



WINTERGARDEN

AT PPG PLACE

EVENTS

WINTERGARDEN EVENTS

At Wintergarden, our dedicated events team will work closely with you to plan your special event. We want to ensure you can simply enjoy your event without having to worry about the details! Our event packages are designed with you in mind, and we offer a variety of options and styles to choose from:

- A La Cart Reception
- Plated Dinner
- Plated Lunch
- Lunch Buffet
- Brunch Buffet
- Beverage Package



A LA CARTE RECEPTION

PASSED APPETIZERS *Minimum of 25 pieces*

- Fava Bean Toast *crispy prosciutto, rosemary pistou*
- Black Truffle Deviled Eggs
- Bacon Wrapped Dates *marcona almond, romesco sauce*
- Char Siu Beef Satay *kimchi aioli*
- Lamb Meatball *mint, vindaloo*
- Maine Scallop *bacon, apricot, horseradish*
- Beef Tenderloin Fritter *au poivre sauce*
- Lamb Pops *mint, tzatziki, sesame:*
- Peekytoe Crab Cake *hot 'n' sour mustard*

STATIONS

MEDITERRANEAN

Butter Bean Hummus, Baba Ghanoush, Tabbouleh

Toppings:

- Roasted Peppers *marinated feta, rosemary*
- Burnt Artichokes *lemon, garlic*
- Marinated Cucumbers *pickled onions, olives*
- Za'atar Spiced Chickpeas
- Sambal Sauce *olive oil*
- Artisan Breads and Pita

GIARDINIERA

Raw and Cooked Vegetables

Included:

- Orange and Rosemary Grilled Carrots
- Sweet Vinegar Peppers
- Charred Rapini *garlic olive oil*
- Toy Box Cherry Tomatoes
- Cauliflower and Radish
- Lightly Pickled Beets and Cucumbers

CHARCUTERIE

Featuring Artisan Meats and Cheese

Included:

- Mortadella
- Soppressatta *hot and sweet*
- White Wine Salumi
- Fennel and Garlic Salami
- 5-Year Cheddar, Gouda, Goat, Taleggio
- Spiced Marcona Almonds *housemade mustards and jams*
- Mediterranean Breads

VENTI FRUITS DE MER

Raw and Cooked Shellfish

Included:

- Florida Gulf White Shrimp Cocktail *horseradish cocktail*
- East Coast Oysters *mignonette, Tabasco*
- Alaskan Crab Claws *dijonese*
- Steamed Mussels and Clams *garlic, lemon*
- Maine Lobster Tails *olive oil poached*



A LA CARTE RECEPTION

FROM THE GARDEN choose 3

- Arcadia Greens *endive, shaved root vegetables, toy box tomatoes, rosé champagne vinaigrette*
- Caesar romaine hearts, *pepperoncini rings, Parmesan flake, garlic brioche, black pepper Caesar*
- Wood Roasted Baby Carrots *goat cheese, chimichurri*
- Green Bean Casserole *wild mushroom, crispy onions*

FROM THE BUTCHER'S BLOCK chef fee required

- Dry Aged Prime Rib *pickled beet, horseradish sauce*
- Apple Cider Brined Turkey *dijon, sweet 'n' sour cherry glaze*
- Rosemary Leg of Lamb *lemon, cucumber yogurt*
- Wild King Salmon en Croute *dill, leek, caper remoulade*

FROM THE MILL chef fee required choose one

- Penne or Ravioli or Gnocchi

Toppings:

sweet basil and D.O.P. tomato, carbonara, grilled chicken, oven dried tomatoes, arugula, burnt pine nut, sweet vinegar peppers, Parmigiano

BLACK AND GOLD STADIUM PACKAGE

Included:

Confit Chicken Wings (garlic parmesan & buffalo)
ranch sauce, bleu cheese, carrots and celery
50 Yard Line Nachos *pickled jalapeno, BBQ pork, sour cream*
PNC Chicken tenders *BBQ sauce and ranch sauce*
PPG Pretzel bites *cheese sauce and spicy mustard*

MEXICAN WAR STREETS

- Achiote Pork Carnitas
- Chicken Verde Tinga *tomatillos, ember green chili*
- El Milagro Tortilla Chips, Warm Flour and Corn Tortillas

Toppings: cilantro & onions, queso fresco, pico de gallo, molcajete, jalapeno, pickled cabbage

Salsas: tomato, red chili, verde, aji Amarillo

THE STRIP

- Capicola and Steak
- Mancini's Italian Bread
- Hand Cut Fries *sweet and sour cabbage slaw*
- Red Devil Hot Sauce

