

2026 WEDDING MENU

DAVID L. LAWRENCE CONVENTION CENTER





CONGRATULATIONS

Say "I do" at the David L. Lawrence Convention Center!

Our experienced staff will help you plan the perfect day from ceremony to reception.

Your Wedding Experience Includes:

Private Bridal Party Ready Rooms

Unique Photo Opportunities

Selection of two butler passed hors d'oeuvres &
two stations during cocktail hour

Sit Down Meal

Four hours of hosted bar of your selection

Sparkling Wine toast for all guests

Your color selection of Floor Length Table Linens

Your color selection of napkin

Complimentary Cake Cutting

China, Silverware, and Glassware*

Tables & Chairs

Package Pricing is entrée choice plus bar package.

Package does not include space rental, event insurance, audio visual, and outside Day of Coordinator.

**Roof top weddings receive a mix of China and disposable service ware.*

For Ceremony Only Details:

Contact Lori Novacek, DLCC Booking Coordinator

412-325-6161 or lnovacek@pittsburghcc.com



RECEPTION

BUTLER PASSED HORS D'OEUVRES

choose two

CHICKEN

chicken and smoked gouda croquette with roasted garlic aioli
 chicken and jack cheese quesadilla with avocado crema
 coconut curry chicken satay with mango chutney
 chicken parmesan slider with marinara and fresh mozzarella
 sesame crusted chicken satay

BEEF

gourmet burger with swiss and truffle aioli
 hoisin short rib satay with sweet chili garlic sauce
 beef wellington with horseradish cream | add 3.5

PORK

mini arancini with sausage and pecorino romano
 sweet & sassy pork on steamed bao bun with pickled veggies
 fennel sausage stuffed mushroom
 sweet & spicy pork belly and watermelon bite | add 3.5

LAMB

lamb meatball with mint chutney | add 3.5

DUCK

duck and cherry chutney crostini | add 3.5

SEAFOOD

bloody mary shrimp shot
 chili-garlic shrimp satay with lime and mint sauce
 lump crab stuffed mushroom with lemon aioli | add 3.5
 crab cake with lemon aioli | add 3.5

VEGETARIAN & VEGAN

spinach and parmesan risotto stuffed mushroom
 vegetable samosa with raita
 sweet potato and quinoa cake with house-made tomato jam
 tomato basil crostini with balsamic and parmesan
 whipped ricotta with olive tapenade crostini
 spanakopita
 raspberry and brie phyllo
 roasted apple potato pancake with chives
 butternut squash soup shooter with sage oil
 smoked tomato bisque soup shooter
 shiitake gnocchi bite with pesto
 veggie risotto ball with tomato coulis

Menu details, offerings and pricing subject to change based on availability/sourcing.

Please note that pricing listed for all food, beverage, and related items are subject to 23% administrative charge plus 7% sales tax.



RECEPTION

STATIONS

choose two

ARTISANAL CHEESE & FRUIT BOARD

finest selection of local and international cheeses
served with dried fruit, wildflower honey, assorted crackers, and gourmet flatbreads

SEASONAL FRUIT DISPLAY

assortment of fruits and berries

HUMMUS TRIO

traditional lemon and garlic, white bean and basil, and edamame and mint hummus
served with fresh cut vegetables and pita chips

GARDEN FRESH CRUDITÉ

fresh cut vegetables with sundried tomato mascarpone and buttermilk ranch dip

BRUSCHETTA D'ITALIA

tomato basil, parmesan, and extra virgin olive oil
kalamata olive tapenade, chèvre cheese, and
roasted wild mushroom gorgonzola cheese

MEATBALL BAR

chicken meatballs with a green chile verde sauce
thai pork meatballs with ginger soy barbecue sauce

PITTSBURGH BAR

pittsburgh-style sandwiches, french fries and slaw
mini pierogis, caramelized onions and butter
chipped ham sliders, pickle relish, and BBQ sauce

