

# COURTYARD<sup>®</sup>

BY MARRIOTT

PITTSBURGH UNIVERSITY CENTER

100 Lytton Ave | 412.682.6257



# Wedding Packages

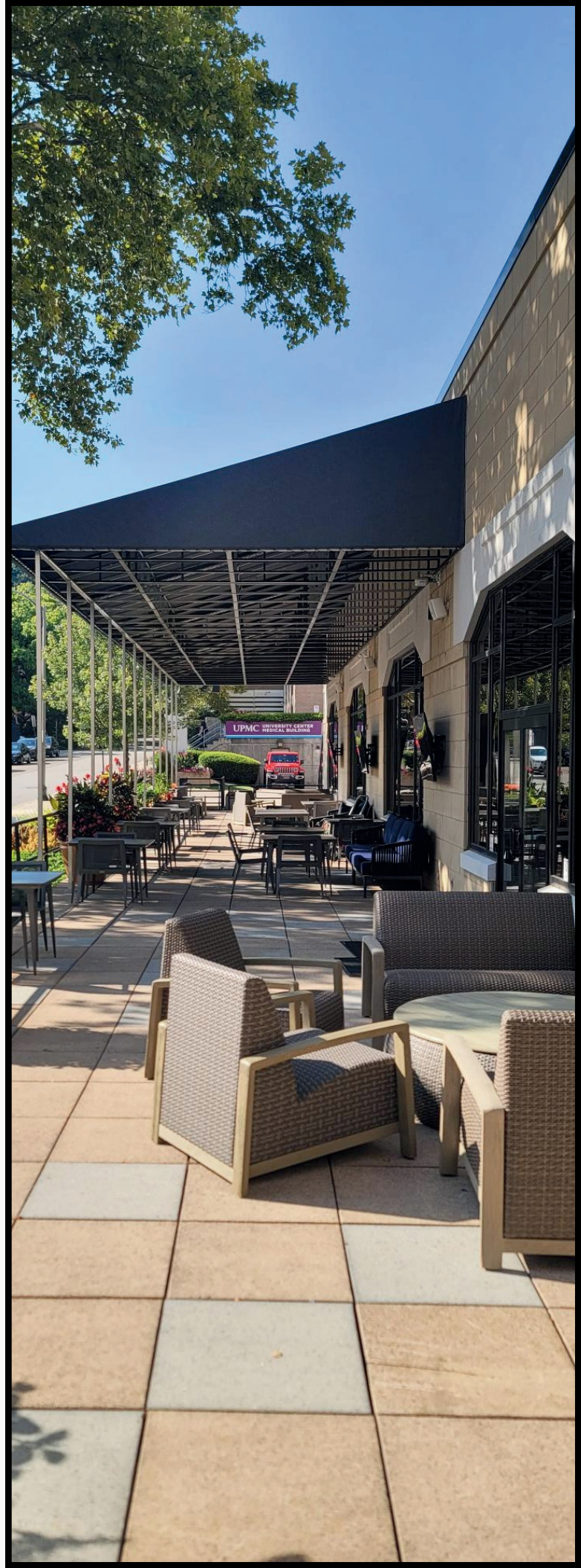
# 2025



# Your Happily-Ever After Starter Kit:



- One or Two Cold Displays
- Butler Passed Hors d'Oeuvres
- A Four Course Plated or Buffet Dinner
- Four Hour House Brand Open Bar
- Champagne Toast for all Guests 21+
- Cake Cutting and Service
- Favor and Place Card Set-Up
- Private Bridal Party Get Ready Rooms with a Breakfast Platter, Bottled Water, and Sodas
- Special Guest Room Rates for Wedding Guests with Deluxe Accommodations for Bride and Groom on your Wedding Night



# Optional Add-Ons to Check off Your List



- Linen Add On - \$1,500++
  - Floor Length Linens in Color of Choice
  - White Chair Covers with Choice of Sash
  - Linen Napkins to Compliment Table Linen Color
- Audio Visual Add On - \$300++
  - 12 Up Lights in Choice of Color to Enhance the Space
  - 2-Speaker Sound System with Microphone
- Private Bridal Party Get Ready Rooms add-on
  - Options of Bloody Mary Bar - \$19/per person
  - Mimosa Bar - \$19/per person
  - Bloody Mary and Mimosa Bar - \$33/per person
- Full-Service Breakfast Served in Your Suite on the Morning After your Wedding

