

BANQUET MENU

WYNDHAM.COM 1-800-WYNDHAM

 **WYNDHAM GRAND**
PITTSBURGH DOWNTOWN



WELCOME

The Wyndham Grand Pittsburgh Downtown strives to provide best-in-class, event and convention services.

Let us provide you with an award-winning Catering and Banquet team dedicated to turning your vision into reality. From enticing receptions to distinctive executive meetings, we can cater to your every wish.

Your grand culinary journey begins with
The Wyndham Grand Pittsburgh Downtown.

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BREAKFAST

PLATED BREAKFAST

GRAND BREAKFAST | 28 Per Person

Scrambled Eggs
Applewood Smoked Bacon
Chef's Home Fried Cottage Potatoes
Basket of Muffin or Danish
Freshly Squeezed Orange Juice
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Specialty Tea

PITTSBURGH BREAKFAST | 29 Per Person

Buttermilk Pancakes with Scrambled Eggs and Bacon
Choice of Pre-Set Muffin or Danish
Pre-Set Freshly Squeezed Orange Juice
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Specialty Tea

CLASSIC BREAKFAST | 30 Per Person

Traditional Eggs Benedict, Canadian Bacon, Hash Browns,
Grilled Asparagus and Hollandaise Sauce
Basket of Muffin or Danish
Freshly Squeezed Orange Juice
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Specialty Tea

EXECUTIVE BREAKFAST | 36 Per Person *50 Guests or Less*

Bistro Steak & Scrambled Eggs
Chef's Home Fried Cottage Potatoes
Basket of Muffin or Danish
Freshly Squeezed Orange Juice
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Specialty Tea



BREAKFAST BUFFETS

WYNDHAM CONTINENTAL | 25 Per Person

Market Style Fruit Display with Seasonal Berries
 Freshly Baked Muffins, Danish and Croissants
 Fruit Preserves, Marmalade, Butter Packets and Honey
 Freshly Squeezed Orange, Grapefruit and Cranberry Juices
 Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Specialty Tea
Attendant to serve guests at break table

WYNDHAM DELUXE CONTINENTAL | 27 Per Person

Market Style Fruit Display with Seasonal Berries
 Freshly Baked Muffins, Danish and Croissants
 Fruit Preserves, Marmalade, Butter Packets and Honey
 Assorted Fruit Yogurts and Granola
 Selection of Cold Cereals with Individual Cartons 2% and Skim Milk
 Freshly Squeezed Orange, Grapefruit and Cranberry Juices
 Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Specialty Tea
Attendant to serve guests at break table

PITTSBURGH SUNRISE | 37 Per Person | Minimum of 25 People Required*

Market Style Fruit Display with Seasonal Berries
 Freshly Baked Muffins, Danish and Croissants
 Fruit Preserves, Marmalade, Butter Packets and Honey
 Assorted Fruit Yogurts and Granola
 Selection of Cold Cereals with Individual Cartons 2% and Skim Milk
 Fluffy Scrambled Eggs with Chives
 Chef's Home Fried Cottage Potatoes
 Applewood Smoked Bacon and Sage Sausage
 Freshly Squeezed Orange, Grapefruit and Cranberry Juices
 Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Specialty Tea





LUNCH



WYNDHAM GRAND
PITTSBURGH DOWNTOWN

PLATED LUNCH – HOT

SALADS | *Choose One of the Following*

Caesar with Romaine Lettuce, Herbed Garlic Croutons, Parmesan Cheese and Creamy Caesar Dressing

Field Greens with Grape Tomato, Kalamata Olives, Candied Walnuts, English Cucumber and Balsamic Dressing

Bibb with Strawberry and Crumbled Goat Cheese, Toasted Almond with Basil Mango Vinaigrette

Spinach with Mango, Roasted Pepper, Spiced Pecans with Pomegranate Raspberry Vinaigrette

Greek with Chopped Romaine, Feta, Chopped Tomato, Kalamata Olives with Lemon Thyme Vinaigrette

*\$2.50 Per Person Surcharge when ordering a Split Selection
The Wyndham recommends pre-setting Salad and Dessert*

All Served Luncheons are Accompanied with Chef's Selection of Sides, Assorted Fresh Rolls and Butter, Choice of Lunch Salad, Choice of Dessert, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Selection of Specialty Teas and Iced Tea (available upon request).