QUESADILLA STATION

house-smoked brisket and cheddar cheese
ancho chicken and jack cheese
baby spinach and mushroom

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PLATED MEAL

all plated dinners include freshly baked rolls and butter, ice water, and coffee station
all courses are avoiding gluten, unless noted otherwise

SALADS

choose one

FIELD GREENS

grape tomatoes, red onion, carrots, cucumbers, and feta with aged balsamic vinaigrette

CAESER SALAD

crisp romaine and radicchio, shaved parmesan, garlic croutons, and creamy caesar dressing | *contains gluten*

ICEBERG WEDGE

grape tomatoes, red onions, blue cheese and bacon with creamy blue cheese dressing

BABY SPINACH SALAD | add 4

baby spinach with berries, golden raisins, goat cheese, toasted almonds, and house-made cinnamon dressing

WEDGE MEETS COBB | add 4

iceberg, watercress, gorgonzola, cheddar, bacon, tomato, hard eggs, and house-made avocado ranch

BIBB SALAD | add 4

bibb lettuce with roasted peppers, dried cranberries, grilled pineapple, goat cheese, and yogurt dressing

BABY ROMAINE SALAD | add 4

romaine lettuce, oranges, shaved fennel, parmesan, and house-made citrus vinaigrette

CAPRESE | add 4

micro greens, layers of sweet tomatoes, fresh mozzarella, shaved fennel, pesto vinaigrette, and balsamic glaze

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PLATED MEAL

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ENTREES

choose two entrée options, plus one vegan/vegetarian option

CHICKEN | 105 per person

LEMON GARLIC BREAST OF CHICKEN

yukon gold potatoes, chicken jus lie, and seasonal vegetables

GRILLED CHICKEN BREAST

roasted garlic mashed potatoes, fire roasted pepper relish, boursin artichoke cream sauce, and seasonal vegetables

PESTO MARINATED CHICKEN BREAST

smoky tomato parmesan risotto, green beans, and tomato basil garnish

SMOKED CHICKEN BREAST WITH WILD MUSHROOM RAGOUT

herb and caramelized onion risotto, seasonal vegetables, and pan jus

BEEF | 112 per person

FILET OF STRIP

blackberry bordelaise and yukon gold whipped potatoes

SIRLOIN OF BEEF

local mushroom and shallot ragout, red wine demi-glace, creamy yukon gold potatoes, and seasonal vegetables

BRAISED SHORT RIBS – market price

boursin mashed potatoes, seasonal vegetables, and natural cabernet reduction

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PLATED MEAL

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all courses are avoiding gluten, unless noted otherwise

FISH | 106 per person

PAN SEARED SALMON

butter braised yukon gold potatoes, creamed spinach and leeks, and red pepper jam

JUMBO LUMP CRAB CAKE | * market price *

tomato artichoke relish, rice pilaf, asparagus, and carrots | *contains gluten*

VEGAN/VEGETARIAN | 100 per person

served with chef's selection of sides; *all vegan entrees do not contain nuts and are avoiding gluten*

SWEET POTATO QUINOA CAKES

CAULIFLOWER, LENTIL, POTATO KORMA OVER RICE

TOFU PAD THAI

DUO PLATES | Market Price

choose one duo option, plus one vegan/vegetarian option

GRILLED PETITE FILET & PAN SEARED LEMON CHICKEN

caramelized shallot jus, tomato basil relish, asparagus flan, and cabernet mashed potatoes

LAMB CHOPS & GULF SHRIMP

butternut squash polenta and honey-glazed haricot vert

HERB-CRUSTED TENDERLOIN OF BEEF & MAINE SEA SCALLOPS

scalloped yukon potatoes and red wine sauce

SEARED SALMON & GRILLED PETITE FILET

with our signature red pepper jam and citrus beurre blanc sauces with risotto and braised spinach

