

CONGRATULATIONS

The DoubleTree by Hilton Pittsburgh Green Tree would like to be the first of many to congratulate you on your recent engagement!

We have undergone a \$20 million renovation from top to bottom to exceed your expectations. We have three newly renovated ballrooms that can accommodate 50 people for an intimate celebration and up to 600 people for an extravagant affair. Our hotel offers many amenities that your guests can enjoy from our indoor/outdoor pool, fitness center, Bistro Marketplace, Champions sports bar, and Seasons the restaurant.

Our wedding and event planners are ready to help you with any wedding celebration you have in mind. From engagement parties and showers leading up to the wedding, to the actual wedding rehearsal, ceremony and reception, to the farewell breakfast, we at the DoubleTree by Hilton Pittsburgh Green Tree believe that the “little things mean everything.”

We pride ourselves on making sure that every detail of your special day is executed just as you imagined and will forever remember. We will do whatever it takes to make your wedding day one you will never forget. Please take a look at the amazing wedding packages we have created with you in mind. We can't wait to help you create your day and make your wedding day a huge success!



A NOTE FROM THE CHEF

Thank you for considering the DoubleTree by Hilton Pittsburgh Green Tree for your upcoming wedding event. Our culinary brigade aspires to create the finest of dining experiences by using local and fresh, seasonal produce along with many other local products.

I invite you to glance through the fresh offerings that I've chosen for you to consider. If you aren't completely satisfied with the selection or are just looking to change a few items, I'll be more than happy to customize a menu to better fit your needs. I'm available upon request to meet with you personally, just ask your catering manager to set an appointment with the chef to confer or taste our delicious food.

We realize that there are people with special dietary needs, and we pride ourselves on providing fresh, nutritional food to all of our guests. The menus provided consider most dietary needs; however, I am pleased to customize your selection to meet any additional.

Thank you again for considering the DoubleTree by Hilton Pittsburgh Green Tree; it is my pleasure to serve you.

Sincerely,



Richard Dale
Executive Chef





DOUBLETREE
BY HILTON™

PITTSBURGH - GREEN TREE

WEDDING PACKAGE INCLUSIONS

- Handcrafted International and Domestic Cheeses, Tomato Bruschetta Station with Lavash, Assorted Crackers and Baguettes Accompanied by Homemade Jams, Organic Honey, Nuts and Dried Fruits
- Grilled Marinated Vegetable Display & Crudites with Red Pepper Hummus, Olive Tapenade and Homemade Dips
- Selection of (3) Butler-Passed Hors d' Oeuvres
- Four Hours of Open Bar – Featuring Deluxe Brand Liquors, Domestic, Light and Premium Beers, Wines, Assorted Juices and Soft Drinks
- Full Course Sit Down Dinner, Combination Dinner or Buffet Dinner
- Personalized Fresh Floral Centerpieces for Each Table and Head Table Arrangement
- Gossamer Ceiling Drapery
- Luxurious Floor Length Linens
- Votive Candles and Mirror Centerpieces
- Champagne Toast for All Guests (Non-Alcoholic Options Available)
- Private Hospitality Room for Bridal Party During the Cocktail Hour
- Complimentary Bridal Suite for the Bride & Groom for the Night of the Event, with Champagne, Chocolate-Dipped Strawberries and Breakfast for Two
- Complimentary Cake Cutting Service
- Choice of Elevated Head Table or Sweetheart Table
- Complimentary Parking for all Guests
- Personalized Web Page for Your Guests' Room Block
- Complimentary Customized Private Food Tasting for up to 6 people, prepared by our Culinary Team
- On-Site Wedding Coordinator

**All prices are Per Person and are subject to change.
23% service charge and applicable taxes apply to all charges.*



WEDDING PACKAGE #1

PLATED DINNER SELECTIONS

A Handcrafted International & Domestic Cheese Display, Tomato Bruschetta Station and a Grilled Marinated Vegetable Display to accompany your choice of Butler-Passed Hors d' Oeuvres.

