



THE OAKLANDER HOTEL
BANQUET MENUS

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BREAKFAST

BREAKFAST | PLATED

All Plated Breakfast options include family style assorted pastries, regular & decaffeinated coffee, a selection of RISHI Organic teas and fresh fruit juice.

AMERICAN BREAKFAST | \$29

Cage-Free Scrambled Eggs, Breakfast Potatoes, Applewood Smoked Bacon or Pork Sausage Links (gf, df)

FRENCH TOAST | \$30

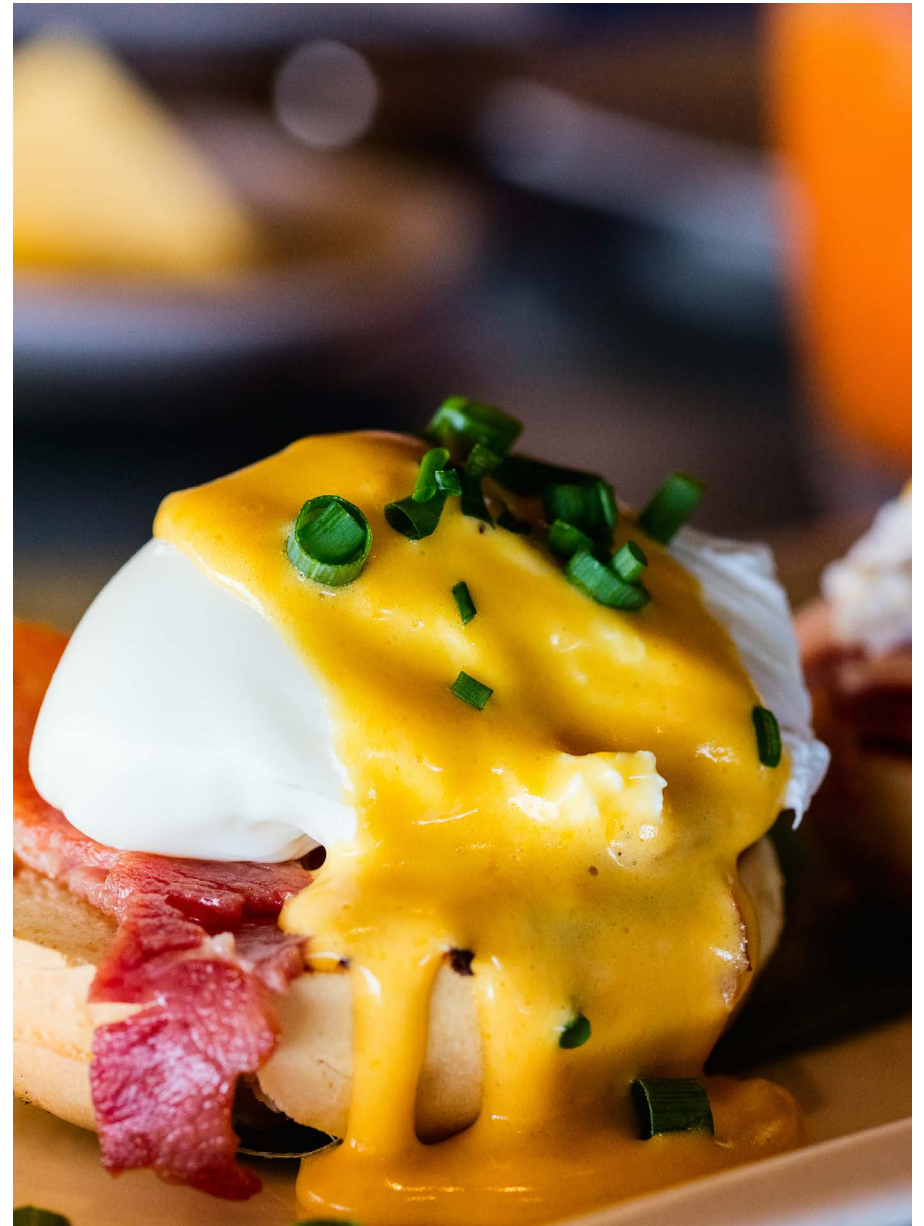
Cinnamon Brioche French Toast, Seasonal Jam, Crème Fraîche, Maple Syrup, Applewood Smoked Bacon or Pork Sausage Links

SPINACH, TOMATO, GRUYÈRE & HERB FRITTATA | \$30

Served with a side of Mixed Greens with Radish, Cucumber and Champagne Vinaigrette (gf, v)

CLASSIC EGGS BENEDICT | \$32

Served with a side of Mixed Greens with Radish, Cucumber and Champagne Vinaigrette



BREAKFAST | BUFFETS

All Buffet Breakfast options include regular & decaffeinated La Prima coffee, a selection of RISHI Organic teas and fresh fruit juices

S&T CONTINENTAL | \$29

Assortment of Fresh Baked Pastries (v), Greek Yogurt & House-Made Gluten Free Granola (gf)(v), Individual Cold Cereals with Local Dairy & Almond Milk (v), Fresh Sliced Fruit (gf)(vegan)

FRENCH CONTINENTAL | \$32

Butter & Chocolate Croissants (v), Individual Greek Yogurt Parfaits (gf)(v), Local & European Cured Meats & Cheeses (df), Fresh Baguette, House-Made Seasonal Jam & Creamery Butter, Fresh Sliced Fruit & Berries (gf)(vegan)

FORBES AVENUE BREAKFAST BUFFET | \$39

Assortment of Fresh Baked Pastries (v), Greek Yogurt & House-Made Gluten Free Granola (gf)(v), Individual Cold Cereals with Local Dairy & Almond Milk (gf)(v), Cage-Free Scrambled Eggs with Fine Herbs (gf)(v)(df), Applewood Smoked Bacon or Pork Sausage Links(gf), Seasonal Breakfast Potatoes and Fresh Sliced Fruit & Berries (gf)(vegan)

FIFTH AVENUE BREAKFAST BUFFET | \$43

Assortment of Fresh Baked Pastries (v), Individual Greek Yogurt Parfaits (gf)(v), Hot Organic Steel Cut Oats with Nuts, Brown Sugar & Honey(gf)(df)(v), Cage-Free Scrambled Eggs with Aged Cheddar(gf)(v), Red Potato & Onion Hash (gf)(vegan), Applewood Smoked Bacon or Pork Sausage Links (gf)(df) and Fresh Sliced Fruit & Berries (gf)(vegan)



BREAKFAST | BUFFET ENHANCEMENTS

OMELET STATION | \$17 + \$150 CHEF ATTENDANT

Farm Fresh Cage Free Eggs with Bacon, Ham, Local Mushrooms, Caramelized Onions, Tomatoes, Spinach, Gruyère, Parmesan & Cheddar (gf)

BELGIAN WAFFLE STATION | \$18 + \$150 ATTENDANT

Berry Compote, House-Made Whipped Cream & Local Maple Syrup (v)

SMOKED SALMON & AVOCADO TOAST STATION | \$15

Smoked Salmon, Whipped Caper Cream Cheese, Pickled Red Onion, Sourdough Toast + Avocado, Cashew Cheese, Radish, Pea Shoots, Sesame on Seeded Sourdough (v)

ADD ON – FRIED EGGS | \$3 (gf, df, v)

TOAST STATION | \$5

White, Wheat & Multigrain Breads, with Seasonal Jam & Creamery Butter

EUROPEAN MEATS & CHEESES | \$20

Local & International Cured Meats, Sausages, Pâtés, Terrines & Fresh, Semi-Soft, and Hard Cheese Served with French Baguette, Lavosh, Crackers, Seasonal Fruit Chutney, Olives & Pickled Vegetables

CRÊPE STATION | \$18

Three varieties with Spinach & Ricotta, Banana & Nutella, Berries & Cream

COFFEE STATION | MARKET PRICE

Made to order Espresso Beverages by Local Roasters La Prima —
Ask your Event Manager for more info



BREAKFAST | A LA CARTE ITEMS

GREEK YOGURT PARFAITS | \$9

Greek Yogurt, House-Made Gluten Free Granola, Berries, Honey (gf, v)

HOT OATS | \$8

Organic Steel Cut Oats with Blueberries, Nuts, Brown Sugar & Honey

FRUIT PLATTER | \$9

Assortment of Melon & Berries with Honey Crème Fraîche (gf, v)

