

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 & BRUNCH

PLATED BREAKFAST

GRAND BREAKFAST | 26 Per Person

Scrambled Eggs
Applewood Smoked Bacon
Chef's Home Fried Cottage Potatoes
Basket of Muffins and Danish
Freshly Squeezed Orange Juice
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of Specialty Teas

PITTSBURGH BREAKFAST | 27 Per Person

Buttermilk Pancakes with Scrambled Eggs and Bacon
Basket of Muffins and Danish
Freshly Squeezed Orange Juice
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of Specialty Teas

EXECUTIVE BREAKFAST | 29 Per Person

Traditional Eggs Benedict, Canadian Bacon, Hash Browns,
Grilled Asparagus and Hollandaise Sauce
Basket of Muffins and Danish
Freshly Squeezed Orange Juice
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of Specialty Teas



BREAKFAST BUFFETS

WYNDHAM CONTINENTAL | 22 Per Person

Market Style Fruit Display with Seasonal Berries
 Freshly Baked Mini Muffins, Danish and Croissants
 Fruit Preserves, Marmalade, Butter and Honey
 Freshly Squeezed Orange, Grapefruit and Cranberry Juices
 Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of Specialty Teas

WYNDHAM DELUXE CONTINENTAL | 25 Per Person

Market Style Fruit Display with Seasonal Berries
 Freshly Baked Mini Muffins, Danish and Croissants
 Fruit Preserves, Marmalade, Butter and Honey
 Assorted Fruit Yogurts and Granola
 Selection of Cold Cereals with 2% and Skim Milk
 Freshly Squeezed Orange, Grapefruit and Cranberry Juices
 Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of Specialty Teas

PITTSBURGH SUNRISE | 34 Per Person

Market Style Fruit Display with Seasonal Berries
 Selection of Breakfast Pastries Including
 Freshly Baked Muffins, Danish and Croissants
 Fruit Preserves, Marmalade, Butter and Honey
 Assorted Fruit Yogurts and Granola
 Selection of Cold Cereals with 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 a Selection of Specialty Teas





LUNCH



WYNDHAM GRAND
PITTSBURGH DOWNTOWN

PLATED LUNCH – HOT

SALADS | Choose One of the Following

- **Caesar** with Romaine Lettuce, Herbed Garlic Croutons, Parmesan Cheese, Roasted Tomato 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

SOUP | 4 Per Person

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

\$2.50 Per Person Surcharge When Ordering Split Selection

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, a Selection of Specialty Teas and Iced Tea

MAIN COURSE | Choose One of the Following

- **CHICKEN** | 37 Per Person
Dijon Crusted with Chicken Demi-Glace
 Pesto Marinated with Basil Cream
Cilantro Grilled with Southwest Tomato and Corn Relish
- **BEEF** | 42 Per Person
Sliced Sirloin with Port Wine Demi-Glace (*minimum 10 orders*)
Citrus Marinated Flank Steak with Mushroom Demi-Glace
- **FISH** | 39 Per Person
Salmon Filet with Lemon Cream Sauce
Herb-Crusted Cod with Tomato Basil Sauce
- **VEGETARIAN** | 35 Per Person
Portobello Wellington – Grilled Portobello, Spinach, Roasted Pepper, Caramelized Onion and Fresh Mozzarella in 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

SALAD ENTRÉES | *Choose One of the Following*

- **Caesar**
Romaine Lettuce, Herbed Garlic Croutons, Parmesan Cheese, Roasted Tomato and Creamy Caesar Dressing
with Chicken | *29 Per Person*
with Salmon | *31 Per Person*
with Shrimp | *33 Per Person*
- **Chopped Chef's** | *28 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 Herb Vinaigrette

All Served Salads are Accompanied with Assorted Fresh Rolls and Butter and Chef's Selection of Dessert

Freshly Brewed Starbucks Coffee, Decaffeinated Coffee, a Selection of Specialty Teas and Iced Tea and Chef's Selection of Dessert

