

Weddings at *THE FAIRMONT*



Fairmont
PITTSBURGH

INTRODUCTION

Located in the heart of downtown,
Fairmont Pittsburgh is the city's
luxury wedding experience.

Classic. Timeless. Unforgettable.

Those three words embody the full wedding experience at **Fairmont Pittsburgh**. Our skilled team is here to lead you through every step, from the initial site tour until we say our goodbyes after the wedding of a lifetime. Not only will you work hand-in-hand with our luxury wedding manager, **Hannah Azoulay**, but also our talented banquet team and culinary masters are involved in the planning process every step of the way.

Our newly renovated ballroom has the capacity for up to 300 of your friends and family to experience your special day. From ceremony to reception to after party, our event spaces can host the night you have been dreaming of.

We have three incredible packages to select from, with an array of different hors d'oeuvres, entrée selections, and even wedding cake. Our talented culinary team will also curate a custom menu for you, if you so choose.

Your wedding day will be one of the best days of your life. You have already found the perfect partner to celebrate with, so let us take care of the rest.



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WEDDING PACKAGES

DIAMOND PACKAGE

\$172.00 per person

Four Butler Passed Hors d'Oeuvres
Four-Hour **Premium Open Bar**
Entrées: *Short Rib, Salmon, Chicken*
Complementary Cake Cutting Fee
Champagne Toast
Fairmont Chairs

CRYSTAL PACKAGE

\$192.00 per person

Three Butler Passed Hors d'Oeuvres
One Reception Display
Four-Hour **Premium Open Bar**
Entrées: *NY Strip Steak, Halibut, Chicken*
Complementary Cake Cutting Fee
Champagne Toast
Fairmont Chairs

PLATINUM PACKAGE

\$212.00 per person

Five Butler Passed Hors d'Oeuvres
One Reception Display
Four-Hour **Premium Open Bar**
Entrées: *Beef Tenderloin, Fish, Chicken, Duo*
Complementary Cake Cutting Fee
Champagne Toast
Fairmont Chairs

USEFUL INFORMATION

- A uniquely presented three-course sit-down dinner served military style
- Complementary Cake Cutting Fee
- Four-Hour Premium Open Bar with two Complimentary Bartenders
- Complimentary Ballroom Rental
- Private Cocktail Hour Space for the Wedding Party
- Jasper Gray, White, or Black Moiré linens with White Dinner Napkins
- Votive Candle Lighting in Foyer and Ballroom
- Modern White Oak Finished Dance Floor
- Fairmont China, Flatware, and Glassware
- Private Menu Tasting for up to four guests
- Discounted Courtesy Room Block with Direct Booking Link
- Complimentary Wedding Night Accommodations for the couple
- Wedding Catering Sales Manager to help assist from booking to execution



We can recommend vendors for the following services, which are not included:

- Decor design and vendor selection
- Coloured tablecloths and napkins
- Decorative chairs
- Table decorations, including floral arrangements
- Placement and lighting of additional candles
- Wedding day coordination
- Audiovisual services (DJ or band), including microphones, screens and projector
- Budget Planning
- Building the wedding day timeline

CEREMONIES



Fairmont Pittsburgh offers the ability to host the entirety of your special day with us. With natural light from frosted windows and gorgeous modern fixtures, our South Ballroom provides the perfect location for your wedding ceremony.

This upgrade includes the ceremony space and a ceremony rehearsal the day prior to the wedding, with a **Ceremony Rental fee of \$2,000.**

Our talented team will also transform the space from your ceremony to the reception area while you enjoy hors d'oeuvres and cocktails with friends and family in our foyer.