BLOOMFIELD

- Sweet and Hot Italian Sausage
- Mediterranean Baguette

Toppings: roasted sweet bell peppers and onions, San Marzano tomato sauce, fresh mozzarella, giardiniera, sweet basil, oil & vinegar

DESSERT

Chef's selection of mini pastries and desserts



SEATED DINNER

All the following items included:

PASSED APPS *choose any three*

Hot Hors D'oeuvres

- Fava Bean Toast *crispy prosciutto, rosemary pistou*
- Black Truffle Deviled Eggs

Cold Hors D'oeuvres

- Bacon Wrapped Dates *marcona almond, romesco sauce*
- Char Siu Beef Satay *kimchi aioli*
- Lamb Meatball *mint, vindaloo*

FIRST COURSE *choose one*

- Arcadia Greens *endive, shaved root vegetables, toy box tomatoes, rosé champagne vinaigrette*
- Caesar *romaine hearts, pepperoncini rings, Parmesan flake, garlic brioche, black pepper caesar*
- Chopped Wedge *cured tomato, chive, pickled red onion, bacon, steakhouse ranch*

MAIN COURSE *choose any three*

Fish and Fowl

- Rosemary Chicken *provolone, serrano ham*
- Fjord Sea Trout *mustard, almonds, champagne*
- Au Poivre Salmon *wild mushroom truffle beurre blanc*

Pasture

- Tournedos of Beef *red wine jus*
- Petite New York Strip *three peppercorns, brandy*
- Achiotte Pork Chop *mole, raisins*

Roots and Stems

- Wild Mushroom Strudel *goat cheese fonduta*
- Crispy Lentil Cake *zucchini, coconut green curry*
- Fresh Ricotta Risotto *portabella confit, arugula, truffle butter*

A LA CARTE ENHANCEMENTS

Minimum of 50 pieces required

- Maine Scallop *bacon, apricot, horseradish*
- Beef Tenderloin Fritter *au poivre sauce*
- Lamb Pops *mint, tzatziki, sesame*
- Peekytoe Crab Cake *hot 'n' sour mustard*

GOURMET PLATED SIDES *choose any two*

- Whipped Potato Purée
- Asparagus
- Wood Roasted Haricots Verts
- Confit Yukon Potato
- Anson Mills Wild Rice
- Truffle Potato Pavé
- Glazed Root Vegetables
- Brussels Sprouts
- Fingerling Potatoes
- Broccoli Rabe

DESSERT *choose one*

- Burnt Almond Torte
- Chocolate Truffle Cake *raspberry crème anglaise*
- Ricotta Cheesecake *macerated cherries, meringue*
- Chef's Seasonal Offering



PLATED LUNCH

FIRST COURSE *choose one*

- Arcadia Greens *endive, shaved root vegetables, toy box tomatoes, rosé champagne vinaigrette*
- Caesar *romaine hearts, pepperoncini rings, Parmesan flake, garlic brioche, black pepper Caesar*
- Chopped Wedge *cured tomato, chive, pickled red onion, bacon, steakhouse ranch*

MAIN COURSE *choose one*

Fish and Fowl

- Herbes de Provence Chicken *melted leeks, mustard sauce, crispy fingerling potatoes*
- Lake Superior Whitefish *lemon piccata, fried caper, wild rice risotto*

Beef and Pork

- Braised Short Rib *roasted vegetable jus, peas, baby carrots, potato purée*
- Pork Tenderloin *mojo, orange gastrique, turnips, hominy grits*

Roots and Stems

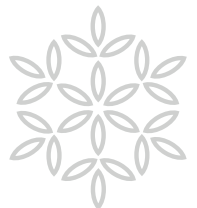
- Crispy Lentil Cake *zucchini, coconut green curry*

SWEETS *choose one*

- Chocolate Truffle Cake *raspberry crème anglaise*
- Ricotta Cheesecake *macerated cherries, meringue*

A LA CARTE ENHANCEMENT

- Chef's Soup of the Day



LUNCH BUFFETS

2nd AVENUE DELI

featuring meats from Smallman Street

SALAD OR SOUP *choose two*

- Blistered Tomato Basil Soup *cheddar croutons*
- Amish Chicken and Egg Noodle *carrots, parsley*
- Arcadia Greens *endive, shaved root vegetables, toy box tomatoes, rosé champagne vinaigrette*
- Caesar *romaine hearts, pepperoncini rings, Parmesan flake, garlic brioche, black pepper Caesar*
- Loaded Baked Potato Salad *chive, chopped egg, cheddar, smoked bacon*
- Rotini Pasta Salad *Parmesan, olive, marinated vegetables, red wine vinaigrette*

