



INFINITELY YOU

UNFORGETTABLE. INSPIRED BY YOU.

PITTSBURGH AIRPORT MARRIOTT®

777 ATEN ROAD, CORAOPOLIS, PA 15108

T 412.490.6626 F 412.788.6299

Marriott.com/PITMC



SETTINGS BY US, INSPIRED BY YOU.



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LET US BRING YOUR SPECIAL
DAY TO LIFE

AT THE **PITTSBURGH AIRPORT
MARRIOTT**. OUR EXPERTS
WILL GO ABOVE AND BEYOND
TO MAKE YOUR VISION, YOUR
TASTES,
YOUR DREAMS COME TRUE
FOR AN UNFORGETTABLE
HAPPILY EVER AFTER
THAT EXCEEDS EVERY
EXPECTATION.



YOUR REHEARSAL

START YOUR WEDDING WEEKEND OFF WITH A POP. TOAST YOUR "I DO's"
IN THE PERFECT SETTING AT THE **PITTSBURGH AIRPORT MARRIOTT**. WHETHER A SIT-DOWN
DINNER OR A COCKTAIL RECEPTION, OUR PLANNERS WILL CREATE THE FAIRYTALE
BEGINNING TO YOUR HAPPILY EVER AFTER.

The 2026 Winter Wedding Menu 'BEFORE' THE HAPPILY EVER AFTER— REHEARSAL PACKAGE

Consider the Pittsburgh Airport Marriott for your wedding rehearsal dinner. Enjoy the beginning of your happily ever after with a dinner package that suits your needs and enhances your celebration.

STATIONED REHEARSAL DINNER \$30 PER PERSON

MEDITERRANEAN STATION

Artisan Cheeses with Crackers • Marinated Grilled Vegetables • Seasonal Bruschetta • Caesar Style Salad

PASTA STATION*

Cheese Tortellini or Cheese Ravioli and Penne or Cavatappi Pasta • White Wine Shallot, Vodka Cream and Tomato Basil Sauces • Diced Garlic and Crushed Red Pepper • Tomatoes, Spinach, Mushrooms and Asparagus • Grilled Chicken and Sweet Sausage • Shredded Mozzarella and Shaved Parmesan Cheese

SLIDER STATION

Beef Brisket with Apple Cider Sauce • Buffalo Pulled Chicken with Ranch • Carolina Pulled Pork • Served with Fried Onions, Diced Tomatoes, Shredded Cheddar and Jalapenos

-OR-

ENHANCED CARVER STATION*

Carved Roasted Beef accompanied by Silver Dollar Rolls • Horseradish Sauce and Au Jus

DESSERT AND COFFEE STATION

Chef's Selection of Assorted Dessert • Gourmet Coffee • Decaffeinated Coffee • Herbal Tea • Iced Tea

REHEARSAL DINNER BARBEQUE BUFFET \$29 PER PERSON

SELECT TWO

Fresh Cut Fruit Kebobs • Seasonal Bruschetta • Marinated Grilled Vegetables • Crudit  of Fresh Vegetables with Dip • Cucumber and Tomato Salad • Tomato and Mozzarella Salad with Balsamic Drizzle • Caesar Salad • Mixed Garden Salad • Spinach and Strawberry Salad • Broccoli and Cheddar Salad • Roasted Red Skin Potato Salad • Marinated Pasta Salad • Mediterranean Couscous

SELECT TWO

Barbecue Chicken • Barbecue Beef Brisket • Barbecue Ribs • Marriott Burgers • Sweet and Smokey Chicken Wings • Pulled Pork • Shrimp and Vegetable Kebobs

SELECT TWO

Sweet Potato Fries • Mexican Street Corn • Baked Beans • Macaroni and Cheese • Steak Fries

-PLUS-

Country Corn Bread

DESSERT AND BEVERAGES

Chef's Selection of Assorted Dessert • Iced Tea • Lemonade

*\$125 Attendant fee will apply for attended stations

Host your barbecue outside with our Chef at the grill: \$150

All prices are subject to 26% service charge and 7% tax.

Prices available for groups of (20) or more on select dates. 2026 Winter Menu Pricing subject to increase.



YOUR CEREMONY

WHETHER A MORE TRADITIONAL WALK DOWN THE AISLE OR A
ONE-OF-A-KIND CEREMONY CREATED BY YOU, CHOOSE ONE OF OUR SPECTACULAR AREAS
FOR THE PERFECT BACKDROP TO YOUR "I DO's."

