Congratulations!
The Power Center Ballroom at Duquesne University is a perfect backdrop to your special day.

The Ballroom is available for the exclusive use by alumni or their children, current students or employees of the University. The five hour reception package features:

- **Accommodations for 150-325 guests**, maximum capacity varies based on room set up. *Please ask about receptions for less than 150!*
- **Complete event set up** with flexible room arrangement and table options.
- **Contemporary architecture and décor**, highlighted by outdoor terraces with breath taking views of the city.
- **Guest parking** is covered by your deposit in the Forbes Garage.
- **A Dedicated Event Coordinator & Catering Specialist** for pre-event planning and on-site assistance for the entire event.
- **An artfully catered meal** prepared by the Parkhurst Catering Team who will work with you to create a menu tailored to your taste and style. See catering guide for more details about our plated, buffet, and stations options.
- **Cost Savings** since you provide your own alcohol! There are no additional costs to display your cookies or cut the cake.

*Note on pricing*

We understand the need to book your reception a significant time in advance and thank you for understanding that pricing is subject to a yearly increase. The package pricing is guaranteed when a menu is selected with the catering office, which will occur no earlier than six months prior to your reception date.

For information on the Duquesne University Chapel of the Holy Spirit

Please contact Debbie Kostosky at 412-396-6021 or Kostosky@duq.edu.

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**A Sample Budget Breakdown:**

- $1,500.00 deposit due with signed contract
  - $750.00 non-refundable deposit - reserves your date & covers guest parking
  - $250.00 Public Safety charge
  - $500.00 refundable damage deposit - refunded following event pending damages
- Liability insurance coverage of $1 million - required 90 days prior to your reception
- Per person plate charge - reference catering guide for details
- $3.25 per person linen charge
- $350.00 bartender fee - if opting to bring your own alcohol
- 18% service charge & 7% sales tax on Parkhurst Catering Services
- Additional Amenities - billed through the Parkhurst Catering, please speak with the Catering Specialist for details
- Room rental fee - for receptions with less than 150 guests, a room charge of $14.00 per person is applied to the difference. (i.e. A $280.00 room charge is applied to the final bill for a reception with 130 guests)

**Contact us today to set up a tour or check availability!**

Power Center Ballroom

Megan Peterson  ➤  412-396-3561 ➤  conferences@duq.edu ➤  www.duq.edu/power-ballroom

Parkhurst Catering

412-396-6613 ➤  catering@duq.edu

1.25.2017
DUQUESNE UNIVERSITY

WEDDING CATERING GUIDE

2017
“THE FOOD IS REALLY WHAT KEEPS PEOPLE HAPPY.”
– David Tutera, celebrity wedding planner and host of TV series My Fair Wedding

Very few of life’s celebrations are more important than a wedding. After all, a wedding reception is more than a meal followed by dancing. Incredible food and amazing service are two things that you and your guests will remember most.

As one of the first companies to fully embrace the local and sustainable movement, our scratch cooking methods focus on fresh, non-processed ingredients. On the plate, that means incredibly flavorful and more nutritious meals.

But wedding catering isn’t for everyone. It requires a lot of energy and time spent working with the bride and groom. At Parkhurst, we realize the stresses and demands that come with planning a wedding. Our seasoned event professionals have the particular skills and finesse to ensure that your reception is one of the happiest and most memorable celebrations of your life.
DISPLAYED HORS D’OEUVRES
INCLUDED IN ALL PACKAGES

A choice of three of the following:

- A selection of domestic cheeses with crackers, dried fruit and mustard
- Seasonal fresh fruit platter
- An assortment of fresh or grilled vegetables with house-made buttermilk ranch dressing or red pepper hummus
- A build-your-own bruschetta station with our Chef’s choice of three seasonal toppings
- A Mediterranean display consisting of olives, hummus, pita chips, and our Chef’s choice of middle-eastern salad

Upgrade to include an antipasti display, complete with our Chef’s choice of locally cured meats and cheeses, for $4.00 per guest

ADDITIONAL PASSED HORS D’OEUVRES (25 PCS)

