



MARRIOTT
PITTSBURGH
AIRPORT



EVENTS MENU

CONTINENTAL BREAKFAST

create-your-own continental breakfast | \$16 per person

assorted juices
gourmet coffee, decaffeinated coffee and herbal teas
select two breakfast items—
assorted breakfast breads with butter and fruit preserves
bagels with cream cheese, butter and fruit preserves
house made muffins with butter and fruit preserves
fresh sliced seasonal fruit and berry display
assorted greek and fruit yogurts
house made granola
assorted dry cereals with 2% and skim milk

continental breakfast | \$19 per person

assorted juices
breakfast pastries to include bagels, muffins and breakfast breads—served with cream cheese, butter and fruit preserves
fresh sliced seasonal fruit and berry display
assorted greek and fruit yogurt
house made granola
assorted dry cereals with 2% and skim milk
gourmet coffee, decaffeinated coffee and herbal teas

enhancements | add \$3 per person per selection

hard boiled eggs
classic scrambled eggs
steel cut oatmeal with brown sugar and raisins
buttermilk biscuits with sausage gravy and cheddar cheese

enhancements | add \$4 per person per selection

scrambled eggs, smoked bacon and cheddar cheese on a croissant
scrambled egg whites, spinach tomato and feta cheese in a wrap
scrambled eggs, canadian bacon and cheese on an english muffin
buttermilk, chocolate chip, banana or blueberry pancakes
brioche french toast with maple syrup
smoked bacon or sausage

*groups with 20 or less attendees subject to small group service fee
all pricing subject to applicable service charge and tax*

BUFFET BREAKFAST

full american breakfast | \$25 per person

assorted juices
assorted breakfast pastries to include muffins, bear claws and croissants—served with butter and fruit preserves
fresh sliced seasonal fruit and berry display
assorted greek and fruit yogurts
assorted dry cereals served with 2% and skim milk
steel cut oatmeal with brown sugar and raisins
scrambled eggs
buttermilk pancakes or brioche french toast with warm maple syrup (**select one**)
breakfast potatoes
smoked bacon or sausage (**select one**)
gourmet coffee, decaffeinated coffee and herbal teas

enhancements | \$4 per person

scrambled eggs, smoked bacon and cheddar cheese on a croissant
scrambled egg whites, spinach, tomato and feta cheese in a wrap
scrambled eggs, canadian bacon and cheese on an english muffin

omelet station | \$5 per person

**maximum of 25 people per station*

add omelet station to full american breakfast buffet*

chef created omelets prepared to order

guests will be able to choose from chef's selection of meats, cheeses and vegetables.

**attendant fee will apply*

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PLATED BREAKFAST

baked french toast | \$17 per person

orange juice
fresh cut seasonal fruit
brioche french toast with butter and warm maple syrup
smoked bacon or sausage (**select one**)
gourmet coffee, decaffeinated coffee and herbal teas

all american | \$21 per person

orange juice
fresh cut seasonal fruit
smoked bacon
breakfast potatoes
scrambled eggs with a choice of (**select two**)—
fresh herbs, salsa, cheddar cheese, bell peppers, spinach, tomatoes or mushrooms
gourmet coffee, decaffeinated coffee and herbal teas

farmers frittata | \$18 per person

orange juice
fresh cut seasonal fruit
vegetable or western style frittata
smoked bacon or sausage (**select one**)
breakfast potatoes
gourmet coffee, decaffeinated coffee and herbal teas

steak and eggs | \$31 per person

orange juice
classic scrambled eggs
new york strip steak
breakfast potatoes
gourmet coffee, decaffeinated coffee and herbal teas

*all plated breakfasts include assorted muffins and nut breads
substitute egg whites for \$3 per person
groups with 20 or less attendees subject to small group service fee
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BRUNCH

brunch buffet | \$33 per person

assorted juices

gourmet coffee, decaffeinated coffee and herbal teas

display includes—

fresh sliced seasonal fruit and berry display

assorted breakfast pastries and breads served with cream cheese, butter and fruit preserves

carved selections (**select one**)—

baked ham with brown sugar

sirloin with madeira sauce or merlot demi-glace

salad selections (**select two**)—

broccoli cheddar salad

tomato and mozzarella with balsamic drizzle

cranberry fruit coleslaw

cold grilled vegetables

tossed salad

egg selections (**select one**)—

western style frittata

farmers frittata with asparagus, tomato and fontina cheese

spinach and mushroom quiche

classic scrambled eggs

additional selections (**select two**)—

shrimp and grits

brioche french toast or buttermilk pancakes with butter and

warm maple syrup

smoked bacon or turkey bacon

smoked sausage

breakfast potatoes

cheesy potatoes

roasted red skin potatoes

omelet station | \$5.00 per person

**maximum of 25 people per station*

add omelet to the brunch buffet*

chef created omelets prepared to order

guests will be able to choose from chef's selection of meats, cheeses and vegetables

