

Willows



1830 Midland Beaver Rd, Industry, PA 15052 | 724-643-4500

Willows Wedding Packages

ALL WEDDING PACKAGES INCLUDE THE FOLLOWING:

- Complimentary 5 Hour Ballroom Rental
(Min. 50 Guests Crystal Ballroom, Min. 125 Platinum Ballroom, Min. 400 Grand Ballroom)
- Dedicated Event Team Leader for Your Entire Event (Ceremony, Cocktail Reception and Dinner Service)
- Three Course Plated Dinner or Buffet Style Dinner
- Traditional Wedding Cake for Bride & Groom
- China, Flatware, Glassware
- Table Numbers
- Complimentary Bartenders
- Full-Service Bar
- Complimentary Centerpieces
- 3 Votive Candles Per Guest Table
- Complimentary Linens
- Complimentary Chair Covers
- Complimentary Sashes
- Complimentary Dance Floor
- Complimentary Coat Check
- Complimentary Hotel Room for Bride & Groom
- Complimentary Private Food Tasting for up to 2 Guests
Tastings Available by Appointment for Weddings of 150 Guests or More, Based on Availability
- Ceremony Spaces and Packages are Available at an Additional Cost



*A 20% Service Charge will be included in the total bill. Prices are subject to change.
Last updated 11/2021*

Willows Wedding Package

Price Per Guest: \$90

PACKAGE INCLUDES THE FOLLOWING:

- Stationary Hors D'oeuvres: Domestic Cheese Display and Vegetable Crudité With Dips
- (4) Hour Willows Premium Spirit Bar Service Including Complimentary Bartender
- Three Course Plated (Selection of up to 2 Entrees Paired With 2 Accompaniments) or Buffet Style Dinner (Selection of 2 Entrees and 3 Accompaniments)
- Served Salad
- Served Wedding Cake
- Assorted Rolls With Butter
- Coffee, Tea, and Soft Drinks

PLATED OPTIONS FOR THE WILLOWS WEDDING

- Roast Beef - Slow Roasted And Sliced, Caramelized Shallot, Au Jus
- Eggplant Parmesan - Crispy Breaded Eggplant Parmesan Served with House Sauce
- Stuffed Chicken Breast - Savory Corn Bread Stuffing, with Veloute Gravy
- Lasagna - Marzano Tomatoes, Sweet Sausage, Ricotta, Basil & Melted Mozzarella
- Roasted Pork Loin – Slow Roasted & Sliced, Bing Cherry Demiglace
- Stuffed Haddock – Crab Stuffed, Lobster Sherry Tomato Crema
- Sirloin Madeira – Grilled Sirloin, Button Mushroom Duxelles, Madeira Wine Glaze

Choose Two Sides

- Polenta Corn Cakes
- Duchess Potatoes
- Roasted Zucchini Logs
- Heirloom Glazed Carrots

BUFFET OPTIONS FOR THE WILLOWS WEDDING

Entrée Choices

- Herb Roasted Bone-in Chicken
- Eggplant Parmesan - Crispy Breaded and Served with House Sauce
- Pineapple Glazed Ham
- Roast Beef in Au Jus
- Sweet or Hot Sausage Peperonata
- English Style Broiled Cod

Choose Three Accompaniments

- Smashed Redskin Potatoes
- Penne Marinara
- Wild Rice Pilaf
- Potato and Cheese Perogies
- Steamed Broccoli
- Honey Glazed Carrots
- Green Bean Amandine

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Willows Grand Wedding Package

Price Per Guest: \$96

PACKAGE INCLUDES THE FOLLOWING:

- Stationary Hors D' Oeuvres: Domestic Cheese Display and Vegetable Crudité with Dips
- (4) Hour Willows Premium Spirit Brand Bar Service Including Complimentary Bartender
- Three Course Plated (Selection of up to 2 Entrees Paired with 2 Accompaniments) or Buffet Style Dinner (Selection of 2 Entrees and 3 Accompaniments)
- Served Salad
- Served Wedding Cake
- Assorted Rolls with Butter
- Coffee, Tea, and Soft Drinks

PLATED OPTIONS FOR WILLOWS GRAND WEDDING

- Pork Tenderloin – Slow Roasted, Apple Brandy Demi Glaze
- Wild Salmon – 8oz Baked Wild Caught Salmon, Herb Crusted, Lemon Wine Beurre Blanc
- Eggplant Parmesan - Crispy Breaded and Served with House Sauce
- Airline Chicken – Braised in Garlic, Rosemary & Chablis
- Twin Filet Tornadoes- Twin Grilled Black Filets, Side of Bordelaise
- Chicken Parmesan - Golden Brown Breaded Chicken Cutlet, Topped with House Sauce and Thinly Sliced Provolone

Choose Two Sides

- Root Vegetables
- Roasted Fingerling Potatoes
- Grilled Asparagus
- Dauphinoise Potato

BUFFET OPTIONS FOR WILLOWS GRAND WEDDING

Entrée Choices

- Stuffed Chicken Breast
- Stuffed Boneless Pork Chop
- Pot Roast with Roasted Mirepoix
- Broiled Roughy with Grand Marnier – Tarragon Butter

