Slippery Rock University
Wedding Services
Thank You

for contacting
Slippery Rock University and AVI
Fresh for your special day.

We are proud to present you with
our wedding guide which was
created to help you plan your
perfect wedding day and menu.

For reservations and a tour
of the facilities, please contact our
conference services department.

Phone: 724.738.2027
Email: conferenceservices@sru.edu

For questions regarding catering,
please contact our catering
department.

Phone: 724.738.2832
Email: sru.catering@sru.edu

Office Hours:
Monday - Friday
8 a.m. - 4 p.m.

Saturday appointments are
available upon request.

Messages from our guests

“Having our wedding at the Smith Student Center was a
truly wonderful experience. Both the Student Center and AVI
Fresh Catering were friendly, flexible, accommodating and
knowledgeable about everything from the ceremony, to the
rain location, to the reception. Throughout the process, I felt so
certain knowing that the event was in their hands. On our
wedding day, everything went just as we hoped. Having staff
members on site during the event was especially helpful. We
received endless compliments on our beautiful venue choice
and I would recommend it to anyone.”

- Erin and Dan

“There is no possible way that Ryan and I could thank you for
all you did to make our wedding vision come to life. You went
above and beyond in the best possible way. We are so grateful
to you and your staff.”

- Stephanie and Ryan

“I cannot even begin to tell you how amazing the team was.
Thank you so much for taking care of all of our crazy requests
and “mom” concerns. My sister and brother-in-law’s special day
was that much better. We couldn’t have asked for a better team
of people to help! Thank you from the bottom of my heart!”

- Jenny, the matron of honor

“We can’t thank you enough for all your time and hard work
that you put into making our wedding experience at SRU
amazing. From the first planning meeting, up to the end of
our reception, everything was more than we ever could have
asked for. It was truly the best day of our lives. Thank you for
everything you and your team did for us! We got so many
compliments from our guests.”

- Tracy and Michael
Wedding Services

The Wedding Ceremony
The Smith Student Center Theater is the ideal location for your wedding ceremony with its floor-to-ceiling wall of windows that overlooks the Slippery Rock University campus.

For only $500 the rental includes:
• Access to the room for four hours the day before your event for rehearsal and for four hours the day of your event.
• Banquet chairs and linen tables for any special ceremony needs.
• Use of two nearby rooms for your bridal party to gather before the ceremony begins along with complimentary snacks and beverages provided by AVI Fresh.
• State-of-the-art audio-visual equipment.

* Outdoor venues are also available

The Wedding Reception
The Smith Student Center Ballroom features beautiful hardwood floors and a floor-to-ceiling wall of windows that creates the perfect atmosphere for a wedding reception. It can accommodate up to 275 guests while still leaving room for a dance floor and head table.

For only $1,000 the rental includes:
• Access to the room for 12 hours on your wedding day, not exceeding midnight.
• Elevated bridal table.
• Banquet chairs, tables and staging.
• State-of-the-art audio-visual equipment.
• Complete setup and cleanup.

* Let us also host your bridal shower and rehearsal dinner.
AVI Fresh is Slippery Rock University’s exclusive caterer. Our experienced team will make sure your wedding day is as flawless as it is beautiful.

We are here to handle all the details that will make your wedding and/or reception a true reflection of your personal style. On your wedding day, relax, smile and enjoy the amazing accommodations at Slippery Rock University.

AVI Fresh and our experienced catering team will work with you to create the perfect menu for your wedding day. We also offer tastings for those who are interested in trying the food before the big day.

Our catering chef is also prepared to accommodate all your needs by having meal options for those with food intolerances and/or food allergies.

AVI Fresh provides many extra services included in their meal options, including:
- A wedding concierge to ensure that your day goes smoothly.
- White or Ivory linens on all tables.
- Linen napkins in the color of your choice.
- Bone china, silver and glassware service.
- Skirting on head table, food tables, bar, DJ table, gift table, cake table, cookie table, guest book table and other table needs.
- Personalized menu cards, table numbers, etc. to match your theme and colors.
- Champagne glasses for the wedding toast.
- Staff to release tables during a buffet meal.
- Traying and displaying of your cookies on a beautifully decorated cookie table. Cookies will be replenished by the catering staff as needed.
- Bar services for four hours to service alcoholic or non-alcoholic beverages.
Our Appetizers and Hors D’oeuvres

While your guests await your arrival may we suggest…

Local Cheese Display
$3.95 per guest
A selection of 5 cheeses from the surrounding area served with traditional crackers and fruit

