



COURTYARD[®]
BY MARRIOTT
PITTSBURGH UNIVERSITY CENTER

Banquet Menu



Breakfast

Priced Per Person

Plated

All plated breakfasts include Starbucks coffee, assorted Tazo teas & juices

All American

Fresh Fruit Cup
Scrambled eggs with herbs
Choice of bacon or sausage
Grilled Tomatoes
\$31.00

French Toast

Fresh Fruit Cup
Sugar-dusted, double-cut
French Toast with warm maple
syrup
Choice of bacon or sausage
\$28.00

Breakfast Sandwich

Fresh Fruit Cup
English muffin or Croissant
Scrambled eggs with herbs
Choice of bacon or sausage
Cheddar cheese
Seasoned breakfast potatoes
\$30.00

Plated Enhancements

- Freshly baked breads, cinnamon rolls and pastries \$7.50

All items subject to 25% service charge and 7% state tax

Buffet

All breakfast buffets include Starbucks coffee, assorted Tazo teas & juices

University Buffet

Scrambled eggs
Smokehouse bacon
Turkey sausage
Seasoned breakfast potatoes
Assorted freshly baked breads
Fresh fruit display
\$39.00

Steel City Buffet

Scrambled eggs
Choice of smokehouse bacon
or turkey sausage
Choice of pancakes or French
Toast
Oatmeal
Assorted freshly baked breads
Fresh fruit display
\$42.00

Fresh Start

Fresh fruit salad with berries
Oatmeal with brown sugar
Low fat granola
Assorted bagels and breakfast
breads
Sweet cream butter, Nutella,
peanut butter and fruit
preserves
\$31.00

Traditional Continental

Assorted freshly baked
muffins, breakfast breads and
pastries
Assorted Cereals
Yogurt Parfait
Seasonal Sliced Fruit
Sweet cream, butter and fruit
preserves
\$29.00

All items subject to 25% service charge and 7% state tax

Buffet Continued

Beverages

- Bottled juice \$4.00
- Bottled water \$4.00
- Fresh fruit infused water \$2.00
- Starbucks coffee (gallon) \$74.00
- Tazo tea (gallon) \$74.00
- Mimosa bar \$19.00*
- Bloody Mary bar \$19.00*

*Two Hour Time - Additional Hours \$8/person

Enhancements

- Omelet station \$18.00
- Buttermilk and vanilla-cinnamon hotcakes station \$16.00
- Smoothie station: coconut water, almond milk, kale, spinach, yogurt \$13.00
- Quinoa bowl station: shredded coconut, blueberry, chocolate chips, chia seeds, banana, pecan, walnuts, diced almonds, strawberries, agave nectar \$18.00
- Belgian waffle station \$17.00
- Made to order omelet station \$21.00
- Breakfast sandwiches and burritos (min. order of 10) \$11.00



All items subject to 25% service charge and 7% state tax

Breaks

Priced Per Person



Stadium Break

Warm mixed nut shooters
Fresh pastries and cookies
Miss Vicky's kettle chips
White cheddar popcorn
Jumbo pretzels with mustard
and cheese
Assorted soft drinks and
bottled water
\$25.00

Mediterranean Break

Chipotle, garlic and lemon
cilantro hummus
Toasted pita chips and breads
Celery, baby carrots and
cucumbers
Sparkling and still water
\$17.00

Fiesta Dip Duo

Guacamole, French Onion Dip,
Sriracha Ranch Dip, Salsa
Homemade kettle chips
Tortilla chips
Assorted soft drinks and
bottled water
\$19.00

Health Break

Whole fresh fruit
Individual Greek yogurt
Assorted granola bars
Bottled juices
Sparkling and still water
\$20.00

All items subject to 25% service charge and 7% state tax

Breaks Continued

Deluxe Break

Continental Breakfast

Mid morning break:

Whole fresh fruit, nutrigrain bars with Starbucks coffee, Tazo tea, bottled water and assorted soft drinks

