



MARRIOTT
PITTSBURGH
CITY CENTER



EVENTS MENU

meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

CONTINENTAL BREAKFAST

all breakfast include freshly brewed coffee, decaffeinated coffee and premium tea selections

TRADITIONAL CONTINENTAL | \$21

assorted freshly baked breakfast breads, blueberry mini muffins, bran mini muffins and pastries
hard boiled eggs
seasonal sliced fresh fruits with honey yogurt
sweet cream butter and fruit preserves
individual chilled juices

JUMP START | \$25

fresh fruit salad with seasonal berries
oatmeal with brown sugar, raisins and cinnamon
low fat granola
assorted freshly baked breakfast breads
locally made bagels
regular, light, and flavored cream cheese
sweet cream butter, nutella, peanut butter, and fruit preserves
individual chilled juices
bottled water
2% and skim milk

ADD BREAKFAST SANDWICHES or BURRITOS TO YOUR CONTINENTAL BREAKFAST | \$7

(minimum of 10 per order)

sandwich: scrambled eggs, bacon, and cheese on a croissant
burrito: scrambled eggs, turkey sausage, peppers, cheddar cheese on a flour tortilla
served with salsa and sour cream

*prices are per person. a customary 23% gratuity and 7% sales tax will be added to prices.
a small group service fee of \$75.00 will be applied to any meal function of 25 people or less.*

PLATED BREAKFAST

all plated breakfasts include:

fresh fruit cup, glass of fresh orange juice, freshly brewed coffee, decaffeinated coffee and premium tea

ALL AMERICAN | \$22

create your own style of scrambled eggs with fresh herbs
served with either bacon or sausage
breakfast potatoes
grilled tomato

FRENCH TOAST | \$19

sugar dusted double cut french toast with warm maple syrup
smoke house bacon and sausage

BREAKFAST SANDWICH | \$17

create your own style for the ultimate breakfast sandwich: english muffin or croissant
scrambled eggs with fresh herbs
smokehouse bacon or sausage
cheddar cheese
served with seasoned breakfast potatoes

PLATED BREAKFAST

add freshly baked breakfast breads or cinnamon rolls | \$3 per person

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BREAKFAST BUFFETS

all breakfast buffet includes freshly brewed coffee, decaffeinated coffee and premium tea selections

THREE RIVERS BUFFET | \$29

freshly scrambled eggs
smoke house bacon and turkey sausage patties
seasoned breakfast potatoes
assorted freshly baked breakfast breads
fresh fruit display with honey yogurt
individual chilled juices

STEEL CITY BUFFET | \$32

pancakes or french toast
maple and fruit flavored syrups
freshly scrambled eggs
side toppings: shredded cheddar cheese and salsa
smoke house bacon and sausage links
seasoned breakfast potatoes
oatmeal served with brown sugar and raisins
assorted muffins
cinnamon rolls
fresh fruit salad with berries
cottage cheese
individual chilled juice

ADD A BREAKFAST BUFFET ACTION STATION

chef attendant required | \$100 (one attendant required per 40 guests)

BELGIAN WAFFLE STATION* | \$6 (if not ordering with breakfast buffet | \$11)

homemade belgian waffles
served with warm maple syrup, whipped cream, whipped butter, and strawberry sauce

OMELET STATION* | \$9 (if not ordering with breakfast buffet | \$15)

eggs, egg whites and egg beaters cooked to order
with peppers, cheddar cheese, tomatoes, bermuda onions, mushrooms, spinach and ham

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BREAKFAST ENHANCEMENTS

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- fresh fruit cup | \$6 pp
- sliced fresh seasonal fruit | \$6 pp
- fresh fruit kabobs | \$5 each (minimum 10 per order)
- yogurt granola parfait | \$7 each
- individual fruit flavored or greek yogurts | \$4 pp
- whole fresh fruit | \$3 each
- locally made bagels | \$45 dz
- assorted pastries | \$40 dz
- oatmeal with raisins, granola, brown sugar and cinnamon | \$7 pp
- hard boiled eggs | \$18 dz
- freshly scrambled eggs | \$8 pp

BEVERAGES

- individual bottled juices | \$4 each
- bottled water | \$3 each
- regular coffee | \$70 gal
- decaffeinated coffee | \$70 gal
- assorted hot teas | \$70 gal
- hot chocolate (mini marshmallows, cinnamon sticks, chocolate chips, and nutmeg) | \$70 gal

UPGRADE YOUR COFFEE STATION

- three flavored syrups, cinnamon, nutmeg and whipped cream | additional \$5 gal

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BREAKS ANYTIME

SPRING TRAINING | \$15

warm mixed nut shooters, miss vicky's kettle cooked chips, white cheddar popcorn, jumbo soft pretzels served with yellow mustard, warm cheddar cheese sauce, french onion dip, assorted soft drinks and bottled water

LIGHT AND FRESH BREAK | \$16

whole fresh fruits, individual greek yogurts, assorted granola bars, blueberry smoothie shooters, assorted bottled juices, assorted sparkling and still waters

CHOCOLATE COOKIE JAR | \$14

freshly baked jumbo chocolate chip and white chocolate macadamia nut cookies, chocolate iced brownies, chocolate overload cupcakes, assorted soft drinks and bottled water