<table>
<thead>
<tr>
<th>Passed Hors D’oeuvres</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Tenderloin Crostini with Gorgonzola and Sun-Dried Tomatoes</td>
<td>$47</td>
</tr>
<tr>
<td>Fig and Goat Cheese Crostini</td>
<td>$38</td>
</tr>
<tr>
<td>Bacon Wrapped Scallop</td>
<td>$48</td>
</tr>
<tr>
<td>Cherry Tomato Stuffed with Goat Cheese Mousse</td>
<td>$37</td>
</tr>
<tr>
<td>Tuna Tartare Cone with Avocado Cream</td>
<td>$47</td>
</tr>
<tr>
<td>Fresh Mozzarella with Balsamic Pearls and Basil</td>
<td>$36</td>
</tr>
<tr>
<td>Shrimp Cocktail Shooters with Tomato Vodka Sauce or Orange Horseradish Sauce</td>
<td>$49</td>
</tr>
<tr>
<td>Crab Cakes with Rémoulade Sauce</td>
<td>$50</td>
</tr>
<tr>
<td>Chicken, Andouille Sausage, and Bell Pepper Kebab</td>
<td>$45</td>
</tr>
<tr>
<td>Wild Mushroom Risotto Croquette with Basil Aioli</td>
<td>$45</td>
</tr>
<tr>
<td>Sun-Dried Tomato Risotto Croquette with Black Olive Aioli</td>
<td>$44</td>
</tr>
<tr>
<td>Miniature Grilled Cheese with Red Onion Marmalade</td>
<td>$40.50</td>
</tr>
<tr>
<td>Coconut Chicken with Sweet Chili Dipping Sauce</td>
<td>$42</td>
</tr>
<tr>
<td>Italian Skewers with Tortellini, Salami, Sun-Dried Tomato, Basil Leaf and drizzled with Italian Vinaigrette</td>
<td>$37</td>
</tr>
</tbody>
</table>
PLATED DINNER RECEPTION

These packages offer a great variety of foods and presentations with pre-set prices to make it easy for you to decide. However, we are entirely flexible and would be happy to design a custom menu for you and your fiancé.

Throughout all of our menus and sumptuous creations, we incorporate an abundance of locally grown and produced cheese, dairy, fruits, vegetables, and meats. We are also ever watchful of the safe harvest and sustainability of the seafood that we serve.

PLATED DINNER WEDDING PACKAGE INCLUDES THE FOLLOWING:

• Variety of Stationary Hors d’Oeuvres Beautifully Displayed during Cocktail Hour
• Plated Dinner with Accompaniments
• Traditional Coffee and Hot Tea Service
• Standard White China, Flatware and Glassware
• Complimentary Tasting Session for the Bride and Groom
• Personal Consultations with Catering Coordinator and Executive Chef
PLATED ENTÉES

CHOOSE TWO

When selecting a duo plate (two entrées on one plate), the price for both is that of the higher-priced entrée. All entrées include your selection of starch and seasonal fresh vegetables (page 8), fresh baked rolls and butter and coffee/hot tea service.

Caprese Chicken $63
Marinated and Grilled Chicken Breast, topped with Tomato, Fresh Mozzarella, and Basil Pesto

Stuffed Chicken Mousseline $67
Pierre Chicken Breast Stuffed with Spinach Mousseline, served with Port Wine Reduction

Parmesan-Crusted Chicken $62
Boneless Breast of Chicken with Panko and Parmesan Crust, served with Herb Cream Sauce

Sautéed Chicken Breast $63
With Mushroom and Marsala Wine Sauce

Roma Chicken $63
Sautéed Chicken Breast with Artichoke Sun-Dried Tomato Cream Sauce
**PLATED ENTRÉES CONTINUED**

Filet Mignon of Beef $73
Herb and Wine Marinated Grilled Beef Tenderloin Steak with Horseradish Cream or Cabernet Sauce

Braised Short Rib $69
Tender Boneless Beef Rib with Red Wine Reduction

Grilled Pork Tenderloin $61
With Apricot and Orange Glaze

Oven-Roasted Salmon $67.50
Fresh Herb Crust and Red Pepper Coulis

Glazed Salmon $66
Roasted Salmon with Sweet and Spicy Hoisin Glaze

Lump Crab Cake $73
Sautéed Crab Cake with Lemon Cream Sauce

Husband & Wife Duo Plate $73
Grilled Petite Filet Mignon of Beef and Lump Crab Cake with Cognac Cream Sauce

**PLATED VEGETARIAN ENTRÉES**

Seasonal Vegetarian Risotto $62
Chef’s Selection of Seasonal Vegetables with Creamy Arborio Rice