MAIN COURSE | *Choose One of the Following*

CHICKEN | 41 Per Person

Dijon Crusted with Chicken Demi-Glace

Pesto Marinated with Basil Cream

Cilantro Grilled with Southwest Tomato and Corn Relish

BEEF | 46 Per Person

Sliced Sirloin with Port Wine Demi-Glace (Minimum of 10 Orders)

Citrus Marinated Flank Steak with Mushroom Demi-Glace

FISH | 43 Per Person

Salmon Filet with Lemon Cream Sauce

Herb-Crusted Cod with Tomato Basil Sauce

VEGETARIAN | 37 Per Person

Portobello Wellington Grilled Portobello, Spinach, Roasted Pepper, Caramelized Onion and Fresh Mozzarella in a Puffed Pastry with Roasted Pepper Coulis

Penne Pasta Artichoke Hearts, Roma Tomatoes, Capers, Spinach with Pesto Sauce

Grilled Vegan Medley Balsamic Marinated Portobello, Asparagus, Red and Green Bell Pepper, Squash and Zucchini on White and Black Bean Medley with Tomato Basil Coulis

DESSERTS | *Choose One of the Following*

Fresh Fruit Tart Fresh Seasonal Fruits with Pastry Cream on a Sweet Tart Shell

Caramel Apple Pie

Chocolate Cake with Raspberry Sauce

New York Cheesecake with Fresh Strawberries

Marinated Fresh Berries with Mint Garnish

PLATED LUNCH – COLD

All Served Salads are Accompanied with Chef's Fresh Rolls and Butter, and Chef's Selection of Dessert, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Selection of Specialty Teas and Iced Tea (available upon request).

SALAD ENTREES | Choose One of the Following

Caesar Romaine Lettuce, Herbed Garlic Croutons, Parmesan Cheese and Creamy Caesar Dressing

With Chicken | 30 Per Person

With Salmon | 32 Per Person

With Shrimp | 34 Per Person

Chopped Chef's | 30 Per Person

Chopped Ham, Smoked Turkey, Cheddar and Swiss Cheese, Boiled Egg, Diced Tomato and cucumber on Iceberg and Romaine Lettuce with Ranch or Balsamic Vinaigrette

Greek Chicken | 30 Per Person

Grilled Chicken Breast, Kalamata Olives, Artichoke Hearts, Diced Plum Tomato, Red Peppers, Red Onion and Feta Cheese on Romaine with Creamy Lemon Vinaigrette

Spinach Salad with Raspberries, Strawberries, Goat Cheese, Walnuts with Raspberry Vinaigrette and Honey Mustard

With Chicken | 30 Per Person

With Salmon | 31 Per Person

With Shrimp | 33 Per Person

All Served Sandwiches and Wraps are Accompanied with Penne Pasta Salad, Potato Chips, Chef's Selection of Dessert, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Selection of Specialty Teas and Iced Tea (available upon request).

WRAPS AND SANDWICHES | 30 Per Person

Grilled Chicken Wrap Grilled Herb Marinated Chicken Breast, Shredded Lettuce, Diced Tomatoes with Pesto Mayonnaise Wrapped in a Herb Garlic Tortilla

Roast Turkey With Swiss Wrap Shredded Lettuce, Diced Tomatoes Wrapped in a Herb Garlic Tortilla

Italian Deli with Shredded Lettuce, Sliced Tomatoes on a Split-Top Hoagie

Grilled Vegetable Wrap Seasonal Herb Marinated Vegetables in a Herb Garlic Tortilla

Roast Beef Wrap with Cheddar with Shredded Lettuce, Sliced Tomatoes in a Herb Garlic Tortilla

BOXED LUNCHES | Made Available at the Above Pricing

Sandwich or Wrap with Orecchiette Salad, Individual Bag of Chips, Whole Fruit, Cookie, and either Bottled Water or Soft Drink

OR

Salad Entrée Selection, Roll and Butter, Whole Fruit, Cookie, and Soft Drink or Bottled Water

UPGRADED BOXED MEAL

Upgraded To-Go Meal to Include, Mixed Green Salad, Entree, Starch, Vegetable, Roll with Butter, Chef's Selection of Dessert, and either Bottled Water or Soft Drink

Sliced Marinated Grilled Breast of Chicken with Pico de Gallo, Red Quinoa and Black Bean with Lime Cilantro Vinaigrette, Honey Glazed Baby Carrots | 42 Per Person

Sliced Tenderloin with Chimichurri Sauce with German Potato Salad, Cracked Pepper Steamed Haricot Vert | 52 Per Person

Seared Salmon with Lemon Dill Vinaigrette, Marinated Grilled Asparagus, Cous Cous Salad | 42 Per Person

Individual Entrée counts are to be turned in 7 business days prior to event. Maximum of 3 Entrée Selections.

