



THE  
**VENUE**<sup>™</sup>  
*Live!*

wedding  
guide

# welcome to your Perfect Day

Our globally inspired wedding menus and gracious hospitality are sure to leave a lasting impression with your guests. We pride ourselves on impeccable service – anticipating your every need, so you can rest easy knowing we will take care of every detail.

Our brand-new event center can accommodate up to 330 guests for your special day.

---

We welcome you to come take a look at our facility. Ask us about scheduling your tour.



*Information contained within this collateral is subject to change. Please consult with your sales manager.*

# wedding Collections

## ALL COLLECTIONS INCLUDE

Complimentary Parking for all Guests  
Specialty Lighting  
Private Guest Only Restrooms  
Cake Cutting Services  
Private Entrance  
White, Black or Ivory Table Linens, Napkins, China, Flatware and Glassware  
Day of Bridal Attendant  
Five Hour Event Space Allocation  
Dedicated Event Manager, Catering Manager, Service Staff and Bartenders  
Room Set Up, Tear Down and Clean Up  
Late Night VIP Passes to PBR for all Guests

## OPTIONAL ENHANCEMENTS

Dance Floor and Staging  
Additional Event Space time allocation  
Gaming Free Play  
Audio Visual Services  
Pre-Dinner Reception/Cocktail hour in PBR  
Valet Parking for Event Guests  
Wedding Party Day of Catering  
On-Site Ceremony



# plated

## Reception Packages

### **SIGNATURE PACKAGE \$89**

Crudités Station

Plated Dinner: Salad, Entrée, Bread Service

5 hour Premium Beer & Wine Package

Includes selected beer, wine, soda & juices

### **PREMIUM PACKAGE \$109**

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

### **CHAIRMAN'S PACKAGE \$139**

4 passed hors d'Oeuvres

Choice of Gameday Station or Mini Skewer Station

Plated Dinner: Salad, Entrée, Bread Service

5hr Premium full bar service

Bottled beer, selected wines and spirits



# cocktail Hour

## BUTLER PASSED HORS D'OEUVRES

### Hot

#### Empanadas

Choice of beef or chicken, 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

ponzu

#### Boneless Buffalo Wing

bleu cheese fondue

#### Oyster Rockefeller

spinach cream, toasted panko

#### Mini Crab Cake +\$7

sundried tomato aioli

#### Grilled Cheese and Tomato Basil Shooters +\$2

#### Bacon Wrapped Scallops +\$5

apple cider glaze

### Cold

#### Greek Salad Shooter

grape tomato, english cucumber, black olive, feta, citrus yogurt

#### Marinated Tomato Bruschetta

balsamic, micro basil, good olive oil

#### Grilled Beef Tenderloin Crostini

smoked bleu cheese mousse, melted onions

#### Roasted Squash

hummus, sherry vinegar glaze, toast point

#### Ahi Poke +\$4

wonton, avocado, sweet soy, cucumber wasabi

#### Smoked Salmon Spoon +\$4

tzatzki, micro dill



# 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

## GAME DAY 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 Shrimp** | new orleans style bbq shrimp, lemon zest, roasted garlic aioli

**BBQ 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

# entrée Selections

## GRILLED CHICKEN BREAST

topped with lemon, caper butter sauce or roasted tomato beurre blanc, 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 +\$5