PASSED AND DISPLAYED

Reception Displayed Hors D' Oeuvres

Light and Bright

Artisanal Cheeses, Crackers, Roasted Nuts, Dried Fruit, Local Honey

Italian Getaway

Antipasto, Artisanal Cheeses, Cured and Smoked Meats, Marinated and Pickled Vegetables, Olives, Fresh Baguette

Mediterranean Escape

Grilled Vegetables, Hummus, Tzatziki, Kalamata Olives, Marinated Artichoke Hearts, Feta Cheese, Pita Bread

Seafood Display

Market Price Upgrade
Chef's Choice Seasonal Selections

Butler Passed Hors D' Oeuvres

Chilled

Tomato Bruschetta

Parmesan Mousse

New York Strip Crostini

Heirloom Tomato Onion Jam

Grilled Pita Hummus Bites

Pickled Vegetables

Seared Ahi Tuna

Seaweed Bed, Pickled Vegetables, Togarashi Aioli

Caprese Skewer

Mozzarella, Heirloom Tomatoes, Pickled Vegetables, Arugula Pesto

Shrimp Cocktail

Zesty Tomato Sauce

Warmed

Carne Asada Empanada

Avocado Crema

Buffalo Cauliflower Bites

Blue Cheese Sauce

Beef Wellington

Mojo Pork Belly

Pickled Onions, Fresh Cilantro, Shaved Pepper

Arancini Risotto Balls

Pesto Aioli

Maryland Jumbo Lump Crab Cakes

Cajun Remoulade



BAR SELECTIONS

All **Wedding Packages** include house beer, house wine, and the premium bar package. *Packages may be upgraded at the pricing below*

Premium

Beer

Bud Light
Miller Light
Yuengling
Guinness
Corona
Stella Artois
Penn Pilsner
Bell's Two Hearted
IPA

Liquor

Tito's Vodka
Herradura Silver
Bacardi Superior
Beefeater
Old Forrester 86
Bacardi Spiced Rum
Dewars White Label
Martini & Rossi Dry & Rouge Vermouth
House Champagne

Wine

Sauvignon Blanc
Pinot Noir
Cabernet
Sauvignon
Chardonnay



BAR SELECTIONS

All **Wedding Packages** include house beer, house wine, and the premium bar package. *Packages may be upgraded at the pricing below*

Super Premium +\$13.00 per Guest

Beer

Bud Light
Miller Light
Yuengling
Guinness
Corona
Stella Artois
Penn Pilsner
Bell's Two Hearted
IPA

Liquor

Elyx
Citadelle
Planteray 3 star
Espolon Blanco
Maker's Mark
Nearest Green Whiskey
Monkey Shoulder
Bacardi Spiced Rum
Martini & Rossi Dry & Rouge Vermouths
Chandon Brut (CA)

Wine

Sauvignon Blanc
Pinot Noir
Cabernet
Sauvignon
Chardonnay



BAR SELECTIONS

All **Wedding Packages** include house beer, house wine, and the premium bar package. *Packages may be upgraded at the pricing below*

Luxury
+\$19.00 per Guest

Beer

Bud Light
Miller Light
Yuengling
Guinness
Corona
Stella Artois
Penn Pilsner
Bell's Two Hearted
IPA

Liquor

Belvedere
The Botanist
Diplomatico Reserva
Patron
Mitcher's
Macallan 12
Bacardi Spiced Rum
Sazerac Rye
Martini & Rossi Prat Dry & Rouge
Vermouth
Moet

Wine

Sauvignon Blanc
Pinot Noir
Cabernet
Sauvignon
Chardonnay



RECEPTION

Dinner Selections

First Course

Soup

Roasted Corn Bisque

Citrus Crab, Chili Oil

Asparagus and Spinach

Pecorino, Fried Shallot

Wedding Soup

Meatball, Escarole, Orzo, Carrots

Salad

Caprese Salad

Vine-Ripened Tomatoes, Fresh Mozzarella, Basil Pesto, Aged Balsamic

Arugula and Romaine Caesar

Pecorino, Ciabatta Croutons

Spring Salad

Bibb Lettuce with Poached Pear, Spiced Walnuts, Manchego, Sherry Vinaigrette

Mixed Greens Salad

Spinach and Frisee Salad, Spiced Walnuts, Crumble Goat Cheese, Sliced Pepper, Red Wine Vinaigrette