Roasted Vegetable Wellington (Vegan upon request) $59.50
Layers of Marinated, Roasted Vegetables, Mushroom Duxelles, and Roasted Tomato Coulis

Stuffed Zucchini (Vegan upon request) $61
Artichoke, Red Pepper and Squash Medley

Seasonal Squash Tart $59
Chef’s choice of Seasonal Squash in a Pastry Shell filled with Egg Custard and Goat Cheese

**CHILDREN’S MENU**

Available for children 12 years of age and younger

Grilled Chicken Breast or Crispy Chicken Fingers $26.50
Accompanied by Mac’n Cheese and Fruit Salad, with unlimited Soft Drinks

*Choose your plated Entrée Accompaniments on page 8*
Choice is king in this kind of reception. A buffet offers guests flexibility, and may provide a wider range of food options. Less formal than a plated dinner, buffets can still be elegant.

The perception that buffets are less expensive than a plated reception aren’t entirely accurate. While a buffet needs less servers, more food is required to accommodate guests’ portions and variety.

BUFFET WEDDING PACKAGE INCLUDES THE FOLLOWING:

- Variety of Stationary Hors d’Oeuvres Beautifully Displayed during Cocktail Hour
- Choice of Salad (To Be Served at the Table or On the Buffet), Two Entrées and Three Accompaniments. You may add a Third Entrée for $4.95 per guest
- Coffee and Hot Tea Station
- Standard White China, Flatware and Glassware
- Floor-Length Solid-Colored Linens for all Buffets
- Complimentary Tasting Session for the Bride and Groom
- Personal Consultations with Catering Coordinator and Executive Chef

$68 per guest / $26.50 per child (12 years of age and younger)
Add a Carving Station $5.95 per guest
BUFFET ENTRÉES

Prime Rib of Beef
with Au Jus and Horseradish Sauce

Roasted Pork Loin
with Wild Rice and Dried Fruit Stuffing
and Cherry Demi-glace

Smoked and Roasted Turkey Breast
with Cranberry and Shallot Relish

Pennsylvania Ham
with Maple Bourbon Glaze

Sautéed Chicken Breast
with Lemons, Capers, and
White Wine Sauce

Roma Chicken
Sautéed Chicken Breast with Artichoke
and Sun-Dried Tomato Cream Sauce

Parmesan-Crusted Chicken
with Herb Cream Sauce

Shrimp Scampi
with Butter and Garlic Linguine

Blackened Salmon
with Creole Butter

Vegetarian Risotto
Chef’s Selection of Seasonal Vegetables
with Creamy Arborio Rice

Ask your Catering Coordinator about adding a Carving Station to your buffet.
PLATED AND BUFFET ACCOMPANIMENTS

SALADS AND SOUPS
CHOOSE ONE

Seasonal Spinach Salad #1 with Fresh Strawberries, Toasted Almonds, Goat Cheese, and Red Wine Honey-Vinaigrette (available May through September)

Seasonal Spinach Salad #2 with Roasted Apples, Toasted Almonds, Goat Cheese, and Apple Butter Vinaigrette (available October through April)

Mediterranean Salad with Mixed Greens, Marinated Artichokes, Roasted Red Peppers, Cucumbers, Crumbled Feta Cheese, and Balsamic Vinaigrette

Classic Caesar Salad with Romaine Hearts, House-made Herb & Garlic Croutons, Shaved Parmesan Cheese, and Creamy Caesar Dressing

Italian Salad with Chopped Lettuce, Red Onion, Tomatoes, Carrots, Cucumbers, Greated Asiago Cheese, Pepperoncini, and Italian Vinaigrette

Arugula Salad with Dried Cranberries, Mandarin Oranges, Toasted Walnuts, and Red Wine-Honey Vinaigrette

Italian Wedding Soup

Puree of Butternut Squash Soup with Spiced Crème Fraîche

Roasted Tomato Soup with Asiago Focaccia Croutons

Lobster Bisque with Brandied Crème Fraîche (additional $3 per guest)

The choice of both a salad and soup will be an additional $4.25 per guest

VEGETABLES AND STARCHES
CHOOSE THREE FOR BUFFET AND TWO FOR PLATED DINNER

Steamed or Roasted Vegetable Medley

Steamed Broccoli Florets

Vanilla-Scented Roasted Root Vegetables

Green Beans with Toasted Almonds and Brown Butter

Green Beans with Red Peppers

Cinnamon Whipped Sweet Potatoes

Rosemary and Garlic Roasted Redskin Potatoes

White and Wild Rice Pilaf with Dried Fruit and Green Onions

Penne Pasta with Tomato Basil Sauce and Asiago Cheese

Roasted Garlic Whipped Potatoes

Polenta
Welcome to the hottest trend in catering: food stations! If you want your friends and family out of their chairs and making your reception truly a wedding party, then you’ll just love our Wedding Stations Menu.