DELI *all included*

- **Meats:** smoked turkey, pepper-crusted roast beef, chipped ham, Genoa
- **Cheeses:** Swiss, cheddar, provolone, white American
- **Accoutrements:** Tomato, red leaf, pickle, shaved onion
- **Housemade Mustards and Spreads:** green goddess mayo, violet mustard, Meyer lemon aioli
- House Chips *sea salt or smoked barbecue*
- Mediterranean Bakery Breads

DESSERT

- Chef's Selection of Mini Pastries and Desserts

A LA CARTE ENHANCEMENT

Requires culinary attendant

- Murray Avenue Hot Corned Beef *marble rye, hot mustard, horseradish*
- Smallman Street Steamed Pastrami *light rye, yellow mustard, sweet onion*

PENN AVENUE BUFFET

featuring meats from Smallman Street

SALAD OR SOUP *choose two*

- Caesar *romaine hearts, pepperoncini rings, Parmesan flake, garlic brioche, black pepper Caesar*
- Caprese *salt marinated tomatoes, fresh mozzarella, sherry vinegar, basil, shaved fennel*
- Rotini Pasta Salad *Parmesan, olive, marinated vegetables, red wine vinaigrette*
- Italian Wedding Soup *meatball, black kale, parmesan broth*

ANTIPASTO AND ENTRATA *all included*

- Artisan Meats, marinated olives, spiced almonds
- Mediterranean Breads, infused oils, vinegars
- Miller Farms Chicken *oregano, lemon, schmaltz, peas and Parmesan, potato wedges*
- Wood Fired Vegetables Caponata *caramelized balsamic, feta*
- Manicotti *housemade ricotta, lemon, black truffle, toasted pepper, white sauce*

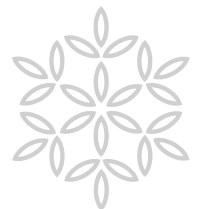
DESSERT

- Whipped Mascarpone *coffee sabayon, pizzelle cookie*
- Prantl's Burnt Almond Cupcakes

A LA CARTE ENHANCEMENT

Requires culinary attendant

- Carved Italian Beef *sweet peppers, hot giardiniera*



BREAKFAST/BRUNCH BUFFET

OHIO

Seasonal Sliced Fruit
Muffins, Assorted Danish and Scones
Yogurt Parfait Bar *berries, maple granola, dried fruit*
Fresh Squeezed Juice
Intelligentsia Coffee and Tea

MONONGAHELA

Seasonal Sliced Fruit
Bagel Bar *assorted schmears*
Smoked Salmon *tomato, red onion, cucumber, capers*
Fried Eggs *white American, applewood smoked bacon*
Fresh Squeezed Juice
Intelligentsia Coffee and Tea

ALLEGHENY

Seasonal Sliced Fruit
Muffins, Assorted Danish and Scones
Yogurt Parfait Bar *berries, maple granola, dried fruit*
Soft Scrambled Eggs *aged cheddar, molcajete salsa*
Lyonnaise Potatoes *caramelized onions*
Butterscotch Pain Perdu *Pennsylvania maple syrup*
Applewood Smoked Bacon
Esposito Breakfast Sausage
Fresh Squeezed Juice
Intelligentsia Coffee and Tea

THREE RIVERS

Seasonal Sliced Fruit
Muffins, Assorted Danish and Scones
Yogurt Parfait Bar *berries, maple granola, dried fruit*
Smoked Salmon *tomato, red onion, cucumber, capers*
Soft Scrambled Eggs *aged cheddar, molcajete salsa*
Buttermilk Biscuits *prosciutto di parma gravy*
Butterscotch Pain Perdu *Pennsylvania maple syrup*
Whipped Meringue Pancakes *caramelized banana, brown butter walnuts*
Lyonnaise Potatoes *caramelized onions*
Applewood Smoked Bacon
Esposito Breakfast Sausage
Fresh Squeezed juice
Intelligentsia Coffee and Tea

BRUNCH ENHANCEMENTS

Requires culinary attendant/chef fee

MTO Omelet Station

bacon, sausage, ham, peppers, onion, mushroom, peppers,
tomato, chives, cheddar, swiss, feta

Beignet Bar

stone fruits, whipped ricotta, chocolate, butterscotch, apple
butter+ brown sugar smoked ham

Build Your Own Bloody Mary and Mimosa Bar

Full Beverage Package Available



BEVERAGE PACKAGE

LIQUOR *all included*

Tito's Vodka
Beefeater Gin
Bacardi Rum
Captain Morgan Rum
Cazadores Tequila
Jim Beam Bourbon
Jack Daniel's Whiskey
Dewar's Scotch

