



## — Bridal & Baby Shower Lunches —

*(available Saturdays only; event must conclude by 3:30pm)*

all banquet packages include deluxe bread service and coffee, tea & iced tea  
*please select a tier & two entrées within that tier; no additional charge for a vegetarian option  
events with 50 or more guests MUST provide entrée counts seven (7) days prior to event*

**Tier One • 25 per person (2 courses) / 30 per person (3 courses)**

— STARTER —

**Chef's Selection Soup Du Jour**

— ENTRÉE —

**Chicken Cape Codder Salad**

maple raspberry vinaigrette, blue cheese crumbles, red onion, pine nuts, grilled chicken

**Blackened Shrimp Wedge Salad**

**Grilled Salmon Caesar Salad**

**Grilled Chicken Caesar Salad**

**Tier Two • 31 per person (2 courses) / 36 per person (3 courses)**

— STARTER —

**Martha's Vineyard Salad**

— ENTRÉE —

*please select three*

**Grilled Antarctic Salmon •** lemon butter sauce

**Lemon Chicken •** mushrooms, artichokes & lemon butter

**Coconut Shrimp •** mango salsa, thai chili butter

**Parmesan Crusted Snapper •** lemon beurre blanc, chives

**Sirloin Steak •** grilled medium, warm blue cheese butter (add \$3 for this selection)

**Tier Three • 34 per person (2 courses) / 39 per person (3 courses)**

— STARTER —

**Martha's Vineyard Salad**

— ENTRÉE —

*please select three*

**Bronzed Salmon •** mango salsa, sriracha glaze

**Shrimp & Artichoke Linguine •** provencale tomato sauce

**Dynamite Snapper •** crab encrusted, basil oil drizzle

**Chicken Milanese •** parmesan crusted, provencale sauce, linguine, lemon butter, basil

**Petite Filet Mignon •** grilled medium (add \$5 for this selection)

— DESSERT —

*please select one for 3 course menus / dessert available on 2 course in lieu of starter*

**Artisan Cheesecake**

**Classic Crème Brûlée**

**Traditional Key Lime Pie**

prices do not include banquet fee, applicable sales taxes, or a discretionary gratuity for your service staff;  
pricing is subject to change without notice until event contract is signed and menu is selected

**Grand Concourse Restaurant • 100 West Station Square Drive • Pittsburgh, PA 15219**

Brian George, Sales & Events Manager • direct 412.391.3474 • GRCOBQ@LDRY.COM



— Bridal & Baby Shower Breakfast —  
*(available select Saturday dates only; restrictions apply)*

**Hot Breakfast Buffet**

*available for groups of 25 or more  
25 per person*

**Scrambled Eggs**

**Crisp Bacon**

**Sausage Links**

**Home Fried Potatoes with Onions & Peppers**

**Cinnamon Raisin French Toast**

**Cold Cereal with Milk**

**Fresh Fruit**

**Assorted Breakfast Pastries**

**Butter & Preserves**

**Fruit Juice**

**Fresh Brewed Coffee & Hot Tea**

**Enhancements**

**Hot Sticky Buns • \$2 per person**

**Bagels & Cream Cheese • \$2 per person**

**Assorted Bagels with Cream Cheese and Lox • \$5 per person**

**Belgian Waffle Station with Fruit Toppings & Whipped Cream • \$5 per person**

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— Wedding Plated Lunch —

*(event must conclude by 4pm)*

55 per person

*all wedding receptions include*

**Complimentary Champagne Toast**

**Deluxe Bread Service**

**Standard “Self-Service” Coffee Station**

**Complimentary Cutting & Service of Your Wedding Cake**

— APPETIZER TABLE —

*the following are included;*

*additional appetizers available for additional charge*

**Fresh Vegetable Crudites**

**Assorted Domestic Cheese & Crackers**

— SOUP —

*available for an additional charge; receive complimentary soup course upgrade  
(excluding Lobster Bisque) when a single entrée selection is made for your entire group*

- Charley’s Chowder** • mediterranean-style fish chowder • \$3 per person
- Butternut Squash Bisque** • vegetarian, goat cheese *(seasonal availability)* • \$3 per person
- New England Clam Chowder** • traditional new england style • \$3 per person
- Traditional Wedding Soup** • with meatballs & spinach • \$3 per person
- Lobster Bisque** • lobster mascarpone • \$6 per person

