



FAIRMONT PITTSBURGH

PENNSYLVANIA, USA





BREAKFAST (BUFFETS)	3
BREAKFAST (PLATED)	6
ALL DAY REFRESHMENTS	7
LUNCH (BUFFETS)	9
LUNCH (PLATED)	11
RECEPTION HOURS	
D'OEUVRES & DISPLAYS	12
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Fairmont
PITTSBURGH

WELCOME

Thank you for your interest in Fairmont Pittsburgh!

Located at the heart of Pittsburgh's business, cultural and dining scene, Fairmont Pittsburgh offers superb and distinctive guest services and accommodations in a luxury setting. The city's only Four Diamond LEED Gold certified hotel features 12,000 square feet of contemporary meeting space including a boardroom, three additional meeting rooms, and a 5,500 square foot ballroom. All event space features state-of-the-art technology to meet your needs. No matter the scope of your event, Fairmont's professional planners will help you plan, execute and achieve a successful meeting or event.

AWARDS & RECOGNITION

The Knot Best of Weddings - 2021

Hotels.com - Loved By Guests Award 2021

U.S. News & World Report

- #1 Hotel in Pittsburgh, Best Hotels 2021
- #7 Hotel in Pennsylvania, Best Hotels 2021

AAA Four Diamond Award

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Breakfast Buffets

Each Breakfast Buffet Includes Regular and Decaffeinated Coffee from H.C. Valentine Coffee Company & Lot 35, Black, Green and Herbal Teas

Continental

\$33 PER PERSON

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

On The Go

\$44 PER PERSON

Bottled Juices, Soft Drinks and Water
Fruit Yogurts, Whole Fruit, & Granola Bars

Choice of One:

Bagel, Bacon, Scrambled Eggs, Cheddar Cheese

Egg & English Muffin
Breakfast Burrito: Egg, Black Beans,
House Blend Cheese, Roasted Red Pepper,
Whole Wheat Tortilla

(Box, Napkins, & Utensils included)

Fitsburgh

\$50 PER PERSON

Orange Juice
Sliced Fruit and Organic Berries
Honey Wheat Bagels, Bran Muffins & Low Fat Cream Cheese
Three Cheese Frittata
Chicken Apple Sausage
Blistered Tomatoes

Riverfront Fresh

\$48 PER PERSON

Orange Juice
Sliced Fruit & Organic Berries
Housemade Coffee Cake, Chef Inspired Scones, Preserves
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon & Chicken Apple Sausage
Rosemary Smashed Potatoes

Riverfront Fresh

\$50 PER PERSON

Orange Juice
Sliced Fruit & Organic Berries
Assorted Muffins, Danishes, & Croissants
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon & Country Style Sausage Links
Rosemary Smashed Potatoes
Buttermilk Pancakes with Maple Syrup

****Customize your Breakfast with
our A la Carte Breakfast
Enhancements, see page 5.***

Service charge of \$200 for events fewer than 20 people

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Fairmont
PITTSBURGH

Market Table Brunch

\$59 PER PERSON, MINIMUM OF 20 GUESTS

Orange and Grapefruit Juice
Sliced Seasonal Fruit and Berries
Assorted Breakfast Pastry, Cream Cheese, Butter,
Local Honey, & Preserves
Housemade Granola, Greek Yogurt,
Organic Berries (Build Your Own or Built)
Smoked Salmon, Traditional Accompaniments,
Bagels (Everything & Plain)

Farm Fresh Scrambled Eggs
Applewood Smoked Bacon, Chicken Apple Sausage
Rosemary Smashed Potatoes
Roasted Asparagus, Béarnaise

Regular and Decaffeinated Coffee from
H.C. Valentine Coffee Company & Lot 35,
Black, Green & Herbal Teas

Breakfast & Brunch Buffet Enhancements

Eggs Benedict

\$19 PER PERSON

Organic Eggs

Choose 1: Bacon, Florentine or Smoked Salmon

Local & Imported Cheese Display

\$79 PER PERSON

Traditional Cocktail & Lemon Aioli

Chilled Jumbo Shrimp

\$24 PER PERSON

Crackers, Honey, Fresh & Dried Fruits

Charcuterie

\$28 PER PERSON

Assorted Cured & Smoked Meats
Cornichons, Marinated Olives & Mustard
Fresh Baked Baguette

Seafood Display

MARKET PRICE

Crab Legs, Shrimp Cocktail
Whole Grain Aioli, Cocktail Sauce, Lemon

Breakfast Action Stations

CHEF ATTENDANT REQUIRED AT \$200 PER CHEF

1 chef required for every 50 guests

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

Waffle Station

\$15 PER PERSON

Choose 1:

Malted Buttermilk Waffles, Wild Berry Compote, Whipped Cream, Maple Syrup
Chipotle Waffle, Sweet Potato Syrup, Pecans
Buttermilk & Chive Waffle, Fried Chicken, & Sausage Gravy

**Add an additional \$11 per person*

Carving

Prime Rib, Herb Jus, Horseradish Crème, Onion Poppy Seed Rolls **\$550 each**
Honey Lacquered Pork Loin, Dijon, Sour Cream Biscuits **\$385 each**

Serves up to 45 guests

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A la Carte Breakfast Enhancements

Bagels and Cream Cheese	\$53 per dozen
Housemade Quick Bread: Banana, Blueberry, & Zucchini	\$53 per dozen
Gluten Free Banana Bread	\$55 per dozen
Housemade Breakfast Bars	\$53 per dozen
Bakery Basket, Chef Choice	\$53 per dozen
Individual Assorted Greek or Regular Yogurts	\$5 each
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	\$10 per person
Egg, Black Beans, House Blend Cheese, Roasted Red Pepper, Whole Wheat Tortilla	

Juice

Made to Order Fresh Fruit & Vegetable Juices

\$10 per person

Chef Attendant Required @\$200 per attendant

Fruit

Green Apples | Strawberries | Watermelon | Pineapple | Oranges | Lemon | Lime

Vegetables

Spinach | Kale | Golden Beets | Carrots | Celery | Cucumbers

Herbs & Spices

Ginger | Cayenne Pepper | Parsley | Wheat grass Powder (add \$2)

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Breakfast Plated

For Starters

\$7 PER PERSON

(choice of one, may be pre-set)

Housemade Granola & Organic Greek Yogurt Parfait

Overnight Oats

Chia Coconut Pudding, Exotic Fruits, Granola

Breakfast Pastries

\$53 PER DOZEN

(served in baskets for each table)

Assorted Muffins, Danishes, Croissants

Mains

\$40 PER PERSON

(choice of one, all entrees served with roasted breakfast potatoes)

Farm Fresh Scrambled Eggs & Bacon

Steel Cut Oatmeal, Brûléed Banana, Blueberries & Almonds

Individual Ham & Cheddar Frittatas

Classic Eggs Benedict, Organic Eggs, Canadian Bacon & Hollandaise

Cinnamon Brioche French Toast & Country Style Sausage Links

Refreshments

\$53 PER DOZEN

(served in baskets for each table)

Orange or Apple Juice

Regular and Decaffeinated Coffee from

H.C. Valentine Coffee Company & Lot 35, Black, Green, & Herbal Teas

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All Day Refreshments

Sereni-Tea

\$15 PER PERSON

Lot 35 Tea Selection

Regular, Skim and Organic Soy Milk, Raw Sugar, Local Honey

Assorted Macarons, Madeleines

Strawberry Fields

\$18 PER PERSON

Strawberry Shortcake Bars

Baked Brie & Strawberry Compote with Bread & Crackers

Strawberry Pretzel Crunch

Lemonade Stand

\$15 PER PERSON

Fresh Squeezed Lemonade & Brewed Iced Tea

Lemon Bars, Lemon Poppy Seed Cake,

Pink Lemonade Cream Puffs

Additions:

Bourbon, Vodka

\$9 PER PERSON

Strawberry & Mint Syrups

\$7 PER PERSON

Cake Break (Choice of 3)

\$20 PER PERSON

Almond, Chef's Seasonal, Chocolate, Pound Cake

Pretzels N'at

\$20 PER PERSON

Jumbo Pretzel

Mustard, Cheese

Popcorn

Mini Corn Dogs

Gluten Free

\$18 PER PERSON

Zucchini, Banana and Blueberry Breakfast Breads

Gluten Free Cookie Selection

Low Fat Yogurt and Berry Parfaits, Nut Cluster Granola

Spiced & Candied Nuts

\$18 PER PERSON

Toffee Pecans, Praline Peanuts, Curried Almonds

ENHANCE YOUR BREAKS WITH
**Cold Brew Coffee
& Nespresso**

See Next Page

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Break Enhancements

Fresh Baked Cookies	\$67 per dozen
Lemon Bars & Pecan Bars	\$67 per dozen
Brownies & Blondies	\$67 per dozen
Housemade Trail Mix	\$7 per person
House Roasted Mixed Nuts	\$9 per person
Housemade Flavored Popcorn	\$7 per person
Sliced Seasonal Fruit & Berries	\$13 per person
Gluten Free Cookies & Breads	\$57 per dozen
Yogurt & Berry Parfaits, Gluten Free Nut Cluster Granola	\$11 each
Ice Cream (<i>includes assorted toppings</i>)	\$165 per gallon

Beverages

Assorted Soft Drinks:

