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.

**A 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:**

- **$ 1,525.00 deposit due with signed contract**
  - $ 750.00 non-refundable deposit - reserves your date & covers guest parking
  - $ 275.00 Public Safety charge
  - $ 500.00 refundable damage deposit - refunded following event pending damages
- **Liability insurance coverage of $1 million** - required 30 days prior to your reception
- **Per person plate charge** - reference catering guide for details
- **$ 3.30 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

12.20.2018
"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.
Lovebirds

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
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 with yogurt dipping sauce
• 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 3.00 per guest

Additional Passed Hors D’oeuvres (25 Pcs)

Beef Tenderloin Crostini with Gorgonzola and Sun-Dried Tomatoes 47.00
Sea Scallop Pipette with Red Pepper Coconut Coulis 52.00
Bacon Wrapped Scallop 48.00
Tuna Tartare Cone with Avocado Cream 47.00
Shrimp Cocktail Shooters with Tomato Vodka Sauce or Lemon Aioli 49.00
Crab Cakes with Remoulade Sauce 52.00
Chicken, Andouille Sausage, and Bell Pepper Kebab 45.50
Fresh Mozzarella, Tomato, & Basil Skewers 36.00
Wild Mushroom Risotto Croquette with Basil Aioli 45.50
Sun-Dried Tomato Risotto Croquette with Black Olive Aioli 44.50
Miniature Grilled Cheese with Red Onion Marmalade 40.50
Coconut Chicken with Sweet Chili Dipping Sauce 43.00
Italian Skewers with Tortellini, Salami, Sun-Dried Tomato, Basil Leaf and Drizzled 37.00
Salads & Soups  (Please choose one)

Mixed Spring Lettuce, Grape Tomatoes, Fresh Mozzarella, Roasted Bell Pepper, and Italian Vinaigrette

Mixed Greens Salad with Toasted Walnuts, Dried Cranberries, Feta Cheese, and Balsamic Vinaigrette

Romaine Hearts with Olives, Herb Croutons, Shaved Parmesan, and Classic Caesar Dressing

Fresh Baby Spinach Topped with Fresh Strawberries, Toasted Almonds, Goat Cheese, and Red Wine-Honey Vinaigrette

Mixed Greens Salad with Artichoke, Grape Tomatoes, Feta Cheese, Cucumbers, and Herb 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.

Entrees  (Please 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 (p. 8), fresh baked rolls and butter and coffee/hot tea service.

Caprese Chicken 66.50
Marinated and Grilled Chicken Breast, topped with Tomato, Fresh Mozzarella, and Basil Pesto

Roasted Stuffed Chicken 68.50
Choice of: Chicken with Traditional Stuffing, served with House-Made Gravy or Chicken stuffed with Mushroom or Spinach Mousseline, served with Port Wine Reduction

Parmesan-Crusted Chicken 64.00
Boneless Breast of Chicken with Panko and Parmesan Crust, served with Herb Cream Sauce

Sautéed Chicken Breast 66.00
With Mushroom and Marsala Wine Sauce

Roma Chicken 65.50
With Artichoke Sun-Dried Tomato Cream Sauce

Filet Mignon of Beef 75.50
Herb and Wine Marinated Grilled Beef Tenderloin Steak with Horseradish Cream or Cabernet Sauce
**Entrées Continued**

- **Braised Short Rib**
  Tender Boneless Beef Rib with Red Wine Reduction  
  $69.00

- **Grilled Pork Tenderloin**
  With Apricot and Orange Glaze  
  $61.00

- **Oven-Roasted Salmon**
  Fresh Herb Crust and Smoked Pepper Coulis  
  $69.00

- **Glazed Salmon**
  Roasted Salmon with Sweet and Spicy Hoisin Glaze  
  $67.00

- **Lump Crab Cake**
  Sautéed Crab Cake with Lemon Cream Sauce  
  $74.75

- **Husband and Wife Duo**
  Grilled Petite Filet Mignon of Beef and Lump Crab Cake with Ground Stone Mustard and Horseradish Cream  
  $81.50

- **Roasted Halibut (available April-November)**
  With Lemon Butter Sauce  
  Market Price