GARBANZO BAR | \$11

chipotle, garlic, and lemon cilantro hummus, toasted pita chips, freshly sliced pita bread, crackers, celery, baby carrots, sliced cucumbers, assorted sparkling and still waters

MISMATCH STATION | \$17

select and fill your own trail/snack mix bags: wasabi peas, yogurt pretzels, gold fish, granola, mixed nuts, chocolate chips, m&m's, swedish fish, dried apricots, dried cranberries, assorted soft drinks and bottled water

CHIPS & DIP | \$14

guacamole, caramelized french onion dip, creamy sriracha ranch dip, tomato salsa, chipotle salsa, homemade kettle chips, tortilla chips, assorted soda and bottled water

HEALTHY SNACKS | \$14

warm mixed nut shooters, garden fresh vegetables, ranch dressing, special k protein bars, assorted sparkling and still waters

MARRIOTT'S ENERGIZE | \$21

red bull energy drink, warm mixed nut shooters, bananas, apples, individual peanut butter, individual nutella, blueberry smoothie shooters, bottled water, freshly brewed coffee, decaffeinated coffee and premium tea selections

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BREAK ENHANCEMENTS

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freshly baked jumbo chocolate chip and white chocolate macadamia nut cookies or brownies | \$40dz
assorted gourmet cupcakes | \$4 each
warm soft pretzels with spicy dijon mustard, honey mustard, french onion dip and warm cheddar cheese sauce | \$46 dz
candy bars, special k bars, rice krispy treats, chips, pretzels, popcorn in a bag | \$4 each
nutri grain and granola bars | \$3 each
yogurt granola parfait | \$7 each
individual fruit flavored or greek yogurts | \$4 pp
whole fresh fruit | \$2 each
tortilla chips with guacamole and salsa | \$7 pp
homemade potato chips and caramelized french onion dip | \$7 pp
warm mixed nut shooters | \$4 each

BEVERAGES

soft drinks | \$4 each individual
(pepsi products and flavored sparkling water)
bottled juices | \$4 each
bottled water | \$3 each
gatorade | \$5 each
perrier sparkling water | \$5 each
voss artesian water | \$6 each
redbull energy drink | \$6 each
iced tea / lemonade / hot apple cider (in season) | \$38 gal
regular or decaffeinated coffee | \$70 gal
assorted hot teas | \$70 gal
hot chocolate | \$70 gal
(mini marshmallows, cinnamon sticks, chocolate chips and nutmeg)

UPGRADE YOUR COFFEE STATION:

three flavored syrups, cinnamon, nutmeg, whipped cream | additional \$5 gal

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BREAK PACKAGES

DELUXE BREAK PACKAGE | \$39

CONTINENTAL BREAKFAST (choose one):

- traditional continental
- jump start continental (upgrade for \$4)

MID MORNING BREAK (to include):

- whole fresh fruit, nutri-grain bars
- regular coffee, decaffeinated coffee, premium tea selection, bottled water and assorted soft drinks
(pepsi products and flavored sparkling water)

AFTERNOON BREAK (choose one):

- plus assorted soft drinks *(pepsi products and flavored sparkling water)* & bottled water
- freshly baked jumbo chocolate chip and white chocolate macadamia nut cookies
- jumbo soft pretzels with yellow mustard

DELUXE PLUS LUNCH PACKAGE | \$69

EVERYTHING FROM THE DELUXE BREAK PACKAGE PLUS CHOICE OF LUNCH:

LUNCH BUFFET (choose one): **please see lunch buffet menus

- signature wraps buffet
- café sandwich buffet
- bbq buffet
- choice of gourmet assorted cupcakes or chocolate iced brownies for dessert

BEVERAGE PACKAGES

CLASSIC HALF DAY | \$15
(UP TO 4 CONTINUOUS HOURS)

CLASSIC FULL DAY | \$21
(UP TO 8 CONTINUOUS HOURS)

includes freshly brewed coffee, decaffeinated coffee, premium tea selection, assorted soft drinks & bottled water

after 8 hours, each additional hour of continuous service \$4 packages must be ordered for all attendees

*prices listed are based upon a maximum of 60 minutes continuous service per break/meal
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PLATED LUNCH

STARTER COURSE (choose one)

minestrone, italian wedding or tomato basil
fresh fruit cup
spring mix salad
caesar salad

DESSERT COURSE (choose one)

Hershey chocolate cake
custard snicker bar pie
deep dish apple streusel pie

*all entrees accompanied by chef's choice of starch and vegetable, freshly baked rolls and butter,
coffee, decaffeinated coffee and premium hot tea selections*

CHICKEN CAESAR SALAD | \$27* | SALMON \$31*

(salad entrée is not accompanied with starch & vegetable)
grilled breast of chicken served chilled on crisp
romaine with caesar dressing, hard boiled eggs,
cucumbers, toasted crustini and parmesan cheese

MEDITERRANEAN CHICKEN | \$33

grilled breast of chicken with feta, black olives and
tomatoes

CHICKEN DEL SOL | \$33

sautéed and finished with sun-dried tomatoes with a
mushroom cream sauce

CHICKEN MARSALA | \$33

sautéed with fresh mushrooms and enhanced with a
marsala wine sauce

NEW YORK STRIP STEAK | \$43

strip steak served with an au poivre cream sauce

LONDON BROIL | \$38

caramelized onions with a cabernet demi-glace

ROASTED CENTER CUT PORK LOIN | \$28

served with fruit chutney

SALMON | \$34

horseradish crusted atlantic salmon filet with a charred
tomato coulis

MUSHROOM RAVIOLI | \$28*

tender ravioli filled with portobello and cremini
mushrooms, tossed in marinara sauce and parmesan
cheese

