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#### **OUR HOTEL**

#### **General Information**

#### PARKING

As part of the wedding package, complimentary valet parking is available for the Bride(s) & Groom(s) in the garage across from the hotel. Valet parking is at the main hotel entrance for \$18.00 per car per day, and \$34.00 for overnight parking for your guests.

#### **GUEST COUNT**

Your final guarantee of attendance is due 72 business hours prior to the event. At that point, it is possible to increase the guest count number but not reduce the number below your final guaranteed count. If guests exceed the guarantee, appropriate charges will be incurred.

#### **SERVICE CHARGE AND SALES TAX**

A 23% taxable service charge and applicable state sales tax will be added to all food and beverage charges as well as any audiovisual equipment charges and function room set-up/rental fees.

#### MENU TASTING

Once a contract is signed, we will be delighted to set a time for a menu tasting. Please consult your Catering Sales Manager for availability.





#### **RELAX AND ENJOY.**

We can accommodate every wish and family tradition for your ceremony, offering spectacular venues to make your fairy tale wedding absolutely perfect.

Your Rehearsal Dinner is the beginning of your wedding festivities and a wonderful way to welcome guests from near and far. We welcome the opportunity to host this special event, and whether it's a plated dinner or cocktail reception you have in mind, our Certified Wedding Planner will work with you to ensure its success.

#### **REHEARSAL DINNER**

There are several venues throughout the hotel that will provide the perfect atmosphere. Pair that with one of our delicious menus and your guests are sure to be delighted!

#### RHAPSODY BALLROOM

A unique space that is secluded from hotel guests yet open to the beautiful view of the Allegheny River and Roberto Clemente Bridge.

#### **GEORGE BENSON ROOM**

An intimate banquet room just off the Rhapsody Ballroom, which will seat up to 100 guests.

#### **BRADDOCK'S PITTSBURGH BRASSERRIE**

For a more casual affair, treat your guests to dinner in our full-service restaurant, Braddock's.





#### **CEREMONY**

Our Grand Staircase is known as one of Pittsburgh more monumental ceremony venues. You and your guests can witness your celebration of love while enjoying our historic interior architecture.

In addition to the staircase, our jewel-toned colors in our banquet spaces offer a striking backdrop for your ceremony as you become partners in life.

With 10,000 square feet of banquet space, we have several flexible options for your ceremony.

Pricing will vary depending on the room selected and time frame needed; please consult with your Catering Sales Manager for availability and pricing. We are also delighted to recommend popular ceremony venues that are near the hotel.





#### DISCOVER THE EXPERIENCE.

When it comes to tying the knot, Marriott® Certified Wedding Planners are an important part of your special day. Our expert wedding event planners provide complimentary services, handling all of the event details and working closely with you and your own wedding planner to ensure the perfect wedding.

#### **RECEPTION**

#### Complimentary Items:

Wedding Menu Tasting
Butler Hors d'Oeuvre Service
Champagne Toast for All
Complimentary Cake Cutting Service
Personalized Menu Cards at Each Place Setting
Votive Candles for Every Table
Floor Length Ivory or White Linens and Napkins
Holding Room for your Wedding Party
First Year Anniversary Gift Certificate
Up to 50,000 Marriott Rewards Points per Event (3 per Dollar)
Overnight Accommodations and Valet Parking for
the couple on the Evening of the Wedding





## Package Includes:

- Choice of (6) Passed Hors d'Oeuvres
- Displayed Hors d'Oeuvre Selection
  - First Course of Soup or Salad
- Main Entrée served with Starch and Vegetable
  - 4 Hour Standard Bar Package

(price of entrée choice determines price of package)



#### HORS D'OEUVRES

#### **BUTLER PASSED | CHOICE OF 6**

#### Cold

Heirloom Tomato Basil Bruschetta, Parmesan Snow
Poached Chicken Waldorf Tartlets, Chive Aioli
Mini BLT, Herb Aioli
Basil Infused Compressed Watermelon, Sea Salt
Strawberry and Charred Brie Brochette, Balsamic Reduction
Blackened Shrimp Spoon, Cucumber Honeydew Slaw, Citrus Remoulade
Smoked Chicken and Maple Cream in Phyllo, Spiced Pecan

