

WEDDINGS

at The Circuit Center and Ballroom





The Fluted Mushroom

WHERE ENTERTAINING IS AN ART

*As Pittsburgh's preferred caterer, we pride ourselves
on sweating the small stuff to ensure your event
is flawless, right down to the last bite.*

Our Story.....	5
Plan Your Wedding.....	7
The Circuit Center and Ballroom.....	8
Procedures and Pricing.....	10
Sit-Down Selections.....	12
Duet Sit-Down Selections.....	14
Buffet Selections.....	19
Hors d'Oeuvres Packages.....	25
Wedding Cakes.....	27
Beverage Selections.....	28
Wedding Enhancements.....	30





OUR STORY

In 1972, Paul Deiseroth built a commercial kitchen in the basement of the family's home for his wife, Peg, to launch her catering business—The Fluted Mushroom. It was an apt name because the intricately carved mushroom exemplified the skill, beauty, and taste that Peg brought to Pittsburgh's culinary scene.

Today, thousands of weddings, corporate events, and private parties later, son Lee Deiseroth and his staff will bring that enduring style and sophistication to your next special event. Our goal is to create a uniquely-you catering experience, which requires an understanding of your or your family's personality and tastes.

“We’re a family owned company and have always wanted our clients to feel like a part of that. It’s why we sweat the smallest details and how we’ve built relationships that have continued over the decades.”

–LEE DEISEROTH



PLAN YOUR WEDDING

You said “yes” to a proposal. Now, we’ll help you say yes to a remarkable experience that’s as unique as you and your partner are. Weddings in Pittsburgh are what we do best. Your reception will be flawless from beginning to end, and we will take the stress away and guide you at every step.



THE CIRCUIT CENTER AND BALLROOM

The Circuit Center and Ballroom has become one of the city's finest reception sites offering amenities at a variety of price points to suit your budget.

ELEGANT DINNER SERVICE

Creative menu selections prepared from scratch with the finest ingredients

Professional culinary team dedicated to excellence in food design

Complimentary champagne toast for head table

Quality china, flatware and glassware

No additional charge to cut the wedding cake

On-site commercial kitchen to facilitate the execution of a flawless dinner service

INCLUDED FEATURES

Bride and Groom's name displayed on electronic marquee

Round tables with seating for 10, able to accommodate 400 guests, as well as square tables with seating for 8 suitable for smaller, more intimate receptions

Beautiful bridal suite with private bathroom

A one-level, modern reception hall with handicapped facilities

Full-size stage area with complete audio visual capabilities

ADDITIONAL HIGHLIGHTS

Outdoor courtyard included in rental—perfect for cocktails and Hors d'Oeuvres or an after-dinner lounge

Rental discounts for Friday and Sunday weddings

Ample free parking

Conveniently located with easy access to the Parkway and numerous churches

Within walking distance of hotels, as well as restaurants, shopping and entertainment in the Southside Works



Tiffany Blu Photography

PROCEDURES AND PRICING

FOOD AND BEVERAGE SERVICE

Only food and beverage approved by The Fluted Mushroom may be served on site. All food and beverage supplied by The Fluted Mushroom is the property of the company.

All perishable foods that have been displayed (with the exception of cookies) are not permitted to be taken off premises or made available for donations to any charities or the Food Bank. Any foods that have not been displayed but have not maintained constant refrigeration must be discarded following the event. This policy is in accordance with the guidelines set forth by the Allegheny County Health Department.

STANDARD EQUIPMENT PROVIDED

Guest tables are 72" rounds with seating for 10 people. A limited number of 8' and 6' rectangular tables and 5' square tables are available at no extra charge. Chairs are forest green-padded with silver metal frames. Bamboo Chiavari chairs with ivory pads are available for an upcharge. Additional chairs and table options can be provided at an additional charge. Please give advanced notice of these requests as they come from an outside source. All china, glassware, flatware and serving equipment is provided at no additional charge. Basic room setup of chairs, tables and linens is provided at no charge. Additional setup of florals, candles, favors and additional linens is included with the purchase of the Event Coordinator Package. Guaranteed day before event setup will incur an additional fee and room rental fee.

ROOM RENTAL FEE

The room rental rate is \$3,500 for a Saturday and \$2,500 for all other days. It is a five (5) hour rental and each additional hour is \$500.