Coca-Cola, Diet Coke, Sprite, Ginger Ale	\$6.00 each
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Flavored Water Station:

Lemon, Lime, Cucumber Mint, Orange	\$4.00 per person
Flow alkaline spring water, Eco-friendly packaging	\$7.00 each
Perrier Sparkling Water	\$7.00 each
Assorted Gatorade	\$7.50 each
Assorted Bottled Juices	\$6.00 each

Coffee Corner

Nespresso©	\$13 per person
H.C. Valentine Aztec Organic Cold Brew Coffee	\$83 per gallon
Regular and Decaffeinated Coffee and Lot 35 Teas	\$83 per gallon
Assorted Biscotti	\$57 per dozen
Chef's Choice Scones	\$187 per gallon
Tiramisu	\$57 per dozen
Chef's Choice Gelato (<i>includes assorted toppings</i>)	\$187 per gallon

***1 Gallon Minimum** for Cold Brew, Regular and Decaffeinated Coffee and Lot 35 Teas

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Lunch Buffets

Build Your Own Lunch

\$61 PER PERSON

Assorted Rolls and Butter included

Soup: (choose 1)	Potato, Mushroom, Summer or Winter Squash, Turkey Chili
Salad: (choose 2)	Kale Caesar, Croutons, Pecorino Broccoli Slaw Farfalle Pasta Salad, Salami, Pepper, Olives Baby Spinach, Red Onions, Bacon, Tomatoes, House Dressings Harvest Greens Salad, Seasonal Toppings, House Dressing
Entrée: (choose 2)	Jerk Rubbed Chicken, Smoked Carrots Roasted Salmon, Legume & Rice Pilaf Six Pepper Flank Steak, Charred Broccoli Vegetable Curry, Steamed Jasmine Rice Grilled Chicken Breasts, Roasted Cauliflower Herb Crusted Cod, Buttered Root Vegetables Cheese Ravioli, Lemon Spinach, Stewed Tomatoes
Dessert	Seasonal Cream Puff, Fruit Tarts, Flourless Chocolate Cake

Soup & Create Your Own Salad

\$50 PER PERSON

Assorted Rolls and Butter included

Soups: Vegetarian Three Bean Chili, Turkey & Wild Rice
Salad: Romaine, Baby Spinach
Protein: Chicken, Poached Shrimp, Bacon
Fixings: Tomatoes, Cucumbers, Carrots, Croutons, Almonds, Pepitas
Dressings: Avocado Dressings, Shallot Thyme, Balsamic Vinaigrette
Desserts: Lemon Poppy, Cinnamon Swirl & Chocolate Chip Pound Cake

**Service charge of \$200 will be applied for events fewer than 20 people*

On the Go

(Box, Napkins & Utensils Included)

Items will be pre-boxed for guest convenience. For unboxed meals subtract \$3 from each price.

Pick One:

Three Cheese Tortellini Pasta Salad
Organic Greens, Sundried
Tomatoes, Cucumbers

Choice of One: \$41 per person
Choice of Two: \$43 per person
Choice of Three: \$45 per person

Pastrami, Caramelized Onions, Swiss
Turkey BLT
Italian Hero
Marinated Vegetables with Arugula

Each lunch includes:
Bottle Water
Whole Fresh Fruit
Miss Vickie's Potato Chips
&
Fresh Baked Cookie

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Fairmont
PITTSBURGH

War Streets

\$54 PER PERSON

Tortilla & Black Bean Soup
Avocado & Tomato Salad, Cilantro Lime Dressing
Southwestern Quinoa Salad
Honey Lime Sweet Potatoes
Chicken & Beef Fajitas
Yellow Rice
Flour Tortillas
Salsa, Queso Fresco, Sour Cream, Guacamole
Kahlua Tres Leches , Churro Donuts, Margarita Bars

Asian Flare

\$55 PER PERSON

Shitake Mushroom Soup
Sesame Green Beans
Vegetable Lo Mein
Steamed Jasmine Rice
Shrimp Potstickers
Soy Glazed Short Rib
Teriyaki Chicken
Miso Brownies, Almond Cookies,
Candied Ginger Crème Brulee

Deli Buffet

\$48 PER PERSON

Greek Salad
Asparagus & Oroz Salad
Assorted Breads, Artisan Rolls
Selection of Sliced Deli Meats and Cheeses: Mesquite Smoked Turkey Breasts, Honey Baked Ham, Salami
Provolone, Swiss, Cheddar
Chips, Lettuce, Tomato, Pickles, Mustards, & Mayonnaise
Fresh Baked Cookies, Brownies, Blondies

Pittsburgh Picnic

\$53 PER PERSON

Poblano Coleslaw
Harvest Greens, House Dressings
Cowboy Baked Beans
Grilled Chicken Breasts
Grilled Hamburgers and Fixings
Housemade Chips
Buttermilk Peach Shortcakes, Chocolate Bourbon Pecan Pie,
Strawberry Pretzel Crunch

