



WINTERGARDEN

AT PPG PLACE

WEDDINGS

WINTERGARDEN WEDDINGS

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



- Cocktail Hour
- Silver Seated Dinner
- Gold Seated Dinner
- Platinum Seated Dinner
- Interactive Stations
- Beverage Packages
- For the Little Ones
- Brunch Buffet
- Indoor Ceremonies

COCKTAIL HOUR

1 hour of butler-passed appetizers included in all dinner and interactive station menus

All the following items included:

COLD HORS D'OEUVRES

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

HOT HORS D'OEUVRES

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

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*

STATION ENHANCEMENTS

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:

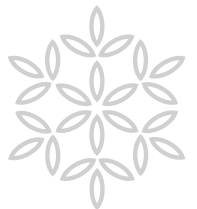
- Mortadella
- Soppressatta *hot and sweet*
- Sweet Salumi
- Prosciutto di Parma
- 4-Year Cheddar, Gouda, Fontina, Buttermilk Blue, Grand Cru
- Spiced Marcona Almonds *housemade mustards and jams*
- Mediterranean Breads

VENTI FRUITS DE MER

Raw and Cooked Shellfish

Included:

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



SILVER SEATED DINNER

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

- Herbes de Provence Chicken *melted leeks, mustard sauce*
- Striped Bass *lemon piccata, fried caper*

Beef and Pork

- Braised Short Rib *roasted vegetable jus, peas*
- Pork Tenderloin *mojo, orange gastrique*

Roots and Stems

- Crispy Lentil Cake *zucchini, coconut green curry*
- Eggplant Pave *basil, ricotta, tomato, rapini*

GOURMET PLATED SIDES *choose any two*

Whipped Potato Purée
Wood Roasted Haricots Verts
Anson Mills Wild Rice
Glazed Root Vegetables
Herb Roasted Fingerling Potatoes
Broccoli Rabe

A LA CARTE ENHANCEMENTS

- Outdoor Space *options available for cocktail hour only (for in and out access)*
- Dessert/Cookie Table *setup and replenishment - cookies must come on platters*
- Tableside Wine Service *during dinner*
- Espresso and Cappuccino Post Dinner Service *two hours post dinner*
- Tiered Wedding Cake Cutting

SILVER PACKAGE INCLUDES:

- Wintergarden event coordinator
- Professional bartenders, servers and kitchen staff
- Menu tasting for couple and four guests
- Bridal room (available two hours before start of the event)
- Sparkling wine toast for all guests
- High rounds for cocktail reception style events, dinner round tables and silver Chiavari chairs for stationed & seated events
- Standard poly floor length linens (based on vendor offerings) and dining napkins, with a variety of color options- upgrade options available
- House candles for tables (must be requested in advance)
- Coffee after dinner

FIRST COURSE ENHANCEMENTS

- Lobster Bisque *corn crema, tobiko, tarragon*
- Potato Soup *leek, foraged mushroom, espelette*
- Blistered Tomato Soup *basil, fresh curd mozzarella, dried olive, arugula, frisée, white balsamic*
- Wood Grilled Asparagus Salad *endive, fresh ricotta, marinated peppers, balsamic*
- Lamb Bolognese *rigatoni, chili, herbs, parmesan*
- Tuna Poke *jicama, sesame, radish, kimchi vinaigrette*
- Ravioli *short rib, root vegetable, pea, braising jus*

GOLD SEATED DINNER

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, prosciutto di parma*
- Rainbow Trout *mustard, almonds, champagne*
- Au Poivre Salmon *wild mushroom, beurre blanc*

Pasture

- Filet Mignon *red wine jus*
- Petite New York Strip *three peppercorns, brandy*
- Pork Tenderloin *mojo, orange gastrique*

Roots and Stems

- Wild Mushroom Strudel *goat cheese fonduta*
- Crispy Lentil Cake *zucchini, coconut green curry*
- Eggplant Pave *basil, ricotta, tomato, rapini*

GOURMET PLATED SIDES *choose any two*

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

GOLD PACKAGE INCLUDES:

- Wintergarden event coordinator
- Professional bartenders, servers and kitchen staff
- Menu tasting for couple and four guests
- Bridal room (available two hours before start of the event)
- Sparkling wine toast for all guests
- High rounds for cocktail reception style events, dinner round tables and silver Chiavari chairs for stationed & seated events
- Standard poly floor length linens (based on vendor offerings) and dining napkins, with a variety of color options - upgrade options available
- House candles for tables (must be requested in advance)
- Coffee after dinner
- Complimentary wedding cake cutting of any size
included enhancement

