



RIVERSCLUB





Welcome and Congratulations!

Thank you for considering the Rivers Club to celebrate your special day! It is our pleasure to assist you throughout the planning process. Whether you want the grand fairy tale or a simple beautiful affair, your wedding reception will be a celebration of you.

Located in the heart of the city, overlooking the Monongahela River, the Rivers Club provides the ideal backdrop for your special day. The Club offers a beautiful selection of full-service private party and event rooms, accommodating up to 225 seated guests, and 250 cocktail style, as well as a multitude of amenities to make your event unforgettable. Our experienced service staff and Event Director stand ready to give you all the information you need to execute your dream come true that's sure to WOW your guests. We are committed to offering the finest quality food and beverage along with impeccable creativity and service.

Each and every event wedding at the Rivers Club receives personalized service with a number complimentary amenities, including but not limited to:

- On-site Banquet Manager and/or Event Director
- Excellent Service from Dedicated and Respectful Staff
- Vendor Setup Access
- Setup and breakdown of the event space
- In house linen and napkins
- Votive candles for tabletop decorations
- Audio speaker system
- Chairs and banquet tables
- Flatware, glassware, and silverware

In the following pages you will find more information about The Rivers Club's many menu options, amenities, capabilities and more. Feel free to contact our events team with any questions you may have.

We look forward to celebrating with you!

With Love ,

JORDYN BARNOSKI

Event Sales Director

jordyn.barnoski@invitedclubs.com

412.356.9692



Down the Aisle AND BEYOND

CEREMONY PACKAGES

Rivers Club offers onsite indoor ceremonies for up to 100 guests.

The Foundry | 1000

say "I Do" in our upscale dining room, transformed into an intimate ceremony space with modern looks and a view of the river and Mt. Washington hillside - Seats ~100





Reception Packages

WHAT'S INCLUDED

ALL PACKAGES INCLUDE

- Cocktail Reception Hors d'Oeuvres
- Private Cocktail Hour for Bridal Party
- Plated Dinner Service
- Fresh Bread and Butter
- Coffee Service
- Bartender Fees
- Dance Floor
- Votives & Mirrors
- Menu Tasting for up to Four Guests

RUBY

\$100++ MEMBER | \$110++ NON MEMBER

- Your Choice of Two Butler Passed Hors d'Oeuvres
- Four Hour Bar Package - The Rivers Level
- Plated Two Course Meal
- Rivers Club Linens in Lap Length
- Rivers Club Napkins

SAPPHIRE

\$150++ MEMBER | \$160++ NON MEMBER

- Your Choice of Three Butler Passed Hors d'Oeuvres
- Your Choice of One Elegant Hors d'Oeuvres Display
- Four Hour Bar Package - The Rivers Level
- Champagne Toast
- Plated Two Course Meal
- Your Custom Wedding Cake
- Floor Length Linens from Mosaic
- Colored Napkins from Mosaic
- Cake Cutting Fees

GARNET

\$190++ MEMBER | \$199++ NON MEMBER

- Your Choice of Four Butler Passed Hors d'Oeuvres
- Your Choice of Two Elegant Hors d'Oeuvres Displays
- Four Hour Bar Package - The Bridges Level
- Champagne Toast
- Plated Two Course Meal
- Wine Service with Dinner
- Your Custom Wedding Cake
- Floor Length Linens from Mosaic
- Colored Napkins from Mosaic
- Cake Cutting Fees
- Gold Table Numbers