PASTA PRIMAVERA | \$28* (add chicken breast \$6)

(entrée is not accompanied with starch & vegetable)
sautéed seasonal vegetables tossed with penne pasta
in garlic oil

EGGPLANT ROULADE | \$28

(entrée is not accompanied with starch & vegetable)
fresh parmesan and ricotta rolled eggplant

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LUNCH BUFFET

SIGNATURE WRAPS BUFFET | \$36

soup du jour, pittsburgh fingerling potato salad, fresh fruit salad,

assorted soft drinks (*pepsi products and flavored sparkling water*) and a selection of three gourmet wraps

turkey blt wrap with bacon, lettuce, tomato, jack cheese, and whole grain mustard in a spinach flour tortilla

grilled chicken caesar wrap with chopped romaine, parmesan cheese and caesar dressing in a whole wheat flour tortilla

korean bbq pork wrap, with pulled pork, korean bbq sauce, basmati rice, crispy coleslaw, cucumber, and red onion in a flour tortilla

italian wrap with salami, capicola, and prosciutto, provolone, roasted red peppers, romaine and pesto sauce in a garlic herb flour tortilla

mediterranean vegetable wrap with hummus, roasted red peppers, sliced black olives, cucumber, feta, and artichoke hearts in a whole wheat flour tortilla

SALAD TIME BUFFET | \$40

soup du jour, tomato & red onion salad, fresh fruit salad

assorted soft drinks (*pepsi products and flavored sparkling water*)

grilled chicken breast, marinated beef strips, and salmon – all served chilled

baby spinach, spring mix lettuce, cucumbers, tomatoes, onions, garbanzo beans, shredded cheese, hard boiled eggs, sunflower seeds & croutons

assortment of freshly baked rustic breads and rolls with selection of two dressings

CAFÉ SANDWICH BUFFET | \$34

soup du jour, tossed salad, seasoned house made potato chips, selection of three gourmet sandwiches

assorted soft drinks (*pepsi products and flavored sparkling water*)

fresh roasted turkey on croissant with smoked gouda and red pepper aioli

albacore tuna salad on a croissant with arugula

cranberry chicken salad on an onion kaiser with arugula

capicola, salami and ham on focaccia with olive tapenade and provolone cheese

portobello mushroom with mozzarella on focaccia with arugula and pesto mayonnaise

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LUNCH BUFFET

MEDITERRANEAN BUFFET | \$38 (MINIMUM OF 25 PEOPLE)

tomato basil soup, marinated mushroom salad, tossed greek salad, grilled chicken bruschetta, green beans with roasted red peppers & black olives in a spicy red sauce, rice pilaf with feta, rolls & butter and assorted soft drinks *(pepsi products and flavored sparkling water)*

TACO BAR | \$38 (MINIMUM OF 25 PEOPLE)

black bean soup with tortilla strips, pineapple cumin coleslaw, lime cilantro rice, southwest eggrolls with avocado ranch dip, soft flour tortillas & hard corn shell tortillas, salsa, shredded lettuce, queso fresco, sour cream, assorted hot sauces and assorted soft drinks *(pepsi products and flavored sparkling water)*

select two proteins:

- grilled chicken strips with green peppers & onions
- ground beef with green chilis & cumin
- pork carnitas
- beer battered cod
- fried portobello mushrooms

BBQ BUFFET | \$38

creamy coleslaw, tossed salad with two assorted dressings, monteray jack mac n' cheese with peppers, pulled pork and pulled chicken served with slider buns, sliced cheddar cheese, jerk bbq sauce, gold bbq sauce, and traditional bbq sauce, assorted hot sauces and assorted soft drinks *(pepsi products and flavored sparkling water)*

TUSCAN BUFFET | \$38

italian wedding soup, tuscan white bean salad, caesar salad, chicken bruschetta, meatballs marinara, tri-colored tortellini with tomato vodka cream sauce, broccolini, warm garlic bread sticks and assorted soft drinks *(pepsi products and flavored sparkling water)*

LUNCH BUFFET - DESSERTS AND COFFEE

(must be served during lunch)

- add assorted cakes and coffee to any lunch buffet | \$9 pp
- add assortment of cookies, brownies and coffee to any lunch buffet | \$6 pp
- add assortment gourmet cupcakes and coffee to any lunch buffet | \$8 pp)
- add cannolis, tiramisu and coffee to any lunch buffet | \$9 pp
- add chocolate mousse cups with fresh berries and whipped cream with coffee to any lunch buffet | \$8 pp

