



WINTERGARDEN

AT PPG PLACE

WEDDINGS

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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
- Wintergarden seated dinner
- For the little ones
- Beverage packages
- Wedding Brunch
- Indoor ceremonies
- Menu package information



COCKTAIL HOUR

1 hour of 3 passed appetizers included in dinner menu

Pricing does not include taxable service fee and taxes. Prices are subject to change.

Pick three. Additional items may be added for \$2pp per item.

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*

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*

A LA CARTE ENHANCEMENTS

Minimum of 50 pieces required

- Maine Scallop *bacon, apricot, horseradish*: \$6 per piece
- Seafood Ceviche *potato crisp, tomato, avocado, citrus, chilies*
\$5 per piece
- Peekytoe Crab Cake *hot 'n' sour mustard*: \$7 per piece

STATION ENHANCEMENTS

MEDITERRANEAN *\$18 per person*

Butter Bean Hummus, Tabbouleh

Toppings:

Roasted Peppers *fire roasted piquillo peppers, olive oil, balsamic*
Marinated feta *rosemary, lemon, black pepper*
Za'atar Spiced Chickpeas
Cucumber Salad *marinated cucumbers tomatoes, pickled onions*
Giardiniera *gastrique beets, grilled fennel, pickled cauliflower, spiced broccoli*
Marinated Olives *garlic, caper berries*
Artisan breads and pita

CHARCUTERIE *\$18 per person*

Featuring Artisan Meats and Cheese

Included:

Mortadella
Soppressatta *hot and sweet*
Genoa Salami
Spicy Capicola
4-Year Cheddar, Gouda, Fontina, Buttermilk Blue, Grand Cru
Spiced Marcona Almonds *housemade mustards and jams*
Mediterranean Breads

VENTI FRUITS DE MER *3 tiers available*

Featuring Raw and Cooked Shellfish

Silver *\$15 per person*

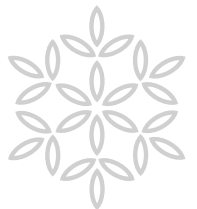
Florida Gulf White Shrimp Cocktail *horseradish cocktail*

Gold *\$18 per person*

Florida Gulf White Shrimp Cocktail *horseradish cocktail*
East Coast Oysters *mignonette, tobasco*
Steamed Mussels and Clams *garlic, lemon*

Platinum *\$32 per person*

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



SEATED DINNER

Pricing does not include taxable service fee and taxes.
Prices are subject to change.

\$110 per person

FIRST COURSE *choose one*

- Arcadia Greens *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* add \$15 pp

Beef and Pork

- Pork Loin *wood roasted mire poix (best for fall/winter)*
- Pork Tenderloin *mojo, turnips, hominy grits, orange gastrique (best for spring/summer)*
- Petite New York Strip *three peppercorns, brandy*
- Filet Mignon *red wine sauce* add \$15 pp
- Braised Short Rib *roasted vegetable jus, peas* add \$10 pp

Roots and Stems

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

Duo Plate *add \$21 pp*

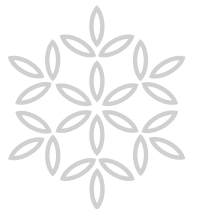
- Filet Mignon *with choice of Fire-Roasted Shrimp or Jumbo lump Crab cake*

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

ADDITIONAL COURSE ENHANCEMENTS

- Chilled seasonal gazpacho shooter *fresh seasonal vegetables & olive oil* \$4 pp
- Lobster Bisque *corn crema, tobiko, tarragon (cup)* \$8 pp
- Green Apple sorbet palette cleanser \$4 pp
- Seasonal fruit taster \$3 pp



FOR THE LITTLE ONES

Pricing is per person and does not include taxable service fee and taxes. Prices are subject to change.

