



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:

- Breakfast/Brunch Buffet
- Plated Lunch
- Lunch Buffet
- Plated Dinner
- Reception Stations
- Meeting Break Stations
- Beverage Package
- Event information



BREAKFAST/BRUNCH BUFFET

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

CONTINENTAL

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

OHIO

- Seasonal Sliced Fruit
- Bagel Bar *assorted schmears*
- Smoked Salmon *tomato, red onion, cucumber, capers*
- Fried Eggs *topped with American cheese and bacon*
- Fresh Squeezed Juice
- 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
- 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
- Coffee and Tea

BRUNCH ENHANCEMENTS

chef fee per station required

Made To Order Omelet Station

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

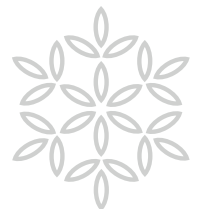
Beignet Bar

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

Build Your Own Bloody Mary and Mimosa Bar

\$ pp (two hours) • \$ pp (three hours)

Full Beverage Package Available



PLATED LUNCH

Available 11am-2pm

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

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 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, turnips, hominy grits, orange gastrique (best for spring/summer)*
- Petite NY Strip *grilled broccolini, whipped potato puree, natural jus*

Roots and Stems

- Root Vegetable Bolognese *roasted heirloom carrots, Sofrito, linguine (vegetarian - made vegan upon request)*
- Warmed Quinoa Salad *brussels sprouts, fennel, herbed Yuzu vinaigrette*
- Cauliflower *whole roasted cauliflower, dill-tomato chutney*

Duo Plate *add \$ pp*

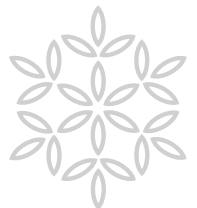
- Filet mignon with choice of fire-roasted shrimp or jumbo lump crab cake

SWEETS *choose one*

- Popcorn Panna Cotta *caramel corn, sea salt*
- Pineapple Pound Cake *coconut cream, caramel*
- Chocolate Cake *buttercream, chocolate, raspberry "snow"*

A LA CARTE ENHANCEMENT

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



LUNCH BUFFETS

Buffet is served for 1 hour

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2nd AVENUE DELI

featuring meats from Smallman Street

SALAD OR SOUP *choose two*

- Blistered Tomato Basil Soup *cheddar croutons*
- Chicken and Egg Noodle Soup *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, fire-roasted vegetables, sherry vinaigrette*

DELI *all included*

- Sandwiches: Smoked Turkey & American, Chipped Ham & Swiss, Roast Beef & Cheddar (on sourdough & wheat breads)
- Veggie Wrap: Fire Roasted Veggie with hummus (VG)
- 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*
- Grilled Mediterranean Bakery bread

Lettuce wraps available upon request for gluten free guests

DESSERT

- Chef's Selection of Mini Pastries and Desserts

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* *add grilled chicken +\$4.50 pp*
- Caprese *toy box tomatoes, red onion, basil, balsamic, olive oil*
- Rotini Pasta Salad *Parmesan, olive, fire roasted vegetables, sherry 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
- Goodness Grows Farms Chicken Salad *with cranberries, almonds and lemon*
- Parmesan potato wedges *with peas and garlic butter*
- Wood Fired Vegetables Caponata *with caramelized balsamic*
- Marinated Feta *with rosemary, lemon and black pepper*
- Manicotti *housemade ricotta, lemon, black truffle, toasted pepper, white sauce*

DESSERT

- Popcorn Panna Cotta *caramel corn, sea salt*
- Chocolate Cake *buttercream, chocolate, raspberry "snow"*

A LA CARTE ENHANCEMENT

Seasonal Fruit Platter: \$ pp

Cheese and Cracker Platter: \$ pp

Sweet and Salty Snack Cups *Pistachio Brittle, spiced marcona almonds, caramel corn*: \$ pp

Truffle Fries *parmesan, white truffle oil*: \$ pp



SEATED DINNER

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

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

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 *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 add \$ pp*
- Filet Mignon *red wine sauce add \$ pp*
- Braised Short Rib *roasted vegetable jus, peas add \$ pp*

