



Where
SPECIAL
HAPPENS

Fairmont
PITTSBURGH



Celebrate the Season AT FAIRMONT PITTSBURGH

Planning your company holiday party?

Elevate the occasion with an unforgettable celebration at **Fairmont Pittsburgh.**

Book your holiday party through **November 30** and choose your reward.

Parties \$6,000-\$8,000

(Pick one reward)

Parties \$8,001-\$9,999

(Pick two rewards)

Parties at or above \$10,000

(Pick three rewards)

Rewards include **one complimentary 60-minute Spa treatment**, a **\$150 food & beverage certificate** for dinner in **fl. 2**, and **one complimentary night's stay** in a deluxe room.

*Based on contracted food and beverage minimum (excluding service charge and tax). Book by January 31, 2027, for holiday parties held from November 30, 2026, to January 31, 2027. Based on availability.

To inquire and book, call **412-773-8904** or email **rfp-pgh@fairmont.com**.

All pricing per person, based on a minimum of 10 people, unless otherwise noted. Menu prices are subject to a 15% service charge, which will be provided to wait staff, employees, service employees, and/or service bartenders. An administrative fee of 9% will also be added to all prices and retained by the Hotel; it is not a tip, gratuity, or service charge for any employee, nor the property of the employee(s) providing service to you. A 7% PA Sales or Occupancy Tax will also be added as required by law. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.

Selections and menu prices may vary depending on market conditions.

RECEPTION STYLE

PASSED OR DISPLAYED CANAPÉS

Choose Three (3) **\$29 per person**

COLD

Roasted Shallot Devil Egg **+\$2 Caviar**
Grilled Pita with Hummus and Toragashi-Pickled Vegetables
Chicken Cobb Salad Tartlet
Sliced BBQ Spiced Skirt Steak Crostini
Classic Shrimp Citrus Cocktail Sauce **+\$2 per person**

HOT

Crab Cakes with a Togarashi Remoulade **+\$2 per Person**
Beef Wellington **+\$2 per Person**
Loaded Baked Potato Coins with Queso & Pico
Arancini Risotto Balls with a Pesto Aioli Dip
Buffalo Cauliflower Blue Cheese Dip
Chicken Satay with a Pomegranate Molasses Glaze, served with a Feta and Mint Labneh

STATIONED DISPLAYS

Charcuterie Board, Salami Rosa, Prosciutto, Spicy Capicola, Selection of Local Cheeses, Olives and Nuts, Dried Fruits, Mustards, and Honey | **\$35 per Person**
Hummus Board, Lemon-Herb Labneh, Red Pepper Hummus, and a Classic Hummus, Assorted Crackers, Assorted Vegetables, and Grilled Pita | **\$28 per Person**
Seafood Displays: Shrimp, Crab Claws, Mussels, Half Oysters, Lobster Salad, Red Wine Mignonette, Citrus Cocktail Sauce, Lemons, and Lime Wedges | **\$95 per Person**

FLAT BREAD DISPLAY (CHOOSE TWO) \$30 PER PERSON

Slow Braised Brisket with Jalapeno-BBQ Sauce
Roasted Exotic Mushrooms
Caprese with Pesto-Marinara
Grilled Chicken Club with Avocado Ranch
Blackened Shrimp with Creamed Spinach Ricotta **+\$3 per Person**
Triple Cheese with House Marinara

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RECEPTION STYLE

ACTION STATIONS

(One Culinary Attendant Required per 100 Guests - **\$200 per attendant**)

