



WEDDING CATERING
PACKAGES AT
CARNEGIE MUSEUMS



Congratulations

Your celebration at the Carnegie Museums of Pittsburgh will be an unforgettable event for you and your loved ones in the most beautiful venue in the city.

Our wedding catering packages include:

ONE HOUR HOSTED BAR RECEPTION WITH FIVE
BUTLER-PASSED HORS D'OEUVRES

A SUMPTUOUS DINNER WITH HOSTED WINE SERVICE

CHAMPAGNE TOAST FOR THE WEDDING PARTY

ELEGANT TABLE SETTINGS

THREE ADDITIONAL HOURS OF HOSTED BAR

WAIT STAFF, BARTENDERS, AND 25% SERVICE CHARGE

A TASTING OF YOUR MENU FOR UP TO FOUR GUESTS WITH OUR
CATERING MANAGER

Should you prefer to customize your entire wedding menu, we will be delighted to discuss additional selections with you.







WEDDING
RECEPTION
PACKAGES



HORS D'OEUVRES

Choice of 5

Ricotta Cheese Crostini Honey, Strawberries, Balsamic, Brioche Crisps (V)

Brie En Croute Raspberry and Fig Jam (V)

Boursin and Sundried Tomato Grilled Cheese on Toasted Brioche(V)

Shiitake and Portobello Mushroom Tart Parmesan Reggiano (V)

Kale Pesto Crostini Toasted Pinenuts and baguette (V)

Watermelon and Goat Cheese Terrine Coriander and Balsamic Pearls (V)

Chicken Empanada Cilantro, Sour Cream and Pickled Red Onion

Devils On Horseback Date, Blue Cheese and Bacon

Shrimp Bahn Mi Crostini Pickled Vegetables, Cilantro, Hoisin, Pickled Jalapeno

Beef Tenderloin Skewers Shiitakes, Bell Pepper and Sesame

Mac and Cheese Bites Bell Pepper Relish (V)

Barbequed Short Rib Caramelized Onion, Gremolata

Lamb Carpaccio Rosemary Mustard Sauce, Brioche Toast

Crab Cakes Herb Aioli and Scallion

Seared Ahi Tuna Crisp Wonton, Wasabi and Roasted Garlic Aioli

Spinach and Feta Quiche Crisp Pastry Crust (V)

Pierogies with Sour Cream and Caramelized Onions (V)

Cucumber with Smoked Salmon and Dill Salad

Chorizo and Chimichurri Tostada Flour Tortilla

Caprese Skewer Cherry Tomatoes, Clinigene Mozzarella, Basil

Roasted Garlic and Parmesan Polenta Sundried Tomato Jam and Basil (V)

(V)-Vegetarian

SALADS

Choice of 1

Caesar Salad

Romaine, Herb Croutons, Parmesan Reggiano

Mixed Greens Salad

Manchego Cheese, Frisee, Toasted Almonds, Pear Vinaigrette

Tomato & Mozzarella Salad

Basil Vinaigrette and Spring Greens

Poached Pear Salad

Candied Pecans, Goat Cheese, Mixed Greens, Fig Vinaigrette

Arugula Salad

Lemon-Dijon Vinaigrette, Pinenuts, Parmesan, Crisp Shallots

Apple and Date Salad

Dried Cranberries, Mixed Greens, Feta, Saba Vinaigrette

SILVER PACKAGE

Pan Roasted Cod

Chive Beurre Blanc, Leeks, Grilled Broccoli, Crushed Potatoes

Grilled Angus Ny Strip Steak

Mashed Potatoes, Peppercorn Sauce, Shallot, Carrot, Green Beans

Prosciutto Wrapped Organic Chicken

Fontina, Broccolini, Herb Risotto, Confit Tomato and Balsamic Glaze

Herb Stuffed Organic Chicken

Crisp Mushroom, Maderia Jus, Baby Carrots and Mashed Potatoes

Artichoke Cake

Brown Butter Vinaigrette, Spinach, Fingerling Potatoes

Butternut Squash Ravioli

Pine Nuts, Roasted Butternut Squash, Brown Butter

Potato and Leek Tart

Roasted Cauliflower, Broccoli, Sauteed Greens, Caper Vinaigrette

Potato Gnocchi

Marinara, Parmesan Reggiano, Basil, Lemon Zest

GOLD PACKAGE

Herb Crusted Salmon

Citrus Fennel Beurre Blanc, Dill Mashed Potatoes,
Roasted Carrots

Braised Angus Short Rib

Roasted Garlic Mashed Potatoes, Jus and Green Beans

Grilled Filet of Beef Tenderloin

Porcini Jus, Chive Mashed Potatoes, Fire Roasted Vegetables

Pan Roasted Halibut

Lemon and Chive Butter, Leeks, Fingerling Potatoes, Roasted
Cherry Tomatoes

Petite Filet with Grilled Shrimp

Caper Beurre Blanc, Roasted Seasonal Vegetables,
Anna Potatoes

PLATINUM PACKAGE

Sliced Prime Beef Tenderloin

Jus, Oyster Mushroom, Baby Carrots, Cippolini Onion,
Fingerling Potatoes

Pan Roasted Sea Bass

Artichoke Sauce, Anna Potatoes, Asparagus

Gilled Filet and Pan Roasted Sea Bass

Tarragon Chive Butter, Dill Whipped Potatoes, Patty Pan Squash, Thumbelina Carrots

