



Thank you for your interest in Hyeholde and the Round Room.

What sets us apart from other entertainment venues for business and social events consisting of up to 100 participants, is Hyeholde's quality of food and drink, and an atmosphere unequalled in the area.

Business Events

Business meetings, regional conferences and other corporate functions find us equipped with the latest high-speed wireless Internet access, faxing and photocopying services. Our gardens and lawns offer participants a chance to stretch their legs and think not only "out of the box" but "out of the building" as afternoon and evening meetings run on. In short we have all the amenities and ambience to make your functions productive and pleasant.

Hyeholde Restaurant and the Round Room are located off Coraopolis Heights Road, 12 minutes from the Pittsburgh International Airport and 20 minutes from downtown.

After reviewing this information, please feel free to contact us with any questions or to schedule a personal consultation at your convenience. **Please contact Matthew Haushalter at the Round Room at Hyeholde Restaurant.** Again, we would like to thank you and look forward to helping you plan your next function at Hyeholde.

Sincerely,

Matthew Haushalter
412-264-6924
roundroom@hyeholde.com

www.hyeholde.com

GENERAL POLICIES AND INFORMATION

Welcome to Hyeholde. The entire staff of Hyeholde is committed to providing the finest in professional service for you and your guests. Each detail of your event will be meticulously coordinated to meet your specifications and exceed your expectations. The following policies will help you in the planning of your event.

FOOD AND BEVERAGE

Hyeholde Restaurant and the Round Room will provide all of your food and beverage needs. Outside food and beverages are not permitted. Menu and service details for your function must be finalized two weeks prior to your event. Final guest and entree counts are due no later than one week prior to the event or original numbers will be utilized for all set up and charges.

If your party will be ordering that day from a limited menu, there will be a \$15 **no show fee** for lunch and a \$25 **no show fee** for dinner assessed for each guest that falls below the confirmed number. Any changes in guest count can be confirmed up to 48 hours prior to your event.

Parties preordering from the banquet menu must limit their entree selections to three entrees plus a vegetarian meal as discussed with the Manager before your invitations are sent. Final guest count is due 1 week prior to your event, any changes in guest count can be confirmed up to 48 hours prior to your event.

Buffet presentations are available for parties of 20 or more. Our Manager will be happy to advise you regarding quantities and selections to assure your guests of a well rounded selection and the proper quantity for your function. Due to Health Department requirements, anyone wishing to take food from the premises must sign a release waiver.

PRICING

Prices quoted in the Banquet packet are accurate at the time of printing. We reserve the right to change pricing due to unforeseen market fluctuations. All quoted prices will be guaranteed 60 days prior to your event date.

SERVICE CHARGES AND SALES TAX

Prices quoted in the banquet package do not reflect service charge or sales tax. All food and non-alcoholic beverages are subject to a 20% service charge and a 7% sales tax. Alcoholic beverages are subject to a 20% service charge and a 7% Allegheny County Drink Tax.

HOLDING AND CONFIRMATION OF ROOM

Upon initial inquiry for a specific date, a tentative hold may be requested. The date will be released after two weeks if we do not receive a signed contract and deposit. Room confirmation deposits are as follows, \$250.00 for groups under 20, \$500.00 for groups under 50 and \$1000.00 for groups of 50 or more. Deposits will be applied to your final bill.

PAYMENT PROCEDURES

Final payment for all events is due at the end of each function. Corporate accounts and direct billing arrangements must be made before your function. Certified checks, debit and credit cards are accepted for final payment, **No personal checks will be accepted.**

LIABILITY

Hyeholde reserves the right to monitor, inspect and control all private functions. The Round Room is a non-smoking area. Liability for any damages to the premises will be charged accordingly. Hyeholde will assume no responsibility for private property or equipment brought into the facility by you or any of your guests. Hyeholde reserves the right to refuse or limit the service of alcoholic beverages to any visibly intoxicated guests or anyone we suspect to be under the legal drinking age who can not produce a valid state issued form of identification.