**Vegetarian Entrees**

- **Lasagna Roulades**
  Stuffed with Ricotta Cheese, Spinach, and Sun-Dried Tomatoes, topped with Basil Tomato Sauce  
  $63.00

- **Roasted Vegetable Wellington (Vegan)**
  Layers of Marinated, Roasted Vegetables, Mushroom Duxelles, and Roasted Tomato Coulis  
  $63.50

- **Gnocchi**
  With Vegetable Argula  
  $61.00

- **Stuffed Zucchini (Vegan)**
  Artichoke, Red Pepper and Squash Medley  
  $63.50

- **Summer Squash Tart**
  Zucchini and Yellow Squash in a Pastry Shell filled with Egg Custard and Goat Cheese  
  $59.00

**Children’s Menu (Available for children 12 years of age and younger)**

- **Grilled Chicken Breast or Crispy Chicken Fingers**
  Accompanied by Mac’n Cheese and Fruit Salad, with unlimited Soft Drinks  
  $27.50
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
- Choice of Coffee Station or Traditional Coffee and Hot Tea Service
- 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

69.00 per guest / 27.50 per child (12 years of age and younger)  
Add a Carving Station 5.95 per guest
Salads  *(Please choose one)*

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

Mixed Greens Salad with Grape Tomatoes, Fresh Mozzarella, Roasted Bell Peppers, and Red Wine Vinaigrette

Mixed Greens Salad with Crumbled Feta, Toasted Walnuts, Dried Cranberries, and Balsamic Vinaigrette

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

Entrees

*Choose one Entree for Plated/Served Dinner (or) Choose Two Entrees for Buffet Style*

Prime Rib of Beef Au Jus and Horseradish Sauce

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

Smoked and Roasted Turkey Breast with Cranberry and Shallot Relish

Pennsylvania Ham with Maple Bourbon Glaze

Sautéed or Grilled Chicken Breast with Mushroom and White Wine Sauce

Roma Chicken Sautéed Chicken Breast with Artichoke and Sun-Dried

Tomato Cream Sauce

Peppercorn Roasted Salmon with Smoked Tomato and Pepper Coulis

Seasonal Vegetarian Entrée

Ask your Catering Coordinator about adding a Carving Station to your buffet.
Vegetables & Starches

Choose Two Sides For Plated/ Served Dinners (or) Choose Three Sides For Buffet Style

Steamed or Roasted Vegetable Medley
Steamed Broccoli Florets
Vanilla-Scented Roasted Root Vegetables
Green Beans with Toasted Almonds and Brown Butter
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
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

70.00 per guest / 27.50 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
- Assortment of local Cured Meats
- Toasted Bruschetta Slices served with Olive Oils and Vinegars
- Marinated Olives, Roasted Red Peppers, and Seasonal Grilled Vegetables
- Tomato Basil Relish and Fresh Buffalo Mozzarella

Antipasto Station
- Assortment of local Cured Meats
- Toasted Bruschetta Slices served with Olive Oils and Vinegars
- Marinated Olives, Roasted Red Peppers, and Seasonal Grilled Vegetables
- Tomato Basil Relish and Fresh Buffalo 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
- 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*
- Chili and Ginger Chicken
- Vegetarian Spring Rolls with Duck Sauce
- Jasmine or Fried Rice
- Edamame Salad
*Display includes small takeout containers and chopsticks

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 Pierogies filled with Potato, Cheese, and 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
- Gemelli Pasta topped with Tomato Vodka Cream Sauce
- Caesar Salad topped 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 Sirloin of Beef served with Creamy Horseradish Sauce
• Mini Rolls
*Chef Attendant required

Lil’ Tykes Station
• Mac’ n Cheese
• Fresh-Cut French Fries
• Buttered Peas
• Chicken Fingers with BBQ Sauce and Honey Mustard

Petite Desserts Station
• Assorted Mini Cheesecakes and Tea Cookies
• Mini Carrot Cakes
• Mini Chocolate or Raspberry Mousse Shooters
• Mini Fresh Fruit Tarts
Catering Policies

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 ten (10) 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 is based on your final count.

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 3.30 dollars 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 Payment
A non-refundable deposit of 2,000.00 dollars 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 ten (10) days prior to your reception along with 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 14.00 dollars 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 & 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.

