



# WINTERGARDEN

AT PPG PLACE

EVENTS

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# 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:

- Reception
- Plated Dinner
- Plated Lunch
- Lunch Buffet
- Brunch Buffet
- Meeting Break Stations
- Beverage Package
- Event Information



# RECEPTION

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## PASSED APPETIZERS *Minimum of 25 pieces*

- Fava Bean Toast *crispy prosciutto, rosemary pistou*
- Crispy Cauliflower *chipotle, shallot oil, fine herbs*
- Bacon Wrapped Dates *marcona almond, romesco sauce*
- Char Siu Beef Satay *kimchi aioli*
- Lamb Meatball *mint, vindaloo*

## STATIONS *Pick 3 of the following:*

### MEDITERRANEAN

#### Butter Bean Hummus, Tabbouleh

##### Toppings:

- Roasted Peppers *marinated feta, rosemary*
- Marinated Cucumbers *pickled onions, olives*
- Za'atar Spiced Chickpeas
- Sambal Sauce *olive oil*
- Artisan Breads and Pita
- Lightly Pickled Beets and Peppers
- Cauliflower and Radish *Giardiniera*

### 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*
- Tomato *toy box tomatoes, red onion, basil, balsamic, mixed olives, olive oil*

### THE STRIP

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

- Maine Scallop *bacon, apricot, horseradish*
- Peekytoe Crab Cake *hot 'n' sour mustard*
- Chickpea Fritter/Panisse *with malt aioli and shallot chip*
- Mushroom Bruschetta *marinated portobello, whipped goat cheese*
- Tomato Bruschetta *heirloom tomato, garlic, basil, balsamic*
- Seafood Ceviche *potato crisp, tomato, avocado, citrus, chilies*

### FROM THE MILL *chef fee required · choose one*

- Rigatoni 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:

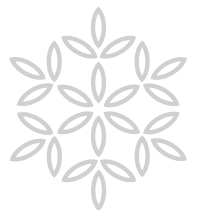
- Confit Chicken Wings (garlic parmesan & buffalo) *ranch sauce, bleu cheese, carrots and celery*
- 50 Yard Line Nachos *pickled jalapeno, BBQ pork, sour cream*
- PNC Chicken tenders *BBQ sauce and ranch sauce*
- PPG Pretzel bites *cheese sauce and spicy mustard*

### 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



# RECEPTION continued

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## A LA CARTE ENHANCEMENTS

### CHARCUTERIE

Featuring Artisan Meats and Cheese

Included:

Mortadella

Soppressatta *hot and sweet*

Sweet Salumi

Spicy Capicola

4-Year Cheddar, Gouda, Fontina, Buttermilk Blue, Grand Cru

Spiced Marcona Almonds *housemade mustards and jams*

Mediterranean Breads

### 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*  
*Fingerling Potatoes can be added to any above options*

### VENTI FRUITS DE MER 3 tiers available

#### Raw and Cooked Shellfish

Silver

Florida Gulf White Shrimp Cocktail *horseradish cocktail*

Gold

Florida Gulf White Shrimp Cocktail *horseradish cocktail*

East Coast Oysters *mignonette, tabasco*

Steamed Mussels and Clams *garlic, lemon*

Platinum

Florida Gulf White Shrimp Cocktail *horseradish cocktail*

East Coast Oysters *mignonette, tabasco*

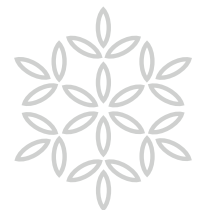
Steamed Mussels and Clams *garlic, lemon*

Alaskan Crab Claws *dijonese*

Maine Lobster Tails *olive oil poached*

### DESSERT

Chef's selection of mini pastries and desserts



# SEATED DINNER

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## **PASSED APPETIZERS** *choose three • additional added for \$*

### **Cold Hors D'oeuvres**

- Fava Bean Toast *crispy prosciutto, rosemary pistou*
- Mushroom Bruschetta *marinated portobello, whipped goat cheese*
- Tomato Bruschetta *heirloom tomato, garlic, basil, balsamic*

## **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*
- Rosemary Chicken *provolone, prosciutto di parma*
- Rainbow Trout *mustard, champagne, almond chermoula*
- Au Poivre Salmon *wild mushroom, beurre blanc*
- Striped Bass *lemon piccata, fried caper*
- Halibut *seed and nut, burnt lemon*

### **Beef and Pork**

- Pork Loin *wood roasted mire poix (best for fall/winter)*
- Pork Tenderloin *mojo, orange gastrique (best for spring/summer)*
- Petite New York Strip *three peppercorns, brandy*
- Filet Mignon *red wine sauce*
- Braised Short Rib *roasted vegetable jus, peas*

### **Roots and Stems**

- Root Vegetable Bolognese *roasted heirloom carrots, Sofrito, linguine (VG or Vegan)*
- Wild Mushroom Strudel *goat cheese fonduta*
- Cauliflower *whole roasted cauliflower, dill-tomato chutney*

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

- Filet Mignon *with choice of Butter-Poached Shrimp or Jumbo lump Crab cake*

## **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)*
- Chickpea Fritter/Panisse *with malt aioli and shallot chip*

