



CARNEGIE
SCIENCE
CENTER

Wedding Catering Packages

Congratulations on your upcoming wedding!

Your celebration at Carnegie Science Center will be an unforgettable event in our distinctive, breathtaking venue.

Our all-inclusive wedding packages, offered by our exclusive on-site caterer, Culinaire, offer every component you need to create an evening tailored to your personal vision.

Culinaire's chef has developed a menu allowing you to customize it to best suit your guests' needs. Offering a delicious variety, we have three tiers to choose from: **PLATINUM, GOLD** and **SILVER**.

We can also help with arranging your menu to accommodate any dietary and allergy restrictions. All menu pricing is subject to a 7 percent sales and alcohol tax.

Each of our wedding packages are all-inclusive of the following:

- Five butler-passed hors d'oeuvres
- Plated salad and dinner
- Cake cutting and coffee service
- Four-hour hosted bar reception
- Champagne toast for the wedding party
- A tasting of your menu for up to four guests with our chef and catering manager
- Floor-length linens and napkins
- Elegant table settings
- Service staff charges

Please contact: 412.237.3422

*"... the food was perfect.
I strongly recommend anyone
to consider this venue to host
their wedding! Beautiful. Fun.
Amazing views. Perfect."*

— Alisha, married Sept. 2018



Cocktail Hour

Select five of our housemade canapes and hors d'oeuvres

- Fines Herbes Gougère with Chilled Cucumber, Herb, and Tomato Salad
- Warm Brie en Croute with Port-Poached Fig
- Blackened Chicken Skewer with Jalapeno Pepper Relish
- Boursin and sun-dried Tomato Grilled Cheese on Brioche
- Shiitake and Portobello Mushroom Tartlet
- Smoked Chicken Tostada with Cilantro, Red Onion and Sour Cream
- Chicken Ragout on Lavash, Thyme Goat Cheese
- BBQ Short Ribs with Caramelized Root Vegetables, Celery Root and Gremolata
- Avocado Toast with Grilled Baguette and Cilantro Relish
- Rosemary Beef Tenderloin Skewer with Bell Pepper and Balsamic Glaze
- Curried Crab Cake with Mango Chili Chutney
- Smoked Salmon on Rye Bread, Crème Fraîche, Capers
- Silver Star Kielbasa Pierogi Croquette with Penn Pilsner Mustard Sauce
- Baby Artichoke Bottom with Vegetables, Goat Cheese, and Tomato Confit
- Ahi Tuna with Wonton Crisp and Wasabi Cream
- Heirloom Tomato and Parmesan Crisp
- Smoked Goat Cheese Crostini with Honey and Strawberry



Salads

Select one of our seasonal salads, paired with fresh baked rolls and whipped butter

- Mediterranean Greek Salad: Romaine and Spinach Lettuces, Feta Cheese, Sweet Peppers, Kalamata Olives, Cucumbers, and Red Wine Vinaigrette
- Baby Greens with Manchego Cheese, Endive, Almonds, and Pear Vinaigrette
- Spring Greens, Seasonal Tomatoes, Fresh Mozzarella, and Basil Pesto Vinaigrette
- Port-Poached Pear and Greens with Pecan-Crusted Goat Cheese and Mission Fig Vinaigrette
- Caesar Salad with Hearts of Romaine and Radicchio, Rye Croutons, and Shaved Parmesan





Entrée Course

Select two entrées from your tier of choice plus a vegetarian meal, or choose one duo plate plus a vegetarian meal. All packages include the **SILVER Bar Package** with the option to upgrade to **GOLD** or **PLATINUM**

SILVER RECEPTION

- Braised Short Rib with Roasted Garlic
- Pan-Seared Chicken with Pennsylvania Mushrooms and Madeira
- Grilled Chicken with Roasted Tomato, Feta Cheese, and Arugula Pesto
- Herb-Crusted Salmon and Citrus-Thyme Fennel Purée
- *Duo plate:* Roasted Breast of Chicken and Grilled Salmon with Fines Herbes Beurre Blanc