LUNCH BUFFET – CLASSIC

All Served Luncheons are Accompanied with Assorted Fresh Rolls and Butter. Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Selection of Specialty Teas and Iced Tea (available upon request).

DELI | 36 Per Person

Mixed Greens with Assorted Dressings including Ranch and Balsamic Vinaigrette

Pasta Salad

Display of Sliced Sugar-Cured Ham, Smoked Turkey, Grilled Chicken Breast, Grilled Vegetables and Roasted Beef

Sliced Cheddar, Provolone and Swiss Cheese

Lettuce, Tomato, Sliced Onions, Pickles

Croissants, Sourdough, Marble Rye, White and Wheat Bread

Whole Grain Mustard and Herbed Mayonnaise

Chef's Choice of Assorted Miniature Desserts

WRAPS | 37 Per Person

Spinach Salad with Raspberries, Strawberries, Goat Cheese, Walnuts with Raspberry Vinaigrette and Honey Mustard

Marinated Artichoke, Bermuda Onion and Grape Tomato Salad

Pre-Made California Wraps to Include: Roast Turkey Breast with Swiss, Roast Beef with Cheddar, Marinated Grilled Chicken with Provolone, Grilled Vegetable with Fresh Mozzarella

All Rolled with Shredded Lettuce, Diced Tomato and Herbed Mayonnaise

Chef's Choice of Assorted Miniature Desserts

SALADS | 38 Per Person

Choice of Soup *Select One*

Romaine, Spinach and Iceberg and Spring Mix Greens

Orecchiette Pasta Salad

Rolls & Butter

Diced Chicken, Ham, Turkey and Salmon

Assorted Toppings to Include: Garbanzo Beans, Herbed Croutons, Chopped Boiled Egg, Diced Tomatoes, Red Onion, Cucumber, Artichoke Hearts, Kalamata and Spanish Olives, Bacon, Sunflower Seeds, Shredded Carrots, Shredded Cheddar Cheese

Balsamic Vinaigrette, Ranch, Bleu Cheese and Raspberry Vinaigrette

Chef's Choice of Assorted Miniature Desserts



SOUP | 4.50 Per Person | Select One

- Creamy Tomato Basil
- Italian Wedding
- Chicken and Pasta with Vegetable

**\$75 Surcharge for fewer than Twenty Five People*

LUNCH BUFFETS – THEMED

MINIMUM OF 25 PEOPLE REQUIRED*

SOUTHWESTERN | 46 Per Person

Mixed Greens with Diced Tomatoes and Black Beans with Chipotle Ranch and Balsamic Vinaigrette

Roasted Corn and Jicama Salad

Fajitas—Grilled Chicken, Beef and Portobello Mushrooms with Sauteed Peppers and Onion