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BOXED LUNCH

BOXED LUNCH | \$28

boxed lunch to include selection of three gourmet sandwiches or wraps, chef's pasta salad, whole fresh fruit, individual bag of miss vickie's kettle cooked potato chips, jumbo cookie, starlite mint, and bottled water

gourmet sandwich selections | select three

cranberry chicken salad on onion kaiser roll

tuna salad on whole wheat kaiser roll

turkey and havarti on croissant

ham and swiss on whole wheat kaiser roll

portabello mushroom with mozzarella, arugula, and pesto mayonnaise on focaccia bread

gourmet wrap selections:

spinach turkey wrap - sliced avocado, lettuce, tomato, pepper jack cheese, whole grain mustard, spinach flour tortilla

grilled chicken caesar wrap – romaine lettuce, parmesan cheese, caesar dressing, whole wheat flour tortilla

grilled vegetable wrap - roasted red peppers, lettuce, tomato, red onion, pesto mayonnaise, spinach flour tortilla

ADD TAKE AWAY SOUP STATION | \$4

minestrone soup, shrimp and corn chowder, italian wedding, tomato basil, pasta fagioli, or mediterranean lentil

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DINNER SOUP & SALAD

DINNER SALADS

SPRING MIX | \$5

green oak, lolla rossa, radicchio, frisse, red onions, tomatoes, black olives, shredded carrots

BLEU GREEN | \$6

romaine, tomatoes, bleu cheese and croutons

CAESAR | \$5

romaine, classic caesar dressing , parmesan, and toasted crustini

GREEK | \$7

romaine, cucumbers, olives, red onions with greek dressing

FALL SALAD | \$8

baby bibb lettuce, candied walnuts, dried fruit, and bleu cheese crumbles with raspberry vinaigrette

WEDGE SIDE SALAD | \$8

iceberg lettuce wedge, cherry tomatoes, bleu cheese crumbles, bits of bacon, red onions and croutons

DINNER STARTERS

fresh fruit cup | \$6 pp

chilled jumbo shrimp cocktail(3) | \$10 pp

SOUP | \$5

minestrone

chicken tortilla

italian wedding

tomato basil

pasta fagioli

mediterranean lentil (vegan)

new england style clam chowder (contains bacon) | \$2 upcharge pp

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PLATED DINNER

*all entrees accompanied by chef's choice of starch and vegetable, freshly baked rolls and butter,
coffee, decaffeinated coffee and premium hot tea selections*

CHICKEN MARSALA | \$30

sautéed with fresh mushrooms and enhanced with a marsala wine sauce

CHICKEN FRANCAISE | \$33

lightly egg-dipped and gently sautéed in a delicate lemon butter sauce topped with a medley of diced tomatoes and scallions

ROASTED CHICKEN | \$35

roasted airline chicken breast with tomatoes, mushrooms, peppers and a demi-glace

PASTA PRIMAVERA | \$28*

(entrée is not accompanied with starch & vegetable)
sautéed seasonal vegetables tossed with penne pasta in garlic oil

EGGPLANT ROULADE | \$28*

(entrée is not accompanied with starch & vegetable)
fresh parmesan & ricotta rolled eggplant

BONE-IN SEARED PORK CHOP | \$42

served with apple chutney

SEARED FILET MIGNON | \$45

filet mignon with a burgundy demi-glace

NEW YORK STRIP STEAK | \$39

strip steak with au poivre cream sauce

LONDON BROIL | \$35

caramelized onions with cabernet demi-glace

SALMON FILET | \$35

horseradish encrusted salmon with charred tomato coulis

GROUPER | \$41

macadamia encrusted grouper with spicy coconut sauce

CRAB CAKE | \$42

lump crab cake with whole grain mustard cream sauce

CHICKEN & SALMON | \$45

sautéed chicken breast with mushroom and sundried tomato sauce pan seared salmon

PETIT FILET & CHICKEN | \$48

filet mignon and roasted chicken breast with tomatoes, mushrooms, peppers and a demi

PETIT FILET & SALMON | \$50

filet mignon and horseradish encrusted salmon with charred tomato

PETIT FILET & CRAB CAKE | \$55

petit filet mignon and lump crab cakes with a whole grain mustard cream sauce

FILET & LOBSTER TAIL | MARKET PRICE

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DINNER BUFFETS

all entrees accompanied by chef's choice of starch and vegetable, freshly baked rolls and butter, coffee, decaffeinated coffee and premium hot tea selections

MEDITERRANEAN DINNER BUFFET | \$48 (MINIMUM OF 25 PEOPLE)

tomato basil soup, marinated mushroom salad, greek tossed salad, grilled chicken bruschetta, garlic shrimp, green beans with roasted red peppers & black olives in a spicy red sauce, rice pilaf with feta, rolls & butter and freshly brewed coffee, decaffeinated coffee with assorted premium teas

TUSCAN DINNER BUFFET | \$46

italian wedding soup, tuscan white bean salad, caesar salad, grilled chicken bruschetta, eggplant parmesan, meatballs marinara, baked penne marinara, broccolini with charred peppers, warm garlic sticks and freshly brewed coffee, decaffeinated coffee with assorted premium teas

TASTE OF PITTSBURGH STATION DINNER BUFFET | \$40* (MINIMUM OF 25 PEOPLE)

pittsburgh style roast beef sandwich station (pgh slaw, french fries, provolone, sliced tomato, thick sliced Italian bread), pittsburgh steak salad station with fries, ham bbq sliders, mini pierogies, stuffed cabbage, freshly brewed coffee, decaffeinated coffee and assorted premium tea selections

