

THE OAKLANDER HOTEL

WEDDING MENUS





A step above.

The Oaklander Weddings curated culinary experiences focus on seasonal ingredients, fresh flavors, and reimagined classics. Impress your guests with dishes they will remember long after the wedding ends.

Wedding Package

Your wedding reception includes:

Selection of three butler-passed hors d'oeuvres for cocktail hour

One display station

Plated dinner, buffet dinner, or strolling dinner

4-hour open bar

Champagne toast for all guests

Complimentary cake cutting

Private cocktail hour space for bridal party

Menu tasting for up to four guests

Bartenders

Floor-length house grey linen & napkins

Complimentary standard king room for the newly married couple





Love at first bite

HORS D'OEUVRES

HORS D'OEUVRES

Passed Hors D'oeuvres

Select three total.

Additional hors d'oeuvres may be added for \$5 per piece.

COLD

Radish Toast / Cashew Cheese, Citrus Marmalade (V)
Seared Ahi Tuna on Rice Cracker / Pickled Mustard Seeds (df) (gf)
Manchego, Chorizo, and Olive Skewer / Fig Glaze (gf)
Smoked Salmon Tartar / Pickled Onions, Caper Cream Cheese on Rye Toast
Goat Rodeo Chevre Tartlet with Beet Confit / Pecan Crumble (v)
Seared Beef Tenderloin / Truffle Aioli and Arugula on Baguette Crostini (df)
Grilled Peach, Prosciutto, and Fresh Mozzarella Skewer / Balsamic Glaze (gf)
Bacon & Chive Deviled Eggs (df) (gf)

HOT

Pea, Mint, and Feta Fritters / Tomato Jam (v)
French Onion Bite / Caramelized Onion Confit, Gruyere
Mushroom and Brie Toast (v)
Shrimp and Grits / Chimichurri (gf)
Pork Belly and Pickled Vegetable Kabob (df) (gf)
Mini Quiche Lorraine / Applewood Bacon, Gruyere
Bacon-Wrapped Scallop / Bourbon Mustard Glaze (df) (gf)
Chicken Wellington / Madeira Reduction

Premium Hors D'oeuvres

Seared Foie Gras / Fig Sauternes Glaze, Brioche (df) –
additional \$3 per person

Hand Shucked Oysters / Champagne Mignonette (df) (gf) –
additional \$4 per person

Truffled Deviled Eggs / Caviar (df) (gf) – *additional \$3 per person*

Jumbo Lump Crab Cocktail / Avocado and Mango (df) (gf) –
additional \$5 per person



HORS D'OEUVRES

Cocktail Hour Displays

Select one

Grazing Board – Selection of artisanal cheeses, seasonal fruits, and berries served with assorted breads, crackers, candied nuts, and honey (v).

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

Spreads & Breads – Select three from the following options to be served with an artisanal assortment of crostini, lavosh, breads, and crackers.

Mediterranean Olive Tapenade (V) (gf)

Pimento Cheese Spread (v)

Roasted Garlic Baba Ganouj (V) (gf)

Caramelized French Onion Dip (v) (gf)

Zaatar Labneh (v) (gf)

Caramelized Short Rib Burnt Ends / Horseradish Crème Fraîche

Smoked Salmon Dip (gf)

Corn, Black Bean, and Roasted Jalapeno Salsa Served with Fresh Tortilla Chips (V) (gf)

Premium Display Options

Local and International Charcuterie (df)

Served with Grain Mustard, House-Made Jam, Dried Fruit (v)

– *additional \$8 per person*

Custom Designed Raw Bar

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

Mix & match up to 3 selections.

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 Selections

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**

**Availability on items is subject to change.*





PLATED DINNER

Chef curated

PLATED DINNER

First Course

Select one soup or salad to be served to all guests.