#### Hot

Vegetable Spring Rolls, House Spicy Chili
Mushroom Herb Goat Cheese Mousse Phyllo Cup
Candied Sweet Onion Tart with Parmesan Snow
Gruyere Goujoures, Herbed Cream Cheese
Spicy Beef Satay, Pepper Glaze
Curried Chicken and Pepper Brochette, Grilled Pineapple
Mini Quiche Lorraine, Manchego Crust
Chorizo Sausage Taquito, Fired Corn Salsa

#### DISPLAY | CHOICE OF 1

#### **Crudité and Dips:**

Seasonal Vegetable Crudité with Choice of 3 Dips

- -Herbed Ranch Dressing
- -Jalapeno Green Goddess
- -Roasted Red Pepper Aioli
- -Spinach and Feta Hummus
- -Dijon Blue Cheese Fondue

**Grilled Seasonal Vegetables** 

-Balsamic Roasted, Fresh Herbs, Olive Oil

#### Seasonal Fruits

-Vine and Tree Ripened Fruits, Seasonal Berries, Yogurt Lime Dip

#### Dip Bar: Choice of (1) | Choice of (2) +\$10 | Choice of (3) +\$20

- -Roasted Artichoke & Boursin Fondue with Baked Pita Chips
- -Grilled Chorizo & Smoked Gouda with Tortilla Chips
- -Buffalo Chicken & Spinach Won Ton Crackers
- -Caramelized Onion, Bacon, and Aged Cheddar with Crusted Baguette
- -Charred Corn & Pepper Salsa with House-made Tortilla Scoops

#### Domestic Cheese Display & Charcuterie: +\$12

-Marinated Bocconcini Mozzarella, Aged Cheddar, Manchengo, Maytag Blue, Dried Fruits, Candied Nuts, House Pickled Vegetables, Marinated Mushrooms, Spiced Olives, Grilled Naan Bread & Crusted Baguette. Assorted Cured & Smoked Meats.

#### APPETIZER COURSE | +\$12

Herb Poached Chicken, Red Grapes, Smoked Gouda Portobello Cap with Balsamic Glaze Plancha Scallop, Zucchini Carrot Galette, Basil-Chardonnay Cream Signature Renaissance Crab Cakes, Caramelized Fennel Remoulade Blackened Shrimp & Manchengo Grits, Flamed Asparagus Tips & Sweet Corn Relish Roasted Fennel Bulb, Vine-Ripened Tomato, Baby Spinach & Charred Feta Salad Smoked Salmon-Cucumber Rollatini, Egg Yolk Dust, Pickled Red Onion, Caper Aioli Drunken Shrimp Cocktail, Tequila Laced Blood Mary Poached Shrimp, Grilled Pineapple Sauce

#### SOUP OR SALAD COURSE

#### Soup

Wedding Soup Flame Roasted Tomato Bisque Pennsylvania Wild Mushroom and Sherry Roasted Butternut Squash, Spiced Crème Loaded Baked Potato Chowder, Chive Oil

#### Salad

Signature House, Tomato, Cucumber, Olives, Champagne Vinaigrette
Classic Caesar, Herbed Croutons, Parmesan, Creamy Dressing
Spinach, Red Onion, Bacon Crumble, Bleu Cheese, Honey Dijon Vinaigrette
Pittsburgh Ranch Salad, Iceberg, Cheddar, Tomato, Cucumber, Croutons, Bacon Lardon
Roasted Beets and Mixed Greens, Goat Cheese, Pistachio, Candied Shallot Vinaigrette | +\$2