Roots and Stems

- Root Vegetable Bolognese *roasted heirloom carrots, Sofrito, linguine (Vegetarian - made vegan upon request)*
- Wild Mushroom Strudel *goat cheese fonduta, baby spinach*
- Cauliflower *whole roasted cauliflower, dill-tomato chutney*

Duo Plate *add \$ pp*

- Filet Mignon *with choice of Fire-Roasted 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

SWEETS *choose one*

- Popcorn Panna Cotta *caramel corn, sea salt*
- Pineapple Pound Cake *coconut cream, caramel*
- Chocolate Cake *buttercream, chocolate, raspberry "snow"*

ADDITIONAL COURSE ENHANCEMENTS

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

RECEPTION STATIONS

Pricing does not include taxable service fee and taxes.
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PASSED APPETIZERS *Minimum of 25 pieces*

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

STATIONS *Pick 3 of the following*

MEDITERRANEAN

- **Butter Bean Hummus, Tabbouleh, Artisan breads and Pita**

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*

FROM THE GARDEN *choose 3*

- Arcadia Greens *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*
- Caprese *toy box tomatoes, red onion, basil, balsamic, olive oil*

THE STRIP

- **Capicola and Steak Sliders**
- Provolone cheese
- Red Devil Hot Sauce
- Breadworks bread
- Sweet and sour cabbage
- Hand cut fries

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

FROM THE MILL *chef fee per station required*

Choose one: Rotini or Ravioli or Gnocchi

Toppings:

sweet basil and D.O.P. tomato, carbonara, grilled chicken, garlic roasted, spinach, burnt pine nut, sweet vinegar peppers, Parmigiano

BLACK AND GOLD STADIUM PACKAGE

Included:

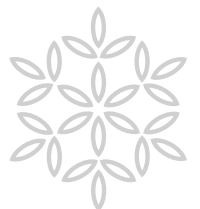
- Confit Chicken Wings (garlic parmesan & buffalo) *ranch dressing, bleu cheese, carrots and celery*
- 50 Yard Line Nachos *pickled jalapeno, BBQ pork, sour cream*
- PNC Chicken tenders *BBQ sauce and ranch dressing*
- PPG Pretzel bites *cheese sauce and spicy mustard*

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, sour cream, jalapeno, pickled cabbage

Salsas: molcajete achiote, salsa verde, aji amarillo



RECEPTION STATIONS continued

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A LA CARTE ENHANCEMENTS

CHARCUTERIE \$

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

FROM THE BUTCHER'S BLOCK chef fee per station required

- Dry Aged Prime Rib *pickled beet, horseradish sauce*: \$ pp
- Apple Cider Brined Turkey *dijon, sweet 'n' sour cherry glaze*: \$ pp
- Rosemary Leg of Lamb *lemon, cucumber yogurt*: \$ pp
- Wild King Salmon en Croute *dill, leek, caper remoulade*: \$ pp
Fingerling Potatoes can be added to any above options: \$ pp

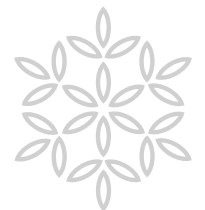
VENTI FRUITS DE MER 3 tiers available

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



MEETING BREAK STATIONS

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

Stations are served for a maximum of 1 hour. Must accompany a food menu.

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

Seasonal Fruit Platter: \$ (serves up to 10 guests)
Cheese and Cracker Platter: \$ (serves up to 10 guests)

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

Includes regular, decaf, assorted teas, sugar and creamers

One hour: *\$ per person*

Half day (4 hours): *\$ per person*

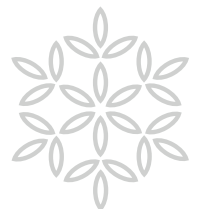
All day service: *\$ per person*

AFTERNOON PICK ME UP

- Canned Coke Products
- Regular and Decaffeinated coffee
- Assorted Juices
- 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

A LA CARTE ENHANCEMENTS

Tableside wine service for \$ pp

\$ pp for each of the following options:

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

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 may close for up to 15 minutes for seated dinner service



ADDITIONAL INFORMATION

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

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*: \$

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.