BISCUITS & BERRIES | \$8

Homemade Biscuits with Macerated Mixed Berries & Honey Butter (v)

BREAKFAST SANDWICH | \$10 PER SANDWICH

Choice of Bacon, Egg & Aged Cheddar or Sausage, Egg & Cheddar on English Muffin

ADD ON BAGELS | \$2

BREAKFAST BURRITOS | \$11 PER BURRITO

Choice of Bacon or Sausage, Egg and Aged Cheddar, served with Sour Cream and Salsa

CAGE-FREE HARD BOILED EGGS | \$26 PER DOZEN (gf, df)

WHOLE FRESH FRUIT | \$4 EACH (gf, df)

ORGANIC VEGAN CHIA PUDDING | \$7 EACH (gf, df)



BREAKFAST | BAKERY

Priced by the dozen

ASSORTED BAKEHOUSE MUFFINS | \$32

Served with Creamery Butter (v)

ASSORTED BAKEHOUSE BAGELS | \$38

Served with Creamery Butter & Plain, Herb Chive and Honey Cream Cheese (v)

ASSORTED BAKEHOUSE SCONES | \$38

Served with Honey Butter (v)

BUTTER CROISSANTS | \$45 (v)

CHOCOLATE CROISSANTS | \$48 (v)

MINI DANISHES | \$37 (v)

CINNAMON ROLLS | \$45

Cream Cheese Frosting (v)





BRUNCH

BRUNCH | BUFFETS

All Brunch options include regular & decaffeinated La Prima coffee, a variety of RISHI Organic hot teas and fresh fruit juices

BREAKFASTY BRUNCH | \$45 PER PERSON

Assortment of Fresh Baked Pastries (v), Fresh Sliced Fruit & Berries (gf) (vegan), Individual Greek Yogurt Parfaits (gf)(v), Mini Avocado Toast with Cashew Cheese, Radish, Pea Shoots and Sesame on Multigrain Toast (vegan), Cage-Free Egg Strata with Spinach & Mushrooms (v), Applewood Smoked Bacon or Pork Sausage Links (gf), Herb Roasted Fingerling Potatoes (gf)(vegan)

LUNCHY BRUNCH | \$48 PER PERSON

Fresh Baked Buttermilk Biscuits Served with House-Made Seasonal Jam & Creamery Butter (V)

Individual Greek Yogurt Parfaits (gf, v)

Spring Greens with Cucumber, Tomato, Radish, Parmesan Cheese & Champagne Vinaigrette (gf, v)

Bacon & Gruyère Quiche

Crispy Smashed Potatoes with Fine Herb Butter (gf, v)

Choose One Entrée:

Pan-Seared Salmon, Lemon Caper Sauce, Tomato Concasse, Fine Herbs (gf)

Chicken Marsala, Mushrooms & Asparagus (gf)

Vegan White Bean Cassoulet (gf, vegan)

BLOODY MARY & MIMOSA BAR | \$15 PER DRINK PLUS \$150 BARTENDER FEE

BRUNCH IN FRANCE | \$57 PER PERSON

House Baked Classic Butter & Chocolate Croissants (v)

Fresh Sliced Fruit & Berries (gf, vegan)

Nicoise Salad with Crisp Greens, Potato, Green Beans, Olives, Tomatoes, Capers and Champagne Vinaigrette (gf, vegan)

Herb-Scrambled Egg, Gruyère & Bechamel Crêpes (v)

French Green Lentils with Caramelized Onions & Fine Herb Butter (gf, v)

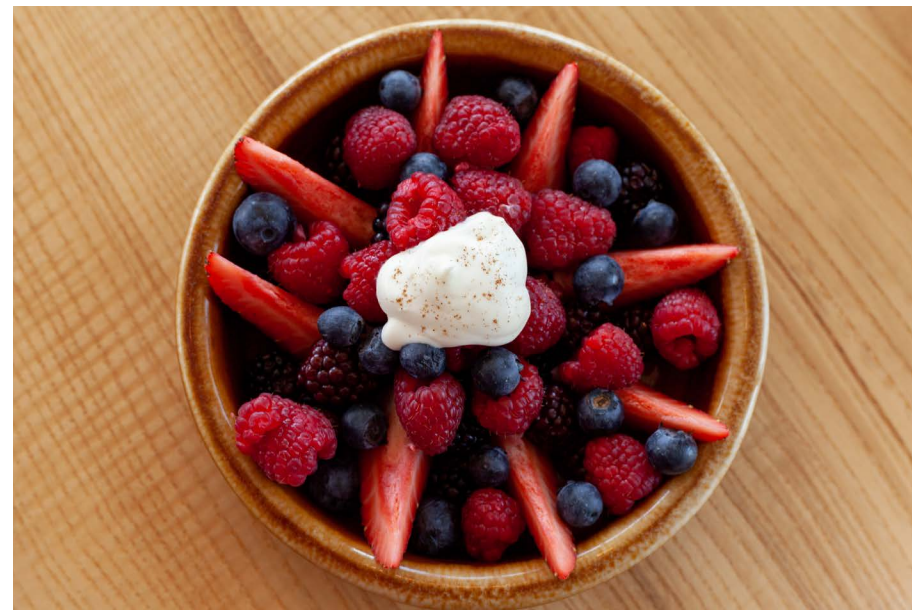
Choose Two Entrées:

Pan-Seared Salmon, Lemon Caper Sauce, Tomato Concasse, Fine Herbs (gf)

Chicken Marsala, Mushrooms & Asparagus (gf)

Steak Frites, Sliced Steak with Burgundy Sauce & Pommes Frites with Fine Herbs (gf)

Vegan White Bean Cassoulet (gf, vegan)





BREAKS | MORNING & AFTERNOON SNACKS

All snack breaks are priced per person & based on 30 minutes of service.

TEA TIME | \$17

Smoked Salmon & Cucumber Tea Sandwich, House-Made Jam & Goat Cheese Tea Sandwich (v), Fresh Baked Scones (v), Apple Coffee Crumb Cake (v), Selection of RISHI Organic Teas

SCHENLEY PARK TRAIL MIX BAR | \$17

Make Your Own Trail Mix Bar, House-Made Gluten-Free Granola, Dried Cranberries, Dried Apricots, Banana Chips, Walnuts, Almonds, Pepitas, Sunflower Seeds, Mini Pretzel Twists, Chocolate Chips

EARLY BIRD BREAK | \$18

Assorted Yogurts & Granola (gf)(v), Fresh Sliced Fruit & Berries (gf) (vegan), & Assorted Breakfast Breads (v)

SWEET & SCANDALOUS | \$16

Assorted Bags of Kettle Chips (gf)(vegan), Olive Oil & Black Pepper Popcorn (gf)(vegan), Candied Nuts (gf)(v), Fresh Baked Chocolate Chip Cookies (v)

THE FRENCH BREAK | \$24

Fresh Sliced Baguettes & Croissants, Whipped Fine Herb Butter, Seasonal Jam(v), Brie & Raspberry Jam, Crackers (v), and European Cured Meats & Cheeses (gf)

COFFEE BREAK | \$22

Coffee Tree Roasters Cold Brew & Freshly Brewed Coffee and a selection of RISHI Organic Teas, Biscotti & Scones, Chocolate Covered Espresso Beans (v)

THE CHOCOHOLIC BREAK | \$23

Assorted Chocolate Bars, Chocolate Chip Cookies, Double Chocolate Brownies, Chocolate Covered Strawberries (v)

HEALTH KICK | \$18

Assorted Granola Bars & KIND Bars (v), Pita Chips (v)(df) with Roasted Garlic Hummus (gf)(vegan), Creamy Dill Dip (v), Fresh Vegetable Crudit  (gf)(vegan)

FORBES FIELD BREAK | \$22

Pimento Cheese Dip (gf)(v), Gourmet Mustard, Soft Pretzel Bites (v), Hard Pretzel Twists (v), Salted Peanuts in the Shell (gf)(vegan), Cracker Jacks (gf)(vegan)



BREAKS | A LA CARTE SNACKS

KIND BARS | \$5 EACH (v)

GRANOLA BARS | \$5 EACH (v)

SMART POP WHITE CHEDDAR POPCORN | \$5 EACH (gf, v)

ROLD GOLD PRETZEL TWISTS | \$5 EACH (v)

