Your celebration at Carnegie Science Center will be an unforgettable event in our distinctive, breathtaking venue.

Our all-inclusive wedding packages, offered by our exclusive on-site caterer, Culinaire, offer every component you need to create an evening tailored to your personal vision.

Culinaire's chef has developed a menu allowing you to customize it to best suit your guests’ needs. Offering a delicious variety, we have three tiers to choose from: PLATINUM, GOLD and SILVER.

We can also help with arranging your menu to accommodate any dietary and allergy restrictions. All menu pricing is subject to a 7 percent sales and alcohol tax.

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

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

Please contact: 412.237.3422

“... the food was perfect. I strongly recommend anyone to consider this venue to host their wedding! Beautiful. Fun. Amazing views. Perfect.”

— Alisha, married Sept. 2018
**Cocktail Hour**

Select five of our housemade canapes and hors d’oeuvres

- Fines Herbes Gougère with Chilled Cucumber, Herb, and Tomato Salad
- Warm Brie en Croute with Port-Poached Fig
- Blackened Chicken Skewer with Jalapeno Pepper Relish
- Boursin and sun-dried Tomato Grilled Cheese on Brioche
- Shiitake and Portobello Mushroom Tartlet
- Smoked Chicken Tostada with Cilantro, Red Onion and Sour Cream
- Chicken Ragout on Lavash, Thyme Goat Cheese
- BBQ Short Ribs with Caramelized Root Vegetables, Celery Root and Gremolata
- Avocado Toast with Grilled Baguette and Cilantro Relish
- Rosemary Beef Tenderloin Skewer with Bell Pepper and Balsamic Glaze
- Curried Crab Cake with Mango Chili Chutney
- Smoked Salmon on Rye Bread, Crème Fraîche, Capers
- Silver Star Kielbasa Pierogi Croquette with Penn Pilsner Mustard Sauce
- Baby Artichoke Bottom with Vegetables, Goat Cheese, and Tomato Confit
- Ahi Tuna with Wonton Crisp and Wasabi Cream
- Heirloom Tomato and Parmesan Crisp
- Smoked Goat Cheese Crostini with Honey and Strawberry

**Salads**

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

- Mediterranean Greek Salad: Romaine and Spinach Lettuces, Feta Cheese, Sweet Peppers, Kalamata Olives, Cucumbers, and Red Wine Vinaigrette
- Baby Greens with Manchego Cheese, Endive, Almonds, and Pecan Vinaigrette
- Spring Greens, Seasonal Tomatoes, Fresh Mozzarella, and Basil Pesto Vinaigrette
- Port-Poached Pear and Greens with Pecan-Crusted Goat Cheese and Mission Fig Vinaigrette
- Caesar Salad with Hearts of Romaine and Radicchio, Rye Croutons, and Shaved Parmesan
**Entrée Course**
Select two entrées from your tier of choice plus a vegetarian meal, or choose one duo plate plus a vegetarian meal. All packages include the SILVER Bar Package with the option to upgrade to GOLD or PLATINUM.

**SILVER RECEPTION**
- Braised Short Rib with Roasted Garlic
- Pan-Seared Chicken with Pennsylvania Mushrooms and Madeira
- Grilled Chicken with Roasted Tomato, Feta Cheese, and Arugula Pesto
- Herb-Crusted Salmon and Citrus-Thyme Fennel Purée
- **Duo plate:** Roasted Breast of Chicken and Grilled Salmon with Fines Herbes Beurre Blanc

**GOLD RECEPTION**
- Porcini-Rubbed Beef Tenderloin
- Pan-Seared Cod with Lemon and Chive Butter
- Grilled Salmon with Sunchoke and Fennel Sauce
- Roasted Chicken Breast Stuffed with Prosciutto, Fontina, and Sage
- **Duo plate:** Sliced Beef Tenderloin and Grilled Shrimp with Caper Beurre Blanc
- **Duo plate:** Prime Sirloin and Crab Cake with Salsa Verde and Charred Lemon Butter

**PLATINUM RECEPTION**
- Wagyu Strip Steak with Cognac-Morel Cream
- Roasted Sea Bass with Artichoke Sauce
- **Duo plate:** Grilled Filet of Beef with Shallot Demi and Citrus-Roasted Sea Bass with Tarragon-Chive Butter
- **Duo plate:** Rosemary-Rubbed Filet of Beef, Paprika Demi-Glace, and Preserved Lemon Butter Poached Lobster
- **Duo plate:** Seared New York Strip, Burgundy Demi-Glace, and Grilled Shrimp with Citrus Beurre Blanc
- **Duo plate:** Prime Sirloin and Crab Cake with Salsa Verde and Charred Lemon Butter
Accompaniments
Select two choices to pair with each entrée

- Chive Mashed Potatoes
- Smoked Cheddar Polenta
- Parmesan and Rosemary Risotto
- Dill Whipped Potatoes
- Parmesan and Rosemary Fingerling Potatoes
- Fondant Potatoes
- Toasted Saffron Basmati Rice
- Boursin Potato Mousseline
- White Cheddar and Scallion Potato Cake
- Truffled Potato Au Gratin
- Baby Carrots
- Haricot Verts
- Seasonal Vegetables
- Rapini with Garlic Olive Oil
- Root Vegetable Mélange
- Citrus-Steamed Asparagus
- Honey and Thyme Glazed Carrots
- Cauliflower with Thyme Butter

Vegetarian Entrées
Make a selection (in addition to two entrées or one duo plate)