THE 2026 Winter Wedding Package HAPPILY EVER AFTER WEDDING CEREMONY INFORMATION

CEREMONY

The Pittsburgh Airport Marriott offers a unique ceremony experience with flexible outdoor and indoor locations. From an intimate moment near the waterfall to a grandiose ceremony for 300, your nuptials are sure to become the perfect memory.

On site wedding ceremonies are available exclusively to couples who are hosting a wedding reception at the Pittsburgh Airport Marriott. Your certified Marriott Wedding Planners will manage many of the details and coordinate the day's logistics while you revel in the magic of your happily ever after.

DETAILS

Streamline your planning as Certified Marriott Wedding Planners act as your resource for access to: ceremony musicians, floral designers, and a myriad of officiants. Your wedding day maître'd will expertly deliver the details to exceed your expectations.

AVAILABILITY

Daytime Ceremonies: 8:30 am – 1:00 pm

Evening Ceremonies: 2:00 pm – 9:30 pm

Pricing Varies by Date and Size: \$500 - \$850





YOUR RECEPTION

EAT, DRINK AND CELEBRATE TO THE FULLEST IN ONE OF OUR
BREATHTAKING BALLROOMS. NO MATTER YOUR PREFERENCES, WE WILL TAKE CARE OF
EVERYTHING FROM THE MENU TO THE FLOWERS SO THAT YOU CAN TAKE CARE OF THE
MEMORIES.

The 2026 Winter Wedding MenuHAPPILY EVER AFTER WEDDING PACKAGE

ALL MENUS INCLUDE:

- Four Hours of Open Bar Featuring Deluxe Brand Liquors, Domestic, Domestic and Premium Beers, Call Brand Wines, Assorted Juices, Soft Drinks and Garnishes
- Two Personalized Signature Cocktails
- Two Displayed Hors d'Oeuvres
- Three Server-Passed Hors d'Oeuvres
- Champagne or Spumante Toast Provided for All Guests

Décor Inclusions:

Accent Décor with Blooms and Tealights Throughout Your Reception Area

plus

Customized Fresh Floral Centerpieces for Each Guest Table with Tea Lights

plus

Floor Length Linen with Choice of Table Sash

plus

Sleek Chair Covers with Your Selection of Band or Sash
(Chiavari Chair Upgrade Available)

- Bridal Party Refresher Room with Your Selection of Hors d'oeuvres and Assorted Beverages
- Complimentary Displaying, Cutting and Serving of Your Wedding Cake
- Your Cookies Elegantly Displayed on Decorated Cookie Table
- Gourmet Coffee Station with Herbal Tea Selection
- Exclusive Maître d' and Dedicated Wedding Captain
- Private Customized Menu Tasting and Visit with the Chef for up to Six Guests
- Marriott Bonvoy Rewards
- Complimentary Suite Accommodations for the Wedding Couple
- First Anniversary Romance Package
- Complimentary Airport Transportation
- Complimentary Parking and Special Room Rates for Guests



The 2026 Winter
Wedding Menu
HAPPILY EVER AFTER
WEDDING PACKAGE
PLATED DINNER

DISPLAYED HORS D'OEUVRES

Artisan Cheese Display with Baguettes, Assorted Crackers and Dipping Mustards Accompanied by Tomato Basil Bruschetta and Fruit Garnish

-or-

Marinated Grilled Vegetables with Balsamic Drizzle and Hummus with Pita, Celery, Cucumber, Red Pepper and Carrot Sticks

SERVER PASSED HORS D'OEUVRES

[CHOICE OF 3 PIECES PER PERSON]

Smoked Chicken Quesadilla

Phyllo Pocket with Spinach and Feta Cheese

Crispy Asparagus with Asiago Cheese

Grilled Vegetable Skewers

Thai Sesame Chicken Skewers

Bacon Wrapped Scallops

Miniature Crab Cakes

Pot Stickers with Sweet Soy Sauce

Vegetable Spring Rolls with Thai Chili Sauce

Boursin Cheese and Spinach Filled Mushrooms

Fried Pickles with Ranch Dipping Sauce

Toasted Ravioli with Marinara Sauce

Strawberry and Pineapple Kebobs

Tomato and Mozzarella Skewers

Basil Asiago Risotto Balls

Coconut Chicken

Coconut Shrimp

Beef Franks Wrapped in Puff Pastry

Meatballs (*choice of Swedish, Thai Chili, Orange Balsamic, or Barbecue*)