Afternoon break:

Assorted cookie display

OR

Jumbo soft pretzels with mustard and cheese
Assorted soft drinks, sparkling and still water

\$46.00

Deluxe Break Plus Lunch

Includes all items from Deluxe Break

In Addition to:

Lunch Buffet (Choice of One):

Its A Wrap

Salad Bar

Mediterranean

Smokehouse BBQ

Sandwich Delight

Taco Extravaganza

Tuscan

\$96.00

Enhancements

- Assorted freshly baked cookies (dozen)
\$35.00
- Gourmet cupcakes \$6.00
- Soft pretzels \$7.00
- Assorted snack bars and chips \$5.00
- Yogurt granola parfait \$9.00
- Individual yogurts \$6.00
- Whole fruit \$4.00
- Guacamole, salsa, and chips \$9.00
- Potato chips and onion dip \$10.00
- Warm mixed nut shooters \$7.00

All items subject to 25% service charge and 7% state tax

Lunch

Priced Per Person

Boxed Lunch

All boxed lunches include pasta salad, whole fresh fruit, bagged kettle chips, jumbo cookie, starlite mint and bottled water

Gourmet Sandwiches

Choice of Three:

Cranberry chicken salad
onion kaiser roll

Tuna salad on whole wheat
kaiser roll

Turkey and havarti on a
croissant

Ham and swiss on whole
wheat kaiser roll

Portobello mushroom with
mozzarella, arugula and pesto
on focaccia bread

\$40.00

Soup

Choice of One:

Minestrone

Shrimp and corn chowder

Italian wedding

Tomato basil

Pasta fagioli

Mediterranean lentil

Deluxe Creations (+\$3.00)

Spinach turkey wrap with
sliced avocado, lettuce, tomato,
pepper jack cheese and whole
grain mustard

Grilled chicken caesar wrap
with romaine, parmesan
cheese and caesar dressing

Grilled vegetable wrap with
roasted red pepper, lettuce,
tomato, red onion and pesto
mayo

All items subject to 25% service charge and 7% state tax

Lunch Buffet

All lunch buffets include Starbucks coffee, assorted Tazo teas, and soft drinks

It's A Wrap

Turkey BLT
Grilled Chicken Caesar
Italian
Mediterranean Vegetable
Soup du jour
Bagged kettle chips
Fresh fruit salad
\$43.00

Taco Extravaganza

Black bean soup with tortilla
Pineapple cumin coleslaw
Southwest eggrolls
Soft flour and hard corn tortillas
Grilled chicken and seasoned
ground beef
Avocado ranch dip, salsa,
shredded lettuce, queso fresco,
sour cream and assorted hot
sauces
\$51.00

Sandwich Delight

Choice of Three:
Fresh roasted turkey on a
croissant with smoked gouda and
red pepper aioli
Albacore tuna salad on a
croissant with arugula
Italian with capicola, salami,
ham and provolone on focaccia
Vegetable ciabatta with pesto
spread
Soup du jour
Tossed salad
House made potato chips
\$46.00

All items subject to 25% service charge and 7% state tax

Lunch Buffet Continued

All lunch buffets include Starbucks coffee, assorted Tazo teas, and soft drinks

Mediterranean

Tomato basil soup
Marinated mushroom salad
Tossed greek salad
Chicken bruschetta
Green bean almondine
Rice pilaf with feta
Rolls and butter
\$48.00

Smokehouse

Tossed salad
Coleslaw
Monterey jack mac and cheese
Pulled pork and chicken on
slider buns with sliced cheddar
cheese and assorted BBQ
sauces
\$50.00

Tuscan

Italian wedding soup
Tuscan white bean salad
Caesar salad
Chicken bruschetta
Meatball marinara
Tri-colored tortellini with
tomato vodka cream sauce
Broccolini
Warm garlic bread sticks
\$42.00