Little Italy

\$54 PER PERSON

Vegetable Florentine Soup, Focaccia
Charred Carrot Salad, Arugula Pesto, Pine Nuts
Caesar Salad, Croutons, Parmesan, Traditional Dressing
Spicy Broccolini, Chili Flakes, Garlic
Ricotta & Vegetable Lasagna
Rotisserie Style Chicken
Chocolate Chip Cannoli, Tiramisu,
Strawberry Balsamic Panna Cotta

*Each Lunch Buffet Includes Regular and Decaffeinated Coffee from H.C. Valentine Coffee Company
& Lot 35, Black, Green , & Herbal Teas, Except for the "On the Go" Buffet.*

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Lunch Plated

Soups

\$10 PER PERSON

Seven Onion Soup
House Made Chicken and Orzo
Lobster Corn Chowder
Broccoli Cheddar

Salads

\$11 PER PERSON

Roots, Smoked and Roasted Vegetables, Watercress, Garlic Aioli
Petite Romaine, Apple Walnuts, Whipped Goat, Coriander Dressing
Snipped Greens, Organic Egg, Shaved Asparagus, Manchego, Sherry Vinaigrette
Caesar Salad, Croutons, Parmesan, Classic Dressing
Beets, Wilted Kale, Smoked Hazelnuts, Orange Oil

Entrées

Jumbo Crab Cake

\$53 PER PERSON

Pineapple Fired Rice, Baby Bok Choy,
Sesame Aioli

Spiced Mahi

\$50 PER PERSON

Lemon Spinach, Blistered Artichokes

Grilled Salmon

\$46 PER PERSON

Charred Scallion Risotto,
Tomatillo Arribbiata

Pan Seared Chicken Breast

\$44 PER PERSON

Potato Leek Puree,
Roasted Garlic Jus

Oven Roasted Chicken

\$44 PER PERSON

Lentil Tabbouleh, Tomato Demi

Truffle Chicken Meatballs

\$35 PER PERSON

Spaghetti

Pork Shank

\$50 PER PERSON

Saffron Rice,
Roasted Pepper Gremolata

Braised Beef Short Rib

\$55 PER PERSON

Sweet Potato Hash,
Shishito Jus

New York Strip Steak

\$57 PER PERSON

Smashed Potatoes, Asparagus,
Bernaise

Gnoochi

\$33 PER PERSON

Mushroom Bolognese, Crisp Kale,
Pecorino Snow

Tomato Stewed Chickpeas

\$33 PER PERSON

Garlic Aioli, Herb Salad

3rd Course

Almond Amaretto Cheesecake

\$9 per person

Double Chocolate Chip Brownie, Strawberry Ice Cream

\$9 per person

Chocolate Pot de Crème, Seasonal Fruit Compote

\$9 per person

Lemon Pound Cake, Crème Anglaise, Mixed Berries

\$9 per person

Pittsburgh Strawberry Pretzel Crunch

\$9 per person

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Reception Hors D'oeuvres & Displays

Minimum order of 25 pieces per item

Cold Hors D'oeuvres

\$9 EACH

Maine Lobster Roll
Chilled Shrimp Cocktail
Tuna Poke, Jasmine Rice
Tomato Bruschetta, Parmesan Mousse, Cone
Deviled Eggs
Poached Mussels, Coconut Broth, Garlic Aioli
New York Strip Crostini, Onion Jam
Cajun Chicken Salad
Mushroom Flatbread with Parmigiano Reggiano
Vegan "Meatball" with Spiced Yogurt
Poached Pear and Brie Tart

Hot Hors D'oeuvres

\$9 EACH

BBQ Pork Belly
Short Rib Fritter
Croque Monsieur
Shrimp Shumai
Artichoke Beignets
Vegetable Spring Roll
Macaroni and Boursin Coquette, Chipotle Ketchup
Jumbo Lump Crab Cake, Lemon Aioli
Beef Wellington
Chipotle Beef Quesadilla
Vietnamese Smoked Duck Spring Roll

Reception Stations *Service charge of \$200 will be applied for events fewer than 20 people*

Noodle Bar

\$35 PER PERSON

Lo Mein Noodles, Ramen Noodles
Bone Broth, Egg
Pork Belly, Chicken Potstickers, Tofu, Mushrooms
Lemongrass, Scallions, Chiles, Chili Oil, Carrots, Bok Choy

Taco Truck

\$24 PER PERSON

Habanero Flank, Smoked Pork, Pulled Chicken
Flour Tortillas, Corn Tortillas
Cabbage, Lime, Pico De Gallo, Chilies, Cilantro, Queso