ASSORTED MISS VICKIE'S KETTLE CHIPS | \$5 EACH (v)

PLANTERS TRAIL MIX | \$5 EACH (gf, v)

PLANTERS PEANUTS | \$5 EACH (gf, v)

ASSORTED HERSHEY'S CANDY BARS | \$5 EACH (gf, v)

WHOLE FRESH FRUIT | \$5 EACH (gf, v)

ASSORTED COOKIES | \$38 PER DOZEN (v)

BROWNIES | \$38 PER DOZEN (v)

LEMON BARS | \$38 PER DOZEN (v)



BREAKS | BEVERAGES

BEVERAGE PACKAGES

ACORN PACKAGE | \$10 FOR 4 HOURS OR \$18 FOR 8 HOURS OF SERVICE
Freshly Brewed La Prima Coffee, Selection of RISHI Organic Teas, Filtered Water Station

SAPLING PACKAGE | \$12 FOR 4 HOURS OR \$20 FOR 8 HOURS OF SERVICE
Freshly Brewed LaPrima Coffee, Decaffeinated Coffee Selection of RISHI Organic Teas Bottled Still & Sparkling Waters

OAK TREE PACKAGE | \$14 FOR 4 HOURS OR \$22 FOR 8 HOURS OF SERVICE
Freshly Brewed Artisanal Coffee, Decaffeinated Coffee Selection of RISHI Organic Teas Assorted Soft Drinks Bottled Still & Sparkling Waters



A LA CARTE BEVERAGES

FRESHLY BREWED ARTISANAL COFFEE (REGULAR & DECAF) | \$65 PER GALLON

LEMONADE OR ICED TEA | \$50 PER GALLON

BOTTLED JUICE: ORANGE, APPLE, CRANBERRY JUICE | \$5 EACH

SARATOGA STILL OR SPARKLING BOTTLED WATER | \$5 EACH

ASSORTED PEPSI SOFT DRINKS | \$5 EACH

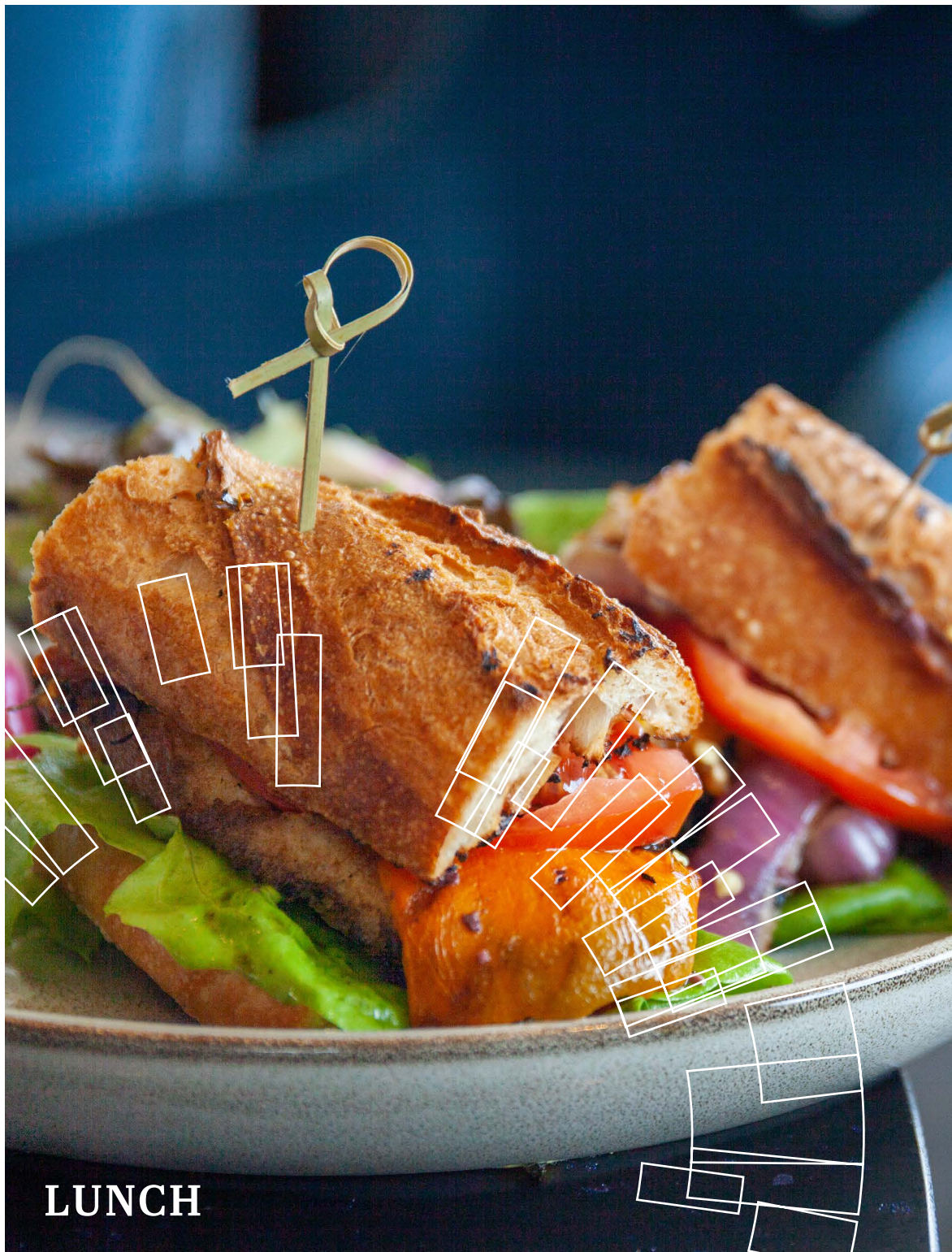
COCONUT WATER | \$8 EACH

RED RIBBON SODAS: GINGER BEER, ROOT BEER | \$8 EACH

ASSORTED NAKED JUICES | \$8 EACH

RED BULL (REGULAR & SUGAR FREE) | \$7 EACH

COFFEE TREE ROASTERS COLD BREW COFFEE: PLAIN, VANILLA, MOCHA, CARAMEL (12 OZ) | \$7 EACH



LUNCH

LUNCH | LIGHTER FARE

All Lighter Fare Lunch options are served plated, with La Prima Coffee and a selection of RISHI Organic teas. Entrée salads include rolls with creamery butter; Entrée sandwiches are served with Kettle Chips.

TWO COURSE LIGHT LUNCH | \$30

Choose up to Two Entrées:

S&T House Salad, Crisp Organic Greens, Radishes,
Heirloom Tomatoes (gf, vegan)

Cobb Salad with Grilled Chicken, Chopped Romaine Lettuce,
Tomato, Red Onion, Blue Cheese, Avocado, Applewood Bacon,
Dijon Vinaigrette (gf)

Superfood Salad, Baby Kale, Crispy Chickpeas, Feta, Pickled Onions,
Spirulina Dressing (gf, v)

Chicken Salad Croissant, Spring Greens and Tomato

Nicoise Tuna, Tomato, Butter Lettuce, Pickled Red Onion,
Hard Boiled Egg, and Black Olive Aioli on Brioche

Choice of Dessert:

Chocolate Truffle Cake (gf, v) or Seasonal Fruit Tart (v)



LUNCH | PLATED

All plated lunch options include rolls with creamery butter, La Prima coffee, and a selection of RISHI Organic teas.

Please select no more than Two Entrées. The higher entrée price becomes the prevailing price for all entrées.

