

VENDOR LIST

This List of Recommended Vendors has Been Compiled for Your Convenience.
Please Contact the Vendor Directly for Contractual Information.

FLOWER SHOPS

Malone's Flower Shop
724-745-2850

Memories & Bloom
724-745-0871

Donati's
412-835-4420

The Ivy Green
724-222-4894

BAKERIES

Bethel Bakery
412-835-6658 X 104

Cathy's Custom Cakes
412-977-2222

Moio's Italian Pastry Shop
412-372-6700

Signature Desserts
412-882-9960

PHOTOGRAPHERS

Redford
724-743-5700

Michael Will Photography
724-777-5158

Ovation Images
412-735-4959

George Street Photo & Video
866-831-4103

VIDEOGRAPHY

All Pro USA Multi Media
412-373-9100

ENTERTAINMENT

DJ Bob Hartnett
412-373-9100

2nd II None DJ
412-292-3585

Kevin Redford
412-254-3444

Rockin Bob's DJ
412-884-1000

CLERGY

Lori Duggan
Pittsburgh Wedding Chapel
412-440-3562

David Baker
412-292-2428

Rev. Larry Goyda
Meaningful Marriages
412-271-7464

Ron Zencheck
724-348-4324

CEREMONY/ COCKTAIL MUSIC

Steven Vance - Strolling Violins
724-444-8400

Craig Zinger
412-851-5397

LINEN RENTAL

Satin Chair Covers by Robin
724-745-7091 or 724-263-7987

Chair Covers and Linens
Bonnie
412-327-9192

Lendable Linens
724-325-5555

Mosaic Linen Rental
412-562-2800

MISCELLANEOUS

All Pro USA Photo Booths
412-373-9100

Sarris Candies
(724) 745-4042

Pittsburgh Candy Buffet
412-212-8549

Arvay Event Design
724- 274-4252



PRICE LIST

All prices subject to 22% service charge and 6% sales tax.
Prices valid through the 2015 wedding season.



Sit Down Packages

Herb Crusted Tenderloin	\$ 75.99 pp
5oz Pan Roasted Filet Mignon	\$ 81.99 pp
8oz Pan Roasted Filet Mignon.....	\$ 85.25 pp
7oz Filet of Ribeye.....	\$ 85.25 pp
Herb Crust Chicken.....	\$ 65.25 pp
Pan Roasted Frenched Chicken.....	\$ 67.25 pp
Citrus Crusted Halibut	\$ 75.99 pp
Arugula Pesto Crusted Seabass.....	\$ 79.99 pp
Pesto Crusted Salmon.....	\$ 73.99 pp
Grilled Porkchop	\$ 73.99 pp
Grilled Swordfish.....	\$ 75.99 pp
Sliced Tenderloin & Tarragon Chicken	\$ 76.25 pp
Sliced Tenderloin & Salmon.....	\$ 75.75 pp
Filet Mignon & Halibut	\$ 85.00 pp
Filet Mignon & Chicken	\$ 80.99 pp
Filet Mignon & Salmon	\$ 83.25 pp
Herb Crust Chicken & Crab Cake	\$ 80.25 pp

Buffet Packages

Buffet Selection #1	\$ 77.50 pp
Buffet Selection #2	\$ 75.50 pp

**Additional Dual Entrée Options Available Upon Request.*

Children's Wedding Packages

Chicken Fingers	\$ 21.50 pp
Grilled 6oz Strip Steak	\$ 23.50 pp
Cheeseburger/Hamburger	\$ 21.50 pp
Buttered Pasta	\$ 21.50 pp
Grilled Cheese.....	\$ 21.50 pp

Enhancements

Ice Carvings	starting at \$ 400.00 ea
Chocolate Covered Strawberry	\$ 2.99 pp
Fresh Berry Champagne Garnish.....	\$ 2.00 pp
Flambé	\$ 4.25 pp
Intermezzo	\$ 2.00 pp
Espresso/Cappuccino Bar for 2-hours; 200 person	\$ 500.00 ea
Signature Drink	\$ 6.00 pp
Wine Service with Dinner (per bottle)	\$ 45.00 ea
Cordial Bar	\$ 8.00 pp
Martini Bar	\$ 9.00 pp
Additional Hours of Bar Service for each additional hour	\$ 7.00 pp
Dance Floor Spotlighting with Monogram.....	\$ 135.00 ea
Backdrop Package	\$ 500.00 ea
Uplighting.....	\$ 50.00 ea

