



THE
VENUE[™]
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

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

PREMIUM PACKAGE

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

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

sundried tomato aioli

Grilled Cheese and Tomato Basil Shooters

Bacon Wrapped Scallops

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

wonton, avocado, sweet soy, cucumber wasabi

Smoked Salmon Spoon

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

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

ENTRÉE ADDITIONS

CRAB CAKE

HALIBUT

8OZ FILET

À LA OSCAR

lump crab meat, hollandaise, asparagus

reception

Buffet Packages

Dinner by Design

TWO ENTRÉE THREE ENTRÉE

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 | 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

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



Meet the Team



JON CAMPBELL – Director of Sales and Catering

Jon has worked for Live! Casino Pittsburgh since February 2022. As the Director of Sales and Catering for Live! Casino, Campbell is responsible for coordinating not only our sales department, but also hosting various community events, creating lucrative partnerships and sponsoring our philanthropic efforts. Jon is local to the Greater Pittsburgh area. He graduated from Hempfield Area High School before pursuing higher education at the University of Pittsburgh at Greensburg. He obtained his bachelor's degree from Slippery Rock University in 2005. Jon has extensive sales experience and spent almost ten years with All Occasions Party Rental as a regional account executive. In 2016, Campbell began working as the vice president for the Pennsylvania American Rental Association. His strengths are corporate event planning, customer service, marketing communications and sales.



DEBBIE POLOGRUTO – Conference Service Manager

Debbie has been employed with Live! Casino Pittsburgh since October 2022. As the Conference Service Manager for Live! Casino, Pologruto is responsible for coordinating, detailing and organizing booked events for the outlets at the Casino. Debbie spent many years in retail management before working in sales and event planning for the last 20 years. She spent over sixteen years at Greensburg Country Club booking and executing weddings, golf outings, Galas and other events. Debbie is local to the Greensburg area, and graduated from Hempfield Area High School. Her strengths are learning and listening to client requests and requirements. She plans events concentrating on good customer service, detailing, communication and sales.



SAMANTHA ZAJDEL – Event Sales Manager

Samantha has worked for Live! Casino Pittsburgh since June of 2021. As the Event Sales Manager for Live! Casino, Zajdel handles inquiries, books events focusing on social functions, coordinates event logistics and ensures that all paperwork and event details are finalized. Samantha has been working in the event industry since her first job in high school. She was also a Wedding Planner for 6 years working with Dara Baker at Bespoke & Beloved. Zajdel grew up in Lehigh County on the east side of Pennsylvania. She graduated from Southern Lehigh High School before pursuing higher education at Seton Hill University in Greensburg. Her strengths are planning, detailing, executing.



Ruth Smith – Administrative Assistant

Ruth has worked for Live! Casino Pittsburgh since October 2020. As the Administrative Assistant for Marketing, Sales and Guest Services, Ruth supports daily departmental operations by coordination communications, managing schedules, and preparing marketing materials and reports. She also assists with event logistics, maintains organized project documentation, and ensures smooth collaboration across marketing teams. Ruth has built a strong administrative career across major financial and hospitality organizations. Her professional experience includes roles at PNC Bank, The Bank of New York Mellon, and Steward Creative Design Company. A native of Charleroi, Pennsylvania, she holds an associate degree in Specialized Business from the Wheeler School of Business and graduated Magna Cum Laude from Robert Morris University in 2010. Her commitment to community service includes board membership with the Pittsburgh AIDS Task Force, where she contributed to development and fundraising efforts.



Voted "Best Banquet Facility" (CHAMPION AWARD)

- 2024 Latrobe Bulletin Community Choice Awards
- 2025 Latrobe Bulletin Community Choice Awards



WEDDINGWIRE

5.0 OVERALL RATING ★★★★★

RECOMMENDED BY 100% OF COUPLES

"This venue was AMAZING for a wedding! It is gorgeous, a great location, and all the workers were a tremendous help. Also, the food was the best food I've ever ate at a wedding!! I had so many guests tell me this as well! THE BEST FOOD!!! We got the steak and salmon and it was easily the best I've ever ate. Overall, I was so pleased with this venue and would 100% recommend to anyone! Great people, great food, amazing service, and lots of fun things to do!" - **Abbey**

"We (and our guests) all loved the food and we heard amazing reviews about it afterwards! We also enjoyed having our after party at Sports & Social after the reception was over to continue the fun! Highly recommend!!" - **Jackii**



5.0 OVERALL RATING ★★★★★

"The food was amazing, highly recommended adding on the cookie table team! She made us a wedding logo for our cocktail hour that played on every TV! 10/10 amazing experience with this venue! I can't say enough great things about them!" - **Don D.**

"The food was absolutely fantastic and guests are still raving about it months after our wedding. Live's staff worked amazingly with not only us but our other vendors as well. Our perfect day was enhanced by the amazing venue and staff at Live! Casino and I could not recommend it more to other future couples!" - **Jessica S.**



5.0 OVERALL RATING ★★★★★

"I have many events at The Venue! Live and the staff is on it. It's a beautiful room, and a top notch team. Have your next event here! They will take care of you!" - **Alissity**

"Debbie and Sammi were a dream to work with! They made our 10 year vow renewal seem less. Their organization was incredible. If you're looking to have an event at Live! , it is 100% worth it! Staff, food, and layout were impeccable. 10/10!!!!!" - **Erin**

"Samantha and the staff at The Venue Live! are a class act! Our event was flawless, thanks to the Venue staff. I can't thank them enough for such a successful event!" - **Staci B. General Manager WHJB-FM 107.1**

"We hosted our 2024 GOAL Magazine Gala benefiting 'Shop with a Cop' at The VENUE Live! and it was absolutely AMAZING! I can't even express how pleased we were with everything. Jon and Debbie were incredibly accommodating and supported us every step of the way. The food was delicious, and the staff went above and beyond to ensure our event was perfect for both us and our guests. I highly recommend hosting your event here—you won't be disappointed!" - **GOAL Magazine**



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