\$17 per child · children 12 and under

STARTER *choose one*

Fresh Fruit

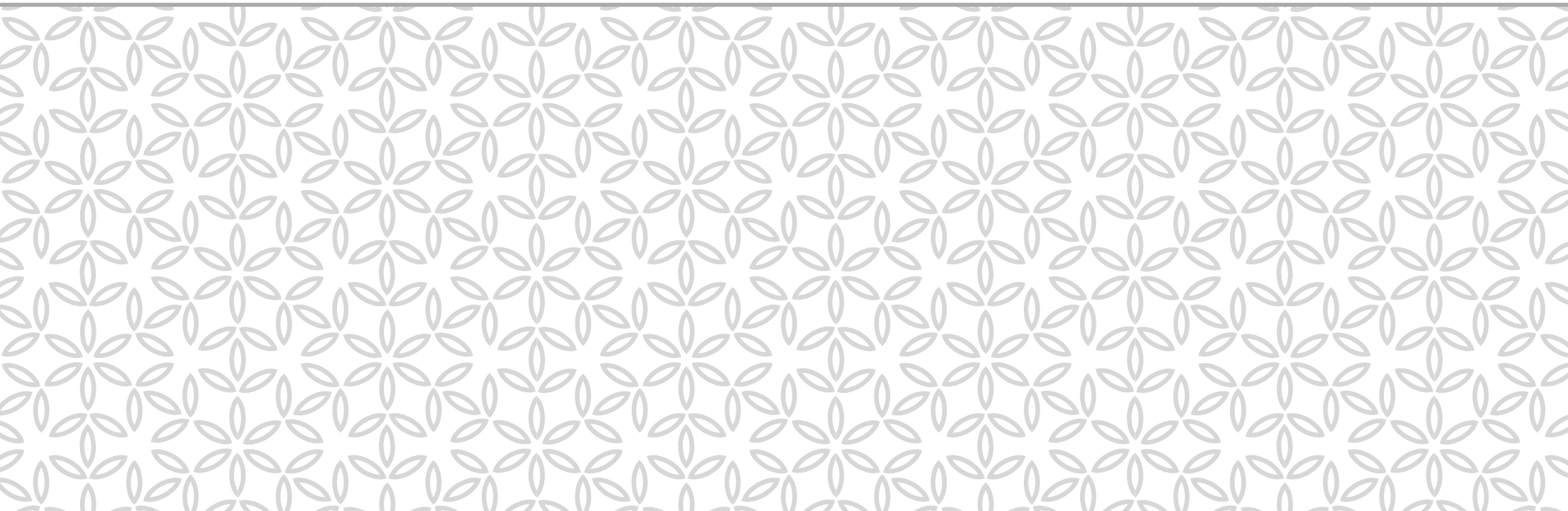
Sticks and Dips *vegetables and ranch*

MAIN *choose one*

Cheese Ravioli *sweet basil pomodoro*

Chicken Tenders *french fries*

Linguini Pasta *sweet basil pomodoro*



BEVERAGE PACKAGE

Pricing is per person and does not include taxable service fee and taxes. Prices are subject to change.

\$42 pp (two hours) · \$58 pp (three hours) · \$67 pp (four hours) · +13 pp/hour for each additional hour beyond 4

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

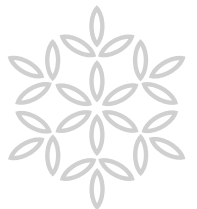
A LA CARTE ENHANCEMENTS

- Choose four wines: \$3 pp
- Liquor Upgrades: \$3 pp
 - Patron Silver
 - Crown Royal
 - Grey Goose
 - Hendrick's
 - Bulleit
 - Johnnie Walker Black
- **Tableside wine service for seated dinners** \$15 pp
- Espresso & Cappuccino Post dinner service (2 hours) \$750

NON-ALCOHOLIC BEVERAGE PACKAGE

\$10 per person

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



WEDDING BRUNCH

Pricing is per person and does not include taxable service fee and taxes. Prices are subject to change.