Seasonal Grilled Vegetable Platter
$3.25 per guest
With Pesto Hummus

Fresh Vegetable Platter
$2.95 per guest
With Ranch Dip

Seasonal Fruit Display
$3.75 per guest
Fresh Fruit display accompanied by Honey Yogurt Dip

House-made Hummus and Pita Platter
$2.75 per guest
With choice of Classic Hummus, Roasted Red Pepper Hummus or Lemon Garlic Hummus

Italian Antipasto Platter
$10.95 per guest
Cherry Tomatoes, Marinated Roasted Red Bell Peppers, Marinated Artichoke Hearts, Pepperoncini Peppers, Mozzarella, Provolone, Salami, Shaved Ham, Olive Oil, Balsamic Vinegar, Salt, Pepper and Italian Bread

Children’s Sweet Tooth Antipasto Platter
$4.50 per guest
Grapes, Raspberries, Strawberries, Honey, Nutella, Marshmallows, and Graham Crackers

Hors d’oeuvres Receptions
Choose two hot and two cold items from the following selections for $12.25 per guest.
(Additional selections are priced accordingly.)

Hot Hors d’oeuvres
- Spanikopita
- Miniature Crab Cakes with Remoulade Sauce
- Mushrooms stuffed with Spicy Sausage, Spinach and Cheese
- Beef or Chicken Hibachi Skewers with Teriyaki Glaze
- Miniature Quiche
- Asian Spiced Pork Belly
- Mini Pierogies with Sour Cream
- Crispy Fried Goat Cheese with Orange Marmalade
- Bacon and Chive Hushpuppy with Remoulade
- Vegetarian Spring Rolls with Sweet Thai Chili Sauce
- Mini Baked Brie en Croute
- Potato and Asiago Cheese Soufflé
- Swedish or Barbecue Meatballs

Cold Hors D’oeuvres
- Tomato Basil Bruschetta
- Melon Prosciutto Skewers
- Crab Salad in Phyllo Tart Shells
- Roasted Red Pepper Pinwheels
- Goat Cheese and Sundried Tomato Crostini
- Smoked Salmon Mousse on Cucumber
- Peppered Beef with Horseradish Cream on Crostini
- Crispy Calamari with Marinara Sauce
- Tomato Tart Tatin with Boursin Cheese and Balsamic Reduction
- Antipasto Skewers (Olive, Tomato, Mozzarella Cheese and Pepperoncini)
- Olive Tapenade on Flatbread
Food Stations

These ideas are some of the newest trends in weddings. Using stations is a fun way to keep your guests moving around the room and this way they can personalize their own meals. Priced per person.

Mashed Potato Martini Bar $9.95
Whipped Idaho Potatoes, Sweet Potatoes served in a martini glass with the following assorted toppings: Bacon, Chives, Butter, Sour cream, Shredded cheese

Mac and Cheese Martini Bar $10.95
Choose from either smoked Gouda or Sharp Cheddar Mac and Cheese served in a Martini glass with the following toppings: Bacon Crumbles, Herbed Panko, Pulled Barbecue Beef, Chopped Herbs and Cheese

Chef Attended Pasta Station $12.50
Whole Wheat Penne and Cheese Stuffed Tortellini with Marinara, Alfredo, Pesto Cream, Wild Mushrooms, Parmesan Cheese, Crushed Red Peppers, Marinated Tofu, Ragout of Beef, and Grilled Chicken

Chef Attended Asian Station $14.50
A selection of 4 different Hand Rolled Sushi served with Soy and Ginger Dipping Sauces, Wasabi and Pickled Ginger

Fajita Bar $11.95
Choice of Grilled Chicken or Steak, Soft Flour Tortillas, Cheddar Cheese, Pico de Gallo, Black Beans, Sharp Cheddar Cheese, Sour Cream, and Spanish Rice

Mediterranean Station $13.95
Roasted Garlic Hummus, Tabbouleh, Baba Ganoush, Tzatziki Sauce, and Marinated Olives served with Buttery Flatbread, Vegetarian Meatballs with Tomato Coulis, and Spanikopita

Salad Station $6.95
Mixed Greens and Romaine, Buttermilk Ranch, Caesar and Balsamic Dressings, House-made Croutons, Cherry Tomatoes, Cucumbers, Carrots, Olives, Onions, Peppers, Mushrooms, Cheddar Cheese and Mozzarella Cheese, Artisan Focaccia Sticks, Fresh Bakery Rolls and Toasted Baguettes.