FIRST COURSE ENHANCEMENTS

- Lobster Bisque *corn crema, tobiko, tarragon*
- Potato Soup *leek, foraged mushroom, espelette*
- Blistered Tomato Soup *basil, fresh curd mozzarella, dried arugula, frisée, white balsamic*
- Wood Grilled Asparagus Salad *endive, fresh ricotta, marinated peppers, balsamic*
- Lamb Bolognese *rigatoni, chili, herbs, parmesan*
- Tuna Poke *jitama, sesame, radish, kimchi vinaigrette*
- Ravioli *short rib, root vegetable, pea, braising jus*

A LA CARTE ENHANCEMENTS

- Outdoor Space *options available for cocktail hour only (for in and out access)*
- Dessert/Cookie Table *setup and replenishment - cookies must come on platters:*
- Tableside Wine Service *during dinner*
- Espresso and Cappuccino Post Dinner Service *two hours post dinner*

PLATINUM SEATED DINNER

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

- Halibut *seed and nut, burnt lemon*
- Chicken *yogurt, turmeric, vindaloo*
- Duck Breast *orange, Szechuan, fennel*
- White Bass *miso BBQ, scallion pho sauce*

Pasture

- Wagyu Strip Loin *creamed leeks*
- Lamb Shank *tomato, garlic, rosemary*
- Filet Mignon *truffle crust, brandy*
- Pork Tenderloin *mojo, orange gastrique*

Roots and Stems

- Wild Mushroom Strudel *goat cheese fonduta*
- Crispy Lentil Cake *zucchini, coconut green curry*
- Eggplant Pave *basil, ricotta, tomato, rapini*

GOURMET PLATED SIDES *choose any two*

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

PLATINUM PACKAGE INCLUDES:

- Wintergarden event coordinator
- Professional bartenders, servers and kitchen staff
- Menu tasting for couple and four guests
- Bridal room (available two hours before start of the event)
- Sparkling wine toast for all guests
- High rounds for cocktail reception style events, dinner round tables and silver Chiavari chairs for stationed & seated events
- Standard poly floor length linens (based on vendor offerings) and dining napkins, with a variety of color options- upgrade options available
- House candles for tables (must be requested in advance)
- Coffee after dinner
- Complimentary wedding cake cutting of any size *included enhancement*

FIRST COURSE ENHANCEMENTS

- Lobster Bisque *corn crema, tobiko, tarragon*
- Potato Soup *leek, foraged mushroom, espelette*
- Blistered Tomato Soup *basil, fresh curd mozzarella, dried olive, arugula, frisée, white balsamic*
- Wood Grilled Asparagus Salad *endive, fresh ricotta, marinated peppers, balsamic*
- Lamb Bolognese *rigatoni, chili, herbs, parmesan*
- Tuna Poke *jicama, sesame, radish, kimchi vinaigrette*
- Ravioli *short rib, root vegetable, pea, braising jus:*

A LA CARTE ENHANCEMENTS

- Outdoor Space *options available for cocktail hour only (for in and out access)*
- Dessert/Cookie Table *setup and replenishment - cookies must come on platters*
- Tableside Wine Service *during dinner*
- Espresso and Cappuccino Post Dinner Service *two hours post dinner*

INTERACTIVE STATION

chef attendants required

Interactive Station menu best served for guest counts of 175 guests or less

FROM THE GARDEN *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

FROM THE BUTCHER'S BLOCK *choose any two*

- 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 EARTH *choose one*

- Salt Roasted Yukon Gold *or Sweet Potatoes*
or Mashed Celery Root

Toppings:

herb butter, buttermilk blue, worchestershire onions, roasted garlic purée, maple pepper bacon crumb, crème fraîche, fine herbs, truffled mushrooms

FROM THE FIELD *choose any two*

- Wood Roasted Baby Carrots *goat cheese, chimichurri*
- Broccoli Rabe *grilled garlic confit*
- Green Bean Casserole *wild mushroom, crispy onions*
- Eggplant Pavé *fresh mozzarella, parsley pistou*

FROM THE MILL *choose one*

- Penne *or Ravioli or Gnocchi*

Toppings:

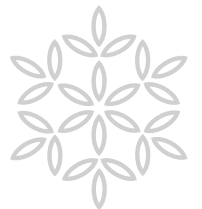
Sauce: San Marzano & sweet basil tomato sauce *or carbonara*
Toppings: grilled chicken, oven dried tomatoes, arugula, burnt pine nut, sweet vinegar peppers, Parmigiano