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BAR SELECTIONS



4 hour hosted bar package; includes champagne toast for all guests

For cocktail hour locations not adjacent to reception space, additional set-up fees apply

PLATINUM PACKAGE

75 per person

PLATINUM COCKTAILS

Tito's Handmade Vodka, Bombay Sapphire Gin 
 Casamigos Blanco Tequila, Bacardi Rum,
 Captain Morgan Rum, Woodford Reserve
 Whiskey, Dewar's Scotch, Makers Mark Bourbon 

PLATINUM WINES

Kim Crawford Sauvignon Blanc
 Kendall Jackson Chardonnay 
 Meiomi Pinot Noir 
 Josh Cabernet

SURFSIDE COCKTAILS

ROOF TOP HOPS 

IMPORTED BEER

DOMESTIC BEER

BOTTLED WATER

SOFT DRINKS

 Sustainable

 Organic

GOLD PACKAGE

68 per person

GOLD COCKTAILS

American Harvest Vodka  Beefeater Gin, Bacardi
 Rum, Hornitos Plata Tequila, Jack Daniel's Whiskey 
 Jim Beam Bourbon, Dewar's Scotch

GOLD WINES

House Wines

Chardonnay
 Cabernet Sauvignon
 Merlot
 Pinot Grigio

SURFSIDE COCKTAILS

ROOF TOP HOPS 

IMPORTED BEER

DOMESTIC BEER

BOTTLED WATER

SOFT DRINKS

**ASK US ABOUT UPGRADING YOUR BAR PACKAGE WITH
 SIGNATURE COCKTAILS & WINE SERVICE**

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BAR SELECTIONS

4 hour hosted beer and wine bar package; includes champagne toast for all guests

For cocktail hour locations not adjacent to reception space, additional set-up fees apply

BEER & WINE PACKAGE

PLATINUM BRANDS

65 per person

PLATINUM WINES

Kim Crawford Sauvignon Blanc

Kendall Jackson Chardonnay

Meiomi Pinot Noir

Josh Cabernet



Rooftop Hops

Craft Beer



Imported Beer

Domestic Beer

Hard Seltzer

Bottled Water

Soft Drinks



Sustainable

BEER & WINE PACKAGE

GOLD BRANDS

58 per person

GOLD WINES

House Wines

Chardonnay

Cabernet Sauvignon

Merlot

Pinot Grigio

Rooftop Hops

Imported Beer



Domestic Beer

Hard Seltzer

Bottled Water

Soft Drinks

Rooftop Hops is the DLCC's signature IPA made with hops grown on the roof!

ASK US ABOUT UPGRADING YOUR BAR PACKAGE WITH SIGNATURE COCKTAILS & WINE SERVICE

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EXPERIENCE ENHANCEMENTS

DELECTABLE DESSERT STATIONS

DONUT SUNDAE BAR | 16 per person

warm glazed donuts
vanilla bean ice cream
strawberry, chocolate, and caramel sauce
seasonal berries
bananas
sprinkles, cookie crumbs, and crushed peanuts
cherries and whipped cream

**chef attendant(s) required, 225 per attendant*

BOX OF CHOCOLATES | 18 per person

assortment of chocolate bark
dipped strawberries, pineapple, marshmallows, pretzels, chips and bacon

A LA CARTE DESSERTS

assorted cookies | 35 per dozen
brownies and blondies | 35 per dozen
dessert bars | 35 per dozen
lemon bars | 35 per dozen
house-made biscotti | 42 per dozen
assorted cupcakes | 5 each
assorted and seasonal mousse shooters | 5 each

Ask us about
our Pittsburgh
Cookie Table
or create your
own!