ANCILLARY SERVICES

The Banquet Department will be happy to suggest outside vendors to assist you with floral arrangements, decorations, music, entertainment and photography services.

White & Ivory table linens and napkins are provided at no cost, specialty linen, floor length cloths, napkins, and chair covers are available by special order through a linen company at an additional charge. Votive candles and hurricane lamps are available for use as table centerpieces.

Place cards are required when two or more entrees are being served. Hyeholde will provide place cards with guest name, table number and entree selection for \$.50 per person.

Hyeholde can also provide a variety of audiovisual equipment for any need upon request and specialty items can be ordered through our Manager.

VALET FEES

50 – 100 people:	\$100.00 for 2 valets
25 – 50 people:	\$50.00 for 2 valets
Less than 25 people:	\$1.00 per person for one valet

Sunday

50 – 100 people:	\$200.00 for two valets
Less than 50:	No Valet – unless requested, then it is \$100.00

Please inform our Manager if your guests will be arriving by hotel shuttle, limousine, cab service or any means other than private automobile.

BEVERAGE SERVICE

Hyeholde offers selected house and premium brand liquors, beers and wines along with a specialty wine list. We offer a host bar or cash bar set up using cocktail tray service. Partying is fun, BUT... to insure a successful function and your safe return, we encourage your cooperation and moderate drinking among your guests. Following the Pennsylvania State liquor laws, no one under 21 will be served or allowed to consume alcoholic beverages. If, in our opinion, we feel a person has had too much to drink, we will call a cab at their expense.

COCKTAILS (Per drink based on consumption)

House wine by the glass	\$5.50
Merlot, Cabernet, Chardonnay and White Zinfandel	
Premium wine by the glass	\$8.50
Chardonnay, Sauvignon Blanc, Merlot, Cabernet, Pinot Noir, Pinot Grigio and Shiraz	
Bottled Beer	\$5.50
Amstel Lt., Budweiser, Coors Lt., Heineken, Beck's Dark, Bass Ale, Penn Pilsner, Sam Adams, Rolling Rock, Yuengling, O'Douls NA	
Keg Beer Available with Prior Notice	\$Market Price
House Cocktails	\$5.50
Bacardi Rum, Jim Beam, Seagram's Seven Whiskey, Raynal Brandy, DeKuyper Amaretto, Captain Morgan Rum, Gosling's Black Rum, Malibu Rum, Jose Cuervo Tequila, Wild Turkey Bourbon, Jack Daniels, Canadian Club Whiskey, Seagram's VO Canadian Whiskey, Beefeater Gin, Tanqueray Gin, Absolut Vodka, Stoli Vodka, Harvey's Bristol Cream Sherry, Tio Pepe Sherry, Southern Comfort, Romana Sambuca Creme de - and Schnapps	
Premium Cocktails	\$6.50
Old Grand Dad Bourbon, Maker's Mark Bourbon, Crown Royal Whiskey, Bombay Sapphire Gin, Ketel One Vodka, Stoli Limon Vodka, Frangelico, Midori Melon, Di Saronno Amaretto, Kahlua and Bailey's Irish Cream	
Super Premium Liquors & Cordials	\$7.50
Jameson Irish Whiskey, Grey Goose Vodka, Chivas Regal Scotch, Dewars Scotch, J&B Rare Scotch, Johnnie Walker Black Scotch, Glenfiddich 12 year Single Malt Scotch, Macallan 12 year Single Malt Scotch, Courvoisier VS Cognac, Remy Martin VSOP Cognac, Drambuie, Grand Marnier, Graham's Six Grapes Port, Chambord.	
Martini's and Manhattan Signature Specialties	\$8.00
<u>DINNER WINES</u>	
1.5 L House wine	\$50.00
Chardonnay, Cabernet, Merlot and White Zinfandel	
750ml Premium wine	\$55.00
Chardonnay, Sauvignon Blanc, Merlot, Cabernet, Pinot Noir, Pinot Grigio and Shiraz	
<u>CHAMPAGNE AND SPARKLING WINES</u>	
Domaine Ste. Michelle	\$35.00
Martini and Rossi Asti Spumante	\$40.00
Korbel Brut	\$45.00
Champagne Punch	\$40.00 per gallon
<u>NON-ALCOHOLIC BEVERAGES</u>	
Coffee, Tea and Soft drinks	\$3.50 per person
Fruit Punch	\$25.00 per gallon