Salad Bar

Grilled chicken breast,
marinated beef strips and
salmon, served chilled
Cobb salad
Baby spinach and spring mix
lettuce
Sunflower seeds and croutons
Assorted dressing
Soup du jour with bread
Fresh fruit salad
**Pittsburgh style (+\$4)
\$50.00

All items subject to 25% service charge and 7% state tax

Plated Lunch

All plated lunches include Chef's choice starch and vegetable, fresh baked rolls and butter, chef's dessert, Starbucks coffee and assorted Tazo teas

Choice of One Starter and Up to Three Entrees

Starters

- Broccoli cheddar soup
- Italian wedding soup
- Tomato basil soup
- Fresh fruit cup
- Spring mixed salad
- Caesar salad

Entrees

- Grilled Chicken caesar salad *not served with starch or vegetable \$29.00
- Tuscan stuffed chicken \$40.00
- Baked chicken stuffed with spinach and peppers in cream sauce \$40.00
- Chicken Marsala \$40.00
- Manhattan cut marbel strip steak served with an au poivre cream sauce \$52.00
- Royal roast served with caramelized onion in a cabernet demi-glaze \$48.00
- Pork crown roast served with fruit chutney \$35.00
- Horseradish crusted salmon and charred tomato coulis \$40.00
- Rustic ravioli filled with portabello and cremini mushrooms, tossed in marinara \$35.00
- Pasta Primavera in a pesto sauce with mixed vegetables \$33.00

All items subject to 25% service charge and 7% state tax



Reception

Hors d'Oeuvres

A La Carte | Priced Per Piece

****Available in Orders of 50****

- Antipasto skewer \$5.00
- Deviled eggs \$5.00
- Shrimp in cocktail shooter \$7.00
- Roma tomato bruschetta \$5.00
- Vegetable crudité in hummus \$5.00
- Artichoke beignets \$5.00
- Spinach stuffed mushrooms \$5.00
- Skewered sesame chicken \$6.00
- Skewered beef \$6.00
- Beef wellington \$5.00
- Vegetable spring rolls \$5.00
- Spinach feta spanakopita \$6.00
- Buffalo chicken spring rolls \$6.00
- Beef or chicken empanada \$6.00
- Truffle mac and cheese tarts \$6.00
- Bacon wrapped scallops \$7.00
- Chicken quesadilla \$5.00
- Four cheese arancini \$6.00
- Mini crab cakes \$7.00
- Crab ragoon \$7.00

Displays | Priced Per Person

- **Charcuterie** - mix of international and domestic cheese with gourmet crackers, whole grain mustard also served with fresh and pickled vegetables, hummus, pita chips, seasonal fresh fruit with honey yogurt dip \$21.00
- **Mini Pierogies** - Cheddar filled with sauteed onions, served with sour cream and buffalo sauce \$5.00
- **Hummus Station** - Chipotle and garlic hummus served with toasted pita chips, fresh sliced pita bread, crackers, celery, baby carrots and slice cucumbers \$15.00
- **French Fry Bar** - Traditional and sweet potato waffle fries, Pittsburgh slaw, diced tomatoes, cheese fondue, bacon scallions and marshmallow sauce \$17.00

All items subject to 25% service charge and 7% state tax

Reception Stations

All carved items served with rolls and condiments. Stations are routinely available for a maximum of two hours - additional hours available upon request

Carving Station

- Top round beef \$357.00
- Whole roasted turkey \$337.00
- Smoked bone-in ham \$337.00
- Standing prime rib \$591.00

Pasta Station

Tortellini and penne pasta with hot sausage, mushrooms, primavera vegetables, crushed red pepper, parmesan cheese, marinara and alfredo sauces with fresh bread \$25.00

Slider Station

Choice of Two:

- Cajun pulled pork
- Rosemary chicken with arugula
- BBQ chicken and cheddar
- Sliced roast beef with provolone
- Turkey or veggie burger

Served with coleslaw, homemade kettle chips and french onion dip

\$15.00



All items subject to 25% service charge and 7% state tax

Dinner

Priced Per Person

Buffet

All buffets include Chef's choice of starch, rolls & butter, Starbucks coffee & Tazo tea