Four Tortillas

Chicken and Cheese Enchiladas with Sour Cream

Spanish Rice

Jalapenos, Salsa, Guacamole and Sour Cream

Apple & Raspberry Churros

PITTSBURGH | 43 Per Person

Mixed Greens with Assorted Toppings

Cole Slaw

Seared Sliced Bistro Steak with Demi-Glace

Kielbasa with Sauerkraut

Potato and Cheese Pierogies with Caramelized Onion and Sour Cream

French Fries

Chef's Choice of Vegetable

Cheesecake Shooters

ITALIAN | 46 Per Person

Classic Caesar Salad

Sliced Tomato and Fresh Mozzarella with Balsamic Drizzle and Basil Pesto

Chicken Parmesan

Seared Salmon with Lemon Caper Cream

Penne Pasta Alfredo

Julienne of Zucchini and Red Peppers

Focaccia and Baguette

Tiramisu & Cannoli



SOUP | 4.50 Per Person | Select One

- Creamy Tomato Basil
- Italian Wedding
- Chicken and Pasta with Vegetable

*\$75 Surcharge for fewer than Twenty Five People



BREAKS



WYNDHAM GRAND
PITTSBURGH DOWNTOWN

BREAKS

COOKIE BREAK | 17 Per Person

Assorted Fresh Baked Cookies

Brownies and Blondies

Individual Chilled Milk and Chocolate Milk

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Selection of Specialty Teas

SMOOTHIE BREAK | 19 Per Person

Assorted Fruit Smoothies Displayed in Shot Glasses

Fruit Cup

Trail Mix and Almonds

Assorted Fruit Flavored Bottled Water

HEALTH BREAK | 18 Per Person

Fresh Crudité Shooters in Balsamic Vinaigrette

Fresh Sliced Fruit, Yogurt Covered Pretzels, Trail Mix

Assorted Fruit and Vegetable Juices

Bottled Water

SUPER FOODS | 19 Per Person

Fresh Blueberries, Raspberries and Strawberries

Almonds, Pistachios, Chocolate Covered Raisins

Assorted Fruit Yogurts

Assorted Fruit and V8 Juices

Bottled Water

POWER | 18 Per Person

Assortment of Granola Bars, Trail Mix and Energy Bars

Selection of Whole Fruit

Oatmeal Cookies

Selection of Energy Drinks and Bottled Fruit Juice

BALLPARK | 20 Per Person

Individually Wrapped Mini Hot Dogs (Relish, Onion, Ketchup, Mustard)

Bags of Popcorn and Boxes of Cracker Jacks

Individual Candies

Lemonade

ICE CREAM | 18 Per Person

Deluxe Frozen Ice Cream Bars

Assorted Dessert Bars

Mixed Nuts

Fruit Punch



À LA CARTE

À LA CARTE ITEMS

PRICED PER PERSON

OMELET STATION* Priced Per Person	12
Made to Order	
Fresh Eggs, Egg Beaters, Egg Whites and Seasonal Ingredients	
*Chef Required at Omelet Station for \$200 per hour. One Chef attendant per 50 guests	

SMOKED SALMON DISPLAY Priced Per Person	13
Mini Bagels	
Garnished with Capers, Egg, Tomato, Red and Green Onion	
Cream Cheese	

OFF THE GRIDDLE Priced Per Person	
Cinnamon Raisin French Toast with Warm Maple Syrup	9
Pancakes with Warm Maple Syrup	10
Belgian Waffles with Warm Maple Syrup	9

PRICED PER PERSON

Scrambled Eggs and Bacon	8
Steel Cut Irish Oatmeal	
With Brown Sugar and Raisins Priced Per Person	5

HEARTY ENHANCEMENTS | Individually Wrapped

Ham, Egg and Cheese Croissants	8
Bacon, Egg and Cheese Breakfast Burritos	8
Sausage, Egg and Cheese Biscuits	8

POWER SNACKS | Priced Individually

Granola	4
Energy Bar	4.50
Whole Fruit	4
Assorted Individual Yogurts	4.50

FRUIT

Fruit Cup Priced Per Person	7
Fruit Kabobs Priced Per Person	8
Yogurt Parfaits Priced Individually	8

PRICED PER DOZEN

BREAKFATS PASTRIES Priced Per Dozen	40
Scones, Muffins, Bagels or Danish	
Assorted Bagels with Cream Cheese	40

SWEETS | Priced Per Dozen

Assorted Fresh Baked Cookies	40
Brownies and Blondies	40
Assorted Miniature French and Italian Pastries	42

SWEET & SALTY | Priced Per Pound

Mixed Nuts and Trail Mix (8 guests per pound)	17
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BEVERAGE STATIONS | Priced Per Gallon

Orange, Grapefruit and Cranberry Juices	49
Iced Tea, Lemonade and Fruit Punch	49
Freshly Brewed Starbucks Coffee, Decaffeinated	72
Coffee and a Selection of Specialty Teas	

PRICED AS CONSUMED

INDIVIDUAL BEVERAGES

Assorted Bottled Fruit Juice	5
Bottled Water	4.50
Assorted Soft Drinks	4.50

INDIVIDUAL PACKAGES | Priced Individually

Assortment of Chips and Pretzels	4
Individual Bags of Mixed Nuts	4



DINNER

PLATED DINNER

SALADS | Choose One of the Following

Caesar with Romaine Lettuce, Herbed Garlic Croutons, Parmesan Cheese and Creamy Caesar Dressing

