

Happily Ever After

Begins With a Wedding at Fairmont Pittsburgh

Thank you for considering Fairmont Pittsburgh as your venue for your special day.

Located in the heart of downtown Pittsburgh,
Fairmont Pittsburgh offers the finest amenities
and unparalleled service for a wedding that
can only be described as unforgettable.
From the breathtaking lobby to the newly
renovated Grand Ballroom, Fairmont Pittsburgh
features contemporary and elegant spaces
that can easily be transformed into the wedding
of your dreams.

Whether hosting an intimate ceremony or a lavish reception for 350, you'll enjoy the services of a dedicated and experienced catering sales manager to coordinate all the details of your special day, a banquet maître d' to flawlessly orchestrate your event and an award-winning culinary team will work with you to create a custom menu that's as unique as you are.

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Ashley Sa	ra Photography

The Hotel

Fairmont Pittsburgh is home to 185 luxurious guest rooms and suites, each featuring comfortable amenities, contemporary décor, and seamless technology.

The Four Diamond Fairmont Pittsburgh is located at the heart of the city's business, theater and retail hub and offers superb and distinctive guest services and accommodations in a luxury setting. With breathtaking views of PNC Park, the restored downtown and the Pittsburgh skyline, our guests have the immediate feeling of truly being in the center of it all.



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Joanna

I have been in the wedding industry since 2015! I joined the Fairmont Pittsburgh team in 2019 and have loved every minute of it. Each wedding is so unique to the couple and being a part of their dream day is the whole reason I got into the industry in the first place!

With our talented catering & event team, you can be sure that your wedding at Fairmont Pittsburgh will be a memorable occasion for both you and your guests.

Our Event Experts, talented chefs & extraordinary service team, will take care of your every need.

Rachael

I joined the Fairmont Pittsburgh sales team in May 2022. I have always loved working weddings! I even did an internship wedding planning in the summer of 2019! My favorite part of weddings is seeing the happy couple celebrate their day surrounded by their closest friends and family









All Wedding Packages Include

- A uniquely presented 3-course sit down dinner served military style
- Custom wedding cake created by our talented in-house pastry team
- Champagne toast for all guests
- 4 hour premium open bar with 2 complimentary bartenders
- Complimentary ballroom rental
- Ceremony space available
- Private cocktail hour space for bridal party
- Upgraded chairs
- Pecan or white floor length moiré linens with white dinner napkins

- Votive candle lighting in foyer and ballroom
- Modern wood finished dance floor
- Fairmont gold chargers
- Fairmont china, flatware and glassware
- Private menu tasting for up to 4 guests
- Discounted courtesy room block with direct booking link
- Complimentary wedding night accommodations for the wedding couple
- Wedding Catering Sales Manager to help assist from booking to execution





Diamond Package

- \$169.00 Per Person
- Four Butler Passed Hors D' Oeuvres
- Four Hour Premium Open Bar
- Short Rib Entrée, Salmon Entrée, Chicken Entrée
 - Wedding Cake
 - Champagne Toast
 - Upgraded Chairs

Crystal Package

- \$189.00 Per Person
- Three Butler Passed Hors D' Oeuvres
- One Reception Display
- Four Hour Premium Open Bar
- NY Strip Steak Entrée,
 Halibut Entrée, Chicken Entrée
 - Wedding Cake
 - Champagne Toast
 - Upgraded Chairs

Platinum Package

- \$209.00 Per Person
- Five Butler Passed Hors D' Oeuvres
- One Reception Display
- Four Hour Premium Open Bar
- Tenderloin Entrée, Fish Entrée, Chicken Entrée, Duo Entrée
 - Wedding Cake
 - Champagne Toast
 - Upgraded Chairs

Menu prices are subject to a 15% service charge, which will be provided to wait staff employees, service employees, and/or bartenders. An Administrative fee of 8% on all prices will also be added, which is retained by the Hotel and is not a tip or gratuity or service charge for any employees and is not the property of the employee(s) providing a service by you. A 7% PA Sales or Occupancy Tax and 7% Beverage Tax will also be added as required by law. Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness especially if you have certain medical conditions.



























