

THE
VENUE
Live!



wedding guide



event space features

- Adjustable Room Layouts
- Flexible Menu Options
- State-of-the-Art A/V
- Sound Engineer
- Versatile Lighting Options
- Private Entrance
- Free Parking
- Handicapped Accessible
- Private Washroom
- Fully Stocked Bar
- Experienced Event Professional

CAPACITIES

Cocktail 650

Seated 350

Seated with Stage 320

Square Footage 7,000



wedding reception package includes

- 5 hour event time
- Tables, Chairs, and Linen
- Black, white or ivory linen
- Dinner and glassware
- White china
- Silverware
- Black, white or ivory dinner napkins
- Water glasses
- Bar glassware
- Customizable stage
- All staffing included on-site venue manager, catering managers, servers & bartenders
- Set up & clean up
- Service charge & taxes
- Late night VIP passes to PBR for all guests

extend the night

- 1 additional hour of event time
- 1 hour rental of PBR for cocktail hour
- Staffing to transition from ceremony to reception
- Wedding party lunch and snacks

plated reception packages

SOUTH SIDE

- Crudite Station
- Plated Dinner
 - Salad, Entrée, Bread Service
- 5 hour Premium Beer & Wine Package
 - Includes selected beer, wine, soda & juices

STEEL CITY

- 2 passed hors d'Oeuvres
- Choice of Mediterranean or Italian Market station
- Plated Dinner
 - Salad, Entrée, Bread Service
- 5hr Premium full bar service
- Bottled beer, selected wines and spirits

NORTH SHORE

- 4 passed hors d'Oeuvres
- Choice of Heinz Field or Mini Skewer Station
- 5hr Premium full bar service
 - Bottled beer, selected wines and spirits

enhancements

BAR PACKAGES

Premium Bar includes the following:

Tito's Vodka, Smirnoff Vodka, Jim Beam Bourbon, Johnny walker red scotch, Tequila (Insert brand), Bacardi Superior, {Insert IPA}, Coors Light, {Insert local craft}, {Insert local craft}, Canyon Road Chardonnay, Pinot Grigio, Pinot Noir, Cabernet

TOAST

Sparkling wine toast

ENTRÉE ADDITIONS:

ADD CRAB CAKE

HALIBUT

8OZ FILET

A LA OSCAR

Lump crab meat, hollandaise, asparagus

ULTRA PREMIUM BAR PACKAGE

Upgraded liquors to Ketel One Vodka, Tito's Vodka, Bullet Bourbon & Rye, Maker's Mark Bourbon, Hendricks Gin, Johnny Walker Black Scotch, Bacardi Rum.
His & Her Signature Cocktails
Premium Wine selection (2 reds & 2 whites)
Premium Beer Selection (Locals & Crafts)

SIGNATURE COCKTAILS:

Old Fashioned, Manhattan, Margarita, Mint Julep, Aperol Spritz, Moscow Mule, Sangria

menu options

appetizer stations

MEDITERRANEAN STATION

toasted pinenut and rosemary hummus, roasted eggplant baba ghanoush, roasted red pepper & walnut spread, marinated olives, toasted pita points, smoked paprika lavash

ITALIAN MARKET STATION

soppressata, red wine & black pepper salami, San Daniella prosciutto, cherry peppers, sesame seed crackers, fig jam, rosemary and sea salt marcona almonds, fresh toasted baguette

CRUDITÉS STATION

spinach dip, house made buttermilk ranch, celery, carrots, cucumber, radish, broccoli, cauliflower

premium stations (manned)

HEINZ FIELD STATION

Mini Slider Station | potato bun, angus beef patty, white American cheese, garlic aioli, tobacco onions

Pigs in a Blanket | mini all beef hotdogs, croissant, Heinz ketchup, spicy brown mustard

Garlic Parmesan French Fries

MINI SKEWER & KABAB STATION

Choice of 4

Soy-garlic Marinated Grilled Flank Steak | red pepper, onion, red pepper pesto

Tomato, Mozzarella, Basil | balsamic glaze, extra virgin olive oil

Teriyaki Marinated Grilled Chicken Breast | pineapple, red onion, teriyaki glaze

BBQ'd Shrimp | New Orleans style bbq shrimp, lemon zest, roasted garlic aioli

BBQ'd Chicken | zucchini, green pepper – Alabama white sauce

Bacon Wrapped Shrimp | jalapeño – Cajun remoulade

Soy Marinated Grilled Cremini Mushrooms | red onion, zucchini – soy-ginger glaze

Grilled Sirloin | chimichurri

passed hors d'oeuvres

HOT

Empanadas | choice of chicken or pork, salsa verde

Crispy Vegetable Spring Rolls | sweet Thai chili sauce

Brie & Raspberry Jam in phyllo cup

Meatballs | Traditional or buffalo

Shrimp Shumai | soy glaze

Korean Potstickers | soy garlic

Boneless Buffalo Wing | blue cheese fondue

Mini Crab Cake | Sundried tomato aioli

Oyster Rockefeller

Grilled Cheese & Tomato Basil Shooters | herb butter, panko

Bacon Wrapped Scallops | seared scallops, Nueske's bacon, apple cider glaze

COLD

Greek Salad Skewer | grape tomato, English cucumber, black olive, feta, citrus yogurt

Marinated Tomato Bruschetta | marinated tomato, micro basil, Good Olive Oil

Grilled Beef tenderloin Crostini | smoked blue cheese mousse, melted onions

Roasted squash | hummus, sherry vinegar glaze, toast point

Ahi Poke | wonton cup, tropical fruit, ginger, jalapeno, soy

Smoked Salmon Spoon | Tzatziki, micro dill





salads

MIXED GREENS

spring greens & arugula, candied walnuts, asian pear, gorgonzola, sesame dressing

CAESAR

crisp romaine hearts, marinated roma tomato, ciabatta croutons, shaved parmesan, house made Caesar dressing

FRISÉE & ARUGULA

shaved Manchego, marcona almonds, lemon vinaigrette

WEDGE

iceberg wedge, roasted roma tomato, applewood smoked bacon, green goddess dressing

entrees

Grilled Chicken Breast | topped with lemon, caper butter sauce or roasted tomato beurre blanc sauce, served with buttermilk mashed potatoes & haricot verts

Chicken Marsala | pan seared chicken breast, topped with roasted mushrooms, drizzled with marsala demi glace, served with mushroom orzo & caramelized carrots

Creole Salmon | rubbed with dijon mustard, topped with charred tomato butter, served with sweet corn rice pilaf & grilled asparagus

Beef Short Ribs | Dr. Pepper Braised, whipped potatoes, honey glazed carrots, red wine demi-glace

Grilled Sirloin | 6oz grilled sirloin, boursin whipped potatoes, grilled vegetable medley, wild mushroom demi-glace

Citrus Cod | tandoori spiced, topped with chipotle citrus sauce, served with wild rice with mushrooms & broccolini

Cauliflower Steak | Za'atar crusted and grilled cauliflower, whipped potatoes, grilled seasonal vegetables, romesco

Seasonal Vegetable Strudel | grilled vegetables wrapped in phyllo dough, served with zucchini pasta in a white wine sauce & finished with a sun dried tomato vinaigrette

Grilled Filet | pommes puree, roasted asparagus, red wine rosemary demi-glace

Pickle Brined Airline Chicken Breast | roasted red bliss potatoes, garlic butter, seasonal vegetables, chicken jus

Herb Roasted Tenderloin & Shrimp | garlic roasted whipped potatoes, haricot verts, pink peppercorn-cognac cream