— SALAD —

*please select one*

- Classic Caesar Salad** • shaved parmesan, croutons, caesar dressing
- Martha’s Vineyard Salad** • bleu cheese, red onions, pine nuts, maple raspberry vinaigrette

— ENTRÉE —

*please select two; additional \$2 per person if a 3rd entrée is selected;  
no additional charge for a vegetarian option (total entrées may not exceed 4);  
events with 50 or more guests MUST provide entrée counts seven (7) days prior to event*

- Bronzed Salmon** • mango salsa, sriracha glaze
- Lemon Chicken** • mushrooms, artichokes, lemon butter
- Parmesan Snapper & Shrimp** • lemon beurre blanc, chives
- Dynamite Snapper** • crab encrusted, basil oil drizzle
- Chicken Milanese** • parmesan crusted, provencale sauce, linguine, lemon butter, basil
- Petite Filet Mignon (6oz)** • grilled medium, maitre d’butter

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— Wedding Reception Tier One —

72 per person

*all wedding receptions include*  
**Complimentary Champagne Toast**  
**Deluxe Bread Service**  
**Standard “Self-Service” Coffee Station**  
**Complimentary Cutting & Service of Your Wedding Cake**

— APPETIZERS —

*the following are included; additional appetizers available for additional charge*

**Fresh Vegetable Crudites**  
**Assorted Domestic Cheese & Crackers**  
**Asian Dumplings\***  
**Hibachi Chicken Skewers\***  
**Vegetable Egg Rolls\***

*\*hot appetizers include butler service*

— SOUP —

*available for an additional charge; receive complimentary soup course upgrade  
(excluding Lobster Bisque) when a single entrée selection is made for your entire group*

**Charley’s Chowder** • mediterranean-style fish chowder • \$3 per person  
**New England Clam Chowder** • traditional new england style • \$3 per person  
**Traditional Wedding Soup** • with meatballs & spinach • \$3 per person  
**Lobster Bisque** • lobster mascarpone • \$6 per person

— SALAD —

*please select one*

**Classic Caesar Salad** • shaved parmesan, croutons, caesar dressing  
**Martha’s Vineyard Salad** • bleu cheese, red onions, pine nuts, maple raspberry vinaigrette

— ENTRÉE —

*please select two; additional \$2 per person if a 3rd entrée is selected;  
no additional charge for a vegetarian option (total entrées may not exceed 4);  
events with 50 or more guests MUST provide entrée counts seven (7) days prior to event*

**Ultimate Seafood Trio** • salmon, crab cake, coconut shrimp  
**Parmesan Snapper & Shrimp** • lemon beurre blanc, chives  
**Lobster & Shrimp Stuffed Salmon** • red pepper béarnaise  
**Petite Filet Mignon (6oz)** • grilled medium, maitre d’butter  
**Chicken Milano** • fresh mozzarella, tomatoes, basil & lemon beurre blanc

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— Wedding Reception Tier Two —

79 per person

*all wedding receptions include*  
**Complimentary Champagne Toast**  
**Deluxe Bread Service**  
**Standard “Self-Service” Coffee Station**  
**Complimentary Cutting & Service of Your Wedding Cake**

— APPETIZERS —

*the following are included; additional appetizers available for additional charge*

**Fresh Vegetable Crudites**  
**International Cheese & Crackers**  
**Mini Beef Wellingtons\***  
**Hibachi Chicken Skewers\***  
**Coconut Shrimp\***

*\*hot appetizers include butler service*

— SOUP —

*available for an additional charge; receive complimentary soup course upgrade (excluding Lobster Bisque) when a single entrée selection is made for your entire group*

**Charley’s Chowder** • mediterranean-style fish chowder • \$3 per person  
**New England Clam Chowder** • traditional new england style • \$3 per person  
**Traditional Wedding Soup** • with meatballs & spinach • \$3 per person  
**Lobster Bisque** • lobster mascarpone • \$6 per person