STATION PACKAGE INCLUDES:

- Wintergarden event coordinator
- Professional bartenders, servers and kitchen staff
- Menu tasting for couple and four guests
- Bridal room (available two hours before start of the event)
- Sparkling wine toast for all guests
- High rounds for cocktail reception style events, dinner round tables and Chiavari chairs for stationed and seated events
- Floor length linens (based on vendor offerings) and dining napkins, with a variety of color options
- House candles for tables
- Coffee after dinner

A LA CARTE ENHANCEMENTS

- Outdoor Space *options available for cocktail hour only (for in and out access)*
- Dessert/Cookie Table *setup and replenishment*
- Tableside Wine Service *during dinner*
- Espresso and Cappuccino Post Dinner Service *two hours post dinner*
- Tiered Wedding Cake Cutting



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
Fat Head's Brewing Head Hunter IPA
Allagash White
Bell's Two Hearted Ale

ENHANCEMENTS

A LA CARTE ENHANCEMENTS

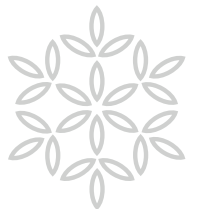
choose four wines

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

Tableside wine service

NON-ALCOHOLIC BEVERAGE PACKAGE

- *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 dinner service



FOR THE LITTLE ONES

STARTER *choose one*

Fresh Fruit

Sticks and Dips *vegetables and ranch*

MAIN *choose one*

Cheese Ravioli *sweet basil pomodoro*

Herb Scented Chicken *mashed potato, green bean, jus*

Petite Filet *roasted potato, broccoli*





THE CEREMONY

Wintergarden offers on-site indoor ceremonies

Full ceremony set-up; includes turning the room immediately following the ceremony: \$ *Available for 150 guests or less*

Ceremony takes place amidst reception set-up: \$
Guests sit at assigned tables; aisle set up in middle of space
Available for all size weddings
Required for all weddings above 150 guests

Setup and break down

Chiavani chairs (same as dinner table chairs)

Microphone and A/V plug-in capabilities

*Cocktail hour will begin immediately following the ceremony

*Wintergarden staff will break down ceremony site (if applicable) and move chairs appropriately to dining tables and/or out of the room, depending on the style of the event

WEDDING BRUNCH BUFFET

Wedding brunch or day after brunch
pricing does not include taxable service fee and taxes

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 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 *tasso ham gravy*
Butterscotch Pain Perdu *Pennsylvania maple syrup*
Whipped Meringue Pancakes *caramelized banana, brown butter walnuts*
Lyonnaise Potatoes *caramelized onions*
Applewood Bacon
Esposito Breakfast Sausage
Fresh Squeezed juice
Intelligentsia coffee and tea

BRUNCH ENHANCEMENTS *chef attendant required*

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

A LA CARTE ENHANCEMENTS

- Outdoor Space *options available for cocktail hour only (for in and out access):*
- Dessert/Cookie Table *setup and replenishment*
- Tableside Wine Service *during brunch*
- Espresso and Cappuccino Post Brunch Service *two hours post dinner*
- Tiered Wedding Cake Cutting

ADDITIONAL INFORMATION

TAXES AND SERVICE FEES

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

VENUE FEE, OUTDOOR FEE, INDOOR CEREMONY FEE, DEPOSIT AND PAYMENT SCHEDULE

Venue fees due upon execution of the agreement:

- Indoor Reception: \$
- Outdoor Cocktail Hour (*in and out access*): \$ (may also be added no later than two weeks before event date)
- Indoor Ceremony: \$

Any payments over \$ 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).

A nonrefundable \$ deposit is due six months before the event date. If booking the event less than six months prior to the event date, the deposit is due upon signing the 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 AND TASTING

The couple plus up to four guests are invited to a complimentary menu tasting. Your event coordinator will share tasting schedule options with you.

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

When selecting multiple entrees, 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.

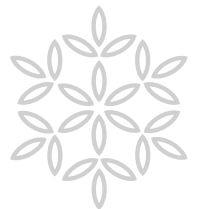
LINENS & SEATING

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 (also used for ceremony), china, flatware and stemware. Upgraded linens, napkins, etc. 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 a.m. and must end no later than midnight.

Vendors/decorators/deliveries are allowed in the venue no more than four 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 four 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.

Tiered Wedding Cake Cutting: \$250

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) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced. 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.

