



WEDDING PACKAGES

We strive to offer the most memorable day for you and your guests.
We have designed our wedding packages with that in mind.

All Doubletree by Hilton Pittsburgh-Greentree Wedding Packages Include the Following:

- On-Site Ceremony and/or Reception Coordinator
 - Secure Storage/Cookie Room for Weekend
- Private Wedding Party Room with Beverages & Hors D'oeuvres
 - Displayed and Butler Passed Hors D'oeuvres
 - Plated 3-Course Dinner Service
 - Four-Hour Bar Service
 - Custom Featured Theme/Signature Drink(s)
 - Champagne Toast for All Guests
- Wedding Cake by Bethel Bakery, Cut & Served to Your Guests
- Full Length White, Ivory or Black Linen with Coordinating Napkins
 - Custom Color Up-Lighting
- Glass Votive Candles for your Cocktail and Reception Areas
 - Menu Tasting for Up to Six (6) Guests
 - Wedding Night Suite for Bridal Couple
- Two (2) Additional Complimentary Rooms for Night of Wedding
 - End of Evening Coffee Station
 - Complimentary on-site parking

All Prices Are Subject to 24% Service Charge & 7% Sales Tax



Bar Packages

Fountain Sodas, Coffee Service & Iced Tea Are Included in All Packages

All bars are four (4) hours and are closed for one (1) hour during dinner allowing for a five-hour reception.

DELUXE

Included With All Packages

Liquors to Include:

Pour Brothers Vodka, White Rum, Gin,
Silver Tequila & Whiskey,
Cutty Sark Scotch, Myers Dark Rum
Jim Beam Bourbon, E & J Brandy VS

Two (2) Domestic and
Two (2) Imported/Craft Beers

House Chardonnay, Cabernet,
Pinot Noir, White Zinfandel,
Sauvignon Blanc & Moscato

Assorted Coca Cola Sodas
Juices & Mixers

PREMIUM

+ \$6.00 Per Person

Liquors to Include:

Tito's Vodka, New Amsterdam Gin, Bacardi
Rum, Captain Morgan Spiced Rum, Jack
Daniel's Whiskey, Dewar's Scotch, Jose
Cuervo Tequila, Bulleit Bourbon,
Christian Brothers Brandy

Two (2) Domestic and
Two (2) Imported/Craft Beers

House Chardonnay, Cabernet,
Pinot Noir, White Zinfandel,
Sauvignon Blanc & Moscato

Assorted Coca Cola Sodas
Juices & Mixers

ULTRA

+8.00 Per Person

Liquors to Include:

Grey Goose Vodka, Tanqueray Gin,
Bacardi Rum, Captain Morgan Spiced
Rum, Makers Mark Bourbon, Crown Royal
Whiskey, Johnny Walker Black Scotch,
Espolon Tequila, Hennessy

Two (2) Domestic and
Two (2) Imported/Craft Beers

House Chardonnay, Cabernet,
Pinot Noir, White Zinfandel,
Sauvignon Blanc & Moscato

Assorted Coca Cola Sodas
Juices & Mixer

All Bars Include Peach Schnapps, Amaretto,
Triple Sec & Kahlua

PACKAGE UPGRADES

Specialty upgraded liquors, beers and wines not listed in our packages are available upon request and are billed on consumption.

Wine pour with dinner is \$80 per bottle. Each bottle serves approximately 10 guests.

No guests will be served more than two (2) drinks at one time.

The DoubleTree by Hilton Pittsburgh-Green Tree reserves the right to request identification at any time.

For the safety of your guests, no shots are served over the bar. During the last hour of bar service, on the rocks and up drinks are limited.

