

Veltre's Wedding

And

Event Centre

**324 Coxcomb Road Plum ,
PA 15068**

For Catering arrangements

And complimentary food sampling,
please call

Courtney Rider

412-794-8366

Email: veltresevents@gmail.com

Website:

Veltresweddingandeventcentre.com

Welcome to Veltre's Wedding and Event Centre

Thank you for considering our venue for your special day.

We are a family owned catering business known for our delicious food and professional service, serving people in Pittsburgh for almost 40 years.



Our Wedding Consultants

Courtney and Donna Veltre of “**Just My Cup Of Tea**”

Will help you with any questions or specific needs concerning our catering and hall rental.

All Buffet and Sit Down Dinners start with our

Complimentary Hors d'Oeuvres

Italian Meats * Assorted Cheeses * Vegetables * Dips

Bruchetta * Gourmet Crackers

Mancini Rolls & Butter

Coffee and Assorted Gourmet Teas



Golden Buffet

2018

Choice of Two entrees for \$55.00, Three for \$58.00

Entrees

Choose only one entrée from Carved Dishes And remaining choices from Chicken, Beef, Seafood or Alternative.

Chef Carved Dishes

Top Round Beef Au Jus w/ Horseradish , Roasted Turkey Breast w/ Gravy

Glazed Virginia Maple Ham, Roasted Pork Loin

Prime Rib of Beef * Filet Mignon –Market Price

Chicken

Marsala, Romano, Stuffed Chicken Breast , Cordon Bleu, Parmesan , Piccata, Madeira

Beef

Top Round Roast Beef Au Jus, Beef Tips Burgundy, Beef Tenderloins

Seafood

Spicy Shrimp Diavolo, Shrimp Scampi Broccoli Linguini, Baked English Cod,

Shrimp in Butter Cream Sauce over Angel Hair , Seafood Newburg

Alternative Entrees

Home-made Eggplant Parmesan, Baked Ham with Pineapple Sauce, Stuffed Shells,

Italian Meat bowl with Meatballs & Hot Sausage, Lasagna (meat, Cheese or Vegetarian)

Pierogis sautéed in Onions and Butter Sauce

Accompaniments

Please select any four items below.

Salads

Tossed Spring Salad, Caesar's Salad, Greek Salad w/ feta cheese, Chopped Salad,

Macaroni Salad, Pasta Salad

Pastas

Tortellini in Butter Cream Sauce, Penne in Red Sauce, Baked Ziti, Angel Hair in Meat Sauce

Linguini in Olive Oil & Garlic, Fettuccini Alfredo

Vegetables

Green Bean Almandine, Italian Green Beans in Garlic, Italian Veggie Mix, Buttered Corn,

Glazed Baby Carrots, California Veggie Blend

Starch

Red Roasted Parsley Potatoes, Garlic Mashed, Rice Pilaf, Candied Yams, Boursin Mashed Potatoes



Golden Buffet

2019

Choice of Two entrees for \$58.00, Three for \$61.00

Entrees

Choose only one entrée from Carved Dishes And remaining choices from Chicken, Beef, Seafood or Alternative.

Chef Carved Dishes

Top Round Beef Au Jus w/ Horseradish , Roasted Turkey Breast w/ Gravy

Glazed Virginia Maple Ham, Roasted Pork Loin

Prime Rib of Beef * Filet Mignon – Market Price

Chicken

Marsala, Romano, Stuffed Chicken Breast , Cordon Bleu, Parmesan , Piccata, Madeira

Beef

Top Round Roast Beef Au Jus, Beef Tips Burgundy, Beef Tenderloins

Seafood

Spicy Shrimp Diavolo, Shrimp Scampi Broccoli Linguini, Baked English Cod,

Shrimp in Butter Cream Sauce over Angel Hair , Seafood Newburg

Alternative Entrees

Home-made Eggplant Parmesan, Baked Ham with Pineapple Sauce, Stuffed Shells,

Italian Meat bowl with Meatballs & Hot Sausage, Lasagna (meat, Cheese or Vegetarian)

Pierogis sautéed in Onions and Butter Sauce

Accompaniments

Please select any four items below.

Salads

Tossed Spring Salad, Caesar's Salad, Greek Salad w/ feta cheese, Chopped Salad,

Macaroni Salad, Pasta Salad

Pastas

Tortellini in Butter Cream Sauce, Penne in Red Sauce, Baked Ziti, Angel Hair in Meat Sauce

Linguini in Olive Oil & Garlic, Fettuccini Alfredo

Vegetables

Green Bean Almandine, Italian Green Beans in Garlic, Italian Veggie Mix, Buttered Corn,

Glazed Baby Carrots, California Veggie Blend

Starch

Red Roasted Parsley Potatoes, Garlic Mashed, Rice Pilaf, Candied Yams, Boursin Mashed Potatoes

