

Wedding Packages



WYNDHAM

Pittsburgh University Center

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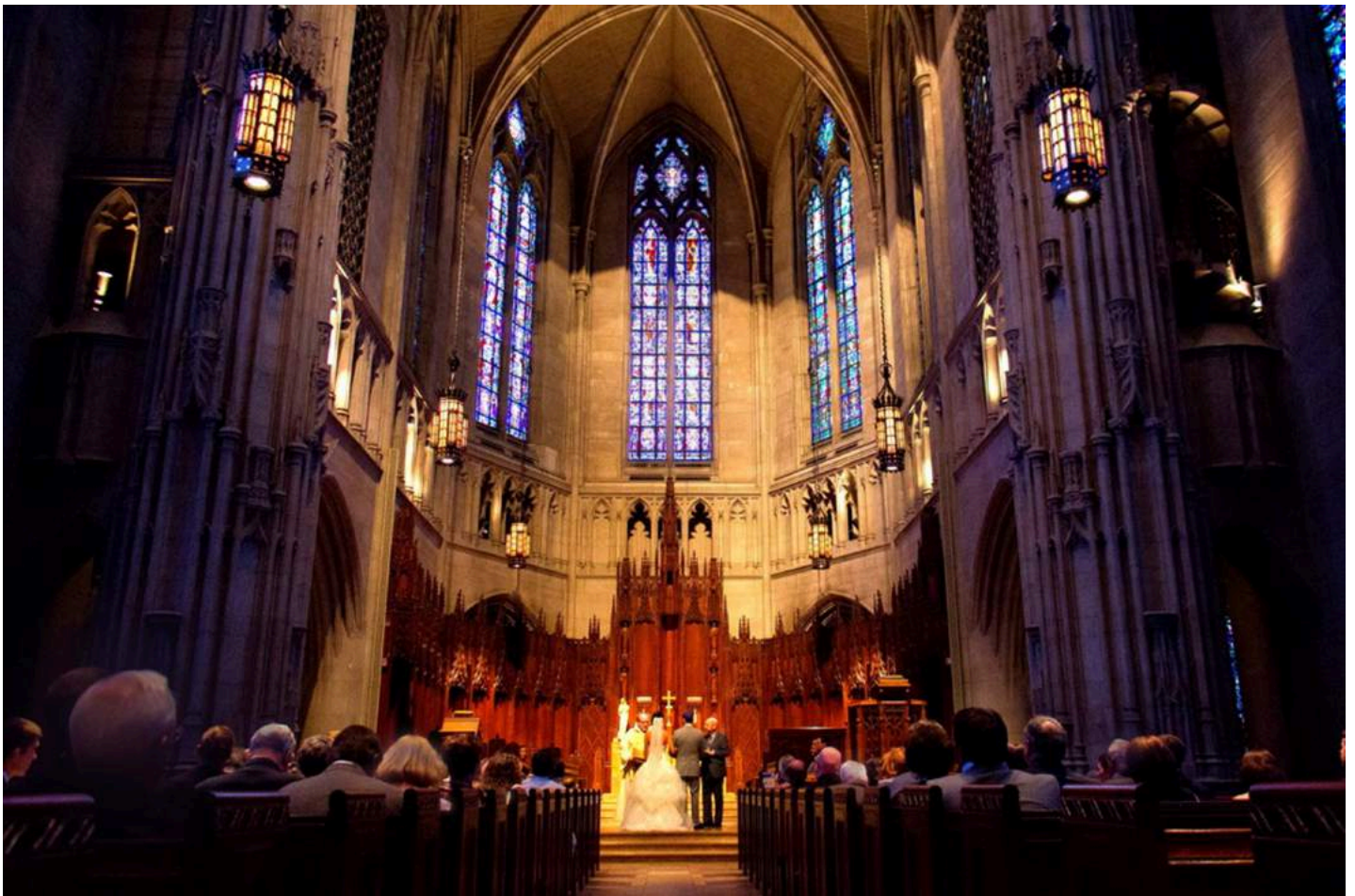
Wedding Package Includes:



- ❖ Two Cold Displays and Your Choice of Two Butler Passed Hors D' Oeuvres
- ❖ Four Course Plated Dinner or Elegant Dinner Buffet
- ❖ Cake Cutting and Service Included
- ❖ Luxurious White Floor Length Linens
- ❖ 3-tier Floating Candle Centerpieces
- ❖ Professional White Glove Service
- ❖ Each Place Setting Elegantly Accented with a Custom Menu Card
- ❖ Favor and Place Card Set Up
- ❖ Private Bridal Party Reception with Hors D' Oeuvres, Beer, Bottled Water and Sodas
- ❖ Deluxe Accommodations for the Bride and Groom with Full Breakfast in Bridges Restaurant or Room Service
- ❖ Special Guest Room Rates Available for Wedding Guests

Heinz Chapel

Are You Thinking About Choosing HEINZ CHAPEL for Your Wedding Ceremony? We Include the Cost of the Rental for All of Our Wedding Receptions of 150 people or more.



The Schenley Classic

Plated Dinner

Four Hour House Open Bar with Cocktail Hour

Select Two of the Following Stationary Displays:

Seasonal Fresh Fruit:

With Raspberry Yogurt Dip

Imported and Domestic Cheese:

With Stone Ground Mustard Dip and Crackers

Market Vegetable Crudit :

With Ranch Dip

Mediterranean Display:

Hummus, Tabbouleh, Grape Leaves, Marinated Vegetables, Olives and Pita Triangles

Select Two of the Following Hors D' Oeuvres:

- Spanakopita
- Rumaki
- Stuffed Mushrooms
- Beef Tenderloin Crostini
- Pork Pot Stickers
- Tomato Basil Bruschetta
- Mini Crab Cakes
- Coconut Chicken Fritters
- Sesame Chicken Tenders
- Antipasti Skewers
- Artichoke Beignet
- Spring Rolls

Champagne Toast

*All Prices are Subject to a 22.5% Service Charge and 7% Sales Tax.
Prices are Subject to Change Without Notice*

The Schenley Classic

Plated Dinner

Select One Appetizer:

- House Salad
- Caesar Salad
- Spinach Salad
- Arugula, Pear, Pecans, Goat Cheese in a Red Wine Vinaigrette
- Wedding Soup
- Wild Mushroom Bisque
- Tomato Basil Bisque

Select Two of the Following Side Options:

- Roasted Garlic Mashed Potatoes
- Roasted Garlic Parmesan Redskin Potatoes
- Butter and Parsley Redskin Potatoes
- Rice Pilaf
- Three Mushroom Risotto
- Fine Herb Rice Pilaf
- Garden Risotto
- Vegetable Mélange
- Asparagus Tips
- Broccolini with Toasted Parmesan Bread Crumbs
- Green Bean Almondine



The Schenley Classic

Plated Dinner

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 with
a Mushroom Sauce*

Grilled Pork Loin

with Creole Barbecue Glaze

Grilled Salmon

With a Mango Pineapple Salsa

Seared Chicken Breast

With Boursin Cheese Sauce



Vegetarian Options:

Portobello Florentine

*A Large Portobello Mushroom Cap
Stuffed with Creamy Spinach, and
Basil Pine Nut Stuffing Drizzled with
a Balsamic Reduction*

Roasted Vegetable Risotto

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

Lemon Ricotta

*Fresh Wild Oregano Ravioli with a
Parmesan Cream Sauce*

Eggplant Milanese

*Lemon Roasted Vinaigrette and
Fresh Tomato Sauce*

The Schenley Premium

Plated Dinner

Four Hour House Open Bar with Cocktail Hour

Select Two of the Following Stationary Displays:

Seasonal Fresh Fruit:

With Raspberry Yogurt Dip

Market Vegetable Crudit :

With Ranch Dip

Imported and Domestic Cheese:

With Stone Ground Mustard Dip and Crackers

Antipasto:

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

Mediterranean Display:

Hummus, Tabbouleh, Grape Leaves, Marinated Vegetables, Olives and Pita Triangles

Select Four of the Following Hors D' Oeuvres:

- Shrimp Cocktail
- Rumaki
- Stuffed Mushrooms
- Beef Tenderloin Crostini
- Beef Wellington
- Wild Mushroom Tart
- Lump Crab Salad in Endive Cup
- Chicken Wellington
- Coconut Chicken Fritters
- Cozy Shrimp Roll
- Herbed Cheese Olive Bite
- Mini Brie en Croute With Rosemary
- Kobe Sliders With Smoked Gouda
- Assorted Sushi

Champagne Toast

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The Schenley Premium

Plated Dinner

Select One Appetizer:

- House Salad
- Baby Wedge Salad
With Bacon, Blue Cheese, & Diced Tomatoes
- Arugula, Pear, Pecans Goat Cheese
in a Red Wine Vinaigrette
- Wild Mushroom Bisque
- Tomato Basil Bisque
- Lobster Bisque
- Wedding Soup
- Tomato Mozzarella

Select Two of the Following Side Options:

- Broccoli with Toasted Parmesan
Bread Crumbs
- Roasted Garlic Parmesan
Redskin Potatoes
- Roasted Garlic Mashed Potatoes
- Butter and Parsley
Redskin Potatoes
- Rice Pilaf
- Three Mushroom Risotto
- Fine Herb Rice Pilaf
- Garden Risotto
- Vegetable Mélange
- Asparagus Tips
- Green Bean Almondine



The Schenley Premium

Plated Dinner

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*

Chicken Marsala

*Seared Boneless Chicken Breast
with Mushroom Sauce*

Roasted Pork Tenderloin

With Apple Brandy Chutney

Sliced Beef Tenderloin

With Madeira Demi Glaze

Seared Chicken Breast

With Boursin Cheese Sauce

Pan Seared Halibut

With a Bell Pepper Relish



Vegetarian Options:

Portobello Florentine

*A Large Portobello Mushroom Cap
Stuffed with Creamy Spinach, and
Basil Pine Nut Stuffing Drizzled with
a Balsamic Reduction*

Roasted Vegetable Risotto

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

Lemon Ricotta

*Fresh Wild Oregano Ravioli with a
Parmesan Cream Sauce*

Eggplant Milanese

*Lemon Roasted Vinaigrette and
Fresh Tomato Sauce*

The Oakland Classic

Dinner Buffet

Four Hour House Open Bar with Cocktail Hour

Select Two of the Following Stationary Displays:

Seasonal Fresh Fruit:

With Raspberry Yogurt Dip

Imported and Domestic Cheese:

With Stone Ground Mustard Dip and Crackers

Market Vegetable Crudité:

With Ranch Dip

Mediterranean Display:

Hummus, Tabbouleh, Grape Leaves, Marinated Vegetables, Olives and Pita Triangles

Select Two of the Following Hors D' Oeuvres:

- Spanakopita
- Rumaki
- Stuffed Mushrooms
- Beef Tenderloin Crostini
- Pork Pot Stickers
- Tomato Basil Bruschetta
- Mini Crab Cakes
- Coconut Chicken Fritters
- Sesame Chicken Tenders
- Antipasti Skewers
- Artichoke Beignet
- Spring Rolls

Champagne Toast

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The Oakland Classic

Dinner Buffet

Select One Appetizer:

- House Salad
- Caesar Salad
- Spinach Salad
- Arugula, Pear, Pecans, Goat Cheese in a Red Wine Vinaigrette
- Wedding Soup
- Wild Mushroom Bisque
- Tomato Basil Bisque

Select Two of the Following Side Options:

- Roasted Garlic Mashed Potatoes
- Roasted Garlic Parmesan Redskin Potatoes
- Butter and Parsley Redskin Potatoes
- Rice Pilaf
- Three Mushroom Risotto
- Fine Herb Rice Pilaf
- Garden Risotto
- Vegetable Mélange
- Asparagus Tips
- Broccoli with Toasted Parmesan Bread Crumbs
- Green Bean Almondine



The Oakland Classic

Dinner Buffet

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 with
a Mushroom Sauce*

Grilled Pork Loin

with Creole Barbecue Glaze

Grilled Salmon

With a Mango Pineapple Salsa

Seared Chicken Breast

With Boursin Cheese Sauce



Vegetarian Options:

Portobello Florentine

*A Large Portobello Mushroom Cap Stuffed
with Creamy Spinach, and Basil Pine Nut
Stuffing Drizzled with a Balsamic Reduction*

Roasted Vegetable Risotto

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

Lemon Ricotta

*Fresh Wild Oregano Ravioli with a
Parmesan Cream Sauce*

Eggplant Milanese

*Lemon Roasted Vinaigrette and Fresh
Tomato Sauce*

The Oakland Premium

Dinner Buffet

Four Hour House Open Bar with Cocktail Hour

Select Two of the Following Stationary Displays:

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- Beef Wellington
- Wild Mushroom Tart
- Assorted Sushi
- Lump Crab Salad in Endues Cup
- Chicken Wellington
- Coconut Chicken Fritters
- Shrimp Roll
- Herbed Cheese Olive Bite
- Mini Brie en Croute With Rosemary
- Kobe Sliders With Smoked Gouda

Champagne Toast

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The Oakland Premium

Dinner Buffet

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- House Salad
- Baby Wedge Salad
With Bacon, Blue Cheese, & Diced Tomatoes
- Tomato Mozzarella
- Arugula, Pear, Pecans, Goat Cheese in a Red Wine Vinaigrette
- Wedding Soup
- Wild Mushroom Bisque
- Tomato Basil Bisque
- Lobster Bisque

Select Two of the Following Side Options:

- Roasted Garlic Mashed Potatoes
- Roasted Garlic Parmesan Redskin Potatoes
- Butter and Parsley Redskin Potatoes
- Rice Pilaf
- Three Mushroom Risotto
- Fine Herb Rice Pilaf
- Garden Risotto
- Vegetable Mélange
- Asparagus Tips
- Broccolini with Toasted Parmesan Bread Crumbs
- Green Bean Almondine



The Oakland Premium

Dinner Buffet

Choice of Three 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*

Chicken Marsala

*Seared Boneless Chicken Breast with
a Mushroom Sauce*

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Sliced Beef Tenderloin

With Madeira Demi Glaze

Seared Chicken Breast

With Boursin Cheese Sauce

Pan Seared Halibut

With a Bell Pepper Relish



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Lemon Ricotta

*Fresh Wild Oregano Ravioli with a
Parmesan Cream Sauce*

Eggplant Milanese

*Lemon Roasted Vinaigrette and
Fresh Tomato Sauce*

Wedding Beverage Packages

| | House | Call | Premium |
|------------------------|-------------------------|-----------------------|----------------------------|
| VODKA | Svedka | Absolut | Grey Goose |
| GIN | Gordon's | Tanqueray | Bombay Sapphire |
| RUM | Cruzan | Bacardi | Bacardi/Captain Morgan |
| BLENDED WHISKEY | 7 Crown | Canadian Club | Crown Royal |
| BOURBON | Jim Beam | Jack Daniels | Maker's Mark |
| SCOTCH | Cutty Sark | Dewars | Johnnie Walker Black |
| TEQUILA | Sauza Gold | Cuervo Silver | Patron Silver |
| CORDIALS | Triple Sec | Triple Sec | Triple Sec |
| | Vermouth | Vermouth | Vermouth |
| | | Kahlua | Kahlua |
| | | | Bailey's Irish Cream |
| BEER | Budweiser | Budweiser | Budweiser |
| | Miller Lite | Miller Lite | Amstel Light |
| | Yuengling | Yuengling | Yuengling |
| | O'Doul's NA | Sam Adams Lager | Sam Adams Lager |
| | | Corona | Corona |
| | | | Heineken |
| WHITE WINE | Walnut Crest Chardonnay | 14 Hands Chardonnay | Kendall Jackson Chardonnay |
| | | Banfi Pinot Grigio | Banfi Pinot Grigio |
| RED WINE | Walnut Crest Cab Sauv | William Hill Cab Sauv | Kendall Jackson Cab Sauv |
| | Walnut Crest Merlot | Bogle Merlot | Bogle Merlot |
| | | | Parker Station Pinot Noir |