#### INTERMEZZO COURSE | +\$5

Lemon Lime, Mixed Berry, or Pineapple Mango



#### **ENTREES**

#### **Poultry** Lemon and Thyme Grilled Chicken Breast, Tomato Fondue \$130 Breaded Chicken Milanese, Caramelized Fennel, Red Onion, Tomato & Feta Relish \$130 Bacon Wrapped Chicken Breast, Sweet Onion and Mushroom Ragout \$130 Seafood Herb Roasted Salmon, Flames Tomato-Red Onion Jam \$135 Plancha Blackened Salmon, Charred Corn Cucumber Salsa \$135 Lemon Chimichurri Skate, Lemon Caper Gremolata \$135 Curried Mahi Mahi, Grilled Red Pepper Butternut Squash Chutney \$140 Flash Seared Salmon, Baby Spinach & Dijon Cream \$140 **Pork** Braddock's Bourbon Candied Pork Loin, Onion Bacon Marmalade \$140 Cranberry Walnut Stuffed Pork Loin, Pennsylvania Maple Glaze \$140 Reef Herb Rubbed Flat Iron Steak, Sauce Marchand Du VIN \$150 Grilled Beef Tenderloin, Crisp Tobacco Onions, Peppercorn Blue Cheese Cream \$150 Grilled Filet of Beef Forestiere, Bacon and Onion Compote, Port Jus \$155 Vegetarian Shredded Vegetable Herb Ricotta Cannelloni, Arugula Marinara \$120 Butternut Squash Risotto, Crispy Brussels, Manchengo Cheese \$120 Grilled Vegetable Wellington, Charred Carrot Crème \$120

#### Duo Additions | + \$12

Salmon Crab Shrimp Scallop

### STARCHES | CHOICE OF 1

Olive Oil and Herb Roasted Fingerling Potatoes Buttermilk Yukon Potato Smash 3 Cheese Risotto Signature Layered Gouda Potatoes

#### VEGETABLES | CHOICE OF 1

Renaissance Vegetables, Broccolini, Asparagus, carrots Chef's Choice of Seasonal Grilled Vegetables Honey Bourbon Glazed Carrots Grilled Asparagus Squash Caponata

\*\*\*All applicable sales tax and 23% service charge will be added to each entrée price.

#### **SWEETS**

#### WEDDING CAKE ACCOMPAINIMENTS | + \$4

Mini Crème Brule (flavored)

**Chocolate Dipped Strawberries** 

Fresh Berry Cups

Painted Cake Plates

#### **COOKIE/DESSERT TABLE ACCOMPANIMENTS**

Assorted Mini Prantl Cakes + \$7

Flavored Macaroons + \$7

Whoopie Pies + \$5

Grand Marnier Fresh Berry Cups + \$5

Mini Dessert Martini's and Shooters + \$8

- Strawberry Shortcake
- Tiramisu
- Key Lime Pie
- · Chocolate Mint Mousse
- Red Velvet with Bourbon Cherries

#### LATE NIGHT OPTIONS

Soft Pretzel Bar + \$12

Nacho Bar + \$10

Slider and Waffle Fries + \$14

Pizza and Wings + \$16

Popcorn + \$10







#### 4 HOUR STANDARD BAR TO INCLUDE:

Smirnoff

Bombay

Bacardi Silver

Jim Beam

Seagrams VO

Dewars

Cuervo Gold

#### **BEER & WINE SELECTIONS**

Yuengling

Chardonnay

Corona

Merlot

Heineken

Cabernet

Miller Lite

Pinot Grigio

Coors Lite

Pen Pilsner

#### **Upgrade to:**

#### 4 HOUR Premium Bar | +\$8

Kettle One/Stolichnaya

Tanqueray

Bacardi Silver

Captain Morgan

Jim Beam

Jack Daniels

**Dewars Scotch** 

Makers Mark

Crown Royal

1800 Cuervo







#### SIGNATURE DETAIL ENHANCEMENTS

COATROOM ATTENDANT \$85 each attendant

ADDITIONAL SERVERS \$45 per hour

Minimum 4 hours (standard is 1.25 servers per 16-20 guests)

ADDITIONAL BARTENDERS \$125 each bartender

Minimum 4 hours (standard is 1 bartender per 100 guests)

2 HOUR LATTE STATION with BARISTA \$11 per Person

HOT CHOCOLATE STATIONS \$8 per Person

COOKIE TRAY \$2.50 per Person

Under 50 dozen, no charge

PERSONALIZED CHAMPAGNE BOTTLE FAVORS \$6.50 per Person

CHIAVARI CHAIRS/PADS \$6.50-\$12 per Chair

CHAMELEON CHAIRS \$12.50 per Chair

CHAIR COVERS/SASHES \$6 per Chair

ORGANZA OVERLAYS or RUNNERS \$22 per Table

COORDINATING CHARGER PLATE \$3 -\$9 per Person



# The RLOVE Experience

When booking your wedding reception at the Renaissance Pittsburgh, we present you with special offers for each event surrounding your wedding day making us a very unique, one stop shop.