RECEPTION

Dinner Selections

Entrée Selections

Poultry

Citrus-Glazed Chicken

Roasted Squash, Wild Rice Medley

Pan-Seared Chicken

Creamy Lemon Orzo, Asparagus, Garlic Demi

Roasted Chicken

Creamy Polenta with Charred Scallions, Grilled Carrots, Thyme Jus

Parmesan-Crusted Chicken

Risotto, Blistered Green Beans, Boursin Cream Sauce

Seafood

Mae Poy Glazed Salmon

Cilantro Lime Jasmine Rice, Sesame Vegetable Medley

Grilled Salmon

Dill Cream Sauce, Mushroom Risotto, Asparagus

Pan-Seared Seabass

Lemon Burre Blanc, Tricolor Cauliflower, Long Grain Rice

Maryland Jumbo Lump Crab Cake

Corn Succotash, Smoked Tomato Broth, Crispy Leeks and Lemon Butter Sauce

Beef

Barbacoa Short Rib

Poblano Pepper Grits, Roasted Chippolini and Cherry Tomatoes, Corn Pico

Short Rib

Grilled Baby Carrots, Whipped Garlic Potatoes

Grilled NY Strip

Gratin Potatoes, Cremini Mushrooms, Sauce au Poivre, Broccoli

Beef Tenderloin

Crispy Fingerling Potatoes, Asparagus, Green Peppercorn Demi

Vegetarian

Eggplant Cannoli

Herb Ricotta, Marinara, Parmesan

Potato Gnocchi

Ratatouille, Marinara

Zatar Tempura Cauliflower

Romesco Sauce, Salsa Verde



PITTSBURGH COOKIE TABLE

We are happy to supply additional cookies for your Cookie Table. Our talented pastry team can create any of the varieties below for **\$30.00 per dozen**.

- Short Bread
- Chocolate Chip
- Snickerdoodle
- Buckeyes
- Sugar Cookie
- Confetti Cookie
- Red Velvet Cookie
- Almond Cookie



AFTER DINNER

Late Night Bites/Munchies

Late Night Bites:

French Fry Bar - \$9.00 per person
*Fresh Cut French Fries and Waffle Fries
Assorted Dipping Sauces*

Slider Station - \$15.00 per person
*Cheeseburger & Fried Chicken,
Assorted Dipping Sauces*

Pizza - \$8.00 per person
Margherita, Meats, Spicy Chicken, Ricotta

Potato Bar - \$12.00 per person

- Mashed Potatoes, Mashed Sweet Potatoes
- Assorted Toppings

Munchies:

\$9.00 per Item / Person – it is also possible to mix the selection

- Grilled Cheese and Tomato Soup
- Pretzel Bites and Beer Cheese
- Mac and Cheese Bites
- French Fry Cups



DAY AFTER

Farewell Breakfasts

Continental

\$33 per Person

Orange Juice
Sliced Fruit and Organic Berries
Organic Greek Yogurt Parfaits
Assorted Muffins, Croissants, Danishes,
Butter and Preserves

Riverfront Fresh

\$50 per Person

Orange Juice
Sliced Fruit & Organic Berries
House-made Coffee Cake, Chef-Inspired
Scones, Preserves
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon & Chicken
Apple Sausage
Rosemary Smashed Potatoes
Buttermilk Pancakes with Maple Syrup

On The Go

\$48 per Person

Bottled Juice and Water
Yogurt Parfait, Whole Fruit, &
Homemade Granola Bar
Egg & Cheese English Muffin Sandwich
(Box, Napkins, & Utensils included)

Waffle Station

\$15 per Person

Choose 1: Malted Buttermilk Waffles, Wild
Berry Compote,
Whipped Cream, Maple Syrup
Buttermilk & Chive Waffle, Fried Chicken, &
Sausage Gravy