Cocktail Hour

Hors D'oeuvres

Displayed Hors D'oeuvres

FRUIT AND CHEESE

Artisanal Cheeses, Crackers, Nuts, Dried Fruit

MEDITERRANEAN DISPLAY

Mediterranean Display

Grilled Vegetables, Hummus, Tzatziki, Kalamata Olives, Marinated Artichoke Hearts, Feta Cheese, Pita Bread

<u>ANTIPASTO</u>

Antipasto, Selected Cheeses, Cured and Smoked Meats, Marinated and Pickled Vegetables, Olives, Fresh Baguette

Cocktail Hour

Hors D'oeuvres

Passed Hors D'oeuvres

COLD HORS D' OEUVRES

Tomato Bruschetta with Parmesan Mousse

Maine Lobster Roll + \$2.00

Shrimp Cocktail with Zesty Tomato

Tuna Tartar with Jasmine Rice

Poached Pear and Brie Tart

Classic Deviled Egg with Caviar or Bacon

New York Strip Crostini with Onion Jam

Mushroom Flatbread with Parmigiana Reggiano Bacon Wrapped Scallops, Wakami Salad and Soy Ginger Dressing

HOT HORS D' OEUVRES

Carne Asada Empañada with Avocado Cream
Chipotle Beef Quesadilla with Queso Fresco and Fresh Cilantro
Barbecue Pork Belly

Pecan Crusted Brie with a Raspberry Compote

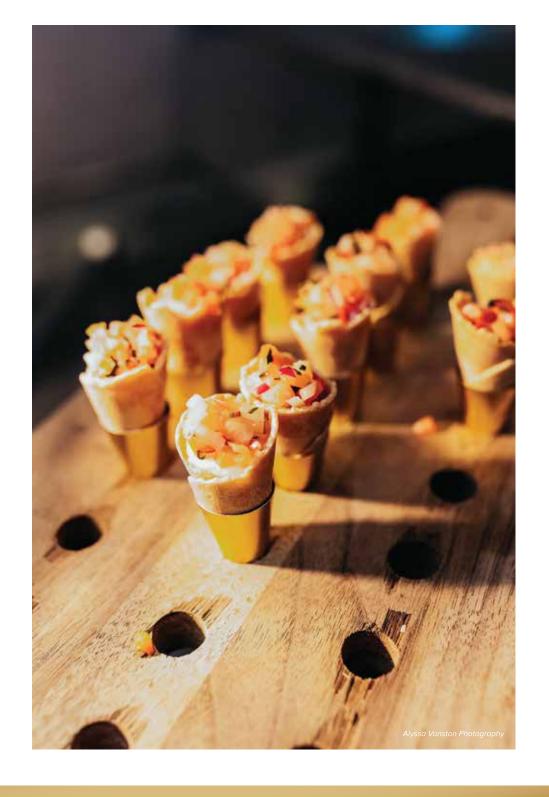
Maryland Jumbo Lump Crab Cakes with a Lemon Aioli + \$2.00

Duck Spring Roll with a Sweet Chili Sauce

Beef Wellington

Macaroni and Cheese Croquette with Chipotle Ketchup

Aranchini with Homemade Marinara







SOUP

Lobster Bisque

Lobster, Cognac, Tarragon, Beignet

Corn Bisque

Roasted Corn, Cilantro (add crab +3.00)

Roasted Butternut Squash

Ginger, Coconut Milk, Creme Fraiche

Creamy Leek and Potato

Butter leeks, Crispy Bacon

<u>SALAD</u>

Vine Ripened Tomatoes, Fresh Mozzarealla, Basil Pesto, Aged Balsamic

Kale and Romaine Caesar, Sunflower Seeds, Ciabiatta Croutons

Bib Lettuce with Fresh Pear, Spiced Walnuts, Manchego, Sherry Vinaigrette

CHICKEN

Grilled Chicken

Ferro, Local Mushrooms, Tarragon Cream Sauce

Pan Seared Chicken

Creamy Lemon Orzo, Asparagus, Garlic Demi

Roasted Chicken

Parmesan Risotto, Braised Swiss Chard, Thyme Jus

BEEF

Braised Short Rib

Creamy Polenta, Glazed Carrots, Roasted Tomato Demi

Grilled Strip Loin

Sunchoke Puree, Cremini Mushroom, Sauce Au Poivre, Brocollini

Strip Loin

Carrot Puree, Herbed Potatoes, Brocollini, Bordelaise

Beef Tenderloin

Shallot Butter, Parsnip Puree, Crispy Green Beans

SEAFOOD

Grilled Salmon

Forbidden Rice, Cauliflower, Charred Lemon Sauce

Salmon

Jasmine Rice, Broccoli, Sweet Pepper Coulis

Herb Crusted Halibut

Corn Puree, Crispy Potatoes, Asparagus

Maryland Jumbo Lump Crab Cake

Tomato Butter, Watercress Salad

VEGETARIAN

Cauliflower Tempura (Vegan)