**attendant fee will apply*

enhancements

selection of breakfast scones | \$42 per dozen

selection of house made muffins | \$40 per dozen

bagels with cream cheese, butter and fruit preserves | \$42 per dozen

buttermilk biscuits with sausage gravy and cheddar cheese | \$3.50 per person

smoked salmon display with accompaniments | \$5.50 per person

grilled salmon with brown sugar glaze | \$4.50 per person

beverage enhancements

mocktails | \$4 each

infused water | \$35 gallon

bottled water | \$3.50 each

mimosas | \$4.50 each

bellinis | \$5.50 each

bloody marys | \$5.50 each

non-alcoholic fruit punch | \$45 gallon

iced tea | \$35 gallon

lemonade | \$35 gallon

bubble bars available—pricing upon request

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A LA CARTE SELECTIONS

assorted greek and fruit yogurts | \$4 each
yogurt and granola parfaits | \$5.50 each
assorted granola and energy bars | \$4.50 each
individual melon skewers | \$3.50 each
individual strawberry and pineapple skewers | \$4 each
individual red and green grape shooters | \$4 each
individual berry martinis | \$5.50 each
individual fresh cut fruit jars | \$4.50 each
steel cut oatmeal with brown sugar and raisins | \$4.50 per serving
selection of breakfast pastries | \$40 per dozen
selection of house made muffins | \$40 per dozen
selection of breakfast breads | \$40 per dozen
selection of scones | \$42 per dozen
bagels with cream cheese and fruit preserves | \$42 per dozen
smoked bacon or sausage | \$4.50 per person
classic scrambled eggs | \$3 per person
hard boiled eggs | \$3 per person
scrambled eggs, smoked bacon and cheddar cheese on a croissant | \$4 each
scrambled egg whites, spinach, tomato and feta cheese in a wrap | \$4 each
scrambled eggs, canadian bacon and cheese on an english muffin | \$4 each

all pricing subject to applicable service charge and tax

BREAKS

sweet treats | \$12 per person

assorted mini cupcakes
brownie bites
chocolate chip cookies
2% and skim milk

sweet and salty | \$13 per person

chocolate chip cookies
white cheddar popcorn
kettle chips
candy bars
chocolate and 2% milk

stadium treats | \$14 per person

soft pretzels with stadium mustard
candy bars
nacho chips, salsa and cheese sauce
assorted soft drinks

light and fresh | \$12 per person

assorted whole fruit
trail mix
assorted granola and energy bars
citrus infused water

protein builder | \$14 per person

roasted edamame
roasted nuts
domestic cheeses with crackers
citrus infused water

take a dip | \$14 per person

buffalo chicken dip
spinach and artichoke dip
house made hummus
tortilla chips, pita bread, carrot, cucumber and celery sticks

it's cheesy | \$14 per person

**minimum 10 people required*
white cheddar, brie and gruyere with fig jam on brioche
quesadilla wedges de queso manchego
tomato soup shooters
spicy roasted olives

design your own trail mix | \$16 per person

**minimum 15 people required*
house made granola, dried cranberries, golden raisins,
dried apricots, assorted nuts, jelly beans, m&m's,
sesame sticks and yogurt pretzels
**mix and match your favorites to enjoy during your meeting
or create a snack to take with you on the road*

all pricing subject to applicable service charge and tax

A LA CARTE SELECTIONS

bakery selections

house made muffins | \$40 per dozen

bagels with butter, cream cheese and fruit preserves | \$42 per dozen

croissants | \$42 per dozen

assorted scones | \$42 per dozen

assorted cookies | \$42 per dozen

assorted miniature cupcakes | \$30 per dozen

miniature blondies, brownies and lemon bites | \$30 per dozen

macaroons | \$42 per dozen

little donuts | \$42 per dozen

fruit and cheese selections

domestic cheese display | \$5.50 per person

whole fruit | \$2.50 per piece

fresh sliced seasonal fruit | \$4.50 per person

fruit smoothie shooters | \$4.50 each

snack selections

chocolate dipped strawberries and banana medallions | \$2.50 each

assorted candy bars | \$3.50 each

individual bags of potato chips and pretzels | \$3.50 each

granola and energy bars | \$4.50 each

soft pretzel bites with stadium mustard and cheese sauce | \$4.50 per person

house fried chips with guacamole and salsa | \$5.50 per person

pita chips with hummus and tapenade | \$6.50 per person

spinach artichoke dip with house fried chips | \$6.50 per person

buffalo chicken dip with tortilla chips and celery sticks | \$6.50 per person

individual servings of hummus with pita, carrot, cucumber and celery sticks | \$4.50 each