GOLD RECEPTION

- Porcini-Rubbed Beef Tenderloin
- Pan-Seared Cod with Lemon and Chive Butter
- Grilled Salmon with Sunchoke and Fennel Sauce
- Roasted Chicken Breast Stuffed with Prosciutto, Fontina, and Sage
- *Duo plate:* Sliced Beef Tenderloin and Grilled Shrimp with Caper Beurre Blanc
- *Duo plate:* Prime Sirloin and Crab Cake with Salsa Verde and Charred Lemon Butter



PLATINUM RECEPTION

- Wagyu Strip Steak with Cognac-Morel Cream
- Roasted Sea Bass with Artichoke Sauce
- *Duo plate:* Grilled Filet of Beef with Shallot Demi and Citrus-Roasted Sea Bass with Tarragon-Chive Butter
- *Duo plate:* Rosemary-Rubbed Filet of Beef, Paprika Demi-Glace, and Preserved Lemon Butter Poached Lobster
- *Duo plate:* Seared New York Strip, Burgundy Demi-Glace, and Grilled Shrimp with Citrus Beurre Blanc
- *Duo plate:* Prime Sirloin and Crab Cake with Salsa Verde and Charred Lemon Butter

“Choosing the Science Center for my wedding was the best idea we’ve ever had. Not only were the staff very accommodating, but they were flexible and helpful every step of the way.” – Vanessa, married March 2018

Accompaniments

Select two choices to pair with each entrée

- Chive Mashed Potatoes
- Smoked Cheddar Polenta
- Parmesan and Rosemary Risotto
- Dill Whipped Potatoes
- Parmesan and Rosemary Fingerling Potatoes
- Fondant Potatoes
- Toasted Saffron Basmati Rice
- Boursin Potato Mousseline
- White Cheddar and Scallion Potato Cake
- Truffled Potato Au Gratin
- Baby Carrots
- Haricot Verts
- Seasonal Vegetables
- Rapini with Garlic Olive Oil
- Root Vegetable Mélange
- Citrus-Steamed Asparagus
- Honey and Thyme Glazed Carrots
- Cauliflower with Thyme Butter

Vegetarian Entrées

Make a selection (in addition to two entrées or one duo plate)

- Butternut Squash Ravioli with Brown Butter, Goat Cheese, and Thyme
- Potato Leek Tart with Roasted Cauliflower, Broccoli, Baby Kale, and Caper Vinaigrette
- Wild Mushroom Lasagna with Porcini Pasta, Wild Mushrooms, Ricotta, Parmesan, and Béchamel
- Blistered Corn Risotto, Roasted Wild Mushrooms, Baby Root Vegetables and Sauce Sorbise
- Grilled Tomato, Marinated Zucchini, Creamy Cannellini Beans, Charred Artichokes, Cucumbers, Fennel, Black Olives, and Sweet Pepper Vinaigrette (**Vegan, Gluten-free, Dairy-free**)

Dessert

Cake cutting and coffee service included in packages

Pittsburgh Cookie Table Presentation:

We handle traying, displaying, replenishing, and boxing up leftover cookies. Platters, risers, and vases included.



Dessert Options

Liquid Nitrogen Ice Cream Sundaes:

This delicious demonstration includes:

- Chocolate and Vanilla Ice Cream
- M&Ms
- Crushed Oreos
- Reese's Pieces
- Rainbow Sprinkles
- Chocolate Sauce
- Strawberry Sauce
- Whipped Cream

Warm Donut Holes:

Tossed in cinnamon sugar and powdered sugar. Served with strawberry, chocolate and caramel dipping sauces

Jewel Desserts:

Choose 5

- Mini Tarts: Lemon or Key Lime topped with Meringue, Chocolate Truffle, Fresh Fruit, Apple Streusel, Pumpkin Mousse
- Mini Cupcakes: Banana or Chocolate with Fudge Frosting, Pumpkin or Red Velvet with Cream Cheese Frosting, Vanilla with Vanilla, Almond, or Raspberry Buttercream Frosting
- Fudge Brownies
- Cinnamon Orange Caramelized Nut Squares
- Dark Chocolate Salted Caramel
- White Chocolate Grand Marnier Truffle Pops
- Chocolate Dipped Strawberries
- Chocolate Mousse Cup