SOUP | *4 Per Person*

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

WRAPS AND SANDWICHES | *30 Per Person*

- **Grilled Chicken Wrap**
Grilled Herb Marinated Chicken Breast, Shredded Lettuce, Diced Tomatoes with Pesto Mayonnaise Wrapped in an Herb Garlic Tortilla
- **Italian Deli**
Sliced Ham, Genoa Salami, Capicola, Swiss Cheese, Shredded Lettuce, Sliced Tomatoes on a Split-Top Hoagie
- **Grilled Vegetable Wrap**
Seasonal Herb Marinated Vegetables in an Herb Garlic Tortilla

All Served Sandwiches and Wraps are Accompanied with Penne Pasta Salad, Potato Chips and Chef's Selection of Dessert

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

BOXED LUNCHES | *Made Available at the Above Pricing*

Include a Sandwich or Wrap, Orecchiette Salad, Individual Bag of Chips, Whole Fruit and Cookie

Available with Bottled Water or Selection of Soft Drink

Boxed Choices are Available for the Sandwich Entrées and will need to be turned in with the Guarantee

LUNCH BUFFETS – CLASSIC

MINIMUM OF 25 PEOPLE REQUIRED*

DELI | 35 Per Person

Mixed Greens with Assorted Dressings
Ranch and Balsamic Vinaigrette
Pasta Salad
Display of Sliced Sugar-Cured Ham, Smoked Turkey, Grilled Chicken Breast,
Grilled Vegetables and Roast 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 | 36 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
Roasted 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 | 35 Per Person

Romaine, Spinach and Iceberg and Spring Mix Greens
Orecchiette Pasta Salad
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
Served with Balsamic Vinaigrette, Ranch, Blue Cheese and Raspberry Vinaigrette
Chef's Choice of Assorted Miniature Desserts

*75 Surcharge for fewer than Twenty Five People



SOUP | 4 Per Person

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

All Lunch Buffets are Accompanied with Assorted Fresh Rolls and Butter

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

LUNCH BUFFETS – THEMED

MINIMUM OF 25 PEOPLE REQUIRED*

SOUTHWESTERN | 39 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 Sautéed Peppers and Onions
 Flour Tortillas
 Chicken and Cheese Enchiladas with Sour Cream Sauce
 Spanish Rice
 Jalapeños, Salsa, Guacamole and Sour Cream
 Apple & Raspberry Churros

PITTSBURGH | 41 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
 Cheesecake Shooters

ITALIAN | 44 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

*75 Surcharge for fewer than Twenty Five People



SOUP | 4 Per Person

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

All Lunch Buffets are Accompanied with Assorted Fresh Rolls and Butter

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



BREAKS



WYNDHAM GRAND
PITTSBURGH DOWNTOWN

BREAKS

COOKIE BREAK | *17 Per Person*

Assorted Fresh Baked Jumbo Cookies
Brownies and Blondies
Chilled Milk and Chocolate Milk
Freshly Brewed Starbucks Coffee, Decaffeinated Coffee and a Selection of Specialty Teas

SMOOTHIE BREAK | *19 Per Person*

Assorted Fruit Smoothies Displayed in Shot Glasses
Sliced Fresh Seasonal Fruit and Berries
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 Freshly Squeezed Fruit and Vegetable Juices
Bottled Water

SUPER FOODS | *19 Per Person*

Fresh Blueberries, Raspberries and Strawberries
Whole Almonds, Pistachios, Chocolate Covered Raisins
Assorted Fruit Yogurts
Assorted Freshly Squeezed Fruit and Vegetable 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*

Mini Hot Dogs (*Relish, Onion, Ketchup, Mustard*)
Fresh Popcorn and Cracker Jacks
Individual Candies
Freshly Squeezed Lemonade

