

***Carnegie Museum Wedding Package  
by Parkhurst Dining Services  
~Package includes~***

*A Selection of Displayed & Silver Package Passed Hors d'oeuvres during Cocktail Hour  
Four Hours of Premium Bar Service  
House Wine with Dinner  
Champagne Toast for Bride and Groom's Table  
Three Course Sit-down Dinner (prices on page 4)  
Choice of Elegantly Designed Butter Cream Wedding Cake  
Coffee Service  
Floor Length House Ivory Linen  
Service Charge and Taxes  
Personal Consultations with Executive and Pastry Chefs  
Personalized Planning Services with Wedding Coordinator*

***Displayed Hors d'oeuvres***

*Assorted Domestic & Imported Cheeses displayed on marble with  
Stone Ground Mustard, French bread, and Crackers*

*Array of Fresh Seasonal Vegetables displayed with Wasabi Ranch Dipping  
& Sun-dried Tomato and Chive Dip*

*Antipasto Bar including Imported Italian Meats and Cheeses, Rustic Breads and Flavored Oils –  
**additional \$2.50 per person***

***Silver Package - Passed Hors d'oeuvres***

*Choice of Five Different Types  
Spanakopita  
Roasted Red Pepper Pocket  
Assorted Vegetable Mini Quiche  
Grape Rolled in Bleu Cheese and Pistachios  
Tomato, Buffalo Mozzarella Cheese, and Basil Pesto on Bruschetta  
Sun-Dried Tomato Risotto and Fontina Cheese Croquette  
Andouille Sausage and Bell Pepper Kabob  
Sliced Sirloin of Beef, Caramelized Vidalia Onions on Baguette with a Creamy Horseradish Sauce  
Vegetarian Egg Roll with Sweet and Sour Sauce  
Gorgonzola, Spinach, and Roasted Walnut on Whole Wheat Baguette  
Chicken Skewer with a Tandoori Marinade and Tomato Cucumber Sauce  
Chicken Satay with Hoisin Sauce*

**Gold Package – Passed Hors d'oeuvres**  
*Choice of Five Different Types*

**Additional \$2.50 per person**

*Wild Mushroom and Goat Cheese Croquette*  
*Vegetarian Sushi-California Roll*  
*Crabmeat and Tarragon en Tartlet*  
*Smoked Chicken, Sun-dried Tomato, and Asiago on Bruschetta*  
*Coconut Chicken with an Orange Horseradish Dipping Sauce*  
*Cremini Mushroom Stuffed with Crabmeat*  
*Truffle and Melted Leek Custard in Tartlet*  
*Beef en Croute*  
*Cajun Minced Tenderloin of Beef with a Spicy Red Pepper Aioli*  
*Shrimp on a Crostini and topped with Citrus Mayonnaise*  
*Maryland Style Crabcake with a Spicy Remoulade*  
*Asian Style Crabcake with Wasabi Mayonnaise*

**Platinum Package – Passed Hors d'oeuvres**  
*Choice of Five Different Types*

**Additional \$3.75 per person**

*Caviar on Cinnamon Brioche with Snipped Chive, and Crème Fraiche*  
*Blackened Mini Lamb Chops*  
*Cremini Mushroom Stuffed with Lobster*  
*Smoked Shrimp with a Cracked Mustard Dipping Sauce*  
*Vanilla Bean Tempura Fried Lobster with a Srachi Aioli*  
*Sliced Duck on Apricot Ginger Bread with Blackberry Chutney*

**Full Premium Bar**

*Bacardi Rum, Smirnoff (non-flavored) Vodka, Beefeaters Gin,*  
*Canadian Club Whiskey, Dewar's Scotch, Jim Beam Bourbon,*  
*House Merlot or Cabernet, Chardonnay, and White Zinfandel*  
*Amstel Light, Heineken, Penn Pilsner, Iron City, and Coors Light*

***Top Shelf Alcohol additional \$7.00 per guest***

**Sit-Down Dinner**

First Course

Select Soup or Salad

Tomato Basil Soup

Wedding Soup

Green Apple and Celeriac Potage

Chicken Gumbo

Cream of Artichoke and Sun-dried Tomato, with Wilted Spinach

Chilled Gazpacho

Chilled Cucumber and Dill

Chilled Strawberry and Mint

The following soups are available at an additional \$1.00 per person

Lobster Bisque

Roasted Parsnip and Pear Soup with Toasted Pecans

Roasted Butternut Squash and Vidalia Onion with Toasted Peptias

Lobster and Butternut Squash Bisque

Celeriac and Leek with Chopped Truffles

Roasted Chestnut Maple Crème Fraiche

Puree of Roasted Red Bell Pepper

Cannellini Bean and Porcini Mushrooms

Wild Mushroom Consommé\*

Roasted Chicken and Rosemary Consommé\*

Chilled Melon

Chilled Peach and Vanilla Bean

\*not available for taste tests

Salads

Mixed Field Greens topped with Marinated Artichokes, Feta Cheese, Pine Nuts, and Cherry Tomatoes  
Balsamic Vinaigrette Dressing

