



Sheraton

sheraton pittsburgh airport hotel wedding package inclusions

Our Wedding Packages are designed to make your wedding nothing less than perfect.

wedding package inclusions

PERSONALIZED FRESH FLORAL CENTERPIECES
FOR EACH GUEST TABLE

EXCLUSIVE MAÎTRE D' AND DEDICATED
WEDDING CAPTAIN AVAILABLE THROUGHOUT

FIVE-HOUR RECEPTION WITH FOUR HOURS OF
OPEN BAR FEATURING NAME-BRAND LIQUORS,
DOMESTIC, LIGHT AND PREMIUM BEERS, WINES,
ASSORTED JUICES AND SOFT DRINKS

BUTLER-PASSED HORS D'OEUVRES, AND
HORS D'OEUVRE DISPLAY

PRIVATE COCKTAIL AND HORS D'OEUVRE
RECEPTION AREA FOR THE BRIDAL PARTY

CHAMPAGNE TOAST PROVIDED FOR ALL GUESTS
PLATED, BUFFET OR COCKTAIL-STYLE RECEPTION

CUSTOMIZED WEDDING CAKE WITH
COMPLIMENTARY CAKE-CUTTING SERVICE

GOURMET COFFEE STATION DISPLAYED AFTER DINNER

COMPLIMENTARY DELUXE ACCOMMODATIONS
FOR THE BRIDE AND GROOM, COMPLETE WITH A
BOTTLE OF CHAMPAGNE, CHOCOLATE-COVERED
STRAWBERRIES AND BREAKFAST

COMPLIMENTARY PARKING AND SPECIAL ROOM
RATES FOR ALL GUESTS, WITH COMPLIMENTARY
TRANSPORTATION TO AND FROM THE AIRPORT

SPG POINTS FOR YOUR HONEYMOON WITH A
BREAKDOWN OF DOLLARS SPENT



Sheraton

sheraton pittsburgh airport hotel wedding package inclusions and menu selections

one-hour hors d'oeuvres

DISPLAY OF DOMESTIC AND IMPORTED CHEESES
WITH FRUIT AND ASSORTED CRACKERS

GRILLED AND CHILLED VEGETABLE CRUDITÉS

butler-passed hors d'oeuvres (select three)

SPANIKOPITA

CRABMEAT-STUFFED MUSHROOMS

CHICKEN AND PINEAPPLE KABOBS

BEEF BROCHETTES

MINI CRAB CAKES

BRUSCHETTA

MINI BEEF WELLINGTON

COCONUT FRIED SHRIMP

THAI CHICKEN PEANUT SKEWER WITH
SPICY PEANUT SAUCE

SHRIMP VEGETABLE SPRING ROLL WITH
SWEET AND SOUR SAUCE

choice of soup

WEDDING SOUP, TOMATO BISQUE, CREAM OF
POTATO LEEK SOUP, SEASONAL SOUP

choice of salad

MIXED GREEN SALAD

WITH RED WINE VINAIGRETTE AND SHAVED
PARMIGIANO CHEESE AND FRENCH BAGUETTE

STRAWBERRY CAPRESE SALAD

FRESH STRAWBERRIES WITH BOCCONCINI BALLS,
BALSAMIC VINAIGRETTE AND BASIL LEAVES

MARKET SALAD

MIXED GREENS, SHAVED FENNEL, CANDIED WALNUTS,
FETA CHEESE WITH RASPBERRY VINAIGRETTE



Sheraton®

sheraton pittsburgh airport hotel wedding package inclusions and menu selections, continued

accompaniments (select two)

GLAZED ASPARAGUS BUNDLES
ASPARAGUS WRAPPED WITH PROSCIUTTO AND
ROASTED RED PEPPERS AND LEMON ZEST IN A
MAPLE-FLAVOR SAUCE