ICE CREAM | *18 Per Person*

Deluxe Frozen Ice Cream Bars
Assorted Dessert Bars
Mixed Nuts
Fruit Punch

À LA CARTE



WYNDHAM GRAND
PITTSBURGH DOWNTOWN

À LA CARTE ITEMS

PRICED PER PERSON

OMELET STATION* | *Priced Per Person* 10
 Made to Order
 Fresh Eggs, Egg Beaters, Egg Whites and Seasonal Ingredients
 *Chef Required at Omelet Station for 125

SMOKED SALMON DISPLAY | *Priced Per Person* 12
 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 7
 Belgian Waffles with Warm Maple Syrup 9
 Pancakes with Warm Maple Syrup 7

LOW CARB | *Priced Per Person*
 Assorted Sliced Meats and Cubed Cheese 10
 Boiled Eggs 5

PRICED INDIVIDUALLY

HEARTY ENHANCEMENTS | *Priced Individually*
 Ham, Egg and Cheese Croissants 7
 Sausage, Egg and Cheese Biscuits 7
 Bacon, Egg and Cheese Breakfast Burritos 7
 Scrambled Eggs and Bacon 7
 Steel Cut Irish Oatmeal
 with Brown Sugar and Raisins | *Priced Per Person* 4

POWER SNACKS | *Priced Individually*
 Granola and Energy Bars 4
 Whole Fruit 4
 Assorted Individual Yogurts 4

FRUIT & FIT

Fruit Kabobs | *Priced Per Person* 6
 Yogurt Parfaits | *Priced Individually* 8

PRICED PER DOZEN

BREAKFAST PASTRIES | *Priced Per Dozen*
 Warm Cinnamon Rolls 38
 Scones, Muffins, Bagels or Danish 38

SWEETS | *Priced Per Dozen*

Brownies and Blondies 38
 Assorted Fresh Baked Jumbo Cookies 38
 Assorted Miniature French and Italian Pastries 40

PRICED PER POUND

SWEET & SALTY | *Priced Per Pound*
 Mixed Nuts and Trail Mix 17

PRICED PER GALLON

BEVERAGE STATIONS | *Priced Per Gallon*
 Freshly Brewed Starbucks Coffee, Decaffeinated 70
 Coffee and a Selection of Specialty Teas
 Freshly Squeezed Orange, Grapefruit and Cranberry Juices 47
 Iced Tea, Freshly Squeezed Lemonade and Fruit Punch 47

PRICED AS CONSUMED

INDIVIDUAL BEVERAGES | *Priced as Consumed*
 Assorted Bottled Fruit Juice 4
 Bottled Water 4
 Assorted Soft Drinks 4

DINNER



WYNDHAM GRAND
PITTSBURGH DOWNTOWN

PLATED DINNER

*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 and a Selection of Specialty Teas

SALADS | Choose One of the Following

- **Caesar** with Romaine Lettuce, Herbed Garlic Croutons, Parmesan Cheese, Roasted Tomato 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

SOUP | 4 Per Person

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

APPETIZERS | Priced Individually

- **Grilled Shrimp Cocktail** with Cocktail Sauce and Lemon 5
- **Crab Cakes** with Poblano Slaw and Red Pepper Aioli 6
- **Seared Sea Scallops** with Lemon Basil Buerre Blanc 7
- **Wild Mushroom and Grilled Chicken Strudel** with Saffron Cream 5

10 Per Person Charge for Dual Entrées Based on the Higher Priced Entrée

MAIN COURSE | Choose One of the Following

- **MEAT** | **Filet** \$70 | **Strip** \$60 | **Pork** \$51 Each Per Person
Filet (8oz) served with Caramelized Onion, Applewood Smoked Bacon with Burgundy Demi-Glace
NY Strip (12oz) served with Roasted Tomato Demi-Glace
Brined Seared Pork Tenderloin with Dijon Cream Sauce
- **CHICKEN** | 50 Per Person
Herb Boursin Stuffed 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** \$57 | **Halibut** \$62 | **Crab** \$60 Each 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

- **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

DINNER BUFFETS

MINIMUM OF 25 PEOPLE REQUIRED*

THE COMMONWEALTH | 72 Per Person

Mixed Fields Greens with Ranch and Balsamic Vinaigrette
 Orecchiette Artichoke Tomato Salad
 Roast 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 | 62 Per Person

