



# WINTERGARDEN

AT PPG PLACE

WEDDINGS

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# 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
- 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*

## HOT HORS D'OEUVRES

- Bacon Wrapped Dates *marcona almond, romesco sauce*
- Char Siu Beef Satay *kimchi aioli*
- Lamb Meatball *mint, vindaloo*
- Crispy Cauliflower *chipotle, shallot oil, fine herbs (VG)*

## 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:

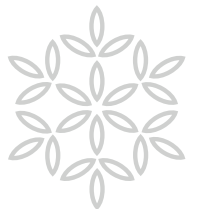
- Mortadella
- Soppressatta *hot and sweet*
- Sweet Salumi
- Prosciutto di Parma
- 4-Year Cheddar, Gouda, Fontina, Buttermilk Blue, Grand Cru
- Spiced Marcona Almonds *housemade mustards and jams*
- Mediterranean Breads

### 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 3 or duo plate + vegetarian option*

### Fish and Fowl

- Herbes de Provence Chicken *melted leeks, mustard sauce*
- Rainbow Trout *mustard, almonds, champagne*
- Au Poivre Salmon *wild mushroom, beurre blanc*

### Beef and Pork

- Braised Short Rib *roasted vegetable jus, peas*
- Pork Loin *wood roasted mire poix*

### Roots and Stems

- Crispy Lentil Cake *zucchini, coconut green curry*
- Root Vegetable Bolognese *roasted heirloom carrots, DOP tomato sauce, linguine (VG or Vegan)*

### Duo Plate *add \$4 pp*

- Petite New York Strip *three peppercorns, brandy*  
& Jumbo lump Crab Cake

## 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 3 or duo plate + vegetarian option*

### Fish and Fowl

- Rosemary Chicken *provolone, prosciutto di parma*
- Halibut *seed and nut, burnt lemon*
- Striped Bass *lemon piccata, fried caper*

### Beef and Pork

- 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*
- Cauliflower *whole roasted cauliflower, dill-tomato chutney*

### Duo Plate

- Filet Mignon *red wine sauce & Butter-poached Shrimp*

## 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      | 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 olive arugula, frisée, white balsamic:*
- Wood Grilled Asparagus Salad *endive, fresh ricotta, marinated peppers, balsamic:*
- Lamb Bolognese
- 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:*

# BEVERAGE PACKAGE

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## **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

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## ENHANCEMENTS

### **A LA CARTE ENHANCEMENTS**

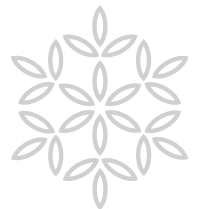
Patron Silver:  
Crown Royal:  
Grey Goose:

Hendrick's:  
Bulleit:  
Johnnie Walker Black:

Tableside wine service for

### **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

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## **STARTER** *choose one*

Fresh Fruit

Sticks and Dips *vegetables and ranch*

## **MAIN** *choose one*

Cheese Ravioli *sweet basil pomodoro*

Chicken Tenders *french fries*





# THE CEREMONY

Wintergarden offers on-site indoor ceremonies:

Ceremony takes place amidst reception set-up

Guests sit at assigned tables

Aisle is created down the center of the reception space

Microphone and A/V plug-in capabilities

\*Cocktail hour will begin immediately following the ceremony



# 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 / \$150 for 2 hours*

### 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 *add \$10 pp*

### 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

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## 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 \$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).

A nonrefundable \$5,000 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.

## 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.

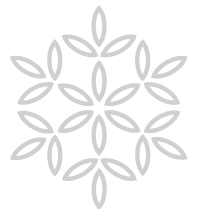
## LINENS & SEATING

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

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## 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:

Cookie/Dessert Table *setup and replenishment*:

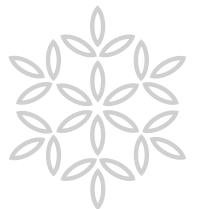
## ALCOHOL CONSUMPTION

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.



# PRE AND POST WEDDING EVENTS AT CITY WORKS

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Located right in Market Square, City Works is our sister restaurant and can be the perfect place for your rehearsal dinner event, wedding welcome party, post wedding drinks and/or post wedding brunch spot

City Works can accommodate rehearsal or wedding welcome parties Monday-Friday with a start time of 6pm or earlier for up to 75 guests (for groups over 20, set up would be semi-private cocktail reception style event)

City Works can accommodate post wedding brunch events on Sundays with a start time of 10 am or earlier for up to 40 guests (Exceptions apply during fall football season)

We provide \$5 off coupons that guests can grab as they are leaving your wedding to stop by City Works the following day for brunch or lunch on their own time

City Works is right around the corner and is a great post wedding stop. We do not accommodate reservations on weekends but welcome walk-ins as long as space is available

*Ask your Event Sales Coordinator for more information on City Works for any of your pre or post wedding events*



[WWW.CITYWORKSRESTAURANT.COM/pittsburgh](http://WWW.CITYWORKSRESTAURANT.COM/pittsburgh)

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