APPETIZERS, SALADS AND SORBETS

[CHOICE OF TWO]

Wedding Soup

Cream of Potato Leek Soup

Roasted Red Pepper Gouda Bisque

Cheese Tortellini with White Wine Shallot Sauce

Gnocchi with Vodka Cream Sauce

Marriott Signature Salad

Caesar Style Salad

Spinach and Strawberry Salad

Harvest Salad

Lemon Sorbet

Seasonal Sorbet

ACCOMPANIMENTS

[CHOICE OF TWO]

Boursin Mashed Potatoes

Parmesan Mashed Potatoes

Truffle Infused Mashed Potatoes

Roasted Red Pepper Mashed Potatoes

Herb Roasted Red Skin Potatoes

Twice Baked Potato

Reggiano Basil Risotto

Mediterranean Couscous

Rice Pilaf

Asparagus with Lemon Pepper Butter

Green Beans with Carrots

Roasted Vegetables

Broccoli with Roasted Red Pepper

The 2026 Winter Wedding Menu

HAPPILY EVER AFTER WEDDING PACKAGE

PLATED DINNER

ENTREES

Chicken Toscana
sautéed breast of chicken with lemon, white wine sauce, spinach and fontina cheese

Chicken Francaise or Chicken Romano
sautéed breast of chicken finished with sherry beurre blanc or lemon cream

Chicken Marsala or Chicken Madeira
sautéed breast of chicken with marsala or madeira wine sauce and wild mushrooms

Chicken Trentino
asiago encrusted chicken with cognac cream sauce

Chicken Citron
spinach and ricotta stuffed chicken with citrus butter and candied zest

Pan Seared Salmon
pistachio encrusted with lemon leek sauce or pan seared with chai tea honey glaze

Pan Seared Haddock
served with pineapple salsa or cajun seared with lemon butter

Cod Veronique
baked with vineyard beurre blanc- a vermouth cream sauce with red and green grapes

Mahi Mahi
grilled with red wine peppercorn demi-glace

Roast Sirloin of Beef
served with roasted garlic or port wine demi-glace

Filet Mignon or Tenderloin of Beef
served with roasted garlic or port wine demi-glace

VEGETARIAN ENTREES

Tuscan Tomato
fresh tomato with portobello ragout on a bed of sautéed spinach and rice

Stuffed Portobello Mushroom
Filled with vegetable ragout on a bed of sautéed spinach with lemon cream

Rustic Ravioli
cheese or mushroom filled ravioli with tomato basil or alfredo sauce

Eggplant Roulade
spinach and ricotta stuffed eggplant with tomato basil sauce

Vegetable Napoleon
seasonal roasted layered vegetables

Cheese Tortellini
presented with white wine shallot sauce and julienne vegetables

GLUTEN FREE ENTREES

Chicken Mediterranean
sautéed breast of chicken with artichoke hearts, roasted tomatoes, roasted red peppers, spinach and feta cheese

Pan Seared Haddock, Salmon or Mahi Mahi
served with pineapple salsa or cajun seared with citrus butter

Filet Mignon or Tenderloin of Beef
served with roasted garlic or herb butter

The 2026 Winter Wedding Menu

HAPPILY EVER AFTER WEDDING PACKAGE

PLATED DINNER

DUAL ENTREES

Tenderloin of Beef and Chicken
tenderloin of beef with port wine demi-glace accompanied
by your selection of chicken

Tenderloin of Beef and Salmon
tenderloin of beef with roasted garlic demi-glace
accompanied by your selection of salmon

Filet Mignon and Chicken
filet of beef with herb butter accompanied by your
selection of chicken

Filet Mignon and Haddock
filet of beef with herb butter accompanied by your
selection of haddock

DUAL ENTREES (CONTINUED)

Chicken and Crab Cake
your selection of chicken accompanied by a pan seared crab
cake

Tenderloin of Beef and Crab Cake
tenderloin of beef with port wine demi-glace accompanied by
a pan seared

Tenderloin of Beef and Lobster Tail
tenderloin of beef and lobster tail with sweet cream butter



The 2026 Winter Wedding Menu

HAPPILY EVER AFTER WEDDING PACKAGE

BUFFET SELECTIONS

APPETIZERS, SALADS AND SORBETS [CHOICE OF ONE]

Wedding Soup
Cream of Potato Leek Soup
Roasted Red Pepper Gouda Bisque
Marriott Signature Salad
Caesar Style Salad
Spinach and Strawberry Salad
Seasonal Salad
Lemon Sorbet
Seasonal Sorbet