**2 chef attendants required - 1 attendant per 40 guests (\$100 per attendant)*

CREATE YOUR OWN DINNER BUFFET

two entrees | \$53

three entrees | \$57

starter choice of two:

- soup du jour
- chick pea and frisee salad
- caesar salad
- tossed salad
- potato salad

choice of entree:

- grilled lemon oregano chicken
- mediterranean chicken
- roast sirloin of beef
- roast pork loin
- pan seared salmon

vegetable choice of one:

- medley of seasonal vegetables
- baby carrots
- broccolini
- haricot vert

starch choice of two:

- roasted red skin potatoes
- garlic mashed potatoes
- white cheddar mashed potatoes
- penne pasta marinara
- herbed orzo
- wild rice blend

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DINNER DESSERT

SLICED BERRIES WITH FRESH CRÈME SERVED IN A MILK CHOCOLATE CUP I \$7 EACH

CHEESECAKE I \$8

choice of one: turtle, white chocolate & raspberry, crème brulee, dulce de leche

ROYAL DECADENCE I \$7

torte of pure chocolate

SALTED CARAMEL CRUNCH CAKE I \$8

light & buttery vanilla-flecked cake, caramel waves with a salted caramel crunch topping

CUSTARD SNICKER BAR PIE I \$7

large chunks of snicker's bars, fudgy brownie, caramel, peanuts, and tart cream

DEEP DISH APPLE PIE I \$7

traditional apple pie with fresh baked apples and streusel topping

MINI DESSERT STATION I \$16

assortment of mini cheesecakes, mini fruit tarts, oreo balls, mini cupcakes and mini whoopie pies

CANNOLI'S I \$36 DZ

traditional italian style pastry cream

ASSORTED GOURMET CUPCAKES I \$4 each

ICE CREAM SUNDAE BAR I \$12

vanilla ice cream with chocolate sauce, caramel sauce, strawberry sauce, sprinkles, crushed oreos, chopped nuts, cherries, and whipped cream

CHEF CHALLENGE

3 to 5 course chef tasting challenge.

See our chefs from Crafted North challenge each other.

**Chefs will explain each course, and your guests will vote to select a winner
in the live face off!**

Consult your catering manager for special pricing and more information!

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PITTSBURGH MARRIOTT CITY CENTER

112 Washington Place, Pittsburgh, PA 15219 T. 412.471.4000


PEOPLE INSPIRED. MARRIOTT DELIVERED.

RECEPTION HORS D'OEUVRES

COLD HORS D'OEUVRES

- antipasto skewer | \$4
- devilled eggs | \$2
- mixed nut shooters | \$3
- caramelized onion and goat cheese tart | \$4
- crab bruschetta with tomatoes and chive oil | \$5
- chilled shrimp with cocktail sauce and chive stalk shooter | \$5
- seared ahi tuna served with wasabi mayonnaise | \$4
- roma tomato bruschetta | \$3
- vegetable crudite with hummus shooter | \$5

HOT HORS D'OEUVRES

- chorizo stuffed mushroom caps | \$4
- bbq meatball skewer (2) | \$4
- brie cheese and berry | \$4
- asparagus with asiago wrapped in phyllo | \$3
- mushroom vol au vent | \$4
- beef hibachi | \$4
- skewered sesame chicken served with sweet and sour sauce | \$4
- beef wellington | \$4
- vegetable spring roll served with sweet & sour sauce | \$3
- spinach and feta spanakopita | \$3
- buffalo chicken spring roll served with ranch dip | \$4
- beef empanada served with chimichurri sauce | \$4

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RECEPTION DISPLAYS & STATIONS

*all carved items served with silver dollar rolls and appropriate condiments
all stations are designed for a maximum of two hours additional hours are available –
ask your Catering Manager for pricing*

DISPLAYS

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY | \$10

served with french bread, gourmet crackers and whole grain mustard

FRESH & PICKLED VEGETABLE DISPLAY | \$7

the freshest from the market served with chipotle hummus, ranch dressing and toasted pita chips

SEASONAL FRESH FRUITS | \$6

display of sliced fresh fruits with honey yogurt

MINI PIEROGIES | \$3 2 per person

cheddar filled with sautéed onions, served with sour cream and buffalo sauce

PORK POT STICKERS | \$5 2 per person

served with ponzu sauce

JUMBO SHRIMP | \$44 DZ

served with cocktail sauce and lemon wedges

MINIATURE DESSERT STATION | \$16

assorted mini cheesecakes, fruit tarts, oreo balls, cupcakes and whoopie pies

CARVED SPECIALTIES

top round of beef | \$270 serves 50 guests

whole roasted turkey | \$255 serves 40 guests

smoked bone-in ham | \$250 serves 40 guests

standing prime rib | \$450 serves 25 guests

roasted strip loin | \$400 serves 20 guests

tenderloin of beef | \$400 serves 10 guests

whole roasted pork loin | \$225 serves 25 guests

*chef attendant required for every 75 guest per carving station | \$100 per attendant.
a customary 23% gratuity and 7% sales tax will be added to prices.*

RECEPTION DISPLAYS & STATIONS

*all carved items served with silver dollar rolls and appropriate condiments
all stations are designed for a maximum of two hours additional hours are available –
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STATIONS

