





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.





Wedding 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.





Grand Celebration

\$129 per guest

Selection of (2) Displayed Hors d'oeuvres

Selection of (2) Butler Passed Chilled or Hot Hors d' oeuvres

Plated Meal to include...

Choice of Salad

Choice of two Entrees

Seasonal Vegetables & Starch

Beautifully Designed Wedding Cake from Bethel Bakery

Champagne Toast for All Guests

4 Hour Gold Bar Package

Menu Tasting for Up to Six Guests

Fifty colors of Poly Linen & Napkins

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

Selection of (2) Displayed Hors d'oeuvres

Selection of (2) Butler Passed Chilled or Hot Hors d' oeuvres

Plated Meal to include...

Choice of Salad

Choice of two Entrees

Seasonal Vegetables & Starch

Beautifully Designed Wedding Cake from Bethel Bakery

Champagne Toast for All Guests

4 Hour Platinum Bar Package

Menu Tasting for Up to Six Guests

Fifty colors of Poly Linen & Napkins

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

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Hors d'oeuvres

**\$149 Package

Displays

Crudité | Dilled Buttermilk Dip, Hummus and Pita Chips

**Grilled Vegetable | Grilled Asparagus, Squash, Zucchini, Portobello Mushrooms and Bell Peppers

**Antipasto | Smoked and Cured Meats, Marinated Olives, Artichoke Hearts and Roasted Pepper Baguettes

Sliced Season Fruits | With Assortment of Fresh Berries

**Imported and Domestic Cheese | Artisanal and Domestic Cheeses

Mediterranean | Shrimp, Crab Claws, and Ceviche Assorted Sushi and Sashimi with Cocktail Sauce and Lemon—sold at market price

Chilled Hors d' oeuvres

Antipasto Skewers

Ratatouille Stuffed Cucumber

Caprese Style Bruschetta

Wild Mushroom Bruschetta

Prosciutto Wrapped Asparagus

Herbed Goat Cheese and Roasted Pepper Bruschetta

Smoked Salmon with Herbed Cream Cheese on Pumpernickel Toast

Shaved Beef Tenderloin Crostini with Chive Aioli

Herbed Grilled Shrimp Cocktail with Cocktail Sauce

Seared Sea Scallop with Roasted Red Pepper Aioli and Lemon Zest

Rare Sesame Ahi Tuna on Crispy Wonton with Wasabi Aioli

Crab Salad Crostini





Hors d'oeuvres

Hot Hors d' oeuvres

Spanakopita

Ratatouille Stuffed Mushrooms

Hot Italian Stuffed Mushrooms

Chicken Quesadilla Cornucopias

Sweet Chili Glazed Chicken Sate

Boursin Spinach and Artichoke En Croute

Vegetable Spring Rolls with Sweet and Sour Sauce

Mini Beef Wellington

Teriyaki Glazed Beef Sate

Prosciutto Wrapped Sea Scallop

Crab Cakes with Lemon Chive Aioli

Coconut Shrimp with Jalapeno Apricot Marmalade

New Zealand Lamb Chop Lollipops with Rosemary Red Onion Jam

Scallop and Roasted Corn Fritter with Chipotle Mango Sauce

Chicken Pepper and Pineapple with Sweet and Sour Glaze

Scallop with Roasted Shallot and Tarragon En Croute

Coconut Chicken Tender with Orange Chutney

Beef Kielbasa and Cheddar Puffs

Arancini





Appetizers & Salads

Appetizers

Wild Mushroom and Goat Cheese Strudel with Tomato Basil Cream

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

Not included in package—\$5-9 p/p

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





Plated Dinner

**\$149 Package

Poultry

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

**Jumbo Lump Crab Cakes with Roasted Red Pepper Cream Sauce

Beef

Brined Seared Pork Tenderloin with Sautéed Baby Spinach & Dijon Cream Sauce Petite Filet Mignon (6oz) with Port Wine Demi-Glace

**Grilled Filet (8oz) with Apple Wood Smoked Bacon, Caramelized Onion with Port Wine Demi-Glace

Starch | Herb Roasted Fingerling Potatoes, Herbed Parmesan Risotto, Cheddar Scalloped Potatoes, Yukon Mashed Potatoes, Roasted Herbed Sweet Potatoes

Vegetables | Broccoli, Asparagus, Baby Carrots, Green Beans, Roasted Red Pepper, Julienne of Yellow Squash, Zucchini, Red Peppers & Carrots



