Wedding Packages

Carnegie Museums of Pittsburgh

2018
COMPLIMENTARY AMENITIES

Congratulations on your upcoming wedding! Your celebration at the Carnegie Museums of Pittsburgh will be an unforgettable event for you and your loved ones in the most revered venue in the city.

Our all-inclusive wedding packages offer every component you need to create your own personalized experience of a lifetime together.

Our wedding packages include:

**One hour hosted bar reception with five butler-passed hors d’oeuvres**

**A sumptuous three course dinner paired with hosted wine service**

**Champagne Toast for the Wedding Party**

**A custom wedding cake created by our in-house Executive Pastry Chef Maria Fonzi**

**Elegant table settings, floor length linens and napkins in your choice of colors**

**Three additional hours of hosted bar**

**Wait Staff, Bartenders, and 21% service charge**

**A tasting of your menu for up to four guests with our chef and catering manager**

Should you prefer to customize your entire wedding, we will be delighted to discuss additional selections with you.
**Hors D'oeuvres**

Baby Artichoke Bottom stuffed with Vegetables, Goat Cheese and Tomato Confit  
Cracked Pepper Shortbread with Ratatouille and Pecorino  
Warm Brie en Croute with Port Poached Figs  
Tiny Boursin and Sundried Tomato Grilled Cheese Sandwiches on Brioche  
Shiitake and Portobello Mushroom Tartlet  
Miniature Chicken Pot Pie  
Chicken Ragout on Lahvosh, Thyme-Goat Cheese  
Skewered Rosemary Beef Tenderloin with Roasted Peppers and Balsamic Glaze  
Szechuan Spiced Beef Carpaccio on Wonton with Pickled Carrot and Radish  
Baby Colorado Lamb in Corn Tortilla Crisp with Lavender-Rosemary Mustard Sauce and Tabouleh  
Curried Crab Cake with Mango-Chili Chutney  
Smoked Salmon on Rye Bread, Crème Fraîche, Capers  
Seared Ahi Tuna on a Wonton Crisp with Wasabi Cream  
Shrimp and Lobster Ceviche on Tortilla Crisp, Avocado Crema  

*Pittsburgh Style Hors d’oeuvres:*

Miniature Stuffed Cabbage on Spoon  
Parma Kielbasa and Kraut stuffed Potato “Pierogi” with Penn Pilsner Mustard Sauce

**Salads**

Spinach Leaves with Assorted Citrus Segments, Quail Egg, Crispy Pancetta, Red Wine Vinaigrette  
Caesar Salad with Hearts of Romaine and Radicchio, Rye Croutons, Shaved Parmesan  
Baby Greens, Manchego Cheese, Endive, Almonds, Pear Vinaigrette  
Spring Greens, Seasonal Tomatoes, Mozzarella, Basil Pesto Vinaigrette  
Baby Greens, Port Poached Pears, Pecan Crusted Goat Cheese, Mission Fig Vinaigrette  
Mediterranean Greek Salad, Romaine and Spinach Lettuces, Feta Cheese, Sweet Peppers, Kalamata Olives, Cucumbers, Red Wine Vinaigrette
SILVER RECEPTION PACKAGE

Please Select Five Butler Passed Hors D’oeuvres
Please Select One Salad

Silver Package Entrées
Pecan-Crusted Chicken with Raspberry Poultry Sauce,
Haricots Verts and Southern Grits Cake

Roasted Chicken Breast stuffed with Prosciutto, Fontina and Sage, Broccolini,
Herbed Risotto, Tomato Confit and Balsamic Reduction

Pan Seared Chicken with Pennsylvania Mushrooms and Madeira,
Baby Carrots and Chive Mashed Potatoes

Grilled Flat Iron Steak, Roasted Shallot Demi Glace,
Parmesan Fingerling Potatoes, Haricot Verts

Herb Crusted Salmon, Citrus–Thyme Fennel Purée,
Dilled Potatoes and Seasonal Vegetables

Butternut Squash Ravioli, Pine Nuts and Light Brown Butter Sauce (V)

Potato and Leek Tart, Roasted Cauliflower and Broccoli,
Sautéed Bitter Greens, Caper Vinaigrette (V)

Blistered Corn Risotto, Roasted Wild Mushrooms,
Baby Root Vegetables, Sauce Sorbise (V)

Grilled Tomato Marinated Zucchini, Creamy Cannellini Beans, Charred Artichokes,
Radishes, Cucumbers, Fennel, Black Olives, Sweet Pepper Vinaigrette
(Vegan, Gluten Free and Dairy Free)

Custom Wedding Cake and Coffee Service

$153.00 to $168.00 per person depending upon bar package selection.

