

The Fine Print:

1. PRODUCTS AND SERVICES

a. Shiloh Grill uses only the freshest and highest quality ingredients available. In order to maintain our high standards, some menu items may change according to season and availability.

b. All menus and other details for your function should be completed six to eight weeks prior to your reservation date.

c. All final counts must be given 5 days prior to your event and will be the minimum charged for your event.

d. You may offer your guests two entrée selections. We will need an exact count of each of these choices 5 days before your event. Additionally, we need to be able to identify each guest's selection at their table to assist our wait staff in better serving your guests.

e. For parties of 15 or fewer, a "waiter take order" service can be provided. This entails our staff taking individual guests orders from three pre-selected entrees the night or day of your affair. A 22% gratuity will be applied to all food and beverage charges for this service.

2. HOST BAR

a. All alcoholic beverage sales and services are subjected to the rules and regulations of the Pennsylvania State Liquor Control Board. No beverages, alcoholic or otherwise, may be brought into or leave the restaurant. Shiloh Grill reserves the right to refuse service to any person for any reason.

b. Pricing is based on 2-1/2 hours of cocktail service and products selected. Mixers and garnishes are included.

3. CASH BARS

a. Cash bar service is also available. Please inquire with our Party Planner for details.

4. General Policies

a. DEPOSITS

i. A deposit and signed contract is required for all private parties. The deposit is non-refundable in case of cancellation.

ii. The date of your event IS NOT guaranteed until Shiloh Grill receives a deposit and a signed contract. We cannot take tentative bookings.

iii. The deposit structure is as follows:

iv. Less than 25 adult guests: \$250.00 (two hundred fifty dollars) initial deposit

v. Less than 25 adult guests for a Saturday Evening: \$500.00 (five hundred dollars) initial deposit

vi. Between 26 & 100 adult guests: \$1500.00 (fifteen hundred dollars) initial deposit

b. PAYMENTS

i. An additional deposit of three-quarters (3/4) of the estimated final invoice is required two weeks prior for all functions of 75 guests or more.

ii. FINAL PAYMENT IS DUE ON THE DAY OF YOUR FUNCTION.

iii. Acceptable methods of payment include all major credit cards and United States currency. We do not accept personal checks without prior approval.

5. PRIVATE ROOMS

a. A minimum of twelve (12) paid guests is required for a private room luncheon.

b. All luncheons must vacate their room by 4:00 PM unless additional time is prearranged.

c. A guarantee of twenty five (25) adult guests, full dinner, hors d'oeuvres and a host-paid bar (or its equivalent) is required for a private room on a Saturday evening.

d. A guarantee of twenty (20) adult guests, full dinner, hors d'oeuvres, and a one-hour host paid bar (or its equivalent), is required for a private room on Sunday through Friday evenings.

e. The Party Planner will inform you if a room charge is applicable.

6. TAXES AND SERVICE CHARGES

a. A gratuity of 20% will be added to all food and beverage charges. A gratuity of 22% will be added to all food and beverage charges for "waiter take order" functions (see above). If applicable, the Party Planner will determine if any additional gratuities will be necessary.

b. A 7% Pennsylvania and Allegheny County sales tax will be added to all taxable items. If your organization is exempt from sales tax, a tax exemption certification must be submitted 5 days prior to your event.

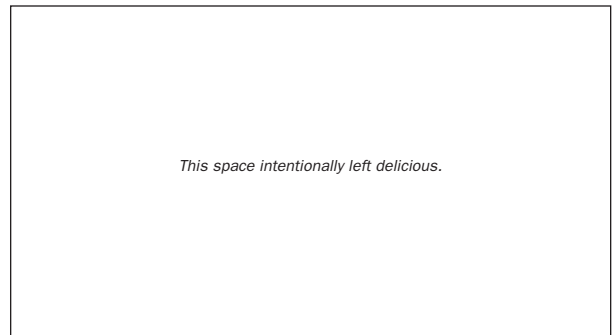
c. A 7% Allegheny County Liquor tax will be added to all alcohol served. There is no exemption for non-profit organizations.

d. Other service charges may apply when applicable (such as cake cutting, cookie services, extra meeting rooms, dancers, etc.).

