

PRIVATE EVENTS PACKAGES

DISTRIKT HOTEL

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412 - 632 - 0002

463 Boulevard of the Allies, Pittsburgh, PA 15219

email inquiries to rachel.borovik@distriktrestaurantspgh.com

DISTRIKT RESTAURANTS

SOCIAL EVENTS

available at the boulevard lounge and the rooftop terrace

PASSED HORS D'OEUVRES

STEAK TARTARE

centercut filet
capers
fines herbs

DEVEILED QUAIL EGGS

quail eggs
truffled yolk mousse
smoked paprika

CRAB CAKES

lump crab
remoulade
herb salad

PATE A CHOUX

artichoke, spinach
cream

STUFFED MUSHROOMS

parmesan, mushroom mix,
cremini mushrooms

LOBSTER POINTS

lobster, avacado
toast points, allepo

GRILLED CHEESE

grilled halloumi,
fruit, toasted walnut

VEGETABLE TARTLET

seasonal vegetables
tart, arrabiatta

SPANAKOPITA

spinach, cream
filo

BACON WRAPPED DATES

hickory smoked bacon
dates, maple

HORS D'OEUVRES PACKAGES

Pick 4

\$16 per person

Pick 6

\$24 per person

RAW BAR

\$30 per person

oysters, clams, shrimp cocktail, hot sauce, mignonette, cocktail sauce, lemon

STATION ENTREES

CHICKEN MARSALA

marinated chicken, mushroom
marsala cream sauce

CHICKEN PARMESAN

parmesan chicken, marinara,
mozzarella, linguini

RED WINE CHICKEN

braised chicken thighs
aromatics, red wine

SHRIMP SCAMPI

shrimp, linguini
scampi sauce

FISH STEW

scallops, mussels, clams, shrimp
market fish, tomato broth

VEGETARIAN LASAGNA

tomato, eggplant, squash
mushroom, ricotta, basil pesto

STUFFED SALMON

crab stuffed
golden rice
sun dried tomato cream

CREOLE ETOUFFEE

shrimp, crawdads
scallops
holy trinity

MEAT CARVING STATION

ribeye, steak sauce
horseradish creme
add \$8 per person

STATION SIDES

ROASTED VEGETABLES

fire roasted
seasonal vegetables

CRAB MAC & CHEESE

lump crab, mornay
add \$2 per person

POTATOES choice of

garlic herb mashed,
au gratin, scalloped

CAPRESE SALAD

heirloom tomato, basil
mozzarella, balsamic reduction

FRESH GREENS

mixed greens, seasonal
toppings, dressing selection

HUMMUS TRIO

roasted carrot, herb
and red pepper hummus

CHICKEN SATAY

curry chicken, satay sauce
lemon zest

CHEESE BOARD

assorted cheese
accoutrements

RISOTTO

arborio rice, fontinella
classic or vegetable

PASTA SALAD

olives, salami
peppers, herbs

HARICOT VERT ALMANDINE

green beans
almond, amaretto

BREAD BOARD

assorted breads
accoutrements

PACKAGES

available at the boulevard lounge and the rooftop terrace

RECEPTION STYLE

CHERRY WAY

3 hors d'oeuvres
2 station sides

\$20 per person

THIRD AVENUE

4 hors d'oeuvres
3 station sides

\$28 per person

GRANT STREET

6 hors d'oeuvres
4 station sides

\$40 per person

DINNER

THE BOULEVARD

3 hors d'oeuvres
2 station entrees
2 station sides

\$46 per person

FORBES AVENUE

3 hors d'oeuvres
3 station entrees
3 station sides

\$63 per person

THE DISTRIKT

3 hors d'oeuvres
3 station entrees
3 station sides
raw bar

\$90 per person

BRUNCH BUFFET

10:30 AM - 2:00 PM

scrambled eggs, potatoes, bacon, sausage
toast, fruit, vegetable benedict
coffee, orange juice

\$17 per person

bloody mary
mimosa
bellini

\$25 per person - 2 hours

PLATED EVENTS

available at or, the whale

BRUNCH

saturday and sunday only 10:30 AM - 2:00 PM

pricing includes table shared pastry board and non-alcoholic drinks

\$16 per person

AMERICAN BREAKFAST

two eggs, potato, sausage,
bacon, toast, marmalade, pesto

EGGS BENNY

canadian bacon, poached egg,
hollandaise, english muffin

MARYLAND FRITTATA

lump crab, egg, red pepper,
scallions, goat cheese

CHICKEN AND WAFFLES

chicken, chilis, hollandaise,
poached eggs, chicken jus

CRAB CAKE SANDWICH

lump crab, lettuce, tomato,
red pepper remoulade

salad / soup course add on

\$8 per person

GREENS SALAD

farm greens, vegetables,
lemon vinaigrette

GRILLED CAESAR

baby romaine, cornbread crouton,
parmesan, fried boquerones

SOUP DU JOUR

daily selection of soup

shrimp cocktail add on

\$6 per person

PLATED EVENTS

available at or, the whale

DINNER

daily 5:00 PM - close

pricing includes table shared bread board and non-alcoholic drinks

personalized menus to be printed
guests choose entree during event from selected tier

TIER ONE \$33 per person

seasonal preparations for entrees listed below

ENTREE

fire roasted chicken
lobster bisque entree
lamb entree
salmon

SIDES

grilled seasonal vegetables
smoked smashed potatoes

TIER TWO \$55 per person

ENTREE

16 oz ribeye
heritage pork chop
whole fish
scallops

SAUCES

brussels sprout pesto
bordelaise
pesto
oTW steak sauce

SIDES

grilled seasonal vegetables
smoked smashed potatoes
mushroom risotto
oTW fries

PLATED EVENTS

available at or, the whale

DINNER CONTINUED

APPETIZER COURSE ADD ON

CHEESE BOARD

assorted artisanal cheese
accoutrements

\$6 per person

SHRIMP COCKTAIL

cocktail sauce,
lemon

\$8 per person

OYSTER SELECTION

mignonette, lemon

\$9 per person

SOUP / SALAD COURSE ADD ON

\$10 per person

GREENS SALAD

farm greens, vegetables,
lemon vinaigrette

GRILLED CAESAR

baby romaine, cornbread crouton,
parmesan, fried boquerones

SOUP DU JOUR

daily selection of soup

DESSERT COURSE ADD ON

\$10 per person

CREME BRULEE

BROWNIE A LA MODE

BAR PACKAGES

OPEN BAR PACKAGES

host pays per person

BEER AND WINE

two reds, two whites, prosecco
two domestics, two drafts

\$12 per person per hour

open bar packages will
receive hourly discounts of:
third hour - 25% fourth hour - 50%

SPIRITS PACKAGE

beer and wine
plus
titos vodka
captain morgan spiced rum
beefeater gin
old grandad bonded bourbon
bulleit rye
sauza blue blanco
johnnie walker black

\$16 per person per hour

LOCAL SPIRITS PACKAGE

beer and wine
plus
big springs vodka
maggie's farm white rum
maggie's farm spiced rum
market alley gin
stoll & wolfe rye
liberty pole bourbon
vicio mezcal

\$24 per person per hour

the local spirits package includes a personal
spirits tasting for up to 6 people
at PA Libations in the Strip District with a
custom cocktail creation for your event.