Romseco, Date Salsa Verde, Zatar

Asiago Gnocchi (Veg)

Eggplant Puree, Caponata, Sauce Pomodoro



WEDDING SMALL PLATES

+\$12.00 Per Person

Crispy Pork Belly

Peach Puree (Seasonal Fruit), Pickled Mustard Seeds, Mint Salad

Shrimp Risotto

Rock, Shrimp, Sweet Corn, Chives

Tempura Cauliflower (Vegan)

Romesco, Date Salsa Verde, Zatar

Charred Eggplant (Vegetarian)

Eggplant, Whipped Labneh, Marcona Almonds







Pittsburgh Pierogis - \$12.00

Bacon and Caramelized Onions

<u>Pizza</u> - \$8.00 per person Choice of Two Flat Breads:

• Margherita • Meats • Spicy Chicken • Ricotta

French Fry Bar - \$9.00 per person

Fresh Cut French Fries and Waffles Fries with Assorted Dipping Sauces Slider Station - \$15.00 per person

Cheeseburger, Fried Chicken, Lamb Sliders
 Assorted Dipping Sauces

MUNCHIES

\$9.00 per person

- Grilled Cheese and Tomato Soup Shooters
 - Pretzel Bites
- Mac and Cheese Bites
 - French Fry Cups



Dedding Dessert INDULGENCES



Wedding Cakes

BATTERS

Almond Pound Cake • Chocolate • Lemon Marble • Red Velvet • White Chiffon Carrot Cake

FILLING / ICING

Cream Cheese • Lemon Curd • Pastry Cream
Berry Jam • Buttercream • Cappuccino
Chocolate Ganache • Peanut Butter
Strawberry Mascarpone • Salted Caramel

Fairmont Pillsburgh Cookie Table

\$30.00 Per Dozen

- Short Bread
- Chocolate Chip
- Snicker Doodle
 - Buckeyes
- Sugar Cookie
 Confetti Cookie
- Red Velvet Cookie
- Almond Cookie

*Additional types of cookies upon request

Mini Desserts

+\$18.00 Per Person | Choice of Three

Seasonal Cream Puff
Vanilla Panna Cotta with Seasonal Fruit
Chocolate / Mocha Pot De Creme
Mini Pavolva
Pecan Bars



All Wedding Packages Include a champagne toast and all beer and house wine selections

Beer

Coors Light, Miller Light, Yuengling, Guinness, Angry Orchard, Corona, Stella Artois, Penn IPA

House Wine

Pinot Grigio, Pinot Noir, Cabernet Sauvignon, Chardonnay

Premium

Finlandia Vodka,
Bacardi Spiced Rum,
Bacardi Superior,
The Famous Grouse
Scotch Whiskey,
Beefeater,
Sauza Hornitos Plata,
Jack Daniels, Jim Beam Rye
Noilly Prat Dry &
Rouge Vermouth,
Chandon Brut

Super Premium

+\$10.00 per person

Titos Vodka, Bacardi Superior,
Bacardi Syr, Plymouth Gin,
Casamigos Blanco,
Makers Mark,
Templeton Rye,
Chivas Regal,
Noilly Pratt Dry &
Rouge Vermouth,

Moet and Chandon Imperial Brut

Luxury

+\$16.00 per person

Absolut Elyx, Belvedere, The Botanish, Bacardi Superior, Bacardi 8yr, Casamigos Blanco, Casamigos Reposado, Woodford Reserve, Knob Creek Rye, Glenlivet 12,

