

Wedding Packages

At

Park Inn by Radisson, Uniontown

Catering by:



Pearl Buffet \$26.00 per person- Inclusive of tax and gratuity

Begin with one appetizer, either vegetable, cheese or fruit platter. Choose one entrée, a starch and a vegetable from a variety of options. All buffets include salad, dinner rolls, ice tea, coffee and soda. Champagne toast for head table is provided.

Sapphire Buffet \$31.00 per person- Inclusive of tax and gratuity

Begin with one appetizer, either vegetable, cheese or fruit platter. Choose two entrees, a starch and a vegetable from a variety of options. All buffets include salad, dinner rolls, ice tea, coffee and soda. Champagne toast for head table is provided.

Emerald Buffet \$34.00 per person- Inclusive of tax and gratuity

Begin with one appetizer, either vegetable, cheese or fruit platter. Choose three entrees, a starch and a vegetable from a variety of options. All buffets include salad, dinner rolls, ice tea, coffee and soda. Champagne toast for head table is provided.

Ruby - Plated \$39.00 per person- Inclusive of tax and gratuity

Begin with two appetizers, choose between Vegetable Platter, Cheese Platter, Fruit Platter, Pizza Dip with Bread Sticks or Buffalo Chicken Dip with Tortilla chips. Offer your guests a choice between two entree's. Choose a starch and a vegetable from a variety of choices. Dinners include tossed salad, dinner rolls, ice tea, coffee and soda. Champagne toast for head table is provided.

Diamond- Plated \$42.00 per person-Inclusive of tax and gratuity

Begin with two appetizers; choose between Vegetable Platter, Cheese Platter, Fruit Platter, Pizza Dip with Bread Sticks or Buffalo Chicken Dip with Tortilla chips. Offer your guests a choice between three entrees. Choose a starch and a vegetable from a variety of choices. Dinners include tossed salad, dinner rolls, ice tea, coffee and soda. Champagne toast for head table is provided.

Special Discounts

Receive 10% off your wedding package when booking on a Friday or Sunday-Holidays excluded.

Receive 10% off your rehearsal dinner when booking your reception at Park Inn, Uniontown.

Receive 10% off your bridal shower when booking your reception at the Park Inn, Uniontown.

All Wedding Packages Include:

- ❖ ***Wedding Package prices based on reception of minimum 100 guests.
For smaller events please discuss options with Catering Sales Manager***
- ❖ Champagne Toast for head table (or Non Alcoholic Toast)
- ❖ Cutting and Serving of your wedding cake or wrapping cake for bridal dance. (must bring own napkins or containers).
- ❖ Overnight accommodations for the Bride and Groom in one of our Standard Guest Rooms for the night before *or* the night of the reception.
- ❖ Room block at discounted rate for your guests. Minimum 10 rooms required.
- ❖ Our staff will professionally display and tray the cookies that *you* provide.
- ❖ Your dishes and cutlery
- ❖ We cloth, skirt and decorate the Gift table, Cake table, Registration table, Head table, and all food tables with white cloths. Any additional decorations are the responsibility of the bride and groom.
- ❖ We will provide a standard centerpiece or you can provide one and we will display it for you.
- ❖ Private space for bridal party to meet before being announced at the reception.
- ❖ Banquet room rental. Use of room for up to six hours.
- ❖ All tax and service charges
- ❖ Set up of Private bar in room/ Bartender
- ❖ *Does **NOT** include alcohol* Alcohol packages attached

Meat Entrée Choices

Beef Burgundy

Tender Sliced Beef in a rich Mushroom and Sun-dried tomato Burgundy Wine Sauce

Honey Glazed Ham

Slow Roasted, Applewood Smoked Ham with an Orange, Brown Sugar and Honey Glaze.

Rosemary Pork Loin

Marinated Rosemary Garlic Pork Loin, Sliced Thin and served with a Creamy Sauce.

Beef Stroganoff

Sautéed Cubes of Seasoned Beef served over Noodles in a savory Brown Sauce.

Cabbage Rolls

Stuffed Cabbage Leaves with a Hearty Meat and Rice Filling, simmered in Tomato Sauce.

Italian Roast Beef

Shaved Roast Beef slow cooked in a rustic sauce with Italian seasonings, peppers, and onions. Served with sliced crusty rolls

Italian Sausage

Choice of Hot or Sweet Sausage simmered in a special tomato sauce with julienned peppers and onions. Served with sliced crusty rolls

Seafood Entrée Choices

Lemon Pepper Tilapia

Seasoned Tilapia Filets broiled with Bread Crumb Topping.
Tender Sliced Roasted Turkey Breast with Hom

Pasta Entrée Choices

Baked Penne

Served with your choice of Meat, Marinara or Alfredo Sauce

Baked Stuffed Shells

Filled with a Blend of Ricotta, Romano and Mozzarella Cheeses.

Pasta Primavera

Sautéed Garden Vegetables tossed with Penne Pasta in a Light Pesto Sauce

Pittsburgh Pierogies

Cheese and Potato filled pierogis served with sautéed cabbage and onions in butter.