Food stations creatively showcase dishes in imaginative ways that awe guests, plus you give them more selections. If you have family members with dietary restrictions or who are just finicky eaters, this package offers them more choices than they might have with a plated dinner.

**STATION WEDDING PACKAGE INCLUDES THE FOLLOWING:**

- Variety of Stationary Hors d’Oeuvres Beautifully Displayed during Cocktail Hour
- Choice of Three Stations (each additional station is available for $8.25 per guest)
- Traditional Coffee and Hot Tea Station
- Standard White China, Flatware and Glassware
- Floor-Length Solid-Colored Linens for all Stations
- Complimentary Tasting Session for the Bride and Groom
- Personal Consultations with Catering Coordinator and Executive Chef

$68.95 per guest / $26.50 per child (12 years of age and younger)
STATIONS
Each food station will be beautifully decorated with linen accents, decorative serving pieces, seasonal décor and/or greenery. Some stations have the option of being interactive with guests when a Chef Attendant is added.

MEDITERRANEAN ISLE STATION
• Hummus and Pita Chips
• Tabbouleh with Chopped Tomatoes, Onions, Mint, Parsley, Olive Oil, and Lemon Juice
• Olives and Feta Cheese with Basil, Olive Oil and Cracked Black Pepper
• Roasted Eggplant Dip

ANTIPASTI STATION
• Assortment of local Cured Meats
• Toasted Bruschetta Slices and Pita Wedges
• Marinated Olives, Roasted Red Peppers, and Seasonal Grilled Vegetables
• Tomato Basil Relish and Fresh Mozzarella

SPREADS & BREADS STATION
• Warm Artichoke and Spinach Dip
• Red Pepper and Goat Cheese Dip
• Mediterranean Olive Tapenade
• Assorted Local Artisanal Breads and Toasted Pita

SALAD MEDLEY STATION
• Caesar Salad topped with Shaved Parmesan and House-Made Croutons
• Spring Garden Salad served with Ranch and Balsamic Dressings
• Greek Salad served with Olive and Feta Vinaigrette
• Fresh Fruit Salad tossed in Yogurt
CHESAPEAKE BAY STATION
Additional $3 per guest
- Miniature Crab Cakes with Red Pepper Coulis and Wilted Spinach
- Shrimp Scampi with Lemon Butter
- Scallops Ceviche with Crisp Tortilla Chips served in Martini Glasses

CHINESE NEW YEAR STATION
Display includes small takeout containers and chopsticks
- Chili and Ginger Chicken
- Vegetarian Spring Rolls with Duck Sauce
- Jasmine or Fried Rice
- Edamame Salad

ITALIAN PASTA STATION
- Sweet and Hot Sausage with Grilled Peppers
- Penne Pasta
- Mushroom Ravioli
- Traditional Marinara and Creamy Alfredo Sauces

STEEL CITY STATION
- Mini Kielbasa simmered in Penn Pilsner Beer and Onions
- BBQ Chipped Ham Sliders
- Mini Potato and Cheese Pierogies with Sautéed Onions
- Haluski Egg Noodles with Fried Cabbage

SOUTHERN BELLE STATION
- Smoked Beef Brisket
- Baked Macaroni with Four Cheeses
- Warm Jalapeño Cornbread
ROMEO & JULIET STATION
- Chicken Saltimbocca sautéed with Sage, Prosciutto, and White Wine Sauce
- Gemelli Pasta with Tomato Vodka Cream Sauce
- Caesar Salad with Shaved Parmesan and House-Made Croutons
- Garlic Parmesan Breadsticks

N’AWLINS CAJUN STATION
- Shrimp Jambalaya with Andouille Sausage
- Fried Oysters with Creole Dipping Sauce
- Spicy Cajun Cabbage
- Red Beans and Rice