STUFFED TOMATO
STUFFED WITH CREAMED SPINACH AND BLUE
CHEESE CRUMBLES

GRILLED ZUCCHINI
WITH HERBED GOAT CHEESE AND KALAMATA OLIVES

POTATO CROQUETTE
WITH PECORINO ROMANO CHEESE, GARLIC AND
CHOPPED PARSLEY

DUCHESSE POTATO
A PYRAMID-SHAPED POTATO SEASONED WITH SALT,
PEPPER AND NUTMEG AND CHEDDAR

BAKED STUFFED SWEET POTATO
WITH CRANBERRIES, ORANGE ESSENCE, FRESH
GINGER AND BUTTER

ROASTED GARLIC MASHED POTATOES

MEDLEY OF FRESH GARDEN VEGETABLES
BROCCOLI, CARROTS AND CAULIFLOWER

GREEN BEANS ALMONDINE
SEASONED FRENCH GREEN BEANS WITH
ROASTED ALMONDS



Sheraton

sheraton pittsburgh airport hotel entrée selections

select two

CHICKEN MARSALA
SAUTÉED BONELESS BREAST OF CHICKEN WITH
A WILD MUSHROOM MARSALA WINE SAUCE

SPINACH-STUFFED CHICKEN BREAST
SPINACH-STUFFED CHICKEN BREAST WITH
ROASTED RED PEPPER, FRESH MOZZARELLA
AND BRAISED LEEKS

TRADITIONAL SAGE-STUFFED
CHICKEN BREAST
TENDER CHICKEN BREAST STUFFED WITH
TRADITIONAL SAGE BREAD STUFFING WITH
SAUCE SUPREME

ROSEMARY CHICKEN
CHICKEN BREAST MARINATED IN ROSEMARY AND
OLIVE OIL, FINISHED IN A RICH SUPREME SAUCE
SCENTED WITH ROSEMARY

CHICKEN PICATTA
BONELESS BREAST OF CHICKEN SAUTÉED WITH
A LEMON-CAPER SAUCE

NORWEGIAN SALMON
LIGHTLY SEARED AND BAKED SALMON FILET
SEASONED WITH HERBS DE PROVENCE AND
NAPPED IN A BALSAMIC REDUCTION

SLICED TENDERLOIN OF BEEF
IN A PORT WINE SAUCE

BACON-WRAPPED FILET
WITH A COGNAC CREAM SAUCE

PORK TENDERLOIN
WITH A CREAMY APPLE CIDER SAUCE



Sheraton

sheraton pittsburgh airport hotel dual dinner packages

*treat your guests to two entrées with
our dual dinner selections*

ROASTED FILET MEDALLION WITH
SPICY CILANTRO SHRIMP
WITH A BRANDY CREAM SAUCE

PARMESAN CHEESE AND HERB-ENCRUSTED
CHICKEN ROULADE WITH A SPICY MUSTARD
SALMON FILET

FILET WITH STUFFED SHRIMP
SAUTÉED FILET, SHRIMP STUFFED WITH CRABMEAT;
FILET DRIZZLED WITH A DEMI GLAZE; SHRIMP
DRIZZLED WITH LEMON BUTTER

*all of our entrées selections and
dual dinner packages are served with:*

FRESH ROLLS AND BUTTER AND STARBUCKS
COFFEE, DECAFFEINATED COFFEE, TAZO TEA
AND ICED TEA



Sheraton

sheraton pittsburgh airport hotel buffet selections

one-hour hors d'oeuvres

DISPLAY OF DOMESTIC AND IMPORTED CHEESES
WITH FRUIT AND ASSORTED CRACKERS

GRILLED AND CHILLED VEGETABLE CRUDITÉS

butler-passed hors d'oeuvres (select three)

SPANIKOPITA

CRABMEAT-STUFFED MUSHROOMS

CHICKEN AND PINEAPPLE KABOBS

BEEF BROCHETTES

MINI CRAB CAKES

BRUSCHETTA

MINI BEEF WELLINGTON

COCONUT FRIED SHRIMP

THAI CHICKEN PEANUT SKEWER WITH SPICY
PEANUT SAUCE

SHRIMP VEGETABLE SPRING ROLL WITH
SWEET AND SOUR SAUCE

choice of soup (serve)

WEDDING SOUP, TOMATO BISQUE, CREAM OF
POTATO LEEK SOUP OR SEASONAL SOUP

choice of salad (serve)

MIXED GREEN SALAD

WITH RED WINE VINAIGRETTE AND SHAVED
PARMIGIANO CHEESE AND FRENCH BAGUETTE

STRAWBERRY CAPRESE SALAD

FRESH STRAWBERRIES WITH BOCCONCINI BALLS,
BALSAMIC VINAIGRETTE AND BASIL LEAVES

MARKET SALAD

MIXED GREENS, SHAVED FENNEL, CANDIED WALNUTS,
FETA CHEESE WITH RASPBERRY VINAIGRETTE



Sheraton

sheraton pittsburgh airport hotel buffet selections, continued

accompaniments (select three)