THREE COURSE LUNCH

Choice of Soup or Salad:

Roasted Tomato Soup (gf, v)

Creamy Potato Soup (v)

Tuscan Minestrone Soup (gf, v)

S&T Salad, Crisp Organic Greens, Heirloom Tomatoes, Radishes, Champagne Vinaigrette (gf, vegan)

Baby Kale, Roasted Sweet Potato & Cauliflower, Feta, Caramelized Shallot Vinaigrette (gf, vegan)

Baby Iceberg Wedge, Bacon Lardons, Cherry Tomato, Chive, Buttermilk Ranch Dressing (gf)

+\$5 per person for additional soup or salad

Choose Two Entrées:

ICELANDIC COD | \$41 — Blistered Tomato & Roasted Olives, Lemon Caper Sauce, Parmesan Risotto (gf)

SUSTAINABLE SALMON | \$53 — Roasted Cauliflower, Citrus Soy Glaze, Jasmine Rice (gf)

TRUFFLE RAVIOLI | \$39 — PA Mushrooms, Asparagus, Parmesan Herb Cream (v)

ROASTED CHICKEN SUPREME | \$45 — French Green Beans, Herb Velouté Sauce, Chive Mashed Potatoes

BRAISED BEEF SHORT RIB | \$48 — Roasted Spiced Carrots, Aged Cheddar Grits

FILET MIGNON | \$56 — 6 oz. Prime Filet, Chimichurri, Grilled Broccolini, Chive Mashed Potatoes (gf)

VEGAN BOLONESE | \$40 — House-Made Cavatelli, Mushrooms, Shaved Cashew “Parmesan” (vegan)

Choice of Dessert:

Apple Tartlet (v)

Caramel Crumb Cake (v)

Chocolate Truffle Cake (gf, v)



LUNCH | COLD BUFFET

Cold lunch buffet includes regular & decaffeinated La Prima coffee, a selection of RISHI Organic teas

CORNER DELI LUNCH BUFFET | \$43

Choose Two Salads:

Farm Greens Salad, Shaved Radish, Cucumber, Aged Parmesan, Champagne Vinaigrette (gf, vegan)
Creamy Herb Potato Salad, Celery, Onion, Hard Boiled Egg (gf, v)
Pittsburgh Coleslaw, Finely Shredded Cabbage, Oil & Vinegar (gf, vegan)
Classic Pasta Salad, Tomatoes, Roasted Peppers, Onions, Olives, Herbs, Red Wine Vinaigrette (vegan)
Quinoa & Farro, Roasted Corn, Heirloom Tomatoes, Basil (vegan)

Choose Three Sandwiches:

Roasted Vegetable Wrap-Mushrooms, Spinach, Roasted Peppers, Tomato, Feta, Roasted Garlic Hummus (v)
Caprese Sandwich-Mozzarella, Tomato, Cucumber, Butter Lettuce, Basil Pesto on Focaccia (v)
Vadouvan Curry Chicken Salad Croissant, Marinated Tomato & Butter Lettuce
Smoked Salmon on Sourdough, Caper Cream Cheese, Tomato, Pickled Onion
Roasted Turkey Avocado BLT on Seven Grain Wheat
Classic Tuna Salad, Aged Cheddar, Tomato, Spring Greens, Olive Aioli on Hawaiian Bread
Brie & Apple on Sourdough, Fig Jam, Butter Lettuce (v)

Snacks:

Assorted Bags of Kettle Chips (v), White Cheddar Popcorn (gf)(v), Pretzels (v), Whole Fruit (gf, vegan), Assorted Cookies Or Dessert Bars (v)

TAKE IT TO GO | ADD \$5 PER PERSON

Our Corner Deli can be packaged into individual boxed lunches, including eco-friendly utensils & napkins for lunch on the run



LUNCH | HOT BUFFETS

All hot lunch buffets include rolls with creamery butter, regular & decaffeinated coffee, a selection of RISHI Organic teas

SOUP & SALAD BAR | \$43

Choice of Soup:

- Heirloom Tomato Bisque, Parmesan Croutons, Basil Oil (v)
- Local Mushroom Bisque, Sherry, Chives (v) (gf)
- Traditional Wedding Soup
- Butternut Squash, Spiced Pepitas, Coconut Crema (vegan) (gf)
- Lobster Bisque, Cognac Cream *(add \$3 per person)*

Warm Bake House Rolls with Creamery Butter (v)

Mixed Farm Lettuce, Spinach, Romaine (gf, vegan)

Grilled Chicken, Bacon Lardons, Chickpeas, Quinoa, Hard Boiled Eggs, Pickled Onion, Shaved Fennel, Heirloom Tomatoes, Cucumber, Olives, Roasted Sweet Potato & Cauliflower, Shredded Cheddar, Feta, Blue Cheese

Dressings — Buttermilk Ranch, Balsamic Vinaigrette, Honey Mustard Dressing

Assorted Dessert Bars (v)



“PGH STYLE” SALAD & SANDWICHES N’AT | \$50

Stuffed Pepper Soup (gf)

Salad — Chopped Fresh Romaine Lettuce, Tomato wedges, Cucumber, Red Onion, Olives, Hard Boiled Eggs, Shredded Cheddar, Ranch, Balsamic & Honey Mustard

Shoestring Fries (gf, vegan)

Pittsburgh Slaw (gf, vegan)

Local Pierogis with Caramelized Onions & Sour Cream (v)

Capicola, Salami & Pepperoni, Provolone Cheese, Shredded Lettuce, Tomato, Italian Dressing on Thick-Cut Italian Bread

Classic Turkey Club, Bacon, Aged Cheddar, Lettuce, Tomato & Mayo on Triple Layers of Toasted Farm Bread

Corned Beef Reuben, Sauerkraut, Swiss, Thousand Island Dressing on Marble Rye

House Made Pickle Spears (gf, vegan)

Sweet Ricotta Cream Stuffed Cannolis (v)

TAILGATE BUFFET | \$49

Iceberg Salad, Tomato, Blue Cheese, Bacon, Herb Buttermilk Ranch & Balsamic Dressings (gf)

Creamy Herb Potato Salad, Celery, Onion, Hard Boiled Egg (gf, v)

Grilled Italian Sausages Simmered in Tomato Sauce with Peppers and Onions (gf)

BBQ Glazed Chicken Thighs (gf, df)

Brioche Buns, Butter Lettuce, Tomato, Garlic Aioli (v)

Macaroni & Cheese (v)

Baked Beans (gf, df)

Apple Pie (v)

LUNCH | HOT BUFFETS

All hot lunch buffets include rolls with creamery butter, regular & decaffeinated coffee, a selection of RISHI Organic teas

BONJOUR BUFFET | \$56

Niçoise Salad — Mixed Butter Lettuce, Tuna, Tomato, Haricot Verts, Artichoke, Nicoise Olives, Hard Boiled Egg, Dijon Sherry Vinaigrette (gf, v)

Spinach & French Lentil Salad — Spinach, Green Lentil, Red Onion, Tomato, Carrot, Goat Cheese, Walnut, Lemon Vinaigrette (gf, vegan)

Choose Two Entrées:

Provençal Vegetable Tian — Baked Zucchini, Eggplant, and Tomato with Thyme, Garlic, and Olive Oil (gf)

Beef Bourguignon — Boneless Short Rib Braised in Red Wine, Mushrooms, Onion, Carrot, Parsley

Coq au Vin — Red Wine Braised Chicken, Garlic, Onion, Cremini Mushroom

Vadouvan Cod — Baked Cod in a French Tomato Curry (df)

Sides:

Pomme Puree (gf)

Green Bean Almondine (gf, vegan)

Chocolate Mousse

OAKLANDER LUNCH BUFFET | \$57

Spinach Caesar — Salad Spinach, Parmesan, Tomato, Red Onion, Anchovy Breadcrumbs, Yogurt Caesar Dressing

Arugula Salad — Arugula, Green Apple, Toasted Walnut, Pecorino, Lemon Vinaigrette (gf, vegan)

Choose Two Entrées:

Rosemary Lemon Salmon — Baked Salmon with Rosemary and Lemon (gf, df)

Mediterranean Ratatouille — Vegetable Ratatouille with Chick Pea, Warming Spices, Lemon, Yogurt (gf, v)

Herb Marinated Prime Rib — Thinly Sliced Medium Prime Rib Crusted with Herbs (gf)

Citrus Chicken — Roasted Airline Chicken, Citrus Tomato Sauce Vierge (gf)

Sides:

Sautéed Spinach with Garlic (gf, vegan)

Sweet Potato Wedges (gf, vegan)

Carrot Cake (v)