Choose Three Accompaniments

- Buttermilk Mashed Potatoes
- Baked Three Ziti Casserole with House Made Marinara Sauce
- Herb Roasted Redskin Potato
- Garden Rice Pilaf
- Homestyle Green Beans with Bacon & Onions
- California Medley



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Willows Signature Wedding Package

Price Per Guest: \$135

PACKAGE INCLUDES THE FOLLOWING:

- Stationary Hors D' Oeuvres: Italian Charcuterie and Vegetable Crudit  with Dips
- (4) Hand Passed or Stationary Hors D' Oeuvres
- (4) Hour Willows Ultra-Premium Spirit Brand Bar Service Including Complimentary Bartender
- Champagne Toast
- Assorted Rolls with Butter
- Coffee, Tea, and Soft Drinks
- Three Course Plated (Selection of up to 2 Entrees Paired with 2 Accompaniments)
- Or Buffet Style Dinner (Selection of 2 Entrees and 3 Accompaniments)
- Served Salad
- Served Wedding Cake

PLATED OPTIONS FOR WILLOWS SIGNATURE WEDDING

- Crab Cakes – Jumbo Lump Pan Seared, Blue Crab, Citrus Aioli
- Filet Mignon – 8 Oz Grilled Black Angus Filet. Side of Bordelaise
- Seabass – 8oz Pan Seared with Sea Salt & Tellicherry Pepper, Shallots & Butter
- Pork Tenderloin – Slow Roasted, Apple Brandy Demi Glaze
- Wild Salmon – 8 oz Baked Wild Caught Salmon, Herb Crusted, Lemon Wine Beurre Blanc
- Lamb Loin – Slow Roasted Smoked Lamb, Caramelized Onion Jam
- Airline Chicken – Braised in Garlic, Rosemary & Chablis

Choose Two Sides

- Root Vegetables
- Roasted Fingerling Potatoes
- Grilled Asparagus
- Dauphinoise Potato

BUFFET OPTIONS FOR WILLOWS SIGNATURE WEDDING

Entr e Choice

- Wild Mushroom Chicken Marsala
- Maryland Style Crab Cakes with Citrus Aioli
- Beef Tenderloin Bourguignonne with Button Mushrooms, Pearl Onions, and Rich Bordelaise
- Pesto Salmon with Roasted Sweet Peppers
- Chicken Piccata with Artichokes, Capers and Lemon Beurre Blanc

Choose Three Accompaniments

- Lasagna Rollatini With Homemade Marinara
- Rosemary Fingerling Potatoes
- Smoked Cheddar Mac & Cheese
- Roasted Yukon Gold Potatoes with Garlic and Thyme
- Orzo Pomodoro With Basil and Roasted Tomato
- Roasted Brussel Sprouts
- Rice Pilaf
- Grilled Asparagus
- Cauliflower in Beurre Noisette
- Grilled Seasonal Vegetables
- Candied Heirloom Rainbow Carrots

Hand Passed Hors D' Oeuvres

Choose 4

- Mini Crab Cakes with Citrus Aioli
- Bacon Wrapped Scallops
- Garlic and Basil Shrimp Brochettes
- Hibachi Steak Brochettes
- Melon Wrapped with Prosciutto
- Chicken Brochettes
- Spanakopita
- Falafel with Mint Yogurt
- Coconut Shrimp with Pina Colada Sauce

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Wedding Cakes

Two Tier Complimentary Wedding Cake for Bride and Groom and Sheet Cake Served to Your Guests

BATTER:

Chocolate – Moist, Rich Cocoa Chocolate
White – Lightly Flavored with Almond
Yellow – Lightly Flavored with Butter, Lemon & Vanilla

ICINGS:

Chocolate – Rich Dark Chocolate Icing
Fluff – Traditional Sweet Icing
French Butter Cream – Smooth, Rich, Buttery Icing (Off White Color)
Whip Cream – Lightest, Most Delicate Icing

Fillings:

Apple, Apricot, Blueberry, Cherry-Nut, Cherry, Chocolate Fudge, Lemon, Pastry Cream, Peach, Pineapple, Raspberry, Strawberry (Seasonally Available)

Beverage Packages

BAR PACKAGES AND BEVERAGE ENHANCEMENTS:

All Wedding Packages Include Willows Premium Spirit Brand Bar Service and Complimentary Bartenders.

