



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 unequaled 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.

Weddings & Other Celebrations

These same gardens and lush lawns have welcomed many a starry eyed bride and groom and their favored friends. Our beautiful stone and glass Round Room has become a Pittsburgh venue of choice for charming weddings, rehearsal dinners, showers and just good, old-fashioned parties. As Hyeholde's event directors, we will personally walk you through the steps to make your wedding celebration or any special occasion a day to remember.

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

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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.

SETUP CHARGES FOR WEDDINGS & SUNDAY EVENTS

The following setup rates will apply:

Round Room	\$200.00 Monday ~ Saturday
Round Room	\$275.00 Sunday
Restaurant.....	\$500.00 Sunday
Outside Wedding or Great Hall Ceremony.....	\$1000.00 Monday ~ Sunday
Round Room Garden Ceremony.....	\$500.00 Monday ~ Sunday

All Ceremonies Monday ~ Saturday Must Start at 3:00PM

We schedule four hours for a luncheon function 12:00pm ~ 4:00pm or 11:00am ~ 3:00pm, five hours for an evening function and five and one half hours for a wedding ceremony and reception. After the allotted time, there is a \$2.00 per person an hour overtime fee based on your final guarantee. A minimum of 40 guests is required to open on a Sunday.

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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.

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More than six months	50% of your deposits
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The Deposit amount would be credited towards your wedding should you reschedule and hold your event at Hyeholde Restaurant within 12 months

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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.

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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	\$6.50
Merlot, Cabernet, Chardonnay and White Zinfandel	
Premium wine by the glass	\$9.00
Chardonnay, Sauvignon Blanc, Merlot, Cabernet, Pinot Noir, Pinot Grigio and Shiraz	
Bottled Beer	\$6.50
Budweiser, Blue Moon, Coors Lt., Miller Lt., Heineken, Beck's Dark, Bass Ale, Penn Pilsner, Sam Adams, Yuengling, Kaliber NA	
Keg Beer Available with Prior Notice	\$Market Price
House Cocktails	\$6.50
Bacardi Rum, Jim Beam, Seagram's Seven Whiskey, 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	\$7.50
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	\$8.50
Jameson Irish Whiskey, Grey Goose Vodka, Chivas Regal Scotch, Dewar's 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	\$9.00

DINNER WINES

1.5 L House wine	\$60.00
Chardonnay, Cabernet, Merlot and White Zinfandel	
750ml Premium wine	\$65.00
Chardonnay, Riesling, Sauvignon Blanc, Merlot, Cabernet, Pinot Noir, Pinot Grigio and Shiraz	

CHAMPAGNE AND SPARKLING WINES

Paul Louis	\$35.00
Martini and Rossi Asti Spumante	\$40.00
Korbel Brut	\$45.00
Champagne Punch	\$40.00 per gallon

NON-ALCOHOLIC BEVERAGES

Coffee, Tea and Soft drinks	\$3.75 per person
Fruit Punch	\$25.00 per gallon

BREAKFAST

Continental Breakfast (serves approximately 25 people)

Fresh fruit tray	\$110.00
or for parties under 20, individual fruit cups at	\$4.50 each
Bagels with cream cheese	\$35.00 (17.50 per dozen)
Assorted Homemade Pastries	\$40.00 (20.00 per dozen)
Coffee, tea and juices for morning portion of meeting	\$3.75 per person
Coffee, tea and sodas for afternoon portion of meeting	\$3.75 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	\$200.00
Eggs Wellington	\$95.00
With creamed leeks and crispy prosciutto	
Scrambled Eggs	\$70.00
Quiche (serves 8)	\$60.00
Choice of spinach, ham, bacon, cheese or seafood	
Smoked Salmon	\$190.00
Served with Traditional Accompaniments	
Ham, Sausage or Bacon	\$90.00
Home Fries with peppers and onions	\$70.00
Crepes with Syrup	\$70.00
Waffles with Syrup	\$75.00