Chicken & Biscuits

\$24 PER PERSON

Fried Chicken, Housemade Biscuits,
Chipotle Syrup, Hot Sauce Aioli,
Bread and Butter Pickels, Honey Butter

Raw Bar

MARKET PRICE

Poached Shrimp, Oysters, Crab Claws, Scallop Ceviche
Lobster Tail (Market Price)
Lemon Aioli, Champagne Mignonette, Cocktail,
Grain Mustard Sauce

Antipasto

\$26 PER PERSON

Assorted Local Cheeses & Charcuterie
Marinated Olives, Grilled & Pickled Vegetables, Oil Cured Tomatoes
Bread & Crackers

Cheese Display

\$24 PER PERSON

Local, Domestic, and Imported Cheeses
Honey, Fresh and Dried Fruits
Bread & Crackers

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Chef Attended Stations

1 Chef Station recommended per 100 guests - \$200 per Chef (up to 2 hours of service)

Guacamole Bar

\$26 PER PERSON

Chicharrón, Pulled Chicken, Bacon,
Tortillas, Pepitas, Fresh Chiles,
Cilantro, Tomatoes, Queso

Crepes (Pick Two)

\$24 PER PERSON

Whipped Mascarpone, Fruit Salsa
Ricotta and Spinach
Smoked Salmon with Traditional Toppings
Flank Steak, Truffle, Mushrooms

Panini (Pick Two)

\$18 PER PERSON

Tomato Basil
Italian Meats, Provolone, Sweet Peppers
Grilled Cheese
Turkey, Pepper Jack, Arugula
Grapplant, Mozzarella, Tomato

Mac & Cheese

\$26 PER PERSON

Cavatappi
Bacon, Peas, Shallots Roasted
Peppers, Artichokes
Lobster (add \$4)

Pick two sauces:

- Traditional Cheese Sauce
- White Cheddar
- Herb Cream

Gnocchi

\$23 PER PERSON

Black Truffle, Chili Flakes, Pesto,
Parmigiana Reggiano
Garlic Bread

Pick two sauces:

- Bolognese
- Tomato Basil
- Parmesan Cream

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Fairmont
PITTSBURGH

Carvings

1 Chef Station recommended per 100 guests - \$200 per Chef (up to 2 hours of service.)

Pepper Crusted Prime Rib

\$550 EACH

Roasted Vegetables, Pommery Mustard,
Horseradish

*Serves up to 20 Guests

Butter Basted Turkey

\$413 EACH

Whipped Potatoes, Giblet Gravy,
Herb Aioli

*Serves up to 25 Guests

Beef Tenderloin

\$585 EACH

Sourdough Baguette, Crisp Onion Rings
Homemade BBQ Sauce

*Serves up to 20 Guests

Smoked Brisket and Chicken

\$440 EACH

Skillet Corn, Housemade BBQ, Hot Sauce

*Serves up to 25 Guests

Leg of Lamb

\$385 EACH

Pitas, Pickled Vegetables
Oregano Dressing

*Serves up to 25 Guests

Individual Mini Dessert Buffet

\$20 Per person - A variety of our pastry chef's specialty mini desserts

Choose Three:

- Chocolate Chip Cookie
- Trifle Peanut Butter Pie
- Linzer Cookies or Macaroons
- Mocha Pot de Crème
- Red Velvet Cupcakes
- Seasonal Fruit Cobbler
- Madeleines (Orange, Vanilla, Blueberry)
- Cookies and Cream Cheesecake
- Lemon Meringue Tarts
- Strawberry Shortcakes
- Flourless Chocolate Cake
- Pecan Bars

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Dinner Buffets

**Assorted Rolls and Butter Included*

Old Country

\$83 PER PERSON

Grilled Asparagus
Roasted Campari Tomatoes
Blistered Artichokes
Caesar Salad

Roasted Carrots
Mascarpone Risotto

Wild Mushroom Ravioli
Bronzed Cod
Roasted Pork Loin, Rapini Pesto

The Incline

\$105 PER PERSON

Kale Salad, Frisee, Almonds, Currants, Red Wine Vinaigrette
Wedge Salad, Blue Cheese, Marinated Tomatoes, Bacon,
Onion, Ranch

Roasted Wild Mushrooms
Creamed Spinach
Mashed Potatoes

Petite New York Strip, Green Peppercorn Sauce
Rotisserie Chicken
Hot Smoked Pastrami Salmon

Santorini

\$85 PER PERSON

Spiced Lentils And Chickpeas
Tabbouleh
Greek Salad, Cucumbers, Feta, Olives, Oregano Vinegar

