



Hyeholde Restaurant
& Round Room Events



Hyeholde Restaurant & Round Room

1516 Coraopolis Heights Rd.

Moon Twp, PA 15108

All Wedding & Private Event Inquiries:

Jason Bray

Private Events Manager

(412) 264 - 6924

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“Hyeholde Restaurant & Round Room is a dynamic cooperative with an emphasis on positive, team-focused delivery of locally sourced, seasonal ingredients through our pride in attention to detail and standard. Whether joining us for a fine dining experience or hosting an event, we'll take good care of you...”

Chris O'Brien
Owner & Executive Chef



The Elegance & Charm Your Event Deserves...



Whether hosting a small, intimate gathering, or an event of 100 or more guests - Hyeholde has options that our Private Events Manager will happily walk you through. Schedule a tour of our regal **Great Hall**, our charming mid-century addition known as **The Round Room**, our **Outdoor Patio**, and our private pub space **"Q's."** You will fall in love with our lush grounds that are perfect for an outdoor wedding ceremony and are the ideal backdrop for the most stunning photos.

Base Event Fees...

Single Private Event or Reception Setup Fee...\$500

Wedding Ceremony + Reception Setup Fee...\$1,200

Saturday, Sunday, Monday Event Minimum...\$2,000

For Parties of up to 200 guests, Tuesday through Saturday, consider our full-restaurant buy-out option and have the grounds to yourself for the day...

Full-Restaurant Buy-Out Event Setup Fee...\$5,000

Full-Restaurant Buy-Out Event Minimum...\$20,000

Enjoy the privacy and flexibility of having your wedding or event on a Sunday when the restaurant is closed, while also avoiding the higher minimum for a buy-out.

We offer special discounts on setup fees for ancillary events such as **Rehearsal Dinners**, & **Showers**. Book multiple events for a customized package deal.

Hyeholde Plated Affair Packages...

Thank you for considering Hyeholde to host your **Wedding Ceremony and Reception** or **Plated Dinner Affair**. Our team of experts would love to be a part of your big day. We strive to be an all-inclusive venue and are constantly seeking to improve our offerings and welcome off-menu requests. Let us help you navigate all the difficult choices that go into planning such a special occasion. Please keep us in mind to host your **Bridal Shower** and **Rehearsal Dinner** as well.

Wedding ceremonies begin by 3:00PM Tues. ~ Sat.

Unless on a Sunday or for a full-restaurant buy-out event

All Hyeholde Plated Affair Packages Include the Following:

5 Hour Event Window

Tasting Appointment for Two

Ivory or White Cloths with Select Napkin Colors

Place Settings & Hurricane Lamp Centerpieces

Private Spaces for Bride and Groom

Champagne Toast for All Guests

Dedicated and Professional Private Events Manager

Attentive Servers and Bartenders

Seasoned Culinary Team

An Assortment of À La Carte Offerings!



Hyeholde Wedding Reception & Private Plated Dinner Affair Packages...

Package I - \$175 per Guest...

Cocktail Hour Celebration:
Includes Vegetable Crudité
or Imported & Domestic Cheese Display
plus 3 Passed Hors D'oeuvres

~~Champagne Toast~~

Course One:

Choice of One Soup...

Course Two:

Choice of One Salad...

INTERMEZZO

Seasonal Sorbet

Course Three:

Choice of up to Three Entrées...

Eichner's Farm Chicken Breast

Whole Grain Mustard Demi

Beef Short Ribs

Bordelaise Sauce

Grilled Beef Ribeye

Mushroom Jus

Pan Seared Salmon

Citrus Butter Cream

Vegetarian Feast of the Season

Choice of One Starch & One Vegetable

***All Wedding Reception & Private
Plated Affair Packages Include Soft
Drinks, Coffee, Tea, House Dinner Rolls
& Crackers, Butter & Tapenade***

Package II - \$215 per Guest...

Cocktail Hour Celebration:
Includes Vegetable Crudité
or Antipasto Display
plus 4 Passed Hors D'oeuvres

~~Champagne Toast~~

Course One:

Choice of One Soup...

Course Two:

Choice of One Salad...

INTERMEZZO

Seasonal Sorbet

Course Three:

Choice of up to Three Entrées...

Eichner's Farm Chicken Breast

Whole Grain Mustard Demi

Beef Strip Loin

Shallot & Red Wine Bordelaise

Grilled Filet of Beef

Hollandaise

Frenched Pork Chop

Fricassee

Crab Cakes

Lemon Rémoulade

House Made Pasta

Brown Butter & Sage, Roasted Tomato

Choice of One Starch & One Vegetable

Package III - \$265 per Guest...

Cocktail Hour Celebration:
Includes Vegetable Crudité
or Antipasto Display
plus 5 Passed Hors D'oeuvres

~~Champagne Toast~~

Course One:

Choice of One Soup...

Course Two:

Choice of One Salad...

INTERMEZZO

Seasonal Sorbet

Course Three:

Choice of up to Three Entrées...