Noilly Prat Dry & Rouge Vermouth,

Veuve Cliquot

Michael Will Photograph



() edding Additions

Wine service with dinner

On consumption | \$54.00 Per bottle

Cordial Bar

Bailey's, Kahlua, Sambuca, Amaretto, Drambuie, Grand Marnier \$11.00 per person

Additional bartenders - \$200.00 Coat check attendant - \$200.00

Upgraded linens and napkins

Price determined based on linen selection

Welcome receptions and after parties

Food and beverage minimums vary

Suite Breakfasts

Prices range between \$30.00 - \$44.00 per person

A/V packages

Up lighting, Pin spotting, Draping, Rigging Price determined on package selection

Suite Breakfast

Continental (French Press)

\$30.00 Per Person

Orange Juice
Fruit Salad Martinis
Honey Yogurt Parfaits
Selection of Breakfast Pastries
(Muffins, Croissants and Danish,
Preserves and Butter)

Before Lunch

\$39.00 Per Person

Orange Juice
Crudité and Dips
(Hummus, Roasted Red Pepper)
Cheese and Charcutérie
Sliced Fruit and Berry Platter
Individual Florentine Quiches
Applewood Smoked Bacon

Brunch Lovers

\$40.00 Per Person

Orange Juice
Classic American Scones
Preservers and Butter
Sliced Fruit and Berry Platter
Overnight Oats
Lox and Bagels

Morning Mixed Plate

\$44.00 Per Person

Orange Juice
Sliced Fruit and Berry Platter
Chia Coconut Pudding
Chicken Apple Sausage
Avocado Toast with Pico De Gallo









Vendors

Entertainment

Second 2 None Productions Soundwaves Event Group Loyalty Entertainment Bachelor Boy's Band Lava Game Band

Hair & Makeup

Simply Captivating Salon See Jane Blush Glam to Go JL Make-Up Studio

Photography

Michael Will Photography
Joey Kennedy
Tyler Norman Photography
Ashley Sara Photography
Maria Treiber Photography
Amber Marie Photography

Videography

Dorosch Documentary Penderville Wedding Films Jeremy Scott Films Wylie Images

Florists

Hens and Chicks
greenSinner
Allison McGeary Floral
Community Flower Shop
Blue Daisy
Farmers Daughter
Dormont Florist

Clergy

Pittsburgh Wedding Officiant,
Ronald Cambest
A Simple Vow
Perfect Promises,
Pat Carver

Wedding Planning Service

TK Event Studio
The Event Group
Shayla Hawkins Events
Wanderlust Weddings and Events
Reverie Events
Olive and Rose Events
Mack and Main Events
Soirée by Souleret

Transportation

Elite Limo TDF Limo Molly's Trolleys Regency Transportation

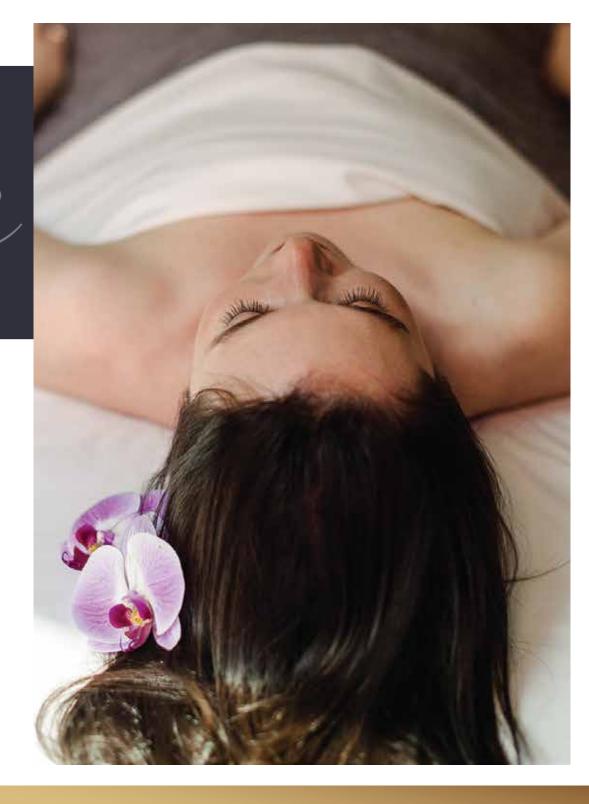


HEALTH CLUB SPA at Fairmont Pittsburgh

Located on the 3rd floor, The Health Club & Spa offers a wide selection customized treatments from restorative manicures and pedicures to massages, facials and body treatments.