Saffron Potatoes
Lemon Cous Cous
Provencal Ratatouille

Charmoula Chicken
Lamb Meatballs
Herb Garlic Mahi Mahi

The Commonwealth

\$97 PER PERSON

Vension Chili

Roasted Apple and Beet Salad, Bibb Lettuce, Pistachio Vinaigrette
Mixed Green Salad

Roasted Brussel Sprouts
Cauliflower Au Gratin

Petite Lamb Chops
Hunter Style Chicken
Cornmeal Dusted Trout

**Service charge of \$200 will be applied for events fewer than 20 people*

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Buena Vista

\$105 PER PERSON

Pozole (*Mexican Pork & Hominy Stew*)

Jicama and Chayote Slaw
Vegetable Escabeche

Yellow Rice and Black Beans
Tostones (*Fried Plantains*)

Roasted Grouper, Garlic Mojo
Smoked Skirt Steak, Chimichurri
Pork Belly Al Pastor, Grilled Pineapple and Pickled Onions

Individual Mini Dessert Buffet

A variety of our pastry chef's specialty mini desserts

Choose Three:

- Chocolate Chip Cookie Trifle
- Peanut Butter Pie
- Linzer Cookies or Macaroons
- Mocha Pot de Crème
- Red Velvet Cupcakes
- Seasonal Fruit Cobbler
- Madeleines (Orange, Vanilla, Blueberry)
- Cookies and Cream Cheesecake
- Lemon Meringue Tarts
- Strawberry Shortcakes
- Flourless Chocolate Cake
- Pecan Bars

*Each Dinner Buffet Includes Regular and Decaffeinated Coffee from
H.C. Valentine Coffee Company & Lot 35, Black, Green & Herbal Teas*

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Dinner Plated

Hot Appetizers

Pork Belly, Sweet Potato Hash, Egg, Grain Mustard
\$15 PER PERSON

Mushroom Risotto, Truffle Pecorino, Fine Herbs
\$13 PER PERSON

Seared Scallop, Potato Latke, Braised Apples, Lemon Crème Fraiche
\$15 PER PERSON

Cold Appetizers

Ahi Tuna, Sticky Rice, Marinated Cucumbers, Togarashi Aioli
\$15 PER PERSON

Cauliflower Steak, Broccolini, Raisin Chimichurri, Frisee
\$11 PER PERSON

Beet Cured Salmon, Wild Rocket, Everything Bagel Chips, Yolk
\$12 PER PERSON

Smoked Mozzarella, Heirloom Tomatoes,
Pickled Vegetables, Arugula Pistou
\$11 PER PERSON

Soup

Asparagus, Truffle, Pecorino, Crisp Shallot
\$10 PER PERSON

Roasted Tuber, Squash Ribbons
\$9 PER PERSON

Roasted Corn, Crab Salad, Cilantro, Chili Oil
\$9 PER PERSON

Seven Onion, Sherry, Swiss Croutons
\$10 PER PERSON

**All dinners are served with
Freshly Baked assorted
Rolls and Butter and a selection of
Fresh Brewed Coffee & Lot 35**

Upgrades:

Pre-determined Choice of Entrée

Price is based off of the
highest priced item

Maximum of 3 entrée choices
2 Proteins
1 Vegetarian Option

Tableside Choice of Entrée (MAXIMUM OF 100 GUESTS)

A surcharge of \$25 per person will be
applied to the highest priced

Entrée choice 4th course is required

Maximum of 3 entrée choices
2 Proteins and 1 Vegetarian Option

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Salads

Beets, Breasola, Sorrel, Hazelnut, Chile

\$12 PER PERSON

Romaine Chicory, Shaved Fennel, Whipped Goat Cheese, Cured Ham, Lemon Oil

\$12 PER PERSON

Tuscan Kale, Quinoa "Granola," Cranberry, Orange Dressing

\$11 PER PERSON

Brussel Sprout "Caesar," Romaine, Pecorino, Croutons, Traditional Dressing

\$11 PER PERSON

Poached Pear, Petite Lettuce, Ricotta, Spiced Walnuts, Peppercorn Vignette

\$12 PER PERSON

Palette Cleansers

Lemon Sorbet

\$8 PER PERSON

Watermelon Sorbet

\$8 PER PERSON

Main Course

Roasted Chicken

\$57 PER PERSON

Hominy, Charred Scallins, Salas Verde

Chicken Cacciatore

\$57 PER PERSON

Organic Tomatoes, Confit, Garlic, Peppers and Onion

Spinach & Feta Stuffed Chicken

\$61 PER PERSON

Red Pepper Cous Cous, Charred Lemon Jus

Braised Beef Short Ribs

\$61 PER PERSON

Risotto Carbonara, Yolk

Miso Glazed Salmon

\$61 PER PERSON

Sesame Vegetable, Lotus Chips

Halibut

\$66 PER PERSON

Buttered Leeks, Jasmine Rice, Saffron Broth
(Seasonal item from February to June)