RECEPTION

RECEPTION | PREMIUM HOUSEMADE HORS D' OEUVRES

Minimum of 25 pieces per selection

COLD

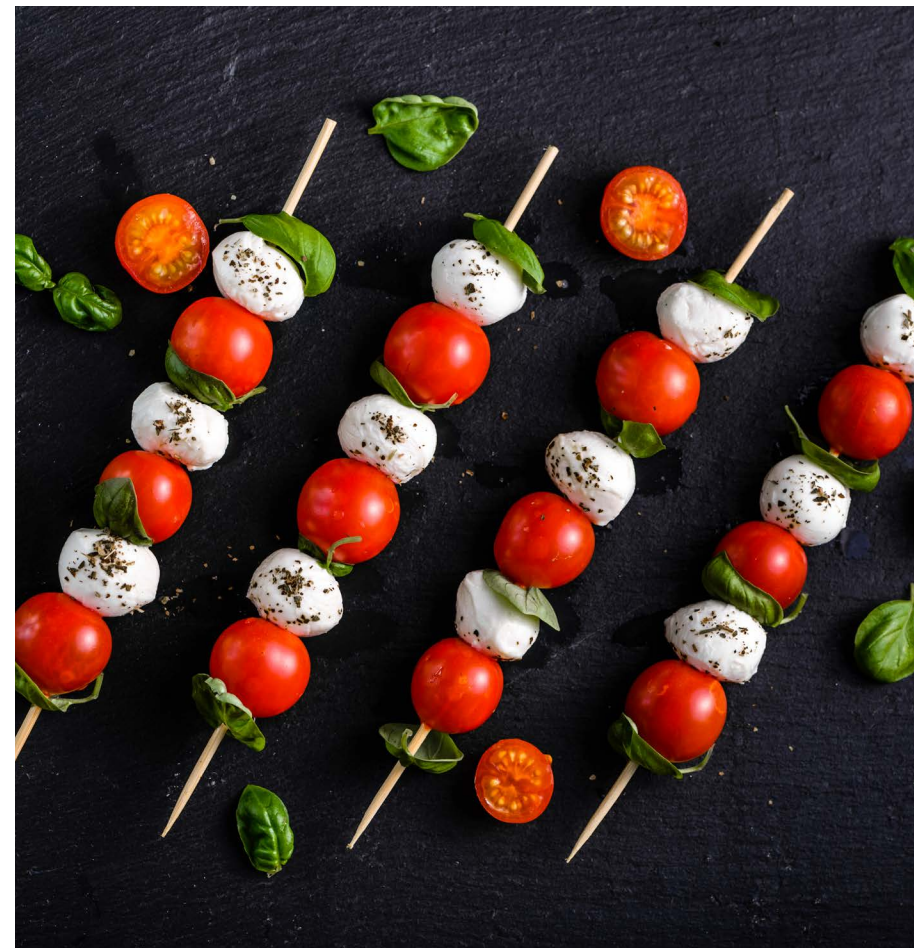
- Radish Toast, Cashew Cheese, Citrus Marmalade (vegan) | \$5
- Seared Ahi Tuna on Rice Cracker, Pickled Mustard Seeds (df) (gf) | \$8
- Manchego, Chorizo and Olive Skewer with Fig Glaze (gf) | \$6
- Smoked Salmon Tartare, Pickled Onions, Caper Cream Cheese on Rye Toast | \$7
- Goat Rodeo Chevre Tartlet with Beet Confit, Pecan Crumble (v) | \$5
- Seared Beef Tenderloin, Truffle Aioli and Arugula on Baguette Crostini (df) | \$8
- Grilled Peach, Prosciutto and Fresh Mozzarella Skewer with Balsamic Glaze (gf) | \$7
- Bacon & Chive Deviled Eggs (df) (gf) | \$7
- Caprese Skewers, Mozzarella, Tomato, Olive, Pesto (gf, v) | \$5

WARM

- Pea, Mint and Feta Fritters with Tomato Jam (v) | \$6
- French Onion Bite, Caramelized Onion Confit, Gruyère | \$7
- Mushroom and Brie Toast (v) | \$5
- Shrimp & Grits with Chimichurri (gf) | \$8
- Pork Belly and Pickled Vegetable Kabob (df) (gf) | \$8
- Mini Quiche Lorraine, Applewood Bacon, Gruyère | \$7
- Bacon Wrapped Scallop with Bourbon Mustard Glaze (df) (gf) | \$8
- Chicken Wellington, Madeira Reduction | \$7
- Mini BLT, Tomato Jam, Arugula, Bacon Lardon, Sourdough | \$7
- Mini Crab Cakes with Smoked Remoulade | \$9

UPGRADED PREMIUM HORS D' OEUVRES OPTIONS

- Seared Foie Gras, Fig Sauterne Glaze, Brioche (df) | \$10
- Hand Shucked Oysters, Champagne Mignonette (df) (gf) | \$11
- Truffled Deviled Eggs, Caviar (df) (gf) | \$10
- Jumbo Lump Crab Cocktail with Avocado and Mango (df) (gf) | \$12



RECEPTION | DISPLAYS

GRAZING BOARD | \$16

Selection of artisanal cheeses & seasonal fruits and berries, served with assorted breads, crackers, candied nuts, and honey

FROM THE EARTH | \$15

Chef's selection of seasonal from the earth (raw), roasted and pickled vegetables. Served with spicy harissa hummus (vegan) (gf), creamy fresh herb dip (gf), lemon-garlic cashew spread (vegan)

SPREADS & BREADS | \$17

Select *THREE* from the following options to be served with an artisanal assortment of crostini, lavosh, breads, and crackers.

Mediterranean Olive Tapenade (vegan) (gf)

Pimento Cheese Spread (v)

Roasted Garlic Baba Ganouj (vegan) (gf)

Caramelized French Onion Dip (v) (gf)

Zaatar Labneh (v) (gf)

Caramelized Short Rib Burnt Ends, Horseradish crème fraiche

Smoked Salmon Dip

Corn, Black Bean and Roasted Jalapeno Salsa (served with tortilla chips) (vegan) (gf)

PREMIUM DISPLAY OPTIONS | \$18

Local and International Charcuterie (df)

Served with Grain Mustard, House Made Jam, Dried Fruit

**Add a limited selection of charcuterie to any of the above displays for an additional \$8 per person*

CUSTOM DESIGNED RAW BAR

Served with House Cocktail Sauce, Champagne Mignonette, Remoulade, Lemons, Crackers

Select your preference of the following

Hand-Shucked East Coast Oysters | \$30 per dozen

Hand-Shucked West Coast Oysters | \$40 per dozen

Chilled Jumbo (13/15) Shrimp | \$27 per dozen

Garlic and White Wine Poached PEI Mussels | \$20 per dozen

Seared Ahi Tuna | \$18 per dozen slices

UPGRADED RAW BAR OPTIONS

Stone Crab Claws | \$130 per dozen (available from October 15 through May 15)

King Crab Legs and Claws | \$150 per dozen

Split Lobster Tails | \$90 per dozen



RECEPTION | STATIONS

\$150 chef attendant fee required for all

MINIATURE BEEF DISHES (gf) | \$26

Miniature plates consist of petite portions of selected items.

Rosemary and Thyme Roasted Beef Tenderloin

Crispy Smashed Fingerling Potatoes

Charred Broccolini

Garlic Butter

-OR-

Burgundy Braised Short Rib

Creamy Parmesan Polenta

Roasted Tri-Color Baby Carrots

MINIATURE SEAFOOD DISHES (gf) | \$25

Miniature plates consist of petite portions of selected items.

Option 1 | \$25

Bourbon Mustard-Glazed Salmon (df) (gf)

Crispy Brussels and Butternut Squash

-OR-

Option 2 | \$26

Pan-Seared Sea Scallops (gf)

Pennsylvania Mushroom Risotto

Crispy Pancetta and Pea Shoots

Fine Herbs Beurre Blanc

STREET TACO DISPLAY | \$24

Pick Two:

Chipotle Shredded Chicken, Avocado, Fire Roasted Tomato Crema

Charred Flank Steak, Pickled Red Onion, Chimichurri (df)

Tequila Lime Shrimp, Roasted Corn Pico (df)

Smoked Pulled Pork, Crunchy Cilantro Slaw

Roasted Cauliflower and Sweet Potato, Sweet Chipotle Glaze (vegan)

MINIATURE POULTRY DISHES (gf) | \$24

Miniature plates consist of petite portions of selected items.