Add an additional \$11 per person

Eggs and Omelets to Order

\$20 per Person

Organic Eggs and Whites
Diced Ham, Bacon, Peppers, Spinach, Tomatoes, Onions
Cheddar Cheese
Crab, Smoked Salmon, Feta Cheese, Avocado

Add an additional \$9 per person

A la Carte Breakfast Enhancements

Bagels and Cream Cheese	\$53 per Dozen
House made Quick Bread: Banana, Blueberry, & Zucchini	\$53 per Dozen
Gluten Free Banana Bread	\$55 per Dozen
House made Breakfast Bars	\$53 per Dozen
Bakery Basket, Chef's Choice	\$53 per Dozen
Mixed Berries	\$11 per Person
Assorted Cold Cereals, Whole and 2% Milk	\$7 per Person
Steel Cut Oatmeal, Brown Sugar and Golden Raisins	\$10 per Person
Bacon, Scrambled Egg, Cheddar Cheese, Bagel	\$10 per Person
Egg & Cheese English Muffin Sandwich	\$10 per Person
Breakfast Burrito, Egg, Black Beans, House Blend Cheese, Roasted Red Pepper, Tortilla	\$10 per Person

WEDDING SUITE BREAKFAST

Let's Brunch

\$48 per Person

Bottled Juice and Water
Yogurt Parfait, Whole Fruit, & Homemade Granola Bar
Egg & Cheese English Muffin Sandwich
(Box, Napkins, & Utensils included)

Brunch Patisserie

\$30.00 per Person

Orange Juice
Fruit Salad Martinis
Vanilla & Honey Yogurt Parfaits
Muffins, Croissants, Danishes,
Butter & Preserves

Brunch Soirée

\$45.00 per Person

Orange Juice
Sliced Fruit and Berry Platter
Classic Scones with Preserves and Butter
Individual Three Cheese Frittata
Cucumber & Chicken Salad Sandwiches
French Toast Sticks with Whipped Cream and Berries

Brunch and Bouquets

\$43.00 per Person

Green Juice
Honey Wheat Bagels
and Cream Cheese
Fruit Salad Martinis
Vanilla Honey Yogurt Parfaits
Overnight Oats
Individual Spinach and Feta Frittata



F.A.Q

Applicable Taxes and Service Charge

Pricing is subject to a 15% service charge which will be provided to wait staff employees, service employees, and/or bartenders. An Administrative fee of 9% on all pricing will be added, which is retained by the hotel not as a tip, gratuity, or service charge of any employee and is not the property of the employee(s) providing a service to you. A 7% PA Sales or Occupancy Tax and a 7% beverage tax will also be added as required by Law.

Deposit Schedule

- Upon Contract Signing- \$5,000.00
- On or before *Nine months prior to the wedding* 30% of estimated Master account.
- On or before *Six months prior to the wedding* 60% of estimated master account.
- On or before *Three months prior to the wedding* 90% of estimated master account .
- On or before *Three business days before the wedding* Remaining Balance of Master Account.

Wedding Menu Tasting

- All wedding menu tastings will be provided after the contract has been executed.
- The wedding couple and two additional guests will be invited to a complimentary wedding tasting. Your catering manager will share available dates and schedule the tasting with you. Tastings are typically done Monday-Friday at 10:00 AM or 2:00 PM.
- Final Menu Selections are due 30 days (one month prior) to the event date.
- Fairmont Pittsburgh does not allow outside food or beverage to be brought into the event space without the permission of the catering manager. Applicable fees and taxes will apply to anything brought in from an outside vendor.

Pittsburgh Cookie Table

Friends and family of the couple are able to bring in cookies for the wedding cookie table. There is a \$3.00 per person fee to bring in cookies from the outside. The fee is for the pastry team to plate the cookies in-house. In addition to plating the cookies, the Fairmont Team will set-up, replenish, and tear down the cookie table at the end of the event. All flatware, napkins, utensils, are included in the fee. Cookies are due to the hotel no later than 24 hours prior to the event.