All prices are subject to 25% Service Charge  
and 7% Sales Tax



# The Schenley Classic

Plated Dinner | \$129.00



**First Course** | Your Choice of One Display:

**Seasonal Fresh Fruit**

*with Raspberry Yogurt Dip*

**Market Vegetable Crudit **

*with Ranch Dip*

**Italian Display**

*Arancini, Roma Tomato Bruschetta,  
Spinach Stuffed Mushrooms, and Fried  
Zucchini with Mariana*

**Imported and Domestic Cheese Board**

*with Stone Ground Mustard Dip and Crackers*

**Second Course** | Your Choice of Two Hors d'Oeuvres:

**Spanakopita**

**Stuffed Mushrooms**

**Pork Pot Stickers**

**Roma Tomato Basil**

**Bruschetta**

**Spring Rolls**

*Choice of Shrimp or Vegetarian*

**Mini Crab Cakes**

**Coconut Chicken**

**Sesame Chicken Tenders**

**Antipasto Skewers**

**Artichoke Beignets**

**Third Course** | Your Choice of Two:

**House Salad**

**Caesar Salad**

**Spinach Salad**

**Arugula Salad**

*Pear, Pecans, and Goat Cheese  
in a Red Wine Vinaigrette*

**Italian Wedding Soup**

**Wild Mushroom Bisque**

**Tomato Basil Bisque**

**Fourth Course** | Your Choice of Two Sides:

**Vegetable M lange**

**Asparagus Tips**

**Broccolini**

*with Toasted Parmesan Breadcrumbs*

**Green Bean Almondine**

**Roasted Garlic Mashed Potatoes**

**Butter and Rosemary Redskin Potatoes**

**Three Mushroom Risotto**

**Fine Herb Rice Pilaf**

**Garden Risotto**

**All prices are subject to 25% Service Charge and 7% Sales Tax**

# The Schenley Classic



Plated Dinner Continued | \$129.00

**Fourth Course** | Your Choice of Two Entrees:

**Chicken Fontina**

*Topped with Fontina, Prosciutto and Arugula Garlic Basil Cream Sauce*

**Black Truffle Porcini Crusted Chicken**

*Seared Chicken Breast with a Porcini Mushroom Crust, Topped with Black Truffle Oil*

**Grilled New York Strip Medallions**

*with Gorgonzola Compound Butter*

**Parmesan Baked Mahi Mahi**

*with Red Grape Shallot Relish*

**Chicken Marsala**

*Seared Boneless Chicken Breast in a Mushroom Sauce*

**Grilled Pork Loin**

*with Creole Barbeque Sauce*

**Grilled Salmon**

*with a Mango Pineapple Salsa*

**Chicken Alfredo**

*with a Parmesan Cream Sauce*

**Vegetarian Options:** +Vegan \*Gluten Free

**Portobello Florentine**

*Portobello Mushroom Cap filled with a Creamy Spinach and Basil Pine Nut Stuffing, Topped with a Balsamic Reduction*

**Butternut Squash Ravioli**

*Fresh Ravioli with a Parmesan Cream Sauce*

**Roasted Vegetable Risotto +\***

*Zucchini, Squash, Mushrooms, Broccoli, and Red Pepper*

**Eggplant Milanese +**

*Lemon Roast Vinaigrette and Fresh Tomato Sauce*

**All prices are subject to 25% Service Charge and 7% Sales Tax**

# The Schenley Premium

Plated Dinner | \$149.00



**First Course** | Your Choice of Two Displays:

**Mediterranean Display**

*Seasonal Fresh fruit and vegetable with Raspberry Yogurt, Ranch, and Hummus Dip*

**Italian Display**

*Arancini, Roma Tomato Bruschetta, Spinach Stuffed Mushrooms, and Fried Zucchini with Mariana*

**Charcuterie Display:**

*Imported Meats and Cheese, Olives, Tuscan Grilled Vegetables, Marinated Mushrooms, Tomato Mozzarella and Crostini*