Mediterranean

Soup du jour
Marinated mushroom salad
Greek tossed salad
Grilled chicken bruschetta
Garlic shrimp
Green bean almonidine
Rice pilaf with feta
Choice of dessert
\$53.00

Burgh Buffet

Pittsburgh style roast beef
sandwich station - slaw, french
fries, provolone, sliced tomatoes
with thick italian bread
Steak salad with fries
Ham BBQ sliders
Mini pierogies
Stuffed cabbage
Choice of dessert
\$53.00

Italian Riviera

Italian wedding soup
Tomato & mozzarella salad
Caesar salad
Tuscan stuffed chicken
Eggplant parmesan
Meatballs
Baked penne
Broccolini
Choice of dessert
\$52.00



All items subject to 25% service charge and 7% state tax

Create Your Own Buffet

Choice of Two Starters | One Vegetable | Two Starches | Three Entrees | One Dessert

\$63.00

Starters

- Soup du jour
- Tomato and mozzarella salad
- Caesar salad
- Tossed salad
- Greek salad

Vegetables

- Seasonal medley
- Broccolini
- Green bean almondine

Starch

- Roasted red skin potatoes
- Garlic mashed potatoes
- Penne pasta with marinara
- Herbed orzo
- White rice blend

Entrees

- Chicken marsala
- Chicken francaise
- Pot roast
- Seared pork rib chop
- Seared tenderloin steak
- Manhattan strip steak
- Top round steak
- Seared salmon
- Macadamia seabass
- Crab fritters
- Pasta primavera
- Eggplant rollatini

Desserts

- Cheesecake: choice of turtle, white chocolate, raspberry delight or du leche
- Royal decadence torte of pure chocolate
- Salted caramel crunch cake
- Custard snickers bar
- Deep dish apple pie

All items subject to 25% service charge and 7% state tax

Plated Dinner

Priced Per Person based on entree selection

All entrees include chef's selection of starch and seasonal vegetable, rolls & butter,
Starbucks coffee & Tazo tea

Entrees

- Chicken Marsala \$38.00
- Chicken francaise \$42.00
- Pot roast \$45.00
- Seared filet mignon with burgundy demi-glaze \$50.00
- Manhattan strip with au poivre cream sauce \$49.00
- Top round steak with caramelized onions and cabernet demi-glaze \$46.00
- Seared rib pork chop with apple chutney \$49.00
- Pasta primavera \$37.00
- Eggplant rollatini \$36.00
- Seared encrusted salmon \$46.00
- Crab fritters \$45.00
- Duo of sauteed chicken breast with mushroom & sundried tomato sauce and pan seared salmon \$48.00
- Duo of filet mignon and sauteed chicken breast with mushroom and sundried tomato sauce \$50.00
- Duo of filet mignon with seared encrusted salmon with charred tomato \$56.00
- Duo of filet mignon and lump crab cake with whole grain mustard cream sauce \$61.00

Desserts

- Cheesecake: choice of turtle, white chocolate, raspberry delight or du leche \$9.00
- Royal decadence torte of pure chocolate \$8.00
- Salted caramel crunch cake \$9.00
- Custard snickers bar \$9.00
- Deep dish apple pie \$8.00

All items subject to 25% service charge and 7% state tax



Beverages

Cash and Consumption Bar

Call

Priced Per Drink

- Mixed drinks \$11.00
- Rocks \$12.00
- Wine \$10.25
- Domestic Beer \$8.50
- Imported Beer \$9.50
- Pepsi Soft Drinks \$6.00
- Bottled Water \$6.00

Premium

Priced Per Drink

- Mixed drinks \$12.00
- Rocks \$13.50
- Wine \$11.00
- Domestic Beer \$8.50
- Imported Beer \$9.50
- Pepsi Soft Drinks \$6.00
- Bottled Water \$6.00

Drink Tickets

Available:

Call Bar: \$10.50 per ticket

Premium Bar: \$13.00 per ticket

Non-Alcoholic Beverage Packages

Includes freshly brewed Starbucks Coffee, Assorted Tazo Teas, Juices, Soft Drinks, and Bottled Water

- Half Day - Four Hours \$19/person
- Full Day - Eight Hours \$27/person

To ensure quality service, one bartender is required for every 75 guests. A \$150 fee applies per bartender.