For groups of five or more, the Health Club & Spa provides Spa Parties for private groups. Enjoy the relaxation lounge exclusively to your party which includes complimentary coffee, tea, and water as well as additional space to accommodate any catering desires such as bottles of champagne, fruit plates, charcuterie boards, and more!

Prices vary, please ask your Sales Manager about pricing.



Frequently Asked Questions

Applicable Taxes and Service Charges

Pricing is subject to a 15% service charge which will be provided to
wait staff employees, service employees and/or service bartenders.
An administrative fee of 8% on all pricing will be added, which is
retained by the hotel and is not a tip, gratuity or service charge on any
employee and is not the property of the employee(s) providing a
service to you. A 7% PA sales or Occupancy Tax and a 7% Beverage Tax
will also be added as required by law.

Deposit Schedule

- \$5,000.00 due upon return of signed contract
- On or before *date* 30% of estimate master account
- On or before *date* 60% of estimated master account
- On or before *date* 90% of estimated master account
- *Date* (72 hour prior) to the wedding date, remaining balance of estimated master account

Wedding Menu and Tasting

- All menu tastings are done after the contract has been executed.
- The wedding couple and two additional guests are invited to a private, complimentary menu tasting. Your catering manager will share available dates with you when it is time to schedule the tasting.
- Final menu selections are due 30 days (one month prior) to the wedding date.
- When selecting multiple entrees, couples are required to provide place cards
 with an indicator to identify the meal selection. The indicators can be a symbol,
 color, or image of the couples choosing. The legend for the indicators is due
 during the final appointment.
- Fairmont Pittsburgh does not allow any outside food or beverage in the hotel
 without the permission of the catering manager. Applicable fees and taxes will
 apply to anything that is brought in from an outside vendor.

Pittsburgh Cookie Table

 Fairmont Pittsburgh will allow friends and family of the couple to bring in cookies for the cookie table. There is a fee of \$3.00 per person for the Pastry team to plate the cookies in-house. The cookie table fee also covers the flatware, napkins, utensils, set-up, replenishing, and re-packaging at the conclusion of the event. All wedding cookies must be brought to the hotel no later than 24 hours prior to the wedding.

Final Counts

- Final counts are due no later than 72 hours (three days) prior to the wedding.
- The final count cannot be reduced after 72 hours.
- The final count can increase after 72 hours and the additional meals will be charged to the master account.
- ** additional meals may be subject to what the kitchen has in-house **

Overnight Room Accommodations

• Fairmont Pittsburgh will offer a courtesy room block in conjunction with the wedding celebration. Your sales manager will be able to outline the room rates available for the wedding weekend. Rates do vary based on seasonality. A direct booking link will be provided for guests to make reservations directly into the block. Additional rooms may be added into the block based on general hotel availability, additional rooms are subject to a rate increase.

Welcome Bags

• Fairmont Pittsburgh will distribute welcome bags for guests staying in the hotel. The welcome bags must be universal, and will not be handed out if they are personalized. There is a porterage fee of \$3.00 per room for the bags to be delivered. The bags are distributed each night after the check-in process has been completed.

Parking

Fairmont Pittsburgh does have the option for both valet parking and self-parking. Rates
for both options vary and pricing is subject to change at any time. Speak with your sales
manager about current parking rates. Fairmont Pittsburgh does not validate parking for
any quests or vendors.

Decorations

- You are welcome to bring in any décor of your choice for the event. Fairmont will also work with any decorator you have hired for the event. Your catering manager will assist with day of set- up based on arrangements during the planning meetings. These items include: escort/place cards, card and gift box, personalized champagne flutes, personalized cake topper, cake knife and sever, menu cards, signage, table numbers and pictures. Check with your catering manager regarding any additional items for set-up. Please note, Fairmont does not allow the use of any confetti, glitter or live sparkers on premise.
- All items must be removed from the hotel the morning following the wedding. All items will be boxed up at the conclusion of the event. Items will not be held longer than 72 hours following the wedding.
- Fairmont Pittsburgh is not responsible for any personal items that are lost or damaged.