Field Greens with Grape Tomato, Kalamata Olives, Candied Walnuts, English Cucumber and Balsamic Dressing

Bibb with Strawberry and Crumbled Goat Cheese, Toasted Almond with Basil Mango Vinaigrette

Spinach with Mango, Roasted Pepper, Spiced Pecans with Pomegranate Raspberry Vinaigrette

Greek with Chopped Romaine, Feta, Chopped Tomato, Kalamata Olives with Lemon Thyme Vinaigrette

APPETIZERS | Priced Individually

Grilled Shrimp Cocktail with Cocktail Sauce and Lemon

Crab Cakes with Poblano Slaw and Red Pepper Aioli

Seared Sea Scallops with Lemon Basil Beurre Blanc

Wild Mushroom and Grilled Chicken Strudel

SOUP | 4.50 Per Person

- Creamy Tomato Basil
- Italian Wedding
- Chicken and Pasta with Vegetable

All Served Dinners are Accompanied with Chef's Selection of Sides, Assorted Dinner Rolls and Butter, Choice of Dinner Salad and Choice of Dessert, Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, Selection of Hot Tea and Iced Tea upon Request.

MAIN COURSE | Choose one of the Following

MEAT | **Filet** Market | **Strip** Market | **Pork** 55 | Per Person

Filet (6 oz or 8 oz) Served with Caramelized Onion, Applewood Smoked Bacon with Burgundy Demi-Glace

NY Strip (12 oz) served with Roasted Tomato Demi-Glace

Brined Seared Pork Tenderloin with Dijon Cream Sauce

CHICKEN | 54 Per Person

Herb Boursin Chicken Florentine with Boursin Cheese, Spinach and Red Pepper with Saffron Cream Sauce

Seared Pierre Breast of Chicken with Dijon Chicken Demi-Glace

FISH | **Salmon** 60 | **Halibut** 72 | **Crab** 65 | Per Person

Seared Salmon with Chive Cream Sauce and Balsamic Glaze

Pesto Crusted Halibut with Champagne Cream Sauce

Jumbo Lump Crab Cakes with Roasted Pepper Cream

DESSERTS | Choose One of the Following

- 5 **Fresh Fruit Tart** Fresh Seasonal Fruits with Pastry Cream on a Sweet Tart Shell
- 8 **Caramel Apple Pie**
- 9 **Chocolate Cake** with Raspberry Sauce
- 6 **New York Cheesecake** with Fresh Strawberries
- Marinated Fresh Berries** with Mint Garnish

DINNER BUFFET

MINIMUM OF 25 PEOPLE REQUIRED*

All Served Luncheons are Accompanied with Assorted Fresh Rolls and Butter. Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and Selection of Specialty Teas and Iced Tea (available upon request).

THE COMMONWEALTH | 78 Per Person

Mixed Field Greens with Ranch and Balsamic Vinaigrette
 Orecchiette Artichoke Tomato Salad
 Roasted Tenderloin of Beef with Wild Mushroom Sauce
 Pesto Rubbed Chicken with Tomato Basil Sauce
 Atlantic Salmon with lemon Cream Sauce
 Herb Roasted Fingerling and Seasonal Vegetables
 Assorted Miniature Martini & Shooter Desserts

THE ITALIAN DINNER | 67 Per Person

Classic Caesar Salad
 Antipasto Salad
 Grilled Pizza with the Selection of Pepperoni, Margarita and Grilled Chicken
 Veal Parmesan with Tri-Colored Tortellini
 Italian Breaded Cod with Roasted Pepper Sauce
 Baked Focaccia and Baguettes
 Tiramisu, Cannoli and Cheesecake Shooters

MEDITERRANEAN | 70 Per Person

Greek Salad with Chopped Romaine, Feta Cheese, Tomato, Toasted Almonds with Creamy Lemon Thyme Vinaigrette
 Couscous Salad with Olives, Goat Cheese and Roasted Red Peppers
 Hummus with Pita
 Oregano Garlic Marinated Chicken with Roasted Tomato Cream Sauce
 Roasted Sirloin with Dijon Demi Glace
 Sundried Tomato Crusted Salmon with Champagne Cream Sauce
 Grilled Zucchini and Roasted Peppers
 Parmesan Roasted Red Skin Potatoes
 Assorted Miniature Martini & Shooter Desserts