roasted edamame shooter | \$3.50 each

roasted peanut shooter | \$3.50 each

cold marinated grilled vegetables | \$5.50 per person

individual vegetable crudité | \$4.50 per person

individual shrimp shooter with remoulade sauce | \$5.50 each

all pricing subject to applicable service charge and tax

BUFFET LUNCH

wood grilled flatbreads | \$28 per person

**maximum of 50 guests*

tomato bisque

classic caesar salad and red skin potato salad

margherita flatbread

roasted roma tomatoes, fresh basil olive oil and garlic with feta and fresh mozzarella cheeses

bbq flatbread

slow roasted bbq pulled beef brisket with caramelized red onions, smoked bacon, pepper jack cheese, drizzled with a1 ranch dressing

vegetable flatbread

roasted julienne bell peppers, red onion, zucchini and yellow squash with tarragon pesto sauce

chef's selection of assorted desserts

metro deli | \$28 per person

soup of the day

red skin potato salad and broccoli salad

deli display—

*premium roasted turkey breast, roast beef, black forest ham and genoa salami
provolone, pepper jack, baby swiss and cheddar cheeses
leaf lettuce, red onions, sliced ripe tomatoes and dill pickle spears
condiment station, artisan breads and kaiser rolls*

assorted individual bags of chips, pretzels and sun chips

chef's selection of assorted desserts

market buffet | \$28 per person

**minimum 20 people required*

roasted red pepper gouda bisque

redskin potato salad and broccoli salad

assorted individual bags of chips, pretzels and sun chips

sandwich selections (**select three**) –

cajun chicken breast

slow roasted cajun chicken with lettuce, tomato and red onion, served on a croissant

italian style sub

genoa salami, black forest ham, roast beef, provolone cheese, lettuce, tomato and red onion, served on a hoagie roll

roasted turkey breast

oven roasted turkey breast with cheddar cheese, tomato and red onion, served on a brioche bun

grilled vegetable

sliced and marinated zucchini, yellow squash, portabella mushroom and red onion, grilled with roasted garlic aioli, served on a brioche bun

mozzarella and tomato on focaccia

chicken salad with sliced apple on a croissant

mediterranean veggie in sundried tomato wrap

chef's selection of assorted desserts

*all selections include gourmet coffee, decaffeinated coffee, herbal tea and iced tea
assorted sodas available for an additional \$1.00 per person
groups with 20 or less attendees subject to small group service fee
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PITTSBURGH AIRPORT MARRIOTT

777 Aten Road Coraopolis, PA 15108 T. 412 490 6626

meetings  imagined

BUFFET LUNCH

amore buffet | \$28 per person

wedding soup
mixed green salad and tomato mozzarella salad
bowtie pasta with chicken and sundried tomatoes
with a light white wine sauce
classic four cheese lasagna
gluten free pasta primavera
garlic bread
chef's selection of assorted desserts

tutti bella buffet | \$28 per person

**minimum 20 people required*

minestrone
classic caesar salad and fresh cut seasonal fruit
eggplant parmesan
chicken marsala
italian sausage and peppers
italian rolls and garlic breadsticks
dessert to include italian lemon crème cake and
tiramisu

quesadilla buffet | \$28 per person

**maximum of 50 guests*

chicken tortilla soup
mixed garden salad and edamame salad
cheese quesadilla
blend of mozzarella, asiago and cheddar cheeses
chicken quesadilla
grilled sliced chicken breast with pepper jack cheese
shrimp quesadilla
baby marinated grilled shrimp
beef brisket quesadilla
barbeque brisket with caramelized onions
fried tortilla chips with assorted salsa, sour cream,
guacamole
dessert to include cinnamon honey churros and fresh fruit
with berries

