



*Where the little things mean everything. . .*

When you hold your reception with us, the following will be included:

A Professional Coordinator to Assist You in Planning your Special Day

Private Receiving Room for the Bridal Party

4 Hour Deluxe Bar Service

Champagne Toast for All of Your Guests

Bridal Money Dance

Choice of 2 Reception Displays

Choice of 3 Hot or Cold Hors D' Oeuvres to be Butler Passed

Personally Selected Wedding Cake

Color Coordinated Fresh Floral Arrangements

Luxurious Floor Length Ivory Linens and Chair Covers

Satin Backdrop with Color Coordinated Up Lighting

Deluxe Accommodations for the Newlyweds Complete with Champagne,  
Strawberries and Breakfast for Two

Complimentary Accommodations for the Parents of the Bride and Groom

Personalized Web Page for your Guests Room Block

Hilton Honors Rewards

*We focus on the little things so you can enjoy the big things...*

# Welcome Hour

(Select Two Stationed Presentations)

## Bruschetta Bar

Tomato & Garlic Bruschetta, Olive Tapenade,  
Hummus, Grilled Baguettes & Pita

## Specialty Bread Display

Grilled, Baked & Toasted Breads, Oils, Jams, Whipped Flavored Butters,  
Spinach & Artichoke Dip, Pepperoni Rolls

## Domestic Cheese Display

Gourmet Crackers & Crostini

## Antipasto Station

Traditional Italian Sliced Meats & Cheeses

## Mediterranean Station

Babaghanoush, Tabouleh Salad,  
Stuffed Grape Leaves, Feta Cheese, Pita

## Crudit  of Crisp Garden Vegetables

Fresh with Ranch Dip or Grilled with Balsamic Glaze

# Hors d' Oeuvres

(Select Three Hot or Cold Items to be Served Butler Style)

Buffalo Chicken or Crab Rangoons

Spanakopita

Prosciutto Wrapped Melon

Crispy Phyllo Asparagus, Asiago

Vegetable Eggrolls, Plum Sauce

Miniature Quiche

Sausage Stuffed Mushrooms

Swedish or BBQ Meatballs

Mozzarella & Tomato Skewer, Basil Vinaigrette

Chicken Pot Stickers, Soy-Marmalade Glaze

Salami Cornets

Pita & Hummus Bites

# Deluxe Brand Bar Service

Extend your evening with a 5th hour of deluxe bar service for an additional \$5 per person.

## A Selection of House Wines:

Woodbridge:

Chardonnay

Cabernet Sauvignon

White Zinfandel

## A Selection of Deluxe Brand Liquors:

Svedka Vodka

Beefeaters Gin

Cruzan Light & Spiced Rum

Seagrams-7

Jim Beam Bourbon

Grants Scotch

Sauza Gold Tequila

## A Selection of 4 Domestic Beers:

Miller Lite

Yuengling

Heineken Lager

Ember & Vine Specialty Draft

Upgrade to Premium Level Bar Selections for an additional \$4.00 per person.

Upgrade to Ultimate Selections for an additional \$6.00 per person.

# Plated Dinner Service

Dinners Include Choice of one Starter, one Entrée, Seasonal Vegetable, Starch Accompaniments,  
Assortment of Rolls & Creamery Butter, Tea, Coffee, Decaffeinated Coffee and Hot Tea

## Starters (Choice of One)

Italian Wedding Soup

Tomato Basil Soup

Iceberg Wedge Salad, Cherry Tomato, Bleu Cheese, Crumbled Bacon, Bleu Cheese Dressing

Spinach Salad, Dried Cranberries, Candied Pecans, Grape Tomatoes, Feta Cheese, Raspberry Vinaigrette

Mixed Garden Salad, Seasonal Vegetable Crudité

Traditional Caesar Salad, Herbed Croutons, Parmesan

Arcadian Greens, Tomato, Cucumber, Red Onion, Shaved Carrots, Ranch or Balsamic Vinaigrette Dressing