WILLOWS PREMIUM SPIRIT BRANDS:

- Jim Beam Bourbon
- Beefeater Gin
- Bacardi Light Rum
- Cutty Sark Scotch
- Cuervo Gold Tequila
- Absolute Vodka
- Seagram's 7 Whiskey

YOUR CHOICE OF 2 DOMESTIC ALE BRANDS:

- Miller
- Miller Lite
- Coors
- Coors Light
- Budweiser
- Bud Light
- Yuengling
- Yuengling Light

YOUR CHOICE OF 1 IMPORTED ALE BRAND:

- Corona
- Corona Light
- Stella Artois

YOUR CHOICE OF ONE RED, ONE WHITE, AND ONE BLUSH WINE BRAND:

- Red: Merlot, Cabernet Sauvignon, Pinot Noir
- White: Chardonnay, Pinot Grigio, Moscato
- Blush: Rose or Zinfandel

* Bar(s) closed for 30 minutes at start of dinner and 30 minutes prior to the conclusion of your event



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Bar Enhancements

WILLOWS ULTRA-PREMIUM BRANDS:

- Jack Daniels Tennessee Whiskey
 - Tanqueray Gin
 - Captain Morgan Rum
 - Dewar's Scotch
 - 1800 Tequila
 - Tito's or Kettle One Vodka
 - Seagram's VO Whiskey
- (1) Additional Hour of Willows Premium Spirit Brand Bar Package: \$10 Per Guest
 - Upgrade to a (4) Hour Ultra-Premium Brand Bar Package: \$4 Per Guest Package Upgrade
 - (1) Additional Hour of Willows Ultra-Premium Bar Package: \$14 Per Person
 - Champagne Toast: \$3/Person

Late Night Snacks

- Roast Beef Slider Sandwiches with Pub Chips \$8/Guest
- Pizza – Pepperoni, Sausage and Margherita \$6/Guest
- Soft Pretzels with Cheese \$5/Guest
- Nacho Bar \$8/Guest

Ceremony Packages

PACKAGES INCLUDE THE FOLLOWING:

- Beautifully Appointed Indoor or Outdoor Event Location
- Setup and Breakdown of Chairs
- Upgrade With Chair Covers and Sashes For An Additional \$2/Chair
- Any Accent Tables Needed For Use At Ceremony

PACKAGE PRICING

50 Guests or Less= \$400
51-100 Guests = \$500
101-200 Guests = \$600
201-300 Guests = \$700
301-400 Guests = \$800
401 and Above Guests = \$1000



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FREQUENTLY ASKED QUESTIONS

Will you provide my wedding cake?

Yes, Willows will provide your wedding cake. It is included in all Willows Wedding Packages.

Does Willows permit a cookie table?

Yes, Willows permits the Pittsburgh tradition of a cookie table. We allow 4 cookies per guest to be brought in. We can handle the cookie table one of two ways:

#1 – We supply you with the table, linen, and platters. You are responsible for traying all cookies and or replenishing them during your event.

#2 – Willows supplies you with the table, linen and platters. A designated Willows Staff member will handle traying, displaying, and replenishing during your event for a fee. Please request a quote! (quote is based on quantity of cookies our staff would be handling)

When do I need to let you know how many guests will be attending my wedding?

Your final guarantee of attendance is due 15 days prior to your wedding day.

Will I be provided a menu tasting?

Yes, a complimentary private food tasting for up to 2 guests will be provided. Tastings available by appointment for weddings of 150 guests or more, based on availability.

What is the cost of children?

Children under 2yrs old are free.

Can I have my wedding ceremony at the hotel?

Yes, the hotel has various rooms and locations where a spectacular wedding ceremony can take place. Pricing will vary depending on the room selected and the time frame needed.

Can I provide my own food and beverages?

No food or beverages are permitted to be brought into the hotel with the exception of a professionally baked wedding cake and traditional cookies. Additionally, the hotel specifically prohibits the removal of food and beverage from the function by the client or any of the client's guests.

Can you provide for my guests with dietary needs?

We can cater to special dietary requirements including vegetarians, gluten-free, vegans, and kosher. Please inform your Event Coordinator with any dietary or customized menu needs 15 days prior. Extra fees may apply.

How many hours would I be able to have the event space?

Receptions are a maximum of 5 hours.

What deposits are due in order to hold the date for my wedding?

Crystal Ballroom requires a \$500 non-refundable deposit.

Platinum Ballroom requires a \$1,500 non-refundable deposit.

Grand Ballroom requires a \$2,000 non-refundable deposit.

Atrium requires a \$500 non-refundable deposit. The atrium is limited availability. Please ask your event planner for more details!

What are the requirements for Outside Vendors?

As a policy of the hotel, all vendors contracted by our clients must always follow the hotel's procedures. This includes appropriate times for setup and cleanup, delivery hours, fire codes, noise limitations, etc. Vendor names and contact information are to be provided to your Event Coordinator for each vendor. All vendors are required to sign the hotel's vendor agreement and provide proof of adequate insurance. The Hotel will not be responsible for any items brought into the hotel by contracted vendors.

Can you provide Rehearsal Dinner or Hospitality options?

Yes, Willows can provide a rehearsal dinner in one of our private event rooms or restaurant. Please request a quote.

Can I bring in decorations?

Yes, all decorations must be approved by the Event Coordinator prior to the event and brought in the day of the event no earlier than 10:00am. All decorations must be removed at the end of your event. You will have 30 minutes to do so. If this exceeds 30 minutes or excessive garbage and decorations are left behind, you are subject to a cleanup fee. Willows does not permit confetti, glitter, aerosol sprays or adhesives.

Do I have to bring my own place cards for plated dinners?

Client is required to provide a list of guest entree selections and individual place cards if selecting more than one entree.

Can I use any vendor?

Willows will provide clients with a list of preferred vendors.

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