HUMMUS STATION | \$11

chipotle & garlic hummus, fried pita chips, fresh sliced pita bread, crackers, celery, baby carrots and sliced cucumbers

ANTIPASTO STATION | \$18

hard salami, prosciutto, capicola, fresh mozzarella, provolone, artichokes, roasted red peppers, pesto and olives served with rustic breads and pickled vegetables displayed in mason jars

WAFFLE FRY BAR | \$12

traditional and sweet potato waffle fries, pittsburgh slaw, diced tomatoes, provolone fondue, and marshmallow sauce

GENERAL TSO CHICKEN STATION | \$15

sweet and spicy deep fried chicken served with steamed broccoli and white rice; display will include chopsticks and standard chinese to-go containers | upgrade to fried rice at \$1.50 pp

MAC & CHEESE STATION | \$15

penne pasta with classic cheddar cheese, sweet peas, and pulled chicken topped with crumbled potato chips
cavatappi pasta with white cheddar, truffle oil and sliced beef franks topped with toasted bread crumbs

ACTION STATIONS *(action stations require chef attendant)*

PASTA STATION | \$18

tortellini and penne pasta with hot sausage, mushrooms, primavera vegetables, crushed red pepper, parmesan cheese, marinara and alfredo sauces served with fresh crusty breads

SLIDER STATION | \$11

served with coleslaw, homemade kettle chips and french onion dip

choose two: cajun pulled pork with slaw, rosemary chicken with arugula and garlic aioli, bbq chicken with cheddar, sliced roast beef with provolone, grilled vegetable burger or turkey burger (price based on 2 per person)

*chef attendant required for every 50 guest per action station | \$100 per attendant.
a customary 23% gratuity and 7% sales tax will be added to prices.*

BEVERAGE BARS

Top Shelf ask your Catering Manager for pricing

All bars are stocked with House Wines: Chardonnay, Cabernet Sauvignon, Merlot and White Zinfandel & Beer Portfolio

All open bars will feature one beer from each category:

Domestic Premium: Budweiser, Michelob Ultra

Domestic Light: Bud Light, Coors Light, Miller Lite

Regional / Craft: Yuengling Lager, Iron City Light

Craft: Fat Tire Amber Ale, Samuel Adams, Samuel Adams Seasonal, Sierra Nevada Pale Ale

Import Premium / Light: Amstel Light, Corona Extra, Heineken, Stella Artois Lager

OPEN BAR

CORE WELL

FIRST HOUR \$16 PER PERSON

EACH ADDITIONAL HOUR \$8 PER PERSON

Smirnoff Vodka

Cruzan Aged Light Rum

Beefeater Gin

Dewar's White Label Scotch

Jim Beam Bourbon Whiskey

Canadian Club Whiskey

Jose Cuervo Especial Silver Tequila

Korbel Brandy

House Wines and your selection of beer

CORE CALL

FIRST HOUR \$20 PER PERSON

EACH ADDITIONAL HOUR \$10 PER PERSON

Absolut Vodka

Bacardi Superior Rum

Captain Morgan Original Spiced Rum

Tanqueray Gin

Johnnie Walker Red Label Scotch

Maker's Mark Bourbon Whiskey

Jack Daniels Tennessee Whiskey

Seagrams VO Whiskey

1800 Silver Tequila

Courvoisier VS

House Wines and your selection of beer

One bartender per 100 guests for a fee of \$125 (4 hours) - Each additional hour is \$25

prices are per person. a customary 23% gratuity and 7% sales tax will be added to prices.

BEVERAGE BARS

HOSTED/CASH BAR OPTIONS

CORE WELL HOST \$8 | CASH \$8

Smirnoff Vodka
Cruzan Aged Light Rum
Beefeater Gin
Dewar's White Label Scotch
Jim Beam Bourbon Whiskey
Canadian Club Whiskey
Jose Cuervo Especial Silver Tequila
Korbel Brandy

CORE CALL HOST \$10 | CASH \$10

Absolut Vodka
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Tanqueray Gin
Johnnie Walker Red Label Scotch
Maker's Mark Bourbon Whiskey
Jack Daniels Tennessee Whiskey
Seagrams VO Whiskey
1800 Silver Tequila
Courvoisier VS

All bars will feature one beer selection from each category:

DOMESTIC PREMIUM: HOST \$6 | CASH \$6

Budweiser, Michelob Ultra

DOMESTIC LIGHT: HOST \$6 | CASH \$6

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra, Yuengling Lager

REGIONAL CRAFT: HOST \$6 | CASH \$6

Yuengling, Iron City Light

CRAFT: HOST \$7 | CASH \$7

Fat Tire Amber Ale, Samuel Adams, Samuel Adams Seasonal, Sierra Nevada Pale Ale

IMPORTED/PREMIUM LIGHT: HOST \$7 | CASH \$7

Amstel Light, Corona, Corona Light, Heineken, Heineken Light

SOFT DRINKS HOST \$2 | CASH \$2

UNLIMITED SODA/JUICE BAR | \$10 PER PERSON

SELF-SERVE SOFT DRINK STATION | \$4 PER SOFT DRINK

consumption - table station that provides individual sodas, bottled water, ice and glasses for individual self service. *price is based on sodas consumed