ACCOMPANIMENTS [CHOICE OF TWO]

Boursin Mashed Potatoes
Parmesan Mashed Potatoes
Truffle Infused Mashed Potatoes
Roasted Red Pepper Mashed Potatoes
Herb Roasted Red Skin Potatoes
Reggiano Basil Risotto
Mediterranean Couscous
Rice Pilaf
Asparagus with Lemon Pepper Butter
Green Beans with Carrots
Roasted Vegetables
Broccolini with Roasted Red Pepper

CARVED ENTRÉE [CHOICE OF ONE]

Honey Glazed Ham
Herb Roasted Turkey
Herb Encrusted Pork Loin
Baron of Beef with Horseradish Sauce

ADDITIONAL ENTREES [CHOICE OF TWO]

Chicken Toscana with Spinach and Fontina Cheese
Chicken Francaise or Romano with Sherry Buerre Blanc
or Lemon Cream
Chicken Marsala or Maderia with Wine Sauce and
Mushrooms
Chicken Mediterranean with Artichoke Hearts, Roasted
Tomato, Roasted Red Pepper, Spinach and Feta
Cheese
Pistachio Encrusted Salmon with Lemon Leek Sauce
Pan Seared Salmon with Chai Tea Honey Glaze or Citrus
Beurre Blanc
Pork Loin with Apple Pear Demi-Glace
Pan Seared Haddock with Citrus Buerre Blanc

PASTA [CHOICE OF ONE]

Cheese Tortellini with White Wine Shallot Sauce
Penne with Roasted Red Pepper Cream Sauce
Cheese Ravioli with Vodka Cream Sauce
Gnocchi with Tomato Basil Sauce



*First course may be served to your guests at no additional charge. All Packages are Served with Fresh Rolls and Butter, Gourmet Coffee, Decaffeinated Coffee and Herbal Tea. Your Wedding Cake will be cut and served at no additional cost.

The 2026 Winter Wedding Menu

HAPPILY EVER AFTER WEDDING

PACKAGE PRICING

PLATED DINNER PACKAGE

| | |
|--------------------------|----------|
| Chicken Toscana | \$91.00 |
| Chicken Francaise/Romano | \$91.00 |
| Chicken Marsala/Madeira | \$91.00 |
| Chicken Trentino | \$91.00 |
| Chicken Citron | \$91.00 |
| Pan Seared Salmon | \$98.00 |
| Pan Seared Haddock | \$91.00 |
| Cod Veronique | \$91.00 |
| Mahi Mahi | \$99.00 |
| Roast Sirloin of Beef | \$99.00 |
| Filet Mignon | \$107.00 |
| Tenderloin of Beef | \$103.00 |
| Vegetarian Entrée | \$91.00 |

DUAL DINNER PACKAGE

| | |
|-------------------------------------|--------------|
| Tenderloin of Beef and Chicken | \$101.00 |
| Tenderloin of Beef and Salmon | \$103.00 |
| Filet Mignon and Chicken | \$104.00 |
| Filet Mignon and Haddock | \$104.00 |
| Chicken and Crab Cake | \$105.00 |
| Tenderloin of Beef and Crab Cake | \$108.00 |
| Tenderloin of Beef and Lobster Tail | Market Price |

BUFFET DINNER PACKAGE

| | |
|---------------|----------|
| Dinner Buffet | \$101.00 |
|---------------|----------|

SENSATIONAL STATIONS PACKAGE

Customized packages personalized upon request

LUNCHEON AND BRUNCH PACKAGES

Customized packages personalized upon request

All prices are subject to 26% service charge and 7% tax.

Package pricing is negotiable based upon date and selections. A service charge of 13 % of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. Only employees employed by the hotel receive the service charge. Temporary staffing agency employees working banquet functions will not receive any portion of the service charge. An administrative fee of 13% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel for the administration of the banquet and will not be distributed as a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. Prices available on 2026 Winter Menu on select dates. 2026 Winter Menu Pricing subject to increase.