DEPOSIT AND PAYMENT INFORMATION

A non-refundable \$1,000 deposit with a signed contract and credit card number on file is required to hold the date. Within 90 days, client is responsible for the full non-refundable room fee. A payment of 50% of the estimated cost is required with the Banquet Event Order (food and beverage details) at least 90 days before the wedding. The final BEO balance is due no later than ONE WEEK before event date. If payments are not received within designated timeframe, the payment due may be charged to credit card on file. Event will not take place until all payments due are received. Payment is accepted by credit card or check. Charges for guests over the guarantee or any additional day-of charges will be applied to credit card on file.

SERVICE CHARGES AND TAXES

A standard service charge of 20% will be added on all food, beverage and liquor. The service charge is not a gratuity; it covers all discretionary costs necessary for running the event, including, but not limited to insurance, facility costs, equipment maintenance, and day-to-day operating costs. Food, non-alcoholic beverages and all taxable items are subject to a 7% Pennsylvania sales tax. All alcoholic beverages are subject to a county mandated 7% alcohol tax, with no exemptions.

GUARANTEED GUEST COUNT

Final guaranteed attendance must be provided TWO WEEKS prior to the wedding. If no guarantee is given, the host is responsible for the contracted number. Charges for guests over the guaranteed count will be applied to credit card on file.

LINENS

A linen fee of \$4.95 covers use of ivory table cloths for 72" round tables and ivory napkins. A variety of colored linen napkins are available at \$1.00 per

PROCEDURES AND PRICING

napkin. Specialty linens can be arranged through our sales office at an additional charge. There is also an additional charge for 8-foot table linens.

CEREMONY

The outdoor courtyard or inside rear of the ballroom may be used as a ceremony site. Additional setup fee of \$500 and additional rental time may apply.

CAKE CUTTING AND COOKIES

There is no extra charge for cutting cake, and there is a \$300 fee to tray and display cookies.

VENDOR MEALS

Box meals can be provided for your photographer, DJ, band, or other vendors for \$15.95 each. A box meal consists of a specialty sandwich, salad du jour, fresh fruit cup, snack mix, cookie or brownie, and wrapped utensils.

SODA PACKAGE

A soda package of \$6.95 is offered only to guests under 10 years of age that have ordered a children's meal and any vendors. Please note that vendors that are charged for a soda package are not permitted to drink alcohol.

DROP-OFFS/DELIVERIES

All deliveries and drop-offs must be arranged in advance with our sales office.

OTHER FEES

Security is required for all weddings. The security is scheduled through The Fluted Mushroom and will be a line item on the contract and invoice. An IBEW engineer is also required on the premises. The engineer handles a variety of responsibilities

ensuring an enjoyable wedding, including but not limited to, AV. Their fee is \$400 and is billed by The Fluted Mushroom. An on-site food & beverage manager fee of \$400 for a five (5) hour rental is required. Additional time is \$60 per hour. If additional setup is required beyond basic room layout, a setup fee may be added. On-site wedding ceremonies require a \$500 additional fee. Some events require a setup and tear down fee.

CANCELLATION

Events cancelled prior to 90 days before scheduled date will be entitled to a refund of 50% of invoice paid, not including full room fee. No refunds will be extended to cancellations within 90 days of event.

PRICES

All quoted prices are subject to change. Prices will be guaranteed one year in advance only when a signed contract is executed and 50% BEO payment is received.



SIT-DOWN SELECTIONS

*Includes choice of salad, starch, vegetable, rolls and butter, coffee service
(Tastings for sit-down dinners only)*

CHICKEN SELECTIONS

Oregano Chicken \$42.50
*with artichoke hearts, grilled tomato
and fresh basil*

Chicken Roulade \$42.50
with savory bread stuffing and velouté sauce

Chicken Roulade \$44.25
*with wild mushrooms, spinach and fontina,
pesto cream sauce*

Panko-Crusted Chicken Breast \$44.25
stuffed with Boursin cheese

Pierre Chicken Breast \$43.25
*with roasted red pepper farce and
balsamic-chicken reduction*