SOUP | 4.50 Per Person | Select One

- Creamy Tomato Basil
- Italian Wedding
- Chicken and Pasta with Vegetable

*\$75 Surcharge for fewer than Twenty Five People



RECEPTIONS

ACTION STATIONS

ONE CHEF PER 100 GUESTS | 200 Per Chef

PASTA | 18 Per Person

Choose Two (2) of the Following

- Penne with Italian Sausage and Marinara
- Tri-Colored Tortellini with Asparagus Tips and Parmesan Cream
- Orecchiette with Bacon, Peas, Ham and Chardonnay Cream Sauce
- Fusilli with Chicken and Pesto

*Additional 6 Per Person for (3) Three Options

RISOTTO | 19 Per Person

Chef to Prepare Italian Risotto Tossed with Fresh Herbs and an Assortment of Mushrooms, Parmesan, Sundried Tomatoes, Asparagus Pieces and Artichoke Hearts

MASHED POTATO | 16 Per Person

- Garlic Whipped Potatoes served with a Wild Mushroom Demi-Glace
- Yukon Whipped Potatoes served with Bacon Bits, Chives, Sour Cream and Butter
- Whipped Sweet Potatoes served with a Warm Candied Pecan Sauce and Mini Marshmallows

SCAMPI | 26 Per Person

Shrimp and Scallops Sautéed in Garlic, Olive Oil, Sherry and Fresh Lemon, Lemon Cream and Garlic Parsley Butter Sauce

PIEROGI | 16 Per Person

Cooked to Order

Potato Pierogies with Sweet Onions, Sour Cream, Sauerkraut and Bacon Bits
Butter Sauce

PIEROGI ADDITIONS

Kielbasa | 4 Per Person

Specialty Pierogi | 5+ Per Person



CARVING STATIONS

CHEF REQUIRED FOR ALL CARVING STATIONS | 200 Per Chef, Per Hour

One Chef per every 50 Guests

ARTICHOKE CRUSTED CEDAR PLANK ROAST SALMON Champagne Cream Sauce	250 Serves 15 guests
HERB ROASTED BONE-IN BREAST OF TURKEY Cranberry Relish	280 Serves 25 Guests
ROASTED HAM With Honey, Brown Sugar and Bourbon Glaze	325 Serves 40 Guests
ROASTED TENDERLOIN OF BEEF Port Wine Demi-Glace	475 Serves 30 Guests
ROASTED SIRLOIN Cabernet Demi-Glace	450 Serves 30 Guests
CLASSIC BEEF WELLINGTON Bearnaise Sauce	500 Serves 20 Guests
STEAMSHIP ROUND Au Jus, Horseradish Sauce and Mini Brioche Rolls	700 Serves 150 Guests

Carving Stations are served with Sliced Silver Dollar Rolls and Butter, Mustards



STATIONARY DISPLAYS

CRUDITE

- Dilled Buttermilk Dip
- Hummus and Pita Chips

9 Per Person

GRILLED VEGETABLE

- Grilled Asparagus, Squash, Zucchini, Portobello Mushrooms and Bell Peppers

12 Per Person

IMPORTED AND DOMESTIC CHEESE

- Artisanal and Domestic Cheeses
- Grain and Dijon Mustards
- Assorted Crackers

11 Per Person

ANTIPASTO

- Smoked and Cured Meats
- Marinated Olives, Artichoke Hearts and Roasted Pepper Baguettes

14 Per Person

SLICED SEASONAL FRUITS

- With Assortment of Fresh Berries

10 Per Person

ICED SEAFOOD

- Shrimp, Crab Claws and Ceviche
- Assorted Sushi and Sashimi
- Cocktail Sauce and Lemon

