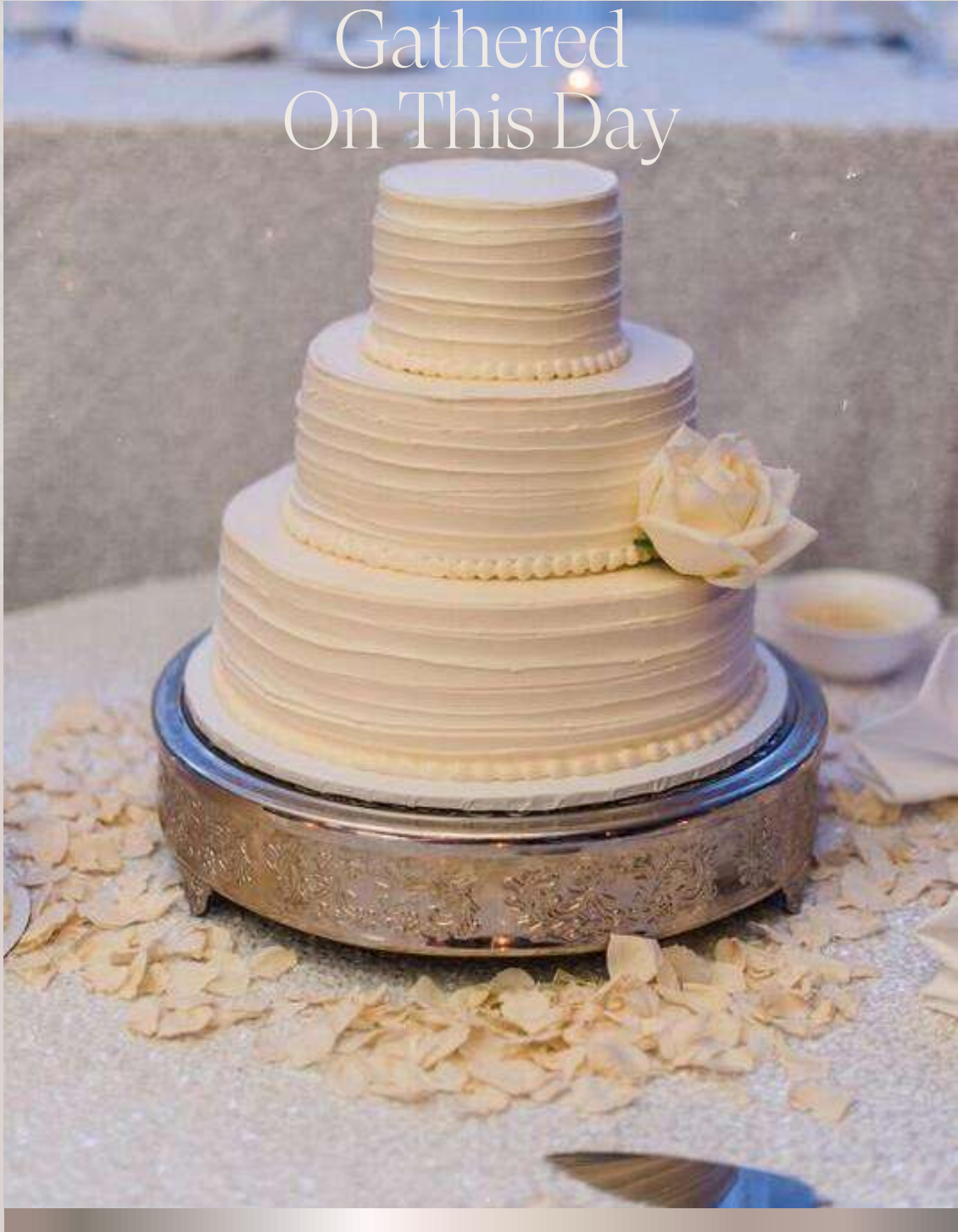




SHERATON
EST. 1937

Gathered On This Day



Sheraton Pittsburgh Airport Hotel
1160 Thorn Run Road, Coraopolis, PA 15071 T 412 262 2400. F 412 264 9373, marriott.com/pitsa



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The Hotel

Conveniently located

Complimentary airport shuttle services,
parking and Wi-Fi for all guests

Onsite restaurant and bar

Outdoor swimming pool

24/7 Fitness Center

Pet friendly



Our Wedding Packages are designed to make your wedding nothing less than perfect.

wedding package inclusions:

Exclusive Maître D' and dedicated wedding captain available throughout

Five-hour reception with four hours of open bar featuring name-brand liquors, domestic, light, and premium beers, wines, and assorted mixers

Butler-passed hors d'oeuvres and hors d'oeuvre display

Private cocktail and hors d'oeuvre reception area for the bridal party

Champagne toast provided for all guests

Plated, buffet, or cocktail - style reception

Customized wedding cake with complimentary cake-cutting service

Complimentary cake cutting

Gourmet coffee station displayed after dinner

Complimentary deluxe accommodations for the bride and groom with breakfast included

Complimentary parking and special room rates for all guests, with complimentary transportation to and from the airport

Marriott Bonvoy Points for your honeymoon with a breakdown of dollars spent



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Your Reception

Our experienced wedding planner and attentive staff are dedicated to providing an extraordinary level of personalized service to make your wedding day everything you want it to be.



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Your Details

A 6,000-square-foot ballroom that is ideal for extravagant celebrations. Able to hold up to 350 guests, this space is adorned with contemporary lighting fixtures, a grand dance floor and a wide range of modern décor.

Wedding package inclusions and menu selections for plated or buffet

One hour hors d'oeuvres

Display of domestic and imported cheese with fruit and assorted crackers

Grilled and chilled vegetable crudités

Butler-passed hors d'oeuvres (select three)

Spanakopita

Crabmeat-stuffed mushrooms

Chicken and pineapple kabobs

Mini crab cakes

Bruschetta

Mini beef wellington

Coconut fried shrimp

Shrimp vegetable spring roll with sweet and sour sauce

Mini Franks in Puff Pastry

Caprese Skewers-Grape tomatoes, buffalo mozzarella and drizzled with olive oil

Choice of salad

Mixed green salad with red wine vinaigrette, shaved parmigiana cheese, and French baguette

Caesar salad with romaine, parmesan cheese, brioche croutons

Market salad with mixed greens, shaved fennel, candied walnuts, feta cheese, and raspberry vinaigrette

Wedding package inclusions and menu selections for plated dinners

Accompaniments (select two)

Baked Asparagus

Zucchini Napoleon

Grilled zucchini, roasted tomatoes drizzled with olive oil

Potato Croquette

With Pecorino Romano cheese, garlic, and chopped parsley

Duchesse Potato

A pyramid-shaped potato seasoned with salt, pepper, nutmeg, and cheddar

Herb Roasted Potatoes

Roasted Garlic Mashed Potatoes

Medley of Fresh Garden Vegetables

Broccoli, carrots, and cauliflower

Green Beans Almandine

Seasoned French green beans with roasted almonds

Wedding package inclusions and menu selections for plated dinners

Entrée selections (select two)

Chicken Marsala

Sautéed boneless breast of chicken with a wild mushroom marsala wine sauce

Grilled Chicken Bruschetta

Marinated tomatoes and mozzarella cheese

Traditional Sage-Stuffed Chicken Breast

Tender chicken breast stuffed with traditional sage bread stuffing with a rich sauce supreme

Chicken Romano

Parmesan and Romano crusted chicken with a lemon butter sauce

Chicken Piccata

Boneless breast of chicken sautéed with a lemon-caper sauce

Norwegian Salmon

Lightly seared and baked salmon filet seasoned with herbs de provence and napped in a balsamic reduction

Sliced Tenderloin of Beef

In a port-wine sauce

Bacon-Wrapped Filet

With a cognac cream sauce

Pork Tenderloin

With a creamy apple cider sauce

All of our entrée selections and dual dinner packages are served with fresh rolls and butter, Starbucks regular and decaffeinated coffee, Tazo hot teas, and iced tea



Dual dinner packages

Treat your guests to two entrees with our dual dinner selections

Grilled Chicken Bruschetta with a petite filet of beef topped with a green peppercorn sauce

Roasted filet medallion with spicy cilantro shrimp in a brandy cream sauce

Sautéed filet drizzled with a demi glaze, and shrimp stuffed with crabmeat drizzled with lemon butter

All of our entrée selections and dual dinner packages are served with fresh rolls and butter, Starbucks regular and decaffeinated coffee, Tazo hot teas, and iced tea

Buffet selections

accompaniments (select three)

Medley of garden vegetables
Marinated grilled vegetables
Green beans almandine
Redskin garlic mashed potatoes
Oven-roasted red potatoes
Rice pilaf
Baked penne pasta served with marinara or alfredo sauce
Penne pasta a la vodka

entrees (select two or three)