HORS D' OEUUVRES SELECTION

Choice of Three

Spanakopita
Vegetable Spring Rolls
Spinach Quiche
Cheese Straws
Fried Ravioli

Sesame Chicken with Sweet Chile Sauce
Thai Peanut Chicken Satay
Beef Satay with Plum Sauce
Bacon Wrapped Scallops

Swedish Style Meatballs
Mini Pizzas
Pork Pot Stickers
Sausage Stuffed Mushrooms

ADDITIONAL HORS D' OEUUVRES SELECTION

*Three Additional Butler-Passed Hors d' Oeuvres \$6.00**

Beef Brochettes
Mini Crab Cakes
Coconut Shrimp

Chicken Asiago
Artichoke & Boursin Cheese
Sushi (Tuna, Salmon or Vegetarian)

Crab Stuffed Mushrooms
Deluxe Cold Canapés
Mini Beef Wellington

FIRST COURSE SELECTION

Please Choose One

Wedding Soup

Shrimp Bisque

With Sherry and Basil Oil

Roasted Tomato Basil Soup

With Parmesan Croutons

Shrimp Cocktail

(Additional \$6.00)

Four Jumbo Shrimp with Spicy Cocktail
& Remoulade Sauces

SECOND COURSE SELECTION

Please Choose One

Caesar Salad

Romaine, Parmesan Cheese, Brioche Croutons

DoubleTree Signature Salad

Baby Bibb Lettuce with Mandarin Oranges, Sun Dried Cranberries and Toasted Almonds. Dressed with Citrus Vinaigrette

The Wedge

Iceberg Lettuce Wedge with Applewood Smoked Bacon, Tomato, Red Onion and Bleu Cheese. Dressed with Balsamic Vinaigrette

The Mediterranean

Mixed Greens & Radicchio Lettuce with Cucumbers, Tomatoes, Kalamata Olives, Onions and Feta Cheese. Dressed with an Asian Vinaigrette





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PITTSBURGH - GREEN TREE

WEDDING PACKAGE #1

ENTRÉE SELECTIONS

All entrées are served with your choice of Starch and Chef's Selection of Fresh Vegetables, Rolls and Butter, Fresh Brewed Coffee, Decaffeinated Coffee, Tea and Iced Tea.

CHICKEN SELECTION

Chicken Marsala

Seared Chicken Breast with Caramelized Onions and Marsala Wine Sauce

Chicken Florentine

Chicken Breast Stuffed with Spinach, Boursin Cheese and Artichokes, Served with a Shallot Demi-Glace

Grilled Chicken

Marinated Chicken Breast with a Citrus Mango Pineapple Salsa

Chicken & Shrimp Scampi

Sautéed Chicken Breast with Three Shrimp, Served on a Bed of Spinach with a Rich Scampi Sauce

BEEF SELECTION

Roasted Strip Loin

Slow Roasted and Sliced, Served with a Jack Daniels Demi-Glace

Peppered Tenderloin of Beef

Slow Roasted, Served with a Madeira Mushroom and Thyme Jus

Filet Mignon

Served with a Rosemary Port Demi-Glace

SEAFOOD SELECTION

Grilled Salmon Fillet

Ginger-Soy Marinated, Served with Cabernet Reduction

Herb-Crusted Orange Roughy

Served with Orange Segments and a Meyer Lemon Butter Sauce

Mahi Mahi

Pistachio-Crusted and Pan Seared, Served with a Tarragon Cream Sauce

VEGETARIAN SELECTION

Vegetable Cannelloni

Served with a Pomodoro Sauce

Portabella Mushroom Stack

Grilled Vegetables and Tomato Layered on a Roasted Portabella Mushroom Cap

DUAL ENTRÉES

Petite Filet of Beef and Three Stuffed Shrimp

Roasted Shallot Demi-Glace and Meyer Lemon Butter Sauce

Petite Filet of Beef and Grilled Chicken

Port Reduction and Citrus Mango Pineapple Salsa

Petite Filet of Beef and Grilled Salmon

Roasted Shallot Demi-Glace and Cabernet Reduction

Grilled Salmon and Seared Chicken Breast

Cabernet Reduction and Citrus Mango Pineapple Salsa

CHILD'S WEDDING PACKAGE

(Ages 10 and under)