## Optional Course Upgrades

Maine Lobster Bisque +8

Jumbo Prawn Martini Glass Appetizer +14

Three Cheese Ravioli , Basil Pesto +4

Potato Gnocci, Wild Mushroom, Roasted Pepper Cream +7

Sea Scallops Wrapped in Bacon, Thai Chili Sauce +13

Sorbet Selection - Passion Fruit, Raspberry or Lemon +7

Maryland Crab Cakes, Spicy Remoulade Sauce +12

Grilled Portobello Mushroom, Four Cheese Melt, Macadamia Nuts +9

Melon & Prosciutto Appetizer with Sandeman Port Wine +16

Chilled Gazpacho, Shrimp Garnish +8

Custom Specialty Salad - By Quote

# Plated Dinner Service

## Entrée Selections (Choice of Two)

Breast of Chicken Piccata \$88

Tender Chicken Breast, Lemon Caper Butter Sauce

Chicken Chardonnay \$89

Boneless Chicken Breast, White Wine Cream Sauce

Chicken Asiago \$91

Roasted Herb Chicken Breast, Artichoke Hearts, Sundried Tomatoes, Baby Spinach, Asiago Cheese Sauce

Chicken Ravigot \$89

Poached Chicken, Leeks & Carrots, Simmered in Herb Brine Sauce

Filet of Salmon \$91

Oven Baked Filet, Herbed Chive Beurre Blanc

Pan Seared Diver Scallops \$92

Preserved Citrus Vinaigrette

New York Strip Steak \$96

Garlic & Oil Marinade, House Made Steak Sauce

Flank Steak Bordelaise \$92

Sliced Flank Steak, Red Wine Bordelaise Sauce

## Duo Plates

Chicken Chardonnay & Sea Scallops \$98

Boneless Chicken Breast, White Wine Cream Sauce Partnered with Seared Sea Scallops, Light Butter Sauce

Top Sirloin & Maryland Crab Cake \$100

Mesquite Seasoned Top Sirloin, Cabernet Sauce Partnered with Pan –Seared Lump Crab Cake, Salsa Verde

Filet Mignon & Shrimp \$102

Petit Filet Mignon, Hand Cut Partnered with Jumbo Gulf Shrimp, Garlic Butter Sauce

# Wedding Dinner Buffet

Served with Fresh Baked Rolls and Creamery Butter, Iced Tea, Columbian Coffee, Decaffeinated Coffee and Hot Tea

Two Entrée Dinner \$85

Three Entrée Dinner \$88

Four Entrée Dinner \$91

## Starters (Choice of Two)

Spinach Salad, Dried Cranberries, Candied Pecans, Grape Tomatoes, Balsamic Dressing

Orzo, Red Peppers, Toasted Almonds, Olives, Feta Cheese

Tri-Color Rotini Salad, Olives, Mild Pepper Rings, Tomatoes, Peppers, Cucumber, Parmesan

Fresh Fruit Salad or Fruit Ambrosia

Marinated Vegetable Salad

Mixed Garden Greens with Vegetable Crudité

Caesar Salad., Grated Parmesan, Herbed Croutons & Creamy Caesar Dressing

## Entrees

7oz. Strip Steak, Sautéed Mushrooms, Onions, Cabernet Reduction

Thinly Sliced Flank Steak au Poivre, Peppercorn Cognac Cream

Roasted Pork Loin, Roasted Garlic Demi Glace

Chicken Chardonnay, Boneless Chicken Breast, White Wine Cream Sauce

Chicken Ravigot, Poached Chicken, Leeks & Carrots, Simmered in Herb Brine Sauce

Chicken Coq au Vin, Bacon, Mushrooms, Shallots, Herbs, Cabernet Demi

Atlantic Salmon, Soy Ginger Reduction

Baked Cod, White Wine, Butter Garlic

Gemelli Pasta, Wild Mushrooms, Roasted Tomato Cream Sauce

Eggplant Rollatini, Ricotta Cheese, Tomato Basil Sauce

Farfalle Pasta, Banana Peppers, White Wine Tomato Sauce

## Sides

Roasted Fingerling Potatoes

Wild Rice Pilaf

Parmesan Garlic Whipped Potatoes

Sweet Potato Soufflé

Asparagus Spears

Wood Fired Broccoli, Lemon-Chili Oil

Haricot Verts, Almandine

Pickled & Charred Tricolor Heirloom Carrots



# Brunch & Luncheon Packages

When you hold your reception with us, the following will be included:

