



Pittsburgh's Grand Hall at the Priory

ENCHANTED ELEGANCE PACKAGE

January, February & March 2027 ONLY



\$185.00
per person

YOUR FIVE HOUR EVENT INCLUDES:

Room Rental (Cocktail + 4 Hour Reception)
Passed Hors d'oeuvres During Cocktail Hour
Elegant Three Course Plated Dinner
Customized Wedding Cake
Four Hours of Open Premium Bar Service
Champagne Toast for Head Table or Sweetheart Table
Dinner Wine Service for All Guests
Floor Length Table Linens
Black, Gold or Silver Charger Plates
Chiavari Chairs
Customized Fresh Floral Centerpieces for Guests Tables
Birch Trees with Lights
Interior Uplighting
The Grand Hall Wall of Lights
Wedding Dressing Room w/ Complimentary Champagne
Complimentary Valet Parking for All Guests

Per person price subject to 23% service charge + 7% sales tax

The
**ENCHANTED ELEGANCE
PACKAGE**
also includes:

One Overnight Stay in a Priory Hotel Suite

Overnight stay is subject to availability & may be used up to one year after the wedding date.





BLISSFUL BRIDAL LOUNGE AT THE PRIORY

A decorative graphic consisting of several overlapping, light-colored swirls or ribbons that frame the central text box.

MENU OPTIONS

Passed Hors d' Oeuvres (Choice of Four)

Cold

Rare Ahi Tuna with Cucumber Salad
Anti Pasta Skewer with Fresh Mozzarella, Prosciutto Ham, Olive & Tomato
Smoked Salmon on Rye Cracker with Whipped Dill Cream Cheese
Beef Carpaccio on Focaccia with Caesar, Romaine & Red Pepper
Pesto Shrimp w/ Fresh Mozzarella
Cilantro Shrimp Salad with Sweet Pepper in a Crisp Tortilla Cup
Blackened Chicken on Pita Chip with Guacamole
Fresh Mozzarella on a Pesto Crostini with Olives, Sun Dried Tomato and Grilled Zucchini
Roasted Tomato Bruschetta on Focaccia Crostini with Ricotta Cheese, Balsamic Glaze
Eggplant Caponata with Roasted Garlic Pate on Green Olive Focaccia

Hot

Baked Brie in Phyllo w/ Raspberry
Phyllo Triangles with Spinach
Vegetable Egg Roll
Spinach & Crab Stuffed Mushrooms
Asiago Risotto Cakes w/ Tomato Marmalade
Garlic Mustard Sirloin Skewer
Chicken Saté with Peanut Sauce
Crab Pineapple Fritter
Sesame Chicken with Sweet & Sour Sauce
Barbeque Chicken Wrapped in Bacon
Petite Black Bean Cake w/ Roasted Red Pepper
Italian Sausage Stuffed Mushrooms
Baked Goat Cheese Soufflé on Raisin Grain Bread with Fruit Chutney Garni

(Additional Fee)

Scallops Wrapped in Bacon
Cajun Barbequed Shrimp Wrapped in Bacon
Maryland Crab Cake Served on Old Bay Melba
Coconut Macadamia Shrimp with Ginger Soy Sauce
Iced Gulf Shrimp with Cocktail Sauce
Shrimp Gazpacho Shooter
Habanero-Mango Shrimp on Cocktail Fork

Hors d'Oeuvres

Appetizer or Salad

(Choice of One)

Cream of Wild Mushroom Soup with Black Pepper Cream Garni

Sherried Onion Soup with Chevre Cheese Crouton

Roasted Tomato Bisque with Spinach and Potato Gnocchi

Chicken Tortellini Soup

Wedding Soup

(Chicken Essence, Baby Spinach, Carrot, Pastini, Meatball and Egg Drop)

Caesar Salad

Bibb and Red Leaf Salad

Pear, Honey Dew Melon, Dried Cranberries and Crumbled Bleu Cheese
with Raspberry Vinaigrette