BREAKFAST AND BRUNCH

Continental Breakfast (serves approximately 25 people)

Fresh fruit tray	\$80.00
or for parties under 20, individual fruit cups at	\$3.50 each
Bagels with cream cheese	\$30.00 (15.00 per dozen)
Assorted Homemade Pastries	\$30.00 (15.00 per dozen)
Coffee, tea and juices for morning portion of meeting	\$2.50 per person
Coffee, tea and sodas for afternoon portion of meeting	\$2.50 per person

Breakfast and Brunch

All Brunch items are priced by the pan. Each pan serves approximately 20-25 guests.

Plated Breakfasts are also available upon request.

Chef attended Cooked to Order Omelet Station	\$165.00
Eggs Benedict With Hollandaise Sauce	\$70.00
Scrambled Eggs	\$55.00
Quiche (serves 8) Choice of spinach, ham, bacon, cheese or seafood	\$47.50
Smoked Salmon Served with Traditional Accompaniments	\$175.00
Gravlax Served with Traditional Accompaniments	\$175.00
Ham, Sausage or Bacon	\$75.00
Home Fries	\$65.00
Crepes with Syrup	\$65.00
Waffles with Syrup	\$65.00
Cheese Blintz Add Seasonal Berry toppings and whip cream	\$90.00 \$30.00

LUNCHEON SELECTIONS

SALADS

All luncheon salads are served with a cup of Sherry Bisque, Seasonal Sorbet and our homemade breads.

Caesar Salad	\$11.00
Chicken Caesar Salad	\$13.50
Grilled Chicken or Steak Salad	\$15.00/\$16.00
Served on a bed of Organic Greens with Tomatoes, Mandarin Oranges and Balsamic Vinaigrette	
Grilled Salmon Salad	\$16.00
Served on a bed of Organic Greens with Plum Tomatoes, Asparagus, Dry Roquefort and Dill Vinaigrette	

GOURMET SANDWICHES

All our Gourmet Sandwiches are served with a cup of Sherry Bisque and Seasonal Sorbet.

Tarragon Chicken Salad on a Croissant	\$12.00
Roasted Chicken dressed in a Creamy Tarragon Dressing with Roasted Tomato and Lettuce	
Traditional Tuna Salad on a Croissant	\$12.00
With Hard Boiled Eggs	
Roast Beef Pastrami Sandwich	\$13.50
On fresh Rye Bread with Swiss Cheese and Whole Grain Mustard	
Grilled Portobello Sandwich	\$12.00
Oven Roasted Tomato, Avocado Sprouts and Olive Tapenade	

Our Gourmet Sandwiches are served with your choice of one of the following:

Cabbage and Carrot Slaw with Sweet & Sour Soy Vinaigrette
Traditional Potato Salad
Rice Salad with Wild Rice, Almonds, Herbs and Dried Fruit
Fruit Salad

LUNCHEON ENTREES

All luncheon entrees are served with a Salad, Seasonal Sorbet, and your choice of one starch and one vegetable along with our homemade breads.