Chicken Romano \$39.50
in a rich egg and romano cheese batter

Chicken Marsala \$42.50
with mushrooms in a Marsala wine sauce

Roasted Baby Rock Hen \$49.25
semi-boneless, with blackberry glaze

SEAFOOD SELECTIONS

Grilled Salmon \$45.50
with maple-mustard glaze

**Macadamia Nut-Crusted
Mahi Mahi** \$49.25
with lemon beurre blanc

Roulade of Sole \$45.50
*with shrimp and watercress mousse,
lemon beurre blanc*

Black Sesame-Crusted Salmon \$45.50
with orange-soy beurre blanc

Maryland Style Crab Cakes \$58.75
topped with roasted tomato remoulade

PORK SELECTIONS

Stuffed Pork Loin \$41.95
with dried fruit and bourbon jus

Crusted Pork Loin \$41.95
of mustard rosemary and sage with roasted garlic jus

Stuffed Pork Loin \$43.25
with spinach, feta and pine nuts, natural pork jus

Medallions of Pork Tenderloin \$43.25
crusted with mango chutney and almonds, apple butter-cider pork reduction

BEEF SELECTIONS

Filet \$58.95
with leeks and balsamic-thyme reduction

Filet \$58.95
with sautéed wild mushrooms and natural jus

Stuffed Filet \$59.95
with roasted tomatoes, fresh basil and gorgonzola, red wine sauce

***filet is 6 oz.*



DUET SIT-DOWN SELECTIONS

Includes choice of salad, starch, vegetable, rolls and butter, coffee service

JUMBO SHRIMP
WITH SAUTÉED PETIT BREAST OF CHICKEN

served with Provençal sauce

\$51.50

SHRIMP SCAMPI
WITH CHICKEN ROMANO

\$51.50

PETIT FILET OF BEEF TENDERLOIN
WITH CHICKEN ROMANO

\$55.95

PETIT FILET OF BEEF TENDERLOIN
WITH GRILLED FILLET OF SALMON

served with pinot noir sauce

\$58.95

PORK TENDERLOIN MEDALLION
WITH PETIT BREAST OF CHICKEN

*served with cranberry and
mandarin orange compote*

\$47.95

PETIT FILET OF BEEF TENDERLOIN
WITH PANKO-CRUSTED CHICKEN BREAST
STUFFED WITH BOURSIN CHEESE

served with roasted shallot sauce

\$55.95

SEARED SALMON
WITH PETIT CHICKEN BREAST
STUFFED WITH SPINACH, FONTINA
AND SUN-DRIED TOMATOES

served with tomato tarragon coulis

\$52.95

PETIT FILET OF BEEF TENDERLOIN
WITH MARYLAND STYLE CRAB CAKE

served with wild mushroom demi-glace

\$71.95

Petit filet is 4 oz.

Center cut 8 oz. filet additional \$8.50

All entrée selections are limited to two choices unless otherwise required to accommodate dietary needs.

Limited dietary substitutions must be made in advance.

There will be a \$4.95 surcharge per entrée for events with more than two entrée choices.



SIT-DOWN ACCOMPANIMENTS

PRESENTATION SALADS

choose one

Baby California Greens
*with dried fruit and spiced nuts,
tossed with champagne vinaigrette*

Mediterranean Salad
*mixed greens with kalamata olives,
cucumbers and feta, tossed with
lemon-olive oil vinaigrette*

Caesar Salad
*romaine leaves tossed with
shredded Parmesan, housemade croutons
and Caesar dressing*

PLATED VEGETABLES

choose one

Poached Asparagus

Seasonal Baby Vegetables

Fresh Green Beans
with garlic and basil

Roasted Root Vegetables

Broccolini

Sautéed Sugar Snap Peas
with toasted sesame seeds or baby carrots

*Other seasonal selections
will also be available.*

PLATED STARCHES

choose one

Wild Mushroom Risotto Cake

Herbed Long Grain and Wild Rice

Saffron Basmati Rice

Duchess Potatoes (Piped Whipped Potatoes)

Dauphinoise Potatoes

Red Skin Potatoes with Fines Herbs
steamed or roasted

Yukon Gold Whipped Potatoes

SPECIAL MEALS

Vegetarian and Vegan options available

Children's Meal
(for children 10 and under)
chicken fingers with french fries

\$16.75

Vendor Specialty Box Meal

\$19.25

*Other children's options are available by request.
All special meal requests, including dietary
substitutions, must be made in advance.*





