



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 & Private 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 not only productive but also memorable.

Our beautiful stone and glass Round Room has become a Pittsburgh venue of choice for charming weddings, rehearsal dinners, showers, and even corporate events. As Hyeholde's event director, I will personally walk you through the steps to make your 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 our Events Department in 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,
Hyeholde Restaurant
412-264-6924
roundroom@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 you all of your food and beverage needs. Outside food and beverages are not permitted, apart from wedding cakes with a \$1.00 per person cutting and plating fee and cookies with a \$1.00 per person plating fee. 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 **\$20 no show fee for lunch** and a **\$30 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 EVENTS:

The following setup rates will apply:

Round Room	\$500.00 Tuesday ~ Saturday
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We schedule three hours for a luncheon and four hours evening functions. After the allotted time, there is a \$50.00 per half hour overtime fee. **There is a \$2,000 food and beverage minimum for Saturday and Sunday events.**

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. A 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 AND CONFIRMATION OF ROOM:

Upon initial inquiry for a specific date, a tentative hold may be requested. The date will be released after one week 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.

CANCELLATION POLICIES:

If you should cancel your event for any reason, then you would be responsible for the following cancellation charges:

More than six months 50% of your deposits.

Three months to Six months 75% of your deposits.

Less than three months 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:

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.

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:

51 – 100 people: \$200.00.

25 – 50 people: \$100.00.

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

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



Reception Selections

~Hot Butlerved Offerings~

Priced by the Dozen

Blue Cheese Stuffed Dates \$26

Bacon Wrapped Scallops \$34

Harissa Grilled Shrimp \$32

Mini Crab Cakes \$38

Smoked Salmon in Pastry with Nova Cream \$28

Cheese Arancini \$28

Sausage or Crab Stuffed Mushrooms \$32

Grilled Vegetable Skewers \$24

~Cold Butlerved Offerings~

Priced by the Dozen

Tuna Poke \$34

Avocado Toast \$24

Beef Tartare with Black Garlic Aioli \$30

House Cured Salmon Gravlax & Cucumber \$28

Chicken Salad Canapé \$26

Cheese Gougères \$24

Bruschetta's \$24

Choice of Tomato and Mozzarella, Baba Ghanoush, Roasted Beets, Salmon Mousse, Chicken Pâté, Mushroom Duxelles

Ceviche \$29

Avocado cream, chilis, citrus

Goat Cheese Tarts \$24

Caprese Bites \$26

Chicken Confit Rolls \$24



Display Selections

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

Shrimp Cocktail \$300

Complimented with Zesty Cocktail Sauce

Imported and Domestic Cheeses \$225

Seasonal Jam, Hyeholde Honey, Whole Grain Mustard, House Made Pickles and House Crackers

Antipasto \$250

Assorted Cheese, Cured Meats, House Made Pickles and House Crackers

Charcuterie Tray \$300

Cured Meats and Cheese

Baked Brie Wheel \$100

Puff Pastry with Hyeholde Honey or Fruit Preserves and Crostini

Raw Oyster Bar \$300

Oysters, Cocktail Sauce, Horseradish, Lemons, Mignonette

Vegetable Crudité \$225

Fresh Fruit Tray \$275

Breads & Dip \$100

Fava Bean Hummus, Baba Ghanoush, Smoked Salmon and Dill Tzatziki

Hyeholde Plated Dinners

Entrees include choice of
Rolls, House Crackers, Butter, Tapenade, Soup or Salad
Starch and Vegetable

~Entrees~

Pan Roasted Halibut \$52
Mediterranean Olive Butter

Pan Seared Salmon \$44
Citrus Butter Sauce

Crab Cakes \$52
Lemon Rémoulade

Branzino \$50
Leak Cream Sauce

Grilled Beef Ribeye \$58
Mushroom Jus

Filet of Beef \$76
Hollandaise

Beef Short Rib \$62
Bordelaise Sauce

Beef Strip Loin \$58
Shallot and Red Wine Bordelaise

Frenched Pork Chop \$42
Fricassee

Eichner Farm Chicken \$36
Whole Grain Mustard Demi

Stuffed Quail \$38
Apple Chutney

Duck Confit \$46
Pomegranate Jus

Veal Osso Bucco \$46
Bone Marrow Jus

Rack of Lamb \$75
Lavender Demi

~Vegetarian~

Chef's Seasonal Selection \$27

House Made Pasta \$29
Brown Butter & Sage, Roasted Tomatoes

~Starters~

\$10 Per Person

Marinated Burrata
Cheese and Fresh Fruit
Warm Goat Cheese Flan
Heirloom Tomatoes
Roasted Beets