Veggie Plate with Dip
Fresh Fruit Cup
Fried Chicken Fingers
French Fries

Veggie Plate with Dip
Apple Sauce
Personal Pan Cheese Pizza

Veggie Plate with Dip
Fresh Fruit Cup
Pasta with Tomato Sauce

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WEDDING PACKAGE #2

BUFFET SELECTIONS

APPETIZERS & SALADS

Choice of One Served Soup

Wedding Soup, Roasted Tomato Basil, Shrimp Bisque

Choice of One Served Salad

DoubleTree Signature Salad, Caesar Salad,
Wedge Salad, Mediterranean Salad

Choice of One Carved Item

Roast Baron of Beef with Horseradish Sauce
and Au Jus, Roast Turkey with Cranberry Relish,
Roast Pork Loin with a Port Wine Sauce

CHOICE OF ENTRÉE

Chicken Marsala

Grilled Chicken with Meyer Lemon Sauce

Grilled Salmon with Citrus Mango Pineapple Salsa

Blackened Tilapia with Lemon Butter

Roast Sirloin of Beef with Mushroom Demi-Glace

Beef Tips Au Poivre

Roast Pork Loin with Whole Grain Mustard Sauce

CHOICE OF TWO ACCOMPANIMENTS

Penne with Basil Cream

Saffron Rice

Buttered Noodles

Grilled Polenta with Mushroom Sauce

Roasted Red Potatoes

Garlic-Roasted Mashed Yukon Potatoes

Chef's Selection of Fresh Vegetables

Green Beans and Roasted Peppers

Choice of:

Two Buffet Entrée Selections

Three Buffet Entrée Selections

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PITTSBURGH - GREEN TREE

PACKAGE BEVERAGE SERVICE

Deluxe Bar Service Selections below are included in both Wedding Packages

DELUXE BAR SERVICE

Smirnoff Vodka
Beefeater Gin
Bacardi Rum
Captain Morgan Spiced Rum
Jim Beam Bourbon
Seagram's 7 Whiskey
J&B Scotch

Select 3 Beers

Budweiser
Bud Light
Coors Light
Yuengling
Miller Lite

House Wine Selections
Juice and Sodas

Add \$1.00 Per Person for Imported Selection
Add \$2.00 Per Person, per bottle for Premium
Liquor Selection

PREMIUM UPGRADE

Add \$4.00 Per Person

Absolut Vodka
Absolut Flavor (Citron, Mandarin, Cranberry)
Tanquery Gin
Bacardi Rum
Captain Morgan Spiced Rum
Jack Daniels Bourbon
Dewars Scotch
Crown Royal

Select 4 Beers

Budweiser
Coors Light
Yuengling
Miller Lite
Sam Adams
Heineken
Amstel Light

House Wine Selections
Juice and Sodas

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STATIONS AND DISPLAY ENHANCEMENTS WITH CHEF ATTENDANT

***Cobb Salad Bar**

Romaine, Iceberg and Wild Greens
Tossed with your choice of Grilled Chicken,
Applewood Smoked Bacon, Cucumber, Tomatoes,
Feta Cheese, Onions, Maytag Bleu Cheese, Diced Eggs,
Red Wine Vinaigrette or Balsamic Vinaigrette

***Vegetarian Risotto Bar**

Arborio Rice, Shitake Mushrooms, Spinach, Artichoke Hearts,
Asparagus, Roasted Tomatoes, Caramelized Onions,
Olive Tapenade, Asiago Cheese

***Carving Station**

Garlic and Herb Roast NY Strip Loin
Served with Chimichurri and Pommes Frites,
Rosemary Crushed Potatoes, Caramelized Onions,
Wild Mushrooms and Rustic Breads