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. If you are bringing your own alcohol you must provide all alcohol the day before the wedding. Parkhurst Dining must serve all alcohol. Bartenders will be provided for you. Alcohol favors are not permitted and all alcohol must be commercially produced (Beer, Wine, and Spirits).
**Sales Tax**
All charges are subject to 7% Pennsylvania Sales Tax.

**Bartenders**
There will be a 350.00 dollar bar package fee applied to your event order. The bar package includes two (2) bartenders, one (1) or two (2) bar-backs 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. Parkhurst MUST serve all alcohol. Please keep in mind that the number of bar-backs depends on your guest count. After dinner has been served, all drinks will be served in disposable barware.

For receptions that require more than the included bars or bartenders, there will be an additional 100.00 dollar 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 75.00 dollars 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**
Since many couples like to make their own arrangements with exclusive bakeries and pastry chefs, a cake price is not included as part of the wedding package. We are not responsible for transporting, moving, and the display of your wedding cake. Please have your vendor deliver, assemble, and display your cake to your specifications upon the cake table on the day of your wedding. Vendors may arrive no sooner than three (3) hours prior to the start of the wedding.

**Cookies**
Our staff will elegantly display all of your cookies for your guests to enjoy. Please make sure that your cookies are clearly labeled upon delivery and you provide all signage for your cookie table. If you have special cookies such as sugar free, gluten free and nut free, please provide appropriate signs to indicate. To assure that your left over cookies are neatly boxed and ready for you to take with you at event end, our staff will begin to break down your cookie table thirty (30) minutes prior to the end of your reception.

**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 at no charge. Each additional person is a nominal service charge of 25.00 dollars per guest. The bride and groom receive one (1) complementary tasting, but may attend as many sessions as they like for a 25.00 dollars 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, please 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.
catering@duq.edu
Phone: 412-396-6613
Fax: 412-396-5590

Parkhurst Dining is proud to be the exclusive caterer of Duquesne University.
# Bar Packages

## Standard

- **First Hour**: 9.00 per guest.
- **Each Additional Hour**: 4.50 per guest.

### Liquor:
- Vodka: Pinnacle
- Gin: Beefeater
- Rum: Barcardi
- Bourbon: Jim Beam
- Whiskey: Seagram’s 7
- Scotch: Dewars
- Other: Sweet & Dry Vermouth

### Beer (Please Choose Three):
- Coors Light
- Miller Light
- Yuengling
- Corona

### Wine:
- Cabernet Sauvignon
- White Zinfandel
- Chardonnay

## Premium

- **First Hour**: 12.00 per guest.
- **Each Additional Hour**: 6.00 per guest.

### Liquor:
- Vodka: Absolut
- Gin: Bombay Sapphire
- Rum: Barcardi & Captain Morgan
- Bourbon: Maker’s Mark
- Whiskey: Jameson
- Scotch: Johnnie Walker Red
- Other: Sweet & Dry Vermouth, Kahlua

### Beer (Please Choose Four):
- Coors Light
- Miller Light
- Yuengling
- Corona
- Stella Artois
- Sam Adams
- Blue Moon

### Wine:
- Cabernet Sauvignon
- Pinot Noir
- White Zinfandel
- Chardonnay
- Pinot Grigio

## Beer & Wine

- **First Hour**: 6.50 per guest.
- **Each Additional Hour**: 4.50 per guest.

### Beer (Please Choose Three):
- Coors Light
- Miller Light
- Yuengling
- Corona

### Wine:
- Cabernet Sauvignon
- White Zinfandel
- Chardonnay

## Additional

- **Full Room Champagne Toast**: 15.00 per table*
- **Wine Service with Dinner**: 15.00 per table*
- **Under 21 Package**: 5.00 per guest
- **Specialty Cocktail**: Priced to Selection
- **Bridal Dance Shot Trays**:
  - Standard: 60.00/20 shots
  - Premium: 65.00/20 shots

*Additional charge for craft, seasonal, and other brands

## Packages

- All packages include assorted sodas, mixers, juices, fruit garnishes, and ice.
- Bartenders are 25.00 per hour, three hour minimum (including set-up and breakdown).
- One bartender required per 100 guests.
- Prices are subject to a 18% service charge, 7% Allegheny County liquor tax.