- 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
- Blistered Corn Risotto, Roasted Wild Mushrooms, Baby Root Vegetables and Sauce Sorbise
- Grilled Tomato, Marinated Zucchini, Creamy Cannellini Beans, Charred Artichokes, Cucumbers, Fennel, Black Olives, and Sweet Pepper Vinaigrette (Vegan, Gluten-free, Dairy-free)

Dessert
Cake cutting and coffee service included in packages

Pittsburgh Cookie Table Presentation:
We handle traying, displaying, replenishing, and boxing up leftover cookies. Platters, risers, and vases included.
**Dessert Options**

**Liquid Nitrogen Ice Cream Sundaes:**
This delicious demonstration includes:
- Chocolate and Vanilla Ice Cream
- M&Ms
- Crushed Oreos
- Reese’s Pieces
- Rainbow Sprinkles
- Chocolate Sauce
- Strawberry Sauce
- Whipped Cream

**Warm Donut Holes:**
Tossed in cinnamon sugar and powdered sugar. Served with strawberry, chocolate and caramel dipping sauces

**Jewel Desserts:**
*Choose 5*
- Mini Tarts: Lemon or Key Lime topped with Meringue, Chocolate Truffle, Fresh Fruit, Apple Streusel, Pumpkin Mousse
- Mini Cupcakes: Banana or Chocolate with Fudge Frosting, Pumpkin or Red Velvet with Cream Cheese Frosting, Vanilla with Vanilla, Almond, or Raspberry Buttercream Frosting
- Fudge Brownies
- Cinnamon Orange Caramelized Nut Squares
- Dark Chocolate Salted Caramel
- White Chocolate Grand Marnier Truffle Pops
- Chocolate Dipped Strawberries
- Chocolate Mousse Cup

**Additional Enhancements**
All additional enhancements are subject to an additional 22% service charge and a 7% sales and alcohol tax

**Traditional Antipasto:**
- Soppressata, Genoa Salami, Pepperoni and Prosciutto, Artisanal Cheeses
- Selection of Imported Marinated and Cured Olives
- Crostini, Grissini Bread Sticks, and Water Crackers
- Grape Clusters, Assorted Dried Fruit, Toasted Whole Almonds

**Soup Course:**
Chef loves to pair the perfect soup to the season. Some of our great selections to choose from are:
- Tomato Basil
- Potato Leek
- Minestrone
- Butternut Squash
- Traditional Wedding

**Dips and Spreadables: Select three**
- Warm Parmesan & Artichoke Fondue
- Buffalo Chicken Fondue
- Warm Spinach, Parmesan & Goat Cheese Fondue
- Classic Roasted Garlic Hummus
- Mediterranean Salsa with Tomatoes, Cucumber, Feta, and Red Onion

**Sweets Table: Select eight**
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

**Chocolate-Covered Strawberries:** Served with your wedding cake

**Deluxe Coffee Station:**
- Premium Roast Coffee
- Vanilla Syrup
- Hazelnut Syrup
- Cinnamon Syrup
- Nutmeg
- Cinnamon
- Sugar Cubes
- Cocoa Powder
- Freshly Whipped Cream

**Sweet and 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.
### Bar Packages

Three tiers of bar to choose from, offering liquor, beer, and wine

All packages include: Miller Lite, Dos Equis, Fat Head’s Sunshine Daydream Session IPA, and Full Pint Chinookie IPA

<table>
<thead>
<tr>
<th>Tier</th>
<th>Included in all wedding packages</th>
<th>Bar Enhancements</th>
<th>Variety</th>
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</thead>
<tbody>
<tr>
<td>SILVER:</td>
<td>• Svedka, Jim Beam, Gin, Scotch, and Bacardi</td>
<td><strong>After Dinner Cordials</strong></td>
<td>• Craft &amp; local beers available by the case</td>
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<td></td>
<td>• Cabernet and Chardonnay</td>
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<td>• Specialty spirits available by the bottle</td>
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<td>GOLD:</td>
<td>• Tito’s, Jim Beam, Jack Daniel’s, Beefeater, Dewar’s, Sauza Silver Plata, Bacardi, and Captain Morgan</td>
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<td>• Signature cocktails by consumption</td>
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<td></td>
<td>• Guenoc Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, and Chardonnay</td>
<td><strong>+Dinner Wine Service and Champagne toasts</strong></td>
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<td>PLATINUM:</td>
<td>• Grey Goose, Maker’s Mark, Wigle Whiskey, Bombay Sapphire, Johnny Walker Red, Hornitos Plata, Bacardi, and Captain Morgan</td>
<td><strong>Liquid Nitrogen Cocktail:</strong></td>
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<td></td>
<td>• Sean Minor Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon, and Simonet Brut Blanc de Blanc</td>
<td>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:</td>
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<td>• Cosmic Cosmo-Vodka, Cranberry Juice, Triple Sec, and Lime</td>
<td>• Cryotini-PAMA, Silver Tequila, Lime Juice, Triple Sec, and Cranberry Juice</td>
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<td>• Seismic Sangria-Red Wine and Fruit Juices</td>
<td>• LN₂-Spiced Rum, Pineapple Juice, and Grenadine</td>
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*Beer, liquor, and wine subject to change based on availability*

**Water Service:**

- Saratoga, Natural Spring, and Sparkling Spring water
Culinaire is the exclusive caterer for the four Carnegie Museums of Pittsburgh.

Photographs: Adam Michaels Photography, Coley & Co., Joey Kennedy Photography, Maria Angela, and Weddings by Alyssa