Additional Enhancements

All additional enhancements are subject to an additional 22% service charge and a 7% sales and alcohol tax

Traditional Antipasto:

- Soppressata, Genoa Salami, Pepperoni and Prosciutto, Artisanal Cheeses
- Selection of Imported Marinated and Cured Olives
- Crostini, Grissini Bread Sticks, and Water Crackers
- Grape Clusters, Assorted Dried Fruit, Toasted Whole Almonds

Soup Course:

Chef loves to pair the perfect soup to the season. Some of our great selections to choose from are:

- Tomato Basil
- Potato Leek
- Minestrone
- Butternut Squash
- Traditional Wedding

Dips and Spreadables: Select three

- Warm Parmesan & Artichoke Fondue
- Buffalo Chicken Fondue
- Warm Spinach, Parmesan & Goat Cheese Fondue
- Classic Roasted Garlic Hummus
- Mediterranean Salsa with Tomatoes, Cucumber, Feta, and Red Onion
- Kalamata Olive Tapenade
- Chile Con Queso and Pico de Gallo
- Roasted Red Pepper Hummus
- Baba Ghanoush
- Guacamole

Sweets Table: Select eight

Select eight choices from our grand list of house made desserts, including but not limited to:

- Mini Tarts
- Cupcakes
- Brownies
- Nut Squares
- Truffle Pops
- Mousse and Cake Shots
- Donut Holes

Chocolate-Covered Strawberries: Served with your wedding cake

Deluxe Coffee Station:

- Premium Roast Coffee
- Vanilla Syrup
- Hazelnut Syrup
- Cinnamon Syrup
- Nutmeg
- Cinnamon
- Sugar Cubes
- Cocoa Powder
- Freshly Whipped Cream

Sweet and Savory Late-Night Snack: Contact the catering sales manager to create a menu that includes the latest menu trends and seasonality. Pricing varies on selection.





Bar Packages

Three tiers of bar to choose from, offering liquor, beer, and wine

All packages include: Miller Lite, Dos Equis, Fat Head's Sunshine Daydream Session IPA, and Full Pint Chinookie IPA

SILVER: *Included in all wedding packages*

- Svedka, Jim Beam, Gin, Scotch, and Bacardi
- Cabernet and Chardonnay

GOLD:

- Tito's, Jim Beam, Jack Daniel's, Beefeater, Dewar's, Sauza Silver Plata, Bacardi, and Captain Morgan
- Guenoc Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc, and Chardonnay

PLATINUM:

- Grey Goose, Maker's Mark, Wagle Whiskey, Bombay Sapphire, Johnny Walker Red, Hornitos Plata, Bacardi, and Captain Morgan
- Sean Minor Chardonnay, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon, and Simonet Brut Blanc de Blanc

Liquid Nitrogen Cocktail:

WOW your guests by adding one hour of a Liquid Nitrogen Signature Drink to your wedding package. Made to order in front of your guests by our Science Team, choose one of the following drinks:

- Cosmic Cosmo-Vodka, Cranberry Juice, Triple Sec, and Lime
- Seismic Sangria-Red Wine and Fruit Juices
- Cryotini-PAMA, Silver Tequila, Lime Juice, Triple Sec, and Cranberry Juice
- LN₂-Spiced Rum, Pineapple Juice, and Grenadine

Beer, liquor, and wine subject to change based on availability

Bar Enhancements

After Dinner Cordials

Bailey's, Kahlua, Amaretto di Sorrono, Hennessy VS, and Gran Marnier

Variety

- Craft & local beers available by the case
- Specialty spirits available by the bottle
- Signature cocktails by consumption

+Dinner Wine Service and Champagne toasts

Water Service:

- Saratoga, Natural Spring, and Sparkling Spring water



CARNEGIE | MUSEUMS
OF PITTSBURGH

Four distinctive museums

Culinaire is the exclusive caterer for the four Carnegie Museums of Pittsburgh.

Photographs: Adam Michaels Photography, Coley & Co.,
Joey Kennedy Photography, Maria Angela, and Weddings by Alyssa