



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.





*H*ors 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

*S*alads

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%.



GOLD RECEPTION PACKAGE

**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%.



*R*ECEPTION ENHANCEMENTS

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:

	<u>Silver</u>	<u>Gold</u>	<u>Platinum</u>
Vodka	Svedka	Tito's	Grey Goose
Bourbon	Jim Beam	Weller	Maker's Mark
Gin	Gordon's	Beefeater	Bombay Sapphire
Scotch	Clan McGregor	Dewar's	Johnny Walker Red
Tequila	Sauza	Cuervo Gold	Herrudera
Rum	Bacardi Light Captain Morgan	Bacardi Light Captain Morgan	Bacardi Light Captain Morgan

Wines:

Cabernet	Canyon Road	Crane Lake	St. Michelle Two Vines
Merlot	Canyon Road	Crane Lake	St. Michelle Two Vines
Chardonnay	Canyon Road	Crane Lake	St. Michelle Two Vines
Pinot Grigio	Canyon Road	Crane Lake	St. Michelle Two Vines
Sauvignon Blanc			St. Michelle Two Vines

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