Classic Caesar Salad
 Antipasto Salad
 Grilled Pizzas 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 | 64 Per Person

Greek Salad with Chopped Romaine, Feta Cheese, Tomato, Toasted Almonds with Creamy Lemon Thyme Vinaigrette
 Cous Cous 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

Customized Budgets Available in Your Price Range

*75 Surcharge for fewer than Twenty Five People



SOUP | 4 Per Person

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

All Dinner Buffets are Accompanied with Assorted Dinner Rolls and Butter

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

RECEPTIONS

CARVING STATIONS

CHEF REQUIRED FOR ALL CARVING STATIONS | *125 Per Chef*

ARTICHOKE CRUSTED CEDAR PLANK ROASTED SALMON* Champagne Cream Sauce	240 Serves 15 Guests
HERB ROASTED BONE-IN BREAST OF TURKEY Cranberry Relish	265 Serves 25 Guests
ROASTED HAM with Honey, Brown Sugar and Bourbon Glaze	290 Serves 40 Guests
ROASTED TENDERLOIN OF BEEF Port Wine Demi-Glace	415 Serves 20 Guests
ROASTED SIRLOIN Cabernet Demi-Glace	415 Serves 30 Guests
CLASSIC BEEF WELLINGTON Béarnaise Sauce	440 Serves 20 Guests
STEAMSHIP ROUND Au Jus, Horseradish Sauce and Mini Brioche Rolls	635 Serves 150 Guests

*Carving Stations are served with Sliced Silver Dollar Rolls and Butter, Mustards and Herbed Mayonnaise *Excluding Salmon*

**Chef not required*



ACTION STATIONS

RECOMMEND AT LEAST ONE CHEF PER 100 GUESTS | 125 Per Chef

PASTA | 17 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 Three Options

RISOTTO | 17 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 | 15 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 | 20 Per Person

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

PIEROGI | 15 Per Person

Cooked to Order

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

PIEROGI ADDITIONS

- **Kielbasa** | 3 Per Person
- **Specialty Pierogi** | 4+ Per Person



STATIONARY DISPLAYS

CRUDITÉ Dilled Buttermilk Dip Hummus and Pita Chips	<i>9 Per Person</i>
GRILLED VEGETABLE Grilled Asparagus, Squash, Zucchini, Portobello Mushrooms and Bell Peppers	<i>10 Per Person</i>
ANTIPASTO Smoked and Cured Meats Marinated Olives, Artichoke Hearts and Roasted Pepper Baguettes	<i>11 Per Person</i>
SLICED SEASONAL FRUITS With Assortment of Fresh Berries	<i>8 Per Person</i>
IMPORTED AND DOMESTIC CHEESE Artisanal and Domestic Cheeses Grain and Dijon Mustards Assorted Crackers	<i>10 Per Person</i>
ICED SEAFOOD Shrimp, Crab Claws and Ceviche Assorted Sushi and Sashimi Cocktail Sauce and Lemon	<i>Market Price</i>



HORS D' OEUVRES

MINIMUM OF 50 PIECES | DISPLAYED OR BUTLER PASSED (*Additional 25 Charge*)

CHILLED

TIER 1 | *5.50 Per Piece*

Ratatouille Stuffed Cucumber

Caprese Style Bruschetta

Wild Mushroom Bruschetta

Antipasto Skewers

TIER 2 | *6.50 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

Searred Sea Scallop with Roasted Red Pepper Aioli and Lemon Zest

Crab Salad Crostini

HOT

TIER 1 | *5.50 Per Piece*

Vegetable Spring Rolls with Sweet and Sour Sauce

Spanikopita

Ratatouille Stuffed Mushrooms

Hot Italian Stuffed Mushrooms

Chicken Quesadilla Cornucopias

Sweet Chili Glazed Chicken Sate

Boursin Spinach and Artichoke En Croûte

TIER 2 | *6.50 Per Piece*

Coconut Shrimp with Jalapeño Apricot Marmalade

New Zealand Lamb Chop 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 and Sour Glaze

