

# ROOST

elevated event space



*Weddings*

250 Forbes Avenue | Pittsburgh, PA 15222 | 724-416-8711

[roostpgh.com](http://roostpgh.com)

 **Hilton**  
Garden Inn™  
Pittsburgh Downtown, PA



ROOST  
*Urban Chic*  
**Elevated Event Space**

Nestled on the second floor above Revel, Roost offers an inspired event experience to make your wedding unforgettable.

**Features:**

- 6,000+ square feet of private event space
- 3 flexible private dining rooms
- Space for 200 seated guests
- Catering, bar service and dedicated event planner
- Accommodations available at the connected Hilton Garden Inn Pittsburgh
- On-site parking in attached garage

***Roost is open to imagination.***

The second floor event space features an ultra-modern design with rustic accents including Roost's oversized nest light fixtures, and walls adorned with abstract annual tree growth rings.

Large wall-to-wall windows provide a cityscape backdrop, looking out over Pittsburgh's historic Market Square.

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# Wedding

**Packages Include**



Floor Length Table Linens with Cloth Napkins

Champagne Toast

Cookies Elegantly Displayed

Standard Cake Cutting

Gourmet Coffee Station

Displayed after Dinner with Regular, Decaf, and Hot Teas

Stationed and Passed Hors D'Oeuvres,

4 Hours Premium Bar Service,

Choice of One Appetizer

Choice of One Salad,

Up to Two Entrée's with Seasonal Accompaniments

Private Tasting Designed to Have the Chef

Assist the Couple in Creating a Unique Menu

Wedding Specialist

To Work with You Throughout the Planning Process

Deluxe Overnight Accommodations for the Couple  
with a Bottle of Champagne the Night of the Reception

and a \$50 Gift Card to Revel

Preferred Room Rates with Group Code for Online Reservation

Special Benefits for Hilton Honors Members



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**Select One Display:**

Artisanal Cheese Display Local & Imported Cheeses  
Toasted Breads, Pita's & Accompaniments

OR

Vegetable Crudites Sliced & Whole Vegetable Crudites  
Roasted Garlic Hummus, Buttermilk Ranch & Miller's  
Mustard

**Choice of 3 Passed Hors D'Oeuvres**

- Mushroom Arancini – *Truffle Aioli*
- Pretzel Bites – *Rosemary Sea Salt, Beer Cheese*
- Artichoke Bruschetta – *Herbed Ricotta, Balsamic*
- Fruit & Cheese Satay – *Brie, Sugared Grape*
- Blackened Salmon Crostini – *Brie, Torched Asparagus*
- Seared Tuna – *Potato Crisp, Hoisin Glaze*
- Smoked Pork Crostini – *Mezcal BBQ, Queso Fresco*
- Buffalo Chicken Spring Roll – *Ranch, Scallions*
- Thai Chicken Satay – *Sweet Chili, Sesame Seeds*
- Brisket Mac Fritter – *Parmesan, BBQ Aioli*
- Shrimp Fritter – *Honey-Soy Glaze, Sesame*
- Bacon Wrapped Scallops – *Maple Glaze*

**4 Hours of Open Premium Bar Service**

Tito's Vodka, Tanqueray, Jack Daniels, Hornitos, Cruzan,  
Captain Morgan, Kahlua

Miller Lite, Yuengling, Stella Artois

Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon





# Dinner Menu

**Plated**



## **Appetizer (Select One)**

Burrata & Prosciutto Crostini *with Balsamic Glaze*  
Smoked Chicken Gnocchi *with Herbed Velouté*  
Shrimp & Grits *with Mike's Hot Honey*  
Seared Tuna *with Seaweed Salad, Sriracha Aioli*  
Mushroom Tortellini *with Roasted Garlic Crème*  
Seasonal Soup

## **Salad (Select One)**

Mesclun Salad  
*Field Greens, Shaved Carrots, Cucumbers,  
Tomatoes, Lemon Vinaigrette*