LUNCHEON SELECTIONS

SALADS

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

Caesar Salad **\$14.00**
Add Chicken **\$2.50**

Grilled Chicken or Steak Salad **\$16.50**
Served on a bed of Organic Greens with Strawberries, Almonds,
Red Onions and Balsamic Vinaigrette

Grilled Shrimp or Salmon Salad **\$16.50**
Served on a bed of Organic Greens with Strawberries, Almonds,
Red Onions and Balsamic Vinaigrette

GOURMET SANDWICHES

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

Tarragon Chicken Salad on a Croissant **\$16.50**
Roasted Chicken dressed in a Creamy Tarragon
Dressing with Roasted Tomato and Lettuce

Traditional Tuna Salad on a Croissant **\$16.50**
With Hard Boiled Eggs

Roast Beef Sandwich **\$16.50**
On fresh Rye Bread with Swiss Cheese
and Whole Grain Mustard

Grilled Portobello Sandwich **\$16.50**
Oven Roasted Tomato, Avocado, Lettuce,
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
Israeli Couscous Salad
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 Porcini Butter

SAUTÉED CHICKEN BREAST **\$17.50**

Served with Marsala Sauce or Roasted Red Pepper Sauce

CHICKEN PICATTA **\$17.50**

Served with a Lemon Caper Sauce

BAKED SALMON **\$17.50**

Served with a Caper Beurre Blanc

SEASONAL WHITE FISH **\$17.50**

Served with a Chef's Seasonal Choice

VEGETARIAN **\$14.00**

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 **\$14.00**

Fresh Vegetables with an Olive Oil and Garlic Sauce

CHICKEN PASTA **\$16.50**

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 **\$110.00**

Assorted Cheese Tray **\$100.00**
Served with Crackers and a dipping Mustard

Antipasto Tray **\$110.00**
Soppresata, Capicola, Salami, Mozzarella and Parmigiano-Reggiano,
Served with Roasted Red Peppers and Caper Berries

Crudité Tray **\$100.00**
with Marinated and Grilled Vegetables along with Raw Vegetables and dip

Brie Wheel **\$100.00**
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

COLD FOOD STATIONS

All stations serve approximately 20-25 people

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.

CHEF ATTENDED CARVING STATIONS

All stations serve approximately 20-25 people

Ham or Turkey **\$325.00**

Grilled Tenderloin of Beef or Prime Rib **\$375.00**
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 of pasta, a red or white sauce, and a selection of fresh vegetables along with meatballs, sausage and Parmigiano-Reggiano.

PASSED HORS D'OEUVRES

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 Pinwheels

Mushroom Duxelle in puffed pastry

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

Ceviche Shooter

Fresh Fish Ceviche with Juicy Oranges and Cilantro

***Fried Vegetable Spring Rolls.**

Figs Stuffed with a Mild Goat Cheese

GROUP 3 \$29.00 Per Dozen

***Chicken Dijon Parcels**

***Dry Rubbed Grilled Beef Skewers**

With Grilled Vegetables

***Grilled Lime Shrimp Skewers**

***Bacon Wrapped Scallops**

***Mushroom Caps Stuffed with Crab Meat**

()- denotes Hot Hors d'oeuvre*

DINNER SELECTIONS

APPETIZERS & SOUPS

Smoked Salmon served with Egg, Capers & Onions along with a Lemon Crème Fraîche	\$6.00
Shrimp Cocktail	\$7.50
Hyeholde's Traditional Sherry Bisque	\$6.00
Wedding Soup	\$6.50
Seasonal Cold Soup	\$6.00

SALADS

Chef's Selection of Seasonal Greens	n/c
Chopped Caesar Salad	n/c
Iceberg Wedge Served with 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
Greek Salad with Feta, Kalamata Olive, Cucumber, Tomato and Oregano Dressing	\$1.50

IN BETWEEN

Seasonal Sorbet	n/c
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ACCOMPANIMENTS

Starches

Rice Pilaf
Asparagus & Truffle Risotto
Couscous with Zucchini, Red Onion, & Golden Raisins
Roasted Butter and Herb Potatoes
Roasted Shallot Smashed Potatoes with Sour Cream & Chives