Final Counts:

- Initial final count will be due 14 days (two weeks) prior to the event.
- Final Count is due three business days (72 hours) prior to the event.
- Final counts cannot be reduced after the 72 hours.
- The final count can increase after the 72 hours, charges will be added to the master account.
Please note- additional meals may be subject to what the kitchen has in house

Parking

There are two options for parking at Fairmont Pittsburgh. Valet parking is offered at the front of the hotel. Self-parking is also available in the garage under Fairmont Pittsburgh. Your catering manager can answer additional questions regarding parking rates. Rates are subject to change at any time. Fairmont Pittsburgh does not validate parking for guests or vendors.

F.A.Q

Overnight Accommodations

You have the option of contracting a courtesy block in conjunction with your wedding reception at Fairmont Pittsburgh. Speak with your catering manager regarding the room rates available for the weekend of the wedding. Rates do vary based on seasonality. Adding additional rooms into the block is always subject to hotel availability and not guaranteed. A higher rate may incur when adding additional rooms. A direct booking link will be provided upon completion of the contract.

Welcome Bags

Fairmont Pittsburgh does allow welcome bags to be brought into the hotel. There is a \$3.00 per room fee that will be added to the master account for welcome bag deliveries. We ask for the welcome bags to be universal, additional fees will apply to personalized welcome bags. The welcome bags are distributed each night after the check-in process is completed.

Wedding Planners

The Hotel requires all menu, audio visual and planning arrangements to be confirmed no later than 30 days prior to your event. Additional charges may apply if arrangements are received within 14 days and menu selections could be limited.

The Client acknowledges and agrees that while a professional day-of coordinator or event planner is not required, it is strongly recommended to ensure the seamless execution of the event. This event professional will be responsible for overseeing and managing all aspects of the event on the day itself, including, but not limited to, the following:

- Creating a detailed timeline for the event.
- Coordinating vendor arrivals, setup, and breakdown.
- Assisting with the ceremony and reception logistics.
- Managing the flow of the event, including processional, introductions, toasts, and other key moments.
- Collecting and delivering all personal items and décor to the specified guest room the evening of the event.
- Overseeing set up of client's event décor including guest book, centerpieces, place cards, menus and other items.
- Addressing any unforeseen issues or emergencies that may arise during the event through is required with your Catering Manager 90 days in advance. A completed Wedding Schedule will be required from the Event Planner 30 days in advance.
- Ensuring the event adheres to the Hotel's policies and guidelines.

The Client is responsible for selecting and contracting the event professional independently. The Hotel may provide recommendations, but the final choice and agreement shall be the sole responsibility of the Client.

The Client must provide the Hotel with the contact information of their event professional no later than 90 days prior to their events along with their certificate of insurance.

If an Event Planner has been hired to coordinate your event and has not worked at the Hotel before, a walk through is required with your Catering Manager 90 days in advance. A completed Wedding Schedule will be required from the Event Planner 30 days in advance.

OTHER OUTLETS



FAIRMONT SPA

Couples Services:

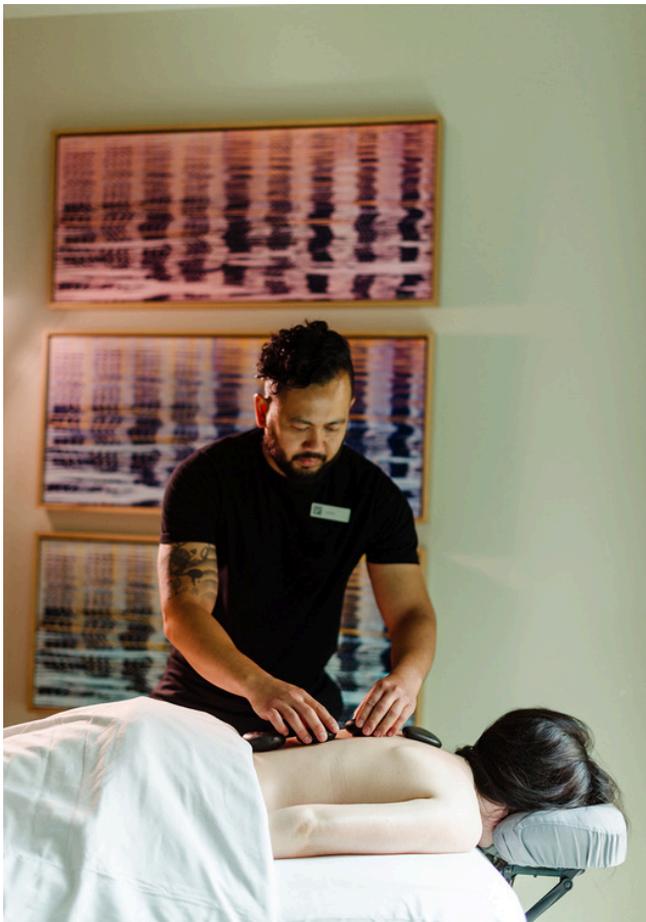
Relax & Bond together in our couples' room while both enjoy a massage customized to each individual's preference of pressure and aromatherapy experience.

60 minutes | **\$350**

90 minutes | **\$460**

Our packages for parties of four (4) or more (per person) are as follows:

- Classic Manicure & Classic Pedicure | **\$100**
- Classic Manicure & Pedicure, 60-minute Customized Facial, and Revival Body Treatment | **\$400**
- 60-minute Customized Facial, 60-minute Swedish Massage, Revival Body Treatment, Classic Manicure, and Pedicure | **\$500**
- 90-minute Youthful Anti-aging Facial, 90-minute Muscle Melt Massage with Targeted Hot Stones, Signature Manicure, and Pedicure with Gel Polish | **\$600**



OTHER OUTLETS

fl.2 modern american

Located inside **Fairmont Pittsburgh, Fl. 2**, a modern American restaurant, offers curated cuisine and specialty drinks, cocktails, and wine, in a fresh and intimate setting.

For your special day, **Fl.2** offers private options like private buyouts, semi-buyouts, welcome receptions and rehearsal dinners.

Prices vary, please ask your Sales Manager about pricing.



VENDOR RECOMMENDATIONS

Planning Services

TK Event Studio
SHE Events
The Event Group
Wanderlust Weddings and Events
Mack and Main Events
LA Eventor
Reverie Events
Olive and Rose Events
Alexis Allen CO.
Madeline Kelly
Madison Beels Events

Entertainment

The Bachelor Boys
Loyalty Entertainment
Soundwaves Event Group
Second 2 None
Productions
Finest Events DJ
Digital Dave- DJ
Steven Vance
Drella Quartet
Jason Kendall Productions

Florists

GreenSinner
Hens and Chicks
MayChester Design
Allison McCreary Floral
Community Flower Shop
Dormont Florist
The Farmers Daughter
Fifth & Flowers

Videography

Penderville Wedding Films
Wylie Images
Dorosch Documentary
Dana Lynn Photography

Clergy

Pittsburgh Wedding Officiant
Ronald Cambest
A Simple vow - Mark DeNuzzio
Ken I Marry You - Ken Eisner

Transportation

Elite Limousine
TDF Limousine
Molly's Trolleys
Regency Transportation

Photography

Michael Will Photography
Joey Kennedy Photo
Rachael Rolland Photography
Tyler Norman Photography
Mariah Treiber Photography
Ashley Sara Photography
Amber Marie Photography

Hair and Make-Up

Simply Captivating Salon
Bongiorno Bella
See Jane Blush
Glam to Go
JL Make-Up Studio
Tricia Corona MUA

