

WINTERGARDEN



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

CONTINENTAL *per person*

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

OHIO *per person*

- Seasonal Sliced Fruit
- Bagel Bar *assorted schmears*
- Smoked Salmon *tomato, red onion, cucumber, capers*
- Soft Scrambled Eggs *aged cheddar, molcajete salsa*
- Applewood Smoked Bacon
- Assorted Juices, Coffee and Tea

ALLEGHENY *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 French Toast *Pennsylvania maple syrup*
- Applewood Smoked Bacon, Breakfast Sausage
- Assorted Juices, Coffee and Tea

THREE RIVERS *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*
- Bagel Bar *assorted schmears*
- Butterscotch French Toast *Pennsylvania maple syrup*
- Whipped Meringue Pancakes *caramelized banana, brown butter walnuts*
- Lyonnaise Potatoes *caramelized onions*
- Applewood Smoked Bacon, Breakfast Sausage
- Assorted Juices, Coffee and Tea



BRUNCH ENHANCEMENTS

chef fee per station required

Made To Order Omelet Station *per person*

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

Beignet Bar *per person*

stone fruits, whipped ricotta, chocolate, butterscotch, apple butter

Build Your Own Bloody Mary and Mimosa Bar

(two hours) • (three hours)

Full Beverage Package Available

PLATED LUNCH

Available 11am-2pm



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*
- Au Poivre Salmon *wild mushroom, beurre blanc*
- 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, rigatoni (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*
- Godiva Chocolate Mousse *strawberry, cinnamon crumble, whipped cream*

A LA CARTE ENHANCEMENT

- Chef's Soup of the Day



LUNCH BUFFETS

Buffet is served for 1 hour

2nd AVENUE DELI per person

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 per person

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*
- Godiva Chocolate Mousse *strawberry, cinnamon crumble, whipped cream*



A LA CARTE ENHANCEMENT

Seasonal Fruit Platter

Cheese and Cracker Platter

Sweet and Salty Snack Cups *Pistachio Brittle, spiced marcona almonds, caramel corn*

Truffle Fries *parmesan, white truffle oil*

SEATED DINNER

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 *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*
- Swordfish *mustard, champagne, almond chermoula*
- Au Poivre Salmon *wild mushroom, beurre blanc*
- Striped Bass *lemon piccata, fried caper*
- Halibut *seed and nut, burnt lemon* add \$ 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* add \$ pp

Roots and Stems

- Root Vegetable Bolognese *roasted heirloom carrots, Sofrito, rigatoni (Vegetarian - made vegan upon request)*
- 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*

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)*
- Panisse *chickpea fritter, crispy shallot, malt aioli (Vegetarian)*

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

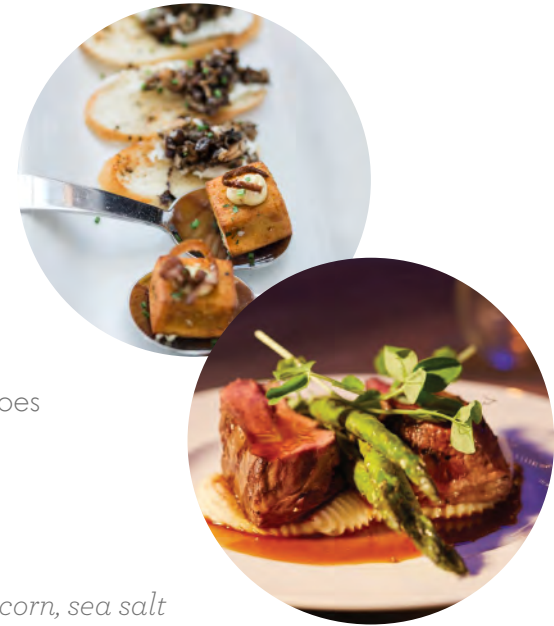
SWEETS

choose one

- Popcorn Panna Cotta *caramel corn, sea salt*
- Pineapple Pound Cake *coconut cream, caramel*
- Godiva Chocolate Mousse *strawberry, cinnamon crumble, whipped cream*

ADDITIONAL COURSE ENHANCEMENTS

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



RECEPTION STATIONS

PASSED APPETIZERS *Minimum of 25 pieces*

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

STATIONS *Pick 3 of the following per person*

MEDITERRANEAN

Garlic-Olive oil 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

**Add portobello sliders for \$

- Maine Scallop *bacon, apricot, horseradish*: \$ per piece
- Peekytoe Crab Cake *hot 'n' sour mustard*: \$ per piece
- Panisse *Chickpea Fritter, crispy shallot, malt aioli (Vegetarian)* \$ per piece
- Mushroom Bruschetta *marinated portobello, whipped goat cheese*: \$ piece
- Tomato Bruschetta *heirloom tomato, garlic, basil, balsamic*: \$ per piece
- Seafood Ceviche *corn tortilla, tomato, avocado, citrus, chilies*: \$ per 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