Mixed Field Greens topped with Toasted Pecans, Bleu Cheese, and Sun Dried Cherries  
Champagne Vinaigrette Dressing

Caesar Salad with Roasted Garlic and Lemon Dressing

Mixed Field Greens with Mandarin Oranges, Crumbled Blue Cheese and Cranberries  
Tangerine Vinaigrette

Rolls & Butter

Coffee Service

An additional fee of \$4.00 per person for one of the following warm component to your salad:

Cherve Strudel

Apple, Fennel Strudel

Wild Mushroom Strudel

Grilled Vegetables and Feta Cheese

*Entrées ~Select Two~*

*When selecting a duo plate (two entrees on one plate), the price for both is the higher priced entrée*

*Breast of Chicken  
Stuffed with either  
Spinach, Feta Cheese and Sun-Dried Tomato  
Sun-dried Tomato Cream*

*or*

*Ricotta Cheese, Roasted Peppers, and  
Artichokes  
Wild Mushroom Cream*

*or*

*Cinnamon Brioche, Sun-Dried Cherries, and  
Thyme*

*Black Pepper Veloute*

*or*

*Cranberries, Cornbread, and Sage  
Natural Jus*

*\$98.00*

*Sautéed Breast of Chicken  
Wild Mushrooms and Marsala Sauce  
\$98.00*

*Rosemary Roasted Loin of Pork  
Orange and Dried Cherry Chutney  
\$98.00*

*Roasted Prime Rib of Beef  
Au Jus and Horseradish Sauce  
\$106.00*

*Traditional Carved Whole Roasted Tenderloin  
of Beef  
Au Poivre or Cajun Style  
\$113.00*

*Sauces for Tenderloin:  
Rosemary Demi-glace  
Crack Mustard Demi-glace  
Sun-dried tomato Demi-glace  
Bourbon Demi-glace  
Thyme Demi-glace*

*Housemade Vegetable Lasagna  
Ricotta Cheese, Sun-Dried Tomatoes  
and Spinach  
\$93.00*

*Porcini and Shitake Mushroom  
Agnolotti Pasta  
Ragout of Seasonal Vegetables  
Asiago Cream  
\$98.00*

*St. Pete's Bleu Cheese with Orange Glazed  
Pears and Walnut Ravioli  
Mélange of Grilled Vegetables  
Balsamic Reduction  
\$98.00*

*Citrus Dusted Fillet of Red Snapper  
Cilantro Ginger Butter Sauce  
\$112.00*

*Horseradish Crusted Filet of Salmon  
Pesto Cream Sauce  
\$106.00*

*Jumbo Stuffed Shrimp  
Crabmeat Stuffing  
\$115.00*

*Pistachio Crusted Sea Bass  
Chardonnay Beurre Blanc  
\$108.00*

*Table Side Sauce Service-  
2.00 extra per person  
Choron – Tomato flavored Hollandaise  
Maitaise – Seville Orange Hollandaise  
Red Pepper Chive Hollandaise  
Béarnaise – Tarragon Hollandaise*

*Starch and Vegetable  
Select Two*

*Sour Cream and Chive Smashed Potatoes  
Rosemary and Garlic Roasted Potatoes  
Twice Baked Potatoes  
Puree of Sweet Potatoes  
Wild Rice, Cranberries, Pine Nuts, and  
Scallions*

*Asparagus and Carrots  
Green Beans and Almonds  
Squash and Red Pepper Medley  
Asparagus and Roasted Bell Pepper  
Mélange of Root Vegetables*

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*Children's Menu*

*(12 years or younger)*

*Salad*

*Chicken Fingers accompanied by Macaroni & Cheese*

*Wedding Cake*

*Soft Drinks*

*\$25.00*

*Please advise us of any special dietary restrictions and we will do our best to accommodate*

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*You are welcome to include the following items*

*Viennese Table*

*Miniature Fruit Tarts*

*Miniature Cheesecakes*

*Assorted Miniature Pastries*

*Freshly Brewed Coffees, Hot Tea Service, with  
Chocolate Shavings, Whipped Cream and*