Chop Salad  
*Romaine, Capicola, Pickled Onion, Pine Nuts,  
Blue Cheese-Sage Dressing*

Caesar Salad  
*Romaine, Tomato, Parmesan, Crouton,  
Caesar Dressing*

Casa Salad  
*Arugula, Goat Cheese, Blueberries, Walnuts,  
Sherry Vinaigrette*

## **Entrée (Select up to Two)**

Roasted Chicken Breast – *Peppercorn Velouté*  
Brioche Chicken – *Herbed Crème*  
Seared Salmon – *Lemon-Chardonnay Reduction*  
Panko Crusted Salmon – *Dijon Crème*  
Sliced Herb Crusted Strip Loin – *Red Wine Demi*  
Seasonal Vegetarian – *Vegan Meatballs – Walnut Romesco*  
Filet Mignon – *Red Wine Demi*  
Crab Cake – *Paprika Remoulade*



# Dinner Menu

## Plated Continued



### Dual Entrée Selections

Roasted Chicken Breast – *Peppercorn Velouté*  
*paired with*  
Seared Salmon – *Lemon-Chardonnay Reduction*

Brioche Chicken – *Herbed Crème*  
*paired with*  
Panko Crusted Salmon – *Dijon Crème*

Roasted Chicken Breast – *Peppercorn Velouté*  
*paired with*  
Sliced Herb Crusted Strip Loin – *Red Wine Demi*

Filet Mignon – *Red Wine Demi*  
*paired with*  
Crab Cake – *Paprika Remoulade*

### Kids Menu

*Chicken Fingers | French Fries*

*Cheeseburgers | French Fries*

*Buttered Pasta*

*Grilled Cheese | French Fries*

*All kids meals served with vegetables on the rocks*



# Event

## Upgrades

### Late Night Bites

Mini Brioche Slider Station

*Carolina Pulled Pork Slider with Cole Slaw*

*Smoked Brisket with Honey Mayo*

*Cheeseburger Slider with Lettuce, Tomato, Onion, and Pickle*

*Grilled Chicken Slider with Gouda Cheese*

*Grilled Vegetable Slider*

### Taco Bar

*Hickory Smoked Pork, Ground Beef, Ancho Chicken*

*Guacamole, Sour Cream, Pico de Gallo, Mango Salsa*

*Cheddar Cheese, Jalapeños, Black Beans, Cilantro, Fire Roasted Tomatoes*

### Gourmet Macaroni & Cheese Station

*Truffled Parmesan*

*Revel's Braised Beef and Onion Jam*

*Shredded BBQ Pulled Pork and Crispy Onions*

*Buffalo Chicken with Buttermilk Blue Cheese*

### Chips & Dip

*Guacamole, Salsa and Cheese Sauce*

*Kettle Chips, Pita and Tortilla Chips*

*Jalapeños, Sour Cream, Cheddar Cheese*

### Bar

Super Premium Bar Package

Signature Cocktail

Tableside Wine Service

Additional Bar/Service Hour

### Sweet Treats

Chocolate Dipped Strawberries

Macarons

Assorted Miniature Desserts



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# Strolling Station

## Menu



### Salad Station

Romaine, Kale and Arugula  
Parmesan, Goat Cheese, Blue Cheese  
Tomato, Olives, Peppers, Onions, Corn  
Croutons, Sunflower Seeds, Almonds, Cranberries  
Balsamic Vinaigrette, Caesar Dressing, Buttermilk Ranch

### Pasta Station

Tortellini *with Roasted Garlic Crème*  
Penne *with Tomato-Basil Marinara*  
Grilled Chicken  
Butter Poached Shrimp  
Peppers, Onions, Spinach,  
Mushrooms, Peas, Parmesan

### Fresh Vegetable Station

Roasted & Chilled Vegetables  
Broccolini, Baby Carrots, Asparagus, Cauliflower,  
Zucchini, Red Onions  
Chimichurri & Miller's Mustard

### Carving Station

Herb Crusted Strip Loin  
Ancho-Chile Pork Loin  
Horseradish Crème, Red Wine Demi, Whole Grain Mustard  
Fresh Baked Bread with Butter  
*\*\*One Hour Chef Attended Station*





## Frequently Asked

# Questions

### Is there on-site parking available?

Yes. There is an attached garage with convenient indoor elevator access.  
Ask your wedding planner about our guest parking packages.