**Imported and Domestic Cheese Board**

*with Stone Ground Mustard Drip and Crackers*

**Second Course** | Your Choice of Four Hors d'Oeuvres:

**Shrimp Cocktail**

**Bacon Wrapped Scallop**

**Short Rib Crostini**

**Beef Wellington**

**Wild Mushroom Tart**

**Assorted Sushi**

**Lump Crab Salad**

*in Endive Cup*

**Chicken Wellington**

**Coconut Chicken**

**Spring Rolls**

*Choice of Shrimp or Vegetarian*

**Asparagus & Asiago in Phyllo Dough**

**Kobe Sliders with Smoked Gouda**

**Third Course** | Your Choice of Two:

**House Salad**

**Caesar Salad**

**Spinach Salad**

**Arugula Salad**

*Pear, Pecans, and Goat Cheese  
in a Red Wine Vinaigrette*

**Italian Wedding Soup**

**Wild Mushroom Bisque**

**Tomato Basil Bisque**

**Lobster Bisque**

**Fourth Course** | Your Choice of Two Sides:

**Vegetable Mélange**

**Asparagus Tips**

**Broccolini**

*with Toasted Parmesan Breadcrumbs*

**Green Bean Almondine**

**Roasted Garlic Mashed Potatoes**

**Butter and Rosemary Redskin Potatoes**

**Three Mushroom Risotto**

**Fine Herb Rice Pilaf**

**Garden Risotto**

**All prices are subject to 25% Service Charge and 7% Sales Tax**

# The Schenley Premium

Plated Dinner Continued | \$149.00



## Fourth Course | Your Choice of Two Entrees:

### **Chicken Fontina**

*Topped with Fontina, Prosciutto and Arugula Garlic Basil Cream Sauce*

### **Black Truffle Porcini Crusted Chicken**

*Seared Chicken Breast with a Porcini Mushroom Crust, Topped with Black Truffle Oil*

### **Filet Mignon**

*with a Three Mushroom Port Relish*

### **Jumbo Lump Crab Cakes**

*Jumbo Lump Maryland Crab Cakes Broiled and Drizzled with Lemon-Pepper Aioli*

### **Penne Alla Vodka**

*Penne pasta tossed in a rich tomato-cream sauce and fresh basil. +Shrimp, Chicken, Steak*

### **Chicken Marsala**

*Seared Boneless Chicken Breast in a Mushroom Sauce*

### **Roasted Pork Tenderloin**

*with Apple Brandy Chutney*

### **Sliced Beef Tenderloin**

*with Madeira Demi Glaze*

### **Pan Seared Halibut**

*with Bell Pepper Relish*

## Vegetarian Options: +Vegan \*Gluten Free

### **Portobello Florentine**

*Portobello Mushroom Cap filled with a Creamy Spinach and Basil Pine Nut Stuffing, Topped with a Balsamic Reduction*

### **Butternut Squash Ravioli**

*Fresh Ravioli with a Parmesan Cream Sauce*

### **Roasted Vegetable Risotto +\* Eggplant Milanese +**

*Zucchini, Squash, Mushrooms, Broccoli, and Red Pepper*

*Lemon Roast Vinaigrette and Fresh Tomato Sauce*

**All prices are subject to 25% Service Charge and 7% Sales Tax**

# The Oakland Classic

Buffet Dinner | \$119.00



## First Course | Your Choice of One Display:

### **Seasonal Fresh Fruit**

*with Raspberry Yogurt Dip*

### **Market Vegetable Crudit **

*with Ranch Dip*

### **Italian Display**

*Arancini, Roma Tomato Bruschetta,  
Spinach Stuffed Mushrooms, and Fried  
Zucchini with Mariana*