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BUFFET LUNCH

executive buffet | \$32 per person

**minimum 20 people required*

soup (**select one**) –

potato leek soup

roasted red pepper gouda bisque

wedding soup

salad (**select one**) –

mixed green salad

caesar salad

spinach and strawberry salad

chopped salad

entrée selections (**select two**) –

chicken piccata

chicken marsala

roast loin of beef

roast pork with apple pear demi-glace

pan seared tilapia provençal

pan seared salmon with honey glaze

pasta primavera

chef's selection of starch and garden vegetable

fresh rolls with butter

chef's selection of assorted desserts

pittsburgh buffet | \$30 per person

**minimum 20 people required*

chopped salad with choice of two dressings

sweet slaw

pierogies with sour cream

steak fries

sandwich selections (**select two**) –

capicola and provolone

cheddar cheesesteak

turkey and swiss

ham and cheddar

corned beef and sauerkraut

chef's selection of assorted desserts

create-a-salad | \$29 per person

chef's selection of soup

mixed greens

cherry tomatoes, cucumbers, red onion, black

olives, cheddar cheese, blue cheese, dried

cranberries, candied pecans and wonton strips

choice of two dressings

steak fries

protein selections (**select two**) –

herb marinated chicken

grilled steak

salmon

served with fresh rolls and butter

chef's selection of assorted desserts

grilled fajita buffet | \$30 per person

chicken tortilla soup

mixed garden salad with choice of two dressings

seasoned tequila lime chicken, chipotle adobe
steak, grilled onions and peppers

spanish rice

flour tortillas

housemade tortilla chips with con queso, salsa,
guacamole, sour cream

chef's selection of assorted desserts

specialty lunch buffets include gourmet coffee, decaffeinated coffee, herbal tea and iced tea

assorted sodas available for an additional \$1.00 per person

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meetings  imagined

PLATED LUNCH

marriott chicken | \$26 per person

sautéed boneless chicken breast with your choice of topping (**select one**) –

piccata
marisala
pineapple mango salsa
provençal

marriott haddock | \$26 per person

pan seared your way (**select one**) –

pineapple mango salsa
provençal
cajun spice with lemon cream
citrus beurre blanc

marriott salmon | \$28 per person

prepared your way (**select one**) –

teriyaki glaze
pistachio encrusted
honey glaze
lemon and dill

roast loin of beef | \$28 per person

sliced beef with port wine demi-glaze or roasted shallot demi-glaze

pasta primavera | \$26 per person

cheese tortellini with white wine shallot cream sauce and fresh garden vegetables

starter course (select one) –

potato leek soup
roasted red pepper gouda bisque
wedding soup
mixed garden salad
caesar style salad
spinach and strawberry salad
italian chopped salad
fresh fruit cup

dessert presentation (select one) –

apple pie
boston cream pie
carrot cake
chocolate sensation cake
lemon layer cake
new york style cheesecake
ice cream or sorbet
triangle cookie bars

*all entrees accompanied by chef's selection of starch and garden fresh vegetable, fresh rolls with butter
gourmet coffee, decaffeinated coffee, herbal tea and iced tea
assorted sodas available for an additional \$1.00 per person
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PLATED DINNER SELECTIONS

chicken florentine | \$32 per person

boneless breast of chicken stuffed with spinach, mozzarella and parmesan cheeses presented with a roasted shallot sauce

chicken piccata | \$32 per person

boneless breast of chicken sautéed with lemon caper sauce

roast pork tenderloin | \$33 per person

seasoned and slow roasted boneless pork tenderloin served with stone ground mustard demi-glace

pan seared haddock | \$33 per person

served with pineapple mango salsa or cajun-seared with lemon creme

pan seared orange roughy | \$35 per person

served with mandarin orange beurre blanc

pan seared salmon | \$39 per person

served with honey glaze or citrus beurre blanc

roast loin of beef | \$35 per person

top round of beef with port wine demi-glace, bordelaise or roasted garlic demi-glace

roast sirloin of beef | \$42 per person

seasoned and slow roasted and served with horseradish sauce

filet mignon | \$49 per person

sliced beef with port wine demi-glace, bordelaise or roasted shallot demi-glace

starter course (select one) –

*wedding soup
cream of potato leek soup
tomato florentine soup
chicken tortilla soup
mushroom bisque
roasted red pepper gouda bisque
mixed garden salad
caesar style salad
pear and cranberry salad
spinach and strawberry salad*

accompaniments (select two) –

*parmesan smashed potatoes
roasted red pepper mashed potatoes
boursin mashed potatoes
roasted herb redskin potatoes
caramelized onion mashed potatoes
wild rice pilaf
wild mushroom risotto
roasted seasonal vegetables
sautéed green beans, olive oil and garlic
asparagus and carrots
asparagus with lemon pepper butter*

dessert presentation (select one) –

*apple pie
boston cream pie
carrot cake
chocolate sensation cake
lemon layer cake
cheesecake*

*all entrees include fresh rolls with butter
gourmet coffee, decaffeinated coffee, herbal tea and iced tea
assorted sodas available for an additional \$1.00 per person
groups with 20 or less attendees subject to small group service fee
all pricing subject to applicable service charge and tax*