### When can we decorate and set up the room?

The venue will set up any of the items you provide as a service. Additionally, we will contact all vendors such as, but not restricted to, entertainment and florists to coordinate set up/tear down times once this information is known.

### Is there a room rental fee?

There is a required minimum food and beverage purchase (*not inclusive of tax and service charge*).  
If the minimum food and beverage is not met, your coordinator will discuss options to enhance your package.

### Is there a fee to tray cookies?

We will tray your cookies for a fee determined by your coordinator. Please note that we mix a variety of cookies on multiple trays. We will do our best to tray all cookies at the start of the cookie table, however this depends on available table space, number of cookie types, and final cookie count.

### If my ceremony is at the hotel, as well as my reception, is there an additional charge?

There is a service charge which includes set up and tear down of chairs, your decorations, and two changing rooms available 2 hours prior to guest arrival. See schedule below for pricing.

0 - 65 Guests..... \$500  
65 - 100 Guests..... \$750  
100 + Guests..... ask for pricing

### What is the deposit schedule?

There are four payments that are associated with the wedding reception:

Deposit		Due
Deposit 1	25% Food & Beverage Minimum	Due with signed contract
Deposit 2	50% Food & Beverage Minimum	1/2 way to reception
Deposit 3	75% Food & Beverage Minimum	3/4 way to reception
Final	Based on final count	5 business days prior to event

### Do your prices include the tax and service charge?

Tax and service charge are added to all pricing listed on the price sheet. Additionally, it should be noted that service charge is taxable based on Pennsylvania Code Chapter 38: Hotel Occupancy Tax.

# Price List

All prices subject to 23% service charge and 7% sales tax.  
Prices valid through December 2022.

## Entrée Prices

Roasted Chicken Breast .....	\$ 145 pp
Brioche Chicken .....	\$ 148 pp
Seared Salmon .....	\$ 145 pp
Panko Crusted Salmon .....	\$ 148 pp
Vegetarian .....	\$ 135 pp
Filet Mignon .....	\$ Mkt Price pp
Crab Cake .....	\$ Mkt Price pp

## Dual Plate Packages

Roasted Chicken - Seared Salmon .....	\$ 150 pp
Brioche Chicken - Panko Salmon .....	\$ 155 pp
Strip Loin - Roasted Chicken .....	\$ 155 pp
Filet Mignon - Crab Cake .....	\$ Mkt Price pp

## Children's Packages

Chicken Fingers .....	\$ 35 pp
Cheeseburgers.....	\$ 35 pp
Buttered Pasta .....	\$ 35 pp
Grilled Cheese.....	\$ 35 pp

Strolling Stations .....	\$ 150 pp
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## Late Night Bites

Mini Brioche Slider Station .....	\$ 22 pp
Taco Bar .....	\$ 20 pp
Gourmet Mac & Cheese Station .....	\$ 20 pp
Chips & Dip .....	\$ 16 pp

## Sweet Treats

Chocolate Covered Strawberry.....	\$ 4 pp
Macaroon .....	\$ 4 pp
Assorted Miniature Desserts....	Ask Coordinator

## Additional Bar Packages

Additional Hour Bar Service .....	\$ 15 pp
Specialty Cocktail .....	Ask Coordinator
Specialty Cocktail .....	Ask Coordinator