**Substitute one protein for a vegan option

RECEPTION STATIONS continued

A LA CARTE ENHANCEMENTS

CHARCUTERIE 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

FROM THE BUTCHER'S BLOCK chef fee per station 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** per person
Florida Gulf White Shrimp Cocktail *horseradish cocktail*
- **Gold** per person
Florida Gulf White Shrimp Cocktail *horseradish cocktail*
East Coast Oysters *mignonette, tabasco*
Steamed Mussels and Clams *garlic, lemon*
- **Platinum** per person
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 per person
Chef's selection of mini pastries and desserts



MEETING BREAK STATIONS

BUILD YOUR OWN PARFAIT *per person*

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

HEALTH STATION AM *per person*

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

HEALTH STATION PM *per person*

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

OATMEAL BAR *per person*

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

HOMEMADE CHIPS STATION *per person*

- BBQ, Ranch, Sea Salt

JUMBO HOME-STYLE COOKIES *per dozen*

- Chocolate Chunk, Peanut Butter and Oatmeal Raisin

BALL PARK *per person*

- Cracker Jacks
- Soft Pretzels with Mustard

SWEET TREATS *per person*

- Brownies
- Rice Krispy Treats
- Cookies

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

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 *per person*

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

HYDRATION STATION *per person*

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



A LA CARTE ENHANCEMENTS

Seasonal Fruit Platter (serves up to 10 guests)

Cheese and Cracker Platter (serves up to 10 guests)

BEVERAGE PACKAGE

(two hours) · (three hours) · (four hours)

LIQUOR *all included*

Tito's Vodka
Tanqueray
Bacardi Rum
Captain Morgan Rum
Cazadores Tequila
Jim Beam Bourbon
Jack Daniel's Whiskey
Dewar's Scotch

WINE *choose any three*

Chardonnay
Pinot Grigio
Sauvignon Blanc
Sparkling White
Rosé
Pinot Noir
Cabernet Sauvignon

BEER *all included*

Miller Light
IC Light
Yuengling Lager
Fat Head's Brewery Head Hunter IPA
Allagash White
Bell's Two Hearted Ale

ENHANCEMENTS



A LA CARTE ENHANCEMENTS

Tablesides wine service for \$

\$ for each of the following options:

Patron Silver	Crown Royal
Grey Goose	Hendrick's
Bulleit	Johnnie Walker Black
LaMarca Prosecco	Aperol
St. Germain	Chambord
After Dinner Cold Brew Cocktail	
White Claw (Black Cherry or Mango)	

After Dinner Cordials
Bailey's, Kahlua, Amaretto

NON-ALCOHOLIC BEVERAGE PACKAGE

\$ per person for guests under 21

DRINK TICKETS

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

SPECIALTY DRINK MENU

Ask your Event Manager for the full list of options

*When adding an enhancement liquor option,
those would be substitutions only

*Shots are prohibited



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.

Deposit (non-refundable) 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. Our dedicated event sales manager will work with you on all pre-planning details and our on-site operations team will work with you on day-of execution to help create a stress-free, well executed event. 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

All the following are included for events: Dining tables, silver Chiavari chairs, high & low cocktail tables, banquet tables (with linen), cloth napkins (color of your choice), flatware and stemware. Floor length linen may be rented at an additional cost.



Photography by Steven Dray, Corey Morton and Jessica Vogelsang

ADDITIONAL INFORMATION

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.

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 3rd party vendors must be properly insured and hold a valid license (to the extent applicable) in the Commonwealth of Pennsylvania with respect to the services to be provided. We require two independent COIs. One with name HRLP Fourth Avenue, LLC as an additional insured party and one with name Bottleneck Management, Inc as an additional insured party. Specific COI requirements can be shared at any time and will be sent to all vendors in advance of the event.

Deliveries and vendors are welcome to start setting up no more than two hours before event start time.

FOOD AND BEVERAGE

All food and beverages must be supplied and prepared by Wintergarden and consumed in the venue for which it was purchased. Some exceptions may apply but must be pre-approved.

VENDOR MEALS

Specific discounted meal options may be available for 3rd party Vendors. 3rd party Vendor meal options will be discussed based on the final menu. Vendor meals must be provided with your final guest count.

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 prohibits shots.

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. Open flame candles require additional permit and inspection by the Pittsburgh Bureau of Fire. Additional fees will apply.

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.