DUAL PLATED DINNER SELECTIONS

chicken franciase and shrimp scampi | \$42 per person

*seared chicken breast with lemon cream sauce
accompanied by shrimp scampi*

caribbean chicken and crab cake | \$42 per person

*grilled chicken breast with pineapple sauce
accompanied by a crab cake with cajun remoulade*

beef tenderloin and chicken | \$46 per person

*roast sliced tenderloin of beef with port wine demi-
glace accompanied by a boneless breast of chicken
topped with boursin cream sauce*

beef tenderloin and salmon | \$47 per person

*roast sliced tenderloin of beef with port wine demi-
glace accompanied by your choice of salmon*

starter course (select one) –

*wedding soup
cream of potato leek soup
tomato florentine soup
chicken tortilla soup
mushroom bisque
roasted red pepper gouda bisque
mixed garden salad
caesar style salad
pear and cranberry salad
spinach and strawberry salad*

accompaniments (select two) –

*parmesan smashed potatoes
roasted red pepper mashed potatoes
boursin mashed potatoes
roasted herb redskin potatoes
caramelized onion mashed potatoes
wild rice pilaf
wild mushroom risotto
roasted seasonal vegetables
sautéed green beans, olive oil and garlic
asparagus and carrots
asparagus with lemon pepper butter*

dessert presentation (select one) –

*apple pie
boston cream pie
carrot cake
chocolate sensation cake
lemon layer cake
cheesecake*

*all entrees include fresh rolls with butter
gourmet coffee, decaffeinated coffee, herbal tea and iced tea
assorted sodas available for an additional \$1.00 per person
groups with 20 or less attendees subject to small group service fee
all pricing subject to applicable service charge and tax*

DINNER BUFFETS

commuter buffet | \$39 per person

select:

one soup
one salad
two accompaniments
two entrees

concorde buffet | \$42 per person

select:

one soup
one salad
two accompaniments
three entrees

soup selections

wedding soup
tomato florentine soup
chicken tortilla soup
mushroom bisque
roasted red pepper gouda bisque
cream of potato leek

salad selections

mixed green salad with assorted toppings
cucumber and tomato salad
spinach and strawberry salad
tomato and mozzarella salad
caesar style salad
fresh cut fruit salad

accompaniment selections

parmesan smashed potatoes
roasted red pepper mashed potatoes
boursin mashed potatoes
roasted herb redskin potatoes
caramelized onion mashed potatoes
wild rice pilaf
golden raisin apricot rice
wild mushroom risotto
sautéed green beans with olive oil and garlic
roasted vegetables
asparagus and baby carrots
penne alla vodka
cavatappi with roasted red pepper cream
tri color tortellini with white wine shallot sauce

entree selections

chicken marsala
chicken piccata
chicken francaise
chicken florentine
chicken mediterranean
sliced beef with port wine demi-glace
classic pork loin with apple pear demi-glace
spicy pepper glazed pork loin
pistachio encrusted salmon
pan seared haddock with citrus beurre blanc

a minimum of 30 people are required for buffets
each buffet includes fresh rolls and butter, chef's selection of assorted desserts
gourmet coffee, decaffeinated coffee, herbal tea and iced tea
all pricing subject to applicable tax and service charge

PITTSBURGH AIRPORT MARRIOTT

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 **meetings imagined**

CARVING STATIONS

roasted turkey | \$185

served with cranberry orange relish and silver dollar rolls (serves 25 people)

cured ham | \$240

served with honey mustard sauce and savory biscuits (serves 50 people)

beef tenderloin | \$285

served with port wine demi-glace and horseradish sauce with silver dollar rolls (serves 20 people)

prime rib of beef | \$365

roasted in natural juices with creamy horseradish and assorted rolls (serves 35 people)

top round of beef | \$235

baron of beef served with bordelaise sauce and silver dollar rolls (serves 40 people)

*one carver required per 100 people | \$100
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STATIONS I

preview station

domestic cheese display with crackers and mustard | \$5.50 per person

hummus with pita chips | \$4.50 per person

freshly sliced fruit tray | \$4.50 per person

crudité of fresh vegetables with dip | \$5 per person

seasonal bruschetta | \$2.50 per person

carvers corner

roast baron of beef served with port wine demi-glace and horseradish sauces | \$12 per person

tenderloin of beef served with port wine demi-glace and horseradish sauces | \$15 per person

roast turkey breast served with stone ground mustard and cranberry chutney | \$11 per person

baked ham served with pineapple salsa on the side | \$11 per person

roast loin of pork served with stone ground mustard | \$11 per person

all carving stations accompanied by silver dollar rolls

butler passed hors d'oeuvres

four pieces per person | \$10 per person —

smoked chicken quesadillas

swedish meatballs

phyllo pockets with spinach and feta cheese

spring rolls with thai chili sauce

*one carver required per 100 people | \$100
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meetings  imagined