Duck Confit

Pomegranate Sauce

Veal Osso Bucco

Bone Marrow Jus

Rack of Lamb

Lavender Demi

Grilled Filet of Beef

Hollandaise

Pan Roasted Halibut

Mediterranean Olive Butter

Branzino

Leak Cream Sauce

House Made Gnocchi

White, Red, or Pesto Sauce

Choice of One Starch & One Vegetable



Hors D'oeuvres Selections...

Hot Passed Offerings...

w/ À La Carte Pricing by the Dozen:

- Blue Cheese Stuffed Dates...\$26
- Bacon Wrapped Scallops...\$34
- Harissa Grilled Shrimp...\$32
- Mini Crab Cakes...\$38
- Smoked Salmon in Pastry
w/ Nova Cream...\$28
- Cheese Arancini...\$28
- Sausage or Crab
Stuffed Mushrooms...\$32
- Grilled Vegetable Skewers...\$24
- Glazed Chicken Lollipops...\$30
- Cocktail Sausage Wrapped in Bacon
w/ Honey Mustard...\$28
- Chicken & Waffle Sliders...\$28
- Pulled Beef Chuck Rolls...\$28

Cold Passed Offerings...

w/ À La Carte Pricing by the Dozen:

- Tuna Poke...\$34
- Avocado Toast...\$24
- Beef Tartare w/ Black Garlic Aioli...\$30
- House Cured Salmon Gravlax
& Cucumber...\$28
- Chicken Salad Canapé...\$26
- Cheese Gougères...\$24
- Bruschetta – Choice of:
Tomato & Mozzarella, Baba Ghanoush,
Roasted Beets, Salmon Mousse, Chicken Pâté,
Mushroom Duxelles...\$24
- Ceviche (Avocado Cream, Chilis, Citrus)...\$29
- Goat Cheese Tarts...\$24
- Caprese Bites...\$26
- Chicken Confit Rolls...\$24

Display Selection...

w/ Pricing per Tray for 20-25 Guests:

- Shrimp Cocktail (5lbs)...\$300
- Imported & Domestic Cheeses...\$225
Seasonal Jam, Hyeholde Honey, Whole Grain
Mustard, House Pickles & Crackers
- Antipasto...\$250
Asstd. Cheeses, Meats, Pickles & Crackers
- Charcuterie (Cured Meats & Cheese)...\$300
- Baked Brie Wheel...\$100
In Puff Pastry w/ Fruit Preserves & Crostini
- Raw Oyster Bar...\$300
- Vegetable Crudité...\$225
- Fresh Fruit Tray...\$275
- Breads & Dip...\$100
Hummus, Smoked Salmon, & Dill Tzatziki
- Pierogies w/ Crème & Cabbage...\$100
Choice of 2: Truffle, Bacon & Cheese, Jalapeño,
Potato, Lobster, Beef Cheek

Course & Side Selections...

Soups...

Hyeholde Sherry Bisque
Tomato Gazpacho
Chicken Consommé
Potato & Leek (Hot or Cold)
Wild Mushroom
Apple & Squash
Asparagus & Brie
Roasted Red Pepper Bisque

Salads...

Niçoise
Greens, Olives, Feta, Tomato, Lemon Dressing
Artisan Greens
Hyeholde Honey Shrub Dressing
Caesar
Romaine, Croutons, Parmesan
Cobb
Bacon, Avocado, Egg, Cheese,
Red Wine Vinaigrette

Starch...

Boursin Potatoes
Truffle Whipped Potatoes
Smashed Yukon Potatoes
w/ Roasted Shallots
Wild Rice
w/ Cherries & Brown Butter
Parmesan Risotto
Mixed Grains
Celery Root Potatoes
Dauphinoise Potatoes
Herbed Gnocchi

Vegetable...

Roasted Baby Carrots
Broccolini
Vegetable Terrine
Asparagus
Grilled Wild Mushrooms
Roasted Cauliflower
Charred Broccoli

Desserts...

À La Carte Pricing...\$14/ea.
Vanilla Bean Crème Brûlée (GF)
Basque Style Cheesecake (GF)
w/ Seasonal Topping
Caramel Pot de Crème w/ Cookie Crunch
Chocolate Tiramisu
*****Quotes for Custom Cakes
& Desserts by Request*****

Children's Meals... 12 Years & Under...\$16/ea.

Choice of One...
Breaded Chicken Tenders
Macaroni & Cheese
Cheese or Pepperoni Personal Pizza
Served w/ Choice of:
Fruit Cup, French Fries, or Celery & Carrots



Hyeholde per Consumption Beverage Service..

We offer select house and premium brand liquors, beer, and wine along with a specialty wine list. You have the option of a host or cash bar set up, as well as a "per consumption" option, or packages priced on a per person hourly rate...