WINE HOST \$9 | CASH \$9

Chardonnay, Cabernet Sauvignon, Merlot, White Zinfandel

MINERAL WATER OR BOTTLED WATER HOST \$3 | CASH \$3

*One bartender required per 100 guests for a fee of \$125 (4 hours) - each additional hour is \$25
Cash bars require a cashier at \$100 (4 hours) - each additional hour is \$25 (one cashier required per 200 guests)
a customary 23% gratuity and 7% sales tax will be added to prices.*

BEVERAGE WINES

WINE by the BOTTLE

SPARKLING/CHAMPAGNE

LaMarca, Extra Dry, Prosecco, Veneto, Italy, NV | \$48

Segura Viudas, Brut, Cava, "Aria", Catalonia, Spain, NV | \$40

Mumm Napa, Brut, "Prestige, Chef's de Caves", Napa Valley, California, NV | \$80

ROSE

Magnolia Grove by Chateau St. Jean, California | \$36

PINOT GRIGIO

Magnolia Grove by Chateau St. Jean, California | \$36

RIESLING

Chateau St. Michelle, Columbia Valley, Washington | \$44

SAUVIGNON BLANC

Brancott Estate, Marlborough, New Zealand | \$48

Sea Parl, Marlborough, New Zealand | \$36

CHARDONNAY

Magnolia Grove by Chateau St. Jean, California | \$36

J. Lohr Estates, "Riverstone", Arroyo Seco, Monterey, California | \$48

PINOT NOIR

Line 39, California | \$48

MERLOT

Magnolia Grove by Chateau St. Jean, California | \$36

Alamos, Malbec, Mendoza, Argentina | \$48

CABERNET

Magnolia Grove by Chateau St. Jean, California | \$36

Avalon, Cabernet Sauvignon, California | \$44

WINE, BEER, OR BOURBON TASTING STATION

\$150 STATION SETUP & ATTENDANT (Per 100 Guest)

PLUS WINE/BEER/BOURBON COST (Choose up to 4 varieties)

Includes attendant, disposable cups, signage and descriptions

4 hour time limit for station

Consult your catering manager for special or seasonal selections

a customary 23% gratuity and 7% sales tax will be added to prices.

PITTSBURGH MARRIOTT CITY CENTER

112 Washington Place, Pittsburgh, PA 15219 T. 412.471.4000


PEOPLE INSPIRED. MARRIOTT DELIVERED.

TECHNOLOGY

DATA VALUE PACKAGES

PRESENTER'S PACKAGE | \$175

For guests bringing in their own LCD projector, a skirted tripod screen appropriate for room size, AC extension cord and power strip, skirted AV cart or table with all cords safety taped and up to 1/2 hour technical support.

MEETING ROOM PROJECTOR PACKAGE I \$545

LCD projector, skirted tripod screen appropriate for room size, AC extension cord and power strip, skirted AV cart or table with all cords safety taped and up to 1/2 hour technical support.

RECOMMENDED VALUE UPGRADES

RF WIRELESS MOUSE ADD \$35

LAPTOP AUDIO PATCH ADD \$45

HOUSE AUDIO CONNECTION PER ROOM ADD \$35

7'x12' FASTFOLD SCREEN WITH DRESS KIT ADD \$265

BALLROOM PROJECTOR PACKAGE | \$795

5000 Lumen projector, 7'x12' fastfold screen with dress kit, AC extension cord and power strip, skirted AV cart or table with all cords safety taped and up to 1/2 hour technical support.

Dual screen ceiling mount projection packages are available. Please call for options and pricing.

VIDEO DISTRIBUTION PACKAGE | \$225

HDMI distribution amplifier with distribution cables for multi-screen presentations. Equipment provided for up to two displays, additional charges for more. All cables will be safety taped.

LCD MONITOR PACKAGE I \$395

60" High Definition monitor, pole stand on rolling cart, DVD or Blu-ray HD disc player if required. All AV and power cables required will be safety taped.

a customary 23% gratuity and 7% sales tax will be added to prices.

TECHNOLOGY

AUDIO VISUAL ACCESSORIES AND SERVICES

POWER PACKAGE I \$30

Power strip and extension cord

FLIPCHART PACKAGE I \$65

Includes a standard pad and easel, 4 color markers and masking tape if required

UPGRADE TO POST IT PAD ADD \$20

UHF WIRELESS HAND HELD OR LAVALIER MICROPHONE I \$170

PIPE AND DRAPE (PER 10' SECTION) I \$160

Also available:

Private password protected networks

Sound reinforcement options

Audio and video recording equipment and service packages

Operator and technical service labor (four hour minimum)

BALLROOM ENHANCEMENTS

Our LED lighting and up lighting options will greatly enhance the ambiance and impact of your event.

Pick from a variety of colors and control options to match your events theme. Let our team design the mood of your event from our wide array of options.

Monogram/Logo Projection: your monogram or logo light will personalize the wall or dance floor to highlight your celebration.

Spandex sails, columns, and stretch fabric with LED up lights.

Please call for more creative ideas to enhance your event.

All rentals are daily and are subject to applicable taxes and hotel service charge.

More complicated or multiple set-ups may require additional labor charge.

a customary 23% gratuity and 7% sales tax will be added to prices.