Full Service Sit-down Dinner

2019

\$55.00 per person unless otherwise noted

Appetizers

Complimentary Hour of Hors d'oeuvres

Salad

Choice of one green and two dressings

Fresh Spring Salad, Tossed Caesar Salad, Chopped Salad
Italian, Ranch, Wild Raspberry Vinaigrette & Caesar's Dressings

Entrees

Filet of Chicken Breast w/ choice of Traditional or Wild Rice & Cranberry Stuffing

Chicken Marsala, Chicken Romano, Chicken Piccata, Chicken Madeira

Baked Virginia Ham in Pineapple Sauce

Top Round Beef with au jus

Baked English Scrod with Lemon Sauce & Butter

Baked Flounder stuffed with Crabmeat (Market Price)

Orange Roughy (Market Price)

Roasted Prime Rib (Market Price)

Filet Mignon (Market Price)

Filet Oscar (Market Price)

Vegetable

Choice of one...

Green Bean Almandine, Glazed Baby Carrots, California Veggie, Green Beans Italiano

Potato

Choice of one...

Red Roasted Parsley Potatoes, Baked Potato, Rice Pilaf, Boursin Mashed Potatoes

Includes Mancini Rolls, Butter, Coffee & Tea



Supreme Hot Buffet

\$65.00 per Person

Hors d' Oeuvres
Wedding Soup • Assorted Bruschetta
Assorted Meats & Cheeses w Crackers & Grapes
Veggies & Dip
Sausage Stuffed Mushroom Caps

Entrees

Chef Carved Prime Rib w Tiger Sauce
Chicken Romano or Chicken Marsala
Shrimp Diavalo or Shrimp Linguine Broccoli

Accompaniments

Fresh Spring Salad or Caesar Salad
Penne in Meat Sauce
• Red Parsley Potatoes
California Veggie Blend

Coffee, Gourmet Teas
Mancini Rolls and Butter

Platinum Buffet

\$68.00 per person

Hors d' Oeuvres
Wedding Soup • Assorted Bruschetta
Assorted Meats & Cheeses w Crackers & Grapes
Veggies & Dip
Sausage Stuffed Mushroom Caps
Swedish Meatballs

Entrees

Filet Mignon
Chicken Romano or Chicken Piccata
Shrimp Diavalo or Shrimp Linguine Broccoli

Accompaniments

Fresh Spring Salad or Caesar Salad
Tortellini in Butter Cream Sauce
Red Parsley Potatoes or Boursin Mashed Potatoes
California Veggie Blend

Coffee, Gourmet Teas
Mancini Rolls and Butter

Appetizers

Stuffed Hot Peppers_____	\$1.75
Swedish Meatballs_____	\$1.75
Stuffed Mushrooms with Sausage_____	\$1.50
Stuffed Mushrooms with Crabmeat_____	\$1.75
Buffalo Wings with Asstd. Sauces_____	\$2.00
Mini Jumbo Lump Crabcakes_____	\$3.00
Bruchettas_____	\$1.75
Italian Antipasto Platter_____	\$1.50
Shrimp Cocktail_____	\$3.50
Margarita Pepperoni , Hot Salami , Assorted Italian and	

Domestic Cheeses Gourmet Crackers and Dips_____	\$3.25
Spinach Dip in Rye_____	\$1.50
Fresh Fruit Display in season_____	\$2.00
Assortment of Fresh Veggies & Dip_____	\$1.75
Citrus Shrimp Pyramid_____	\$5.00
Italian Hot Sausage_____	\$1.75

All menus are subject to 18% Service Charge and 7% Sales Tax

Hors d' oeuvres Station is available for your guests for one hour at the start of your event.

The following items are provided complimentary with every Wedding Package.

Beautiful Silver Chiavari chairs are provided at no upcharge so no need for chair covers.

China Dinner Plates are provided for dinner.

Linen Tablecloths provided for every table. Your choice

of color. White - Ivory - Black - Champagne

Linen Napkins and Silverware at every place setting.

A separate Coffee Station available instead of individual coffee settings at table.

Skirts and Linen Covers for Head Table, Cake Table, Pastry Table & Buffet Table.

China with silverware and Champagne glasses are provided for the Head Table.

Candelabras are placed on the head table.

Head Table can be served or they can go thru the Buffet line.

Wedding Cake will be served and wrapped according to your preference.

Cookies & Pastries will be trayed by our staff.

We do not provide take out containers for cookies or cake.

We will provide containers and pack all the leftover food for family.

General Information

Facility Rental and Deposit Requirements

Billing arrangements for all events must be made in accordance with Veltre's Event Centre policies. A \$1,500 deposit is required. Deposit is non-refundable. Another \$2000.00 is due 6 months before Wedding. Final payment is due 10 days before Wedding. The \$3000.00 will be deducted from final bill and the \$500.00 will be returned within 10 days if no damage was done to hall or nothing is missing..

Arrangements

We will make arrangements to accommodate guests needing time to set up and decorate prior to event. Times available for these requirements must be verified through management and will depend on hall bookings on the day or the day before. Please remember the facility is booked for 5 hours! Make arrangements necessary to exit the facility at the time designated! Service and cleaning staff are scheduled for times set for 5 hour events.