Artisan Greens Salad

Fresh Apples, Walnuts and Raisin Walnut Croutons with Cranberry Dressing

Mesclun Greens Salad

Crumbled Feta Cheese, Artichoke Hearts, Roasted Red Peppers, Cucumber, Kalamata Olives
and Ciabatta Crouton with Champagne Dijon Vinaigrette

Fennel Salad

Orange, Red Onion, Watercress & Romaine with White
Balsamic-Citrus Vinaigrette

Course Served with Oven Baked Rolls and Butter

Salad

Appetizers

Entrees

(Choice of Two plus Vegetarian Option or
One Combination Entree plus a Vegetarian Option)

Poultry

Lemon Rosemary Chicken

Pierre Cut Chicken Breast with sautéed Root Vegetables and Rosemary Jus

Almond Crusted Chicken Breast

with Goat Cheese Filling & Apricot Mango Glaze

Chicken Florentine

Stuffed with Spinach, Artichoke, Risotto and Pesto Romano Sauce

Pork

Frenched Pork Loin Chop

Rosemary Crusted with Roasted Garlic Demi-Glace

Beef

Filet Mignon

Char-Grilled with Roasted Portobello Mushroom and Merlot Rosemary Demi-Glace

Sliced Tenderloin “Chateaubriand”

Cracked Pepper and Herb Seasoned with Tarragon Demi-Glace

Seafood

Fresh Atlantic Cod

Julienne Vegetables and Basil Butter Sauce

Seafood Napoleon

Layers of Fresh and Smoked Salmon, Lemon Pepper, Sea Scallop, Shrimp and Lobster Sauce

Crab Florentine Stuffed Tilapia

Fresh Crab and Tilapia with Tarragon Lime Butter Sauce

Maryland Crab Cake

Garlic Chili Butter and Julienne Vegetables

Baked Salmon Fillet

with Shrimp and Roasted Red Pepper with Lemon Butter Sauce

Entrees

Combination Entrees

Almond Crusted Chicken Breast and Atlantic Salmon Medallion

Apricot Glaze and Goat Cheese Filling

Petite Filet and Wild Mushroom Risotto Stuffed Chicken Breast

Roasted Shallot Demi-Glace

Petite Filet and Maryland Style Crab Cake

Whole Grain Mustard Hollandaise

Vegetarian

Vegetable Strudel

Roasted Vegetables with Cannellini Beans, Rolled in Phyllo, Served with Couscous and Pomodoro Sauce

Grilled Marinated Portobello Mushroom

Cannellini Bean Pate, Couscous, Grilled Vegetables and Red Bell Pepper Coulis

Zucchini Wrapped Bean Cake with Sun-dried Tomato Essence

ACCOMPANIMENTS (Choice of One)

Garlic and Herb Red Skin Mashed Potatoes

Oven Roasted Red Skin Potatoes

Yukon Gold Potatoes with Parsley & Butter

Sour Cream and Chive Stuffed Potatoes

VEGETABLES (Choice of One)

Fresh Medley of Vegetables with Herb Butter

Broccoli Crown with Lemon and Brown Butter

Green Beans Amandine

Asparagus and Julienne of Carrots

DESSERT

Wedding Cake

Children's Meals (12 & Under)

\$30.00

Chicken Fingers, French Fries and Applesauce

Entrees



ENCHANTED ELEGANCE PREMIUM PACKAGE BAR

Dewar's Scotch
Canadian Club Whisky
Beefeater Gin
Tito's Vodka
Bacardi Rum
Captain Morgan
Sauza Tequilla
Jack Daniels
Jim Beam
Dekuyper Peach Schnapps
Amaretto Disaronno
Ryan's Irish Cream
Kapali Coffee Liqueur

House Red
House White
White Zinfandel

Miller Light Bottle
Iron City Light Bottle
Blue Moon
Yuengling Lager Bottle

Champagne Toast for
Head or Sweetheart Table

Dinner Wine Service for all
Guests

Champagne Toast for **ALL** Guests: additional \$10.00 per Person



BALCONY LOUNGE AT THE PRIORY

All prices subject to 23% service charge & 7% sales tax
Prices subject to change.

exclusively available
JANUARY, FEBRUARY & MARCH 2027