Market Price



HORS D' OEUVRES

MINIMUM OF 50 PIECES | DISPLAYED AND SERVED BY BANQUET ATTENDANT

CHILLED

TIER 1 | 6.00 Per Piece

Ratatouille Stuffed Cucumber

Caprese Style Bruschetta

Wild Mushroom Bruschetta

Antipasto Skewers

TIER 2 | 7.00 Per Piece

Herbed Goat Cheese and Roasted Pepper Bruschetta

Smoked Salmon with Herbed Cream Cheese on Pumpernickel Toast Point

Prosciutto Wrapped Asparagus

Shaved Beef Tenderloin Crostini with Chive Aioli

Herbed Grilled Shrimp Cocktail with Cocktail Sauce

Rare Sesame Ahi Tuna on Crispy Wonton with Wasabi Aioli

Seared Sea Scallop with Roasted Red Pepper Aioli and Lemon Zest

Crab Salad Crostini

HOT

TIER 1 | 6.00 Per Piece

Vegetable Spring Rolls with Sweet and Sour Sauce

Spanakopita

Ratatouille Stuffed Mushrooms

Hot Italian Stuffed Mushrooms

Chicken Quesadilla Cornucopias

Sweet Chili Glazed Chicken Sate

Boursin Spinach and Artichoke En Croute

TIER 2 | 7.00 Per Piece

Coconut Shrimp with Jalapeno Apricot Marmalade

New Zealand Lamb Chip Lollipops with Rosemary Red Onion Jam

Mini Beef Wellington

Crab Cakes with Lemon Chive Aioli

Scallop and Roasted Corn Fritter with Chipotle Mango Sauce

Teriyaki Glazed Beef Sate

Prosciutto Wrapped Sea Scallop

Chicken Pepper and Pineapple with Sweet Sour Glaze

Coconut Chicken Tender with Orange Chutney

Beef Kielbasa and Cheddar Puffs

Scallop with Roasted Shallot and Tarragon En Croute

24

DESSERT STATIONS

VIENNESE TABLE | 19 Per Person

Elegant Array of Miniature French and Italian Pastries and Butter Cookies

Shaved Chocolate, Whipped Cream and Rock Candy Stirrers

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of Specialty Teas

ICE CREAM SUNDAE BAR | 19 Per Person

Assortment of Toppings

Hot Fudge, Caramel and Raspberry Sauce

Dried Fruit, Nuts, Whipped Cream, Crushed Cookies and Candies





LIBATIONS



WYNDHAM GRAND
PITTSBURGH DOWNTOWN

LIBATIONS MENU

GOLD BAR

Cutty Sark Scotch
Jim Beam Bourbon
Jack Daniel's Whiskey
Smirnoff Vodka
Beefeater Gin
Bacardi Rum
Sauza Silver Tequila

HOUSE WINES

Chardonnay
Pinto Grigio
Merlot
Cabernet Sauvignon

PLATINUM BAR

Dewars White Label
Jim Beam Bourbon
Jack Daniel's Whiskey
Absolut Vodka
Tanqueray Gin
Bacardi Rum
Sauza Gold Tequila

BEERS

DOMESTIC
Budweiser
Bud Light
Coors Light

IMPORTED

Heineken
Amstel Light
Corona
Penn Brewery
Assorted Hard Seltzers

ON-ALCOHOLIC

O'Douls



OPEN BAR PACKAGE PLANS

OPEN BAR PACKAGE PLANS

- GOLD BAR
- 20 Per Person for One Hour
- 29 Per Person for Two Hours
- 10 Per Person for Each Additional Hour

- PLATINUM BAR
- 23 Per Person for One Hour
- 33 Per Person for Two Hours
- 11 Per Person for Each Additional Hour

HOSTED BAR

- Gold Cocktails 10
- Platinum Cocktails 12
- House Wine 9
- Imported Beer 8
- Domestic Beer 7
- Sparkling Water 4.50
- Soft Drinks 4.50

CASH BAR

- GOLD BAR 11
- Cutty Sark Scotch
- Jim Beam Bourbon
- Jack Daniel's Whiskey
- Smirnoff Vodka
- Beefeater Gin
- Cruzan Light Rum
- Sauza Silver Tequila

- Imported Beer 9
- Domestic Beer 8
- Wine by the Glass 10
- Soda/Water/Juices 4.50

Beverages at events are presented at bars dedicated to your group.

We suggest one beverage bar per 100 guests attending the reception.

Beverages at seated dinner functions can also be dispensed at bars dedicated to your group, and event servers can pour wine at the table to accompany the meal. A per guest price, based on the types of beverages offered and a specified duration of time.