Breakfast Buffets

American Breakfast Buffet	\$ 13.99 pp
Country Breakfast Buffet	\$ 14.99 pp
Morning Sunrise Buffet	\$ 21.99 pp



FREQUENTLY ASKED QUESTIONS

Is there a room rental fee? There is a required minimum food and beverage of \$8,000.00 per section of ballroom (not inclusive of tax and service charge). If the minimum food and beverage is not met the difference is made up as room rental. Discounted minimums apply to Friday & Sunday weddings. See your Sales Manager for details.

How many sections of ballroom do I need? The answer to this question varies as it depends on several factors such as if you are using a band or a DJ; are we doing a sit down or buffet, etc. On average the ballroom capacities are: one section = 150 persons; two sections = 160-300 persons; three sections 310-750 persons.

When can we decorate and set up the room? The hotel will set up any of the items you provide at no additional charge. Additionally, the hotel will contact all vendors such as but not restricted to entertainment and florist to coordinate set up / tear down times once this information is known.

Is there a set up and tear down fee? There is no set up and tear down fee with a standard set up/tear down.

What is the deposit schedule? There are four payments that are associated with the wedding reception:

Deposit	One Section	Two Sections	Three Sections	Due
First	\$2,000	\$4,000	\$6,000	One week of receiving contract
Second	\$2,000	\$4,000	\$6,000	About 9 months prior to reception
Third	\$2,000	\$4,000	\$6,000	About 7 months prior to reception
Final	Based on Final Count	Based on Final Count	Based on Final Count	Three business days prior to reception

The above deposit schedule is based on a Saturday reception. For receptions that occur Friday or Sunday, the schedule remains the same; however, the amounts due are 50% less than the amounts quoted.

What are the server-to-guest ratios? The standard ratio for a sit down reception is one server per 20 guests. The standard ratio for a buffet reception is one server per 25 guests. The ratio for the number of bars required is one bar per every 100 guests of the legal drinking age.

Can we taste the food? The hotel invites the bride and the groom to the hotel to participate in a Chef's Table. A Chef's Table brings the chef and the couples together in the kitchen to interact while he prepares different unique appetizers and entrees not seen on a standard menu. *The goal of the Chef's Table is to introduce the brides and grooms to the chef in addition to 'tasting the talent' that we can provide to you.* The Chef's Tables go in succession based on the wedding date (i.e. April receptions are invited followed by May receptions, which are followed by June receptions and so forth).

If my ceremony is at the hotel, as well as my reception, is there an additional charge? There is a \$500.00 charge which includes set up & tear down of chairs, your decorations, a back up space if applicable and two changing rooms 2 hours prior to guest arrival.

Is there a fee to tray cookies? As part of the package the hotel will tray your cookies at no fee. Please note that the hotel trays the cookies by mixing a variety of cookies on multiple trays. The hotel makes every attempt to place out all the cookies at the time designated between you and your sales manager during the detail process. Depending on how many cookie types are provided to the hotel and based on available cookie table space in the ballroom, the hotel will make every effort to place out all cookies at the start of the cookie table but cannot guarantee this until final counts; final layouts and all cookies are at hotel for the hotel team to access. If you wish to have the cookies trayed or displayed in any other method or way, there may be a \$200.00 labor fee added to your event.

If we, the client, pick two different packages with two different prices, do you charge the higher price for both packages? No. You are charged the specific package price based on your final meal counts.

Do your prices include the tax and service charge? No. All prices quoted will have tax and service charge added to them. Tax and service charge are added to all pricing listed on the price sheet. Additionally, it should be noted that service charge is taxable based on Pennsylvania Code Chapter 38: Hotel Occupancy Tax.