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 +\$8

pommes puree, roasted asparagus, red wine rosemary demi-glace

## PICKLE BRINED AIRLINE CHICKEN BREAST +\$3

roasted red bliss potatoes, garlic butter, seasonal vegetables, chicken jus

## HERB ROASTED TENDERLOIN & SHRIMP +\$12

garlic roasted whipped potatoes, haricot verts, pink peppercorn-cognac cream

## ENTRÉE ADDITIONS

CRAB CAKE +\$16

HALIBUT +\$18

8OZ FILET +\$10

À LA OSCAR +\$14

lump crab meat, hollandaise, asparagus

# reception

## Buffet Packages

Dinner by Design

**TWO ENTRÉE \$79    THREE ENTRÉE \$89**

*Includes alcohol package.*

### SALAD - CHOOSE ONE

- 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

### ENTRÉE

- Creole Salmon** | rubbed with dijon mustard, topped with charred tomato butter
- Grilled Chicken Breast** | topped with lemon caper butter or roasted tomato beurre blanc
- Citrus Cod** | tandoori spiced, chipotle citrus sauce
- Chicken Marsala** | pan seared chicken breast, topped with roasted mushrooms, drizzled with marsala demi glace
- Grilled Sirloin** | 6oz grilled sirloin
- Cauliflower Steak** | za'atar crusted and grilled cauliflower, romesco
- Seasonal Vegetable Strudel** | grilled vegetables wrapped in phyllo dough, finished with a sun dried tomato vinaigrette

### SIDES - CHOOSE TWO

- Mushroom Orzo**
- Caramelized Carrots**
- Sweet Corn Rice Pilaf**
- Boursin Whipped Potatoes**
- Grilled Vegetable Medley**
- Buttered Haricot Verts**
- Grilled Asparagus**

*\*Minimum 25 guests/Priced Per Guest. \*Service provided for 2 Hours. \*Dinner buffets include Artisan breads with sweet butter.*



# carving Station Enhancements

**PRIME RIB \$22** | horseradish crème and au jus

**CREOLE SALMON FILET \$13** | dijon mustard rub, charred tomato butter

**CHILE-RUBBED PORK LOIN \$15** | chimichurri sauce

**BEEF TENDERLOIN \$24** | sauce bordelaise

**OVEN ROASTED TURKEY BREAST \$12** | sage gravy

*\*Chef attendant fee @ \$150 per chef. All stations must be guaranteed to full attendance.  
Reception stations are prepared for 2 hours of continuous service.*



# bar Enhancements

## TOAST

Sparkling Wine Toast

## ULTRA PREMIUM BAR PACKAGE

Ketel One Vodka , Grey Goose Vodka, Tito's Handmade Vodka, Tanqueray Gin, Hendrick's Gin, Captain Morgan Spiced Rum, Bacardi Superior Rum, Patron Tequila, 1800 Silver Tequila, Crown Royal Whiskey, Jack Daniel's Tennessee Whiskey, Bulleit Bourbon, Four Roses Bourbon, Johnny Walker Black Label Scotch, Dewar's White Label Scotch, Coors Light, Coors Banquet, Yuengling Lager, Vizzy Hard Seltzer, Hop Valley IPA, Stella Artois, Robert Mondavi Private Selection Chardonnay, Robert Mondavi Private Selection Pinot Grigio, Robert Mondavi Private Selection Merlot, Robert Mondavi Private Selection Cabernet Sauvignon, House Spirits: Vodka, Gin, Rum, Tequila, etc.

## PREMIUM BAR PACKAGE

Tito's Handmade Vodka, Hendrick's Gin, Bacardi Rum, 1800 Silver Tequila, Jack Daniel's Tennessee Whiskey, Four Roses Bourbon, Dewar's White Label Scotch, Coors Light, Coors Banquet, Yuengling Lager, Vizzy Hard Seltzer, Hop Valley IPA, Stella Artois, Robert Mondavi Private Selection Chardonnay, Robert Mondavi Private Selection Pinot Grigio, Robert Mondavi Private Selection Merlot, Robert Mondavi Private Selection Cabernet Sauvignon, House Spirits: Vodka, Gin, Rum, Tequila, etc.

## SIGNATURE COCKTAILS

Examples include: Old Fashioned, Manhattan, Margarita, Mojito, Cosmopolitan, Moscow Mule, Sangria or choose from one of our signature cocktail menus





PITTSBURGH.LIVECASINOHOTEL.COM | 5260 RT. 30 GREENSBURG PA 15601 | 878.787.7770

A 3% FACILITIES FEE will be added to the total of each check.  
This fee is NOT a TIP or a SERVICE CHARGE.