



DOUBLETREE
PITTSBURGH -
MEADOW LANDS

2025 WEDDING PACKAGES



DOUBLETREE
BY HILTON™



WEDDINGS AT THE DOUBLETREE

The DoubleTree by Hilton Pittsburgh - Meadow Lands is staffed with professionals who are ready to help shape the event of your dreams. Any wedding celebration that you have in mind can be created at our venue that boasts over 12,000 sq. ft of event space! We do it all - from engagement parties, bridal showers, wedding ceremonies and receptions, to a farewell breakfast the day after your Big Day!

BE OUR GUEST

Guests staying at the DoubleTree Meadow Lands enjoy a Signature Chocolate Chip Cookie upon check in. A 24 Hour Snack Shop and a fitness center are also available to guests staying in any of our 137 Contemporary Guest Rooms. In House, Maxwell's Restaurant & Lounge offers Breakfast and Dinner Service. When weather permits, guests can relax in our Patio & Gazebo Area and enjoy our Outdoor Pool!

Don't limit yourself to Saturday! We offer Friday and Sunday weddings. Some of the perks of "Off Day" weddings include the availability of venue, vendors, and price.

ALL WEDDING PACKAGES INCLUDE:

White Floor Length Linens & Napkins

Standard Banquet Chairs

with White Chair Covers

Complimentary Overnight Stay

the night of your wedding

Hospitality Room on your Wedding Day

Complimentary Anniversary Stay

**Staged Sweetheart or Floor-Level Head Table with
Backdrop***

*STAGING MAY BE AVAILABLE. CONTACT OUR SALES DEPARTMENT FOR PRICING AND AVAILABILITY.

Tasting for 2

Private Bridal Party Cocktail Hour

AVAILABLE UPGRADES:

- Colored Napkins (\$3pp)**
- Table Runners (\$2pp)**
- Floral Centerpieces (\$6pp)**
- Chair Sashes (\$3pp)**
- Chiavari Chair Covers & Cushions (\$8pp)**
- Champagne Toast (\$6pp)**
- Cake (\$6pp)**

AVAILABLE UPGRADE PACKAGES:

Decor Upgrade (\$7pp)

Floral Centerpieces & Choice Of: Table Runners or Colored Napkins

Premium Decor Upgrade (\$9pp)

Floral Centerpieces, Table Runners, and Colored Napkins

Reception Upgrade (\$10pp)

Champagne Toast & Cake

CEREMONY PACKAGE

Includes 1 hour use of a rehearsal space the night before your wedding, complimentary overnight accommodation for the couple the night before the wedding, complimentary private use of Maxwell's Restaurant* for your rehearsal dinner, and 1 hour use of ceremony space for your wedding.

Saturday Wedding Date (\$1,500)

Sunday - Friday Wedding Date (\$1,000)

**Maxwell's will be reserved for a three-hour period, not to end later than 9PM.*



HORS D'OEUVRES

Choice of Four (4) Passed or Two (2) Stationed

Passed

Mini Crab Cake with Lemon Aioli
Bacon Wrapped Scallops
BBQ Meatballs
Chimichurri Beef Skewer
Chicken Potsticker
Teriyaki Pineapple Chicken Skewer
Vegetable Spring Roll
Truffle Mac n' Cheese Cupcake
Spanakopita
Asparagus & Asiago in Phyllo
Brie with Raspberry & Almond
Sausage Stuffed Mushrooms

Stationed

Bruschetta Bar

Tomato Bruschetta, Olive Tapenade, Hummus, Feta Salad,
Crostoni, Grilled Pita

Grilled, Roasted, & Raw Vegetables

Assorted Seasonal Selection of Fresh Vegetables with Ranch

Fruit & Cheese Display

Fresh Sliced Fruit, Assorted Cheeses, Crostoni, Honey Mustard,
Yogurt Dip

Antipasto Display

Assorted Meats & Cheeses with Traditional Garnishes, Crostoni,
Focaccia, and Pita

*Choice of Four (4) Passed **AND** Two (2) Stationed (+\$8pp)*



SOUP OR SALAD

Salads

Mixed Greens

with Grated Parmesan, Black Olive, Sliced Cucumbers and Shredded Carrots

Classic Caesar

with Garlic Parmesan Dressing

Spinach and Kale

with Feta Cheese, Red Onion, Diced Carrots and Toasted Almonds

Soups

Traditional Wedding Soup

Tomato Basil Bisque w/Creme Fraiche

Yukon Gold Potato Soup with Truffle Essence

Available Upgrades

Chicken Pesto Crepe with Lemon Garlic Cream (+\$6pp)

Asparagus Marscapone Ravioli with Tomato Bisque (+\$8pp)

Lobster Bisque (+\$10pp)

Soup AND Salad (+\$3pp)



PLATED DINNER

**Two (2) Entrees or One (1) Duo Plate with Starch & Vegetable
+ Water & Iced Tea (in pitchers)**

+Rolls & Butter

all prices subject to 23% service fee and PA state sales tax

Entrees

Herb Crusted Chicken with Boursin Cream (\$57pp)

Chicken Marsala Florentine (\$57pp)

Pan Seared Chicken with Lemon Rosemary Veloute (\$57pp)

Filet Mignon with Red Wine Bordelaise

6 oz (\$63pp) 8 oz (\$68pp)

Grilled Carved NY Strip Steak with House Steak Sauce (\$63pp)

Red Wine Tomato Braised Short Rib (\$66pp)

Citrus Crusted Mahi Mahi (\$61pp)

Oven Roasted Salmon with Maple Mustard Glaze (\$59pp)

Crab Cake Duo with Lemon Beurre Blanc (\$69pp)