GENERAL INFORMATION

- ... Please note changes in room set-ups made within 24 hours of your event may be subject to additional charges. Changes may only be made through the hotel catering office or the hotel staff member who is supervising your function. The premises will be vacated no later than the date and time indicated on the catering confirmation. Based on time and labor, your group may incur additional charges for the removal of group's materials by hotel staff at the close of any event.
- ... For any functions scheduled in outdoor facilities, Pittsburgh Marriott City Center reserves the right of final decision to move the event to an indoor location based on weather forecast or conditions. This decision will be made no later than three hours prior to the starting time of the function.
- ... The hotel does not permit signage of any kind in any public area. Please be aware that posting of materials on meeting room walls is permitted only with approved tape on approved surfaces. Any damage to the facilities will be the responsibility of your group.
- ... Rental items. If you decide to rent additional equipment or linen through an outside source, you are liable for the package and return of those items. The hotel does not assume responsibility for items left in banquet space. Please make arrangements prior to the close of your event to account for all rental items.
- ... Audio Visual. Please note the audio visual company is responsible for equipment set up prior to the beginning of any event. If assistance and / or attention to equipment is needed while your function is in process, a dedicated technician is recommended and additional fees will apply.
- ... Shipping and Receiving of Packages. Please communicate with your Catering Sales Manager about the arrival and departure of any packages to ensure that the hotel does not refuse delivery and proper staffing is arranged.
- ... There will be a charge of \$100 per pallet per day for pallet storage. A \$10 per day charge for box storage will also apply to any box delivered or picked up more than 3 days before and or after any event. A box/container handling fee will also to all boxes, after the first 10. The fee will be \$5 per box, for incoming and outgoing.
- ... Your group is responsible for the conduct of all persons in attendance and for any damage incurred by individuals associated with or representing your group's organization. Any group or private party reserving function space at the Pittsburgh Marriott City Center
- ... agrees to carry adequate liability and other insurance protecting themselves against any claims arising from any activities conducted at the Hotel.
- ... Payments. Please note that final payments for your event are due 72 business hours prior to the start of your event. However final payments for a social gathering or wedding must be paid in full 10 days prior to the event with a credit card, money order, or cashier's check.
- ... Parking. Pittsburgh Marriott City Center does NOT own or operate the parking garage. Your guests may arrange to have their parking fees added to their individual accounts, but any other garage questions or exceptions should be directed to Chatham.
- ... Please be aware that all food and beverage must be purchased from the Pittsburgh Marriott City Center. Donated food and beverage cannot be brought onto the premises. It is unlawful to remove any food and beverage from the hotel at the conclusion of your event.
- ... All food or beverage products specially ordered which are not normally stocked by the hotel will be charged in full. The hotel reserves the right to use proper judgment in ordering.
- ... fees. Should your function exceed contracted time, additional charges will apply in hourly increments. The charge will be \$500.00 for each additional hour.

GENERAL INFORMATION

- ... Guarantee. In order to best serve you, a guaranteed attendance number is required 10 days prior to your function. Once the guarantee is confirmed, the number can be increased by up to 5% but cannot be reduced. If the number exceeds 10% we cannot guarantee the same meal choice will be available.
- ... Additional Banquet servers require an additional service fee of \$125.00 per server. (Max six hours).
- ... If a split menu is desired, the choices will be limited to two. Your group is responsible for providing place cards indicating the entrée choice of each guest along with the guaranteed breakdown of choice 72 business hours in advance.
- ... A 23% service charge plus a 7% sales tax is required for all food and beverage functions.
- ... Alcohol. The bar staff is required to monitor alcohol consumption. All patrons consuming alcoholic beverages on the premises must be at least 21 years of age and have proper identification. Beverage tax is 7%.
- ... The Hotel reserves the right to change the room or rooms assigned to your group if the number of guests should decrease, and/or if deemed necessary by the hotel. Should additional space be required, the hotel may charge additional room rental. The hotel will not assume liability for loss or damage of any items or equipment brought to the property. Any incoming shipments should not arrive more than one day in advance. The client also agrees to reimburse and hold harmless Pittsburgh Marriott City Center for the fair value of any damages or losses caused to the property or to third persons or their property by the client, their guests or invitees.
- ... The Pittsburgh Marriott City Center requests that all promotional material, advertisement, and arrangements be presented to and approved in advance by the hotel management. The media is not permitted on the premises as a consideration to our guests.
- ... The Pittsburgh Marriott City Center shall not be liable for its failure to perform if such failure is due to acts of God, labor problems including but not limited to strikes, fire, flood, weather, restrictions upon travel, food, beverage, or supplies, or any other causes beyond its control.
- ... Security is required for certain hosted events. Security is defined by the Hotel as paid police officers. Social events offering any type of alcoholic beverages where minors will be in attendance require staffing security guards at a ratio of 1 guard to every 100 guests. Sport-related events require staffing security guards as well, however the appropriate staffing ratio will be determined by the profile of the event and guests in attendance. Please be advised if an event requires a security guard, it is the responsibility of the client to assume any and all costs of necessary security. The Hotel will take care of the scheduling of the required staff and will add the cost to your final invoice. The current charge is \$80 per hour per officer (4 hour minimum per officer). Holidays require time and a half charge.
- ... Coat check services and Restroom Attendants are available at a cost of \$125.00 per attendant. (Max six hours). One coat attendant per 150 guests is required, if using a coat attendant.