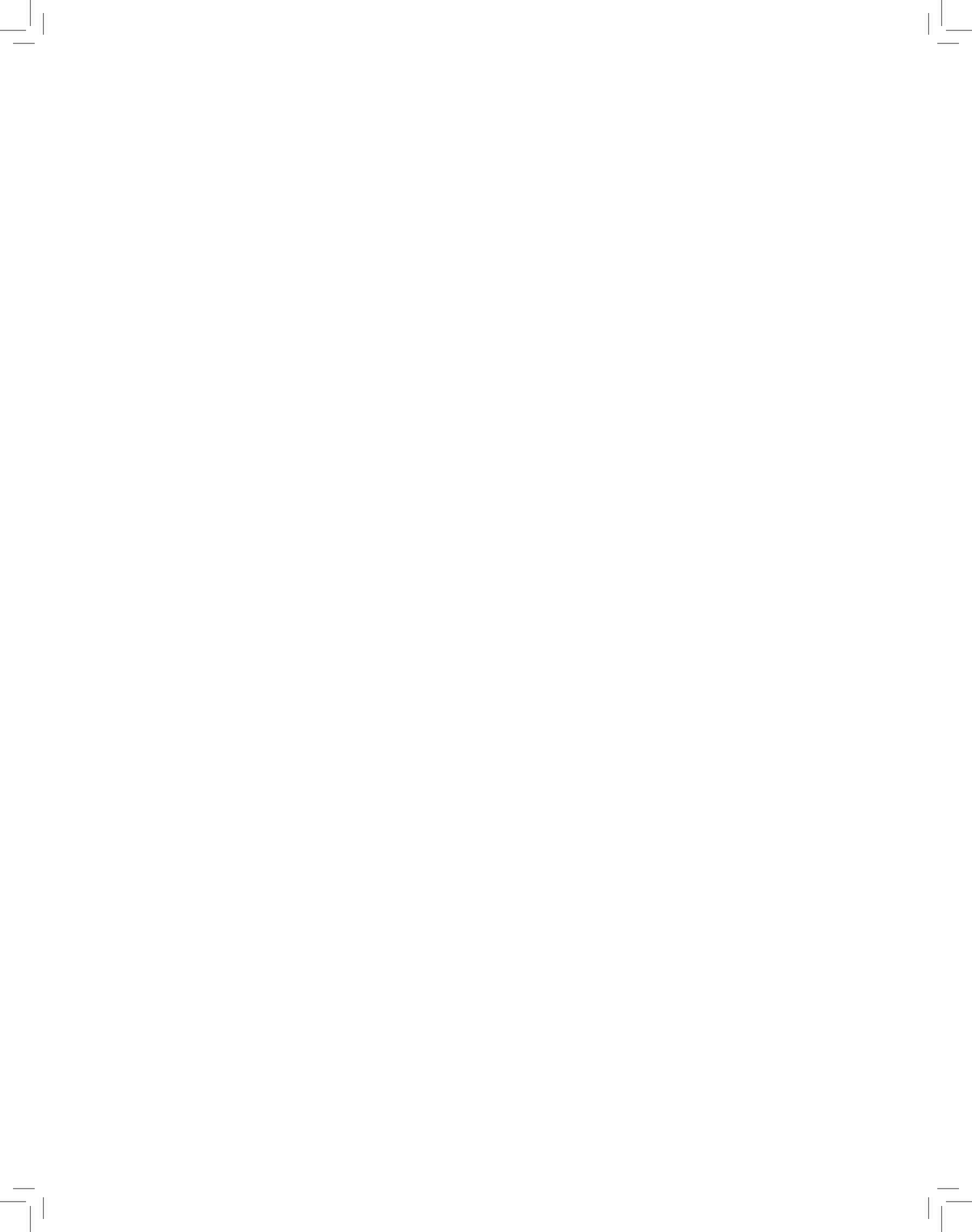




THE
VENUE[™]
Live!

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



Live!
CASINO[®]
PITTSBURGH

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.