All Prices Are Subject to 24% Service Charge & 7% Sales Tax



Dinner Packages

DELUXE

\$80 Per Person

Artisan Cheese Display and
Seasonal Vegetable Crudit  Display

Choice of Two (2)
Butler Passed Hors D’oeuvres

Choice of Salad

Choice of Two (2) Entr es
Plus A Vegetarian Entr e

Starch & Vegetable

Rolls & Butter

PREMIUM

\$88 Per Person

Choice of Two (2)
Displayed Hors D’oeuvres

Choice of Three (3)
Butler Passed Hors D’oeuvres

Choice of Salad

Choice of Two (2) Entr es
Plus A Vegetarian Entr e

Starch & Vegetable

Rolls & Butter

ULTRA

\$115 Per Person

Specialty Gourmet Menu Items are
Available and Unique to this Package

Choice of Two (2)
Displayed Hors D’oeuvres

Choice of Four (4)
Butler Passed Hors D’oeuvres

Choice of Salad

Choice of Two (2) Entr es
Plus A Vegetarian Entr e

Starch & Vegetable

Rolls & Butter

Additional Items Included
in the Ultra Package:

Chiavari Chairs

Gold or Silver Charger Plates

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Hors D'oeuvres

DISPLAYED HORS D'OEUVRES

ARTISAN CHEESE BOARD

Chef's Selection Assorted Domestic Cheeses
Served with Assorted Crackers & Mustard

FRESH BRUSCHETTA DISPLAY

Grilled Pita Bread & Crostini
Topped with Chopped Tomatoes & Fresh Herbs

FRESH SEASONAL FRUIT DISPLAY

Chef's Selection Assorted Fruit
Served with Cream Cheese Fruit Dip

VEGETABLE CRUDITE

Chef's Selection Assorted Fresh Vegetables
Served with Ranch Dip

MARINATED ROASTED VEGETABLE PLATTER

Chef's Selection Assorted Marinated Vegetables
Served with Balsamic Glaze

GOURMET DISPLAYED HORS D'OEUVRES

Available in the Ultra Package
or as an Upgrade to Deluxe or Premium Packages

COCKTAIL SHRIMP PLATTER

\$6 Per Person
Ice Cold with Homemade Cocktail Sauce
and Fresh Lemon Wedges

ANTIPASTO TABLE

\$7 Per Person
Assorted Italian Meats & Cheeses,
Bruschetta & Marinated Olives
Served with Assorted Breads & Olive Oil

CREAMY CRAB & ARTICHOKE DIP

\$6 Per Person
Fresh Blue Crab, California Artichokes
and Fresh Herbs in a Creamy Base
Served with Deep Fried Pita Chips

DOUBLETREE ARTISAN DISPLAY

\$11 Per Person
Roasted Vegetables & Marinated Olives,
Assorted Italian Meats & Cheeses,
Warm Spinach & Artichoke Dip,
Baked Brie En Croute & Hummus
Served with Assorted Breads, Crackers,
Deep Fried Pita Chips & Olive Oil



Hors D'oeuvres

BUTLER PASSED HORS D'OEUVRES

PULLED PORK SLIDERS

CHICKEN SKEWERS
with Sweet Thai Chili Sauce

SPINACH & CHEESE SPANIKOPITA

RISOTO CROQUETTES
with Marinara Sauce

BEEF SATAY

VEGETABLE EGGROLLS
with Duck Sauce

MINI BEEF WELLINGTONS

CHICKEN CORDON BLEU BITES

MINI SWEET ONION TARTS

STUFFED MUSHROOMS
Spinach & Cheddar, Crab, or Sausage

GOURMET BUTLER PASSED HORS D'OEUVRES

Available in the Ultra Package or as an Upgrade to the
Deluxe or Premium Packages at \$3 per person

PETITE HERBED LAMB CHOPS

MINI CRABCAKES
with Dijon Mustard Aioli

COCONUT SHRIMP
with Orange Sauce

SCALLOPS WRAPPED IN BACON

ANTIPASTO KEBOBS

PECAN CRUSTED CHICKEN
with Dijon Cream Sauce



Salads

SALAD SELECTIONS

TRADITIONAL CAESAR SALAD

Romaine Lettuce, Parmigiano-Reggiano, & Croutons
with House-Made Caesar Dressing

SEASONAL FIELD SALAD

Fresh Field Greens,
Tomatoes, Cucumbers, & Carrots
Two (2) Dressings

WEDGE CRISP

Iceberg Lettuce, Tomatoes, Bacon,
Bleu Cheese or Feta Cheese
Two (2) Dressings

DRESSING CHOICES:

Ranch, Balsamic, Italian, Creamy Bleu Cheese,
Fat Free Raspberry Vinaigrette

GOURMET SALAD SELECTIONS

Available in the Ultra Package or as an Upgrade to the
Deluxe or Premium Packages at \$4 per person

RED OAK LEAF & BABY ARUGULA

Dried Cranberries and Goat Cheese
Served with Berry Balsamic Vinaigrette

SPINACH & ROMAINE

Strawberries, Blueberries and Candied Almonds
Served with White Balsamic Vinaigrette

PANZANELLA CAPRESE SALAD

Toasted Bread Cubes, Sliced Tomatoes and Buffalo Mozzarella
Over Arcadian Lettuce
Served with Balsamic Vinaigrette



Entrées

ENTRÉE SELECTIONS

CHICKEN ROMANO

Boneless Chicken Breast, Egg Battered
Finished with a Lemon Cream Sauce

GRILLED BONELESS PORK CHOP

Served with Apple Chutney

CHICKEN CALABRESE

Boneless Chicken Breast, Layered with Fresh Mozzarella, Crispy Prosciutto and Basil Pesto with Roasted Tomatoes and Balsamic Glaze

GRILLED HANGER STEAK

Grilled To Perfection
Served with House Made Jack Daniels Sauce

SEARED SALMON

Fresh Atlantic Salmon, Seared to Perfection
Served with Lemon Dill Sauce

NEW YORK STRIP STEAK

Grilled Medium, Served with Tomato, Mushroom Cabernet Demi Glace

CRAB STUFFED TILAPIA

Fresh Tilapia Stuffed with Crab Meat
Served with Buerre Blanc

CHICKEN MILANESE

Boneless Breast of Chicken
Finished with Garlic Lemon Parmesan Butter

GOURMET ENTRÉE SELECTIONS

Available in the Ultra Package or as an Upgrade to the Deluxe or Premium Packages at \$8 per person

ANGUS RESERVE FILET MIGNON

Roasted Center Cut Filet, Cabernet Demi Glace
Add Blue Cheese or Goat Cheese Crust \$6
Add Jumbo Lump Crab Meat, Oscar Style \$12

MARYLAND-STYLE DOUBLETREE CRAB CAKE

Fresh Crab Meat Mixed with Old Bay Spices
Baked Golden Brown and Served with Tiger Sauce

LAMP CHOPS

Oven-Roasted Half Rack of Lamb with Pinot Noir Mint Sauce

CHICKEN JOSEPHINE

Boneless Chicken Breast with Prosciutto and Spinach in Puff Pastry
Served with Boursin Cream Sauce

BEEF AU POIVRE

Beef Tenderloin Medallions,
Lightly Crusted with Black and Pink Peppercorns
Served with Thyme Red Wine Sauce

VEGETARIAN ENTRÉE SELECTIONS

GRILLED VEGETABLES EN CROUTE

with Lemon Buerre Blanc

VEGETABLE CANNELONI

with Pomodoro Sauce

ITALIAN CHEESE RAVIOLI

with Rosa Cream Sauce

All Prices Are Subject to 24% Service Charge & 7% Sales Tax



Entrées

STARCHES

HERB & PARMESAN ROASTED RED POTATOES

YUKON MASHED POTATOES

BOURSIN & CHIVE DUTCHESS POTATOES

WILD RICE PILAF

ROASTED FINGERLING POTATOES

VEGETABLES

HARICOT VERTS ALMANDINE

BROCCOLINI

HONEY THYME GLAZED CARROTS

ROASTED VEGETABLE MEDLEY

ASPARAGUS

BRUSSELS SPROUTS

THE PERFECT PAIRING

When planning your menu for your special day, consider offering your guests a dual entrée. It is not only a great way to wow your family and friends, but it will also relieve some of the stress in your planning!

Choosing a dual entrée eliminates the hassle of tallying menu selections from your response cards, including your guest's entrée selection on their place cards and providing detailed floor plans to the hotel of how many of each entrée selections are at your guest tables.

To make this decision-making process even more simple, our Executive Chef and on-site Coordinator will happily assist you in creating these memorable dishes!