— SALAD —

*please select one*

**Classic Caesar Salad** • shaved parmesan, croutons, caesar dressing  
**Martha’s Vineyard Salad** • bleu cheese, red onions, pine nuts, maple raspberry vinaigrette

— ENTRÉE —

*please select two; additional \$2 per person if a 3rd entrée is selected;  
no additional charge for a vegetarian option (total entrées may not exceed 4);  
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**Coldwater Lobster Tail** • baked, served with drawn butter  
**Filet Mignon (8oz)** • grilled medium, maitre d’butter  
**Salmon Oscar** • asparagus, lump crabmeat, béarnaise  
**Chicken Milanese** • parmesan crusted, provencale sauce, linguine, lemon butter, basil  
**Petite Filet Mignon & Shrimp Scampi Combination**  
**Prime Rib & Shrimp/Scallop Skewer Combination**  
**Petite Filet Mignon & Lobster Tail Combination** (add \$12 for this selection)

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## — Rehearsal Dinner Packages —

all banquet packages include deluxe bread service and coffee, tea & iced tea;  
*rehearsal dinners with 50 or more guests MUST provide entrée counts seven (7) days prior to event*

### **Tier One (Two Course) Rehearsal Dinner • 45 per person**

— SALAD —

#### **Martha's Vineyard Salad**

crumbled bleu cheese, red onions, pine nuts, maple raspberry vinaigrette

— ENTRÉE —

*each guest will select one*

#### **Sirloin Steak**

grilled medium, warm blue cheese butter

#### **Lemon Chicken**

mushrooms, artichokes, lemon butter

#### **Bronzed Salmon**

mango salsa, sriracha glaze

### **Tier Two (Three Course) Rehearsal Dinner • 55 per person**

— SALAD —

*please select one*

#### **Martha's Vineyard Salad**

crumbled bleu cheese, red onions, pine nuts, maple raspberry vinaigrette

#### **Classic Caesar Salad**

shaved parmesan, croutons, caesar dressing

— ENTRÉE —

*each guest will select one*

#### **Lobster & Shrimp Stuffed Salmon**

red pepper béarnaise

#### **Petite Filet Mignon**

grilled medium

#### **Chicken Milanese**

parmesan crusted, provencale sauce, linguine, lemon butter, basil

— DESSERT —

*please select one*

#### **Artisan Cheesecake**

#### **Classic Crème Brûlée**

#### **Traditional Key Lime Pie**

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— Hors d'Ouvres —

— HOT SELECTIONS —

<b>Mussels à la Muer</b> • steamed with garlic butter & sherry .....	150 pieces .....	55
<b>Baked Brie en Croute</b> • toast points .....	2.2# wheel .....	75
<b>Baked Oysters</b> • available dynamite and/or casino style .....	50 pieces .....	160
<b>Dynamite Scallops</b> • crab encrusted, basil oil drizzle .....	50 pieces .....	175
<b>Chicken Satay</b> • peanut dipping sauce .....	50 pieces .....	110
<b>Vegetable Egg Rolls</b> • crispy fried wonton skin .....	50 pieces .....	100
<b>Coconut Crusted Shrimp</b> • thai chili butter .....	50 pieces .....	150
<b>Miniature Beef Wellingtons</b> • shiitake & oyster mushrooms .....	50 pieces .....	185
<b>Hibachi Chicken Skewers</b> • peppers, jack cheese, soy chili garlic sauce .....	50 pieces .....	110
<b>Asian Dumplings</b> • pork filling .....	50 pieces .....	100
<b>Armadillo Eggs</b> • cheddar cheese stuffed jalapeño peppers .....	50 pieces .....	90
<b>Lobster Bisque Shooters</b> (seasonal availability) .....	25 pieces .....	25

— CARVING BOARD —

<b>Smoked Turkey Breast</b> .....	125
<b>Salmon in Puff Pastry</b> • mustard-dill beurre blanc .....	100
<b>Roasted Prime Rib of Beef</b> .....	300
<b>Baked Ham</b> .....	175
<b>Roasted Pork</b> .....	125