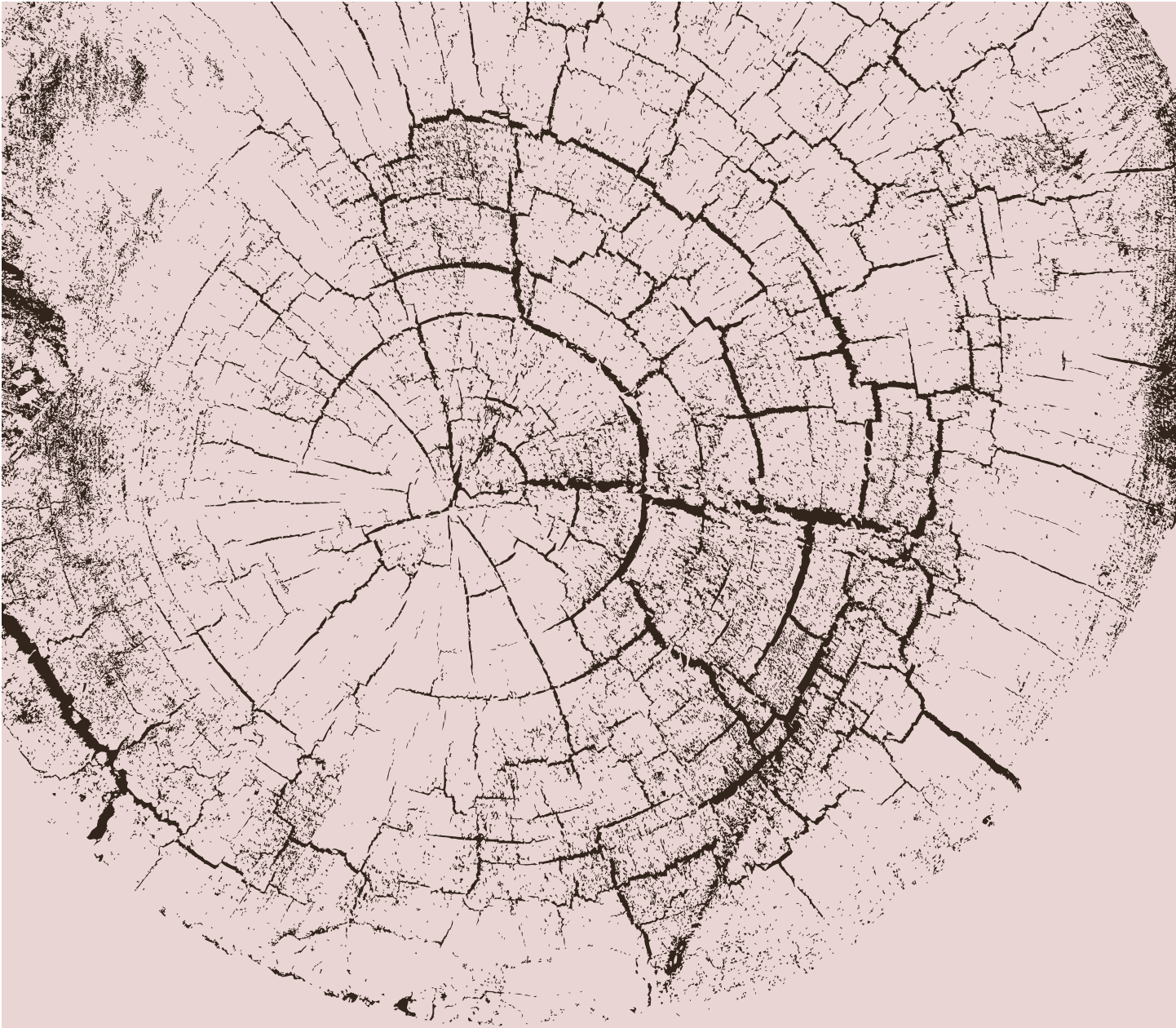
*\* Additional Dual Entrée Options Available Upon Request.*

*\*\* Ask your Wedding Specialist for pricing.*

*\*\*\* Chef Attended Stations will have a \$200<sup>00</sup> Attendant Fee*

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