GRILLED TENDERLOIN OF BEEF	\$19.00
Served Medium Rare with a Natural Demi-Glaze	
SAUTÉED CHICKEN BREAST	\$17.50
Served with a Marsala Sauce	
CHICKEN PICATTA	\$17.50
Served with a Lemon Caper Sauce	
BAKED SALMON	\$17.50
Served with a Caper Beurre Blanc	
VEGETARIAN	\$11.50
Chef's Seasonal Choice	
SEAFOOD PASTA	\$16.50
Served with your choice of an Alfredo, Pesto, Garlic & Olive Oil or Red Pepper Cream Sauce	
PASTA PRIMAVERA	\$11.50
Fresh Vegetables with an Olive Oil and Garlic Sauce	
CHICKEN PASTA	\$14.00
Served with your choice of an Alfredo, Pesto, Garlic & Olive Oil or Red Pepper Cream Sauce	

HORS D'OEUVRES

Table Presentation

All of our platters of Hors D'oeuvres serve approximately 20 - 25 people.

Bowl of Iced Shrimp **\$180.00**

Served with Lemon wedges and our tangy Cocktail Sauce

Medley of Fruit Tray **\$80.00**

Assorted Cheese Tray **\$90.00**

Served with Crackers and a dipping Mustard

Antipasto Tray **\$95.00**

Soppressata, Capocollo, Salami, Carpaccio, Fresh Provolone and Parmigiano-Reggiano, Served with Roasted Red Peppers and Caper Berries

Crudite Tray **\$75.00**

with Marinated and Grilled Vegetables along with Raw Vegetables and dip

Brie Wheel **\$70.00**

Covered with Raspberry filling and Baked in Puff Pastry.

Served with Bruschetta Toast

House Smoked Salmon Platter **\$180.00**

Served with Caper and Red Onions along with a Dill Garlic Aioli

CHEF ATTENDED CARVING STATIONS

All stations serve approximately 20-25 people

Ham or Turkey **\$275.00**

Grilled Tenderloin of Beef, Prime Rib or Lamb **\$325.00**

Served with Jus, Horseradish sauce, mustard, homemade mayonnaise, Lettuce, Tomato, Onion and Hyeholde's Fresh Baked Sandwich Rolls

CHEF ATTENDED, COOKED TO ORDER PASTA STATION **\$250.00**

Our Chef will create a pasta dish for each of your guests specifications. They will have their choice between two types of pasta, a red or white sauce, and a selection of fresh vegetables along with meatballs, sausage and Parmigiano-Reggiano.

CHEF ATTENDED MARTINI SALAD BAR STATION **\$125.00**

Two types of greens and dressings, assortment of vegetables, cheeses & croutons

RAW BAR **\$ market price**

Shrimp along with Clams, Mussels and Oysters all on the half shell.

Displayed on ice and served with our tangy Cocktail Sauce, Lemon wedges, Tabasco, Onion Relish and American Caviar.

BUTLER PASSED

These wonderful morsels can also be table presentation. Each item is sold by the dozen. We recommend three to four pieces per person before a dinner or ten to twelve pieces per person in lieu of a meal.

GROUP 1 \$20.00 Per Dozen

Tomato Basil on Bruschetta Toast
Garnished with Chiffonade of Basil

Mushroom Duxelle on Brioche
Smooth and Aromatic Duxelle on Toasted Brioche

Blackened Chicken Salad Canapés
Cool and Spicy with Traditional Seasonings & Creamy Dressing

