

INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

Pittsburgh Airport Marriott Presents... *The 2017 Happily Ever After Wedding Show Package*

All Menus Include:

Four Hours of Open Bar Featuring
Call Brand Liquors, Domestic, Light and Premium Beers,
Call Brand Wines, Assorted Juices and Soft Drinks

Displayed Hors d'Oeuvres

Four Butler Passed Hors d'Oeuvres

Champagne or Asti Spumante Toast Provided for All Guests

Choice of Two:

Personalized Fresh Floral Centerpieces for Each Guest Table

or

Customized Wedding Cake

or

Modern Chair Covers with Sash or Band

Private Cocktail and Hors d'Oeuvre Reception Area for the Bridal Party

Customized Food Tasting to Guide You in Menu Selection

Complimentary Cake Cutting Service

Gourmet Coffee Station Displayed After Dinner

Floor Length Linen with Choice of Table Sash

Exclusive Maitre d' and Dedicated Wedding Captain

Marriott Event Rewards

Complimentary Suite Accommodations for the Bride and Groom
Complete with Champagne, Chocolate Dipped Strawberries and Breakfast

Celebrate All Over Again...Enjoy your First Anniversary with a Romance Package

Complimentary Transportation to the Airport
Complimentary Parking and Special Room Rates for All Guests

**Parkway West at Montour Run Exit
Coraopolis, Pennsylvania 15108
Please Call Our Wedding Specialist at (412) 490-6626
Email: jdankowski@marriottpittsburghairport.com**

Marriott Hors d'Oeuvres Selections

Displayed (Choice of One)

Artisan Cheese Display with Baguettes, Assorted Crackers and Dipping Mustard
Accompanied by Tomato Basil Flatbread Bruschetta and Fruit Garnish

Marinated Grilled Vegetable Display with Balsamic Drizzle
Accompanied by Hummus with Pita Bread, Celery, Cucumber and Carrot Sticks

Butler Passed (Choice of Four)

Smoked Chicken Quesadilla

Phyllo Pocket with Spinach and Feta Cheese

Crispy Asparagus with Asiago Cheese

Coconut Chicken

Miniature Crab Cakes

Pot Stickers with Sweet Soy Sauce

Vegetable Spring Rolls with Thai Chili Sauce

Boursin Cheese and Spinach Filled Mushrooms

Edamame Dumplings with Sweet Soy Sauce

Fried Pickles with Ranch Dipping Sauce

Toasted Ravioli with Marinara Sauce

Strawberry and Pineapple Kebobs

Tomato and Mozzarella Skewers

Chicken Skewers

Coconut Shrimp

Swedish Style Meatballs

Beef Franks Wrapped in a Puff Pastry

Marriott Plated Dinner Selections

Appetizers, Salads and Sorbets (Choice of Two)

Wedding Soup ~ Cream of Potato Leek Soup ~ Roasted Red Pepper Gouda Bisque
Cheese Tortellini with White Wine Shallot Sauce ~ Cavatappi with Roasted Red Pepper Sauce
Marriott Signature Salad ~ Caesar Style Salad ~ Spinach and Strawberry Salad
Italian Chopped Salad ~ Mango Sorbet ~ Wild Berry Sorbet

Accompaniments (Choice of Two)

Boursin Mashed Potatoes ~ Parmesan Mashed Potatoes
Horseradish Chive Mashed Potatoes ~ Roasted Red Pepper Mashed Potatoes
Herb Roasted Red Skin Potatoes ~ Rice Pilaf
Pecorino Basil Risotto ~ Mediterranean Couscous
Asparagus with Lemon Pepper ~ Green Beans with Carrots ~ Roasted Vegetables

Entrees

Chicken Toscana

Sautéed Breast of Chicken with Lemon, White Wine Sauce, Spinach and Fontina Cheese

Chicken Francaise or Chicken Romano

Sautéed Breast of Chicken Finished with Sherry or Lemon Cream

Chicken Marsala or Chicken Madeira

Sautéed Breast of Chicken with Marsala or Madeira Wine Sauce and Wild Mushrooms

Chicken Trentino

Asiago Encrusted Chicken Breast with Cognac Cream Sauce

Chicken Limoncello

Sautéed Breast of Chicken with Limoncello Glaze Topped with Roasted Red Peppers

Pan Seared Salmon

Pistachio Encrusted with Lemon Leek Sauce or Pan Seared with Honey Glaze

Pan Seared Haddock

Served with Pineapple Salsa or Cajun Seared with Lemon Butter

Cod Remijune

Herb Encrusted with Sweet Lemon Cream or Pan Seared with Citrus Beurre Blanc

Island Mahi Mahi

Pan Seared with Pineapple Salsa

Roast Sirloin of Beef

Served with Roasted Garlic Port Wine Demi-glaze

Filet Mignon or Tenderloin of Beef

Served with Roasted Garlic or Port Wine Demi-glaze

All Entrees are Served with Fresh Rolls and Butter

Gourmet Coffee, Herbal Tea, Gourmet Decaffeinated Coffee or Iced Tea

Your Wedding Cake will be Cut and Served at No Additional Cost

Note: If two main entrees are selected, the higher priced entree will be charged for both 1/21/17