The group is charged for a guaranteed number of drink tickets agreed upon prior to the event. Pre-purchasing of tickets are not based upon consumptions. If you wish to base charges on drink consumption, each drink will be charged per the consumption bar pricing.

All items subject to 25% service charge and 7% state tax

Open Bar

Call

\$33/person - one hour

\$47/person - two hours

\$18/person - each additional hour

- Smirnoff Vodka
- Beefeater Gin
- Captain Morgan
- Bacardi Rum
- Canadian Club
- Jack Daniel's
- Dewar's White Scotch
- Jose Cuervo Silver
- Triple Sec
- Kahlua
- Canyon Road Red and White Wines
- Domestic Beer (Choice of Three):
 - Miller Lite
 - Budweiser
 - Bud Light
 - Michelob Ultra
 - Coors Light
 - Yuengling
 - White Claw
- Imported Beer:
 - Corona
 - Heineken

Premium

\$39/person - one hour

\$53/person - two hours

\$20/person - each additional hour

- Tito's Vodka
- Tanqueray Gin
- Bombay Sapphire Gin
- Bacardi Rum
- Captain Morgan
- Myer's Rum
- Marker's mark Bourbon
- Crown Royal Whiskey
- Johnnie Walker Red
- Jose Cuervo Gold
- Triple Sec
- Kahlua
- Robert Moldavi Premium Selection Red and White Wines
- Domestic Beer (Choice of Three):
 - Miller Lite
 - Budweiser
 - Bud Light
 - Michelob Ultra
 - Coors Light
 - Yuengling
 - White Claw
- Imported Beer:
 - Corona
 - Heineken

Beer, Wine, & Soft Drinks

\$33/person - two hours

\$17/person - each additional hour



Audio Visual

Marriott Pittsburgh University Center has selected Corporate Audio Visual as the exclusive source of Audio-Visual rental equipment, sound systems & professional technical services for guests using the hotel's meeting facilities. For your convenience, all charges for audio visual equipment & services will be posted on your master account. Corporate Audio Visual maintains all rental audio visual equipment, management staff & technicians. In addition, they operate an after hour's service should you need assistance or additional equipment. This list represents the most requested items. Please do not hesitate to inquire about a product or service not found here.

Popular Packages

Small Venue Projector

Package | VGA Cable, 2600 Lumen Projector, AV Cart, 6 FT Screen \$315

Ballroom Projector Package |

\$530 HDMI/VGA Cable, 4000 Lumen Projector, AV Cart, 8 FT Screen

Dual Screen Package | \$1,050

Video Splitter & Amplifier, Two 4000 Lumen Projectors, Projector Stands, Two 8 FT Screens

2-Speaker Sound System |

\$350 AV Cable Lot, Self-Powered Speakers (2), Speaker Stands (2), 4-Channel Mixer, One Wired Microphone

Flip Chart Package | \$60

Flip Chart Easel, Flip Chart Pad, Markers

Post it Pads Additional | \$20

Technician | \$95.00 Hourly AV Technician - Four Hour Minimum

Audio Visual Continued

Terms and Conditions

There will be an additional service fee for set up or assistance of equipment not supplied by Corporate Audio Visual. We can not take responsibility for equipment brought into the hotel. Any equipment or labor canceled within 24 hours of a function will be billed at full price. Unless requested otherwise, all technicians' dress will be "show black" for operation or monitor during events. Additional labor charges will apply to more complicated requirements.