All menu prices are subject to state sales tax of 7%.
Please Select Five Butler Passed Hors D'oeuvres
Please Select One Salad

Gold Package Entrées

Porcini Rubbed Beef Tenderloin, Chive Mashed Potatoes,
Cabernet Butter and Fire Roasted Vegetables

Cabernet Braised Short Rib, Gorgonzola Polenta and Root Vegetable Mélange

Grilled Filet of Beef with Red Wine Demi Glace,
Marble Potatoes and Baby Carrots

Pan Seared Atlantic Cod, Sweet Soy Reduction, Gingered Sticky Rice,
Bok Choy, Soy Bean and Bell Pepper Stir Fry

Duet of Roasted Breast of Chicken stuffed with Herbs and Garlic and Lemon
Rosemary Shrimp, Lemon Cream Sauce, Dilled Potatoes and Seasonal Vegetables

Duet of Grilled Hanger Steak and Pennsylvania Mushroom Stuffed Chicken,
White Cheddar and Scallion Potato Cake, Citrus-steamed Asparagus

Custom Wedding Cake and Coffee Service

$167.00 to $182.00 per person depending upon bar package selection.

All menu prices are subject to state sales tax of 7%.
PLATINUM RECEPTION PACKAGE
Please Select Five Butler Passed Hors D’oeuvres
Please Select One Salad

Platinum Package Entrées

Herb-crusted Double Cut Lamb Chops, Pinot Noir Reduction, Risotto Style Barley, Seasonal Baby Vegetables

Grilled Veal Rib Eye, Cognac-Cepe Cream Sauce, Truffle Risotto, Seasonal Vegetable Medley

Roasted Sea Bass, Artichoke Sauce, Anna Potatoes and Seasonal Vegetables

Duet of Grilled Filet of Beef with Shallot Demi and Citrus-roasted Sea Bass
Tarragon-Chive Butter, Dill-whipped Potatoes, Seasonal Baby Vegetables

Duet of Rosemary Rubbed Filet of Beef, Paprika Demi Glace and Preserved Lemon Butter Poached Lobster,
White Cheddar and Scallion Potato Cake, Citrus-steamed Asparagus

Duet of Seared Mignon of New York Strip, Burgundy Demi Glace and Grilled Shrimp, Citrus Beurre Blanc, Boursin Potato Mousseline and Seasonal Baby Vegetables

Custom Wedding Cake and Coffee Service

$177.00 to $192.00 per person depending upon bar package selection.

All menu prices are subject to state sales tax of 7%.
Displays

IMPORTED AND DOMESTIC CHEESES
with Crackers and Crisps
$5.00 per person

BRIE WRAPPED IN PUFF PASTRY
with Seasonal Berries
$4.00 per person

SEAFOOD TOWER
Shrimp, Crab Claws, Clams, Oysters, Mussels
Market Price

JEWEL DESSERTS
$8.00 per person

GOURMET COFFEE STATION
Freshly Brewed Regular and Decaffeinated Coffee with Two Flavored Syrups, Cinnamon Sticks, Whipped Cream, and Chocolate Shavings
$5.00 per person

Wedding Cake Upgrade Options
Fondant
Elaborate Buttercream Piping
Premium Fillings
Premium Cake Flavors
Additional Fillings Between Each Cake Layer
Please consult with our Executive Pastry Chef for pricing

Custom Decor Rentals
Furniture
Table Settings
Luxury Linens

All menu prices are subject to state sales tax of 7%. 
# Beverages

## Bar Packages

### Spirits:

<table>
<thead>
<tr>
<th>Silver</th>
<th>Gold</th>
<th>Platinum</th>
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</thead>
<tbody>
<tr>
<td>Vodka</td>
<td>Svedka</td>
<td>Tito’s</td>
</tr>
<tr>
<td>Bourbon</td>
<td>Jim Beam</td>
<td>Weller</td>
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<tr>
<td>Gin</td>
<td>Gordon’s</td>
<td>Beefeater</td>
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<tr>
<td>Scotch</td>
<td>Clan McGregor</td>
<td>Dewar’s</td>
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<tr>
<td>Tequila</td>
<td>Sauza</td>
<td>Cuervo Gold</td>
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<tr>
<td>Rum</td>
<td>Bacardi Light</td>
<td>Bacardi Light</td>
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<tr>
<td></td>
<td>Captain Morgan</td>
<td>Captain Morgan</td>
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### Wines:

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</thead>
<tbody>
<tr>
<td>Cabernet</td>
<td>Canyon Road</td>
<td>Crane Lake</td>
</tr>
<tr>
<td>Merlot</td>
<td>Canyon Road</td>
<td>Crane Lake</td>
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<tr>
<td>Chardonnay</td>
<td>Canyon Road</td>
<td>Crane Lake</td>
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<tr>
<td>Pinot Grigio</td>
<td>Canyon Road</td>
<td>Crane Lake</td>
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<tr>
<td>Sauvignon Blanc</td>
<td>Canyon Road</td>
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### Beer:

- Yuengling Lager, Miller Lite, Dos Equis, Full Pint Chinook IPA

### Beer Upgrade:

- Yuengling Lager, Penn Pilsner, Sierra Nevada Pale Ale, Amstel Light
  +$5 per person

### Cordial Package Upgrades:

- Baileys, Kahlua, Gran Gala, Amaretto di Amore
  +$3 per person

- Bailey’s, Kahlua, Gran Marnier, Amaretto di Sorrono, Hennessy VS
  +$5 per person

### Champagne Toast for all guests:

- +$3.00 per person

### Special Craft Beers available by the case

### Specialty Spirits available by the bottle