Grilled Snapper & Focaccia

\$66 PER PERSON

Spanish Chorizo, White Bean, Kale

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New York Strip

\$66 PER PERSON

Smoked Eggplant, Pickled Onion,
Red Wine Jus, Potato Puree

Beef Tenderloin

\$79 PER PERSON

Smashed Potatoes, Asparagus, Bearnaise

Cannoli

\$50 PER PERSON

Baby Vegetables, Ricotta, Parmesan

Dessert

Salted Caramel Bread Pudding

\$11 PER PERSON

Chocolate Addiction

\$12 PER PERSON

Dark Chocolate Mousse, Chocolate Earth,
Red Wine Poached, Pears, Chantilly Cream

Coconut Lime Mousse

\$11 PER PERSON

Pineapple & Coconut Crumble

Lacquered Pork Chop

\$61 PER PERSON

Green Onion Mash, Serrano Mustard

Farmers Vegetables

\$44 PER PERSON

Faro, Petite Squash, Tomato Pepper Coulis

Linguini

\$46 PER PERSON

Tomato Mushroom Ragout, Truffle Cream, Pecorino

Peach Cobbler, Vanilla Bean Anglaise

\$11 PER PERSON

Black Forest Verrine

\$11 PER PERSON

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Late Night Bites

Slider Bar

\$29 PER PERSON

Angus Beef Slider
Caramelized Onions, Crisp Bacon, American Cheese
Ketchup, Housemade BBQ Sauce, Dijon Mayonnaise
Housemade Chips

Pittsburgh Pierogies

\$26 PER PERSON

Potato and Cheddar
Caramelized Onions, Sour Cream, Crisp Bacon,
Hot Sauce, Apple Sauce

Sweet Dreams

\$22 PER PERSON

S'more Pops
French Macaroons
Fudge Iced Brownies

Wild Wings

\$29 PER PERSON

Chicken Wings
Choice of Two Sauces:
Buffalo, BBQ, Garlic Parmesan
Blue Cheese Dip, Ranch Dressing
Celery Sticks

Nacho Bar

\$22 PER PERSON

Crispy Corn Tortilla Chips
Smoked Chicken, Serrano Beef
Black Beans, Jalapeños
Sour Cream, Queso, Salsa, Guacamole

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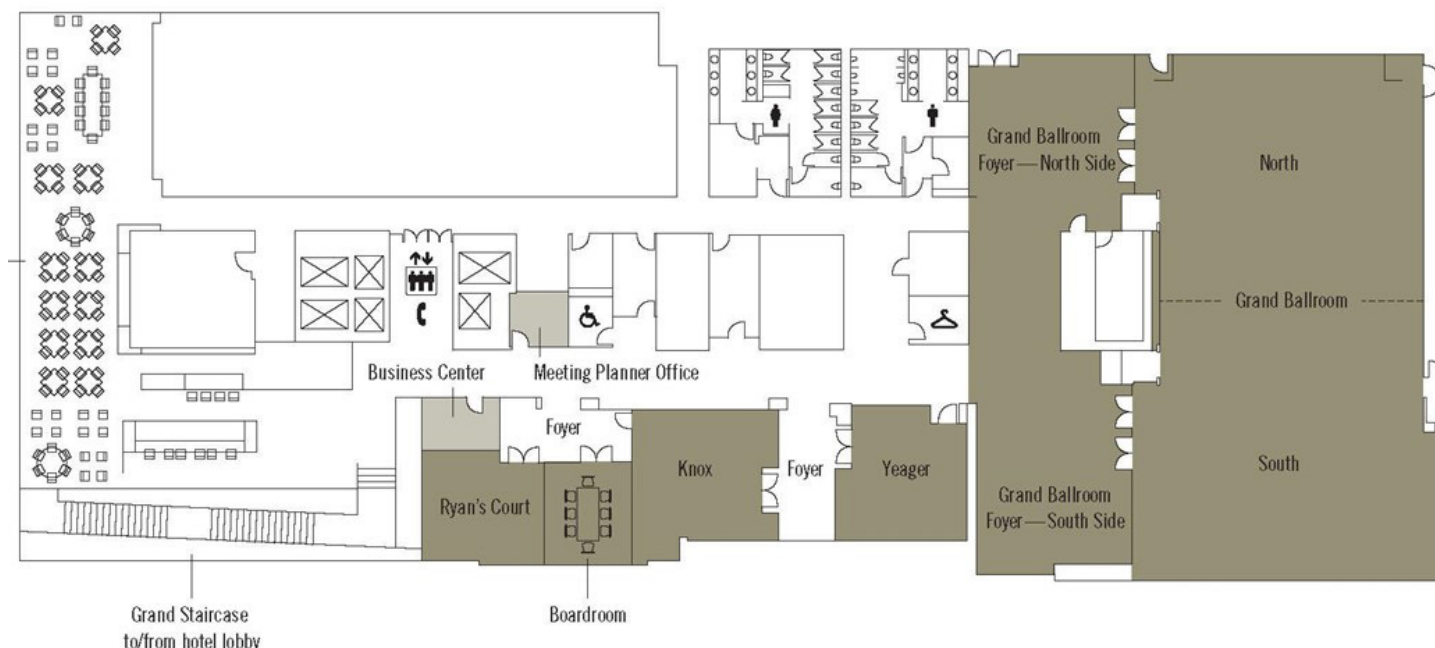