***Spanakopita**
Spinach and Cheese in Phyllo

***Little Vegetable Quiches**

GROUP 2 \$24.00 Per Dozen

***Chimichurri Grilled Pork**
South-Central American Style Marinated & Grilled with Parsley & Garlic

***Al Pastor Chicken**
Slow Cooked & Pulled Chicken with Fresh Herbs & Aioli

***Fried Vegetable Spring Rolls.**

***Pulled BBQ Pork on Polenta**
Sweet & Savory

Chicken Dijon Parcels

Figs Stuffed with a Mild Goat Cheese

GROUP 3 \$29.00 Per Dozen

***Sweet and Sour Chicken Rolls**

***Dry Rubbed Grilled Beef Skewers**
With Grilled Vegetables

Ceviche Shooter
Fresh Fish Ceviche with Juicy Oranges and Cilantro

Spicy Lime Shrimp Skewers
Served Hot or Cold

***Grilled Shrimp Skewers**

***Bacon Wrapped Scallops**

***Mushroom Caps Stuffed with Crab Meat**

()- denotes Hot Hors d'oeuvre*

DINNER SELECTIONS

APPETIZERS & SOUPS

Seasonal Fresh Fruit Plate with Raspberry Yogurt Sauce	\$4.50
Smoked Salmon served with Egg, Capers & Onions along with a Lemon Crème Fraîche	\$6.00
Shrimp Cocktail	\$6.50
Hyeholde's Traditional Sherry Bisque	\$5.00
Wedding Soup	\$6.00
Seafood Bisque	\$6.50
Seasonal Cold Fruit Soup	\$5.50

SALADS

Chef's Selection of Seasonal Greens	n/c
Chopped Caesar Salad	n/c
Iceberg Wedge Served with Blue Cheese, Tomato and Green Goddess Dressing	n/c
Spinach Salad Served with a Warm Bacon Vinaigrette	n/c
Salad of Bibb Lettuce served with a Blood Orange Vinaigrette	\$1.50
Caesar Salad Wrapped in Specked Ham with Toasted Croutons	\$1.50

IN BETWEEN

Seasonal Sorbet	n/c
Blood Orange Sorbet	\$1.50
Pear Champagne Sorbet	\$1.50
Grapefruit Sorbet	\$1.50
Fresh Melon Sorbet (seasonal)	\$1.50

ACCOMPANIMENTS

Starches

Fingerling Rilette Potatoes
Rice Pilaf
Scalloped Potatoes
Truffle Whipped Potatoes
Herbed Fingerlings
Roasted Shallot Smashed Potatoes with Sour Cream & Chives
Butter Garlic & Herb Smashed Redskins

Vegetables

Roasted Pattypan Squash (Seasonal)
Snow Peas with Julienne Red & Yellow Peppers and Onions
Mushroom Fricassee
Roasted Cauliflower
Asparagus
Green Beans with Julienne Carrots
Minted Zucchini
Broccoli Almondine
Glazed Baby Carrots

DINNER ENTREES

All entrees include a Salad, Seasonal Sorbet, and your choice of one starch and one vegetable along with our homemade breads.

MEDITERRANEAN CHICKEN BREAST	\$27.00
Sautéed and Served with Olives, Artichoke Hearts, Capers, Tomatoes in a White Wine Sauce	
SAUTÉED CHICKEN BREAST	\$28.00
With a Marsala Sauce	
CHICKEN PICCATA	\$27.00
Sautéed and Served with a Lemon Caper Cream Sauce	
SPICED FILET OF BEEF	\$39.75
With Maître d'Hôtel Butter	
SLOW BRAISED EYE OF THE ROUND	\$35.00
With Mushroom Sauce	
GRILLED MARINATED BARBECUE PORK LOIN	\$27.00
Served with Seasonal Chutney	
PORTERHOUSE LAMB CHOPS	\$39.00
With a Black Currant Glaze	
PAN SEARED SEABASS	\$39.75
With Roasted Tomatoes, Olives and Herbs	
ROASTED HALIBUT	\$35.00
<i>(Seasonal April – September)</i>	
With a lemon & Dijon Sauce	
BAKED SALMON	\$33.00
With a Caper Beurre Blanc	
JUMBO LUMP CRAB CAKE	\$35.00
With Red Pepper Coulis	
VEGETARIAN FEAST OF THE SEASON	\$24.00
Chef's Seasonal Choice	
SURF AND TURF	\$Market Price
Any combination of Beef or Chicken served with your choice of Fish, Shrimp or Lobster	

Our Chef will try to satisfy any additional entree selections upon your request.