A Professional Coordinator to Assist You in Planning your Special Day

Private Receiving Room for the Bridal Party

3 Hour Deluxe Bar Service

Champagne Toast for All of Your Guests

Display of Imported and Domestic Cheese & Vegetable Crudite

Personally Selected Wedding Cake

Color Coordinated Fresh Floral Arrangements

Luxurious Floor Length Ivory Linens and Chair Covers

Satin Backdrop with Color Coordinated Up Lighting

Deluxe Accommodations for the Newlyweds Complete with Champagne,  
Strawberries and Breakfast for Two

Complimentary Accommodations for the Parents of the Bride and Groom

Personalized Web Page for your Guests Room Block

Hilton Honors Rewards

# Wedding Brunch

\$72 per Person

## Welcome Hour

Fresh Squeezed Orange Juice, Grapefruit Juice, Cranberry Juice

Breakfast Pastries to Include: Assortment of Bagels, Danish, Crumb Cake, Nut Breads, Mini Turnovers

Served With: Sweet Butter, Preserves, Plain and Flavored Cream Cheeses

Sliced Seasonal Fruit and Berries, Yogurt Dip

Sliced Smoked Salmon Display, Red Onion, Capers, Chopped Egg Whites and Yolks

Butler Passed Mimosas, Bellini's, and House Champagne

## The Main Event

Vegetable Quiche

Cheese Blintzes with Berry Compote

Crisp Bacon & Link Sausage

Breakfast Potatoes

Seared Breast of Chicken Marsala

Baked Cod Provençale

Penne Pasta in Vodka Cream Sauce

Seasonal Vegetable Sauté

Fresh Rolls & Butter

## Omelet Station

Uniformed Attendant to Prepare:

Eggs & Omelets to Order, Served with Shredded Cheddar & Monterey Jack Cheeses, Sliced Mushrooms, Diced Ham, Chopped Tomatoes, Spinach, Diced Onions, Red & Green Peppers. Egg Beaters & Egg Whites

## Carving Station

(Choose One)

Baron of Beef, Roasted  
Horseradish Cream

Breast of Turkey, Roasted  
Cranberry-Orange Relish

Maple Glazed Ham  
Honey Dijon Sauce

## Desserts

Custom Appointed Wedding Cake

## Bar Service

3 Hours of Deluxe Brand Bar Service to Include: Deluxe Brand Liquors, House Wine Selection & Domestic Beer Selections

Ask your Catering Professional to Create a Specialty Drink or Suggest Appropriate Wines to Enhance the Brunch Experience!

# Plated Luncheon Service

Lunches Include Choice of one Starter, two Entrées, Seasonal Vegetable & Starch Accompaniments,  
Assortment of Rolls & Creamery Butter, Tea, Coffee, Decaffeinated Coffee and Hot Tea

## Starters (Choice of One)

Italian Wedding Soup

Tomato Basil Soup

Iceberg Wedge Salad, Cherry Tomato, Bleu Cheese, Crumbled Bacon, Bleu Cheese Dressing

Spinach Salad, Dried Cranberries, Candied Pecans, Grape Tomatoes, Feta Cheese, Raspberry Vinaigrette

Mixed Garden Salad, Seasonal Vegetable Crudité

Traditional Caesar Salad, Herbed Croutons, Parmesan

Arcadian Greens, Tomato, Cucumber, Red Onion, Shaved Carrots, Ranch or Balsamic Vinaigrette Dressing