Marriott Plated Dinner Selections Continued

Appetizers, Salads and Sorbets

(Choice of Two)

Wedding Soup ~ Cream of Potato Leek Soup ~ Roasted Red Pepper Gouda Bisque
Cheese Tortellini with White Wine Shallot Sauce ~ Cavatappi with Roasted Red Pepper Sauce
Marriott Signature Salad ~ Caesar Style Salad ~ Spinach and Strawberry Salad
Italian Chopped Salad ~ Mango Sorbet ~ Wild Berry Sorbet

Accompaniments

(Choice of Two)

Horseradish Chive Mashed Potatoes ~ Parmesan Mashed Potatoes
Boursin Mashed Potatoes ~ Roasted Red Pepper Mashed Potatoes
Herb Roasted Red Skin Potatoes ~ Rice Pilaf
Pecorino Basil Risotto ~ Mediterranean Couscous
Asparagus with Lemon Pepper ~ Green Beans with Carrots ~ Roasted Vegetables

Vegetarian Entrees

Tuscan Tomato

Fresh Tomato with Portobello Ragout Served on a Bed of Sautéed Spinach and Rice

Stuffed Portobello Mushroom

Filled with Vegetable Ragout on a Bed of Sautéed Spinach with Lemon Cream

Rustic Ravioli

Vegetable Filled Ravioli with Tomato Basil Sauce

Vegetable Napoleon

Seasonal Roasted Layered Vegetables

Cheese Tortellini

Presented with White Wine Shallot Sauce and Julienne Vegetables

Gluten Free Entrees

Pan Seared Chicken

Grilled Breast of Chicken Finished with Your Selection of Sauce

Pan Seared Haddock

Served with Pineapple Salsa or Cajun Seared with Lemon Butter

Filet Mignon or Tenderloin of Beef

Served with Roasted Garlic or Port Wine Demi-glace

All Entrees are Served with Assorted Rolls and Butter

Gourmet Coffee, Herbal Teas, Decaffeinated Coffee or Iced Tea

Your Wedding Cake will be Cut and Served at No Additional Cost
Note: If two main entrees are selected, the higher priced entree will be charged for both

Marriott Dual Plated Dinner Selections

Appetizers, Salads and Sorbets (Choice of Two)

Wedding Soup ~ Cream of Potato Leek Soup ~ Roasted Red Pepper Gouda Bisque
Cheese Tortellini with White Wine Shallot Sauce ~ Cavatappi with Roasted Red Pepper Sauce
Marriott Signature Salad ~ Caesar Style Salad ~ Spinach and Strawberry Salad
Italian Chopped Salad ~ Mango Sorbet ~ Wild Berry Sorbet

Accompaniments (Choice of Two)

Horseradish Chive Mashed Potatoes ~ Parmesan Mashed Potatoes
Boursin Mashed Potatoes ~ Roasted Red Pepper Mashed Potatoes
Herb Roasted Red Skin Potatoes ~ Rice Pilaf
Pecorino Basil Risotto ~ Mediterranean Couscous
Asparagus with Lemon Pepper ~ Green Beans with Carrots ~ Roasted Vegetables

Dual Entrees

Tenderloin of Beef and Chicken

Tenderloin of Beef with Roasted Garlic Demi-glace Accompanied by Your Selection of Chicken

Tenderloin of Beef and Salmon

Tenderloin of Beef with Port Wine Demi-glace Accompanied by Your Selection of Salmon

Filet Mignon and Chicken

Filet of Beef with Herb Butter Accompanied by Your Selection of Chicken

Filet Mignon and Haddock

Filet of Beef with Herb Butter Accompanied by Your Selection of Haddock

Chicken and Crab Cake

Your Selection of Chicken Accompanied by a Pan Seared Crab Cake

Tenderloin of Beef and Shrimp

Tenderloin of Beef with Roasted Garlic Demi-glace Accompanied by Shrimp Scampi

Tenderloin of Beef and Crab Cake

Tenderloin of Beef with Port Wine Demi-glace Accompanied by a
Crab Cake with Old Bay Aioli

All Entrees are served with Assorted Rolls and Butter

Gourmet Coffee, Herbal Teas, Decaffeinated Coffee or Iced Tea

Your Wedding Cake will be Cut and Served at No Additional Cost

Note: If two main entrees are selected, the higher priced entree will be charged for both.