STATIONS II

salad station | \$6 per person

select two (accompanied by artisan bread) –

mixed greens tossed with toasted almonds and mandarin oranges

spinach and strawberry salad

caesar style salad

mixed green salad with assorted toppings

tomato and mozzarella salad

red skin potato salad

pasta station | \$11 per person

cheese tortellini and penne pasta

white wine shallot, vodka cream and tomato basil sauces

diced garlic and crushed red pepper

tomatoes, spinach, mushrooms and asparagus

grilled chicken and sweet sausage

shredded mozzarella and shaved parmesan cheese

**station attendant required*

asian station | \$11 per person

fried rice

vegetable spring rolls

general tso's chicken

beef stir fry with asian vegetables

pot stickers with thai chili sauce

asian take out containers and chop sticks

seafood station

scallops wrapped in bacon | \$175 per 50 pieces

mushrooms stuffed with crabmeat | \$185 per 50 pieces

jumbo shrimp with cocktail and remoulade sauces | \$210 per 50 pieces

grilled shrimp with fruit chutney and remoulade sauces | \$210 per 50 pieces

whole poached salmon with diced eggs, tomatoes, capers, red onions, black olives and mini bagelettes | \$395 each

*one pasta attendant required per 35 people | \$100
groups with 20 or less attendees subject to small group service fee
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STATIONS III

mashed potato martini bar | \$7 per person

parmesan mashed potatoes

yukon gold mashed potatoes

caramelized onions, crumbled bacon, sour cream, roasted corn, scallions, shredded cheddar cheese and classic gravy

**station attendant optional*

antipasto station | \$12 per person

italian cured meats

fresh mozzarella and provolone cheeses

roasted red and yellow peppers

italian olives

marinated mushrooms

ciabatta, focaccia and tuscan rolls

viennese station | \$11 per person

new york style cheesecake

chocolate truffle cake

tiramisu

caramel apple granny

individual mousse desserts

miniature strawberry shortcake

miniature cream puffs

salted caramel cake

chocolate dipped strawberries and banana medallions

international coffee station | \$50 per gallon

regular, decaffeinated and flavored coffee

herbal teas

whipped cream

shaved chocolate

cinnamon sticks

stemmed cherries

**add cordials to your coffee station at \$8 per drink*

**cordials to include but not limited to: godiva liqueur, grand marnier, courvoisier, bailey's irish cream, frangelica*

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meetings imagined

HORS D'OEUVRES SELECTION

executive hors d'oeuvres selections | \$170 per 50 pieces

swedish meatballs
broccoli and cheese bites
fried pickles
mini quiche
franks in puff pastry
smoked chicken quesadillas
coconut chicken
toasted ravioli marinara
fried mozzarella cheese
pot stickers
vegetable spring roll with thai chili sauce
mushroom and cheese bruschetta
tomato and basil crustini

premium hors d'oeuvres selections | \$185 per 50 pieces

phyllo pockets filled with spinach and feta cheese
prosciutto ham with melon
coconut shrimp
miniature maryland crab cakes
beef wellington
scallops wrapped in bacon
brie in puff pastry
chicken skewers
crispy asparagus with asiago cheese
edamame pot stickers
mushroom stuffed with spinach and boursin cheese
tomato and mozzarella skewer
strawberry and pineapple kebobs
red grape and cheddar skewers

all pricing subject to applicable service charge and tax

HOSPITALITY FARE

dips by the quart

- salsa | \$10 per quart
- queso | \$15 per quart
- guacamole | \$20 per quart
 - served with house fried tortilla chips*
- spinach and artichoke | \$30 per quart
- hummus | \$35 per quart
- buffalo chicken | \$45 per quart
 - served with pita chips, red pepper strips, carrot, celery and cucumber sticks*

salads by the quart

- potato | \$10 per quart
- pasta | \$10 per quart
- coleslaw | \$10 per quart
- broccoli and cheddar | \$12 per quart
- seasonal fruit | \$20 per quart

pizza

- 16-cut with up to (2) toppings | \$24 per pizza
- additional toppings | \$2 each

little bites

- tomato basil flatbread bruschetta | \$50
- mushroom flatbread bruschetta | \$50
- tenderloin boursin crostini | \$65
 - serves 25*
- tenderloin board | \$350
 - sliced tenderloin of beef, horseradish sauce, cilantro pesto aioli and silver dollar rolls*

trays

- vegetable | \$75 per tray
- sliced fruit | \$75 per tray
- domestic cheese | \$90 per tray
 - serves 20*

sandwich rings

- turkey | \$60 per ring
- italian | \$60 per ring
- ham | \$60 per ring
 - 16 cuts per ring*

sandwiches

- meatball | \$45
- sausage and peppers | \$45
 - served with hoagie rolls and shredded mozzarella cheese*
- pulled pork | \$75
 - served with kaiser rolls, lettuce, tomato and cheese*
 - serves 15-20*