WINE *choose any three*

Chardonnay
Pinot Grigio
Sparkling White
Rosé
Pinot Noir
Cabernet Sauvignon

BEER *all included*

Miller Light
Bud Light
Yuengling Lager
Fat Head's Brewery Head Hunter IPA
Allagash White
Bell's Two Hearted Ale

ENHANCEMENTS

A LA CARTE ENHANCEMENTS

choose four wines

Patron Silver
Crown Royal
Grey Goose
Hendrick's
Bulleit
Johnnie Walker Black:

Tableside wine service

NON-ALCOHOLIC BEVERAGE PACKAGE

DRINK TICKETS

- *When adding an enhancement liquor option, those would be substitutions only
- *Packages do not include shots, martinis or specialty drinks
- *Two hour package minimum required
- *Bar must remain closed for 1 hour during seated service



ADDITIONAL INFORMATION

TAXES AND SERVICE FEES

All menu prices are subject to the prevailing taxable service fee (23%) and sales tax (7%).

MINIMUM SPEND POLICIES, DEPOSITS AND PAYMENT SCHEDULE

There are minimum spend policies for all events held at Wintergarden. Minimums are based on the day of week, type of event and time of year. Our Sales team will provide more details when discussing your event

Any payments over \$3,000 made by credit card will incur an additional 3% credit card processing fee (payments made by check or cash will not incur this 3% credit card fee).

Deposit (non-refundable) is a flat \$2,500 and is due at booking with the signed event agreement.

Final payment, including tax and service fee, is due five business days before event date.

STAFFING

All of your event service staff are included in the menu pricing. We guarantee a minimum of one server for every 25 guests and one bartender for every 50 guests for seated events. An event coordinator will also be assigned to you to facilitate and supervise your special day. Some stations require a chef attendant at \$150 for a two hour duration.

MENU

Final menu choices are due no less than 30 days in advance of the event.

When selecting multiple entrées, place cards must be provided for each guest designated with a symbol or color indicator identifying which meal selections they have chosen. This allows Wintergarden to ensure all guests receive their requested meal.

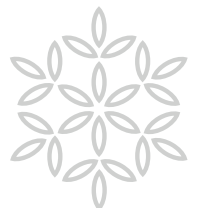
LINENS & SEATING

Wintergarden will provide floor-length linens in your choice of color for all dining room tables and a choice of white, ivory or black napkins. Also included are high boys, banquet tables, Chiavari dining chairs, china, flatware and stemware. Upgraded linens and napkins are available at an additional cost. Please consult your event coordinator for details.

TIME FRAME

Events at the Wintergarden PPG Place may start no earlier than 8:00 a.m. and must end no later than midnight.

Vendors/decorators/deliveries are allowed in the venue no more than two hours before the event start time.



ADDITIONAL INFORMATION

OUTSIDE VENDORS

All vendors contracted by our clients must follow Wintergarden's procedures at all times. Procedures include but are not limited to appropriate setup, loading hours, fire codes, and noise limitations. All vendor names and contact information are to be provided to your event coordinator. All outside vendors must be properly insured and name HRLP Fourth Avenue, LLC as an additional insured party on such insurance policies and hold a valid license (to the extent applicable) in the Commonwealth of Pennsylvania with respect to the services to be provided.

Deliveries and vendors are welcome to start setting up no more than two hours before event start time

VENDOR MEALS

We do not provide different entrée options for DJs or other vendors. Vendor meal options are the same as the guests' and must be provided in the final guest meal count. While vendors will be included in the meal count, they will not be included in the beverage count unless otherwise specified.

FOOD AND BEVERAGE

All food and beverages, with the exception of your wedding cake and cookies, must be supplied and prepared by Wintergarden and consumed in the venue for which it was purchased. No food or beverages may be removed from the premises, with the exception of outside desserts/cookies.

Cookie/Dessert Table *setup and replenishment*: \$150

ALCOHOL CONSUMPTION

All alcoholic beverages are to be served by Wintergarden trained staff only. Wintergarden's alcoholic beverage policy requires Wintergarden staff to request proper identification (photo ID) from any person of questionable age and refuse alcoholic beverage service if the person is either underage or cannot produce proper identification. Wintergarden staff may also refuse alcoholic beverage service to any person who, in Wintergarden staff's sole judgement, appears intoxicated. Wintergarden does not serve shots, martinis or specialty cocktails.

DECORATIONS & ENTERTAINMENT

You are welcome to bring in decor and use your decorator of choice for the event. Wintergarden staff will set up the space based on arrangements during planning.

Wintergarden welcomes DJs, bands or any other type of entertainment you would like for your event. Please ensure arrangements are made in advance with your event coordinator to ensure plug-in capabilities and placement of entertainment work for the venue.