Bourbon Caramel Glazed Pork Loin

Apricot | Bacon Jam

(Serves up to 25 Guests) **\$450 each**

Herb Crusted Prime Rib

Caramelized Onions | Horseradish Cream

(Serves up to 25 Guests) **\$800 each**

Citrus and Dill Roasted Salmon

Fennel | Carrot Relish

(Serves up to 25 Guests) **\$500 each**

Smoked Brisket

Hawaiian Rolls | Gouda Fondue | Pickled Cabbage | Jalapeno Slaw

(Serves up to 20 Guests) **\$275 each**

Apple Cider Sage Brined Turkey Breast

Roasted Apple-Brown Butter Gravy

(Serves up to 20 Guests) **\$250 each**

INDIVIDUAL DESSERT BUFFET

Choose Three (3) **\$20 per person**

Apple Cider Bundt Cake

Bourbon Pecan Pie

Peppermint Hot Chocolate Pot de Crème

Pumpkin Tres Leches

Blueberry Cobbler

Vanilla Bean Cheesecake

Assorted Cookies (Buckeyes | Red Velvet | Coconut Macarons | Shortbread | etc.)

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BUFFET

Lunch \$80 (price per Person)

Dinner \$115 (price per Person)

SOUPS (CHOOSE ONE)

Roasted Carrot and Ginger with Toragashi Granola

Five Onion Soup

Roasted Butternut Squash Soup, Spiced Pumpkin Seeds, Maple Crème Fraîche

Creamy Wild Mushroom Soup with Toasted Focaccia Croutons

Tomato Boursin Cheese Bisque

Loaded Potato Soup, Shredded Cheddar, Bacon Crumble, Green Onion

SALAD (CHOOSE TWO)

Baby Gem Heart Salad with Spiced Walnuts, Roasted Apples, Crumbled

Blue Cheese Tossed with an Apple Cider Vinaigrette

Baby Kale and Arugula Salad with Toasted Pumpkin Seeds, Dried

Cranberries, Crumbled Goat Cheese Tossed in a Balsamic Vinaigrette

Classic Caesar Salad with Shredded Parmesan Cheese, Croutons, and Red

Wine Caesar Dressing

Spinach Bacon Salad with Hard-boiled Eggs, Red Onions, Roasted Sliced

Mushrooms Tossed in a Sherry-Dijon Vinaigrette

SIDES (CHOOSE TWO)

Brown Butter Sage Whipped Potatoes

Roasted Spiced Yam Wedges

Croissant and Chicken-Apple Sausage Stuffing

Herb Root Vegetable Hash

Barley and Rice Pilaf

Roasted Butternut Squash, Feta,
and Dried Cranberries

Maple and Balsamic Glazed
Baby Carrots

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BUFFET

Lunch \$80 (price per Person)

Dinner \$115 (price per Person)

ENTRÉES (CHOOSE TWO)

Cider and Winter Vegetable and Herb Brined Turkey, with a Roasted Shallot & Sage Gravy

Roasted Salmon with a Citrus Dill Beurre Blanc

New York Strip with Rosemary Leeks and a Peppercorn Demi **+\$20**

Herb Marinated Airline Chicken Breast with a Boursin Cream Velouté

Mustard-Crusted Pork Medallions with a Honey and Grilled Apple Gremolata

Vegetarian option: Flash-Fried Gnocchi, Grilled Broccolini, Roasted Garlic Poma Rosa, Torn Basil, and Bocconcini Mozzarella

INDIVIDUAL DESSERT BUFFET (CHOOSE THREE)

Dark Chocolate Verrine

Red Velvet Cake

Panna Cotta with Caramel Apple Compote

Cinnamon Swirl Cheesecake

Bourbon Pecan Pie

Pumpkin Tres Leches

Assorted Cookies (Buckeyes | Red Velvet | Coconut Macarons |

Shortbread, etc.)