Sesame Braised Chicken Thigh

Jasmine Rice

Baby Bok Choy

Honey Soy Drizzle

-OR-

Pesto Marinated Grilled Chicken

Fresh Mozzarella and Tomato Salad

Balsamic Glaze



RECEPTION | CHEF ACTION STATIONS

\$150 chef attendant fee required for all

ASIAN STATION | \$24

Cold Sesame Noodles (v)

Shrimp & Pork Egg Rolls or Veg Spring Rolls with Sweet & Sour Dipping Sauce

Kung Pao Chicken

PITTSBURGH STATION | \$22

Local Potato & Cheese Pierogi (v)

Kielbasa (gf, df)

Sauerkraut (gf, v, df)

Caramelized Onions (gf, v)

Sour Cream (v)

Green Onions

POTATO BAR | \$19

Yukon Gold Mashed Potatoes (gf, v)

Mashed Sweet Potatoes (gf, v)

Crispy “Cracked” Red Potatoes (gf, v)

Sauces:

Burgundy Beef Gravy (gf, df)

Brown Sugar and Maple Glaze (gf, vegan)

Herb Crème Fraîche (gf, v)

Toppings:

Crispy Bacon (gf, df)

Green Onions

Blue Cheese Crumbles (v)

Shredded Aged Cheddar (v)

PASTA STATION | \$24

Served with Warm Bakehouse Rolls, Shaved Parmesan, and Red Pepper Flakes.

Chef’s selection of two pastas served with your choice of two of the following sauces:

San Marzano Tomato Sauce (vegan)

Vegan Bolognese (gf, vegan)

Garlic Parmesan Cream (v)

Vodka Sauce (v)

Basil Pesto (v)

Grilled Chicken (gf, df) | **Additional \$7 per person**

Shrimp (gf, df) | **Additional \$9 per person**

**Gluten free pasta available upon request (+\$2 per person)*



RECEPTION | CARVING STATIONS

Carving stations are priced per person based on one hour of service. Minimum of 25 guests. All stations include Freshly Baked Rolls with Creamery Butter.

\$150 per Attendant

HERB ROASTED ORGANIC TURKEY BREAST | \$21

Sage Turkey Gravy

APPLE CIDER BRINED PORK LOIN ROAST | \$21

Bourbon Mustard Glaze

ROASTED JAIL ISLAND SALMON FILET | \$28

Red Pepper Shallot Gastrique, Herb Crème Fraîche

PRIME RIB ROAST | \$31

Horseradish Cream, Burgundy Wine Demi-Glace

BEEF TENDERLOIN | \$41

Malted Béarnaise Sauce, Burgundy Wine Demi-Glace

GARLIC PEPPERCORN CRUSTED LAMB LEG | \$45

Mint Pesto, Natural Lamb Jus



RECEPTION | DESSERT STATIONS

Reception stations are priced per person unless otherwise noted

THE PIE SHOP | \$20

Choice of Three:

Coconut Cream, French Silk Chocolate, Caramel Apple Crumb,
Bourbon Pecan, Seasonal Berry

LET THEM EAT CAKE | \$21

Choice of Three:

Salted Caramel Crunch, Flourless Chocolate Truffle, Carrot Cake,
Pecan Praline Rum Bundt, Banana Cream Cake

BROWNIES & BARS | \$18

Choice of Three:

Double Chocolate Brownie, Lemon Bar, Toffee Crunch Blondie,
Salted Caramel Pretzel Brownie, Berry Crumble Bar

FRENCH PÂTISSERIE | \$42 PER DOZEN

House-made Chocolate Truffles, Mini Fruit Tarts, Petit Fours,
French Macarons

PITTSBURGH COOKIE TABLE | \$18

Choice of Three:

Chocolate Chip, Snickerdoodle, Thumbprint, Peanut Butter,
Iced Sugar Cookie





DINNER

DINNER | PLATED

Customize your own dinner buffet by selecting one soup or salad, two entrées, one starch, one vegetable, and one dessert. The higher entrée price becomes the prevailing price for all entrées.

SOUP OR SALAD

Heirloom Tomato Bisque, Parmesan Croutons, Basil Oil (v)
Local Mushroom Bisque, Sherry, Chives (v) (gf)
Traditional Wedding Soup
Lobster Bisque, Cognac Cream (+\$3 per person)
Butternut Squash, Spiced Pepitas, Coconut Crema (vegan) (gf)

S&T House Salad – Crisp Mixed Greens, Heirloom Grape Tomatoes, Radish, Champagne Vinaigrette, Candied Pecans (vegan) (gf)

Caesar – Little Gem Lettuce, Shaved Parmesan, Focaccia Croutons, Niçoise Olives, Creamy Anchovy Dressing

Baby Kale, Roasted Cauliflower & Sweet Potatoes, Crispy Chickpeas, Lemon Tahini Dressing (vegan) (gf)

Beets & Goat Cheese – Red and Golden Beets, Goat Rodeo Chevre, Pecan Crumble, Arugula (v) (gf)

Burrata, Heirloom Tomato, Balsamic Pearls, Basil Infused Oil (v) (gf)



ENTRÉES

Higher entrée price becomes the prevailing price.

Citrus & Herb Seared Chicken Breast, Tomato Garlic Confit (df) (gf) | \$71

Sliced Beef Tender Medallions, Crispy Shallots, Burgundy Demi-Glace (df) | \$78

Seared Sustainable Salmon, Bourbon Mustard Glaze (df) (gf) | \$87

Truffle Ravioli, Local Mushrooms, Parmesan Herb Cream (v) | \$63

Roasted Airline Chicken, Lemon Beurre Blanc, Crispy Capers (gf) | \$73

Grilled NY Strip, Balsamic Glazed Cipollini Onions (df) (gf) | \$85

Double Cut Brined Pork Chop, Apple Cider Shallot Gastrique (df) (gf) | \$77

Oven Roasted Gulf Grouper, Fennel, Lemon, Dill (df) (gf) | \$85

Roasted Seasonal Vegetable Strudel, Whipped Feta, Roasted Pepper Emulsion (v) | \$61

Maitake Mushroom and Goat Cheese Stuffed Airline Chicken, Truffle Jus (gf) | \$74

Locally Raised Grass-Fed Beef Tenderloin, Blue Cheese & Applewood Bacon Butter (gf) | \$90

Seared Sea Scallops, Grapefruit, Hazelnut Brown Butter (gf) | \$87

Pan Seared Halibut, Fire-Roasted Tomato Olive Agrodolce (df) (gf) | \$87

Prosciutto Wrapped Elysian Fields Lamb Loin, Mint Pesto (df) (gf) | \$88

Ratatouille Tart, Goat Rodeo Chevre, Baby Arugula (v) | \$62

DINNER | PLATED

SIDES

One starch and one vegetable will be served with each entrée selected.

STARCH *All vegetarian and gluten free*

Parmesan Herb Risotto

Chive Mashed Potatoes

Sweet Potato Hash (df)

Jasmine Rice (df)

S+T Signature Potato Gratin

VEGETABLE *All vegan and gluten free*

Roasted Honey Glazed Baby Heirloom Carrots

Charred Broccolini

Seasonal Roasted Vegetables

French Green Beans

Grilled Asparagus

DESSERT

Fruit Tart (v)

Mini Cheesecake, Sweet Ricotta, Drunken Berries (v)

GF Chocolate Truffle Cake (v) (gf)

APPETIZER

Add On

Pennsylvania Mushroom Truffle Risotto / Parmesan, Basil Emulsion (v) (gf) |

Additional \$7 per person

Oyster Rockefeller / Pernod, Applewood Bacon, Spinach Fondue (gf) |

Additional \$9 per person

Semolina Gnocchi / Goat Rodeo Chevre, Cranberries, Sage Cream (v) |

Additional \$8 per person

Dry-Rubbed Pork Belly / Arugula, Tomato Jam (df) (gf) |

Additional \$8 per person



DINNER | CUSTOMIZED BUFFET

Customize your own dinner buffet by selecting one salad, one soup, two entrées, one starch, one vegetable, and one dessert.