Coconut Chicken Tender with Orange Chutney

Beef Kielbasa and Cheddar Puffs

Scallop with Roasted Shallot and Tarragon En Croûte

DESSERT STATIONS

VIENNESE TABLE | *15 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 | *15 Per Person*

Assortment of Toppings

Hot Fudge, Caramel and Raspberry Sauce

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



LIBATIONS

LIBATIONS MENU

GOLD BAR

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

PLATINUM BAR

J&B Scotch
 Jim Beam Bourbon
 Jack Daniel's Whiskey
 Absolut Vodka
 Tanqueray Gin
 Bacardi Rum
 Sauza Gold Tequila

HOUSE WINES

Walnut Crest Chardonnay
 Walnut Crest White Zinfandel
 Walnut Crest Merlot
 Walnut Crest Cabernet Sauvignon

BEERS

- DOMESTIC
 - Budweiser
 - Bud Light
 - Coors Light
- IMPORTED
 - Heineken
 - Amstel Light
 - Corona
 - Penn Brewery
- NON-ALCOHOLIC
 - O'Douls



OPEN BAR PACKAGE PLANS

OPEN BAR PACKAGE PLANS

GOLD BAR

19 Per Person for the One Hour

28 Per Person for Two Hours

9 Per Person for Each Additional Hour

PLATINUM BAR

22 Per Person for the One Hour

32 Per Person for Two Hours

10 Per Person for Each Additional Hour

HOSTED BAR

Gold Cocktails	9.50
Platinum Cocktails	11.75
House Wine	9
Imported Beer	8
Domestic Beer	7
Sparkling Water	4
Soft Drinks	4

CASH BAR

GOLD BAR	10
Cutty Sark Scotch	
Jim Beam Bourbon	
Jack Daniel's Whiskey	
Smirnoff Vodka	
Beefeater Gin	
Cruzan Light Rum	
Sauza Silver Tequila	
Imported Beer	8
Domestic Beer	7
Wine by the Glass	9
Soda/Water/Juices	4

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.

PRICING CAN BE STRUCTURED IN ONE OF THREE WAYS

- **HOSTED BY THE HOUR** – A per guest price, based on the types of beverages offered and a specified duration of time.
- **HOSTED ON CONSUMPTION** – A per drink price, based on the actual number of drinks dispensed over a specified duration of 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 125 per bartender fee will apply for up to three hours. Additional 25 per hour will apply if extended beyond three hours.

A 125 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.



POLICIES

BANQUET & CATERING POLICIES

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 of 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 alcoholic beverages cannot be brought into the hotel from the outside.

SERVICE CHARGE AND TAX

All catering and banquet charges are subject to a taxable 22% 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 reservations to best accommodate either increasing or decreasing attendance figures. *Fees apply for resets within 72 business hours of event.

MENU PRICING

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

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 a specific entrée, the client is responsible for paying for those additional meals.

GUARANTEES

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 72 business hours counts increase beyond the 3% of the guarantee.

AUDIO-VISUAL EQUIPMENT

We will be pleased to arrange for any audio-visual requirements for your function. For extensive set-ups, arrangements can be made through our in-house professional audiovisual services, Encore Event Technologies.

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) or completed credit card authorization form. Without direct billing approval, we require an advance deposit of \$1000 non-refundable initial deposit upon booking, 50% of balance due 6 months prior and final balance due 10 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.

DECORATIONS

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

PACKAGE HANDLING

All material shipped for meeting/event purposes must have contact name, date of arrival, and name of meeting and be addressed to the Sales Manager responsible for your account. Due to our limited storage facilities and the liabilities involved, the hotel cannot accept large amounts of materials or equipment any sooner than three (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.

WYNDHAM.COM 1-800-WYNDHAM

 **WYNDHAM GRAND**
PITTSBURGH DOWNTOWN