~Soups~

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

~Salads~

Niçoise

Artisan Greens, Olives, Feta Cheese, Tomato, Lemon Dressing

Artisan Greens

Hyeholde Honey Shrub Dressing

Caesar Salad

Chopped Romaine Lettuce, Croutons, Parmesan Cheese

Cobb Salad

Bacon, Avocado, Egg, Cheese, Red Wine Vinaigrette

~Starch~

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

~Vegetables~

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

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.

Artisan Greens \$100

Hyeholde Honey Shrub Dressing

Caesar Salad \$100

Chopped Romaine Lettuce, Croutons, Parmesan Cheese

*Served with Homemade Rolls,
House Crackers and Tapenade*

~Starch~

Choose One \$225

Truffle Whipped Potatoes

Smashed Yukon Potatoes

With Roasted Shallots

Wild Rice

Cherries and Brown Butter

Parmesan Risotto

Mixed Grains

Celery Root Potatoes

Dauphinoise Potatoes

~Vegetables~

Choose One \$225

Roasted Baby Carrots

Broccolini

Asparagus

Grilled Wild Mushrooms

Roasted Cauliflower

Charred Broccoli

Beet Salad \$100

Olive Oil, Herbs, Crumbled Feta

Chilled Asparagus \$155

Grilled with Lemon and Feta Cheese

Chilled Baby Carrots \$145

With Honey Dressing

Potato Salad \$100

With Creamy Vinaigrette

Buddha Bowl \$100

Grains and Vegetable

Vegetable Tabbouleh \$100

Vegetarian Lasagna \$325

House Made Gnocchi \$325

with White or Red Sauce

Beef Bolognese \$350

Over Penne Pasta

Pan Seared Salmon \$385

Citrus Butter Sauce

Crab Cakes \$450

With Remoulade or Hollandaise

Roasted Eichner's Farm Raised Chicken \$385

Thyme Roasted

Beef Bourguignon \$400

Short Rib, Carrots, Onion, Celery, Potato

Grilled Flank Steak \$400

With Chimichurri

Roasted Crown Roast of Pork \$350

With a Mustard Glaze

Classic Seafood Paella \$400

*Shrimp, Clams, Sausage, Chicken,
Mussels, Paella Rice*

Roasted Tenderloin of Beef \$575

With a Natural Jus

Roasted Prime Rib \$500

With a Mushroom Jus

Moroccan Lamb Tagine \$400

Lamb Shoulder, Carrots, Onion, Couscous

Smoked Brisket \$385

With Carolina Mustard

Round Room Brunch and Luncheon Selections

Eggs Benedict \$18

Choice of Traditional or Veggie

Fingerling Rosemary Potatoes and Grilled Asparagus

Lump Crab Cake Benedict \$29

Fingerling Potatoes and Grilled Asparagus

Garden Frittata and Green Salad \$18

Choice of Meat or Garden Vegetable

Chicken and Waffles \$25

Belgium Waffle, Buttermilk Fried Chicken and Hyeholde Honey

Eichner's Farm Omelette \$18

Feta, Spinach, Tomato

Breakfast Burger \$20

Egg, Bacon, Signature Sauce, House Potato Chips on Brioche Bun

Beignets and Fresh Fruit \$16

Hyeholde Honey

Hyeholde Signature Grilled Cheese Sandwich and Tomato Soup \$19

Three Cheeses on Sourdough Bread

Add Applewood Bacon \$3

Hyeholde Cobb Salad \$19

Chicken Breast, Egg, Bacon, Ham, Cheese, Tomato, Avocado and Red Wine Dressing

***Roasted Turkey Sandwich \$18**

Tomato, Bacon, Swiss Cheese, Garlic Aioli on Sour Dough Bread

***Roast Beef Baguette \$19**

Horseradish Crème Fraiche, Caramelized Onion, Goat Cheese, Greens

***Chicken Salad Sandwich \$18**

Sour Dough Bread, Lettuce and Tomato

***Egg or Tuna Salad Croissant \$17**

Lettuce and Tomato

***Crab Cake Sandwich \$27**

Lump Crab Cake, Remoulade on a Brioche Bun

***All Sandwiches Accompanied with House Made Chips, Broccoli Slaw or Seasonal Fruit and Berries**

Desserts From Our Hyeholde Pastry

Classic Vanilla Crème Brûlée
Vanilla Bean Cheesecake w/ Berry Compote & Whipped Cream
Chilled Lemon Soufflé
Chocolate Mousse