WEDDING PACKAGES



Elegant Enhancements

Action Stations

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

Soups

Homemade Wedding Soup | \$6 per guest

Creamy Roasted Tomato Basil Bisque | \$6 per guest

Lobster Bisque with Butter Poached Lobster | \$9 per guest

Duet Entrée Selection

Simplify your selection by offering a duet entrée | \$5 per guest

Attractive AV Accessories

Microphone | \$95 each

Décor Up Lights | \$75 each

Monogram Illumination | starting at \$210

Memories Projection | starting at \$150

Outdoor ceremony audio support services available upon request—additional fees apply



WEDDING PACKAGES



Celebratory Spirits

Gold Bar Platinum Bar | upgrade for \$6 per guest with Grand Package

Cutty Sark Scotch Dewars White Label
Jim Beam Bourbon Jim Beam Bourbon
Jack Daniel's Whiskey Jack Daniel's Whiskey

Smirnoff Vodka Absolut Vodka
Beefeater Gin Tanqueray Gin
Cruzan Light Rum Bacardi Rum

Sauza Silver Tequila Sauza Gold Tequila

Ultra-Platinum Bar | upgrade for \$14 with Grand Package or \$8 with Gold Package

Grey Goose Vodka

Bombay Sapphire Gin

Patron Silver Tequila

Maker's Mark Bourbon

Crown Royal Whiskey

Captain Morgan Rum

Johnnie Walker Black Scotch

Champagne

House Wines

Flat Rock Chardonnay

Flat Rock Pinot Grigio

Flat Rock Merlot

Flat Rock Cabernet Sauvignon

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 Platinum Beverage Service Bar Hours | \$14 per guest

Additional Ultra-Platinum 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





Savory Late Night Bites

\$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

Viennese Table

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

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

VENDOR COLLECTION

BRIDAL BOUTIQUE	DJ SERVICES	FLORAL & EVENT DESIGN	LIGHTING
Exquisite Bride	Wenning Entertainment	Allison McGeary Florist	Gray Phoenix Production
724.519.4286—East	412.292.8776	412.621.6427	412.415.0968
724.470.0273—West	wenningent.com	allisonmcgeary.com	grayphoenix.com
CAKES & DESSERTS	Three Rivers Entertainment	Fragile Paradise Florist	LIVE MUSIC
Bethel Bakery	412.529.4000	412.281.1300	Jason Kendall Productions
412.835.6658	threeriversentertainment.com	fragileparadise.com	412.980.8451
bethelbakery.com			jasonkendallproductions.com
	2nd II None Productions	Sapphire & Lace	
Prantl's Bakery	412.927.0223	724.933.0108	The Acoustic Crooner
412.621.2092	letusdj.com	Sapphireandlacedesign.com	412.204.6066
prantlsbakery.com			theaccousticcrooner.com
	Sound Advice Entertainment	HORSE & CARRIAGE	
Pittsburgh Candy Buffet	724.234.5450	Carriage Limousine Service	MENSWEAR
412.313.8549	needofsound.com	330.532.3866	Jack's Tuxedo
pittsburghcandybuffet.com		carriage-limousine.com	1.866.TUX.6002
	EVENT PLANNING		jackstuxedopgh.com
CINEMATOGRAPHY	Poppy Events	Caustelot Farms	
Trillium Wedding Films	412.344.4593	724.745.1197	OUTDOOR CEREMONY
412.447.8674	eventsbypoppy.com	caustelotfarms.com	Fort Pitt Blockhouse
trilliumweddingfilms.com			412.471.1764
	Your Big Day	ICE SCULPTURES	fortpittblockhouse.com
2nd II None Productions	412.360.9802	Mastro Ice	
412.927.0223	yourbigdaypgh.com	412.681.4423	PHOTOGRAPHY
letusdj.com		mastroice.com	Sky's The Limit
	Pearl Celebrations		412.537.1912
Sho Films	412.721.0924	INVITATIONS	skysthelimitphotography.com
1.855.SHO.5050	pearlcelebrations.com	Hello Beautiful	
shofilms.com		412.523.6484	SkySight Photography
	EVENT RENTALS	hellobeautifuldesigns.com	724.889.3326
CEREMONY	Eventioneers		skysightphotography.com
Reverend Bruce E. Stollings	724.766.6531	JEWELRY	
412.952.4457	eventioneers.com	Henne Jewelers	Leeann Marie Photography
mcknightumc.org		412.682.0226	412.447.1722
		hennejewelers.com	leeannmariephotography.com
DANCE STUDIO			
Arthur Murray Studio		LINENS	SPA SERVICES
412.261.2947		Mosaic	Verve 360
arthurmurray.com		412.562.2800	412.471.1575
		partymosaic.com	verve360salonpittsburgh.com