*Flavored Syrups*

*\$10.00 per person*

*Intermezzo*

*\$4.00 per person*

*House Champagne Toast*

*\$4.00 per person*

*Chocolate Dipped Strawberry*

*\$2.00 per person*

*Extended Reception Hours and Bar are available for an additional fees*

## *Wedding Cakes*

*The wedding package includes a three, four, or five tier wedding cake depending on the number of guests attending the wedding. Each tier is approximately four inches tall, and is constructed of three layers of cake and two layers of filling.*

*The standard cake is composed of one flavor of cake, one flavor of filling, and butter cream icing with a simple design. Additional tiers, shapes, (other than round or square) rolled fondant frosting, handmade sugar or marzipan flowers and decorations, elaborate piped and appliquéd designs, and sculpted cakes are available at extra charge, dependent on the complexity of the design.*

*A generous dessert-sized slice of cake will be serve to each guest with your choice of raspberry, caramel, chocolate, or custard sauce and a garnish of fresh berries or dried fruit compote.*

*We recommend that you serve the same flavor of cake to all of your guests*

*Please select from the categories below:*

### ***Standard Cake Flavors***

*Yellow sponge, chocolate, pumpkin spice, carrot, red velvet, or white (which may be flavored)*

### ***Standard Cake Fillings***

*Butter Creams: Vanilla, Raspberry, Grand Marnier, Espresso, Praline, Lemon, Chocolate,*

*Raspberry, Apricot, Strawberry Preserves*

*Pastry Cream*

### ***Standard Icing Flavors***

*Vanilla Butter Cream, Chocolate Butter Cream, or Amaretto Butter Cream*

### ***Premium Cake Flavors – additional \$1.00 per slice***

*Chocolate Bourbon Cake, Almond or hazelnut (enhanced with nut flour and sour cream)*

### ***Premium Cake Fillings – additional \$1.00 per slice***

*Cream Cheese*

*Lemon, Orange, or Key Lime Curd*

*Raspberry or Strawberry Chiffon Mousse*

*Strawberry Cream*

*Vanilla Pastry Cream with Fresh Strawberries*

***Deluxe Cake Fillings - \$1.25 per slice***

*Bittersweet Chocolate Mousse*

*Espresso Chocolate Mousse*

*White Chocolate Mousse – can be flavored with Grand Marnier, Amaretto, crème de menthe, crème de cacao, etc.*

*Dark Chocolate Ganache – bittersweet or can be flavored with liquors or fruit purees*

***Premium Cake Icings***

*Fondant \$100.00 per tier, not including decorations*

*Chocolate Ganache \$50.00 per tier*

*Additional cake batters or filling flavors* *\$50.00*

*More than one cake filling used within a single layer of filling  
(i.e. raspberry jam with white chocolate mousse)* *\$1.00 per slice*

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*Parkhurst Dining Services  
Contract Terms*

*Arrangements*

*Banquet menus, beverages and all other details pertaining to the function must be received no later than three (3) months prior to the date of the function.*

*Equipment*

*Parkhurst Dining Services has available catering equipment from our existing inventory for your use. Additional catering equipment, in addition to or different than our existing inventory, may require special rentals. All catering equipment rentals will be paid for by the client and billed on the individual's catering invoice.*

*Guarantee*

*The client must give a preliminary attendance for all wedding receptions at least ten (10) full working days in advance of the function. This count is not subject to reduction after a seventy-two (72) hour deadline. If no guarantee is received, Parkhurst Dining Services will assume the guarantee to be the number shown on the contract.*

*Deposit*

*A deposit of fifty percent (50%) of estimated total balance is required with signed contract. The second payment of the total balance is due three (3) days prior to the event.*

*Credit card is required to be on file with signed contract.*

*Food and Beverage Service*

*Food or beverage of any kind may not be brought into or taken out of the premises by a client without the advance written permission of Parkhurst Dining Services.*

*Parkhurst Dining Services is the only licensed authority to sell and serve liquor on the premises. Therefore, liquor is not permitted to be brought to the Museum. The Museum's alcoholic beverage license requires the Museum to (1) request proper identification (photo identification) of any person of questionable age and refuses alcoholic beverage service if the person is either under age or proper identification cannot be produced and (2) refuse alcohol beverage served to any person who, in the Museum's judgment, appears visibly intoxicated.*

*Prices*

*All quoted prices are subject to change. Prices will only be guaranteed when a signed catering contract is executed and 50% deposit received.*

*Minimums*

*The Music Hall Foyer has a required food and beverage **minimum of \$15,000** on Saturdays in May thru December.*

*The Hall of Architecture has a required food and beverage **minimum of \$10,000** on Saturdays in May thru December.*