\$14 Each

Our Children's Menu

For our Little Guests, 12 years and under

Choice of One
Breaded Chicken Tenders
With Ketchup
Macaroni and Cheese
Lil Pizzette
Cheese or Pepperoni

\$16 Each

Our Children's Meals come with your choice of:

Berry Cup
House French Fries
Celery and Carrots
with Ranch Dressing

BEVERAGE SERVICE

Hyeholde offers selected house and premium brand liquors, beer, and wine along with a specialty wine list. We offer a host bar or cash bar set up using cocktail tray service. We want you and your guests to enjoy your special occasion, but to ensure a successful function and your safe return, we encourage your cooperation to 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 or ride service at their expense.

COCKTAILS (Per drink based on consumption)

House Wine by the glass \$8

Chardonnay, Merlot, Cabernet and White Zinfandel

Premium Wine by the glass \$12

Chardonnay, Sauvignon Blanc, Merlot, Cabernet and Riesling
Pinot Noir, Pinot Grigio and Shiraz

Bottled Beer \$8

Bass Ale, Blue Moon, Guinness, Heineken, Kaliber NA, Miller Lt.,
Penn Pilsner, Sam Adams Lager, Yuengling

House Cocktails \$10

Premium Cocktails \$12

Super Premium Liquors & Cordials \$14

Martini, Old Fashioned, and Manhattan Signature Specialties \$14

Mimosas \$10

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

Bloody Mary \$9.50

DINNER WINES

Wine List Available Upon Request. Three week advance notice.

CHAMPAGNE AND SPARKLING WINES

Francois Montand Brut \$58

Martini and Rossi Asti Spumante \$40

Korbel Brut \$45

Champagne Punch \$80/Gallon

White OR Red Sangria \$90/Gallon

Mocktails \$8

NON-ALCOHOLIC BEVERAGES

Coffee, Tea and Soft drinks \$4.25 Per Person Inclusive Based on Final Guest Count

Fruit Punch \$35 Per Gallon

Hyeholde Bar Packages

*Bar Packages are Priced on a Per Person Hourly Rate
Minimum of Two Hours*

All Packages include House Wine: Pinot Grigio, Chardonnay, Merlot, Pinot Noir and Cabernet

PACKAGE ONE

Two Hour \$22

Three Hours \$29

Four Hours \$34

*Bacardi, Stoli, Beefeater, Jim Beam, Canadian Club, José Cuervo and Dewar's
Two Domestic Beers and House Wine*

PACKAGE TWO

Two Hours \$26

Three Hours \$33

Four Hours \$39

*Bacardi, Stoli Beefeater, Jim Beam, Canadian Club, José Cuervo, Jack Daniels, Captain Morgan, Tanqueray, Dewar's and Tito's
Two Premium Beers and House Wine*

PACKAGE THREE

Two Hours \$31

Three Hours \$39

Four Hours \$46

*Bacardi, Stoli, Tito's, Beefeater, Jim Beam, Canadian Club, José Cuervo, Jack Daniels, Ketel One, Makers Mark, Bombay Sapphire,
Dewar's, Tanqueray, Crown Royal and Patrón Silver
Two Premium Beers and House Wine*

Additional Options

Champagne or Prosecco Toast \$10 Per Person

Signature Cocktails \$12 Per Person

Table Pour Wine Service Priced Per Bottle

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Round Room

\$500.00 Tuesday ~ Saturday

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



CATERING CONTRACT

Please complete this form and return to The Round Room via email to
roundroom@hyeholde.com or fax at 412.264.6909

Event Name: _____ Company: _____

Event Date: _____ Estimated Guest Count: _____

Contact: _____

Address: _____

City: _____ State: _____ Zip Code: _____

Phone: _____ Email: _____

Setup Time: _____ Start Time: _____ Mealtime: _____

Deposit Amount: _____ Credit Card #: _____ Expiration: _____

Name on Credit Card: _____ Card Type: _____

Signature: _____ Date: _____

Hyeholde Restaurant and The Round Room
1516 Coraopolis Heights Road
Moon Township, PA 15108
412.264.6924
roundroom@hyeholde.com