BUFFET SELECTIONS

Includes four accompaniments, rolls and butter, coffee station

PACKAGE ONE

\$45.95 PER PERSON

choose two entrées

Grilled Breast of Chicken
marinated with lemon and rosemary

Oregano Chicken
*with artichoke hearts, grilled tomato
and fresh basil*

Chicken Roulade
*with savory bread stuffing
and velouté sauce*

Panko-Crusted Baked Tilapia
with fresh pineapple salsa

Herb-Crusted Pork Loin
with roasted garlic jus

Sliced Top Round of Beef
with mushroom jus

PACKAGE TWO

\$52.50 PER PERSON

*choose two entrées,
may include selections
from package one*

Grilled Salmon
with maple-mustard glaze

Marinated and Roasted Beef Brisket
with Pommery mustard-horseradish sauce

Chicken Roulade
*with wild mushrooms, spinach
and fontina, pesto cream sauce*

Medallions of Pork Tenderloin
roasted with orange marmalade glaze

Breaded Boneless Chicken Breast
stuffed with Boursin cheese

Shrimp Scampi
*with angel hair pasta and
Parmigiano-Reggiano*

Chicken Romano
in a rich egg and romano cheese batter

Chicken Marsala
*sautéed with mushrooms in a
Marsala wine sauce*

PACKAGE THREE

\$65.95 PER PERSON

*choose two entrées,
may include selections
from packages one and two*

Seared Tenderloin
*with leeks and balsamic-
thyme reduction*

**Macadamia Nut-Crusted
Mahi Mahi**
with lemon beurre blanc

Roasted Baby Rock Hen
semi-boneless, with blackberry glaze

Grilled Tournedos of Beef
with port wine reduction sauce

Medallions of Pork Tenderloin
*with granny smith apples
and brandy-calvados cream sauce*

BUFFET ACCOMPANIMENTS

BUFFET SALADS

choose one

Caesar Salad

romaine leaves tossed with shredded Parmesan, housemade croutons and Caesar dressing

Baby Spinach Salad

with mushrooms, chopped hard-cooked egg and red onion, with poppyseed dressing

Tossed Garden Salad

with tomatoes, cucumbers and carrots

Choose one housemade dressing: ranch, French, raspberry, balsamic or champagne vinaigrette

BUFFET VEGETABLES

choose one

**Fresh Green Beans,
Yellow Wax Beans and Carrots**
in compound herb butter

Corn Pudding Soufflé

Grilled Marinated Vegetables
served at room temperature

Sautéed Sliced Carrots
with fresh dill

Fresh Vegetable Medley

Fresh Green Beans
with garlic and basil

Zucchini and Yellow Squash Provençal

Broccoli and Cheddar Cheese Soufflé

Summer Vegetable Gratin
(seasonal)

BUFFET STARCHES

choose two

RICE

Herbed Long Grain and Wild Rice

Saffron Basmati Rice

PASTA

Penne

with sun-dried tomato cream sauce

Bow Tie

with tomato-basil pesto sauce

Tortellini

with marinara sauce

Orzo

with wild mushrooms

POTATOES

Red Skin Potatoes with Fines Herbs
steamed or roasted

Smashed Potatoes with Cheddar Cheese

Chive Whipped Potatoes

Au Gratin Potatoes
with aged cheddar cheese

Baked Yams

with cinnamon, nutmeg and brown sugar

Red Bliss Potatoes
with garlic cream sauce





CHEF'S CARVING STATIONS

Enhancing your buffet selections

All stations require one carving attendant at \$125.00 each.

TOP ROUND OF BEEF

*marinated and slow roasted, with
horseradish mousse and natural jus*

Serves 25
\$395

PRIME RIB OF BEEF

*with horseradish mousse
and natural jus*

Serves 25
\$495

BEEF TENDERLOIN

*the most tender cut of beef with
bearnaise sauce and horseradish mousse*

Serves 25
\$525

LEG OF LAMB

*rosemary and garlic leg of lamb,
with mint-scented au jus*

Serves 25
\$425

ROASTED LOIN OF PORK

*marinated center-cut pork loin, rubbed with
dijon mustard, with fresh apple chutney*