Marriott Buffet Selections

Appetizers, Salads and Sorbets

(Choice of One)

Wedding Soup ~ Cream of Potato Leek Soup ~ Roasted Red Pepper Gouda Bisque
Cheese Tortellini with White Wine Shallot Sauce ~ Cavatappi with Roasted Red Pepper Cream
Field Green Salad ~ Caesar Style Salad ~ Spinach and Strawberry Salad
Italian Chopped Salad ~ Signature Salad ~ Mango Sorbet ~ Wild Berry Sorbet

The First Course May Be Served To Your Guests without Additional Cost

Accompaniments

(Choice of Two)

Horseradish Chive Mashed Potatoes ~ Parmesan Mashed Potatoes
Boursin Mashed Potatoes ~ Roasted Red Pepper Mashed Potatoes
Herb Roasted Red Skin Potatoes ~ Rice Pilaf
Pecorino Basil Risotto ~ Mediterranean Couscous
Asparagus with Lemon Pepper ~ Green Beans with Carrots ~ Roasted Vegetables

Carved Entrée

(Choice of One)

Honey Glazed Ham
Herb Roasted Turkey
Herb Encrusted Pork Loin
Baron of Beef with Horseradish Sauce

Additional Entrees

(Choice of Two)

Chicken Marsala or Madeira with Wine Sauce and Wild Mushrooms
Chicken Toscana with Spinach and Fontina Cheese
Chicken Limoncello with Roasted Red Peppers
Chicken Florentine
Pork Loin with Apple Pear Demi-glace
Pan Seared Mahi Mahi with Pineapple Salsa
Pan Seared Haddock with Citrus Buerre Blanc
Pistachio Encrusted Salmon with Lemon Leek Sauce

Pasta

(Choice of One)

Penne alla Vodka
Cheese Tortellini with White Wine Shallot Sauce
Cavatappi with Roasted Red Pepper Cream Sauce

Served with Assorted Rolls and Butter

Gourmet Coffee, Herbal Teas, Decaffeinated Coffee or Iced Tea

Your Wedding Cake Will Be Cut and Served at No Additional Cost

Marriott Wedding Enhancements

Please Consider Making Your Celebration Even More Stylish and Fun

Signature Cocktails

Have More Fun Designing Your Custom Signature Drink
Many are Available at No Additional Cost

Specialty Hors d'Oeuvres Station

Consider a Bruschetta, Pierogi, Sushi, Pasta, Potato, Shrimp, Mushroom or Bacon Station
Add Specialty Hors d'Oeuvres to Your Social Hour

Antipasto Display

Featuring Italian Cured Meats, Provolone, Mozzarella
Italian Olives, Pepperoncini, Artichoke Hearts, Roasted Peppers
Ciabatta, Focaccia and Rustic Italian Bread

Mini Tini Service or Sangria Station

Experience Our Dazzling Butler Passed Mini Tinis or House-Made Sangria

Espresso and Cappuccino Station

Gourmet Coffee with Flavored Syrups, Whipped Cream, Dusted Cinnamon
and Shaved Chocolate

Chocolate Dipped Strawberries

A Platter of Hand Dipped Chocolate Strawberries
Placed on Each Table After Dinner

Custom Beer, Bourbon and Bubble Bars

Craft Beers, Specialty Bourbons and Sparkling Wines

Wine Service throughout Dinner

Varietal Wines are Available in Several Price Ranges

Flambé Station

Caramel Apples, Bananas Foster or Seasonal Peach Flambé

Uplighting, Monograms and Logos

Dazzle your Guests with Customized Lighting Packages

Customized Ice Bars and Sculptures

Our Chef Presents a Variety of Breathtaking Ice Creations and Luges
Priced Per Piece

Late Night Snack

Partygoers Can Be Hungry After a Night of Dancing
Consider Late Night Pizza, Stadium Sandwiches, Hot Pretzels with Cheese
Tailgate Sliders, Chicken Fingers with Dipping Sauces
French Fries, Pierogi or Mashed Potato Stations
Prices Vary by Station and Items Selected

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2017 Bridal Show Wedding Package

Plated Dinner Package

Chicken Toscana	\$74.00
Chicken Francaise/Romano	\$74.00
Chicken Marsala/Madeira	\$74.00
Chicken Trentino	\$74.00
Chicken Limoncello	\$74.00
Pan Seared Salmon	\$76.00
Pan Seared Haddock	\$74.00
Cod Remijune	\$74.00
Island Mahi Mahi	\$76.00
Roast Sirloin of Beef	\$77.00
Filet Mignon	\$87.00
Tenderloin of Beef	\$79.00
Vegetarian Entrée	\$74.00

Dual Dinner Package

Tenderloin of Beef and Chicken	\$79.00
Tenderloin of Beef and Salmon	\$83.00
Filet Mignon and Chicken	\$84.00
Filet Mignon and Haddock	\$84.00
Chicken and Crab Cake	\$84.00
Tenderloin of Beef and Shrimp	\$83.00
Tenderloin of Beef and Crab Cake	\$85.00

Buffet Package

Dinner Buffet	\$79.00
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Sensational Stations Package

Customized Packages Personalized Upon Request

Luncheon and Brunch Packages

Customized Packages Personalized Upon Request

Package Pricing is Negotiable Based Upon Date and Selections

All Prices Are Subject to Applicable Service Charge and Tax

Prices Available Through 2017 on Select Dates

Parkway West at Montour Run Exit ~ Coraopolis, Pennsylvania 15108

Please Call Our Wedding Specialist at (412) 490-6626

Email: jdankowski@marriottpittsburghairport.com