The 2026 Winter Wedding Menu

HAPPILY EVER AFTER WEDDING PACKAGE

SNACKS & STATIONS

Take your social hour to the next level with chef-attended hors d'oeuvres stations or treat your guests to a late night snack after a night of celebrating

ANTIPASTO DISPLAY

Italian Meats, Cheeses, Peppers, Olives and Mushrooms served with Ciabatta, Focaccia and Tuscan Rolls

CRAB CAKE STATION

Sautéed to Order with Old Bay Aioli or Lemon Cream Sauce Served on a Bed of Field Greens

MUSHROOM STATION

Sautéed to Order Forged Wild Mushrooms Served on a Bed of Field Greens with a Parmesan Crisp

BRUSCHETTA STATION

Made to Order Tomato Basil and Olive Tapenade Served on a Crostini with Parmesan Cheese

SHRIMP SCAMPI STATION

Sautéed to Order with Tomatoes, Scallions, Garlic and White Wine Served with Grilled Artisan Bread

SWEET OR SAVORY FRUIT STATION

Made to Order Honeydew and Cantaloupe Melons with Prosciutto or Fresh Fruit Tartelettes with Diced Strawberries, Kiwis or Melons

MEATBALL STATION

Sautéed to Order with Tomato Basil Sauce served over Herb Risotto with Shaved Parmesan

PIEROGI

Potato Pierogis • Crumbled Bacon • Caramelized Onions • Cheddar Cheese • Sour Cream

MASHED POTATO

Buttermilk Mashed Potatoes • Mashed Sweet Potatoes • Marshmallows • Brown Sugar • Raisins • Crumbled Bacon • Sour Cream • Shredded Cheese • Whipped Butter • Gravy

LOTS OF TOTS

Tater Tots • Cheese Sauce • Shredded Cheddar Cheese • Crumbled Bacon • Sour Cream • Ranch • Gravy

NACHO

Tri-Color Tortilla Chips • Nacho Cheese • Jalapenos • Sour Cream • Salsa • Guacamole

DIP

Buffalo Chicken Dip • Spinach and Artichoke Dip • Hummus • Tri-Color Tortilla Chips • Pita Chips • Vegetable Strips

MAC AND CHEESE

Crumbled Bacon • Diced Tomatoes • Jalapenos • Buttered Bread Crumbs

DONUTS

Assorted Cake and Glazed Donuts

THE 2026 Winter Wedding Menu

HAPPILY EVER AFTER WEDDING PACKAGE

ENHANCEMENTS

Bring the day of your dreams to life with stylish enhancements to your menu or ballroom, all while suiting the needs of you and your guests.

CHOCOLATE DIPPED STRAWBERRIES

Platter of hand-dipped chocolate strawberries placed on each table following dinner

FLAMBÉ STATION

Caramel Apples • Bananas Foster • Seasonal Peach Flambé

SIGNATURE COCKTAIL

Feeling creative? Design your own signature drink! Many available at no additional cost

SANGRIA STATION

Your selection of red or white wine with fruit garnish

MINIATURE MARTINI SERVICE

Server passed mini tinis in your selection of color

A TOUCH OF BUBBLES

Server passed spumante with berries

WINE POUR WITH DINNER

Deluxe Brands of Red and White offered throughout dinner

BEER, BOURBON AND BUBBLE BARS

Craft Beers • Specialty Bourbons • Variety of Sparkling Wines

ESPRESSO AND CAPPUCCINO STATION

Gourmet or Decaffeinated Coffee • Flavored Syrup • Sugar Cubes • Shaved Chocolate • Whipped Cream • Dusted Cinnamon • Dusted Sugar in the Color of your choice

OUTDOOR COCKTAIL RECEPTION AND/OR WEDDING CEREMONY

One hour or more near a relaxing waterfall and flourishing outdoor space

MONOGRAMS & LOGOS

Design a personalized monogram or logo to project your wedding style

CUSTOM SLIDESHOW

Up to 75 of your photos scrolled on custom slideshow at the entrance of your ballroom

SPECIALTY LINENS

Linens available in a variety of fabrics, colors and styles

CHIAVARI AND PHOENIX CHAIRS

Chair colors available in gold, silver, clear, white and fruitwood

ELEGANT UPLIGHTING

Customized to enhance wedding décor with corresponding colors

CUSTOMIZED ICE BARS & SCULPTURES

Choose from a variety of breathtaking ice creations and luges (priced per piece)



YOUR BREAKFAST/BRUNCH

MAKE FINAL LASTING MEMORIES WITH YOUR GUESTS AND ENJOY MOMENTS FROM THE NIGHT
BEFORE OVER BREAKFAST OR BRUNCH.