Serves 25
\$350

HERB ROASTED TURKEY

*slow roasted with Herbes de Provence,
with cranberry mayonnaise
and dijon mustard*

Serves 25
\$325

GLAZED HAM

*honey-glazed country ham,
with whole grain mustard sauce*

Serves 40
\$275





HORS D'OEUVRES PACKAGES

*All Hors d'Oeuvres are butlered on beautifully presented trays.
(Pricing is for a maximum service time of one hour.)*

PACKAGE ONE

\$12.95 PER PERSON

choice of three

Chicken and Waffle Bites
with Thai chili maple syrup

Fontina Cheese Risotto Balls
with roasted tomato dipping sauce

Thai Chicken Skewers
with peanut dipping sauce

Seasonal Crostini

Assorted Stuffed Mushrooms

Tomato Basil Squares

Gorgonzola Gougères

Spanakopita

Curried Chicken Tartlets

Asparagus and Gruyère Beignets

PACKAGE TWO

\$15.95 PER PERSON

*choice of five, may include
selections from package one*

**Chicken Wrapped in Prosciutto
and Fresh Sage**

Chicken Quesadilla

Chicken Waldorf Salad
on endive spears

Miniature Caprese Skewers

**Sun-Dried Tomato and
Goat Cheese Bites**

Petit Quiche

Loaded Potato Croquettes
with chive sour cream

**Miniature Italian or
Swedish Meatballs**

Potato Pancakes
with crème fraîche and smoked salmon

Mini Brie Soufflé

PACKAGE THREE

\$19.50 PER PERSON

*choice of five, may include
selections from packages one
and two*

Flank Steak Roulades

Miniature Crab Cakes

Coconut Shrimp

Corn and Crab Fritters
*with sweet tomato jam and
scallion marmalade*

Miniature Beef Wellington

Barbequed Duck Taquitos

Steak au Poivre

Vietnamese Summer Rolls
with orange soy dipping sauce

Bacon Wrapped Scallops

Boursin Cherry Tomatoes

Gourmet Pizza Squares
with wild mushrooms and fontina

Baby Redskin Potatoes
with lump crabmeat

STATIONARY HORS D'OEUVRES PACKAGES

DOMESTIC CHEESE DISPLAY

*assorted cubed domestic cheeses,
served with assorted crackers and
mustard dip, garnished with
red and green grapes*

\$8.95
per person

DOMESTIC CHEESE AND FRESH CRUDITÉ DISPLAY

*assorted cubed domestic cheeses,
served with assorted crackers and
mustard dip, garnished with
red and green grapes*

AND

*fresh seasonal vegetables,
served with your choice of roquefort,
dill, ranch or green goddess dressing*

\$10.95
per person

GOURMET CHEESE DISPLAY

*imported and domestic cheeses,
served with assorted crackers and
mustard dip, garnished with
red and green grapes*

*to include a pesto Parmesan soufflé
and baked Brie garnished with dried fruit,
with baguette slices*

\$17.50
per person

MEDITERRANEAN DISPLAY

*display of our housemade chickpea and
roasted garlic hummus, vegetarian or
lamb stuffed grape leaves, baba ganoush,
roasted red peppers, oil cured olives,
red onions, cucumbers, feta cheese
and toasted pita wedges*

\$16.95
per person

ANTIPASTO DISPLAY

*Italian-cured meats and cheeses,
assorted grilled and marinated vegetables
and imported olives, served with
focaccia sticks and crostini*

\$16.95
per person

CRAB, ARTICHOKE AND JALAPEÑO DIP

*our signature crab, artichoke and
jalapeño dip served hot with pita triangles*

**add to any of our stationary
Hor d'Oeuvres for an additional
\$7.95 per person**



WEDDING CAKES

*You can bring in your own wedding cake by any bakery,
and we are happy to offer recommendations, if needed.*





BEVERAGE SELECTIONS

We abide by the policy of drinking in moderation and therefore, we do not serve shots, doubles, pitchers of beer or Long Island Iced Teas at the bar.

Money dances are permitted.