HOUSE WINES *by the GLASS or BOTTLE*...\$8/\$58

Chardonnay	Cabernet Sauvignon
Pinot Grigio	Pinot Noir
White Zinfandel	Merlot

PREMIUM WINES *by the GLASS or BOTTLE*...\$12/\$65

Sauvignon Blanc - Miner, Napa Valley
Sparkling - Simonet Blanc de Blancs, France
Pinot Grigio - Claris, Italy
Riesling - S.A. Prüm, Germany
Chardonnay - Ancient Peaks, Paso Robles
Merlot - Canoe Ridge, Columbia Valley
Pinot Noir - Block Nine, California
Shiraz - Schild, Australia
Cabernet - Bogle, California

BEER *by the BOTTLE*...\$8

Miller Light	Yuengling
Samuel Adams	Heineken
Penn Pilsner	Guinness
Blue Moon	Sierra Nevada

NON-ALCOHOLIC BEVERAGE FEE...\$4.25/guest

Refillable Coffee (Regular & Decaf), Tea, & Soft Drinks

HOUSE COCKTAILS...\$10

Bacardi, Jim Beam, Beefeater, Canadian Club,
José Cuervo, Dewar's, Stoli

PREMIUM COCKTAILS...\$12

Jack Daniels, Captain Morgan, Tanqueray, Tito's

SUPER PREMIUM COCKTAILS...\$14

Ketel One, Maker's Mark, Bombay Sapphire,
Crown Royal, Patrón Silver

MARTINI, OLD FASHIONED, MANHATTAN, or SIGNATURE SPECIALTIES...\$14

MIMOSAS...\$10

Pineapple, Mango, Strawberry, Cranberry, Lemon,
Pomegranate, Grapefruit, & Seasonal Flavors

BLOODY MARY...\$9.50

CHAMPAGNE PUNCH...\$80/gallon

WHITE or RED SANGRIA...\$90/gallon

MOCKTAILS...\$8.00

CHAMPAGNE TOAST...\$10/guest

*****Specialty wine list available by request at least 3 weeks in advance of event*****



Hyeholde Bar Packages...

Bar packages are priced on a per person hourly rate with a minimum of two hours. All packages include house wine & beer...

House Level Package...

**Includes the House Cocktail Selection of Liquors,
House Wines, & Beer**

Two Hours...\$22

Three Hours...\$29

Four Hours...\$34

Premium Level Package...

**Includes the House & Premium Cocktail Selections of Liquors,
House Wines, & Beer**

Two Hours...\$26

Three Hours...\$33

Four Hours...\$39

Super Premium Level Package...

**Includes the House, Premium, & Super Premium Cocktail Selection
of Liquors, House Wines, Premium Wines, & Beer**

Two Hours...\$31

Three Hours...\$39

Four Hours...\$46

General Policies & Information...

Food & Beverage...

Hyeholde Restaurant and the Round Room will provide all your food and beverage needs. Outside food and beverages are not permitted, except for wedding cakes with a \$1.00 per person cutting and plating fee. Menu, service details, guest, and entrée count for your function must be finalized two weeks prior to your event. 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 entrées plus a vegetarian meal as discussed with the Manager before your invitations are sent. Inquire about buffet presentations for parties of 20 or more guests in the Round Room only. No remaining food from buffets may be packaged to go.

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 Charge & Sales Tax...

Prices quoted in the banquet package do not reflect service charge or sales tax. An 20% Gratuity, 3% Administrative fee and a 7% sales tax are applied to the total final bill. Alcoholic beverages are subject to a 20% Gratuity & 3% Administrative fee and a 7% Allegheny County Drink Tax.

Holding & Confirmation...

A hold may be placed on a date/event space for up to one week before it is released. A deposit is necessary to confirm your event: \$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.

Cancellation Policies...

If you should cancel your event for any reason, you are responsible for the following cancellation charges:
More than six months out = 50% of your deposits.
Three months to six months out = 75% of your deposits.
Less than three months out = 100% of your deposit.
The Deposit amount would be credited towards your wedding should you reschedule and hold your event at Hyeholde Restaurant within 12 months.

Payment Procedures...

Final payment for all events is due at the end of each function. For wedding reservations, 50% of the estimate given following the tasting & detailing is due within 10 days of the received estimate. Certified checks, debit and credit cards are accepted for final payment, **no personal checks will be accepted. Gift Certificates purchased from Hyeholde Restaurant and/or Costco cannot be accepted for Deposit or Final Payment.**

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 cannot produce a valid state issued form of identification.

Ancillary Services...

In House Pastry – Quote by Request

In-House Floral – Quote by Request

Limited Décor & A/V Rental

Outdoor Seating

In-House Minister

Valet Fees...

51 – 100 people: \$200.00

25 – 50 people: \$100.00

Less than 25 people: \$2.00 per person for one valet.

Please inform our Private Events Manager if your guests will be arriving by hotel shuttle, limousine, cab service or any means other than a private automobile. Valet service is not optional during evening or dual events. Hyeholde reserves the right to deem Valet service necessary at your expense.



Hyeholde Restaurant & Round Room Catering Contract for Weddings & Private Events

Please complete this form and return via email to: Roundroom@hyeholde.com

Name(s) or Business _____ Event Date _____

Estimated Guest Count _____ Contact Name _____

Street Address _____

City _____ State _____ Zip _____

Phone _____ Email _____

Host Arrival Time (Setup) _____ Start Time (Guest Arrival) _____ Mealtime _____

Deposit Amount _____ Credit Card # _____ Expiration _____

Name on Credit Card _____ Card Type _____

Signature _____ Date _____

2023/2024