Food and Beverages

All food and beverage catering must be supplied by Veltre's Event Centre, with the exception of the Wedding Cake and of course The Cookies. Our menus are suggested for your consideration, and, if you prefer, our Catering Department will be pleased to design a menu of your liking..

Alcoholic Beverages

All alcoholic beverages must be purchased from Veltre's bar package and adhere to Pennsylvania law with respect to consumption of alcoholic beverages by guests. No shots will be served at bar for the safety of your guests. Veltre's has the right to ask for I.D. from any patron. They must be 21 in Pa. to legally drink. Client will be responsible for any facility damage incurred by guests

Decorations

Veltre's Event Centre will not permit the affixing of anything to the walls, floor or ceiling with nails, staples, carpet tape or other substances. NO CONFETTI OR GLITTER IS ALLOWED. No PAINTS OF ANY KIND. Please consult the management for assistance in displaying of all material.

Lost and Found

Veltre's Event Centre cannot be held responsible for damage or loss of any articles or merchandise left in the building prior to your banquet or meeting. Security arrangements should be made for all merchandise or articles set-up prior to the event, or left unattended for any time.

Audio/Visual

Special requirements must be specified to our Catering Department at least two weeks before the function. Audio/visual requirements are available.

Liability

Veltre's Event Centre reserves the right to inspect and control all private functions. Liability for damages to the premises will be charged accordingly. Veltre's Event Centre cannot assume responsibility for personal property and equipment brought onto the premises. Veltre's Event Center will not be held liable if electric failure or an act of god interrupts an event.

On all food and beverage functions, there will be a 18% service charge and a 7% sales tax applied.

Veltre's Wedding & Event Centre

324 Coxcomb Road • Plum, Pa. 15068

412.828.0500

www.veltresweddingandeventcentre.com

Veltre's Event Center

Bar Packages 2018

Beer and Wine Package Non - wedding events: \$25.00 @ person

2 Beer Selections Miller Light – Yuengling

2 Wine Selections Chardonnay - White Zinfandel

Merlot - Cabernet Sauvignon

Premium Bar Package Weddings: \$27.00 @ person

2 Domestic Beer Selections Miller Light - Yuengling

2 Wine Selections Chardonnay – White Zinfandel – Merlot

Cabernet Sauvignon – Riesling

4 Call Selections Stolichnaya Vodka – Captain Morgan – Jim Beam

Bacardi Rum – Tanqueray Gin - Dewar's Scotch

Canadian Club

Ultimate Bar Package Wedding: \$37 @ person

2 Premium Beer Selections Blue Moon – Stella – Heinekin – Yeungling

4 Wine Selections Chardonnay – White Zinfandel – Merlot

Cabernet Sauvignon – Riesling – Moscato

5 Top Shelf Selections Crown Royal – Tito's – Kettle One - Jameson Tanqueray – Dewar's Scotch – Gray Goose –

Captain Morgan - Jack Daniels – Bacardi Rum

Cash Bar: Call Liquor \$4.00 Beer \$6.00 Mixed Drinks \$7.00 Wine

Bartenders are \$25 per hour for Non - Wedding events

Soda and mixes are included in each package: Pepsi, Diet Pepsi, Tea, Tonic, Sours, Orange Juice, Cranberry Juice and Pineapple Juice.

Veltre's Event Centre Reserves the right to request identification at any time.

All packages include a Champagne Toast for Bridal Party.

For the safety of your guests no shots will be served over bar.

We reserve the right to refuse service to anyone that's visibly intoxicated.

Your first bartender is included in your Wedding Package: additional bartenders are \$100 each.

Bar will close during the serving of dinner.

5 Hour Open Bar

Closed During Serving Dinner

Wedding Non- Alcoholic Beverage Package

\$13.95 @ Guest

Unlimited Pop - Iced Tea – Lemonade

Coffee – Gourmet Tea's

Specialty Upgraded Beer, Wine and Liquor are available.

Champagne Toast is \$30 per bottle (5 guests per bottle)

Veltre's Event Center

Bar Packages 2019

Beer and Wine Package Non - wedding events: \$27.00 @ person

2 Beer Selections Miller Light – Yuengling
2 Wine Selections Chardonnay - White Zinfandel
Merlot - Cabernet Sauvignon

Premium Bar Package Weddings: \$29.00 @ person

2 Domestic Beer Selections Miller Light - Yuengling
2 Wine Selections Chardonnay – White Zinfandel – Merlot
Cabernet Sauvignon – Riesling
4 Call Selections Stolichnaya Vodka – Captain Morgan – Jim Beam
Bacardi Rum – Tanqueray Gin - Dewar's Scotch
Canadian Club

Ultimate Bar Package Wedding: \$39 @ person

2 Premium Beer Selections Blue Moon – Stella – Heinekin – Yuengling
4 Wine Selections Chardonnay – White Zinfandel – Merlot
Cabernet Sauvignon – Riesling – Moscato
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