FIESTA STATION
- Marinated Chicken or Steak Fajitas
- Slow-Cooked Pork Carnitas
- Spanish Rice
- All served with Diced Tomatoes, Green Onions, Jalapeños, Grilled Peppers & Onions, Guacamole, Pico de Gallo, Pickled Onions, Cheese, and Tortilla Chips

SLOW-ROASTED CARVERY STATION*
- Choice of Carved Apricot-Glazed Turkey served with Cranberry Mayo, or Pineapple-Glazed Black Oak Ham served with Assorted Mustards, or Strip Lion of Beef served with Creamy Horseradish Sauce
- Mini Rolls
*Chef Attendant required

LIL’ TYKES STATION
- Mac’n Cheese
- Fresh-Cut French Fries
- Broccoli Florets
- Chicken Fingers with BBQ Sauce and Honey Mustard
COUPLES TODAY ARE FOOD SAVVY.

They dine out regularly at chic bistros and BYOBs rather than settling for the local chain restaurant. Fresh food, creative menus, and plate presentation are important to them.

Our catering experts realize these high standards get even higher on their wedding day.
Late Night Bites

Late night bites will be held one hour before reception ends in Shepperson Suite

POPCORN BAR
Choice of three seasoning blends: Italian Herb, Smoky Curry, Cinnamon Sugar, Nacho, Ranch, Mexican Chocolate, BBQ, and Southwestern
$3.95 per guest

MAKE-YOUR-OWN TRAIL MIX
Bowls of organic granola, dried cranberries, sunflower seeds, sliced almonds, golden raisins, miniature white & milk chocolate chips
$5.00 per guest

CHICKEN WINGS
Mild, Hot, BBQ, Teriyaki, or Sweet Chili, Served with Bleu Cheese and Celery
$30.50 per 25 pieces

HOT SPINACH & ARTICHOKE DIP
Served with Pita Chips
$43.00 per 25 servings

POT STICKERS
Chicken, Pork, or Vegetable, with Soy Glaze
$39.50 per 25 pieces

HOT BUFFALO CHICKEN DIP W/ BLEU CHEESE
Served with Tortilla Chips
$41.00 per 25 servings

VEGETABLE EGG ROLLS
With Sweet & Sour Sauce
$39.75 per 25 pieces

SOFT PRETZELS
Served with Honey Mustard or Spicy Brown Mustard, and Duquesne Pilsener Cheese Sauce
$2.95 per guest

HOT CRAB & JALAPEÑO DIP
Served with Toasted Baguette Slices
$46.95 per 25 servings

SOUTHWESTERN DIP
Served with Tortilla Chips
$40.00 per 25 servings

WHITE BEAN DIP
Served with Pita Chips
$37.00 per 25 servings

SUN-DRIED TOMATO & GOAT CHEESE SPREAD
Served with Crostini
$38.00 per 25 servings
MAC N CHEESE STATION
Your choice of four toppings: Crumbled Bacon, Peas, Grated Parmesan Cheese, Steamed Broccoli, Hot Sauce, Salsa, Jalapenos, Chopped Cherry Tomatoes, Diced Green Onions, and either Crushed Potato Chips, Pretzels or Tortilla Chips.
$6.95 per guest (Add Diced Ham, Chopped Chicken, or Ground Beef, for an additional $1.75 per guest)

MASHED POTATO STATION
One choice of Smashed Red Skins, Whipped Potatoes, or Mashed Sweet Potatoes
With four toppings: Sour cream, Diced Green Onions, Sautéed mushrooms, crumbled bacon, shredded Cheddar cheese, Whipped butter, Basil pesto, Caramelized/Crispy Fried Onions, Grated Parmesan, Crumbled Bleu Cheese, Sundried tomatoes, Jalapenos, Horseradish crème, Country Gravy (white), Brown sugar, honey, maple syrup, sunflower seeds, toasted almonds, whipped cream, cinnamon, or toasted coconut.
$7.45 per guest (To add another potato choice and two toppings, an additional $1.95 per guest)

NACHO STATION
Tortilla Chips and Queso with four toppings: Shredded Cheddar Cheese, Black Beans, Jalapeños, Diced Green Onions, Salsa, Black Olives, Sour Cream, Chopped Cherry Tomatoes, Banana Peppers, Cilantro, Green Peppers, Red Onion, or Corn Kernels.
$6.45 per guest (Add Taco Meat, Shredded Chicken, or Shredded Pork for additional $1.75 per guest)