OR
Tossed House Salad with Ranch and Balsamic Dressing $2.95

Slider Station $12.95
Includes your choice of Slider Bun, Miniature Sub Rolls or Herb Biscuits and a choice of two of the following proteins:
- Black Angus Burger
- Crab Cake
- Cheesesteak
- Pork Medallion
- Smoked Brisket
- Marinated Chicken Breast
- Black Bean Burger

Three proteins $14.95
And your choice of five of the following toppings: Sweet and Smoky Chipotle, Rosemary Garlic Aioli, Honey Mustard, Hickory Ketchup, Honey Barbecue, Bacon Barbecue, Caramelized Apple Butter, Remoulade, Caramelized Onions, Grilled Onions, Pepper Medley, Bleu Cheese or Coleslaw

Chef Attended Risotto Station $12.95
Creamy parmesan and garlic Arborio Rice served with a choice of the following toppings: Crispy Prosciutto, Parmesan Cheese, Crushed Red Pepper, Wild Mushrooms, Roasted Vegetable Mélange, Pesto

Summer Chilled Soup Station $6.95
Yellow Tomato with Basil, chilled Crème Fraiche, cool Watermelon with Sweet Pea with

Fall/Winter Soup Station $6.95
Creamy Mushroom Bisque, Roasted Squash Bisque, Apple Chicken Chili
Our Buffet Options

All items are priced per person, unless otherwise noted.

**Traditional Southwestern Pennsylvania Buffet**
$29.95
Salad of Fresh Greens served with Ranch and Vinaigrette Dressing, Tossed Fruit Salad Baked Rigatoni with three Italian Cheeses, Fried or Baked Chicken, Fresh Green Beans Almondine, Roasted Baby Red Potatoes, Freshly Baked Rolls and Butter Coffee, Tea, Iced Tea and Iced Water

**Backyard BBQ**
$32.75
House Salad with Ranch and Balsamic Dressings Carolina Pulled Pork with Rolls, Hickory Barbecue Chicken, Four Cheese Baked Mac and Cheese, Roasted Corn on the Cob, Brown Sugar Baked Beans, Baked Cornbread Iced Tea and Lemonade

**The Butler**
$33.75
Tossed Greens with Fresh Vegetable garnish and two Dressings, Bowtie Pasta Salad Chicken Marsala, Roast Pork Loin with natural Au Jus and Roasted Chutney Pasta Primavera (choice of Red, White or Aglio Olio sauces), Yukon Gold Mashed Potatoes or Wild Rice Blend Glazed Baby Carrots with Fresh Dill Coffee, Tea, Iced Tea and Iced Water

**North End Buffet**
$39.50
Fresh Fruit Salad lightly tossed in Champagne, Caprese Salad with Tomatoes, Basil, and Fresh Mozzarella Cheese, Sliced Sirloin of Beef with Demi-Glace, Sliced Roasted Turkey Breast with Fresh Cranberry Sauce, Cheese Manicotti with a Wild Mushroom Cream Sauce, Parsley Buttered Potatoes, Seasonal Vegetable Medley Coffee, Tea, Ice Tea and Iced Water

**The Allegheny**
$43.50
Field Greens Salad with a light Raspberry Vinaigrette, Marinated Pasta Salad with Basil, Oven Roasted Tomatoes and Feta Cheese, sliced Roulade of Beef Tenderloin with Spinach and Roasted Peppers, Oven Roasted Pork Loin with a Port Wine Demi-Glace, Seasonal Vegetable Medley, Smashed Red Skin Potatoes Coffee, Tea, Iced Tea and Iced water
Three-Level Buffet Options

Each level includes your choice of two entrées, starch, vegetable and salad.

Silver Entrées
Slow cooked Sliced Sirloin, Honey Glazed Ham, Roasted Pork Loin with Demi-Glace, Asiago Chicken, Baked Rigatoni with Marinara Sauce, and Penne Alfredo

Gold Entrées
Caramelized Beef Tips, Citrus Cod, Chicken Marsala, Seared Pork Medallions, Garden Pasta Primavera, Three Cheese Manicotti and Stuffed Shells

Platinum Entrées
Carved Prime Rib, Carved Beef, Grilled Salmon, Jumbo Lump Crab Cake, Chicken Carbonara, Roasted Tomato Spinach Stuffed Chicken, Roasted Corn Stuffed Portobello Mushrooms, and Vegetable Lasagna Roulade