EXPERIENCE ENHANCEMENTS

LATE NIGHT BITES

MINI SLIDERS | 20 per person

tavern-style classic – american cheese and our secret sauce
chicken bacon swiss
BBQ pulled pork – french fried onions and bbq sauce

FRIED FOOD FRENZY | 16 per person

chicken tenders
mac and cheese bites
onion rings
waffle fries
dipping sauces

NACHO & SALSA BAR | 16 per person

zesty beef chili, spicy cheese sauce, crispy corn tortilla chips
and our house salsa verde, pico de gallo, salsa rojo and
habanero salsa sour cream, jalapeños and signature hot
sauces

PIZZA PARTY | 24 per person

choose 3 flatbread pizzas
fennel sausage, wild mushrooms, and asiago cheese
shaved salami, arugula, and provolone cheese
traditional three cheese
caprese - roma tomatoes, basil, and fresh mozzarella
pulled chicken, basil pesto, and four cheeses

THE DIP BAR | 14 per person

corn tortilla and kettle chips

Choose Four

pico de gallo
guacamole
traditional salsa
cheddar bacon
brie and spinach
french onion



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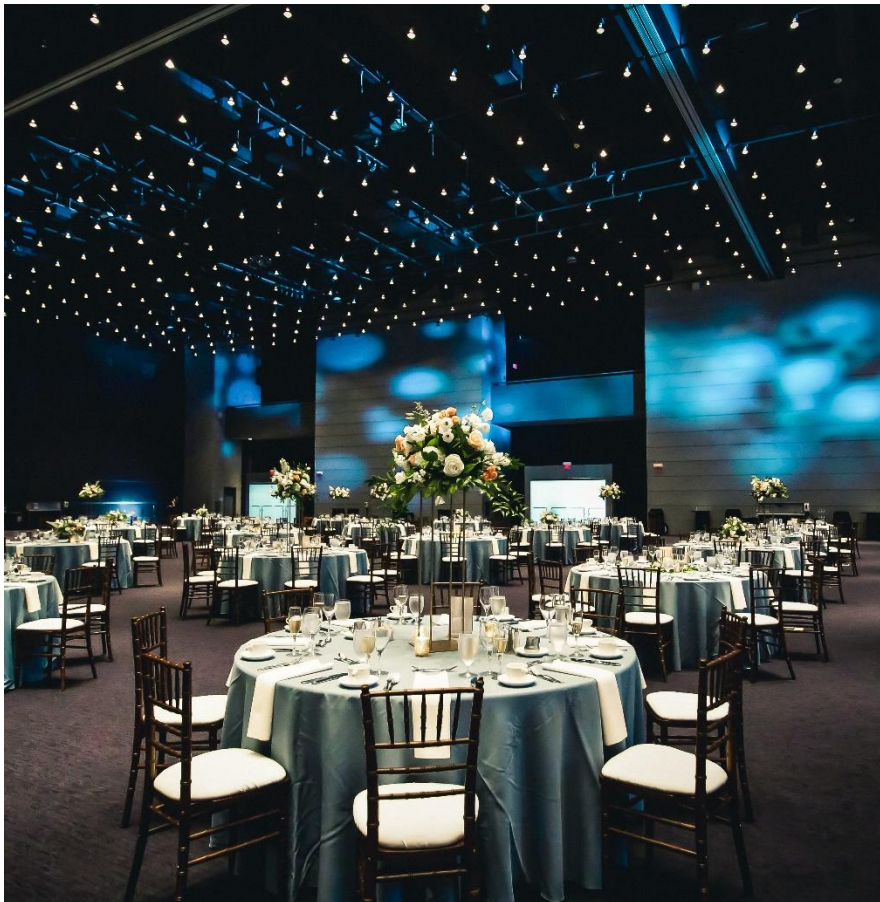
AMBIANCE ENHANCEMENTS

LIGHTING PACKAGES

Starting at 675.00 per day

includes 27 wireless uplights per package

Perfect for the Spirit of Pittsburgh Ballroom!