Enhancements

(Pricing available upon request)

- Upgraded Linens ◦ Entertainment
- Upgraded Chairs ◦ Custom Draping

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Fairmont
PITTSBURGH

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Beverage Menu

Name Brand Liquors

\$11 PER DRINK

Finlandia Vodka, Bacardi Spiced Rum, Bacardi Superior, The Famous Grouse Scotch Whiskey, Beefeater, Sauza Hornitos Plata, Jack Daniels, Jim Beam Rye, Noilly Prat Dry & Rouge Vermouth

Premium Brand Liquors

\$14 PER DRINK

Titos Vodka, Plymouth Gin, Bacardi Superior, Bacardi 8yr, Casamigo Blanco, Makers Mark, Templeton Rye, Chivas Regal, Noilly Prat Dry & Rouge Vermouth

Signature Brand Liquors

\$16 PER DRINK

Absolut Elyx, Belvedere, The Botanist, Bacardi Superior, Bacardi 8yr, Casamigos Blanco, Casamigos Reposado, Woodford Reserve, Knob Creek Rye, Glenlivet 12, Noilly Prat Dry & Rouge Vermouth

*+\$2.00 for all martinis and Manhattans**

Domestic Beer

\$7 PER DRINK

Yuengling, Miller Lite

Premium Beer

\$8 PER DRINK

Stella Artois, Corona, Guinness

Craft IPA

\$9 PER DRINK

Penn Brewery IPA

House Wine

\$54 PER BOTTLE

Proverb Pinot Grigio, Proverb Pinot Noir, Proverb Cabernet Sauvignon, Proverb Chardonnay, House Sparkling (\$55 per bottle)

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Fairmont
PITTSBURGH

Banquet Bar Packages

Premium Tier

Finlandia Vodka, Bacardi Spiced Rum,
Bacardi Superior, The Famous Grouse Scotch Whiskey,
Beefeater, Sauza Hornitos Plata, Jack Daniels,
Jim Beam Rye, Noilly Prat Dry & Rouge Vermouth,
Chandon Brut (CA)

Package Price

- \$22 for the 1st hour
- \$14 for each additional hour

Super Premium Tier

Titos Vodka, Bacardi Superior, Bacardi 8yr,
Plymouth Gin, Casamigos Blanco, Makers Mark,
Templeton Rye, Chivas Regal,
Noilly Prat Dry & Rouge Vermouth,
Moët & Chandon Imperial Brut

Package Price

- \$26 for the 1st hour
- \$16 for each additional hour

Luxury Tier

Absolut Elyx, Belvedere, Bacardi Superior,
Bacardi 8yr, Casamigos Blanco, Casamigos Reposado,
Woodford Reserve, Knob Creek Rye, Glenlivet 12,
Noilly Prat Dry and Rouge Vermouth, Veuve Cliquot

Package Price

- \$28 for the 1st hour
- \$18 for each additional hour

All Packages Include:

House Wine

Proverb Pinot Grigio, Proverb Pinot Noir, Proverb Cabernet Sauvignon,
Proverb Chardonnay

Liqueurs

Bailey's, Kahlua, Sambucca, Amaretto, Drambuie, Grand Marnier

Domestic Beer

Yuengling, Miller Lite

Premium Beer

Stella Artois, Corona, Guinness

Craft IPA

Penn Brewery IPA

Soft Drinks

Flow Alkaline Spring Water, Eco-friendly packaging

Beer and Wine Packages

Package Price

- \$20 for the 1st hour
- \$12 for each additional hour

House Wine

Proverb Pinot Grigio, Proverb Pinot Noir,
Proverb Cabernet Sauvignon,
Proverb Chardonnay

Liqueurs

Bailey's, Kahlua, Sambucca, Amaretto,
Drambuie, Grand Marnier

Domestic Beer

Yuengling, Miller Lite

Premium Beer

Stella Artois,
Corona, Guinness

Craft IPA

Penn Brewery IPA

Includes:

Soft Drinks & Flow Alkaline Spring Water,
Eco-friendly packaging

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