Ruby Dinner Menu

SALAD COURSE | CHOOSE ONE

RIVERS CLUB SALAD

Mixed Greens | Cucumber | Carrot | Raspberry Vinaigrette

CLASSIC CAESAR SALAD

Cherry Tomatoes | Parmesan Cheese | Garlic Herb Croutons

ENTREE COURSE | CHOOSE TWO

CHICKEN SUPREME

Mushroom Duxelle | Port Wine Reduction

HERB CRUSTED SALMON

Citrus Beurre Blanc

ROASTED SIRLOIN OF BEEF

Wild Mushroom | Tarragon | Sun Dried Demi-Glace

CHIANTI BRAISED BEEF SHORT RIB

Crispy Fried Onions | Rosemary Demi-Glace

VEGETARIAN ENTREE | CHOOSE ONE

VEGETABLE NAPOLEON

Portobello Mushrooms | Zucchini | Yellow Squash | Roasted Peppers | Roasted Garlic
Rosemary Mashed Potatoes | Truffle Glaze

VEGAN STROZZAPRETI

Mushroom Bolognese

served with Chef Selected Vegetable and Starch Pairing

Sapphire Menu

SALAD COURSE | CHOOSE ONE

SPINACH SALAD

Strawberries | Toasted Almonds | Boursin Cheese | Raspberry Viniagrette

FIELD GREENS

Peppercorn Crusted Brie | Fresh Berries | Balsamic Vinaigrette

ENTREE COURSE | CHOOSE TWO

CHICKEN SUPREME

Braised Cabbage | Pancetta | Truffle | Sherry Wine Sauce

JUMBO LUMP CRAB CAKES

Crisp Leeks | White Wine Pommery Mustard Sauce

ROAST BEEF TENDERLION MEDALLIONS

Wild Mushroom

FILET MINGON au POIVRE

Brandied Peppercorn Sauce

VEGETARIAN ENTREES | CHOOSE ONE

VEGETABLE NAPOLEON

Portobello Mushrooms | Zucchini | Yellow Squash | Roasted Peppers | Roasted Garlic
Rosemary Mashed Potatoes | Truffle Glaze

BUFFALO MOZZARELLA RAVIOLI PRIMAVERA

Tomato Vodka Sauce | Parmesan Crisp

served with Chef Selected Vegetable and Starch Pairing

Garnet Menu

SALAD COURSE | CHOOSE ONE

CAPRESE SALAD

Summer Heirloom Tomatoes | Fresh Mozzarella | Aged Balsamic Drizzle

ARTISAN GREENS

Roasted Beets | Goat Cheese | Candied Walnuts | Raspberry Vinaigrette

BABY ICEBERG WEDGE

Applewood Smoked Bacon | Bleu Cheese | Tomato | Red Pepper Ranch

ENTREE COURSE | CHOOSE TWO

CRAB STUFFED PAUPIETTE OF NEW ZEALAND KING SALMON

Lemon Chive Beurre Blanc

GRILLED VEAL MEDALLIONS

Crabmeat Béarnaise and Sundried Tomato Demi-Glace

NEW YORK STRIP STEAK MIGNON

Brown Butter Basted Prime New York Strip Steak Mignon | Citrus Glazed Shrimp

PRIME RIB OF BEEF

Slow Roasted Prime Rib or Beef | Au Jus | Horseradish Cream

VEGETARIAN ENTREES | CHOOSE ONE

VEGETABLE NAPOLEON

Portobello Mushrooms | Zucchini | Yellow Squash | Roasted Peppers | Roasted Garlic
Rosemary Mashed Potatoes | Truffle Glaze

