

- All Taxes and Gratuity are included in the per person price
- Five hour room rental complete with full-service, top-shelf open bar for the entire five hours
 - Overtime available (please see additional information sheet)
- Grande Buffet or Sit-Down dinner service
- Chef's selection of five Hors D'oeuvres; three on a stationary table & two passed butler-style
- A Professional Director for Reception coordination
- Choose from a selection of decorative card boxes
- Bethel Bakery Wedding Cake
 - Choose from a number of award-winning wedding cake designs
- Bridal suite complete with private restroom; available during entire reception
 - Champagne and Hors D'oeuvres served to Bridal Party upon arrival
- Champagne Toast for entire Bridal Party
- Illuminated Head Table on risers complete with (optional) candle decorations on each end
- Illuminated & Decorated Cake and Cookie Tables
- Up-lighting choose from an assortment of colors
- Chair Covers and Sashes
 - Choose from Black, Ivory or White chair covers & an assortment of Organza or Satin colored sashes
- Round Guest Tables; with your choice of Black, Ivory or White lap length linen tablecloths & an assortment of colored linen napkins
 - Complete China and Silverware service; Glassware (including Bar Glasses)
- Discounted pricing available for Vendors' meals, and children under age 12 (once adult minimum requirements have been met)
- Discounts on Bridal Showers and Rehearsal Dinners
- Discounts on Save the Dates, Invitations and more from Carlson Craft
- Unlimited consultations with our team of experienced event coordinators
- Facility is easily accessible from all areas of Pittsburgh complete with free ample parking and a covered, level entrance

Premier Wedding Package Grande Buffet or Sit-Down Menu Selections

Traditional Wedding Soup served first followed by Salvatore's Signature House Salad; Served with Italian bread & seasoned butter Choice of two entrées with Grande Buffet or choice of three entrées with Sit-Down Service

Chicken Marsala

Chicken medallions sautéed and served with a Marsala wine mushroom sauce

Chicken Piccata

Chicken medallions sautéed with mushrooms and capers in a white wine lemon butter cream sauce

Chicken Romano

Boneless chicken breast sautéed in an egg batter with a blend of Romano cheese and spices then served with lemon cream sauce

Chicken Salvatore

Boneless chicken breast stuffed with an herb cream cheese & spinach filling, served with sundried tomato basil cream sauce

Stuffed Breast of Chicken

Boneless chicken breast with homemade bread stuffing, served with chicken gravy

Maryland Style Crab Cake

Fresh jumbo lump crab meat baked golden brown, served with lemon cream sauce

Stuffed Flounder

Flounder stuffed with lump crab meat then baked and finished with a lemon cream sauce

Scrod English Style

Filet of cod loin topped with seasoned breadcrumbs, baked golden brown and served with lemon cream sauce

Scrod Siciliana

Baked filet of cod loin topped with Italian breadcrumbs, finished with lemon butter

Tilapia Romano

Tilapia sautéed in an egg batter with a blend of Romano cheese and spices then served with lemon cream sauce

Beef Burgundy

Roasted tenderloin medallions with mushrooms & peppers in a savory burgundy sauce

Beef Salvatore

Roasted tenderloin medallions served with mushrooms & peppers in a balsamic demi-glace

Carved Steamship of Beef*

Tenderly roasted with your choice of au jus or horseradish sauce

Filet Mignon

Char grilled filet served with choice of sauce: demi-glace or mushroom demi-glace

Prime Rib

Slow roasted prime choice of beef served with au jus & horseradish sauce

*Available for Grande Buffet Service only

Choice of One Potato:

Garlic Mashed Potatoes

Mashed Potatoes

Herb Roasted Red Skin Potatoes

Parsley Red Skin Potatoes

Potatoes Au Gratin

Twice Baked Potato

Choice of One Pasta:

Penne or Rotini

Alfredo, Classic Marinara, Meat or Tomato Basil Cream sauce

Choice of One Vegetable:

Capri Blend

carrots, green beans, squash and zucchini

Chateau Blend

broccoli, cauliflower, carrots, squash and zucchini

Green Bean Almondine

green beans topped with sliced almonds

Sicilian Medley

broccoli, carrots, green beans and red pepper strips

Baby Carrots

baby carrots lightly seasoned or glazed

Salvatore's

Events & Gatering

Premier Wedding Package

Bar Package

Our Premier Package features a five hour open bar; open for the entire duration of your event. Included already in the Premier price per person, our open bar features our house brand alcohols as well top shelf liquors, six different wines and your choice of beer selection.

House Liquors:

- Jacquin's Amaretto
- Jim Beam
- Seagram's Gin
- Bacardi Rum
- Peach Schnapps
- Vodka
- Windsor Whiskey

Top Shelf Liquors: House Wines:

- Kahlua
- KahluaCaptain Morgan's Rum
- Southern Comfort
- Tanqueray
- Absolut Vodka
- Ketel One Vodka
- Stoli Vodka
- Canadian Club Whiskey
- Crown Royal
- Jack Daniels
- Johnnie Walker Red
- Seagram's VO

- Cabernet Sauvignon
- Chardonnay
- Merlot
- Moscato
- Riesling
- White Zinfandel

Draft Beer Selections: Choose from two of the following draft selections

- Bud Light
- Budweiser
- Coors Light

- Miller Lite
- Yuengling

Ice water, Coffee and Hot Tea will be served tableside; all other soft drinks and non-alcoholic beverages will be served along with the alcoholic beverages by the Bartender(s)