CUSTOMIZED BUFFET | \$85

SALADS

S&T House Salad – Crisp Mixed Greens, Heirloom Grape Tomatoes, Radish, Champagne Vinaigrette, Candied Pecans (vegan) (gf)

Caesar, Little Gem Lettuce, Shaved Parmesan, Focaccia Croutons, Niçoise Olives, Creamy Anchovy Dressing

Baby Kale, Roasted Cauliflower & Sweet Potatoes, Crispy Chickpeas, Lemon Tahini Dressing (vegan) (gf)

Cobb Salad with Crisp Romaine, Avocado, Applewood Bacon, Blue Cheese, Hard-Boiled Egg, Heirloom Tomatoes, Pickled Red onions, Yogurt Goddess Dressing (gf)

SOUPS

Traditional Wedding Soup

Butternut Squash, Spiced Pepitas, Coconut Crema (vegan) (gf)

Summer Corn Chowder, Chili Oil (v) (gf)

Heirloom Tomato Bisque, Parmesan Croutons, Basil Oil (v)

ENTRÉES

Citrus & Herb Seared Chicken Breast, Tomato Garlic Confit (df) (gf)

Sustainable Salmon, Bourbon Mustard Glaze (df) (gf)

Sliced Beef Tender Medallions, Crispy Shallots, Burgundy Demi-Glace (df) (gf)

Truffle Ravioli, Local mushrooms, Parmesan Herb Cream (v)

STARCH All vegetarian and gluten free

Parmesan Herb Risotto

Pomme Puree

Sweet Potato Hash

Jasmine Rice (df)

S+T Signature Potato Gratin

VEGETABLE All vegetarian and gluten free

Roasted Honey Glazed Baby Heirloom Carrots

Charred Broccolini

Seasonal Roasted Vegetables

French Green Beans

Grilled Asparagus

CHOICE OF DESSERT

Seasonal Cheesecake, Mini Caramel Apple Tart, Fresh Fruit Tart, Flourless Chocolate Truffle Cake



DINNER | BUFFETS

All dinner buffets include rolls, creamery butter, La Prima coffee, and RISHI Organic teas

OAKLANDER DINNER | \$83

S&T House Salad, Organic Crisp Greens, Radishes, Heirloom Grape tomatoes, Candied Pecans, Champagne Vinaigrette (gf, vegan)

Choose Two Entrées:

Roasted Airline Chicken Breast, PA Mushroom Cream Sauce (gf)
Seared Sustainable Salmon, Bourbon Mustard Glaze (gf)
Braised Beef Short Ribs, Balsamic Cipollini Onions, Pinot Noir Reduction (gf)
Cavatelli Pasta, Vegan Bolonese Sauce (vegan)

Crispy “Cracked” Red Potatoes (gf)

Roasted Cauliflower & Broccoli (gf, vegan)

Flourless Chocolate Truffle Cake (gf)

DINNER IN PROVENCE | \$92

Frisee & Endive Salad, Bacon Lardons, Roasted Pear, Moody Blue Cheese, Dijon Vinaigrette (gf)

French Lentil Salad, Tomatoes, Caramelized Onions, Fine Herbs (gf, v)

Choose Two Entrées:

Bouillabaisse, Market Fish, Shrimp & Mussels, Fennel Saffron Tomato Broth (gf)
Pan Roasted Supreme Chicken Breast, Fine Herb Butter Sauce (gf)
Beef Bourguignon, Tender Cabernet Braised Beef and Vegetables
Sliced Beef Tenderloin, Bordelaise Sauce, Horseradish Cream
Rustic Roasted Vegetable Tart, Goat Cheese & Thyme (v)

Potato & Gruyère Gratin (gf, v)

Classic Ratatouille (gf, vegan)

Wild Mushrooms with Garlic and Thyme (gf, vegan)

Chocolate Ganache Tart, Grand Marnier Soaked Raspberries (v)

“LITTLE ITALY” – THE BLOOMFIELD DINNER | \$91

Caesar, Crisp Romaine, Focaccia Croutons, Parmesan, Creamy Anchovy Dressing

Caprese, Fresh Mozzarella, Heirloom Tomato, Virgin Olive Oil, Basil, Sea Salt (v)

Choose Two Entrées

Cavatelli, Sweet Italian Sausage, Broccoli Rabe, Garlic, Parmesan, Olive Oil, Parmesan
Cod Florentine, Spinach, Tomato, Olives, Herb Garlic Cream Sauce (gf)
Chicken Picatta, Lemon Caper Butter Sauce (gf)
Truffle & Ricotta Ravioli, Parmesan Cream Sauce, PA Mushrooms (v)

Oven Roasted Peppers, Asparagus, Red Onion, Tomato with Oregano & Thyme

Tiramisu

MEDITERRANEAN DINNER | \$92

Marinated Tomato Salad Tomato, Artichoke, Red Onion, Kalamata Olive, Lemon Vinaigrette (gf, vegan)

Farro & Red Onion, Tomato, Cucumber, Herb Vinaigrette (vegan)

Choose Two Entrées:

Bronzino-Mediterranean Sea Bass, Roasted Tomato-Olive Agrodolce (gf)
Moroccan Lamb Stew Slow Cooked Lamb in a Tomato Sauce with Warming Spices, Chickpeas (gf)
Shrimp and Chorizo Paella, Smoky Saffron Rice, with Garlic, Onion, and Herbs (gf)
Falafel, Chickpea Fritter with Spices, Garlic and Fresh Herbs (vegan)

Lemon Basmati Rice (gf, vegan)

Roasted Seasonal Vegetables (gf, vegan)

Baklava (v)



BAR

BAR | OPEN BAR PACKAGES

ONE BARTENDER PER 75 GUESTS | \$150 PER BARTENDER

ASSOCIATE'S DEGREE OPEN BAR PACKAGE

\$22 per person for one hour | \$38 per person for two hours

\$50 per person for three hours | \$60 per person for four hours

Smirnoff Vodka, Cruzan Aged Light Rum, Captain Morgan Original Spiced Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Kentucky Straight Bourbon, Canadian Club Whiskey, Jose Cuervo Silver Tequila, Hennessy VS Cognac

Choice of two Domestic Beers, two Imported/Craft Beers, House Wines, Assorted Sodas and Bottled Water

BACHELOR'S DEGREE OPEN BAR PACKAGE

\$24 per person for one hour | \$42 per person for two hours

\$56 per person for three hours | \$68 per person for four hours

Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Aviation Gin, Dewar's White Label Scotch, Maker's Mark Kentucky Straight Bourbon, Jack Daniels Tennessee Whiskey, Canadian Club Whiskey, Mi Campo Blanco Tequila, Hennessy VS Cognac

Choice of two Domestic Beers, two Imported/Craft Beers, House Wines, Assorted Sodas and Bottled Water

MASTER'S DEGREE OPEN BAR PACKAGE

\$26 per person for one hour | \$44 per person for two hours

\$60 per person for three hours | \$74 per person for four hours

Belvedere Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Bombay Sapphire Gin, Johnnie Walker Black Label 12 Year Scotch, Knob Creek Kentucky Straight Bourbon, Jack Daniels Tennessee Whiskey, Crown Royal Canadian Whiskey, Mi Campo Blanco Tequila, Hennessy Privilege VSOP Cognac

Choice of two Domestic Beers, two Imported/Craft Beers, House Wines, Assorted Sodas and Bottled Water

BEER & WINE OPEN BAR

\$18 per person for one hour | \$28 per person for two hours

\$34 per person for three hours | \$40 per person for four hours

Choice of two Domestic Beers, two Imported/Craft Beers, House Wines, Assorted Sodas and Bottled Water

TABLE-SIDE HOUSE WINE SERVICE

\$16 per person for one hour | \$24 per person for two hours

One House red wine & One House white wine, served tableside with dinner



BAR | HOST BAR

ONE BARTENDER PER 75 GUESTS | \$150 PER BARTENDER

ASSOCIATE'S SPIRITS | \$10

Smirnoff Vodka, Cruzan Aged Light Rum, Captain Morgan Original Spiced Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Kentucky Straight Bourbon, Canadian Club Whiskey, Jose Cuervo Silver Tequila, Hennessy VS Cognac

BACHELOR'S SPIRITS | \$12

Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Aviation Gin, Dewar's White Label Scotch, Maker's Mark Kentucky Straight Bourbon, Jack Daniels Tennessee Whiskey, Canadian Club Whiskey, Mi Campo Blanco Tequila, Hennessy VS Cognac

MASTER'S SPIRITS | \$14

Belvedere Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Bombay Sapphire Gin, Johnnie Walker Black Label 12 Year Scotch, Knob Creek Kentucky Straight Bourbon, Jack Daniels Tennessee Whiskey, Crown Royal Canadian Whiskey, Mi Campo Blanco Tequila, Hennessy Privilege VSOP Cognac

HOUSE WINES | \$10

Silver Gate: Chardonnay, Pinot Grigio, Rosé, Pinot Noir, Cabernet Sauvignon

PREMIUM WINES | \$12

Meiomi Chardonnay, Parducci Pinot Gris, 14 Hands Unicorn Rosé Bubbles, Meiomi Pinot Noir, Scarlet Vine Cabernet Sauvignon