CONTACT:

Steven Sinagra

Director of Production Services - DLCC

Three Rivers Entertainment & Production

ssinagra@3riversentertainment.com

www.3riversentertainment.com

Convention Center Office 412.325.6115

*Pictures show elaborate audio visual with moving lights, gobo and uplights.
Request a quote for more details.*

GENERAL INFORMATION

EXCLUSIVITY

No food or beverage of any kind may be brought into or removed from the location by either client or client's guests without prior written approval by Levy.

DLCC WEDDING POLICY:

All weddings are required to hire, at minimum, a day of wedding coordinator. This outside coordinator is responsible for setting and dismantling personal items (like photos, place cards, unity candle, gifts/cards), day of timeline management, vendor coordination, and overall main point of contact the day of.

MENU

Menu selections and other details must be submitted to the Catering Sales Department at least (30) days prior to the function date. Your Catering Sales contact will assist you in selecting the menu items to ensure a successful event. Events over 1,500 guests may require specialized menus, and our culinary staff is happy to customize the perfect menu for your event.

PRICING

Please note that all food, beverage and related items are subject to an 23% administrative charge plus 7% sales tax unless otherwise noted. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Prices are subject to change without notice. Guaranteed prices will be confirmed 60 days prior to the event.

Orders placed or counts increased within 72 hours (3 business days) of service will be charged 10% higher pricing than published menu prices.

PAYMENT & CANCELLATION POLICY

Please refer to your catering agreement for complete details on payment terms and cancellation policy.

GUARANTEES

A guaranteed number of attendees and quantities of food is required 7 business days, prior to the event date for functions of 1,000 guests or less. Guarantees increased less than 72 business hours prior to an event will be subject to a 10% increase on the price for each additional guest or increase.

All groups over 1,000 guests require an initial guarantee 30 days prior to the event and final guarantees must be received 7 business days prior to the event.

Minimum Guarantee - A 225.00 service fee will be charged per function for any guarantees under 25 guests.

Please refer to your catering agreement for more details

BEVERAGE SERVICES

We offer a complete selection of beverages to compliment your event. Please note that alcoholic beverage services are regulated by the Pennsylvania Liquor Control Board. Levy Convention Centers, as licensee, is responsible for the administration of these regulations: No alcoholic beverages may be brought onto the premise from outside sources; we reserve the right to refuse alcohol service to intoxicated or underage persons. No alcoholic beverage can be removed from the premises.

SPECIAL DIETARY/ALLERGY REQUESTS

The DLCC is not an allergen free facility. All special dietary requests and needs are the client's responsibility to collect from their guests and attendees/invites. These needs must be submitted in advance to your Catering Sales contact with your final guest counts and appropriate additional fees will be noted. The clients are responsible for providing the place - cards/notations to assist with service for these guests. Any special dietary requests and needs that are served at the event without prior knowledge will be charged additional fees as late accommodations and are not included in the final guest counts.

FOOD SERVICE TIMES

Stationed and buffet-style menus are scheduled for a maximum of 2-hour service, to ensure the quality of the food and safety of attendees.

SERVICE STAFF

Guest to server ratio is 1 server per 20 guests for plated meal functions and 1 server per 50 guests at buffet functions. This is for service at rounds of ten. Rounds of less than ten guests or a request for additional staffing is subject to labor fees. Each additional staff is charged at a four-hour minimum of 225.00 per four-hour shift.

OVERSET POLICY

Levy Convention Centers will provide a 5% oversight up to 1,000 guests (maximum over-set of 30 guests). There will be an additional 225.00 charge for each over-set of 20 guests. This oversight does not include food preparation, but simply the additional staff to set and service additional place settings.

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MEET THE CATERING SALES DEPARTMENT:

LINDSEY CUSTOZZO

Director of Catering Sales

(412) 325 -6162 | lindsey.custozzo@levyrestaurants.com

CAILIN CALUB

Catering Sales Manager

(412) 325 -6194 | cailin.calub@levyrestaurants.com

DANIELLE WILLIAMS

Catering Sales Manager

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RACHEL WHALEY

Catering Sales Manager

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