

The background of the entire page is a close-up, low-angle shot of a highly ornate, gold-colored ceiling. The ceiling features a repeating geometric pattern of diamond-shaped panels. Each panel is framed by multiple layers of intricate, beaded and fluted borders. In the center of each diamond panel is a circular, recessed medallion with a scalloped, decorative edge. The lighting is warm and directional, creating strong highlights and deep shadows that emphasize the three-dimensional texture and metallic sheen of the ceiling's details.

Your forever starts here...
Wedding Packages 2021



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Package Amenities

INCLUDED WITH SPACE RENTAL

60 inch Round Tables
White Garden Chairs
White Floor Length Linens
Pre-Event Set Up & Post-Event Clean-Up
On-Site Event Coordinator

INCLUDED WITH CATERING

Wait Staff
China, Glassware, Flatware
Customizable Dinner Packages
Menu Tasting for up to 4 Guests
On-Site Event Coordinator
Cake Cutting
Cookie Table Display Set-Up

Catering Packages

SILVER PACKAGE

\$98 PER GUEST

Selection of 3 Hors D'oeuvres
Selection of 1 Salad
Selection of 2 Entrées
Freshly Brewed Coffee and Tea Station
4 Hour Silver Bar Package

GOLD PACKAGE

\$115 PER GUEST

Selection of 1 Stationed Display
Selection of 4 Hors D'oeuvres
Selection of 1 Salad
Selection of 3 Entrées
Freshly Brewed Coffee and Tea Station
4 Hour Gold Bar Package

events@thepamarket.com | (412) 610-3087

Catering Packages

PLATINUM PACKAGE

\$150 PER GUEST

Selection of 1 Stationed Display
Selection of 4 Hors D'oeuvres
Selection of Soup OR Appetizer
Selection of 1 Salad
Selection of 3 Entrées OR 1 Combination Entrée
Freshly Brewed Coffee and Tea Station
4 Hour Platinum Bar Package

BUFFET PACKAGE

\$130 PER GUEST

Selection of 1 Stationed Display
Selection of 4 Hors D'oeuvres
Selection of 1 Soup and 1 Salad
Selection of 2 Entrées
Freshly Brewed Coffee and Tea Station
4 Hour Gold Bar Package

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Stationed Displays

\$150 PER DISPLAY, SERVES 10- 12 GUESTS
SELECTION OF ONE DISPLAY INCLUDED IN
GOLD AND PLATINUM PACKAGE.

The Pennsylvania Market's Signature Charcuterie Board

Chef's selection of authentic-inspired meats and cheeses, dried and fresh fruits, pickled veggies, and seasonal preserves presented with house crostini and herb-seasoned crackers

Domestic and Import Cheese Board

Chef's selection of domestic and import cheeses, dried and fresh fruits, pickled veggies, and seasonal preserves presented with house crostini and herb-seasoned crackers

Stationed Displays

\$100 PER DISPLAY, SERVES 15-20 GUESTS
SELECTION OF ONE DISPLAY INCLUDED IN
GOLD AND PLATINUM PACKAGE.

Hummus Platter

A cornucopia of garlic & herb hummus and roasted red pepper hummus served with grilled pita bread, pickled veggies and fresh vegetable crudité

Crudité Platter

A colorful collection of assorted raw veggies served with classic homemade ranch, spicy chipotle ranch and French onion sour cream

Hors D'oeuvres

SELECTION OF 3 HOT OR COLD HORS D'OEUVRES
INCLUDED IN SILVER PACKAGE.
SELECTION OF 4 HOT OR COLD HORS D'OUERVES
INCLUDED GOLD AND PLATINUM PACKAGE.
HORS D'OEUVRES MAY BE DISPLAYED OR PASSED.

Cold Hors D'oeuvres

Jumbo Shrimp Cocktail

Caprese Skewer

Steak Tartare

Chicken Salad in Phyllo Cup

Caramelized Onion Bruschetta

Tuna Tartare on Crisp Wonton Chip

Tomato Mozzarella Bruschetta

Brie with Cranberry Compote on Crostini

Seasonal Fruit Skewers

Gourmet Cucumber Rounds

Hors D'oeuvres

SELECTION OF 3 HOT OR COLD HORS D'OEUVRES
INCLUDED IN SILVER PACKAGE.
SELECTION OF 4 HOT OR COLD HORS D'OUERVES
INCLUDED GOLD AND PLATINUM PACKAGE.
HORS D'OEUVRES MAY BE DISPLAYED OR PASSED.