Chicken marsala
Chicken piccata
Chicken romano
Chicken Bruschetta with marinated tomatoes and mozzarella cheese
Sliced flank steak with a Bordelaise sauce
Sirloin of beef with caramelized onion compote
English style cod-Topped with an herb crust
Baked Norwegian salmon seasoned with herbs de provence with a balsamic reduction

All of our entrée selections and dual dinner packages are served with fresh rolls and butter, Starbucks regular and decaffeinated coffee, Tazo hot teas, and iced tea

Plated dinner package

individual dinner package

- Chicken marsala \$75
- Grilled chicken bruschetta \$75
- Sage-stuffed chicken breast \$75
- Chicken romano \$75
- Chicken piccata \$75
- Norwegian salmon \$78
- Sliced tenderloin of beef with Bordelaise sauce \$83
- Bacon-wrapped filet with cognac cream sauce \$85
- Pork tenderloin with creamy apple cider sauce \$76

dual dinner package

- Filet mignon served with a chicken of your choice \$87
- Roasted filet medallion with brandy cream sauce and spicy cilantro shrimp \$87
- Grilled chicken bruschetta with a petite filet of beef topped with a green peppercorn sauce \$88
- Crab cake with a citrus lemon sauce and filet with Bordelaise sauce \$88

Buffet

- Two entrée \$78
- Three entrée \$81

24% service charge, 7% sales tax



Bar Selections

familiar brands (included)

Smirnoff Vodka, Seagram's Seven Whiskey, Bacardi Rum, Captain Morgan's Spiced Rum, Gordon's Gin, Jim Beam Bourbon, Grant's Scotch, Peach Schnapps, Amaretto DA Vinci, Kapali Liquor, Martini & Rossi Dry and Sweet Vermouth

Cabernet Sauvignon, Chardonnay, Merlot,
White Zinfandel

Choice of two domestic beers

top shelf brands (add \$5 per person to wedding package price)

Absolute Vodka, Jack Daniels Bourbon, Captain Morgan's Spiced Rum, Tanqueray Gin, Seagram's Vo Whiskey, Dewar's Scotch, Bacardi Rum, Kahlua Liquor, Amaretto Di Saronna, Dekyper Peach Schnapps, Martin & Rossi Dry and Sweet Vermouth

Cabernet Sauvignon, Chardonnay, Merlot, White Zinfandel

Choice of two domestic beers

premium brands (add \$8 per person to wedding package price)

Grey Goose Vodka, Gentleman Jack Whiskey, Captain Morgan, J.W. Red Scotch, Bacardi Rum, Starbucks Coffee Liquor, Amaretto Di Saronna, Dekyper Peach Schnapps, Martini & Rossi Dry and Sweet Vermouth

Sauvignon, Chardonnay, Merlot, il White Zinfandel

Choice of two domestic and one imported beer

Enhancements

Choice of soup

Wedding soup, tomato bisque or cream of potato

antipasto display

A colorful display of rolled salami, prosciutto, capicola, baby mozzarella and feta cheese, accompanied by sliced pepperoncini, marinated artichoke hearts, chickpeas, gorgonzola-marinated green beans, black and Kalamata olives, Italian plum tomatoes, served with fresh Italian bread and a light Italian vinaigrette dipping sauce

pasta course

Choice of pasta and sauce

chocolate fondue station

Fresh seasonal fruits, cake squares, rice crisp squares, oreo cookies and pretzels for dipping

Late night snack

- Nacho bar with soft pretzels
- Chicken tenders with dipping sauces
- Sliders & fries
- French fry bar

chair covers

Includes a full cover and sash installation and teardown service.

chiavari chairs

For that elegant, sophisticated look

professional up lighting package

For a touch of extra warmth



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Your Rehearsal

Start your wedding weekend off with an evening full of happy anticipation. Invite the wedding party or all out of town guests, we can accommodate dinners of all sizes. Enjoy the option of custom menus from sit-down meals to a casual buffet.



End the celebration by delighting your wedding guests once last time with a farewell brunch the following morning after your wedding.



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Your Ceremony

You'll never forget how you met, your first kiss or all of the other reasons you knew this was true love. Whether this is your wedding day, vow renewal or anniversary, your walk down the aisle should be as distinctive as your love for one another. You know what you want from your wedding or commitment ceremony and our planning experts can bring your vision to life.