CRISPY LOCAL MUSHROOM CASSOULET

Black Truffle | Toasted Fennel Bread Crumb

served with Chef Selected Vegetable and Starch Pairing



Hors d'oeuvres Selections

Ruby Package includes Choice of Two Passed Pieces

Sapphire Package includes Choice of Three Passed Pieces and One Display

Garnet Package Includes Choice of Four Passed Pieces and Two Displays

ELEGANT DISPLAYS

Imported and Domestic Cheese Display | with Fresh Berry Garnish

Marinated and Grilled Vegetables | with White Truffle Oil and Shaved Parmesan

Crisp Vegetable Crudités Basket | with Peppercorn Ranch Dip

Seasonal Melon, Berries, and Exotic Fruit | with Yogurt Dipping Sauce

CHILLED

Tomato Feta Bruschetta in a Phyllo Cup

Mozzarella Caprese Kabobs

Hummus on Cucumber

Smoked Salmon Mousse Canape

Grilled Italian Pinwheels

Tarragon Shrimp Salad in Phyllo Cup

Antipasto Kabob

Beef Canape Dijonnaise

Spanakopita

Hummus on Cucumber Cup

HOT

Mini Beef Wellingtons with Béarnaise Sauce

Mediterranean Sausage Stuffed Mushrooms

Breaded Mozzarella with Marinara Sauce

Franks en Croute with Mustard Aioli

Sriracha Chicken Bites

BBQ Duck Wrapped in Bacon

Mini Crab Cake with Cilantro Thai Chili Aioli

Praline Pepper Bacon Wrapped Scallop

Grilled Lamb Noisette

Bang Bang Shrimp

Specialty Menus

UNDER 21 | AGES 13-20

RUBY PACKAGE

\$85++ MEMBER | \$90++ NON MEMBER

SAPPHIRE PACKAGE

\$123++ MEMBER | \$128++ NON MEMBER

GARNET PACKAGE

\$148++ MEMBER | \$153++ NON MEMBER

CHILDREN (AGES 2-12) | \$36++

FIRST COURSE

Wedding Salad, Fruit Cup, or Sticks & Dip (Veggies and Ranch)

SECOND COURSE

Chicken Fingers and French Fries

Hamburger or Cheeseburger Sliders with French Fries

Pasta with Marinara Sauce

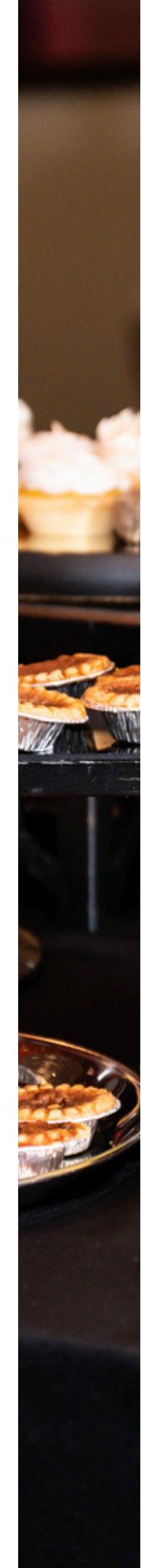
Macaroni and Cheese

UNLIMITED BEVERAGES

VENDOR MEALS | \$54++

Wedding Salad and Entrée

*Excludes all other Package Enhancements



Bar Selection

THE RIVERS

INCLUDED

ADDITIONAL HOUR | \$10++

SPIRITS

New Amsterdam Vodka
New Amsterdam Gin
Evan Williams Bourbon
Canadian Club Whiskey
Dewar's White Label Scotch
Bacardi Superior Rum
Jose Cuervo Silver Tequila

WINE

Gabbiano Prosecco
House Chardonnay
House Pinot Grigio
House Cabernet
House Pinot Noir

BEER

2 Domestic Beer
2 Imported Beer

THE BRIDGES

UPGRADE | \$15++

ADDITIONAL HOUR | \$12++

SPIRITS

Tito's Handmade Vodka
Tanqueray Gin
Maker's Mark Bourbon
Jose Cuervo Silver Tequila
Jack Daniel's Whiskey
Chivas Scotch
Bacardi Superior Rum
Hennessy Cognac
Kahlua Liqueur

WINE

Gabbiano Prosecco
J Vineyard Chardonnay
Gabbiano Pinot Grigio
Whitehaven Sauvignon Blanc
Bonanza Cabernet
Etude Lyric Pinot Noir
Santa Julia Malbec
J Lohr Merlot