CALL BRANDS FULL BAR

includes beer, wine, liquor & mixers

\$28.00 per person
for four hours

\$7.00 per person
for one additional hour

PREMIUM BRANDS FULL BAR

includes beer, wine, liquor & mixers

\$34.00 per person
for four hours

\$9.00 per person
for one additional hour

SUPER PREMIUM BRANDS FULL BAR

includes beer, wine, liquor & mixers

\$42.00 per person
for four hours

\$10.00 per person
for one additional hour

WINE AND BEER BAR

includes beer, wine and non-alcoholic beverages

\$22.00 per person
for four hours

\$6.00 per person
for one additional hour

NON-ALCOHOLIC PUNCH

serves approximately 50 guests

\$85.00 per five gallons

SODA PACKAGE

for any guest ordering children's meals and vendors

\$6.95 per person
for four hours

\$2.95 per person
for one additional hour

WINE SERVICE DURING DINNER

Charged per bottle for guests

Our sales office will be happy to discuss selections and pricing.

CHAMPAGNE TOAST

complimentary for the bridal table

Charged per person for guests

Our sales office will be happy to discuss selections and pricing.

BARTENDER FEES

includes setup of bar, the bartender, mixers, juices and fruit garnishes

\$175.00 per bartender
for four hours

\$50.00 per bartender
for each additional hour

Wine, beer and liquor add-ons available upon request.

Please contact our sales office for more information on any of our beverage packages.

BRANDS

Additional brands or substitutions may be available upon request, although an “upcharge” may apply. Please contact our sales office for details.

CALL BRANDS

Smirnoff Vodka
Bacardi Light Rum
Seagram's Gin
Cutty Sark Scotch
Jim Beam Bourbon
Seagram's Seven Whiskey
Peach Schnapps
Kamora Coffee Liqueur
Two Domestic Draft Beers:
Miller Lite and Yuengling
(additional selections available)
Cabernet/Merlot
Chardonnay
Pinot Grigio

PREMIUM BRANDS

Absolute or Stolli Vodka
Bacardi Light Rum and
Captain Morgan's Spiced Rum
Bombay Gin
Dewar's "White Label" Scotch
Jim Beam, Jack Daniel's and Old
Grand Dad Bourbon
Seagram's Seven, Crown Royal and
Canadian Club Whiskey
Peach Schnapps
Kahlua
Two Domestic Draft Beers:
Miller Lite and Yuengling
(additional selections available)
One Bottled Beer:
Yuengling, Amstel Light, Corona,
Coors Light, Miller Genuine Draft,
Iron City, IC Light, Miller Lite
Cabernet/Merlot
Chardonnay
Pinot Grigio

SUPER PREMIUM BRANDS

Kettle One, Tito's, and Grey Goose
Appleton Dark Rum or
Captain Morgan
Tanqueray and Bombay Sapphire
Johnny Walker Red Label Scotch
and Dewar's Scotch
Maker's Mark, Woodford Reserve,
and Jack Daniels Bourbon
Jamison Irish Whiskey and
Crown Royal
1800 Tequilla Silver and
Jose Cuervo Traditional
Tequilla Silver
Peach Schnapps
Kahlua Coffe Liqueur and
Baileys Irish Cream
Two Domestic Draft Beers:
Miller Lite and Yuengling
(additional selections available)
One Bottled Beer:
Yuengling, Amstel Light, Corona,
Coors Light, Miller Genuine Draft,
Iron City, IC Light, Miller Lite
CK Mondavi Cabernet
and Chardonnay
Woodbridge Pinot Grigio



WEDDING ENHANCEMENTS

Other rentals are available. Contact our sales office to discuss details and pricing.

SOUP COURSE

Starting at \$5.50 per person

PASTA COURSE

Starting at \$5.95 per person

ESPRESSO AND CAPPUCCINO STATION

Starting at \$9.50 per person

FRESH FRUIT DISPLAY WITH YOUR COOKIES

Starting at \$6.95 per person

FRESH BERRIES AND SAUCE SERVED WITH WEDDING CAKE

\$4.95 per person

PASTRY TRAY

assorted miniature French pastries for each table or displayed

Starting at \$9.95 per person

SPECIALTY LINEN

Starting at \$20.00 each

BALLROOM CHIAVARI CHAIRS

available in natural through The Fluted Mushroom

\$4.00 each

BALLROOM CHIAVARI CHAIRS

available in gold, black, mahogany, white and silver

Starting at \$8.95 each

Additional rental time is \$1,000 per hour and \$500 per half hour. Additional labor fees will also apply.