Hot Hors D'oeuvres

Meatballs with Sweet and Sour Sauce

Mini Crab Cakes

Grilled Tequila Shrimp Skewers

Spinach Stuffed Mushroom

Mini Beef Wellington

Grilled Prosciutto Wrapped Asparagus

Classic Potato and Cheese Pierogi

Feta and Caramelized Onion Tartlet

Tomato Bisque Shooters w/ Grilled Cheese
Croutons

Mac & Cheese Bites w/ Jalapeño Ranch

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Soup and Salad

SELECTION OF 1 SALAD INCLUDED IN ALL PACKAGES.
SELECTION OF 1 SOUP INCLUDED IN BUFFET PACKAGE.
SELECTION OF 1 SOUP OR APPETIZER INCLUDED IN PLATINUM PACKAGE.

Soup

Potato Leek Soup

Tomato Bisque Soup

Italian Wedding Soup

Salad

Classic Caesar Salad

*Hears of Romaine, Garlic Seasoned Croutons, Shaved
Parmesan, Creamy Caesar Dressing*

Mixed Greens House Salad

*Sliced Cucumber, Cherry Tomato, Shredded
Carrot, House Dressing*

Seasonal Salad

*Chef's Selection of Seasonally Fresh Produce and
Dressing*

Entrée Selections

ALL ENTRÉES COME WITH FRESHLY BAKED ROLLS AND BUTTER, SEASONAL VEGETABLE AND SELECTION OF SIDE.

Chicken

Chicken Piccata

with capers in a lemon butter sauce

Chicken Florentine

stuffed with baby spinach and mozzarella cheese

Pollo Asado

Latin marinated with house Pico De Gallo

Beef

Argentine Steak

with signature Chimichurri sauce

Petit Filet (+\$5pp)

with port wine reduction

Braised Beef Brisket

with apple butter bourbon glaze

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Entrée Selections

ALL ENTRÉES COME WITH FRESHLY BAKED ROLLS AND BUTTER, SEASONAL VEGETABLE AND SELECTION OF SIDE.

Seafood

Pistachio Crusted Salmon
with stone ground mustard glaze

Atlantic Cod
with sweet basil sauce

Pan Seared Scallop (+\$3PP)
with white wine and garlic sauce

Vegetarian

Spicy Seared Tofu
with hot chili garlic glaze

Grilled Eggplant Roulades
with pesto ricotta filling

Ravioli with Spinach and Mushroom
tossed in a brown butter sage sauce

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Entrée Selections

ALL ENTRÉES COME WITH FRESHLY BAKED ROLLS AND BUTTER, SEASONAL VEGETABLE AND SELECTION OF SIDE.

Combination Entrees

Petit Filet and Scallops (+\$10PP)
with garlic and herb compound butter

Chicken and Shrimp (+\$10PP)
Latin marinated chicken and shrimp

Filet and Crab Cake (+\$10PP)
with creamy béarnaise sauce

Sides

Three Cheese Risotto | Warmed Orzo Salad | Spanish
Rice | Potatoes Au Gratin |
Garlic and Butter Mashed Potatoes | Roasted
Rosemary Fingerling Potatoes

Children's Meals

12 and under | \$20 per person

Crispy Chicken Fingers
with French fries and fresh fruit cup

Mini Cheese Pizza
with French fries and fresh fruit cup

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Late Night Snacks

\$30 PER DOZEN,
ITEMS TO BE PUT OUT 1-2 HOURS PRIOR TO THE CONCLUSION OF THE EVENT

Mini Assorted Sliders
w/ side of Mustard, Ketchup & Mayo

Mini Beef & Chicken Tacos
w/ Sour Cream & Salsa

Fried Macaroni & Cheese Bites
w/ Spicy Chipotle Ranch

Salted Soft Pretzels
w/ Warm Cheese Sauce

Mini Grilled Cheese
w/ Tomato Soup Shooters

Chicken Quesadillas
w/ Pico De Gallo

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Dessert Selections

PRICED PER DOZEN.
ITEMS TO BE DISPLAYED AFTER THE CONCLUSION OF ENTREES.

Assorted Mini Cupcakes

Assorted, Locally Sourced Mini Cupcakes
\$30/dozen

Cheesecake Table

*Traditional, Strawberry and Seasonal Flavors
with Berry Toppings*
\$36/dozen

Warm Chocolate Chip Cookies

*Freshly Baked and Still Warm Assortment of
Chocolate Chip Cookies with Milk*
\$34/dozen

Mini Donuts Display

*Assortment of Mini Donuts with Sweet and
Fruity Dipping Sauces*
\$30/dozen

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Beverage Selections

BAR PACKAGES ARE FOR 4 HOUR
ALL BARS COMES WITH SODAS, JUICES, GARNISHES AND GLASSWARE.
1 BARTENDER PER 75 GUESTS INCLUDED IN PACKAGE.