MEDLEY OF GARDEN VEGETABLES

MARINATED GRILLED VEGETABLES

GREEN BEANS ALMONDINE

REDSKIN GARLIC MASHED POTATOES

OVEN-ROASTED RED POTATOES

RICE PILAF

BAKED PENNE PASTA SERVED WITH
MARINARA OR ALFREDO SAUCE

PENNE PASTA A LA VODKA

entrées (select two)

CHICKEN MARSALA

CHICKEN PICATTA

TRADITIONAL SAGE-STUFFED CHICKEN BREAST

SLICED FLANK STEAK

SIRLOIN OF BEEF WITH CARAMELIZED
ONION COMPOTE

ROSEMARY PORK LOIN

ROASTED HERB-CRUSTED PORK LOIN WITH
ROSEMARY PAN JUICE

BAKED NORWEGIAN SALMON SEASONED WITH
HERBS DE PROVENCE, BALSAMIC REDUCTION

our buffets are served with:

FRESH ROLLS AND BUTTER, STARBUCKS COFFEE,
DECAFFEINATED COFFEE, TAZO TEA AND
ICED TEA



Sheraton

sheraton pittsburgh airport hotel bar selections

familiar brands (included)

LIQUOURS

SMIRNOFF VODKA, BEEFEATER GIN, JOHNNIE WALKER RED LABEL SCOTCH, JIM BEAM BOURBON, CRUZAN LIGHT RUM, CAPTAIN MORGAN SPICED RUM, SEAGRAMS 7 WHISKEY, HENNESSY VS COGNAC, SAUZA GOLD TEQUILA

WINES

BERINGER WHITE ZINFANDEL, CENTURY CELLARS BY BV CHARDONNAY, CANYON ROAD CABERNET SAUVIGNON, GLASS MOUNTAIN MERLOT

BEERS

BUD LIGHT, MILLER LIGHT, BUDWEISER, YUENGLING

favorite brands (upgrade)

LIQUOURS

ABSOLUTE VODKA, BOMBAY SAPPHIRE GIN, CROWN ROYAL WHISKEY, JACK DANIELS BOURBON, BARCARDI SUPERIOR RUM, JOHNNIE WALKER BLACK LABEL SCOTCH, JOSE CUERVO GOLD TEQUILA, HENNESEY VSOP COGNAC

WINES

MAGNOLIA GROVE CHARDONNAY, CELLAR NO. 8 MERLOT, MAGNOLIA GROVE CABERNET SAUVIGNON, BOLLINI PINOT GRIGIO, TRENTINO

BEERS

BUD LIGHT, MILLER LIGHT, BUDWEISER, YUENGLING, HEINEKEN



Sheraton

sheraton pittsburgh airport hotel enhancements

antipasto display

A COLORFUL DISPLAY OF ROLLED SALAMI, PROSCIUTTO, CAPICOLA, BABY MOZZARELLA AND FETA CHEESE, ACCOMPANIED BY SLICED PEPPERONCINI, MARINATED ARTICHOKE HEARTS, CHICKPEAS, GORGONZOLA-MARINATED GREEN BEANS, BLACK AND KALAMATA OLIVES, ITALIAN PLUM TOMATOES, SERVED WITH FRESH ITALIAN BREAD AND A LIGHT ITALIAN VINAIGRETTE DIPPING SAUCE

pasta course

CHOICE OF PASTA AND A SAUCE

intermezzo

LEMON, RASPBERRY OR MINT SORBET

flambé station

BANANAS FOSTER, CHERRIES JUBILEE

chocolate fondue station

FRESH SEASONAL FRUITS, CAKE SQUARES, RICE CRISP SQUARES, OREO COOKIES AND PRETZELS FOR DIPPING

wine service

HOUSE OR PREMIUM WINES SERVED DURING DINNER, AVAILABLE IN A VARIETY OF PRICES

chair covers

INCLUDES FULL COVER AND SASH INSTALLATION AND TEARDOWN SERVICE

professional uplighting package
FOR A TOUCH OF EXTRA WARMTH