



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.

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

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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
Robert Mondavi Merlot, Cabernet, Chardonnay and White Zinfandel	
Premium wine by the glass	\$8.50
Kendall Jackson Chardonnay, Sauvignon Blanc, Merlot, Cabernet, Pinot Noir and San Angelo Pinot Grigio	
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

DINNER WINES

1.5 L House wine	\$50.00
Robert Mondavi Chardonnay, Cabernet, Merlot and White Zinfandel	
750ml Premium wine	\$55.00
Kendall Jackson Chardonnay, Sauvignon Blanc, Merlot, Cabernet, Pinot Noir and San Angelo Pinot Grigio	

CHAMPAGNE AND SPARKLING WINES

Domaine Ste. Michelle	\$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	\$3.50 per person
Fruit Punch	\$25.00 per gallon

BREAKFAST AND BRUNCH

Continental Breakfast (serves approximately 25 people)

Fresh fruit tray	\$60.00
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	\$25.00 (12.50 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
1 Dozen Hard Boiled Eggs	\$6.50
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
Pancakes with Syrup	\$65.00
Waffles with Syrup	\$65.00
Cheese Blintz Add Seasonal Berry toppings and whip cream	\$75.00 \$30.00
Baked Apples	\$3.50 each

LUNCHEON SELECTIONS

SALADS

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

Caesar Salad **\$11.00**

Grilled Chicken Caesar Salad **\$14.25**

Grilled Chicken Salad **\$15.00**

Served on a bed of Organic Greens with Plum Tomatoes, Mandarin Oranges and Balsamic Vinaigrette

Grilled Salmon Salad **\$17.00**

Served on a bed of Organic Greens with Plum Tomatoes, Asparagus, Dry Roquefort and Dill Vinaigrette

Aztec Chicken Salad **\$15.00**

Served with Corn Salsa, Fried Tortilla Strips, Plum Tomatoes and a Cilantro Lime 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 with Sweet Onion Marmalade **\$13.50**

Grilled Portobello Sandwich **\$12.00**

Jalapeño Salsa Dressing, Oven Roasted Tomato, Sprouts and Rémoulade Dressing

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

Cabbage and Carrot Slaw with Mustard Seed Vinaigrette

Traditional Potato Salad

Pasta Salad with Black Olive and Basil Ziti

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 **\$15.50**

Served with a Marsala Sauce

CHICKEN PICATTA **\$17.50**

Served with a Lemon Caper Sauce

BAKED SALMON **\$16.50**

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 **\$12.00**

Fresh Vegetables with an Olive Oil and Garlic Sauce

CHICKEN PASTA **\$13.00**

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	\$75.00
Assorted Cheese Tray	\$85.00
Served with Crackers and a dipping Mustard	
Antipasto Tray	\$90.00
Soppressata, Capocola, 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
Slow Roasted Whole Pig	\$ market price
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

(\$1.70 Per Person Two Pieces)

***Fritto Misto**

Batter and Fried Vegetables

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

(\$2.00 Per Person Two Pieces)

***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.**

***House Smoked Sausage & Jasmine Rice Rolls**

Housemade Sausage & Jasmine Rice with
Vegetables & Herbs

***Pulled BBQ Pork on Savory**

German Apple Pudding

Sweet & Savory

Chicken Dijon Parcels

Figs Stuffed with a Mild Goat Cheese

GROUP 3 \$29.00 Per Dozen

(\$2.40 Per Person Two Pieces)

***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**

()- 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 Creme 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
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
Sugar Snap Peas with Julienne Red & Yellow Peppers and Onions
Mushroom Fricassee
Roasted Cauliflower
Asparagus
Green Beans with Julienne Carrots
Minted Baby 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.