7. Additional Information and Services

a. Specialty cocktail, buffet, and stations menus are also available. The Shiloh Grill Banquet Staff will customize a menu to fit your unique needs, tastes, and venue.

b. Shiloh Grill's banquet facilities are available for breakfast, luncheon and dinner meetings, weddings, and corporate events. For your business functions, public address systems, podiums, and projection screens, and Internet connection are available.



This space intentionally left delicious.



Thank you for considering Shiloh Grill to host your affair.

Our three casual banquet rooms will accommodate groups of 12 to 100 people. For a small gathering or luncheon, the Soffel Room seats up to 14, but don't be surprised if the late Mrs. Soffel herself makes a visit. Falcon Crest accommodates up to 50 in Tuscan elegance; the Mochacchino Room will seat upwards of 100 with a view of the city. Whether your function is strictly business or purely social, our staff will be looking forward to serving you and your guests in a relaxed, friendly fashion.

Enclosed in this packet are some menu ideas. This is just the briefest sketch of what we can do for you. Please feel free to call me with any questions you may have, or to set up an appointment with me or our party planner.

We would be more than happy to provide you with a tour of our facilities and personally discuss your event.

Again, thank you for choosing Shiloh Grill. You'll be happy you did.

Sincerely,

E. DeWitte Mangrum
Eugene DeWitte Mangrum,
Managing Partner

PARTY PLANNING PAMPHLET

Here is an eclectic assortment of sample menus that we can put together in a jiffy to make any of your event a special occasion.



SHILOH GRILL
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MT WASHINGTON, PITTSBURGH, PA 15211
412.431.4000
THESHILOHGRILL.COM

 **Fall/Winter 2011-12**

This menu should be considered reasonably accurate as of September, 2011, and should last throughout the early spring, but we might change it before that, or we might not. It's probably best if you give us a call.

Visit website for more items and up-to-date menus.

SHILOH GRILL PARTEASE™ BUFFET MENUS

THE TUSCAN

Just imagine the pastabilities

First Course – Choose two:

Antipasto 🥕
Panzanilla Salad 🥕
Italian-Polish Wedding Soup
House Salad 🥕

Entrée Tier 1 – Choose one – \$19

Penne & Vodka Sauce 🥕
Penne with Peppers, Parma Sausage
Eggplant Lasagne 🥕

Entrée Tier 2 – Choose one – \$22

Prosciutto-Wrapped Chicken, Linguini
Puttanesca
Chicken Parmesan, Pasta la Rodney
Shrimp Angel Hair, Lemon Caper sauce

Entrée Tier 3 – Choose one – \$28

Veal Saltimbocca
Bourbon Pork Osso Bucco, (plated)

Dessert – Choose one:

Tiramisu
Cookie Table

THE WILD WILD WEST

Best banquet choices of the pioneers and beyond

First Course – Choose two:

Chili - Vegetarian (red bean) 🥕
Chili - Chicken (white bean)
Spinach and Goat Cheese Salad
House Salad 🥕

Entrée Tier 1 – Choose one – \$19

Wild Mushroom Risotto 🥕
Shepherd's Pie

Entrée Tier 2 – Choose one – \$22

Barbeque Half Chicken, Corn, Mixed
Baked Bean Ragout
Fennel-Glazed Salmon, Rice Pilaf

Entrée Tier 3 – Choose one – \$26

Stout-Braised Beef Short Ribs
St Louis Style Barbeque Ribs

Entrée Tier 4 – Choose one – \$31

Bone-in 1 Pound Cowboy Ribeye Steak

Dessert – Choose one:

Bread Puddin'
Apple Pie

the Continental

Drawing from the best influences of the New World

First Course – Choose two:

Shrimp Cocktail
Mini Quiche 🥕
Caesar Salad
House Salad 🥕

Entrée Tier 1 – Choose one – \$21

Grilled Meatloaf with Demi Glace
Ratatouille-Stuffed Heirloom Tomatoes 🥕
Beef Stroganoff, Egg Noodles