Antipasto and Grilled Vegetables

Imported Italian Salami, Parmesan Cheese, Prosciutto Ham,
Fresh Mozzarella with Roasted Peppers, Artichoke Hearts,
Assorted Olives, Fresh Grilled Vegetables and Rustic Breads

***Chef's Lettuce Wraps**

Julienned Squash and Red Peppers, Thai-Spiced Chicken
and Satay-Style Beef, Ginger-Scented Rice, Pickled Ginger,
Bean Sprouts, Scallions, Chopped Peanuts, Thai Chile Sauce
and Asian Honey with Crisp Lettuce Cups

DoubleTree Chocolate Fountain

Warm, Melted Semi Sweet Imported Chocolate
with Marshmallows, Pretzel Rods, Graham Crackers,
Strawberries, Pound Cake and Oreo Cookies.

Caribbean Fruit Trees

Pineapples Stacked and Studded with Cantaloupe,
Honeydew, Watermelon and Strawberries

Steel City Sliders

Spiced Turkey with Red Onion Jam
Crab Cake with Cajun Remoulade
Black Angus Beef with Beemster Cheese
Served with your choice of Hot Pepper Jam,
Spicy Ketchup, Brioche Buns,
Tomatoes, Onions and Fresh Pickles

***Pasta Bar**

Penne and Cavatappi Pastas with Pesto Alfredo, Pomodoro
and Tomato Vodka Cream Sauces, with your choice
of Mushrooms, Peppers, Chicken, Caramelized Onions,
Broccoli, and Italian Sausage
(Choose 2 Sauces & 4 Accompaniments)

Seafood Station

Jumbo Shrimp Cocktail
Crab Claws
Oysters on the Half Shell
Side Smoked Salmon
With Chopped Eggs, Tomatoes, Red Onions, Black Olives,
Mini Baguettes & Lavash

Baked Brie En Croute

Baked Brie in Puff Pastry, Drizzled with Raspberry Sauce,
Served with Crusty French Bread and Crackers

Sweet Extravaganza

Decadent Tortes, Miniature Pastries, Assorted Cheesecakes,
Fruit Tarts, Cannoli, Tiramisu, Éclairs, Lemon and Pecan Bars
with Fresh Fruit Display and Kahlua Dipping Sauce

** Please allow your wedding specialist to prepare a custom
proposal for station pricing.*

**Stations must have a Chef Attendant
at \$125.00 Per Station, Per Attendant*

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WEDDING ENHANCEMENTS

Specialty Linens

Variety of Specialty Linens in
Your Favorite Color & Fabric

Chair Covers

Design Your Event with the Finishing
Touch of an Elegant Chair Cover

Lighting Options

Make Your Event Dazzle with Striking
Up Lights, Centerpiece Pin Spotting
and Customized Monograms

Customized Ice Sculptures

Our Chef Presents a Wide Variety
of Breathtaking Ice Creations

Wine Service with Dinner

Martini Bar (Per Person Per Hour)

Dirty, Sour Apple, Cosmopolitan
and White Truffle Chocolate
Prepared with Absolut Vodka
and Cordials

Sangria Punch

Red Wine, Orange Liqueur and Brandy
Garnished with Citrus and Fruit

Gourmet Starbucks Coffee Station

Freshly Brewed Starbucks Coffee and Decaf,
Tazo Teas, Sugar Sticks, Flavored Syrups, Cinnamon,
Nutmeg, Lemon Zest, Shaved Chocolate
and Whipped Cream

Intermezzo

A Light, Refreshing Fruit Sorbet Palate
Cleanser Served Following the Salad Course

Family-Style Pasta Course

Penne Pasta with Your Choice of Sauce -
Pesto Alfredo, Pomodoro, or Tomato Vodka
Cream Sauce Garnished with Peppers,
Grated Cheese and Italian Sausage

Chocolate-Dipped Strawberries

Served with Your Wedding Cake

Late Night Snack

Gourmet Flat Breads, Black Angus
Beef Sliders with Beemster Cheese,
Potato Skins and French Fries