## Optional Course Upgrades

Maine Lobster Bisque +8

Jumbo Prawn Martini Glass Appetizer +14

Three Cheese Ravioli , Basil Pesto +4

Potato Gnocci, Wild Mushroom, Roasted Pepper Cream +7

Sea Scallops Wrapped in Bacon, Thai Chili Sauce +13

Sorbet Selection - Passion Fruit, Raspberry or Lemon +7

Maryland Crab Cakes, Spicy Remoulade Sauce +12

Grilled Portobello Mushroom, Four Cheese Melt, Macadamia Nuts +9

Melon & Prosciutto Appetizer with Sandeman Port Wine +16

Chilled Gazpacho, Shrimp Garnish +8

Custom Specialty Salad - By Quote



# Plated Luncheon Service

## Entrée Selections (Choice of Two)

Breast of Chicken Piccata \$62

Tender Chicken Breast, Lemon Caper Butter Sauce

Chicken Chardonnay \$63

Bonesless Chicken Breast, White Wine Cream Sauce

Herb Roasted Chicken Au Vin \$63

Sautéed Chicken, Cabernet Reduction, Bacon, Wild Mushrooms, Shallots, Herbs

Filet of Atlantic Salmon \$62

Oven Baked Filet, Smoked Tomato Chutney

Pan Seared Diver Scallops \$66

Preserved Citrus Vinaigrette

New York Strip Steak \$70

Garlic & Oil Marinade, House Made Steak Sauce

Flank Steak Bordelaise \$66

Sliced Flank Steak, Red Wine Bordelaise Sauce

Filet Mignon \$72

Tender 6oz. Filet of Beef, Roasted Shallot & Merlot Demi Glace

## Duo Plates

Chicken Chardonnay & Sea Scallops \$72

Boneless Chicken Breast, White Wine Cream Sauce Partnered with Seared Sea Scallops, Light Butter Sauce

Top Sirloin & Maryland Crab Cake \$74

Mesquite Seasoned Top Sirloin, Cabernet Sauce Partnered with Pan –Seared Lump Crab Cake, Salsa Verde

Filet Mignon & Shrimp \$79

Petit Filet Mignon, Hand Cut– Partnered with Jumbo Gulf Shrimp, Garlic Butter Sauce

# Wedding Luncheon Buffet

Served with Fresh Baked Rolls and Creamery Butter, Iced Tea, Columbian Coffee, Decaffeinated Coffee and Hot Tea

Two Entrée Luncheon \$59  
Three Entrée Luncheon \$62

## Starters (Choice of Two)

Spinach Salad, Dried Cranberries, Candied Pecans, Grape Tomatoes, Balsamic Dressing  
Orzo, Red Peppers, Toasted Almonds, Olives, Feta Cheese  
Tri-Color Rotini Salad, Olives, Mild Pepper Rings, Tomatoes, Peppers, Cucumber, Parmesan  
Fresh Fruit Salad or Fruit Ambrosia  
Marinated Vegetable Salad  
Mixed Garden Greens with Vegetable Crudité  
Caesar Salad., Grated Parmesan, Herbed Croutons & Creamy Caesar Dressing

## Entrees

7oz. Strip Steak, Sautéed Mushrooms, Onions, Cabernet Reduction  
Thinly Sliced Flank Steak au Poivre, Peppercorn Cognac Cream  
Roasted Pork Loin, Roasted Garlic Demi Glace  
Chicken Chardonnay, Boneless Chicken Breast, White Wine Cream Sauce  
Chicken Marsala , Mushrooms, Garlic, Sweet Marsala Wine Sauce  
Chicken Coq au Vin, Bacon, Mushrooms, Shallots, Herbs, Cabernet Demi  
Atlantic Salmon, Soy Ginger Reduction  
Baked Cod, White Wine, Butter Garlic  
Baked Ziti  
Farfalle Pasta, Banana Peppers, White Wine Tomato Sauce

## Sides

Roasted Fingerling Potatoes	Asparagus Spears
Wild Rice Pilaf	Wood Fired Broccoli, Lemon-Chili Oil
Parmesan Garlic Whipped Potatoes	Haricot Verts
Sweet Potato Soufflé	Pickled & Charred Tricolor Heirloom Carrots

# Design your Day

## Enhancements

Color Coordinated Overlays, Table Runners & Napkins - Priced per Request

Additional Up Lighting +\$30 per Light

Signature Monogram Lighting +\$150

Crystal, Silver or Gold Chiavari Chairs +\$7 per Chair

Silver Charger Plate +\$2 per Person

Craft Beer Cooler - Priced per Request

Signature Drink - Priced per Request

Fresh Raspberry Garnished Toast +\$2.5 per Person

### Premium Brand Bar Upgrade +\$4

Extend your evening with a 5th hour of premium bar service for an additional \$7 per person.