THE 2026 Winter Menu 'AFTER' THE HAPPILY EVER AFTER

A BREAKFAST OF DISTINCTION + MORE

BRUNCH BUFFET \$26 PER PERSON

BRUNCH BUFFET

Assorted Muffins and Scones

Fresh Cut Fruit with Yogurt Dip

Grilled Vegetables with Balsamic Drizzle

or Crudité of Vegetables with Dip

CHOICE OF TWO

Broccoli and Cheddar Quiche • Western Style Quiche • Spinach, Tomato and Feta Frittata • Sausage, Cheddar and Red Pepper Frittata • Classic Scrambled Eggs with Salsa and Sour Cream • Pancakes with Whipped Cream, Chocolate Chips and Warm Maple Syrup • Brioche French Toast with Fruit Sauce and Warm Maple Syrup

CHOICE OF TWO

Crispy Bacon • Baked Ham • Breakfast Sausage • Chicken Romano • Chicken Marsala

CHOICE OF ONE

Cheese Tortellini • Penne alla Vodka • Basil Asiago Risotto • Scalloped Potatoes • Roasted Redskin Potatoes

Gourmet Coffee, Decaffeinated Coffee, Herbal Tea

BON VOYAGE BREAKFAST \$21 PER PERSON

DISPLAYED

Two Juice Selections

Fresh Cut Fruit

Assortment of Breakfast Breads

BUFFET TO INCLUDE

Classic Scrambled Eggs with Cheddar and Salsa on the Side
Breakfast Potatoes

PLUS

CHOICE OF ONE

Brioche French Toast with Maple Syrup and Creamy Butter

Or

Pancakes with Whipped Cream and Chocolate Chips

PLUS

CHOICE OF ONE

Bacon or Sausage

PLUS

STATIONED

Gourmet Coffee, Herbal Tea, Decaffeinated Coffee

ENHANCEMENTS

Yogurt and Granola Parfaits | \$4 Each

Made to Order Omelet Station* | \$7 per Person

Champagne Mimosas | \$6.5 Each

Bloody Mary's Garnished with Applewood Bacon and Celery | \$8 Each

Sangria | \$115 Per Gallon
(serves 20-25 glasses)

*\$125 Attendant fee will apply for attended stations

All prices are subject to 26% service charge and 7% tax. Prices available on Saturday and Sunday for groups of (20) or more guests. Prices available in 2026 Winter Menu on select dates.

2026 Winter Menu Pricing subject to increase.



YOUR DETAILS

WE KNOW THAT YOUR SPECIAL DAY IS IN THE DETAILS, WHICH IS WHY WE OFFER AN ARRAY OF SERVICES. FROM FREE, ONSITE PARKING AND PRIVATE PRE-RECEPTION AREAS TO SPECIALTY LINENS, WE ENSURE THAT YOU AND YOUR GUESTS GET A TASTE OF UNFORGETTABLE.

HOTEL GALLERY



CHIAVARI CHAIRS



UPLIGHTING OPTIONS



TABLE SCRAPING



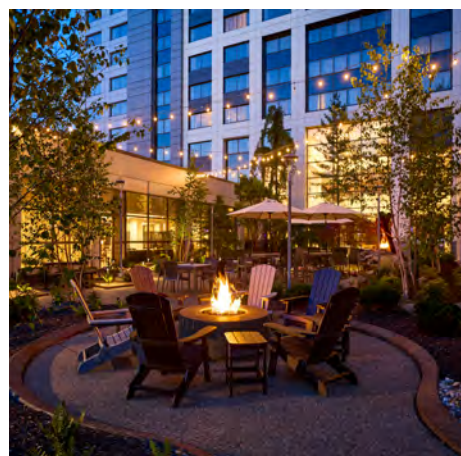
SPECIALTY LINEN



PITTSBURGH COOKIE TABLE



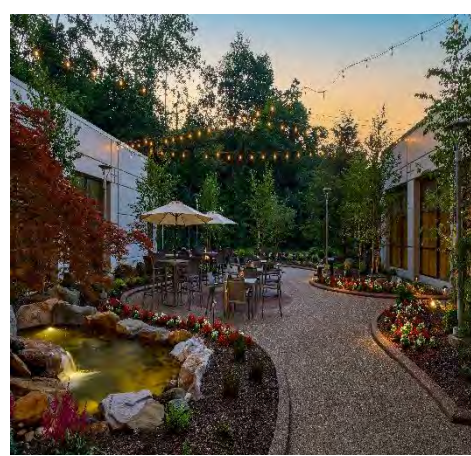
BALLROOM RECEPTION



OUTDOOR LOUNGING AREA



OUTDOOR CEREMONY



SCENIC COURTYARD