- Book your BRIDAL SHOWER with us and receive a complimentary Mimosa & Bellini Bar
- Book your Rehearsal Dinner and receive complimentary wine service
- Book your Bachelor/Bachelorette Party Accommodations and receive (1) complimentary room night with special rates for any additional rooms, based on availability
- Book your **Brunch** the day after the wedding and receive 10% off pricing (excluding alcohol)

Finding an exceptional wedding venue is no easy task. Finding an exceptional wedding venue that will provide you more than what is expected of them is what we specialize in.

\*Offers available to couples contracting a wedding reception after March 15, 2015





#### **BRUNCH OPTIONS**

#### THE AMERICA'S | \$37 per Person

Selection of Chilled Fruit Juices
Sliced Seasonal Fruit Arrangement with Fresh Berries
Farm Fresh Scrambled Eggs
Applewood Bacon or House Made Sage Sausage Patties
Caramelized Onion and Pepper Smothered Potatoes
Braddock's Breakfast Basket Whipped Butter & Preserves
Freshly Brewed Coffee, Decaffeinated Coffee,
Selection of Hot Teas

#### TASTE OF PITTSBURGH | \$35 per Person

Selection of Chilled Fruit Juices
Sliced Seasonal Fruit Arrangement with Fresh Berries
Aged Cheddar Scrambled Eggs
Grilled Kielbasa or Grilled Maple Ham Steaks
Orange Infused French Toast, Banana Syrup
Smothered Potatoes, Tomato, Onion, Peppers
House Baked Sweet Breads
Freshly Brewed Coffee, Decaffeinated Coffee,
Selection of Hot Teas



#### **TERMS AND CONDITIONS**

**DEPOSIT:** To confirm your date, a \$500.00 deposit is due at signing. The full initial deposit which equals

25% of the food and beverage minimum is due within 30 days of signing contract. If the event is cancelled for any reason, the Hotel will retain the non-refundable deposit as cancellation fee. Scheduled deposits can be setup with your Catering Sales Manager. The remaining balance is due three business days prior to your wedding. Acceptable methods of payment are

Credit Cards, Cashier Check, Certified Check, or Cash.

**GUARANTEE:** Your final guarantee must be received no later than 12:00pm, noon, three business days prior

to your wedding. This number will be considered a guarantee and no subject to reduction, and charges will be made accordingly. In the event that the Hotel is not provided with a guarantee, the estimated attendance will become the guarantee. The Hotel agrees to prepare for 5%

over provided guarantee.

**SERVICE** 

**CHARGE:** All prices are subject to 23% taxable service charge.

SALES TAX: All Food items are subject to 7% (or current) sales tax. All poured alcoholic beverages are

subject to 7% (or current) sales tax. All Non-Food enhancement items are subject to 7% (or

current) sales tax.

VALET: Valet or self-parking is available at prevailing rates, subject to availability. All parking is on a

space available basis.

BAR SERVICE: All guests in attendance who are drinking alcoholic beverages will be required to have valid

identification, regardless of age. Our bartenders have the right to require proof of age if the guest appears to be less than thirty years of age. The Hotel reserves the right to refuse service

to any person who appears intoxicated.

**OUTSIDE FOOD** 

& BEVERAGE: No food or beverages are allowed to be brought into the Hotel with the exception of Wedding

cake and traditional cookies. The Hotel specifically prohibits the removal of food and beverage

from the function by the client or any of the client's guests.

**OUTSIDE** 

**VENDORS:** The Hotel will be provided with the phone number and contact person for all outside Vendors

involved with the wedding.

**SECURITY:** The Hotel shall not assume any responsibility for security or any damage or loss of personal

property or articles brought into the Hotel or for any item left unattended.