Three Cheese Mac N Cheese

Elbow pasta noodles with a deluxe three cheese sauce and a seasoned bread crumb topping

Tilapia Florentine

Fresh tilapia filets with bread crumbs and braised garlic spinach.

Sherry Baked Cod

Flakey Atlantic Cod in a light Mushroom Sherry Cream Sauce with a hint of Dill.

Shrimp Tortellini (Available on two or more entrée only)

Tri Colored Tortellini with Shrimp tossed in Garlic Cream Sauce.

Poultry Entrée Choices

Fried Chicken

Breaded Breasts, Thighs and Drumsticks fried to a Golden Brown.

Stuffed Chicken Breast

Breast stuffed with a traditional Bread Stuffing and topped with Supreme Sauce.

Chicken Marsala

Sautéed Chicken Breast served in a Sweet Marsala Wine Sauce With a blend of Fresh Mushrooms.

Chicken Cacciatore

Italian Herbed Chicken served with Peppers and Onions in a Zesty Marinara Sauce.

Chicken Picatta

Seasoned Grilled Chicken Breast in a Garlic, lemon and Caper Wine Sauce.

Hot Turkey with Gravy

Vegetable Selections (Choose one)

Buttered Corn

Sweet Corn in a Tasty herb and Butter Sauce

Green Beans

Fresh Green Beans Steamed and Lightly Seasoned

Summer Squash Medley

Zesty Blend of Zucchini, Squash, Red Peppers and Onions

Garden Blend

A Colorful Mix of Baby Carrots, Broccoli and Cauliflower Florets

Peas and Carrots

Sweet Peas and Baby Carrots in a light butter sauce

Starch Selections (Choose one)

Wild Rice

Rice Pilaf

Herb Roasted Redskin Potatoes

Parsley Parmesan Potatoes

Butter Whipped Potatoes

Cheddar Mashed Potatoes

Bacon, Onion and Redskin Potato

Garlic Mashed Potatoes

Carving Stations

(All stations are accompanied by sliced rolls and appropriate condiments)

Top Round of Beef	3.50/person
Prime Rib	5.00/person
Honey Glazed Baked Ham	3.00/person
Herb Roasted Turkey	3.50/person
A Chef is required for each Station	25.00/station

Alcohol Packages

Bar set up fee 75.00/plus tax/bar

House Open Bar – inclusive of gratuity

First hour- \$10.00/person
Second hour - \$5.00/person
Third hour - \$5.00/person
Fourth hour- \$5.00/person

Includes: One Keg of domestic beer per 50 people.
Choose between, Coors Lite, Bud Lite, Miller Lite, Yuengling
House Wines: Merlot, Chardonnay, White Zinfindal, Chillable Red, Lambrusco
Bankers Club Gin, Tortillia Tequila, Bankers Club Bourbon, Jacquins White Rum, Bankers Whiskey, Seagram's Seven, Old Smugglers Scotch, Flavored Schnapps, Amaretto, Sloe Gin, mixers and garnishes

Call Open Bar - inclusive of gratuity

First hour - \$12.00/person
Second hour - \$6.00/person
Third hour - \$6.00/person
Fourth hour - \$6.00/person

Includes either Keg of domestic beer (Coors Lite, Bud Lite, Miller Lite, or Yuengling) per 50 people, or Domestic Bottled Beers. Choose between: Coors Lite, Bud Lite, Miller Lite, Yuengling.
House Wines- Merlot, Chardonnay, White Zinfindal, Chillable Red , Lambrusco.
Absolute Vodka, Beefeaters Gin, Sauza Silver Tequila, Jim Beam, Old Granddad, American Honey, Bacardi Light Rum, Malibu Rum, Yukon Jack, Southern Comfort, J & B Rare, Kahlua Flavored Schnapps, Amaretto, Slow Gin, mixers and garnishes

Premium Open Bar – inclusive of gratuity

First hour - \$14.00/person
Second hour -\$7.00/person
Third hour - \$7.00/person
Fourth hour- \$7.00/person

Includes Bottled Beer Domestic and Imported Coors Lite, Bud Lite, Miller Lite, Yuengling, Heineken, Corona, Sam Adams.
Robert Mondavi Wines: Merlot, Cabernet, chardonnay, Pinot Grigio and White Zinfindal
Grey Goose Vodka, Tangueray gin, Jose Cuervo Gold Tequila, Makers Mark, Crown Royal, Jamison, Captain Morgan, Dewars Scotch, mixers and garnishes

Beer / Wine Open Bar – inclusive of gratuity

\$16.00 -per person for 4 hour bar
\$12.00 -per person for 3 hour bar

Includes Keg of domestic beer per 50 people
Choose between: Coors Lite, Bud Lite, Miller Lite, Yuengling, Icy Lite.
House Wines: Merlot, Chardonnay, white Zinfindal, Chillable Red, Lambrusco

Host Bar- Bar Price Based on Consumption Gratuity not included in below prices

Domestic Beer-	\$3.50
Imported Beer –	\$4.50
House Wine -	\$4.00
Well Cocktails	\$4.00
Call Cocktails	\$ 5.00
Premium Cocktails	\$6.00
Beer by Keg	\$225.00 / 50 people

Cash Bar – Drinks Paid by Guests on a Cash Basis