

Broccolini, Asparagus, Baby Carrots, Green Beans, Roasted Red Pepper, Julienne Yellow Squash, Zucchini, Red Peppers & Carrot

*** Duet Plates are available for an additional \$5.00 per plate

Savory Late Night Bites

French Fry Station

Waffle Fries, Sweet Potato Fries, Cheese Sauce, Bacon, Green Onion Jalapeno, Chipotle Ranch, Bleu Cheese Dressing, Ranch Dressing, Ketchup & Aioli

Slider Station

BBQ Pork Sliders with Red Cabbage Slaw, Beef Sliders with Joe's Sauce & American Cheese, Kielbasa Slider with Sweet & Sour Napa Cole slaw

Movie Station

Soft Pretzels, Movie Popcorn with Cheese Sauce & Assorted Mustards

Nacho Station

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

Create Your Own

Please discuss your unique ideas with your Catering Manager

Sweet Late Night Treats

Viennese Table

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

\$10 per person

Minimum of 60% of the Guaranteed Guest Count

Libations

Wyndham Grand Pittsburgh Downtown offers a broad selection of alcoholic and non-alcoholic beverages and packaging options.

Premium Brands

Absolut, Tanqueray, Bacardi Superior,
Jose Cuervo Silver, Wild Turkey, Jack Daniel's,
Johnnie Walker Black, Martini & Rossi Sweet,
Martini & Rossi Dry, DeKuyper Triple Sec,

Trinity Oaks Chardonnay, Trinity Oaks Cabernet Sauvignon & Sycamore Lane White
Zinfandel

Yuengling Lager, Bud Light, Heineken, Amstel Light, Sam Adams & O'Doul's

Ultra Premium Brands

Grey Goose, Bombay Sapphire, Captain Morgan,
Patron Silver, Maker's Mark, Crown Royal,
Johnnie Walker Black, Jameson, Martini & Rossi Sweet,
Martini & Rossi Dry, DeKuyper Triple Sec

Trinity Oaks Chardonnay, Trinity Oaks Cabernet Sauvignon, Sycamore Lane White Zinfandel,
& Wycliff Champagne

Yuengling Lager, Bud Light, Heineken, Amstel Light,
Sam Adams & O'Doul's

Sodas, Juices, Water, Lemon, Limes, Olives & Cherries are Included in Each Bar Package

Attractive Accessories

Ceremony Accommodations - \$1000 and Up—Based on Location

Outdoor Ceremonies at The Fort Pitt Block House—\$1,500

Display of “Pittsburgh Cookie Table” or Candy Station - \$125 Each

Gourmet Coffee Bar - \$6 Per Person

Upgrade To Premium Beverage Service - \$7 Per Person

Additional Premium Beverage Service Bar Hours - \$10 Per Person

Upgrade To Ultra Premium Beverage Service - \$14 Per Person

Additional Ultra Premium Beverage Service Bar Hours - \$12 Per Person

Dinner Wine Service - Consumption Based per Bottle Cost or \$5 Per Person for One Pour

Passed Specialty Cocktails, Wine or Champagne - Starting at \$6 per person

Décor Up lights - \$75 Each

Monogram Illumination - Starting at \$210

Memories Projection - Starting at \$150

Flat Screen Video Projector - Starting at \$150

Microphone - \$50 Each

Keep The Party Going . . .

Bon Voyage Breakfast Buffet

Your Choice of (1):

Kielbasa Benedict

Smoked Salmon Display with Capers, Cream Cheese and Bagels
Brie Cheese and Raspberry French Toast with Fruit Compote and Maple Syrup

Your Choice of (1):

Crisp Canadian Bacon

Turkey Sausage Links

Sliced Ham

Your Choice of (1):

Hash Browns

Fingerling Potatoes

Potato Pancake

Your Choice of (1):

Fresh Berries

Fresh Sliced Fruit

Fresh Whole Fruit

Mimosa—One Per Person

Freshly Squeezed Orange Juice

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

\$35.00 Per Person

Bloody Mary Bar

\$12.00 Per Person

All Food & Beverage Prices Are Subject to a Taxable 22% Service Charge and 7% Sales Tax

Say "I Do" With a View



 **WYNDHAM GRAND**
PITTSBURGH DOWNTOWN

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