SOUPS

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

SALADS

- S&T House Salad / Crisp Mixed Greens, Heirloom Grape Tomatoes, Radish, Candied Pecans, Champagne Vinaigrette (V) (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

Select up to two entrées plus one vegetarian entrée. *The higher entrée price will become the prevailing entrée price for all guests.*

\$159 PER PERSON

- Citrus & Herb Seared Chicken Breast, Tomato Garlic Confit (df) (gf)
- Sliced Beef Tender Medallions, Crispy Shallots, Burgundy Demi-Glace (df)
- Seared Sustainable Salmon, Bourbon Mustard Glaze (df) (gf)
- Truffle Ravioli, Local Mushrooms, Parmesan Herb Cream (v)

\$179 PER PERSON

- Roasted Airline Chicken, Lemon Beurre Blanc, Crispy Capers (gf)
- Grilled NY Strip, Balsamic Glazed Cipollini Onions (df) (gf)
- Double Cut Brined Pork Chop, Apple Cider Shallot Gastrique (df) (gf)
- Oven-Roasted Gulf Grouper, Fennel, Lemon, Dill (df) (gf)
- Roasted Seasonal Vegetable Strudel, Whipped Feta, Roasted Pepper Emulsion (v)

\$199 PER PERSON

- Maitake Mushroom and Goat Cheese Stuffed Airline Chicken, Truffle Jus (gf)
- Locally Raised Grass-Fed Beef Tenderloin, Blue Cheese & Applewood Bacon Butter (gf)
- Seared Sea Scallops, Grapefruit, Hazelnut Brown Butter (gf)
- Pan-Seared Halibut, Fire-Roasted Tomato Olive Agrodolce (df) (gf)
- Prosciutto-Wrapped Elysian Fields Lamb Loin, Mint Pesto (df) (gf)
- Ratatouille Tart, Goat Rodeo Chevre, Baby Arugula (v)

PLATED DINNER

Sides

Select one starch and one vegetable to be served with the selected entrées.

VEGETABLE

All items are vegan and gluten free.

Roasted Honey-Glazed Baby Heirloom Carrots
Charred Broccolini
Seasonal Roasted Vegetables
French Green Beans
Grilled Asparagus

STARCH

All items are vegetarian and gluten free.

Parmesan Herb Risotto
Pomme Purée
Sweet Potato Hash (df)
Jasmine Rice (df)
S+T Signature Potato Gratin

Appetizers

An appetizer course can be added to any package for an additional charge.

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





Savor every moment

BUFFET DINNER

\$179 per person

Build a customized buffet by selecting one salad, one soup, two entrées, one starch, and one vegetable.

Salads

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

Cobb Salad / 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 (V) (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)

Vegetable

All items are vegan and gluten free.

Roasted Honey-Glazed Baby Heirloom Carrots

Charred Broccolini

Seasonal Roasted Vegetables

French Green Beans

Grilled Asparagus

Starch

All items are vegetarian and gluten free.

Parmesan Herb Risotto

Pomme Purée

Sweet Potato Hash

Jasmine Rice (df)

S+T Signature Potato Gratin





STROLLING DINNER

A taste of luxury

STROLLING DINNER

Select three stations – \$199 per person

Select four stations – \$209 per person

*Requires a chef attendant fee of \$150 per station.

Miniature Beef Dishes*

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*

Miniature plates consist of petite portions of selected items.

Bourbon Mustard-Glazed Salmon (df) (gf)

Crispy Brussels and Butternut Squash

- OR -

Pan-Seared Sea Scallops (gf)

Pennsylvania Mushroom Risotto

Crispy Pancetta and Pea Shoots

Fine Herbs Beurre Blanc

Miniature Poultry Dishes*

Miniature plates consist of petite portions of selected items.

Sesame-Braised Chicken Thigh (df) (gf)

Jasmine Rice

Baby Bok Choy

Honey Soy Drizzle

- OR -

Pesto-Marinated Grilled Chicken (gf)

Fresh Mozzarella and Tomato Salad

Balsamic Glaze

Street Taco Station

Select two tacos.

*Made with flour tortillas, containing gluten.

*Gluten free tortillas available upon request +\$2 per person.

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 (df)

Roasted Cauliflower and Sweet Potato / Sweet Chipotle Glaze (V)



STROLLING DINNER

Potato Bar

POTATOES

All items are vegetarian and gluten free.