CORNMEAL BREADED CHICKEN BREAST With a Sweet Pepper Cream	\$27.00
TRADITIONAL STUFFED CHICKEN BREAST With a Home-style Velouté	\$28.00
CHICKEN PICCATA Sautéed and Served with a Lemon Caper Sauce	\$27.00
SPICED FILET OF BEEF With Maître d'Hôtel Butter	\$39.75
SPICE RUBBED STRIP LOIN With a Natural Jus	\$36.00
GRILLED MARINATED BARBECUE PORK LOIN Served with Seasonal Chutney	\$27.00
GRILLED LAMB CHOPS With a Black Currant Glaze	\$42.00
MARINATED SEABASS With Plum Tomato and Herb Purée	\$38.00
ROASTED HALIBUT <i>(Seasonal April – September)</i> With a lemon & Dijon Sauce	\$35.00
SEARED SALMON With a Caper Beurre Blanc	\$33.00
JUMBO LUMP CRAB CAKE With Red Pepper Coulis	\$35.00
VEGETARIAN FEAST OF THE SEASON Chef's Seasonal Choice	\$24.00
SURF AND TURF Any combination of Beef or Chicken served with your choice of Fish, Shrimp or Lobster	\$Market Price

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 **\$10.50**

Pasta with a butter, cheese or red sauce **\$10.50**

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 **\$125.00**

Served with two dressings, Homemade breads and Tapenade

Cold Pasta Salad **\$65.00**

Served with your choice of a Creamy or a Vinaigrette Dressing

Vegetable in Season **\$80.00**

Smashed Yukon Potatoes **\$80.00**

With Garlic and Fresh Herbs

Roasted Mashed Sweet Potatoes **\$80.00**

Wild Rice Pilaf **\$80.00**

Vegetable Lasagna **\$150.00**

Pasta Primavera **\$130.00**

With Seasonal Vegetables and a Garlic and Olive Oil Sauce

Grilled Chicken Pasta **\$145.00**

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

Pasta Bolognese **\$160.00**

Sausage and Meatballs in a Marinara Sauce

Seafood Pasta **\$175.00**

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 **\$180.00**

With a Brown Butter and Lemon

Grilled Snapper **\$180.00**

With a Freshly Prepared Fruit Salsa

Grilled Chicken Marsala **\$180.00**

With Forest Mushrooms

Ham **\$180.00**

With Honey Glaze

Turkey **\$180.00**

With Jus and Horseradish Sauce

Tenderloin of Beef **\$245.00**

With Jus and Horseradish Sauce

Prime Rib **\$230.00**

With Jus and Horseradish Sauce

Leg of Lamb **\$240.00**

With Jus and Horseradish Sauce

Have a Chef attend your Buffet Carving your Ham, Turkey, Tenderloin, Prime Rib or Leg of Lamb **\$65.00**

DESSERTS

Vanilla Citrus Cheesecake

Served with seasonal berries and whipped cream

Lemon Meringue Tart

Lemon curd and toasted Italian meringue in a sweet crust.

Served with fresh berry coulis and assorted berries

Chocolate Blackout Torte

Moist chocolate cake layered and glazed with caramel and chocolate ganache, then dusted with chocolate cookie crumbs

White Carrot Spice Cake

Iced with caramel cream cheese frosting and toasted nuts.

Chocolate Hazelnut Tart

Baked bittersweet chocolate mousse and crushed toasted hazelnuts in a sweet pastry crust.

Served with housemade buttermilk ice cream.

Tiramisú Bombe

Rum mascarpone mousse & espresso-soaked sponge cake in a bittersweet chocolate shell

Warm Apple Charlotte

Apples and rum raisins encased in toasted cinnamon swirl bread.

Served with chantilly cream and vanilla custard sauce.

Blueberry Financier

Dense blueberry – almond butter cake served with lemon curd and vanilla ice cream

Apple Strudel

Cinnamon, apples, and golden raisins rolled in layers of hand stretched dough and toasted walnuts.

Served with caramel sauce and housemade vanilla ice cream

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

\$18.00 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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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 _____