stations

- nacho | \$6 per person
 - queso, salsa, guacamole, jalapenos, sour cream and house fried tortilla chips*
- taco | \$12 per person
 - hard and soft shells, ground beef, tomatoes, shredded lettuce, shredded cheddar cheese, jalapenos and salsa*

desserts

- cookies | \$36 per dozen
- brownies | \$36 per dozen
- cupcakes | \$30 per dozen
- chocolate dipped strawberries | \$1.75 each
- ice cream sundae bar | \$5 per person
 - vanilla ice cream, chocolate sauce, caramel sauce, sprinkles, crushed oreos, cherries and whipped cream*

drinks

- assorted cans of soda | \$3 each

mixer package

- up to 25 people | \$75
- 26-50 people | 100
- 51-100 people | 150
 - assorted diet and regular sodas, club soda, tonic water, cranberry juice, orange juice, pineapple juice, lemons, limes and cherries*

all pricing subject to applicable service charge and tax

BEVERAGES

host and cash bars

- essential brands | \$7 per drink
- exceptional brands | \$8 per drink
- extraordinary brands | \$9 per drink
- domestic bottle beer | \$5.50 per bottle
- premium bottle beer | \$6.25 per bottle
- wine by the glass | \$8 per glass
- cordials | \$10 per drink
- bottled water | \$3.50 each
- diet and regular sodas | \$3.50 each

**host bars are priced per drink and reflect the actual number of drinks served. actual charges are based upon consumption. cash bars reflect the cost per drink as paid by the individual guest.*

open bar package

essential brands—

- first hour | \$12 per person
- second hour | \$9 per person
- each additional hour | \$8 per person

exceptional brands—

- first hour | \$15 per person
- second hour | \$10 per person
- each additional hour | \$9 per person

extraordinary brands—

- first hour | \$19 per person
- second hour | \$14 per person
- each additional hour | \$11 per person

additional selections—

- margarita or rum punch | \$85 per gallon
- champagne punch or sangria | \$95 per gallon
- mimosa or bloody mary | \$95 per gallon

**open bars are priced per person or either the guaranteed attendance or the actual attendance, if higher. all open bars are stocked with bourbon, vodka, gin, scotch, whiskey, rum, domestic and premium beers, wine, soda and mineral waters.*

**bartender fee applies*

**maximum 4 hours, \$25 for each additional hour—minimum bar revenue of \$175 to sponsor a bar*

beverage selection

essential brands

jim beam, new amsterdam, beefeater, grant's, seagram's 7, cruzan light

exceptional brands

jack daniels, absolut, bombay sapphire, dewar's, seagram's 7, bacardi

extraordinary brands

maker's mark, ketel one, bombay sapphire, johnny walker black, crown royal, bacardi

all bars include

captain morgan, kamora, amaretto, vermouth, peach schnapps

domestic beers

bud light, budweiser, coors light, miller lite, yuengling, michelob ultra

premium and craft beers

sam adams, blue moon, corona extra, corona light, heineken, heineken light, angry orchard, dos equis, sierra nevada, lagunitas ipa

cordials and cognacs to enhance your bar

romana sambuca, bailey's, grand marnier, chambord, drambuie, frangelico, courvosier VS, harveys bristol cream, godiva

a la carte selections

- house wine | \$31 per bottle
- sparkling water | \$4.50 each
- flavored iced teas | \$5 each
- assorted bottled juices | \$4 each
- assorted diet and regular soda | \$3.50 each
- chocolate, 2% or skim milk | \$3 each
- assorted vitamin water | \$5 each
- red bull or assorted energy drinks | \$5 each
- infused water | \$35 per gallon
- non-alcoholic fruit punch | \$45 per gallon
- lemonade | \$40 per gallon
- iced tea | \$40 per gallon
- gourmet coffee and decaffeinated coffee | \$55 per gallon
- herbal teas | \$55 per gallon

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meetings  imagined

MEETING PACKAGES

first class | \$70 per person

- continuous beverage service
- full american breakfast buffet
- morning break
- hot or cold lunch buffet
- afternoon break

concourse a | \$65 per person

- continuous beverage service
- continental breakfast
- morning break
- hot or cold lunch buffet
- afternoon break

runway | \$55 per person

- continuous beverage service
- continental breakfast
- morning break
- hot or cold lunch buffet

concourse b | \$55 per person

- continuous beverage service
- morning break
- hot or cold lunch buffet
- afternoon break

baggage claim | \$45 per person

- continuous beverage service
- hot or cold lunch buffet
- afternoon break

concourse c | \$40 per person

- continuous beverage service
- full american breakfast buffet
- morning break or afternoon break

stand by | \$35 per person

- continuous beverage service
- continental breakfast
- morning break or afternoon break

menus included in meeting packages

beverage service

gourmet coffee, decaffeinated coffee, specialty teas, assorted sodas and bottled water

morning break

whole fruit, trail mix and energy bars

afternoon break options

sweet & salty, take a dip, protein builder or it's cheesy

lunch buffet options

wood grilled flatbreads, the metro deli, tutti bella buffet, amore buffet, market buffet or quesadilla buffet

