

Love, Pitt

The University Club
Wedding Packages



Natalia Baqueiro Photography

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Your life together begins here...

Nestled in the heart of campus at The University of Pittsburgh, the University Club has been hosting timeless weddings since 1923. We look forward to helping you create your perfect day and then celebrating with you!

Mingle with your loved ones while taking in breathtaking view during your Rooftop Terrace cocktail hour, savor the thoughtfully crafted cuisine, and then dance the night away underneath the Grand Ballroom's elegant and alluring chandeliers. Our professional and seasoned staff will assure you receive unmatched hospitality throughout your entire experience. Event exclusivity allows for a perfectly curated day in complete comfort.



Amenities

A couple's wedding is one of the most important days and is as unique as you! Our packages offer the following amenities and services, with enhancement options to customize YOUR perfect day.

- Separate Cocktail Hour, Bridal Party Refresher Suite, and Main Reception Spaces
- House Tables, Chairs and Linen for all spaces
- Dance Floor (16x16)
- Four reserved University Club parking spaces
- Up to six hours of Security
- Selection of passed and displayed hors d'oeuvres
- Five-Hour Bar Package
- Dinner Service with Cake Cutting
- Complimentary tasting for six



Hannah Hicks Photography

Packages

Wedding packages begin with a \$15,000 food and beverage minimum and a \$5,500 rental fee for your cocktail hour and reception

Ceremony space is available with an additional \$1,000 rental.

We offer two customized catering packages, which both include all aforementioned amenities

Legacy Package

- \$150/person
- 3 Passed hors d'oeuvres + 1 Display
- Tier 1 Plated Dinner
- Five Hour House Bar Package

Royal Package

- \$170/person
- 3 Passed hors d'oeuvres + 2 Displays
- Tier 2 Plated Dinner
- Five Hour Premium Bar Package
- Signature Cocktail
- Cookie Table Plating Package

*A 20% administrative fee applies to all charges

Legacy Package

SELECTING YOUR MENU

Select one display

Select three hor d'oeuvres

Hor d'Oeuvres may be passed or displayed

Pricing inclusive of one hour of service

Speak with your event planner about any dietary restrictions

DISPLAYS

Vegetable Crudit 

Assortment of Raw Crisp Vegetables
Served with Assorted Crostini and Ranch

Artisan Cheese Board

Classical Cheese Display Featuring
Local Cheeses and Assorted Crostini
and Fresh Breads

Antipasto Display

Assortment of Local Cheeses and Meats,
Raw and Pickled Vegetables,
Assorted Olives, Jams, Dips, Oils,
And Assorted Fresh Breads

Mezze Display

Roasted Red Pepper Hummus,
Homemade Babaganoush,
Seasonal Dip, Marinated Olives,
Tabbouleh, Cucumber-Tomato Salad
and Warm Pita Bread

HORS D'OEUVRES

Classic Shrimp Cocktail

Bacon Wrapped Scallops
with Hot Honey Glaze

Beef Wellington

with Demi-Glace

Lamb Meatballs

with Chimichurri

Chicken Satay Skewers

with Sweet Thai Chili Sauce

Seasonal Tomato Bruschetta

on Focaccia Crostini

Spinach & Feta Spanakopita

Vegetable Spring Roll

with Sweet Thai Chili Sauce

Cucumber Hummus Cup

Legacy Package

SALADS

Mixed Greens

Cucumber, Tomato, Onion,
Balsamic or Ranch

Caesar

Romaine, Parmesan Cheese,
Croutons, Classic Caesar Dressing

Baby Kale Salad

Roasted Butternut Squash, Roasted Sweet
Potato, Dried Cranberry, Goat Cheese,
Citrus Vinaigrette

**Pricing includes 2 entree selections*

**Chef's choice dietary accommodations will be
provided outside of the 2 main entree selections.*

*For additional set entree choices,
charges will apply*

**Certain dietary accommodations
may come at an added cost*

**Entree indicator cards must be provided by
the client for plated meal service. Indicators
must be approved by event planner
prior to event.*

**Alternative options and price points are
available for children 12 and under and vendors*

ENTREES

Seared Airline Chicken

Brined and Seared Airline Chicken,
Herb Roasted Yukon Gold Potato,
Garlic Scented French Green Bean,
Romesco Sauce

Herb Roasted Strip Loin

Herb Crusted And Slice Strip Loin,
Whipped Yukon Gold Potato,
Cast Iron Roasted Carrot, Demi-Glace