Children's Menu

Their meal includes the Seasonal Sorbet and your choice of one entree

Chicken Tenders served with French Fries and Ketchup **\$11.50**

Pasta with a butter, cheese or red sauce **\$11.50**

BUFFET RECEPTION

All Buffet items are priced by the pan. Each pan serves approximately 20-25 guests. This represents a selection for our Buffets. Our Chef would be happy to discuss any additional selections that you might request.

Field Greens Served with two dressings, Homemade breads and Tapenade	\$125.00
Cold Pasta Salad Served with your choice of a Creamy or a Vinaigrette Dressing	\$65.00
Vegetable in Season	\$80.00
Smashed Yukon Potatoes With Garlic and Fresh Herbs	\$80.00
Roasted Mashed Sweet Potatoes	\$80.00
Wild Rice Pilaf	\$80.00
Vegetable Lasagna	\$150.00
Pasta Primavera With Seasonal Vegetables and a Garlic and Olive Oil Sauce	\$130.00
Grilled Chicken Pasta With your choice of an Alfredo, Pesto, Garlic and Olive Oil or Red Pepper Cream Sauce	\$145.00
Pasta Bolognese Sausage and Meatballs in a Marinara Sauce	\$160.00
Seafood Pasta With your choice of an Alfredo, Pesto, Garlic and Olive Oil or Red Pepper Cream Sauce	\$175.00
Baked Salmon With a Lemon Caper Beurre Blanc	\$180.00
Pepper Crusted Swordfish With a Brown Butter and Lemon	\$180.00
Grilled Snapper With a Freshly Prepared Fruit Salsa	\$180.00
Sautéed Chicken Marsala With Forest Mushrooms	\$180.00
Ham With Honey Glaze	\$180.00
Turkey With Jus and Horseradish Sauce	\$180.00
Tenderloin of Beef With Jus and Horseradish Sauce	\$245.00
Prime Rib With Jus and Horseradish Sauce	\$230.00
Leg of Lamb With Jus and Horseradish Sauce	\$240.00
<i>Have a Chef attend your Buffet Carving your Ham, Turkey, Tenderloin, Prime Rib or Leg of Lamb</i>	\$65.00

DESSERTS

Cheesecake

Citrus, Irish Cream, Chocolate, Mango – Passion Fruits, Pumpkin or Raspberry Swirl (**Limit of one type**) Served with seasonal berries and whipped cream.

Fruits Tuile Cup

Almond tuile cup with fresh fruits and lemon cream

Trio Sorbet in Almond Tuile Cup

Seasonal trio of sorbet in almond tuile cup

Chocolate Mousse Cake

Chocolate cake layered with chocolate mousse and served with crème anglaise

Carrot Cake

With cream cheese icing, toasted walnuts and caramel sauce

Chocolate Ganache Tart

Baked chocolate ganache in a sweet pastry crust.

Served with milk chocolate chantilly cream.

Burnt Almond Torte

Yellow cake with vanilla buttercream, pastry cream and covered in toasted sugared almonds

Frangipane Tart

Baked with seasonal fruits and served with crème anglaise

Classic Crème Brûlée

(For parties of 75 or less)

All Above Desserts

\$7.00 each

Chef's Assortment of Petit Fours

\$22.00 per dozen

Chocolate Dipped Strawberries

\$24.00 per dozen

Hyeholde's Assorted Cookies

\$10.00 per dozen

Desserts purchased outside of Hyeholde are subject to a \$.50 per person plating fee for cookies and a \$.50 per person cutting and plating fee for cakes.

HYEHOLDE CONTRACT

GENERAL POLICIES AND INFORMATION

Welcome to Hyeholde. The entire staff of Hyeholde is committed to providing the finest in professional service for you and your guests. Each detail of your event will be meticulously coordinated to meet your specifications and exceed your expectations. The following policies will help you in the planning of your event.