Option Available in All Package Levels

CHILDREN'S MEAL SELECTIONS

For Children 10 & Under \$23
Served with Celery, Carrots, and Ranch Dressing

ONE (1) SELECTION

Chicken Tenders with Fries
Buttered Noodles
Hot Dog with Fries
Grilled American Cheese with Fries

VENDOR'S MEAL SELECTIONS

It is required by the Doubletree Hotel Green Tree that any vendor contracted to perform services for the duration of the wedding reception are served a vendor's meal.

A hot entrée selection of the Chef's Choice
will be served to each vendor.

\$35



Catering Policies & Procedures

DEPOSITS & MINIMUMS

- Food & Beverage Minimums are Based on the Amount of Space Required for Your Reception, Time of Year, Day of Week, and Time of Day. These will be quoted by Our Wedding Professional at the Time of Your Inquiry or Tour.
- An Initial Deposit of 20% of Your Food & Beverage Minimum is Due with a Signed Contract To Confirm the Reservation.
- An Additional 30% Deposit is Due Nine (9) Months Prior to Your Wedding.
- Followed By An Additional 30% Deposit Six (6) Months Prior to Your Wedding.
- The Final 20% of Your Food & Beverage Minimum is Due 30 (30) Days Prior to Your Wedding.
- A Final Payment, If Necessary, is Due 7 Days Prior to Your Wedding.
- Personal Checks or Credit Cards May Be Used for All Deposits EXCEPT The Final Payment.
- Final Payment Must Be Made By Credit Card or Cashier's Check-NO PERSONAL CHECKS.

CEREMONIES AT THE DOUBLETREE

- The Doubletree By Hilton Pittsburgh-Greentree does provide the option to host your wedding ceremony at our hotel.
- There is an additional \$500 fee to have your ceremony on site. Rental Fee Includes Use of Standard Hotel Chairs.
- We have our outdoor courtyard available seasonally and a number of indoor options, depending on ceremony size.
- When an outdoor courtyard is reserved, we also include an indoor back up space in case of inclement weather.

FOOD & BEVERAGE

- The Doubletree By Hilton Pittsburgh-Greentree must supply all food and beverage, with the exception of arrangements made for specialty desserts (wedding cake & cookies).
- There is a \$3 per person fee to have your cookies plated/arranged by the hotel staff. You do have the option of bringing in your cookies pre-trayed, or a room can be provided for you/your family to arrange the cookies here at the hotel. The hotel staff will then move the trays into the reception area.
- All alcohol must be provided by the hotel. No outside alcohol is permitted to be brought into the hotel.



Catering Policies & Procedures

MENU TASTINGS

- Once a deposit and signed contract have been received, the Bride & Groom are invited for a menu tasting, which is included in all wedding package.
- Up to four (4) additional guests may join the tasting at no additional fee.
- Additional guests over four (4) may join the tasting at a rate of \$40 per guest.
- The Hotel offers group tastings a few times a year.
- Individual tastings are permitted if you are unable to participate in the group tastings.
- Individual menu tastings are limited to Two (2) Salads and Five (5) Entrees

OUTSIDE VENDORS

- When services from vendors outside our preferred vendor list are being used, those vendors must provide the Hotel with proof of liability insurance. They must also coordinate and review their services with the Director of Catering at the Hotel to ensure their services abide by our facility rules and regulations. Outside vendors must exit the premises no later than one (1) hour after conclusion of the reception.

GUARANTEE OF ATTENDANCE

- Guest counts must be supplied to the hotel on the following schedule:
- Thirty (30) days prior to reception-first preliminary count
- Fourteen (14) days prior to reception-final count-at this time, the count for the event cannot decrease, but may increase, if necessary, up until seven (7) days prior to the reception.
- Your final payment, if necessary, is due seven (7) days prior to reception and a breakdown of entrée selections must be provided at that time.

To Reserve Your Special Date, Please Contact

Mark Kennedy, *Director of Catering* at **412-920-8073** or **mkennedy@dtgreentree.com**

DoubleTree by Hilton Pittsburgh-Green Tree

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