Tito's Vodka	Dewar's Scotch	Miller Lite	DePerrier Sparkling
Tanqueray Gin	Cuervo Gold Tequila	Yuengling	Mondavi Woodbridge Chardonnay
Buffalo Trace Bourbon	Baileys Irish Cream	Heineken Lager	Mondavi Woodbridge Cabernet Sauvignon
Bacardi Light Rum	Kahlua	Sam Adams Boston Lager	Mondavi Woodbridge White Zinfandel
Captain Morgan Spiced Rum	DiSorona Amaretto	Ember & Vine Specialty Draft Beer	Mondavi Woodbridge Pinot Noir

### Ultimate Brand Bar Upgrade +\$6

Extend your evening with a 5th hour of ultimate bar service for an additional \$9 per person.

Grey Goose Vodka	Miller Lite	DePerrier Sparkling
Bombay Sapphire Gin	Yuengling	Oak Vineyards Chardonnay
Maker's Mark Bourbon	Heineken Lager	Santa Rita Cabernet Sauvignon
Bacardi Light Rum	Sam Adams Boston Lager	Love Noir Pinot Noir
Captain Morgan Spiced Rum	Anchor Steam	Beringer White Zinfandel
Chivas Scotch	Angry Orchard Hard Apple Cider	Stella Moscato
1800 Reposado Tequila	Ember & Vine Specialty Draft Beer	
Baileys Irish Cream		
Kahlua		
DiSorona Amaretto		

# Bar Enhancements

## Premium Wines

See Ember & Vine's Extensive Wine List for Available Selections

## Prohibition Punch Bowl

Rum, Orange Brandy, Passion Fruit, Champagne & Cranberry Juice  
Blended to create a Fizzy, Sweet, Tart Concoction that Packs a Punch  
\$195 per Gallon (20-25 Servings)

## Shrub Cocktail Bar

Enjoy Ember & Vine's Signature Cocktail, the SHRUB!  
4 Unique Shrubs will be Served to Delight your Guests while Introducing them to the Next New Classic!  
1st Hour \$16 per Person | +\$6 per Person each Additional Hour | Minimum 25 guests  
+\$4 per Person to add to Deluxe, Premium, or Ultimate Bar

## Bubbles

Make any Occasion Festive with Sparkles!  
We'll serve up 3 Dazzling Sparkling Wines  
With a Multitude of Swanky Options:  
Bellini, Mimosa, Kir Royale with Chambord, The Hummingbird, For the Love of Lemons with Limoncello, Fresh Berries & More  
1st Hour \$18 per Person | +\$8 per Person each Additional Hour | Minimum 25 guests  
+\$6 per Person to add to Deluxe, Premium, or Ultimate Bar

## Merry Mint

Mentha, AKA Mint, is the Key Ingredient of 2 Classic Cocktails: the Mojito & the Mule  
Rum, Copper Mugs, Ginger Beer...  
These Fun Cocktails get a Whole New Twist With an Array of Spirits, Fresh Fruits & Herbs  
We Muddle, You Enjoy!  
1st Hour \$13 per Person | +\$5 per Person each Additional Hour | Minimum 25 guests  
+\$2 per Person to add to Deluxe, Premium, or Ultimate Bar

## Bloody Mary Bar

Spirits, Juices & Garnishes Galore!  
We'll Mix up the Perfect Drink for Every Guest.  
Spicy, No Problem; Briny, You Got It; Plain, We Can Do that, too! ...it's just Not as Fun.  
1st Hour \$15 per Person | +\$7 per Person each Additional Hour | Minimum 25 guests  
+\$4 per Person to add to Deluxe, Premium, or Ultimate Bar

# Enhancements

## Late Night Snacks

French Fry & Tater Tot Bar \$7

French Fries, Waffle Fries & Tater Tots  
Warm Cheese, Chili Sauce, Crumbled Bacon, Sour Cream, Chives, Malt Vinegar & Ketchup