FOOD AND BEVERAGE

Hyeholde Restaurant and the Round Room will provide all of your food and beverage needs. Outside food and beverages are not permitted. Menu and service details for your function must be finalized two weeks prior to your event. Final guest and entree counts are due no later than one week prior to the event or original numbers will be utilized for all set up and charges.

If your party will be ordering that day from a limited menu, there will be a \$15 **no show fee** for lunch and a \$25 **no show fee** for dinner assessed for each guest that falls below the confirmed number. Any changes in guest count can be confirmed up to 48 hours prior to your event.

Parties preordering from the banquet menu must limit their entree selections to three entrees plus a vegetarian meal as discussed with the Manager before your invitations are sent. Final guest count is due 1 week prior to your event, any changes in guest count can be confirmed up to 48 hours prior to your event.

Buffet presentations are available for parties of 20 or more. Our Manager will be happy to advise you regarding quantities and selections to assure your guests of a well rounded selection and the proper quantity for your function. Due to Health Department requirements, anyone wishing to take food from the premises must sign a release waiver.

PRICING

Prices quoted in the Banquet packet are accurate at the time of printing. We reserve the right to change pricing due to unforeseen market fluctuations. All quoted prices will be guaranteed 60 days prior to your event date.

SERVICE CHARGES AND SALES TAX

Prices quoted in the banquet package do not reflect service charge or sales tax. All food and non-alcoholic beverages are subject to a 20% service charge and a 7% sales tax. Alcoholic beverages are subject to a 20% service charge and a 7% Allegheny County Drink Tax.

HOLDING AND CONFIRMATION OF ROOM

Upon initial inquiry for a specific date, a tentative hold may be requested. The date will be released after two weeks if we do not receive a signed contract and deposit. Room confirmation deposits are as follows, \$250.00 for groups under 20, \$500.00 for groups under 50 and \$1000.00 for groups of 50 or more. Deposits will be applied to your final bill.

PAYMENT PROCEDURES

Final payment for all events is due at the end of each function. Corporate accounts and direct billing arrangements must be made before your function. Certified checks, debit and credit cards are accepted for final payment, **No personal checks will be accepted.**

LIABILITY

Hyeholde reserves the right to monitor, inspect and control all private functions. The Round Room is a non-smoking area. Liability for any damages to the premises will be charged accordingly. Hyeholde will assume no responsibility for private property or equipment brought into the facility by you or any of your guests. Hyeholde reserves the right to refuse or limit the service of alcoholic beverages to any visibly intoxicated guests or anyone we suspect to be under the legal drinking age who can not produce a valid state issued form of identification.

ANCILLARY SERVICES

The Banquet Department will be happy to suggest outside vendors to assist you with floral arrangements, decorations, music, entertainment and photography services.

White & Ivory table linens and napkins are provided at no cost, specialty linen, floor length cloths, napkins, and chair covers are available by special order through a linen company at an additional charge. Votive candles and hurricane lamps are available for use as table centerpieces.

Place cards are required when two or more entrees are being served. Hyeholde will provide place cards with guest name, table number and entree selection for \$.50 per person.

Hyeholde can also provide a variety of audiovisual equipment for any need upon request and specialty items can be ordered through our Manager.

VALET FEES

50 – 100 people: \$100.00 for 2 valets
25 – 50 people: \$50.00 for 2 valets
Less than 25 people: \$1.00 per person for one valet

Sunday

50 – 100 people: \$200.00 for two valets
Less than 50: No Valet – unless requested, then it is \$100.00

Please inform our Manager if your guests will be arriving by hotel shuttle, limousine, cab service or any means other than private automobile.

Name / Event / Contact _____
Billing Address _____
Phone # Day _____ Phone # Evening _____ E-mail _____
Function Date _____ Requested Room(s) _____
Estimated Guest Count _____ Arrival Time / Meal Service _____
Deposit Enclosed / Amount _____ Name of Credit Card and User to Secure _____
Credit Card # _____ Expiration Date _____
Signed _____ Date _____