Vegetables

Asparagus
Herb Roasted Carrots
Broccoli Almondine
Green Beans with Julienne Carrots
Roasted Vegetable Medley

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 **\$28.00**

Sautéed and Served with Olives, Artichoke Hearts, Capers, Tomatoes in a White Wine Sauce

SAUTÉED CHICKEN BREAST **\$28.00**

Served with Marsala Sauce or Roasted Red Pepper Sauce

CHICKEN PICCATA **\$28.00**

Sautéed and Served with a Lemon Caper Cream Sauce

GRILLED FILET OF BEEF **\$39.75**

With Porcini Butter

SLOW ROASTED PRIME RIB **\$38.00**

Served Medium Rare with a Natural Jus
(served for orders of 15 or more)

GRILLED MARINATED BARBECUE PORK LOIN **\$27.00**

Served with Seasonal Dried Fruit Chutney

PORTERHOUSE LAMB CHOPS **\$39.00**

With a Black Currant Glaze

PAN SEARED SEASONAL WHITEFISH **\$Market Price**

(Seasonal)

With Lemon Dijon Sauce

BAKED SALMON **\$33.00**

With a Caper Beurre Blanc

JUMBO LUMP CRAB CAKE **\$38.00**

With Red Pepper Coulis

VEGETARIAN FEAST OF THE SEASON **\$26.00**

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 **\$12.50**

Elbow Macaroni and Cheese **\$12.50**

Pasta with a Butter or Red Sauce **\$12.50**

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 **\$130.00**

Served with two dressings, Homemade breads and Tapenade

Cold Pasta Salad **\$90.00**

Served with your choice of a Creamy or a Vinaigrette Dressing

Vegetable in Season **\$90.00**

Smashed Yukon Potatoes **\$90.00**

With Garlic and Fresh Herbs

Roasted Mashed Sweet Potatoes **\$90.00**

Wild Rice Pilaf **\$90.00**

Vegetable Lasagna **\$155.00**

Pasta Primavera **\$135.00**

With Seasonal Vegetables and a Garlic and Olive Oil Sauce

Grilled Chicken Pasta **\$150.00**

With your choice of an Alfredo, Pesto, Garlic and Olive Oil or Red Pepper Cream Sauce

Pasta Bolognese **\$165.00**

Sausage and Meatballs in a Marinara Sauce

Seafood Pasta **\$180.00**

With your choice of an Alfredo, Pesto, Garlic and Olive Oil or Red Pepper Cream Sauce

Baked Salmon **\$180.00**

With a Lemon Caper Beurre Blanc

Pepper Crusted Swordfish **\$195.00**

With a Brown Butter and Lemon

Grilled Snapper **\$185.00**

With a Freshly Prepared Fruit Salsa

Sautéed Chicken Marsala **\$190.00**

With Forest Mushrooms

Ham **\$195.00**

With Honey Glaze

Turkey **\$185.00**

With Jus and Horseradish Sauce

Tenderloin of Beef **\$325.00**

With Jus and Horseradish Sauce

Prime Rib **\$310.00**

With Jus and Horseradish Sauce

Leg of Lamb **\$290.00**

With Jus and Horseradish Sauce

Have a Chef attend your Buffet Carving your Ham, Turkey, Tenderloin, Prime Rib or Leg of Lamb **\$75.00**

DESSERTS

Cheesecake

Vanilla Bean, Oreo or Berry (**Limit of one type**)

With a graham cracker crust and served with berry sauce and whipped cream.

Burnt Almond Torte

Layers of white cake, pastry cream, almonds and caramel sauce

Lemon Meringue Tartlet

House made lemon curd with berry sauce

Chocolate Cake

Chocolate cake and layers of vanilla buttercream and served with chocolate sauce

Mousse Parfait

Chocolate layered with cake crumbs and fresh fruit

Seasonal Galette

With crème anglaise and toasted oats

Classic Crème Brûlée

(For parties of 75 or less)

All Above Desserts

\$8.00 each

Chef's Assortment of Petit Sweets

\$28.00 per dozen

Chocolate Dipped Strawberries

\$28.00 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.

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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 _____