Assorted Flat Breads \$6

Wood Fired Cheese, Pepperoni & Margarita Flat Breads

Pretzel Bar \$5

Warm Soft Pretzels & Crispy Hard Pretzels  
Warm Cheese Sauce, Stone-Ground Mustard, Honey Mustard, Yellow Mustard, Brown Sugar & Cinnamon Spread

Slider Station \$10

Cheeseburger, Pulled Pork & Meatball Sliders

Fried Snack Bar \$8

Chicken Wings, Fried Mozzarella Cheese & Fried Fresh Vegetables

## Dessert Upgrades

Viennese Table \$16

Assorted Truffles, Eclairs, Mini Cheesecakes, Fruit Tartlettes, Macaroons, Cream Puffs, Lady Locks, Lemon Squares, Lemon Berry Mascarpone Torte, Coffee, Decaffeinated Coffee, Selection of Hot Tea, Flavored Creamers

Tray of Assorted Mini Pastries on Each Table \$10

Chef's Selections of Miniature French Pastries

Chocolate Covered Strawberries \$5

Enhance your Event with Fresh Strawberries Coated with Rich Chocolate, Serve as a Favor or with the Wedding Cake

Gourmet Coffee Bar \$9

End of the Evening Elegant Touch, Serve Coffee & Decaffeinated Coffee with Variety of Syrups, Whipped Cream, Chocolate Shavings & Cinnamon Sticks

DoubleTree Dream Candy & Cookie Bar \$16

Best of Both Worlds! Featuring Fresh Baked Popular DoubleTree Chocolate Chip & Walnut Cookies, Fudge Brownies, Jars of Assorted Candies, Licorice, Mini Candy Bars, Meltaway Mints, Nonpareils, Jelly Beans

# Vendor Information

## **Bakery:**

Lincoln Bakery: 412-766-1205  
Tin Man Sweets: 724-473-0040

## **Florist:**

Gerard Boeh Flowers: 724-779-3900

## **Disc Jockeys:**

Entertainment Unlimited 412-913-4825  
Big Day Entertainment: 412-566-2900  
Mobil Mix Entertainment: 724-612-1183  
2<sup>nd</sup> to None Productions: 412 927-0223

## **Linens:**

Chair Covers and Linens: 855-269-4376  
Pittsburgh Wedding Rentals: 724-622-3818

## **Photography:**

Kim Ifft Photography: 412-734-2464  
John Lokmer Photography 412-765-3565

## **Transportation:**

Shamrock Limousine: 877-288-4305  
Star Limousine: 800-782-9172  
Pittsburgh Transportation: 412-444-4444

## **Wedding Officiant:**

Perfect Promises: 412-865-9474

## **Photo Booths:**

Shutter Booth: 724-203-4065  
Clear Choice Photo Booth: 877-629-2725

## **Invitations / Stationery:**

Paper Dolls Papery: 412-367-3662

## **Violinist:**

Steven Vance Strolling Violins: 724-444-8400

## **Ice Sculptures:**

Mastro Ice: 412-681-4423

# General Information

## Price Guarantee

All Prices quoted herein are firm throughout 2018. Commitments beyond this time period are subject to proportionate increases to meet the increased costs of food, beverage and other costs of operation existing at the time of performance.

All prices are subject to applicable service charges and sales tax.

## Deposit

In order to secure a date for your special celebration, we require a non-refundable deposit appropriate to the size of your event.

## Guarantee

Please confirm the number of guests attending your reception a minimum of ten working days prior to your event. This number will be a guarantee that may not be reduced after that date.

## Payment

Full payment is due three days prior to your event by cash, certified check or credit card. A 21% service charge and 7% applicable state tax are added to all base prices.

## Food & Beverages

All food and beverage to be served on hotel property must be supplied and prepared by the hotel. Cookie tables are to be arranged by your catering professional.

## Room Assignment

Room assignments are not guaranteed and may be altered at the hotel's discretion to best satisfy all of our guest's needs.

## Damages

The patron assumes full responsibility for any damages caused by their guests.