## **GOURMET PLATED SIDES** *choose any two*

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

## **MAIN COURSE ENHANCEMENTS**

Lamb Bolognese *rigatoni, chili, herbs, parmesan*  
Ravioli *short rib, root vegetable, pea, braising jus*



# PLATED LUNCH

Available 11am-2pm

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## 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*
- Rainbow Trout *mustard, champagne, almond chermoula, white rice*
- Alaskan Cod *grilled pineapple chutney, wild rice, ginger-lemongrass brodo*

### Beef and Pork

- Pork Tenderloin *mojo, orange gastrique, turnips, hominy grits*
- Petite NY Strip *grilled broccolini, whipped potato puree, natural jus*

### Roots and Stems

- Root Vegetable Bolognese *roasted heirloom carrots, Sofrito, linguine (VG or Vegan)*
- Warmed Quinoa Salad *brussels sprouts, fennel, herbed Yuzu vinaigrette*
- Cauliflower *whole roasted cauliflower, dill-tomato chutney*

## Duo Plate *add \$14 pp*

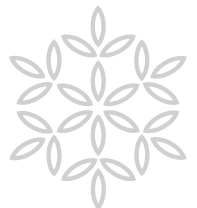
- Filet mignon *with choice of Butter-poached shrimp or Jumbo Lump Crab Cake*

## SWEETS *choose one*

- Popcorn Panna Cotta *caramel corn, sea salt*
- Pineapple Pound Cake *coconut cream, caramel*
- Godiva Chocolate Mouse *whipped cream, coffee crumble*

## A LA CARTE ENHANCEMENT

- Chef's Soup of the Day: \$6 pp



# LUNCH BUFFETS

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## 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: chef fee

- 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*

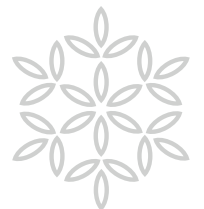
### DESSERT

- Popcorn Panna Cotta *caramel corn, sea salt*
- Godiva Chocolate Mouse *whipped cream, coffee crumble*

#### A LA CARTE ENHANCEMENT

Requires culinary attendant: chef fee

- Carved Italian Beef *sweet peppers, hot giardiniera*



# BREAKFAST/BRUNCH BUFFET

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## CONTINENTAL

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

## OHIO

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

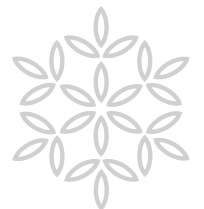
### Beignet Bar

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

### Build Your Own Bloody Mary and Mimosa Bar

*(two hours) • (three hours)*

Full Beverage Package Available





# MEETING BREAK STATIONS

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## **BUILD YOUR OWN PARFAIT**

- Greek Yogurt
- Regular Yogurt
- House made granola
- Berries
- Honey

## **HEALTH STATION AM**

- Whole Fruit *bananas, apples, oranges*
- Selection of Granola Bars
- Assorted Greek Yogurts

## **HEALTH STATION PM**

- Individual Crudites Cups with Hummus and House Dip
- Individual Fruit Cup
- Mini Trail Mix Bar

## **OATMEAL BAR**

- Dried Fruit
- Fresh Berries
- Honey
- Maple Syrup
- Cinnamon Sugar

## **HOMEMADE CHIPS STATION**

- BBQ, Ranch, Sea Salt

## **A LA CARTE ENHANCEMENTS**

Fruit Platter  
Cheese and Cracker Platter

## **JUMBO HOME-STYLE COOKIES**

- Chocolate Chunk, Peanut Butter and Oatmeal Raisin

## **BALL PARK**

- Cracker Jacks
- Soft Pretzels with Mustard

## **SWEET TREATS**

- Brownies
- Rice Krispy Treats
- Cookies

## **SELF SERVICE BEVERAGE STATIONS**

### **COFFEE BAR**

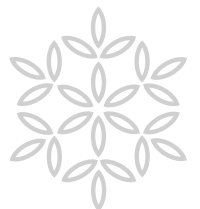
- Regular
- Decaf
- Assorted Teas

### **SOFT DRINK STATION**

- Canned Coke Products
- Bottled Water

### **HYDRATION STATION**

- Fruit Infused water
- Unsweetened Ice Tea
- Seasonal Infused Lemonade



# 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 Lager  
Fat Head's Brewery Head Hunter IPA  
Allagash White  
Bell's Two Hearted Ale

## ENHANCEMENTS

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### **A LA CARTE ENHANCEMENTS**

choose four wines

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

Tableside wine service  
Espresso and Cappuccino service: 2 hours

### **NON-ALCOHOLIC BEVERAGE PACKAGE**

\$ per person

### **DRINK TICKETS**

\$ per ticket (minimum of 2 per person required)

- \*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

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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 FEES, MINIMUM SPEND POLICIES AND PAYMENT SCHEDULE

There is a venue fee and minimum spend policies for all events held at Wintergarden. Venue fees and minimum spend policies 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

Floor-Length linens and linen napkins in your choice of color for dining room tables, high boys and banquet tables are available. Pricing will be reflected in the venue fee. Included in pricing are high boys, banquet tables, Silver Chiavari chairs, flatware and stemware.

## 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

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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 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.