Duo Plates

Braised Short Rib & Chicken (\$66pp)

with Red Wine Roasted Tomato Sauce

Pan Seared Chicken & Crab Cake (\$69pp)

with Lemon Butter

Grilled Filet & Citrus Crusted Salmon (\$70pp)

with House Steak Sauce (Filet Only)

Starches

Herb Truffle Potato Gratin

Yukon Gold Whipped Potatoes

Roasted Redskin Potatoes

Garlic Parmesan Risotto (+\$3pp)

Vegetables

Lemon Balsamic Roasted Asparagus

Roasted Red Pepper Haricot Vert

Chef's Seasonal Vegetables

Honey Ginger Carrots

8 Years Old & Under (\$35pp)

Choice of: Chicken Fingers, Hamburger, or Hot Dog w/French Fries

BUFFET DINNER

Choice of Two (2) Entrees with Starch & Vegetable (\$67pp)

Includes pitchers of iced tea & water with rolls & butter.

8 Years Old & Under (\$35pp)

Entrees

Sliced Tenderloin

with Red Wine Bordelaise

Roast Striploin

with Balsamic Steak Sauce

Roast Porkloin

with Apple Cranberry Mustarda

Herb Crusted Chicken

with Sundried Tomato Boursin Cream

Honey Garlic Grilled Chicken

Pan Seared Chicken

with Mushroom Caper Picatta

Grilled Salmon

with Bourbon Peach Glaze

Pesto Crusted Cod

Tortellini

with Olives, Tomatoes, and Spinach

Cavatappi Ala Vodka

Lemon Garlic Penne

with Shrimp

Starches

Herb Truffle Potato Gratin

Yukon Gold Whipped Potatoes

Roasted Redskin Potatoes

Garlic Parmesan Risotto (+\$3pp)

Vegetables

Lemon Balsamic Roasted Asparagus

Roasted Red Pepper Haricot Vert

Chef's Seasonal Vegetables

Honey Ginger Carrots



OPEN BAR PACKAGES

ALL PRICES SUBJECT TO 23% SERVICE FEE AND PA STATE SALES TAX

Gold Tier

4 Hour Open Bar w/60 min closure (\$36pp)
+\$12pp for each additional hour

Includes: House Beers, House Wines, and Upgraded Liquors

Silver Tier

4 Hour Open Bar w/60 min closure (\$28pp)
+\$10pp for each additional hour

Includes: House Beers, House Wines, and House Liquors

Bronze Tier

4 Hour Open Bar w/60 min closure (\$20pp)
+\$8pp for each additional hour

Includes: House Beers, House Wines, and (2) Specialty Cocktails

BAR & LIQUOR UPGRADES

Add Variety Hard Seltzers(s) (+\$3pp)

Add High Noon(s) (+\$5pp)

Additional Specialty Cocktail (+\$2pp)

**Want something else? Ask
about our additional
specials.**



*1 Bartender included per 100 people.
Additional bartender fees apply.
Coke Products included with all bars.
Includes Beverage Station(s) with
Coffee, Hot Tea, and Water.*



REHEARSAL DINNER

In Maxwell's Restaurant
Included with Ceremony Package
\$500 rental fee w/o Ceremony Package

Tuscan Table (\$35pp)

Served Family-Style or Buffet-Style

Choice of 1 Soup or Salad

Wedding Soup	Classic Caesar
Minestrone	Seasonal Mixed Green
Chicken & Cannellini Bean	Tuscan Tomato Salad

Choice of 2 Sides

Garlic and Chili Roasted Broccoli	Garlic Parmesan Mashed Potatoes
Balsamic Red Pepper Asparagus	Roasted Fingerling Potatoes
Seasonal Roasted Vegetables	Penne Alfredo with Sundried Tomatoes & Spinach
Baked Ziti	

Choice of 2 Entrees

Herb Encrusted Chicken Parmesan
Sautéed Chicken Marsala
Grilled Bistro Tender with Balsamic Cream Sauce
Flank Steak Pizzaiola
Lemon Pesto Crusted Cod

Homestyle Cookout Buffet (\$38pp)

Choice of 1 Salad

Classic Potato Salad
Haricot Vert Salad with Raspberry Dill Vinaigrette
Broccoli Salad
Classic Mixed Green Salad
Seasonal Fruit Salad
Picnic Pasta Salas

Choice of 2 Sides

House Made Baked Beans
with Signature Barbeque Sauce
Baked Potato with Butter and Sour Cream
Roasted Fingerling Potatoes
Honey Ginger Roasted Carrots
Green Beans with Bacon and Mushrooms

Choice of 2 Entrees

Fresh Grilled Burgers and Hot Dogs with Caramelized Onions
House Made Smoked Pulled Pork with Signature Barbeque Sauce
Grilled Marinated Chicken with Carolina Barbeque Sauce
Peach Dijon Glazed Salmon

Includes water & iced tea served in pitchers.
All prices subject to 23% service fee and PA state sales tax



AFTER PARTY

In Maxwell's Lounge or your reception

Minimum 35 people

To be served no later than 10PM

Choose 3 for \$20pp

Tater Tots with Toppings

Boneless Wings with Sauces

Chips, Salsa, and Queso

Burger & Buffalo Chicken Sliders

Flatbread Pizza

Pierogies

Fries / Onion Rings with Ketchup & Ranch

DoubleTree Cookies

House Chips

Pizza (12-Cut)

\$16 Cheese (+\$1 per topping)

Salad (Personal)

\$5 House

\$8 Chicken

\$9 Steak

In Maxwell's Lounge:

After 11PM, a bartender fee of \$100, per 50 people, applies.

Last Call @1:30AM.

All after party food must be ordered 21 days in advance.

All prices subject to 23% service fee and PA state sales tax