BEER

2 Domestic Beer
2 Imported Beer
1 Craft/Seltzer/Other

BEER OPTIONS FOR ALL PACKAGES

DOMESTIC

Coors Light
Miller Lite
IC Light
Yuengling
Budweiser
Blue Moon

IMPORTED

Stella Artois
Corona
Heineken
Guinness

CRAFT

Founders All Day IPA
Helltown Buffy IPA
Sierra Nevada Pale Ale
Great Lakes Crushworthy
Victory Pilsner
White Claw

THE INCLINE

UPGRADE FROM RIVERS | \$45++

UPGRADE FROM BRIDGES | \$30++

ADDITIONAL HOUR | \$20++

SPIRITS

Grey Goose Vodka
The Botanist Gin
Woodford Reserve Bourbon
Jameson Irish Whiskey
Glenlivet 12 Year Scotch
Bacardi Superior Rum
Remy VSOP Cognac
Maestro Dobel Tequila
Aperol
Cointreau
Kahlua Liqueur
Sweet and Dry Vermouth

WINE

Gabbiano Prosecco
Unshackled Brut Rose
Miraval Still Rose
Sonoma Cutrer Chardonnay
Banfi Castello Pinot Grigio
Whitehaven Sauvignon Blanc
The Stag Cabernet
Belle Glos Pinot Noir
Santa Julia Malbec
Duckhorn Decoy Merlot

BEER

2 Domestic Beer
2 Imported Beer
2 Craft/Seltzer/Other

*Cocktails in this package are mixed drinks only. Craft cocktails are subject to additional charges for Rivers and Bridges levels
Club reserves the right to swap comparable brands as needed | shots and neat pours are not offered in bar packages
outside alcohol is not permitted



welcome

ASHLEY & SETH
SEPTEMBER 26, 2015

Keep the Party Going

AFTERGLOW STATIONS

TATER-TOTS A LOT | 12

Crispy Tater Tots | Spicy Cajun Beef | Chili Con Queso | Jalapenos
Salsa | Guacamole | Sour Cream | Cheddar Cheese

STEEL CITY SLIDERS | 15

CHOOSE TWO

BBQ PORK | with Red Cabbage Slaw
BEEF | with Traditional Sauce and American Cheese
BUFFALO FRIED CHICKEN | with Mustard Aioli
PORTOBELLO MUSHROOM | with Lettuce, Tomato, Boursin Cheese Aioli

ULTIMATE NACHOS | 15

Tri-Colored Corn Chips | Cheese Sauce | Taco Meat | Shredded Cheddar
Tomato | Jalepeno | Sliced Olives | Salsa | Guacamole | Sour Cream

Enhancements

COOKIE PLATING | 250

We will arrange your cookie table!
Have your friends and family drop off their cookies
before your big day and we will display them for you.
We recommend plating them in pizza boxes!
*Trays, Risers, Tongs, Plates, and Napkins Included

CHARGER PLATES | 2.50

Upgrade your tablescape with an extra touch of
shine and color! Our charger plates are a modern
style in gold. Other styles and colors are available,
ask for pricing!

SPECIALTY LINENS

Add color and style to your tablescape with linen,
napkins, chair tie, runners, and overlays. Choose
from various colors, textures, and styles.

*Pricing varies based on selection.

UPGRADED CHAIRS

Dress up your reception with Specialty Chairs!
Chiavari and Charlotte style available in a variety of
colors and cushion options. Add a love seat to your
sweetheart table or a lounge set for cocktail hour!
*Delivery and Setup Fees Included in Quote

SIGNATURE DRINK*

One of our favorite ways to put your mark on your
celebration is with delicious signature cocktails.
Creating "his and hers" drinks can be a fun way to
show your guests a little bit about who you are, or
how you two came to be. Consider serving the
drinks you like to sip while out to dinner, or the
cocktails you shared on your very first date or
maybe you both want to pick a drink that reminds
you of home, or a favorite vacation!

*Pricing based on spirits selected for bar. Consult your
Private Event Director for additional details.