Entrée Tier 2 – Choose one – \$25

Blackened Salmon, Rice Pilaf
London Broil, Potato Gratin
Lobster Macaroni & Cheese 🥕

Entrée Tier 3 – Choose one – \$31

Crab Cakes Maryland (plated)
Double-Cut Pork Chop (plated)
New York Strip Steak (plated)

Dessert – Choose one:

Apple Pie
Cheesecake

The Red Eye

Shiloh Grill Style, Ante Meridiem

Breakfast service available with minimum 1 week notice. Includes coffee service featuring Iron Star Roasters coffee. Breakfast service includes:

Mini Bagels, Herbed Cream Cheese 🥕
Assorted Danish 🥕
Breakfast Potatoes or Grits
Fresh Seasonal Fruit 🥕

Entrée Tier 1 – Choose one – \$14

Scrambled Eggs, Bacon or Sausage
Huevos Rancheros, Cornbread 🥕
Biscuits and Sausage Gravy

Entrée Tier 2 – Choose one – \$16

Eggs Benedict 🥕
Live Omelette Station 🥕
Stuffed French Toast 🥕

Add freshly-squeezed juices for \$3pp; step up to our famous Frozen Mimosas for just \$4pp additional.

Planning an all-nighter for your bachelor or bachelorette? Arrange breakfast after at Shiloh Grill.

THE NY DELI LUNCHEON

Fast and convenient for that last-minute liturgical lunch

House Salad
Selection of Crudite with Hummus 🥕
Tuscan Pasta Salad or Macaroni and Cheese

Entrée Tier 1 – Choose one – \$14

Gourmet Deli Platter of meats and cheeses with condiments and petit pain rolls or selection of Tea Sandwiches: watercress, tuna, cucumber, country paté, roasted vegetable

Entrée Tier 2 – Choose one – \$18

Southern Fried Chicken or Glazed Ham
Assorted Fresh Cookies
Coffee and Soft Drink Service

Add-ons and Live Stations

Creative additions to any buffet package to please even your most discerning guests.

Not available a la carte.

Raw Bar

Seasonally available steamed and/or raw seafoods artfully prepared: from \$7pp.

Crudite

Veggies, cheeses, meats, pita 🥕

Charcuterie

Pates, Terrines, Forcemeats from our smoker

Pasta Bar

Assorted pastas and sauces from \$5pp. Additional proteins available. 🥕

Tailgate Packages

Wings and dips, Buckets of beers, Big-screen high definition TV

Decorating

Ice Sculptures; Custom Holiday Decorating

Coffee Service

Locally-roasted Iron Star Roasters Coffee; Specialty Teas; Soft Drinks

Additional Buffet Variety

Add a second entrée choice for an additional 40% of the tier price. Add a third entrée choice for an additional 30% of the tier price.

Meet Me at the Bar

Providing the classic social lubricant that helps everyone get along

Open bar service based on 2-1/2 hours, priced per-person. All alcoholic beverage sales and services are subjected to the rules and regulations of the Pennsylvania State Liquor Control Board. No beverages, alcoholic or otherwise, may be brought into or leave the restaurant. Most alcoholic beverages are vegetarian friendly.

Bar Tier 1 – \$15

House liquors: White Diamond, Canadian Club, Gin Rummy; Domestic macro beers; House wines

Bar Tier 2 – \$21

Call Liquors: Absolut, Stoli, Tanqueray, Captain Morgan, Bacardi, Jack Daniels; Craft and imported bottled beers; Mid-level wines by-the-glass

Bar Tier 3 – \$29

Premium Spirits; Grey Goose, Hendrick's gin, Glenlivet, Patron; Craft and import bottled beers; Second and third tier wines by-the-glass.

Bar Options – \$5pp added to above

Sangria Punchbowl
Champagne Toast
Post-hopped craft beer on draft
Select house-made specialty cocktails

The Shiloh Grill reminds you to enjoy our bar service responsibly. Suitable transportation happily arranged for those who overindulge.

🥕 Our little carrot indicates items that are or can be made lacto/ovo Vegetarian-friendly. 🥕