Roasted Pork Tenderloin

Roasted and Sliced Pork Tenderloin,
Cheddar Grits, Cumin Scented Carrots,
Salsa Verde

Crispy Seared Salmon

Crispy Skin On Seared Salmon,
Crispy Fingerling Potato,
Garlic Scented French Green Bean,
Roasted Red Pepper Coulis

Potato Gnocchi

Roasted Seasonal Market Vegetables,
Brown Butter, Whipped Ricotta, Fine Herbs

INCLUDES

Local Dinner Rolls

With Whipped Butter

LaPrima Coffee & Hot Tea Service

Royal Package

DISPLAYS & HOR D'OEUVRES

Select two displays

Select three hor d'oeuvres

Hor d'Oeuvres may be passed or displayed

Pricing inclusive of one hour of service

Speak with your event planner about any dietary restrictions

Shrimp Cocktail Display

Lemons, Cocktail Sauce

Charcuterie Grazing Display

Local Cheeses, Cured Meats, Crisp Vegetables, Homemade Focaccia Bread, Dipping Oils, Brie Wheel & Jam, Marinated Olives, Artichokes, Roasted Peppers

Mediterranean Display

Roasted Red Pepper Hummus, Babaganoush, Seasonal Dip, Marinated Olives, Cucumber Tomato Salad, Grape Leaves, Falafel, Tzatziki, Pita Bread, Corn Tortilla Chips

Smoked Alaskan Salmon Cucumber

with Smoked Salmon Mousse

Salmon Poke

On Corn Tortilla Chip

Southern Chicken Biscuit

With Pickle, Hot Honey Drizzle

Herb Goat Cheese Crostini

Lamb Lollipops

With Blackberry Herb Glazed

Mushroom Duxelles Purses

Bacon Wrapped Stuffed Dates

with Chorizo Served With Red Pepper Sauce

Roasted Beef Crostini

With Horseradish Aioli, Pickled Red Onion Relish

Caprese Skewers

Royal Package

SALADS

Fall Farmer's Salad

Roasted Farmer's Vegetables,
Pepita Seeds, Parmesan,
Tomato-Balsamic

Summer Tomato and Roasted Corn Salad

Red Onion, Roasted Zucchini,
Red Bell Pepper,
Balsamic Vinaigrette

Spring Spinach & Mixed Berry Salad

Goat Cheese, Sunflower Seeds,
Maple Mascarpone Vinaigrette

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**Alternative options and price points are
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under and vendors*

ENTREES

Seared Chicken

Brined and Seared Airline Chicken Breast,
Roasted Fingerling Potatoes, Wild Mushroom
Ragu, Balsamic Chicken Jus

Herb Roasted Beef Tenderloin

Herb Crusted and Sliced, Whipped Yukon Gold
Potatoes, Roasted Asparagus, Red Wine Demi

Herb Crusted Pork Tenderloin

Herb Crusted and Roasted Pork Tenderloin,
Whipped Yukon Gold Potatoes, Roasted Cast
Iron Carrots, Chermoula Relish

Seared Halibut

with Herb Rice Pilaf, Herb Roasted Carrots,
Lemon Beurre Blanc

Seared Ahi Tuna

with Ginger Scallion Black Rice, Roasted Carrot,
Sweet Soy Glaze

Seared Salmon

Crispy Skin, Roasted Gold Potato, Lemon
Roasted Asparagus, Lemon Capers Beurre Blanc

Za'tar Spiced Cauliflower

Roasted Eggplant Puree, Rice Pilaf, Roasted Red
Pepper Coulis

Butternut Squash Ravioli

Sherry Sage Brown Butter, Shaved Parmesan

INCLUDES

Local Dinner Rolls

With Whipped Butter

LaPrima Coffee & Hot Tea Service



Bar Packages

HOUSE BAR

Included with Legacy Package

Wine

Cabernet, Pinot Noir,
Sauvignon Blanc,
and Chardonnay

Beer

Yuengling, Miller Light,
Troegs Haze Charmer

Spirits & Mixers

Tito's Vodka, Gordon's Gin,
Hornitos Plata Tequila,
Don Q Rum, Jack Daniels,
Johnny Walker Red Scotch

*Lemons, Limes, Oranges
Orange and Cranberry Juice
Pepsi, Diet Pepsi, Ginger Ale
Soda Water, Tonic, Water*