Yukon Gold Mashed Potatoes

Mashed Sweet Potatoes (df)

Crispy “Cracked” Red Potatoes (df)

SAUCES

Burgundy Beef Gravy (df) (gf)

Brown Sugar and Maple Glaze (vegan) (gf)

Herb Crème Fraîche (v) (gf)

TOPPINGS

Crispy Bacon

Green Onions

Blue Cheese Crumbles

Shredded Aged Cheddar

Asian Station (df)

Cold Sesame Noodles

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

Kung Pao Chicken

Pittsburgh Station

Local Potato & Cheese Pierogis

Kielbasa

Caramelized Onions

Sour Cream

Pasta Station*

Served with Bread, 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 (V)

Vegan Bolognese (V) (gf)

Garlic Parmesan Cream (v) (gf)

Vodka Sauce (v) (gf)

Basil Pesto (v)(gf)

Grilled Chicken – additional \$7 per person

Shrimp – additional \$9 per person

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





KID'S MENU

*Celebrating life's
events in style*

KID'S MENU

Available for guests under 10 years of age – \$25 per person.

Starter

Select one

Vegetable Crudité / House-Made Buttermilk Ranch (v) (gf)

Fresh Cut Fruit Cup (v) (gf)

Entrée Options

Select one

Grilled Cheese and Tomato Soup (v)

Classic American Hamburger (v) or Cheeseburger and Fries

Pasta with Pre-Selected Choice of Marinara (V), Butter & Parmesan,
or Alfredo (all v)

Breaded or Grilled Chicken Tenders and French Fries





*A day as unique
as your love*

LATE NIGHT BITES

French Fry Station *\$22 per person*

Pomme Frites and Sweet Potato Fries (gf) served with:

SAUCES

Burgundy Beef Gravy (df)
Garlic Chive Aioli (v) (df)
Brown Sugar and Maple Glaze (V) (df)
Heinz Ketchup (*We don't mess with perfection*)
House -Made Buttermilk Ranch (v) (gf)

TOPPINGS

Crispy Bacon
Green Onions
Blue Cheese Crumbles
Shredded Extra Sharp Cheddar

Gourmet Pizzas *\$38 each (each pizza has 8 slices)*

Soppressata, Mozzarella, Hot Honey
Char-Grilled Chicken, Feta, Tomato, Roasted Garlic Olive Oil
Chef's Selection of Seasonal Roasted Vegetables and Sauce (v)
Classic Cheese & Pepperoni

**Gluten free crust available upon request – additional \$3 per pizza*

**Gluten free pizzas have 4 slices.*

Mini Grilled Cheese Bar (v) – *\$16 per person*

Served with Tomato Bisque Shooters.

Traditional Home-Style with American Cheese
Sourdough, Brie, and Fig Jam
Seven Grain Bread, Heirloom Tomato, Applewood Bacon

Gourmet Slider Station *\$18 per person*

Local Grass-Fed Beef, Garlic Chive Aioli, Caramelized Onion, Aged Cheddar
Bourbon BBQ Pulled Chicken, Pickled Slaw (df)
Impossible Burger, Whipped Goat Cheese, Arugula (v)

Pittsburgh Popcorn Bar (v) – *\$10 per person*

Buttery Movie Style
Cheddar & Caramel Mix
Sweet n' Salty Kettle

Sweet Treats (v) – *\$15 per person*

Choose three:

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





Spirited toasts

BAR

BAR

Bartenders are included in all wedding packages and staffed (1) bartender per 75 guests.

The Essentials Bar

Four-hour essentials bar is included in the package price.

Each additional hour is \$8 per person.

SPIRITS

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

DOMESTIC BEER

Select two:

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

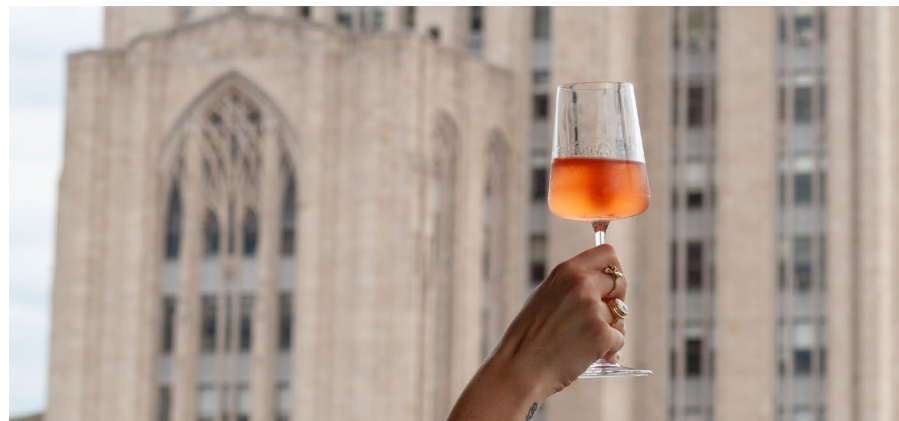
IMPORTED & CRAFT BEERS

Select two:

Corona Extra
Corona Light
Heineken
Stella Artois
Rhinegeist Bubbles
East End Big Hop
Victory Prima Pils
Troeg's Perpetual IPA
North Country Firehouse Red

SILVER GATE HOUSE WINES/SPARKLING CHAMPAGNE

Champagne
Pinot Grigio
Sauvignon Blanc
Pinot Noir
Cabernet Sauvignon



BAR

The Elevated Bar

Additional \$10 per person.

Add additional hours for \$12 per hour.

SPIRITS

Belvedere Vodka
Bacardi Superior Rum
Captain Morgan Original Spiced Rum
Bombay Sapphire Gin
Johnnie Walker Black Label 12 Year Blended Scotch
Knob Creek Kentucky Straight Bourbon
Jim Beam Black
Crown Royal Canadian Whisky
Patron Tequila Silver
Hennessy Privilege VSOP Cognac

DOMESTIC BEER

Select two:

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

IMPORTED & CRAFT BEERS

Select two:

Corona Extra
Corona Light
Heineken
Stella Artois
Rhinegeist Bubbles
East End Big Hop
Victory Prima Pils
Troeg's Perpetual IPA
North Country Firehouse Red

PREMIUM WINES

Select four:

Acrobat, Oregon – Pinot Gris
Rickshaw, California – Sauvignon Blanc
Benziger, California – Chardonnay
14 Hands Unicorn, Washington – Rose
Dough, California – Pinot Noir
Drumheller, Washington – Merlot
Scarlet Vines, California – Cabernet

A Little Something Cocktail Station

Additional \$12 per person.

Something Old | Old Fashioned – Bourbon, Angostura, Orange Peel
Something New | French Martini – Vodka, Pineapple, Wine Reduction, Lime

YOUR QUESTIONS – ANSWERED

Is the hotel affiliated with any rewards programs?

Yes, the Oaklander is part of the Autograph Collection by Marriott. You'll earn Marriott Bonvoy points (2 points per \$1 spent) on eligible charges including your food and beverage spend, overnight guestrooms, and more!

Are there any additional fees we should be aware of?

All pricing is subject to 7% sales tax and a taxable 23% service charge. Tax and service charge are subject to change.

What kind of deposit is required to secure the space?

At the time the contract is signed, an initial deposit will be due, amounting to 35% of your food & beverage minimum.

When is my final headcount due?

A final headcount will be due by 12:00 p.m. one week prior to the wedding date. After that point, it may be possible to increase your count, but not decrease.

What time can my vendors begin setting up?

Your contract will include setup time beginning two hours prior to the start of cocktail hour.

Am I able to provide meals for my vendors?

Absolutely! We are happy to provide a chef's seasonal dish for \$60 per person plus tax and service charge.

Can I have a Pittsburgh Cookie Table at my wedding?

Definitely. All cookies must be packaged in disposable containers and dropped off at least 24 hours in advance. If you'd like our staff to tray your cookies, we are happy to do so for an additional charge of \$5 per person. This fee can be avoided if cookies are pre-trayed.

Will I get to sample any menu items?

Yes! After the contract is signed, your Events Manager will schedule a time for a menu tasting. Tastings are typically scheduled 3-4 months prior to the wedding date and are complimentary for up to four people.

Can my guests travelling from out of town stay overnight?

We highly encourage you to contract a room block in addition to your wedding reception. A minimum of 10 rooms must be booked on the night of the wedding to qualify for discounted rates.

Can guests park at the hotel?

The Oaklander offers valet parking on-site. Overnight parking is \$38 per car with in & out privileges. If guests are attending the wedding but not staying overnight, they'll receive a discounted day rate of \$20 per car. Parking rates are subject to change.

Will the hotel hand out welcome bags to my guests at check-in?

We love when our couples provide welcome bags! We are happy to hand out non-personalized bags at check-in for no additional charge. Personalized items may be distributed for \$5 per bag.

