



photo by @Adam_Michaels & @Jade_Hambrick

ROOST

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 Sales and Banquet Manager.
- Hilton Garden Inn Pittsburgh Downtown accommodations available.
- · On-site parking in attached garage, valet services available.

Roost is not your typical hotel ballroom.

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

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



Floor Length Table Linens with Cloth Napkins
Champagne Toast for All Guests
Cookies Elegantly Displayed
Standard Cake Cutting

Gourmet Coffee Station Displayed after Dinner with Regular, Decaf, and Hot Teas

Dinner Price Includes
Hors D'Oeuvres,
4 Hours Premium Bar Service,
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 Team
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 Event Planner Points for Hilton Honors Members







Select One Display:

Artisanal Cheese Display Local & Imported Cheeses Toasted Breads, Pitas & Accompaniments

Vegetable Crudités Sliced & Whole Vegetable Crudités 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

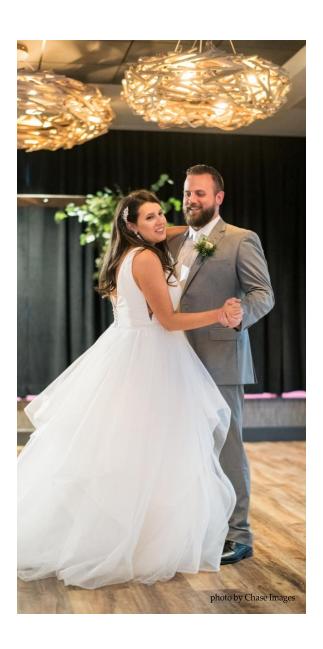
Salad (Select One)

Mesclun Salad
Field Greens, Shaved Carrots, Cucumbers,
Tomatoes, Lemon Vinaigrette
Caesar Salad
Romaine, Tomato, Parmesan, Crouton,
Caesar Dressing

Entrée (Select up to Two)

Roasted Chicken Breast – Peppercorn Velouté
Brioche Chicken – Herbed Crème
Herb Crusted Strip Loin – Red Wine Demi
Seared Salmon – Dill Crème Sauce
Panko Crusted Salmon – Dijon Crème
Seasonal Vegetarian
Filet Mignon - Red Wine Demi (+\$10/per person)
Crab Cake - Paprika Remoulade (+\$10/per person)





Dual Entrée Selections

Roasted Chicken Breast – Peppercorn Velouté + Seared Salmon – Dill Crème Sauce

Herb Crusted Strip Loin – *Red Wine Demi* + Panko Crusted Salmon – *Dijon Crème*

Roasted Chicken Breast – Peppercorn Velouté + Panko Crusted Salmon – Dijon Crème

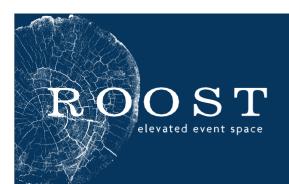
> Filet Mignon – Red Wine Demi + Seared Salmon – Dill Crème Sauce

Filet Mignon - Red Wine Demi + 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
Truffle 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 Sorbet Assorted Miniature Desserts









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 Broccoli, Baby Carrots, Asparagus, Cauliflower, Zucchini, Red Onions Chimichurri & Miller's Mustard

Carving Station

Prime Rib
Ancho-Chile Pork Loin
Beef Tenderloin
Roasted Turkey Breast
Horseradish Crème, Aus Jus, Red Wine Demi, Whole Grain
Mustard Fresh Baked Bread with Butter
**One Hour Chef Attended Station

Prices

All prices subject to 23% Service Charge and 7% Allegheny County Liquor Tax, and 7% Sales Tax. Prices valid through December 2023.

Entrée Prices	Late Night Bites
Roasted Chicken Breast \$165 pp	Mini Brioche Slider Station \$ 27 pp
Herb Crusted Strip Loin \$ 175 pp	Taco Bar
Seared Salmon	Gourmet Mac & Cheese Station \$ 25 pp
Panko Crusted Salmon \$168 pp	Chips & Dip
Vegetarian	
Filet Mignon \$ Mkt Price pp	Sweet Treats
Crab Cake \$ Mkt Price pp	Chocolate Covered Strawberry \$ 14 pp
	Macaroon \$ 14 pp
Dual Plate Packages	Assorted Miniature Desserts, Ask Coordinator
Roasted Chicken - Seared Salmon \$170 pp	
Brioche Chicken - Panko Salmon \$ 175 pp	Additional Bar Packages
Strip Loin - Roasted Chicken \$175 pp	Additional Hour Bar Service \$ 20 pp
Filet Mignon - Crab Cake \$ Mkt Price pp	Specialty Cocktail Ask Coordinator
Children's Packages	
Chicken Fingers	* A 11:11-1-1 Dural Purints Outliers Association
Cheeseburgers	* Additional Dual Entrée Options Available Upon Request.
Buttered Pasta	** Ask your Wedding Specialist for pricing.
Grilled Cheese	*** Chef Attended Stations will have a \$20000
Strolling Stations	Attendant Fee

Prices subject to no more than a 10% increase due to rising food costs and or supply chain complications.