PREMIUM BAR

*Included with Royal Package, upgrade
available with Legacy Package*

Wine

(Select up to 4 options)
Cabernet, Pinot Noir, Merlot,
Chardonnay, Riesling,
Sauvignon Blanc, Pinot Grigio,
Prosecco, Sparkling or Still Rose

Beer

(Select up to 4 options)
Coors Light, Yuengling, Miller Light, East End
Hefeweizen, Southern Tier 2X IPA, Troegs
Haze Charmer, Troegs Sunshine

Spirits & Mixers

Grey Goose Vodka, Bombay Sapphire Gin,
Tres Agaves Blanco, Dewers White Rum,
Captain Morgan Spiced Rum,
Bulleit Bourbon, Johnny Walker Red Scotch

*Lemons, Limes, Oranges, Cherries
Orange and Cranberry Juice, Pepsi, Diet Pepsi,
Ginger Ale, Grenadine, Bitters, Vermouth
Soda Water, Tonic, Water*

Additional Services

The beauty about weddings is that no two are alike. Our team is experienced to customize any of our packages to meet the needs of your total event.

Looking for a bigger dance floor? We can do it! Need a private location to get ready that is close to your ceremony venue? We have it! Want to add some late night bites to keep the party going a little longer? No problem, we do it all the time!

Our above and beyond assistance will ensure your day goes just as you planned.

Examples of services are listed below, but not limited to.

****Additional rates may apply****

- ♥ Upgrade / Extend your Bar
- ♥ Add Signature Cocktails & Mocktails
- ♥ Add a Champagne Toast
- ♥ Next Day Brunch
- ♥ Customized Monogrammed Cookies
- ♥ Rehearsal Dinner
- ♥ Cookie Table Plating & Design
- ♥ Get-Ready Rooms
- ♥ Extended Dance Floor
- ♥ Upgraded Chairs / Linen / Tableware
- ♥ Additional Reserved Parking
- ♥ Welcome Reception



Frequently Asked Questions

Are there any additional fees?

There is a 20% taxable Administrative Fee is included on all charges, calculated on the total actual charges (included but not limited to: catering, room rental, av, additional rentals, etc.)

Current Sales Tax is 7%

Do you include a day of coordinator?

While we do include a venue coordinator, we aren't exactly the same as an outside hired day of coordinator. The biggest difference is that we work for the venue, and a day-of coordinator would work for you. Hiring an outside day-of coordinator is recommend if you have a very detailed, or DIY-heavy, set up, if you have a lot of vendors to organize outside of the regular DJ/Band, Photo/Video, or if you have a lot of moving pieces to your timeline.

Do you offer cookie table plating?

Yes! We will use our platters, tongs, and risers to plate your cookies for \$2.00 per person. Should you add this service on, we allow for you to drop off the cookies the day prior.

Where can we park?

We have a small parking lot directly outside of our main entrance. Four complimentary reserved parking spaces are included in your package. We can add on up to 10 more passes for \$20 each. Across the street from outside entrance is the Soldiers and Sailors Parking Garage. You are also able to reserve spaces in this garage. Alternatively, there is metered street parking available.

Can we leave our items overnight after?

We appreciate your understanding that nothing may be left behind at the end of your event. It is your responsibility to breakdown and remove all items you've brought in, including items provided by a vendor you hired.

Are we able to drop our items off or do a rehearsal the day before?

We offer a one-hour ceremony rehearsal (if applicable) and personal item drop off time the day before your wedding. The time and location will be determined seven days prior.

Are there any vendors you require?

Nope! You are welcome to work with an florist, DJ, photographer, etc., as long as they are insured. We are happy to provide you with some excellent suggestions! We provide exclusive catering, so outside of your wedding cake and cookie tables, we do not allow any outside food and beverage.

Is there a charge for ceremony?

Yes, to have ceremony is a \$1,000 room rental.

What is the maximum capacity?

We are happy to welcome up to 180 guests.



Stephen Dray Photography



Krystal Healy Photography

What's Next?

We are thrilled to be considered as your wedding venue and look forward to the possibility of celebrating with you!

Let us know a convenient time for you to come in for a tour of the University Club and to talk about all the personal details that will make your day as unique as you!

After your site visit, we are happy to create a customized proposal for you and hold space for up to two weeks. By the end of the two week holding period, we would ask for a signed contract and 25% deposit to book. Then comes the best part: making your vision come to life!