Rosemary Beef Tenderloin and Butter Poached Lobster

Demi-Glace, Preserved Lemon Butter,
Scallion Potato Cake, Asparagus

Filet Oscar

Jumbo Lump Crab, Hollandaise, Chateau Potatoes, Asparagus

Jumbo Lump Crab Cake

Brown Butter Vinaigrette, Spinach, Fingerling Potatoes

Silver Entree Package \$115 per person

Gold Entree Package \$135 per person

Platinum Entree Package \$145 per person

Plus 7% Sales Tax

RECEPTION ENHANCEMENTS

Imported and Domestic Cheese Display

Crackers and Crisps, Cheddar, Roquefort, Gruyere, Fontina, Gouda, Swiss

\$10 per person

Seafood Tower

Shrimp, Crab Claws, Crab Meat, Oysters, Clams, Mussels Market

Gourmet Coffee Station

Common Place Coffee, Vanilla and Caramel Syrups, Cinnamon Sticks, Chocolate Shavings

\$7 per person

DESSERT

Custom Wedding Cake

Tasting and Consultation, Fondant and Butter Cream Designs Available

\$9 per person and up

Pittsburgh Cookie Table

Pecan Bars, Thumb Prints, Kolache, Buckeyes, Biscotti, Coconut Macarons, Lady Locks, Snickerdoodle, Chocolate Chip Cookies, Peanut Butter Blossoms

\$10 per person



BAR
PACKAGES



BAR PACKAGES

Spirits:	Silver \$75	Gold \$85	Platinum \$100
Vodka	Svedka	Tito's	Grey Goose
Bourbon	Jim Beam	Four Roses	Maker's Mark
Gin	Gordon's	Beefeater	Bombay Sapphire
Scotch	Grants	Dewar's	Johnny Walker Red
Tequila	Jose Cuervo Silver	Cuervo Gold	Herrudera
Rum	Bacardi Light Captain Morgan	Bacardi Light Captain Morgan	Bacardi Light Captain Morgan
Wines:	Silver	Gold	Platinum
Cabernet	Canyon Oaks	Oak Grove	Sean Minor
Merlot	Canyon Oaks	Oak Grove	Sean Minor
Chardonnay	Canyon Oaks	Oak Grove	Sean Minor
Pinot Grigio	Villa Brici	Oak Grove	
Sauvignon Blanc			Sean Minor
Riesling			Sean Minor

Beer:

Yuengling Lager, Miller Lite, Corona and Brew Gentleman

Champagne Toast for all Guests

\$3.50

Special Craft Beers:

available by the case

Specialty Spirits:

available by the bottle

Prices are plus 7% Alcohol Sales Tax

Brands are subject to change depending on availability

GENERAL INFORMATION

A 50% deposit is required after scheduling your date.
Final payment is due the Monday before your wedding.
A 25% service charge is included in the dinner and bar packages.
7% Sales tax is not included in the dinner and bar packages.
You may choose 2 entrees plus a vegetarian option for your guests.
The guest count with meal choices and dietary restrictions are due 14 days prior to your wedding.

We will send you a spreadsheet for you to fill out with the table numbers, guests name, meal choice and dietary restrictions. This is due 14 days prior to your wedding.
Linens are rented through Lendable or Mosaic Linens and are not included in the packages. Once you have chosen the linens, we will place the order according to your floorplan and include the cost on the final invoice.

Tastings are scheduled 3-4 months before your wedding. Tastings are scheduled on Wednesdays and Thursdays at 3:00PM in Café Carnegie. Thursdays may be later due to the museum being open until 8:00PM. We can make some exceptions for out-of-town clients. No tastings can be scheduled on Fridays, Saturdays and Sundays due to events happening. Signature Drinks: If your signature drink can be made with ingredients already included in the bar package there is no additional charge. If we have to add liquor or mixes to the bar there would be an additional charge. No outside alcohol can be brought into the museum due to our liquor license. Please let us know in advance what your signature drinks are so we can be prepared. Complicated drinks can slow down bar service and create lines at the bar.

Cookie Tables: Cookies should be brought in the day before your wedding already trayed. If the cookies come in boxes and our staff trays them there is a \$2.00 per person charge. We recommend you supply take out boxes and plates or napkins for your guests. China plates are an additional charge. Leftover cookies are to be taken at the end of the reception. Please mark all cookies with your name and date. Please leave any special instructions if needed for dietary restrictions.

Rental Items: Please let us know what items you are renting and schedule the delivery and pick up times through the events office.
Wedding Cakes: If your cake is from an outside vendor there is a \$2.00 per person cutting and service fee. There is no charge if your cake is from our in-house Pastry Chef. Cake tasting can be at the same time as the food tasting.
Under 21 guests will not be charged for the bar service. Please indicate on the spreadsheet anyone under 21. There is a \$15.00 non-alcoholic drink fee.
Kids meals are \$35. They will be served Chicken Tenders, Mac N Cheese and Fruit unless they have dietary restrictions.

Vendor meals are \$35. They are served a hot meal. If you would like to serve them the same as the guests, we would charge for the entrée only and not the full package. Vendors are served after your guests in a separate area unless otherwise instructed beforehand. The more information you provide us the better your event will run. We will work with you on timeline to keep everything running smoothly.

CARNEGIE | MUSEUMS OF PITTSBURGH

Four distinctive museums

Photographs: Michael Will, Christina Montemurro, Alex Schon, & Dave Dicello

Culinaire is the exclusive caterer for the four Carnegie Museums of Pittsburgh

Carnegie Museums of Pittsburgh
4400 Forbes Avenue
Pittsburgh, PA 15213



412.622.6577
catering@carnegiemuseums.org
www.carnegiemuseums.org