Pricing can be structured in one of three ways:

Hosted by the Hour

Hosted on Consumption—A per drink price, based on the actual number of drinks dispensed over a specified duration time and totaled at the event's conclusion.

Cash Bar—A per drink price paid by each guest at the time of order including service charge and state tax

A 150 per bartender fee will apply for up to three hours. Additional 25 per hour will apply if extended beyond three hours.

A 150 per cashier fee will apply for up to three hours on all Cash Bars. Additional 25 per hour will apply if extended beyond three hours.

412.391.4600

POLICIES



WYNDHAM GRAND
PITTSBURGH DOWNTOWN

BANQUET & CATERING

28

COVID-19:

- Wyndham will provide sanitizer stations in public space. Additional Stations can be purchased \$25 each per function room.
- Food options that require chef attendant or server will have protective shields.
- Masks are required to be worn by all guests while in the public space and function rooms.
- We request that guest adhere to social distancing standards.

FOOD AND BEVERAGE SERVICE

The Wyndham Grand Pittsburgh Downtown is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. The sale and service of alcoholic beverages are regulated by the state. As a licensee, this hotel is responsible for the administration of the regulations. It is a policy, therefore, that outside alcoholic beverages cannot be brought into the hotel.

SERVICE CHARGE AND TAX

All catering and banquet charges are subject to a taxable 23% service charge and 7% sales tax.

FUNCTION ROOM ASSIGNMENTS

Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change room reservation to best accommodate either increasing or decreasing attendance figures.

*Fees apply for resets within 72 business hours of the event.

*Fees apply for day of room turns. Contact your hotel representative.

ENTRÉE SELECTION

In the event your group requires a split menu, entrée selections are limited to a maximum of 2 selections. There may be an additional charge for this service. The hotel requires the client produce place cards or tickets identifying the particular entrée selected by each guest. If the hotel needs to produce more than the initial amount guaranteed for specific entrée, the client is responsible for paying for those additional meals.

GUARANTEES

An attendance figure is required for all meal functions 7 business days prior to event start date. A guaranteed attendance figure is required for all meal functions 3 business days prior to the function date and is not subject to reduction. If the catering office is not advised by this time, the original estimated figure will automatically become the guarantee. We will be prepared to serve 3% over the guaranteed number for the group.

Additional fees apply if within 2 business hours counts increase beyond the 3% of the guarantee.

AUDIO-VISUAL EQUIPMENT

We will be pleased to connect you to our in-house professional audiovisual service providers, PSAV.

BILLING

An acceptable form of payment must be agreed upon during initial booking arrangements. Acceptable forms include advanced deposit (prepayment), direct billing (subject to approval and advanced deposit) or completed credit card authorization form. Should direct billing not be requested or approved we require an advanced non-refundable initial deposit upon booking. 50% of balance is due 3 months prior to the event and final balance is due 14 business days prior to the event.

SECURITY

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering contact prior to the event, subject to additional labor fees.

DECORATIONS

Your catering contact will be happy to assist you with arranging freshly cut flowers, centerpieces, ice carving, themed décor, etc. The hotel will not permit the fixing of anything to the walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device. Our Engineering Department may be contacted to hang signage and banners for an additional fee.

PACKAGE HANDLING

All material shipped for meeting/event purposes must have contact name, group name, date of arrival, and name of meeting to be addressed to the onsite contact with the group/organization. Due to our limited storage facilities and the liabilities involved, the hotel cannot accept large amounts of materials or equipment any sooner than (3) days prior to your conference. Shipments arriving prior to the three days before the start of your meeting will be subject to storage fees. Material will be stored until meeting/event starts. The meeting/event contact is responsible for scheduling delivery to appropriate hotel location. All unclaimed material will be returned at the expense of the addressing contact.

ROOM TURNS

It is to be highlighted if this is a room turn within the same day staffing fees will be applied. All room turns are to be discussed with the hotel representative prior to the event details being submitted to the hotel. Approvals and time frames are to be approved prior to 30 days from the Banquet Director & CS Manager. Fees apply for same day room turns.

MENU PRICING

The quotation herein is subject to a proportionate price increase to meet increased costs of food, beverages, labor, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place.



WYNDHAM GRAND

PITTSBURGH DOWNTOWN

