



ROOST

Celebrations

724-416-8711

250 Forbes Avenue | Pittsburgh, PA 15222

Bridal Showers

All Packages Include:

Floor Length Linens and Napkins
Complimentary Cake Cutting
Comfy Chair for Bride to Open Presents
Votive Candle Centerpieces

Plated Brunch Menu | \$33.00 per person

Fresh Sliced Seasonal Fruit & Berries
Assorted Muffins & Pastries
Quiche Florentine
Applewood Smoked Bacon and Pork Sausage
Crispy Potato Gratin with Hollandaise
Freshly Brewed Regular Coffee, Decaf, Hot Tea, and Iced Tea
Florida Orange Juice, Apple Juice, and Cranberry Juice

Plated Lunch Menu | \$33.00 per person

Mesclun Salad – Field Greens & Garden Vegetables with Seasonal Dressing
Choice of Two Entrées:
 Grilled Breast of Chicken with Herbed Velouté
 Herb Crusted Strip Loin with Red Wine Demi
 Pan Seared Chilean Salmon with Lemon-Thyme
 Seasonal Vegetarian
Seasonal Accompaniments and Freshly Made House Bread
Freshly Brewed Regular Coffee, Decaf, Hot Tea, and Iced Tea

Available Upgrades:

- Bubbly Bar
- Cold Brew Coffee Station

Buffets and custom menus available upon request.
All prices are subject to a 23% service charge and 7% sales tax.

Rehearsal Dinners

All Packages Include:

Floor Length Linens and Napkins
Votive Candle Centerpieces

Plated Rehearsal Dinner | \$55.00 per person

Choice of One Salad

Mesclun Salad – Field Greens & Garden Vegetables with Seasonal Dressing
Caesar Salad – Romaine, Parmesan, Croutons

Choice of Two Entrées

Pan Seared Airline Breast of Chicken with Herbed Velouté
Jumbo Lump Crab Cake with Spicy Remoulade
Grilled Chilean Salmon with Lemon-Thyme
Seasonal Vegetarian

Seasonal Accompaniments and Freshly Made House Bread

Choice of One Dessert

New York Style Cheesecake with Raspberry Sauce
Chocolate Ganache Cake
Almond Panna Cotta

Freshly Brewed Regular Coffee, Decaf, Hot Tea, and Iced Tea

Premium Bar Selections

Absolut Vodka, Tanqueray, Maker's Mark, Captain Morgan, Dewars 12 Year, Kahlua, Amaretto
Miller Lite, Yuengling, Heineken, Stella Artois, Bell's Two-Hearted Ale IPA
Woodbridge by Robert Mondavi Pinot Grigio, Chardonnay, Merlot, Cabernet

Premium Open Bar Pricing

Two Hours: \$23.00 per person
Three Hours: \$29.00 per person

Consumption Pricing

Mixed Drinks: \$8.00 per drink
Domestic Beer: \$5.00 per bottle
Imported Beer: \$6.00 per bottle
Wine: \$10.00 per glass

Hors d'Oeuvres, buffets, and custom menus available upon request.
All prices are subject to a 23% service charge and 7% sales tax.

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Sendoff Breakfast

All Packages Include:

Floor Length Linens and Napkins
Votive Candle Centerpieces

Breakfast Buffet | \$28.00 per person

Assorted Freshly Baked Breakfast Pastries
Fresh Sliced Seasonal Fruit and Berries
Scrambled Eggs
Applewood Smoked Bacon and Pork Sausage
Home Fries with Onions and Peppers
Freshly Brewed Regular Coffee, Decaf, Hot Tea, and Iced Tea
Florida Orange Juice, Apple Juice, and Cranberry Juice

Deluxe Breakfast Buffet | \$38.00 per person

Assorted Freshly Baked Breakfast Pastries
Fresh Sliced Seasonal Fruit and Berries
French Toast Muffins with Candied Pecans
Assorted Fruit Smoothies
Scrambled Eggs
Applewood Smoked Bacon and Pork Sausage
Brisket Hash Bowls
Mini Shrimp and Grits Bowls
Crispy Potato Gratin Bowls with Hollandaise
Freshly Brewed Regular Coffee, Decaf, Hot Tea, and Iced Tea
Florida Orange Juice, Apple Juice, and Cranberry Juice

Available Upgrades:

- Chef Attended Omelet Station
- Bubbly Bar
- Cold Brew Coffee Station

Chef Attendant required \$150 per chef for 2 hours, one chef per 60 guests.
All prices are subject to a 23% service charge and 7% sales tax.

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