Silver Bar Package

\$44 per person

Additional Hour \$4 per person

Smirnoff Vodka | Standard Rum | Standard Gin | Seagram's
7 Whiskey | Dewar's Scotch | Tortilla Tequila

House Red and White Wines

Selection of 1 Domestic Beer and 1 Import Beer

Sparkling Toast

Gold Bar Package

\$54 per person

Upgrade from Silver Bar \$7 per person

Additional Hour \$6 per person

Titos Vodka | Bacardi Rum | Bombay Sapphire Gin | Makers
Mark | Jack Daniels | Dewar's Scotch | El Jimador Tequila

House Red and White Wines

Selection of 2 Domestic Beers and 2 Import Beers

Sparkling Toast

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Beverage Selections

BAR PACKAGES ARE FOR 4 HOUR
ALL BARS COMES WITH SODAS, JUICES, GARNISHES AND GLASSWARE.
1 BARTENDER PER 75 GUESTS INCLUDED IN PACKAGE.

Platinum Bar Package

\$64 per person

Upgrade from Gold Package \$7 per person

Additional Hour \$8 per person

Stateside Vodka | Bacardi Rum | Hendricks Gin | Elijah
Craig | Wigle Whiskey | Johnny Walker Black | Patron Silver

House Red, White and Rose Wines

Selection of 3 Domestic Beer and 3 Import Beer

Sparkling Toast

Couples Signature Cocktail

Beer and Wine Bar Package

\$44 per person

Additional Hour \$6 per person

House Red and White Wines

Selection of 2 Domestic Beers and 2 Import Beers

Sparkling Toast

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Beverage Selections

BAR PACKAGES ARE FOR 4 HOUR
ALL BARS COMES WITH SODAS, JUICES, GARNISHES AND GLASSWARE.
1 BARTENDER PER 75 GUESTS INCLUDED IN PACKAGE.

Non- Alcoholic Beverages

Coffee Station Enhancement
Flavored Syrups and Creamers
\$6 per person

Under 21 Unlimited Beverage Package
Assorted Sodas and Juices
\$7 Per Person

Infused Water Station
Cucumber & Mint | Strawberry & Basil
\$40 per gallon

Frequently Asked Questions

Are there any additional fees?

Yes, a 20% service charge and 7% sales tax will be added to the final bill. Pricing above does not reflect additional surcharges.

Is there a deposit due upfront?

Yes, there is an initial deposit of your venue rental fee, plus service charge and tax, due upon signing your contract.

How do the rest of the payments work?

The second payment is due at the midpoint between signing your contract and the event date. The final payment is due two weeks before the event.

What type of payment do you accept?

We accept all major credit cards and personal checks.

When is my final headcount due?

Final guarantee of guests is due two weeks prior to the event.

Where can my guests park?

We are able to partner with several lots located in the strip to reserve spots for your event. Parking fees will apply. Your event coordinator will be able to assist you with more details in this process.

When can I drop off / pick any décor?

Personal items for decorating may be dropped off the day before the event. All belongings must be retrieved by 12PM the following day of the event. We will not store any gifts or card boxes over night. Those items must be taken with the family the night of.

Frequently Asked Questions

When can I drop off cookies for my cookie table?

Cookies can be dropped off the day before your event and will be stored overnight. If you choose to have PA Market cater your event, we will set up and display your cookies for you! We will also package up any leftover cookies at the end of your event and store overnight. Cookies must be picked up by 12PM the following day.

When can my vendors set up and tear down?

Vendors must set up and tear down in the same day. Your event coordinator will assist with timing of arrival of vendors.

Am I able to bring in any of my own alcohol?

We do not allow any outside alcohol on the premises due to our liquor license.

Are there any regulations on the bar?

Attendees drinking alcohol must be over the age of 21. Photo ID's are required. We do not allow any type of shots. Last call will be 15 minutes before the conclusion of the event. Bartenders and Management reserve the right to stop serving alcohol to anyone who is visibly intoxicated.

May I bring more than 4 guests to my tasting?

Yes, though a fee of \$30 per person will occur for each additional guest. Tastings will be scheduled by you event coordinator 3-4 months prior to your wedding.