

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
- Valet Options Available
- Private Washroom
- Fully Stocked Bar
- Experienced Event Professional

CAPACITIES

Cocktail 700

Seated 350

Seated with Stage 320

Square Footage 7,000

**The Venue Live! Entrance is separate from the casino therefore allows all ages for your event. Must be 21+ to enter the casino.*



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

reception enhancements

- 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
- Free play package

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
- Plated Dinner
 - Salad, Entrée, Bread Service
- 5hr Premium full bar service
 - Bottled beer, selected wines and spirits

entrée additions

- Add Crab Cake
- Halibut
- 8oz Filet
- A la Oscar | Lump crab meat, hollandaise, asparagus

entrées

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 | 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





wedding buffet packages

DINNER BY DESIGN

Two Entrées or Three Entrées Options

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 | spring greens & arugula, candied walnuts, asian pear, gorgonzola, lemon beurre blanc

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

Grilled Sirloin | 6oz grilled sirloin, boursin whipped potatoes

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

WEDDING BUFFET PACKAGES (CONT.)

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 | horseradish crème and au jus

CREOLE SALMON FILET | dijon mustard rub, charred tomato butter

CHILE-RUBBED PORK LOIN | chimichurri sauce

BEEF TENDERLOIN | sauce bordelaise

OVEN ROASTED TURKEY BREAST | 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

BAR PACKAGES

Premium Bar includes the following:

Tito's Vodka, Seagram's Vodka, Hendrick's Gin, Banker's Gin, Bacardi Rum, Castillo Rum, 1800 Tequila, Juarez Tequila, Jack Whiskey, Banker's Whiskey, Four Roses Bourbon, Old Crow Bourbon, Dewar's Scotch, Clan MacGregor Scotch, Coors Light, Coors Banquet, Yuengling, Vizzy, Hop Valley IPA, Stella, Robert Mondavi Chardonnay, Pinot Grigio, Merlot , Cabernet Sauvignon

TOAST

Sparkling wine toast

ULTRA PREMIUM BAR PACKAGE

Ketel One Vodka , Grey Goose Vodka, Tito's Vodka, Seagram's Vodka, Tanqueray Gin, Hendrick's Gin, Banker's Gin, Sailor Jerry's Rum, Bacardi Rum, Castillo Rum, Patron Tequila, 1800 Tequila, Juarez Tequila, Crown Royal Whiskey, Jack Whiskey, Banker's Whiskey, Bulleit Bourbon, Four Roses Bourbon, Old Crow Bourbon, Johnny Walker Black Scotch, Dewar's Scotch, Clan MacGregor Scotch, Coors Light, Coors Banquet, Yuengling, Vizzy, Hop Valley IPA, Stella, Robert Mondavi Chardonnay, Pinot Grigio, Merlot , Cabernet Sauvignon

SIGNATURE COCKTAILS:

Examples include: Old Fashioned, Manhattan, Margarita, Mojito, Cosmo, Moscow Mule, Sangria

or choose from one of our signature cocktail menus

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 (ATTENDED)

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 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

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 | sun-dried tomato aioli

Oyster Rockefeller | spinach, toasted panko, pernod cream

Grilled Cheese & Tomato Basil Shooters | herb butter, panko

Bacon Wrapped Scallops | seared scallops, applewood smoked bacon, apple cider glaze

COLD

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

Marinated Tomato Bruschetta | marinated tomato, micro basil, 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