MEXICALI STATION
Tortilla Chips w/ Salsa, and Queso accompanied with sour cream, black olives, and green onions
$3.50 per guest

FRENCH FRY STATION
Hand-cut fries, waffle fries or tater-tots with choice of four toppings: crumbles bacon, roasted garlic mayo, Ranch dressing, brown gravy, cheese sauce, green onions, BBQ sauce, ketchup, yellow mustard, Sriracha mayo
$4.75 per guest

CEREAL STATION
Choice of three cereals: Frosted Mini Wheats, Apple Jacks, Rice Crispies, Coco Krispies, Corn Flakes, or Fruit Loops. Served with pitchers of Whole and Skim Milk.
$3.25 per guest
ARRANGEMENTS
Communication about food and beverage details usually begins approximately six (6) months prior to the wedding. Final menu, beverages and all other catering details pertaining to the reception must be submitted no later than fourteen (14) days prior to the wedding date.

GUEST COUNT
The client must give a final attendance count for all wedding receptions at least ten (10) days in advance of the function. Billing will be based on either your minimum guarantee (even if fewer guests actually attend) or the actual guest count, whichever is greater. The final guarantee can only be increased up to five (5) days prior to your event.

EQUIPMENT
Parkhurst has equipment available from our existing inventory for your use. Additional catering equipment, above our existing inventory, may require special rentals. All equipment rentals will be billed directly to and paid by the client. Orders will be placed by Parkhurst with the consent of the client.

LINEN
Lendable Linens is proud to be the exclusive linen vendor at Duquesne University. The Reception Package is $3.25 per guest (150 guest minimum) and includes solid, cotton/poly floor-length cloths for all tables (guest tables of 10, bridal party, cake, cookie display, place cards, DJ, food & beverages, vendors, gifts, etc.) and solid cloth guest napkins, available in many different colors. Specialty linens like table runners, overlays, skirting, chair covers, etc., are available for an additional fee. To simplify the planning and decision making process, your Catering Coordinator will manage all rental orders.
FOOD & BEVERAGE DEPOSIT
A non-refundable deposit of $2000.00 is due to Parkhurst within six (6) months of the reception date or at the tasting session (whichever comes first). This will be applied to your total balance. Your final payment is due in full five (5) days prior to your reception along with any additions to your final count. We accept all major credit cards (except Discover Card) as well as personal checks as forms of payment. Checks are to be made payable to Parkhurst Dining.

Parkhurst is happy to create a personalized payment plan that fits your needs - speak to your Catering Coordinator for more details.

All weddings MUST be paid 100% in full prior to the event date.

PRICES
All quoted prices are subject to change. Prices will be guaranteed only when the advance deposit is received.

BALLROOM RENTAL FEE
Menu prices include a $14 per guest room rental fee.

SERVICE CHARGE
There will be an 18% service charge added to the final cost of your bill. This charge covers the costs of the hours needed to prep and plan each function. It offsets labor and administration costs, use of our equipment, kitchen essentials and preparation time, liability and workers compensation insurance fees, advertising, maintenance, utilities, various sundries, and other operating expenses. The service charge is not a gratuity, nor is it part of mandatory state taxes.

FOOD AND BEVERAGE POLICY
Food or beverage of any kind may not be brought into or taken off the premises. This policy is for your food safety protection. Items not subject are cookie displays, wedding cake, alcohol, and edible favors.

SALES TAX
All charges are subject to 7% Pennsylvania Sales Tax.
DUQUESNE UNIVERSITY ALCOHOL POLICY
The host/client is responsible for ensuring that all persons attending the reception comply with all applicable rules relating to the consumption of alcohol. Also, Parkhurst MUST serve all alcohol. Bartenders will be provided for you, and are included in the bartenders deposit explained below. Alcoholic favors are not permitted and all alcohol must be commercially produced (Beer, Wine, and Spirits).

PARKHURST BAR PACKAGES
For those who don’t want any of the many hassles that go along with providing your own alcohol, Parkhurst is now offering their own bar packages. Please see page 20 for more information.

BARTENDERS (If not using Parkhurst Bar Packages)
There will be a $350.00 bar package fee applied to your event order. This includes two (2) bartenders as well as one (1) or two (2) bar-backs (depending on guest count) for your five-hour reception, ice, fruit garnishes, sodas, juices, Bloody Mary Mix, Sours, beverage napkins, straws/stir sticks, plastic and glassware, and bar linens.