OHIO \$28 per person

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

MONONGAHELA \$32 per person

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 \$39 per person

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 \$45 per person

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 \$14 per person

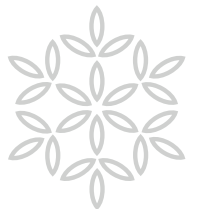
Bacon, sausage, ham, peppers, onion, mushroom, peppers,
tomato, chives, cheddar, swiss, feta

Beignet Bar \$10 per person

Stone fruits, whipped ricotta, chocolate, butterscotch, apple butter
+ brown sugar smoked ham *add \$10 pp*

Build-your-own Bloody Mary and Mimosa Bar
\$20 pp (two hours) • \$33 pp (three hours)

Full Beverage Package Available



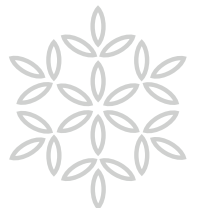
THE CEREMONY

Wintergarden offers on-site indoor ceremonies

Ceremony set up options based on guest count
Microphone and A/V plug-in capabilities

Cocktail hour will begin immediately following the ceremony

Wintergarden does not offer Ceremony only events





WEDDING PACKAGE INCLUSIONS

- Dedicated sales manager for all of your pre-wedding day details
- Dedicated operations team for your day of wedding execution
- Professional bartenders, servers and kitchen staff
- Menu tasting for the wedding couple plus four guests
- Sparkling wine toast for all guests 21 and over
- High round tables for your cocktail hour, 72-inch round dining tables and silver chiavari chairs
- Standard poly floor-length linens (based on vendor standard offerings) and dining napkins. Variety of colors available. Upgrade options also available.
- Private bridal room (available two hours prior to event start time)
- Coffee after dinner (served upon request per guest)

ENHANCEMENT OPTIONS

- Outdoor space - option available for cocktail hour only
provides indoor/outdoor access
- Dessert/Cookie table set up (*cookies must come on platters; Wintergarden staff not responsible for cookie packaging at the conclusion of the event*)
- Tableside wine service during dinner
- Espresso and cappuccino post-dinner service
two hours post-dinner at bar
- Tiered wedding cake cutting
- Charger plates for place settings

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: \$6000
- Outdoor Cocktail Hour (*in and out access*): \$500 (may also be added no later than two weeks before event date)
- Indoor Ceremony: \$1,500

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. Our dedicated event sales manager will work with you on all of the pre-planning details and our on-site operations team will work with you on day-of execution to help create your perfect 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.

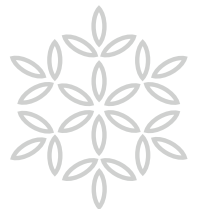
LINENS & SEATING

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 11pm.

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

Specific discounted meal options available for vendors at \$50pp. Vendor meal options will be discussed based on the final menu. Vendor meals must be provided with your final guest count.

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 *set up includes table, linens and risers for your pre-trayed cookies:* \$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.

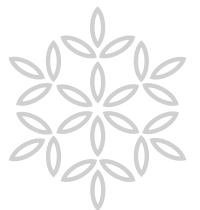
DECORATIONS & ENTERTAINMENT

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.

All outside décor, entertainment items, personal items and gifts/cards must be removed from Wintergarden immediately following your event.

Wintergarden is not responsible for lost items or damage to personal property.



PRE AND POST-WEDDING EVENTS AT CITY WORKS

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

City Works can accommodate rehearsal dinner or wedding welcome parties Monday-Friday with a start time of 6pm or earlier for up to 50 guest (for groups over 20, set up is a semi-private cocktail reception-style event)

City Works can accommodate post-wedding brunch events on Sundays with a start time of 10am or earlier for up to 30 guests (exceptions apply during fall football season)

We can supply \$5 off City Works Coupons for your guests. These coupons will be good for next day brunch/lunch/dinner only.

City Works is right around the corner and is a great post-wedding stop. If you would like to coordinate space for your post wedding celebration, please email events.pittsburgh@cityworksrestaurant.com. Terms and conditions apply.

Ask your event sales coordinator for more information on City Works for any of your pre or post-wedding events.



WWW.CITYWORKSRESTAURANT.COM/pittsburgh