Popular Components

- Conference Speaker Phone | \$85
 - Laptop Computer | \$125
 - Small Venue Projector | \$250
 - Large Venue Projector | \$350
 - Powered Speaker | \$105
 - Wired Microphone | \$50
 - Wireless Microphone | \$155
 - 4-Channel Mixer | \$65
 - 12-Channel Mixer | \$155
 - 47" LED Monitor | \$125
 - Small Venue Screen | \$70
 - 6' x 8' Fast-Fold Screen with Skirt | \$125
 - 6' x 8' Fast-Fold Screen with Full Dress Kit | \$175
 - 7.5' x 10' Fast-Fold Screen with Skirt | \$185
 - 7.5' x 10' Fast-Fold Screen with Full Dress Kit | \$230
 - Dry Erase Board (4x3) | \$50
 - Extension Cord | \$15
 - Power Strip | \$10
 - Long HDMI / VGA Extension Cable | \$25
 - Power Point Advancer with Laser Pointer | \$25
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Terms & Conditions

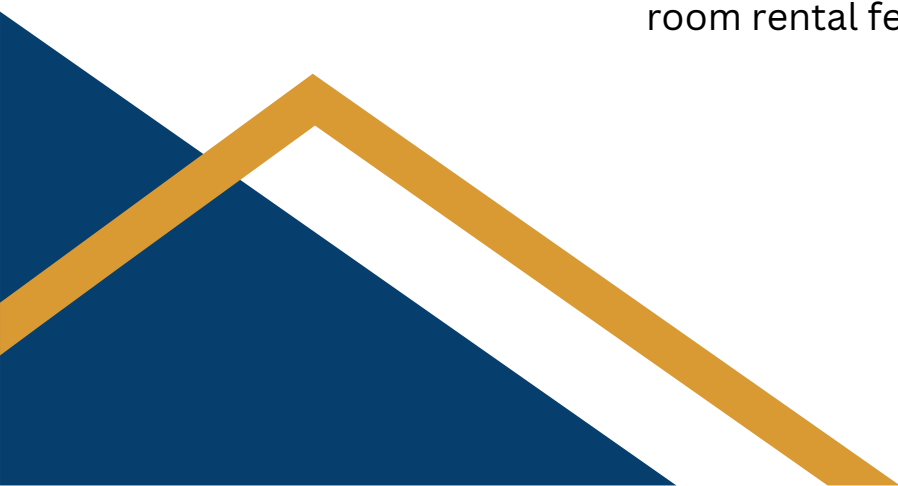
Thank you for considering Courtyard Pittsburgh University Center for your upcoming event. The following printed policies are guidelines designed to assist you. Our Sales Managers will be happy to prepare customized proposals to meet your specific needs for your event.

Food and Beverage

All food & beverage served at functions associated with the event must be provided, prepared and served by the hotel, and must be consumed on hotel premises. Due to licensing and insurance requirements, all food & beverage to be served on the hotel property must be supplied & prepared by the hotel. In addition, no remaining food or beverage shall be removed from the premises. All breaks and buffets are priced for one & a half hours of service & replenishment. Functions require minimum of 25 people or a small party fee of \$75 will apply. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. At the conclusion of the one & a half hours the remaining food and beverage items become the property of the hotel

Guarantees

To ensure the success of your event, a final guarantee of attendance is due 72 business hours prior to the event to the Catering Manager. This number will become your guarantee and not subject to reduction. In the event that the Hotel is not provided with a guarantee, the estimated attendance will become the guaranteed number. All Hotel charges will be based upon the guaranteed number, or the actual number served, whichever is greater. If your guarantee falls below your contracted Food & Beverage Minimum, the hotel reserves the right to charge the difference as a room rental fee.



Terms & Conditions

Banquet Space

Function rooms are assigned based on the expected number of guests. If the attendance drops or increases, the Hotel reserves the right to change, with notification, groups to a room suitable for attendance for your type of function.

Service Charge & Tax

All food and beverage items are subject to 25% Service Charge and 7% Sales Tax.
Subject to change without notice.