WINE SERVICE WITH DINNER

Allow our sommelier to pair wine with your entrees.
Pricing based on selection and actual consumption
by the bottle. Upgraded bottle list is shown on the
next page.

Wine Pour Upgrades

RED

Twomey, Pinot Noir, Russian Rivers Valley, 2018 | \$160

Louis Martini, Winemakers Selection, Napa Valley, CA 2018 | \$99

Orin Swift, 8 Years in the Dessert, Red Blend, Saint Helena, CA 2020 | \$150

Joseph Jewell, Russian River Valley, CA 2015 | \$110

Admire, Pinot Noir, Sonoma Coast, 2022 | \$85

Three Thieves, Cabernet Sauvignon | \$42

Three Thieves, Pinot Noir | \$42

WHITE

Saldo, Chenin Blanc, Prisoner Wine Co. Oakeville, CA 2021 | \$85

Au Bon Climat, Pinot Gris, Santa Barbara County, CA 2021 | \$70

Rombauer, Sauvignon Blanc, Napa Valley, CA 2021 | \$85

J Lohr, Chardonnay, Arroyo Vista | \$60

Three Thieves, Chardonnay | \$42

Three Thieves, Pinot Grigio | \$42

SPARKLING

Lanson, Brut Pere and Fils, Champagne, France, NV | \$120

J Vineyards, Brut Rose, Central Coast, CA NV | \$90

Moet & Chandon Imperial, France NV | \$89

Irish Vineyards, Brut Sparkling Wine, Willamette Valley, OE NV | \$85

Faire la Fete, Brut Rose, Cremant d'Limous Languedoc | \$60

Gabbiano Prosecco | \$45

Priced per bottle. Selections subject to change based on availability.

Our Preferred V E N D O R S

Welcome to our Preferred Vendors List, a curated selection of top-tier suppliers and service providers meeting the highest standards. Each vendor has undergone a rigorous vetting process, aligning with our core values and consistently delivering excellence. Explore this exclusive compilation to discover trusted partners across various industries, dedicated to enhancing client success and satisfaction.

LINENS

MOSAIC LINENS
PARTYMOSAIC.COM
412.562.2800

BETTIS FLORAL EVENT DESIGNS
BETTISFLORALWEDDING@YAHOO.COM
412.848.9333

PHOTOGRAPHER

MEGAN HURSH PHOTOGRAPHY
MEGANHURSHPHOTOGRAPHY.COM
570.423.2213

DJ

LOYALTY ENTERTAINMENT
LOYALTYENTERTAINS.COM
412.607.3693

FIRESIDE EVENTS
FIRESIDE-EVENTS.COM
412.848.

BAKERY

SIGNATURE DESSERTS
SIGNATUREDESSERTS.COM
412.882.9960

HOTEL

JOINERY HOTEL
JOINERYHOTEL.COM
412.339.1870

DRESSES

THE EXQUISITE BRIDE
THEEXQUISITEBRIDE.COM
412.368.2212

STATIONARY

RUBY BREWER-WATKINS
RUBYBREWERWATKINS.COM
412.368.2212

FLORIST

BETTIS FLORAL EVENT DESIGNS
BETTISFLORALWEDDING@YAHOO.COM
412.848.9333

DORMONT FLORIST
DORMONTFLORIST.COM
412.561.90.70

DECOR

HERE FOR THE COOKIE TABLE
COOKIE TABLE DECOR
412.770.6608

LIZ POPPIN BALLOONS
LIZPOPPINBALLOONS.NET
412.537.8101

ALPHALIT
ALPHALITLETTERS.COM/PITTSBURGH
412.508.2081

EVENTIONEERS
EVENTIONEESEVENTRENTAL.COM
412.325.0030

VINTAGE ALLEY RENTALS
VINTAGEALLEYPGH.COM

TIFFANY AND DESIGN
TIFFANYANDDESIGN.COM

Additional Information

DEPOSITS AND PAYMENT SCHEDULE

Upon signing a contract, a 25% deposit of the total event charges will be due. Subsequent deposits of your estimated remaining balance are required 7 days prior to your event. All event charges should be paid in full prior to the event. All deposits are non-refundable. Deposits may be made payable via credit card or check. Please note a credit card is required to be kept on file to satisfy all payments due herein as more fully stated in the Credit Card/Debit Card Authorization Portal.