HOUSE SPARKLING WINE | \$46 PER BOTTLE

Silver Gate, Brut

PREMIUM SPARKLING WINE | \$62 PER BOTTLE

Domaine Ste. Michelle, Brut

DOMESTIC BEER | \$7

Choose two: Budweiser, Bud Light, Miller Light, Coors Light, Michelob Ultra, Sam Adams Boston Lager, Sam Adams Seasonal, Yuengling Lager, Truly Hard Seltzer

IMPORTED & CRAFT BEER | \$9

Choose two: Corona Extra, Corona Light, Heineken, Stella Artois, East End Big Hop, Victory Prima Pils, Troeg's Perpetual IPA, North Country Firehouse Red

ASSORTED BOTTLED SODAS, JUICES AND WATER | \$5



BAR | CASH BAR

ONE BARTENDER PER 75 GUESTS | \$150 PER BARTENDER

ASSOCIATE'S SPIRITS | \$11

Smirnoff Vodka, Cruzan Aged Light Rum, Captain Morgan Original Spiced Rum, Beefeater Gin, Dewar's White Label Scotch, Jim Beam White Label Kentucky Straight Bourbon, Canadian Club Whiskey, Jose Cuervo Silver Tequila, Hennessy VS Cognac

BACHELOR'S SPIRITS | \$13

Absolut Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Aviation Gin, Dewar's White Label Scotch, Maker's Mark Kentucky Straight Bourbon, Jack Daniels Tennessee Whiskey, Canadian Club Whiskey, Mi Campo Blanco Tequila, Hennessy VS Cognac

MASTER'S SPIRITS | \$15

Belvedere Vodka, Bacardi Superior Rum, Captain Morgan Original Spiced Rum, Bombay Sapphire Gin, Johnnie Walker Black Label 12 Year Scotch, Knob Creek Kentucky Straight Bourbon, Jack Daniels Tennessee Whiskey, Crown Royal Canadian Whiskey, Mi Campo Blanco Tequila, Hennessy Privilege VSOP Cognac

HOUSE WINE | \$11

Silver Gate: Chardonnay, Pinot Grigio, Rosé, Pinot Noir, Cabernet Sauvignon

PREMIUM WINE | \$13

Meiomi Chardonnay, Parducci Pinot Gris, 14 Hands Unicorn Rosé Bubbles, Meiomi Pinot Noir, Scarlet Vine Cabernet Sauvignon

DOMESTIC BEER | \$8

Choose two: Budweiser, Bud Light, Miller Light, Coors Light, Michelob Ultra, Sam Adams Boston Lager, Sam Adams Seasonal, Yuengling Lager, White Claw Hard Seltzer

IMPORTED & CRAFT BEER | \$10

Choose two: Corona Extra, Corona Light, Heineken, Stella Artois, East End Big Hop, Victory Prima Pils, Troeg's Perpetual IPA, North Country Firehouse Red, Penn Brewery IPA

ASSORTED SODAS, JUICES AND WATER | \$5



CATERING | TERMS & CONDITIONS

TAX & SERVICE CHARGE

All food, beverage, a/v equipment and meeting room rental fees are subject to a taxable 23% Hotel Service Charge and 7% sales tax.

CATERING AVAILABILITY

Catering selections should be made at least 3 weeks prior to event date to ensure the availability of all selections. Menu items are subject to change based on seasonal and supply chain availability. All pricing is subject to change without notice. Final pricing is available 30 days prior to your event.

FOOD ALLERGIES

The Hotel is committed to offering food and beverage options that are safe for all event attendees. If there are any concerns regarding food allergies, please consult with your Event Manager for assistance.

SMALL GROUPS

A small group fee of \$150 will be added for groups with fewer than 15 guests who wish to order buffet or family style options from the catering guide. A small group menu with seasonal items will be made available for groups with fewer than 15 attendees to avoid this small group fee.

GUEST COUNT

A final guarantee of attendance is due 72 business hours prior to the event. The guarantee number can be increased within 72 hours; however the number cannot be decreased. In the event that the Hotel is not provided with a guarantee, the estimated attendance will become the guarantee. The Hotel agrees to prepare for 5% over the provided guarantee. All Hotel charges will be based upon the guaranteed number or the actual number served, whichever is greater.

SPLIT MENUS

If a split menu is desired for plated meals, the choices will be limited to two and the higher entree price will become the prevailing prices for all entrées. The Client is responsible for providing place cards indicating the entrée choice of each guest along with the guaranteed breakdown of choice 72 business hours in advance.

OUTSIDE FOOD & BEVERAGE

All federal, state and local laws with regard to food and beverage purchases and consumption are strictly adhered to. All food and beverage served must be provided, prepared and served by the Hotel. The only exception to this is the use of outside vendors for wedding cakes, wedding cookies or ethnic foods that cannot be produced by the Hotel. Any outside food must be approved by the Hotel in advance. In addition, all food and beverage must be consumed on Hotel premises.

OUTSIDE VENDORS

The client agrees to provide the Hotel with contact information for any outside vendors contracted for any event. Hotel may require an indemnification agreement and proof of adequate insurance from any outside vendor.

ALCOHOLIC BEVERAGES

If alcoholic beverages are being served, all applicable liquor laws must be observed. Alcoholic beverages may only be dispensed by Hotel employees. Hotel staff has the right to require valid proof of age for any guest. Alcoholic beverage service may be denied to those guests who appear to be intoxicated or are under age.

EVENT SPACE RE-SETS

Significant changes in room set-ups made within 24 hours of your event may be subject to additional charges. Changes may only be made through the hotel catering office or the hotel banquet manager who is supervising your function.

CONTRACTED END TIME

The premises will be vacated no later than the date and time indicated on the catering confirmation or Event Order. Should your function exceed contracted time, additional charges may apply.

PUBLIC AREAS

Public areas within the hotel are not reserved exclusively for use by any group or event. Signage, promotional materials, and advertisements of any kind in any public area must be approved in advance by the Hotel. Media is not permitted on the premises as a consideration to our guests.

CATERING | TERMS & CONDITIONS

TECHNICAL SERVICES

A fee will be charged if client chooses to use an audio/visual presentation company outside of the Hotel's preferred provider for audio/visual needs. If assistance and/or attention to equipment is needed while your function is in process, a dedicated technician is recommended and additional fees will apply.

The hotel will provide a permanent public address system in each of the major meeting rooms. A microphone will be made available on a complimentary basis in each event room utilized by Group. Amplified sound is not permitted after 11:00pm, and Hotel management maintains the right to lower amplified sound levels at any time.

LOSS & DAMAGE

The hotel is not responsible for any loss of material, equipment, personal belongings or items rented through any third-party vendor left in unattended and/or unsecured rooms or areas. The hotel accepts no responsibility for goods shipped to the hotel prior to scheduled functions or left after a function is completed.

The hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, carpet tape or other substance. Please consult your Event Manager for assistance in displaying of all materials.

SHIPPING & RECEIVING

The customer is responsible for the arrangements and all expense of shipping materials, merchandise, exhibits or any other items to and from the hotel. The hotel will accept packages three working days prior to the function. Parcels will not be accepted on pallets or skids, and the shipper will be responsible for the loading and unloading of packages into the Hotel.

All packages must be marked appropriately with the name of group, date of function and contact name.

Shipping Address:
The Oaklander Hotel
5130 Bigelow Boulevard
Pittsburgh, PA 15213

SECURITY

The Hotel reserves the right to inspect and control all parties, meetings, receptions, etc. being held on the premises. The Hotel may require Security staff for certain hosted events, or when valuable merchandise or exhibits are displayed or held overnight in the Hotel. The appropriate staffing levels will be determined by the profile of the event and guests in attendance. The Hotel will schedule the required security staff and costs will be added to the Client's final invoice.

ENGINEERING

Special engineering requirements must be specified to your Event Manager at least three weeks prior to the function. Charges will be based on labor involved and power drain. A wide selection of audio visual equipment and services are available through an in-house supplier on a rental basis. Orders may be placed through your Event Manager.

VALET PARKING

Valet parking is at the main hotel entrance at the prevailing rates on the event date. Valet parking rates are subject to changes without notice, and parking is provided on a space availability basis.