### **Imported and Domestic Cheese Board**

*with Stone Ground Mustard Dip and Crackers*

## Second Course | Your Choice of Two Hors d'Oeuvres:

**Spanakopita**

**Stuffed Mushrooms**

**Pork Pot Stickers**

**Roma Tomato Basil**

**Bruschetta**

**Spring Rolls**

*Choice of Shrimp or Vegetarian*

**Mini Crab Cakes**

**Coconut Chicken**

**Sesame Chicken Tenders**

**Antipasto Skewers**

**Artichoke Beignets**

## Third Course | Your Choice of Two:

**House Salad**

**Caesar Salad**

**Spinach Salad**

**Arugula Salad**

*Pear, Pecans, and Goat Cheese  
in a Red Wine Vinaigrette*

**Italian Wedding Soup**

**Wild Mushroom Bisque**

**Tomato Basil Bisque**

## Fourth Course | Your Choice of Two Sides:

**Vegetable M lange**

**Asparagus Tips**

**Broccolini**

*with Toasted Parmesan Breadcrumbs*

**Green Bean Almondine**

**Roasted Garlic Mashed Potatoes**

**Butter and Rosemary Redskin Potatoes**

**Three Mushroom Risotto**

**Fine Herb Rice Pilaf**

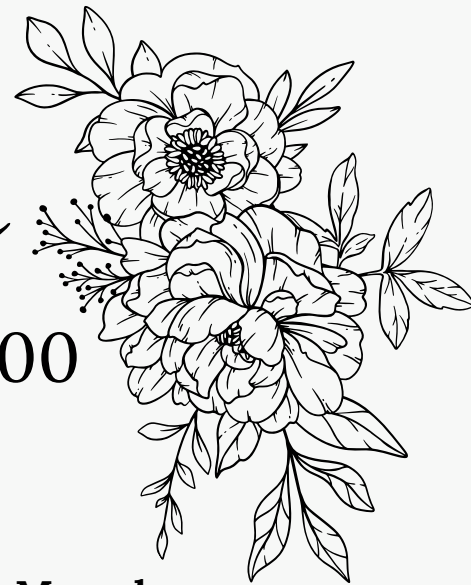
**Garden Risotto**

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# The Oakland Classic

Buffet Dinner Continued | \$119.00



## Fourth Course | Your Choice of Two Entrees:

### **Chicken Fontina**

*Topped with Fontina, Prosciutto and Arugula Garlic Basil Cream Sauce*

### **Black Truffle Porcini Crusted Chicken**

*Seared Chicken Breast with a Porcini Mushroom Crust, Topped with Black Truffle Oil*

### **Grilled New York Strip Medallions**

*with Gorgonzola Compound Butter*

### **Parmesan Baked Mahi Mahi**

*with Red Grape Shallot Relish*

### **Chicken Marsala**

*Seared Boneless Chicken Breast in a Mushroom Sauce*

### **Grilled Pork Loin**

*with Creole Barbeque Sauce*

### **Grilled Salmon**

*with a Mango Pineapple Salsa*

### **Chicken Alfredo**

*with a Parmesan Cream Sauce*

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Buffet Dinner Continued | \$129.00



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### **Chicken Fontina**

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# A TOAST TO TIMELESS



	<u>House</u>	<u>Call +\$3</u>	<u>Premium + \$7</u>
<b>Vodka</b>	Svedka	Absolut	Grey Goose
<b>Gin</b>	Gordon's	Tanqueray	Bombay Sapphire
<b>Rum</b>	Cruzan	Bacardi	Bacardi
<b>Spiced Rum</b>	Captain Morgan	Captain Morgan	Captain Morgan
<b>Blended Whiskey</b>	7 Crown	Canadian Club	Crown Royal
<b>Bourbon</b>	Jim Beam	Jack Daniel's	Maker's Mark
<b>Scotch</b>	Cutty Sark	Dewars	Johnnie Walker Black
<b>Tequila</b>	Sauza Gold	Cuervo Silver	Patron Silver
<b>Cordials</b>	Triple Sec Vermouth	Triple Sec Vermouth Kahlua	Triple Sec Vermouth Kahlua Bailey's Irish Creme
<b>Beer</b>	Three Domestic	Three Domestic One Import One Craft/Micro	Three Domestic Two Import Two Craft/Micro
<b>Wine</b>	Canyon Road Red and White Wines	Canyon Road Red and White Wines	Robert Moldavi Premium Selection Red and White Wines

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# BREWS FOR EVERY TASTE



## Domestic

Miller Light  
Bud Light  
Yeungling  
Sam Adams  
Coors Light  
Michelob Ultra



## Imported

Heineken  
Corona Extra  
Stella Artois  
Dos Equis XXX  
Lager



## Craft/Micro Brew

Blue Moon  
Goose Island  
Magic Hat  
Victory  
Long Trail  
Brewing

**\*\*Local Brews Available  
Upon Request\*\***