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PLATED

Three-course plated meal
Price per person noted next to Entrée:

SALAD (CHOOSE ONE)

Mixed Greens Salad with Roasted Almonds | Pickled Asparagus | Candied Beets | Goat Cheese Tossed with a Cranberry Vinaigrette

Baby Spinach Salad with Spiced Pecans | Blistered Tomatoes | Bacon | Blue Cheese Crumbles Tossed in a Green Goddess Dressing

Romaine and Arugula Salad with Spiced Pepitas | Grilled Carrots | Focaccia Croutons | Parmesan Snow Tossed in a Honey-Lemon Balsamic Vinaigrette

Roasted Carrots | Ginger with Toragashi Granola

ENTRÉES

Italian Herb Braised Short Rib with Creamy Pesto Polenta, Sautéed Broccolini, Pickled Heirloom Tomatoes, and a Herb Demi Glaze | **\$95**

Bacon and Apple Stuffed Airline Chicken Breast with Cheddar Spoonbread, Roasted Carrots and Cipollini Onions, and a Bacon-Thyme Velouté | **\$80**

Coffee and Chipotle Encrusted Beef Tenderloin with Creamy Spinach Whipped Potatoes, Herb and Butter Mushroom Confit and a Caramelized Onion and Balsamic Demi Glaze | **\$110**

Maple-Dijon Glazed Salmon with Butternut Squash Risotto, Grilled asparagus and a Spiced Pecan and Cranberry Gremolata | **\$85**

Blackened New York Strip Steak with Parmesan Polenta Cakes, Roasted Broccoli, and a Grilled Shrimp Bechamel | **\$105**

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PLATED

Three-course plated meal
Price per person noted next to Entrée:

ENTRÉES

Seared Cauliflower Steak with Romesco Sauce, Pesto Roasted Potatoes and a Balsamic Glaze (VE) | **\$75**

Vegan Mushroom Bolognese with Chickpea Pasta (VE) | **\$75**

Blackened Butternut Squash Scallop with a Citrus Cream and Seasonal Succotash (VEG) | **\$75**

Togarashi Glazed Tofu, Sweet and Sour Eggplant and a Soy-Chili Glaze (VE) | **\$75**

Eggplant Rollatini with House-Made Marinara (VEG) | **\$75**

DESSERTS (CHOOSE ONE)

Pumpkin Tres Leches

Pumpkin Cake Soaked with Tres Leches | Cream Cheese Frosting | Biscoff Crumble

Chocolate Croissant Bread Pudding

Caramel Sauce | Whipped Cream

Peppermint Hot Chocolate Entremet

Chocolate Chip Brownies | Peppermint Chocolate Mousse

Caramel and Vanilla Bean Panna Cotta

Biscoff Crumble

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HOLIDAY COCKTAIL CLASSES

Time frame: 5:30 pm - 7:30 pm (Two-hour class)

Maximum attendees: 25 people

Includes: Glass of Champagne, Two Drinks, Food Display, and Dessert

\$75.00 per Person.

AVAILABLE OPTIONS

VODKA & GIN

- Three Kings Martini
- Holiday Gin Fizz
- **Add-ons:** Brazilian Caipiroska | Christmas Cosmo | Gingerbread Martini + **\$15.00 per drink**
- Charcuterie Board Display | Cookies

TEQUILA

- Merry Margherita
- Humo en la Chimenea (*Mezcal Old Fashioned*)
- **Add-ons:** Caipiloma | White Christmas tequila Sour | Mexican 1821 + **\$15.00 per drink**
- Nacho Bar Display | Churros

WHISKEY

- Winter Manhattan
- Santa's Sour
- **Add-ons:** Maple Old Fashioned | Apple Cider Whiskey Mule | Spiced Cranberry Smash + **\$15.00 per drink**
- Charcuterie Board Display | Cookies

Holiday cocktail classes can be customized based on availability.

Enhancements such as **festive décor, holiday music, or screening of your favorite holiday movie** may be added upon request.

All customizations are subject to availability and must be arranged in advance.

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Luxury at Fairmont is always welcoming, approachable, and authentic—creating unforgettable experiences for every guest at our 80+ hotels. With our deeply local knowledge and ties, we curate spectacular ambiance and occasions, helping you exceed your vision for every event.

Find extraordinary accommodations in extraordinary destinations at **fairmont.com**

Fairmont Pittsburgh

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