*meeting packages are available to groups greater than 25 guests
all pricing subject to applicable service charge and tax*

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meetings imagined

MEETINGS MADE SIMPLE

meetings made simple package | \$90 per person

continuous beverage service
continental breakfast service
morning break
hot or cold lunch buffet
afternoon break
one complimentary meeting room
tables set to your specifications
infused water

power package—

*one 6-8 ft screen
projection cart
cabling
technical support*

complimentary wi-fi—

two wi-fi codes to make device connection fast and easy

dedicated conference planning manager—

a professional planner is available to assist with all meeting requirements on site while being available to respond to the changing dynamics of your meeting

meetings made simple

dedicated service team member through the complimentary marriott meeting services app, marriott red coat direct program and marriott meetings imagined website

menus included in meeting packages

continental breakfast

beverage service

gourmet coffee, decaffeinated coffee, herbal teas, assorted sodas and bottled water

morning break

whole fruit, trail mix and energy bars

afternoon break options

sweet & salty, take a dip, protein builder or it's cheesy

lunch buffet options

wood grilled flatbreads, the metro deli, tutti bella buffet, amore buffet, market buffet or quesadilla buffet

*meetings made simple package is available for groups of 25 or less
all pricing subject to applicable service charge*

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meetings  imagined

MARRIOTT CATERING POLICIES

Catering policies

Welcome to the Pittsburgh Airport Marriott! We look forward to serving you and your associates. Our staff will assist you in every way possible to prepare for a successful meeting or special occasion.

Rental charges apply to all rooms used for meetings, exhibits and ceremonies booked through the hotel.

Confirmation for the number of guests to be served must be received no later than 72 business hours prior to the scheduled function, otherwise the hotel will consider your original expected number of people to be the guarantee for all charges. All hotel charges will be based upon the guaranteed number or the actual number served, whichever is greater.

A 26% service charge and applicable sales tax will be added to all food, beverage, audio visual, rental and resources ordered through the hotel.

The Pittsburgh Airport Marriott reserves the right to inspect and control all parties, meetings, receptions and events being held on the premises.

All federal, state and local laws with regard to food and beverage purchases and consumption are strictly adhered to. **All food and beverage must be purchased through the hotel, or penalties will be assessed.** No food or beverage is to be taken from the hotel.

If the room herein reserved cannot be made available to the guest, the hotel reserves the right to substitute a similar or comparable room for the function. Such substitution shall be deemed by the guest as full performance.

The hotel is not responsible for any loss of material, equipment or personal belongings left in unattended and/or unsecured rooms or areas. The hotel accepts no responsibility for goods shipped to the hotel prior to scheduled functions or left after a function is completed.

All prices are subject to change due to pending circumstances with notice. Final pricing is available 30 days prior to your event.

Catering policies (continued)

All functions require an advance deposit. No reservation is firm until the deposit is received. All functions are to be paid with cash or credit card prior to the function. Direct billing can be arranged, but must be approved prior to the function date. A 21-day advance notice is required to establish direct billing.

The hotel will not permit the affixing of anything to the walls, floors or ceiling with nails, staples, carpet tape or other substances. Please consult the Catering Department for assistance in displaying of all materials.

Special engineering requirements must be specified to our Catering Department at least three weeks prior to the function. Charges will be based on labor involved and power drain. A wide selection of audio visual equipment and services are available through an in-house supplier on a rental basis. Orders may be placed through the Catering Department.

The customer is responsible for the arrangements and all expense of shipping materials, merchandise, exhibits or any other items to and from the hotel. The hotel is not responsible for damage or loss of any items left in the hotel prior to or following any function. The hotel accepts no responsibility for goods shipped to the hotel prior to scheduled functions or left after a function is completed. The hotel will accept packages two working days prior to the function, between 7:00 AM and 5:00 PM daily. The shipper will be responsible for the loading and unloading of packages into the hotel. Hotel packages must be marked appropriately with:

Name of Group and Date of Function

On-Site Contact Name Pittsburgh Airport Marriott

777 Aten Road

Coraopolis, PA 15108

The hotel may request the customer obtain and pay for bonded security personnel when valuable merchandise or exhibits are displayed or held overnight in the hotel.