For receptions that require more than the included bars or bartenders, there will be an additional $100.00 fee added to your bar package.

STAFFING
Service personnel, including event supervision, is included with the price of your menu. All servers and bartenders are professionally attired in black dress pants and black dress shirts. Kitchen personnel are outfitted in appropriate kitchen attire with apron.

At least one (1) supervisor is present at every reception. A chef with appropriate support staff delivers the menu. Your menu price also includes a two and a half-hour (2½ hour) setup time and whatever time is necessary for a thorough cleanup.

STATIONS
All food stations will be displayed and maintained for a maximum of two (2) hours. Any station requiring a Chef Attendant will be charged $75 per attendant.

SPECIAL DIETARY REQUESTS
If you or any of your guests have dietary, allergy, or cultural restrictions, our Parkhurst culinary team would be happy to customize an entrée to fit your/their needs.
WEDDING CAKE
Because many couples like to make their own arrangements, a cake price is not included as part of the package. We will be happy to cut and serve your cake at no charge. Additional sheet cakes are highly recommended.

TASTINGS
Group Tasting Sessions are included with each reception package. A total of two (2) people along with the bride & groom may be included in the first tasting for no charge. Each additional person is a nominal service charge of $25 per guest. The bride and groom receive one (1) complementary tasting, but may attend additional sessions for $25 per person. Tastings are by appointment only and typically are scheduled January through June.

VENDOR MEALS
Please remember to include your wedding vendors (photographer, videographer, band, DJ, planners, etc.) in your final guest count. There are various options and special pricing for vendor meals - ask your Catering Coordinator for more details.

ADDITIONAL SERVICES
Any services required beyond standard food, beverage and linen responsibilities may be subject to additional fees. Speak with your Catering Coordinator for more information.
# Parkhurst Dining Bar Packages

## Standard
- **First Hour**: $9.00 per guest
- **Each Additional Hour**: $4.50 per guest

**Vodka**: Pinnacle  
**Gin**: Beefeater  
**Rum**: Bacardi  
**Bourbon**: Jim Beam  
**Whiskey**: Seagram’s 7  
**Scotch**: Dewars  
**Other**: Sweet & Dry Vermouth  

**Beers**: Miller Light, Yuengling, Corona  
*(Additional charge for craft, seasonal and other beer brands)*  

**Wines**: Cabernet Sauvignon, White Zinfandel, Chardonnay

## Premium
- **First Hour**: $12.00 per guest
- **Each Additional Hour**: $6.00 per guest

**Vodka**: Absolut  
**Gin**: Bombay Sapphire  
**Rum**: Bacardi and Captain Morgan  
**Bourbon**: Maker’s Mark  
**Whiskey**: Jameson  
**Scotch**: Johnnie Walker Red  
**Other**: Sweet & Dry Vermouth, Kahlua  

**Beers**: Miller Light, Yuengling, Corona, Stella Artois  
*(Additional charge for craft, seasonal and other beer brands)*  

**Wines**: Cabernet Sauvignon, Pinot Noir, White Zinfandel, Chardonnay, other white wine

## Wine & Beer Package
- **First Hour**: $7.75 per guest
- **Each Additional Hour**: $4.00 per guest

**Wines**: Cabernet Sauvignon, Pinot Noir, White Zinfandel, Chardonnay, other white wine  

**Beers**: Miller Light, Yuengling, Corona, Stella Artois  
*(Additional charge for craft, seasonal and other beer brands)*

## Additional Bar Services
- Full Room Champagne Toast  
- Wine Service with Dinner  
- Under 21 Package  
- Specialty Cocktail  

Please ask your catering manager for more specific pricing detail

## Bartender Fees
- $25.00 per hour, Three Hour Minimum  
  (including set-up, service and break down)  
  One bartender required per 100 guests

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All Packages Include Assorted Sodas, Mixers, Juices, Fruit Garnishes, and Ice  
Prices are subject to 18% Service Charge, 7% PA Sales Tax and 7% Allegheny County Liquor Tax  
*We do not serve shots, straight up Martini’s or Manhattan’s, or multiple liquor drinks like Long Island Iced Teas*
Parkhurst Dining is proud to be the exclusive caterer of Duquesne University.