Side Options

Starch Choices
- Scalloped Potatoes
- NY Cheddar Gratin Potatoes
- Roasted Redskin Potatoes
- Butter Whipped Potatoes
- Roasted Garlic Smashed Potatoes
- Rice Pilaf
- Wild Rice Medley
- Herb Butter Noodles
- Roasted or Glazed Sweet Potatoes
- Traditional Stuffing

Vegetable Choices
- Summer Squash Medley
- Honey Glazed Carrots
- Green Bean Almondine
- Corn with Roasted Red Peppers
- Roasted Haricot Vert
- California Medley
- Steamed Broccoli
- Roasted Vegetable Medley

Salad Choices
- House Salad with Ranch and Balsamic Dressing
- Caesar Salad
- Spinach with Red Onions, Mushrooms and Warm Bacon Vinaigrette
- Pasta Salad
- Fruit Salad
- Redskin Potato Salad
- Macaroni Salad
Plated Dinner Options

Chef recommended plated dinner parties of more than 100 guests will have the opportunity to choose two entrées to offer their guests. Dinners include Coffee, Tea, Iced Tea and Iced Water.

From the Fields
Mixed Greens Salad tossed with a Fresh Herb Vinaigrette
Mescaline Salad dressed with our House-made Balsamic Vinaigrette Spinach Salad tossed with Toasted Walnuts and Raspberry Vinaigrette Red Oak and Curly Endive Salad
with Sun-Dried Tomato Vinaigrette

From The Sky
Sautéed Chicken Marsala accompanied with
Wild Mushroom Wine Sauce $30.95
Parmesan Crusted Chicken with White Balsamic Basil and Cream Sauce $32.75
Herb Roasted Natural Chicken Breast with Tomatoes, Baby Spinach and Roasted Garlic Jus $33.50

From The Land
Apple and Cranberry Stuffed Pork Chop with
Wild Mushroom Sauce $33.95
Sliced Beef Sirloin with Asparagus and Cherry Tomato Fricassee $36.95
Tournedos of Beef Filet served with Sauce Merchant Du Vin $43.95

From The Sea
Roasted Red Pepper Crab Cake with Herb Remoulade Sauce $38.25
Bourbon Glazed Atlantic Salmon and Caramelized Lemons $37.95
Herb Crusted Cod Filet with a Lemon and Mushroom Bouillon $30.95

From The Earth
Farfalle Bowtie Pasta with Basil Pesto, Sweet Tomatoes and Pecorino Romano $27.50
Toasted Potato Gnocchi basil Pesto, Sweet Tomatoes and Parmesan $28.50
Ravioli with Roasted Garlic and Goat Cheese Cream Sauce $30.95
Other Wedding Services

Bar Service:
Slippery Rock University must pre-approve all functions that require service of alcoholic beverages. A fee of $10 made payable by check to Slippery Rock University is collected for processing fees. Please contact the catering department for more information regarding Slippery Rock University’s Alcohol Policy.

The wedding party must provide all alcohol. Alcohol must be served by a member of the catering staff. There will be a charge of $18.95 per hour for a minimum of four hours to pay for bartender services. One bartender will be provided for every 100 guests in attendance. Standard mixers will be supplied (Pepsi, Diet Pepsi, Ginger Ale, Sierra Mist, Tonic Water, Club Soda, orange and cranberry juices).

Cake:
Let our pastry chef create the perfect cake for your special day. From the traditional to various specialty cakes, we can design the one that is just right for you. Prices begin at $3.50 per person and up depending on the design. Other costs for special set-up pieces may be incurred. Special decorations such as ribbons, bows, fresh flowers, and greenery are welcome but not provided.

We are more than happy to set up a personal appointment with our pastry chef to discuss the perfect cake for you.

There will be a charge of $1 per person for cutting and serving of your wedding cake. (This applies to cakes provided from an outside vendor only.)

- Prices listed are subject to a 6 percent sales tax.
- A deposit of 50 percent of the total catering bill is required to confirm your wedding three months prior to your event.
- Additional labor charges will be added if your event exceeds five hours at the rate of $250 per hour.
- Final payment for your catering bill must be received no later than three business days prior to your event.
- Non-refundable facility deposit of $250 to secure the date for the room.
- A guaranteed count must be given to the catering office no later than 10 business days prior to your event. Once the final count is received a decrease in count will no longer be accepted. You can increase count up to 72 hours prior to the start of your event.

In the unfortunate event of a cancellation six to three months prior to the event AVI Fresh will return 50 percent of the catering deposit. If a cancellation is made three to zero months prior to the event the deposit will not be returned.

*All prices are subject to change without notice.

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