MANDATORY AUTO-PAY SYSTEM

The Club outsources processing for credit/debit card payments to CardX, a third-party vendor. CardX applies a 3.5% credit card fee to credit card payments except for those toward events in Colorado, Kansas and Massachusetts, which Member/Client agrees to pay if paying with a credit card toward an Event outside of the foregoing states. This fee goes directly to CardX. CardX will accept a debit card without a fee. Member/Client may also avoid the fee by paying any amount due via Debit Card. Failure to maintain a valid Credit Card/Debit Card Authorization on file as set forth herein may result in the cancellation of the Event, upon notice to Member/Client, and require payment of the applicable cancellation fee by Member/Client.

FACILITY FEES (MEMBERS & NON MEMBERS)

Non-members are welcome to host events at the Club. Facility fees are waived for Rivers Club members and discounted for member sponsored events.

SERVICE CHARGE AND SALES TAX

All food, beverage, equipment and room rental are subject to a Club service charge at a rate of 22%. The host is also responsible for the payment of sales tax at a rate of 7%. If your group is tax exempt, a certificate complete with tax exempt number must be provided at the time of booking.

PRIVATE EVENT MINIMUMS

Most events are required to meet a food and beverage minimum spend, which is the amount a host must spend in order to secure a private space at the Club. If the minimum is not met, the difference will be charged as a minimum fee.

Additional Information

CATERING

Rivers Club must provide all food and beverage. No outside food and beverages are allowed with the exception of wedding and specialty desserts. Outside cakes brought in by the guest are subject to a cake cutting fee. Due to health regulations, no leftover food and beverage may be removed from the Club after an event.

VALIDATED PARKING IN OXFORD CENTER

Parking in the Oxford Centre Garage \$10.00 per car all day on Saturdays (their prices are subject to change.) If you choose to validate parking for your guests, it will be added to your bill at the conclusion of your reception. If you choose not to validate parking, your guests may pay with cash or credit card.

GUEST COUNT GUARANTEES

Your guaranteed number of guests is due 14 days prior to the event. In the event the Club does not receive a guarantee, the number of guests previously indicated on your signed contract will serve as the guarantee. Actual charges will depend on the guaranteed number or actual attendance at the event, whichever is greater. If the number in attendance exceeds your guarantee given, the Club may prepare additional meals, if possible, and the host will be charged a higher rate for each additional guest; the same meal cannot always be promised should your attendance be greater than your guarantee.

MENU SELECTION AND TASTING

After the signed contract and deposit is received, a complimentary tasting for 4 people will be scheduled with your Private Events Director. Hors d'oeurves, Salads, Entrees Selections, Vegetable, and Starch will be sampled at this time. Tastings are to be scheduled Tuesday-Friday between the hours of 2pm-4pm. Menu selections for the tasting must be turned in two weeks prior for the Chef to prepare accordingly. Meal selection is required 3 months before your wedding reception. You will schedule your cake tasting directly with the bakery.

LIABILITY

Rivers Club is not responsible for damage or loss of any merchandise, articles or valuables of the host or of the host's guests or contractors, prior to, during or subsequent to any function. Host is responsible for any damages done to facilities during the period of time the facilities are subject to the host's use or the use of any independent contractor hired by the host or the host's agent. A damage deposit may be required and a cleaning fee may be assessed if extensive cleaning is required in the Club or in any part of the building or its grounds.



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www.riversclub.com

*Some restrictions apply. See club for details. ©Invited USA, Inc. All rights reserved

