

Congratulations on your upcoming wedding!

Your celebration at Carnegie Science Center will be an unforgettable event in our distinctive, breathtaking venue. Our all-inclusive wedding packages offer every component you need to create an evening tailored to your personal vision.



CULINAIRE

Distinctive Dining & Hospitality Management

Our chefs have developed a menu allowing you to customize to best suit the needs of your guests. Offering a delicious variety, we have three tiers to choose from: **Platinum, Gold and Silver.**

Our chefs can also help with arranging your menu to accommodate any dietary and allergy needs. All of our menu pricing is subject to a 7% sales and alcohol tax.

Each of our wedding packages are all-inclusive of the following:

- A tasting of your menu for up to four guests with our chef and catering manager
- Service staff
- Champagne toast for the wedding party
- Elegant table settings
- Floor-length linens and napkins
- 4-hour hosted bar reception
- Five butler-passed Hors d'oeuvres
- Plated salad and dinner
- Cake cutting and coffee service

Cocktail Hour

Select five of our housemade canapes & hors d'oeuvres

HOT

- Chorizo Puff with Smoked Paprika Aioli and Cilantro
- Warm Brie en Croute with Port Poached Fig
- Blackened Chicken Skewer with Greek Yogurt and Mint Relish
- Boursin and Sundried Tomato Grilled Cheese on Brioche
- Shiitake and Portobello Mushroom Tartlet
- Petite Chicken Pot Pie
- Rosemary Beef Tenderloin Skewers with Bell Pepper and Balsamic Glaze
- Crab Cake with Herb Aioli and Caper
- Silver Star Kielbasa Pierogi

AMBIENT

- Baby Artichoke Bottom with Vegetables, Goat Cheese and Tomato Confit
- Seared Ahi Tuna with Wonton Crisp and Wasabi Cream
- Roasted Beet Terrine with Goat Cheese Mousse, Toasted Pine Nut and Basil
- Avocado and Crab Salad with Rice Cracker, Citrus Gelée
- Heirloom Tomato and Parmesan Crisp
- Goat Cheese and Honey Crostini
- Shrimp Salad Profiterole with Tarragon and Chive

First Course

Select one of our seasonal salads, paired with fresh baked roll and whipped butter

- Spinach and Prosciutto with Roasted Tomato Vinaigrette and Shaved Parmesan
- Grilled Hearts of Romaine with Garlic Herb Dressing, Grated Piave Cheese and Grilled Croutons
- Baby Greens with Manchego Cheese, Endive, Almonds, and Pear Vinaigrette
- Vine Ripened Tomato Salad with Fresh Mozzarella, Basil Vinaigrette, and Olive Oil
- Port Poached Pear and Greens with Pecan-Crusted Goat Cheese, and Fig Vinaigrette

Entree Course

Select two entrees from your tier of choice plus a vegetarian meal, or choose one duo plate plus a vegetarian meal.

VEGETARIAN MENU

- Butternut Squash Ravioli with Brown Butter, Goat Cheese and Thyme
- Potato Leek Tart with Roasted Cauliflower, Broccoli, Baby Kale and Caper Vinaigrette
- Wild Mushroom Lasagna with Porcini Pasta, Wild Mushrooms, Ricotta, Parmesan and Béchamel

All sales are subject to 7% sales and alcohol tax. Should you prefer to customize your entire wedding, we will be delighted to discuss additional selections with you.

Dessert

Included within your choice of package

- Cake cutting & coffee service
- Pittsburgh cookie table presentation: \$2 per person

PLATINUM RECEPTION: *Starting at \$165 per person depending on bar selection*

- Herb-Grilled Filet of Beef with Red Wine Demi-Glace and Micro-Herb Salad
- Roasted Lamb Loin with Garlic Crema, Lamb Jus, and Mint Chutney
- Pan Seared Veal Chop with Basil, Roasted Tomato and Prosciutto
- Seared King Salmon with Sofrito, Herb Aioli and Charred Scallion
- Jumbo Lump Crab Cake with Artichoke and Chive Beurre Blanc

DUO

- Pan Roasted Filet of Beef and Seared Scallops with Tarragon and Shallot Sauce
- Rosemary Grilled Beef Tenderloin and Shrimp with Demi Glace and Lemon Butter

GOLD RECEPTION: *Starting at \$147 per person depending on bar selection*

- Stuffed Chicken Breast with Prosciutto, Provolone, Sage and Confit Tomato Sauce
- Sliced Beef Tenderloin with Wild Mushroom and Leek Demi-Glace with Minced Chive
- Cabernet-Braised Short Rib with Gremolata, and Roasted Vegetable Bordelaise
- Grilled Sword Fish with Orange Ginger Sauce and Kelp, Carrot and Bok Choy Salad
- Corn Bread and Sausage Stuffed Pork Loin with Apple Fennel Relish and Apple Cider Jus