Frequently Asked



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. Please review the wedding addendum for specific details. 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, the difference is made up as room rental.

Is there a fee to tray cookies?

We will tray your cookies for a \$200 fee. 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.

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

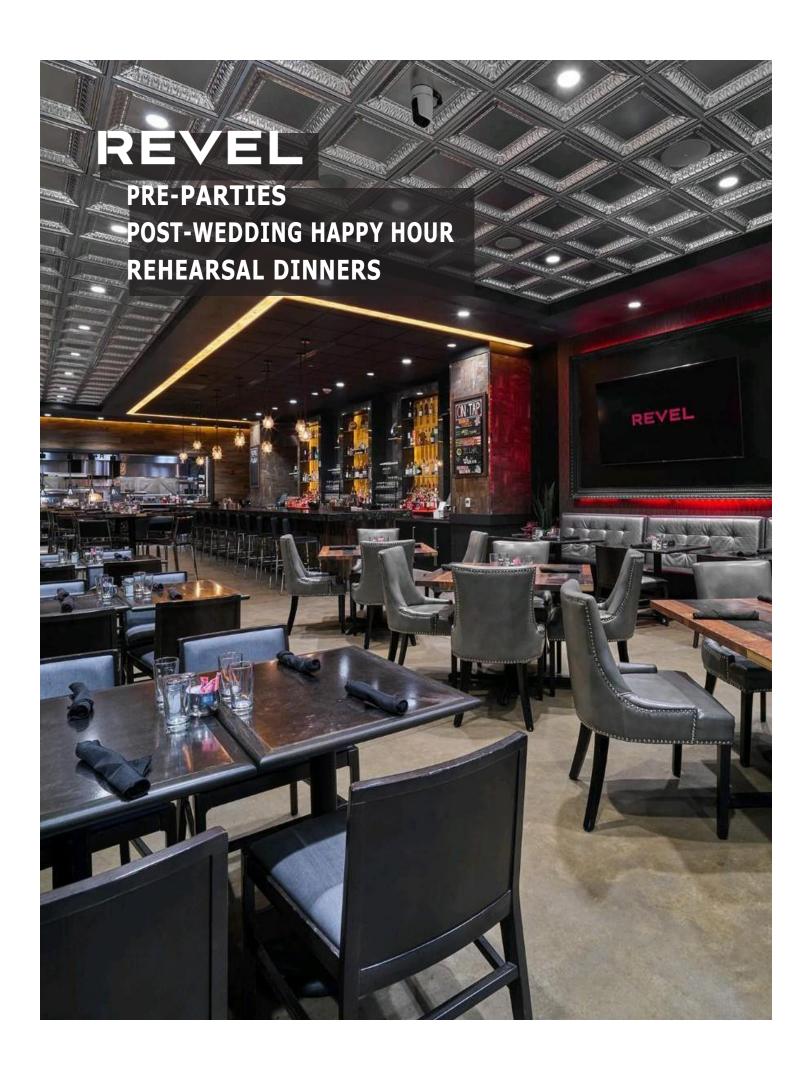
What is the deposit schedule?

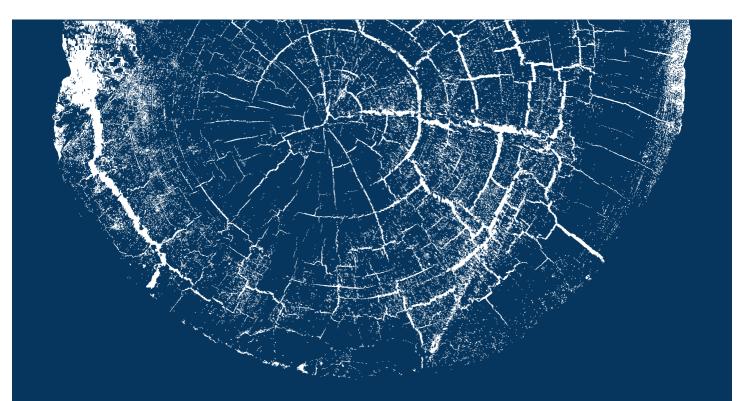
Four payments are associated with the wedding reception:

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?

No. 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.





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