— COLD SELECTIONS —

<b>Bruschetta</b> .....	50 pieces .....	50
<b>Antipasto Skewers</b> • artichokes, mozzarella, sundried tomato, kalamata olives ...	50 pieces .....	150
<b>Raw Oysters on the Half Shell</b> .....	50 pieces .....	125
<b>Fresh Fruit Tray</b> .....	serves approx. 25 .....	60
<b>Fresh Vegetable Crudites</b> • sour cream dill dip .....	serves approx. 25 .....	60
<b>Domestic Cheese &amp; Crackers</b> .....	serves approx. 25 .....	75
<b>International Artisan Cheese Assortment</b> .....	serves approx. 25 ...	125
<b>Iced Shrimp Cocktail</b> .....	50 piece bowl ....	100
	100 piece bowl ....	190
<b>Cold Smoked Salmon</b> • traditional accompaniments .....	serves approx. 25 ...	100
<b>Chilled Gazpacho Shooters</b> (seasonal availability) .....	25 pieces .....	25

— ASSORTED PETIT FOURS —

(miniature versions of our current pastry selections)

<b>Three Pieces Each</b> .....	per person .....	5
<b>Six Pieces Each</b> .....	per person .....	10





## — Alcoholic Beverage Service Options —

### — HOSTED (CONSUMPTION) BAR —

*cocktails are charged on a consumption basis and billed on the main tab;  
host may specify offerings and timeframe to suit the needs of the event;  
private bar available in your room for additional \$50 setup/bartender charge*

### — CASH BAR —

*individual guests are charged per drink as it is served to them;  
private bar available in your room for additional \$50 setup/bartender charge*

### — OPEN (PACKAGE) BAR —

*set price per person  
for the safety of our guests, and to ensure a pleasant event,  
we do NOT offer shot service with open bar packages*

#### STANDARD BAR

House Brand Vodka, Gin, Rum,  
Tequila, Bourbon & Scotch  
Bud Light, Yuengling  
House Red & White Wines

#### PREMIUM BAR

Includes all Standard Items PLUS:  
Stolichinaya, Absolut, Beefeater, Tanqueray  
Johnny Walker Red, Seagram's 7 Crown,  
Jose Cuervo Gold Tequila, Hennessy VS,  
Jack Daniels, Bacardi Rum, Captain Morgan  
Heineken, Corona

#### DELUXE BAR

Includes all Premium Items PLUS:  
Grey Goose Vodka, Belvedere Vodka  
Bombay Sapphire Gin  
Johnny Walker Black, Glenlivet Scotch  
Seagram's VO, Crown Royal  
1800 Tequila, Remy Martin VSOP  
Guinness, Amstel Light, Premium Wines

#### EVENING PRICING

2 hours • 22 per person  
3 hours • 27 per person  
4 hours • 32 per person  
5 hours • 37 per person

#### EVENING PRICING

2 hours • 25 per person  
3 hours • 30 per person  
4 hours • 35 per person  
5 hours • 40 per person

#### EVENING PRICING

2 hours • 30 per person  
3 hours • 36 per person  
4 hours • 42 per person  
5 hours • 48 per person

#### AFTERNOON PRICING

*(event must conclude by 4pm)*  
2 hours • 19 per person  
3 hours • 22 per person  
4 hours • 25 per person  
5 hours • 28 per person

#### AFTERNOON PRICING

*(event must conclude by 4pm)*  
2 hours • 22 per person  
3 hours • 26 per person  
4 hours • 30 per person  
5 hours • 34 per person

#### AFTERNOON PRICING

*(event must conclude by 4pm)*  
2 hours • 25 per person  
3 hours • 30 per person  
4 hours • 35 per person  
5 hours • 40 per person

### — OPEN (PACKAGE) BAR UPGRADES —

**Cordial Station** • select premium after dinner cordials during the final hour • additional \$10 per person  
**Signature Cocktail** • your personal signature cocktail, butlered for 30 minutes • additional \$5 per person

### — PUNCH BOWLS —

*approximately 25 servings per bowl*

**Mimosa Punch** • 75  
**Champagne Fruit Punch** • 75  
**Pink Lemonade** (non-alcoholic) • 40  
**Fruit Punch** (non-alcoholic) • 50

*we will be happy to suggest wines from our list to complement your event;  
should you have other selections in mind, we will arrange them for you to the best of our ability;  
we do require advance notice for special selections*

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