DUO

- Hanger Steak and Rosemary Grilled Shrimp with Scallion Chimichurri Sauce

SILVER RECEPTION: *Starting at \$125 per person depending on bar selection*

- Pan Seared Chicken with Wild Mushroom, Madeira, Poultry Jus, Fines Herbs
- Chicken Breast Roulade with Roasted Tomato, Feta Cheese and Arugula Pesto
- Herb Grilled Top Sirloin with Shallot Demi Glace and Roasted Cipollini
- Herb Crusted Salmon with Citrus Fennel Beurre Blanc, Curly Endive Salad and Charred Lemon

DUO

- Pan Seared Chicken Breast and Salmon with Caper Butter

Additional Enhancements

Supplement to your evening with some fun additions

SWEETS TABLE: \$18 per person

Select eight choices from our grand list of house-made desserts, including but not limited to mini tarts, cupcakes, brownies, nut squares, truffle pops, mousse and cake shots, donut holes and so much more.

CHOCOLATE COVERED STRAWBERRIES:

\$2.50 per person

Served with your Wedding Cake

DELUXE COFFEE STATION: \$4 per person

Premium Roast Coffee, Vanilla Syrup, Hazelnut Syrup, Cinnamon Syrup, Nutmeg, Cinnamon, Sugar Cubes, Cocoa Powder, Freshly Whipped Cream

SOUP COURSE: \$8 per person

Chef would love to pair the perfect soup to the season, some of our great selections to choose from: Tomato Basil, Potato Leek, Minestrone, Butternut Squash or Traditional Wedding.

SWEET & SAVORY LATE NIGHT SNACK

Contact the catering sales manager to create a menu that includes the latest menu trends and seasonality. Pricing varies on selection.

LIQUID NITROGEN ICE CREAM SUNDAES:

\$9 per person + \$300 demonstration fee. Additional fees for over 150 guests

Add a little science to your event with Chocolate and Vanilla Ice Cream, M&Ms, Crushed Oreos, Reeses Pieces, Chocolate Sauce, Strawberry Sauce, and Whipped Cream

TRADITIONAL PITTSBURGH COOKIE TABLE

Featuring all of your local favorites. Pricing varies on selection.

Bar Packages

Created for you are three tiers of bar to choose from, offering both liquor and wine.

All of our bar packages are served with Miller Lite, Dos Equis, Full Pint All in Amber & Full Pint Chinookie IPA

PLATINUM

- Grey Goose, Maker's Mark, Wagle Whiskey, Bombay Sapphire, Johnny Walker Red, Hornitos Plata, Bacardi, Captain Morgan
- Estancia Chardonnay, Pinot Noir, Cabernet Sauvignon & Sofia Blanc de Blanc

GOLD

- Tito's, Jim Beam, Jack Daniel's, Beefeater, Dewar's, Hornitos Plata, Bacardi, Captain Morgan
- Cupcake Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon & Prosecco

SILVER

- Svedka, Jim Beam, Gordon's, Clan McGregor, Bacardi, Captain Morgan
- Settlers Creek Chardonnay & Cabernet Sauvignon

Bar Enhancements

We have several options to accompany your bar selections

Dinner Wine Service

- Silver: \$25/bottle
- Gold: \$35/bottle
- Platinum: \$45/bottle

Champagne toasts

- House Sparkling: \$24/bottle
- Chandon: \$60/bottle
- Roederer: \$80/bottle

After Dinner Cordials

\$5 per person

Bailey's, Kahlua, Amaretto di Sorrono, Hennessy VS, Gran Marnier

Variety

- Craft & local beers available by the case
- Specialty spirits available by the bottle
- Signature cocktails by consumption

Liquid Nitrogen: \$3 per person, \$250 demonstration fee (additional fees apply over 150 guests), \$125 bartender fee

WOW your guests by adding one hour of a Liquid Nitrogen Signature Drink to your wedding package. Made to order in front of your guests by our Science Team, choose one of the following drinks:

- Cosmic Cosmo-Vodka, Cranberry Juice, Triple Sec, Lime
- Seismic Sangria-Red Wine & Fruit Juices
- Cryotini-PAMA, Silver Tequila, Lime Juice, Triple Sec
- LN₂-Spiced Rum, Pineapple Juice, Grenadine