

## POLICIES AND PROCEDURES FOR FUNCTIONS

TENTATIVE/CONFIRMED DATES Tentative space for banquet or meeting functions will be reserved for a period of two weeks. At the conclusion of that time, a decision must be made by the Client to confirm or cancel the space. If no contact is made at the end of the two weeks, the date will be released and made available again.

**DEPOSITS** A \$1,000.00 confirmation deposit is required for HCC member and non-member functions. An event is not confirmed for the client until the deposit is received. If booking one of our reception packages, a second \$1000.00 deposit is required at the time of vendor selection. Both deposits will be applied to your final event total, and the balance due is payable one week in advance of your event. If you cancel a confirmed event, all confirmation deposit(s) are forfeited and will not be returned.

**ROOM AVAILABILITY** Saturday use of the Ballroom for a wedding reception requires use of one our Reception Packages. The packages are also available any day of the week (including Fridays and Sundays) but packages always require a 100-person guarantee. Groups less than 100 persons are welcomed on days other than Saturday, and may choose from our ala carte menu selections.

Wedding ceremony setups are available for a chair setup fee of \$500.00. Our outside location (not-covered) has a seating capacity (theater style) of 225. A rain backup plan is required, and can include renting a tent, or holding the ceremony indoors on the dance floor. Weddings held on the dance floor, with guests seated at their dinner tables are not charged an additional fee. Determination of ceremony location is required 24 hours in advance of ceremony. Setup fee is charged once setup is completed, regardless of usage. Those wanting on-site time and space for ceremony rehearsal – day and time flexibility may be necessary due to booked events at HCC. All arrangements are provided in writing; no verbal communications will be honored or accepted.

BAR SETUPS All Saturday receptions include an open bar. Friday and Sunday events have the choice of an open bar or cash bar. Cash bars require a \$55.00 setup fee. Pennsylvania state laws forbid the sale to, or consumption of alcoholic beverages by anyone under the age of twenty-one. The club reserves the right to require proper identification and to enforce state laws as to a person's age. When in the club's opinion an attendee is visibly intoxicated or we feel the attendee has had enough to drink, the club may refuse to serve them. It is also Club policy that we do not offer "shots" of alcohol.

SPECIAL NOTES: It is the Club policy that all food and beverage must be purchased through HCC and should not be removed from the club by the Client or attendees. Any items you wish to bring in for your event, (favors, decorations, setups, etc.) require prior written approval from the Club. Clubhouse access for receptions is restricted to the upper level only. The lower level restaurant and bar is for our private membership. No taste testing of banquet entrees is available – however we do provide recipe descriptions to help you in your menu choices.

GUARANTEED COUNTS A guaranteed count (the amount of food we order and bill you for) must be provided to the club (7) seven business days prior to the event. If the attendance exceeds the guarantee number, the Club will make every effort to serve them, but is not responsible for doing so. If a guarantee number is not received by the Club, the number of attendees reserved at the time of confirmation will be the guaranteed billing count.

PRICES/PAYMENT POLICY Prices quoted in this banquet packet and on the actual function contract may be subject to increase in costs of commodities, labor, taxes, or money (not to exceed 10% per calendar year). Your contracted price will be established and guaranteed 3 months (90 days) prior to your event date. The confirmation deposit(s) will be credited to the event total, and the balance is due one week in advance of your event. All prices listed are subject to a 6% sales tax and 20% service charge.

# DIRECTIONS and MAP - Heidelberg Country Club

One Clubhouse Drive, Bernville, PA 19506 610-488-1031 www.heidelbergcc.com

Directions from Philadelphia and East

Route 422 west at King of Prussia / Valley Forge, follow 422 west through Pottstown to Reading. After passing the city of Reading on your right, stay to the left lane and follow signs for Route 222 north. Continue approx 2 miles and exit at Route 183 north / Reading Airport. At the top of the exit ramp turn left onto Route 183 north. Continue approx 9 miles to Bernville. Follow the detailed directions below at the asterisk \*

Directions from Allentown and East

Interstate 78 west to exit #19 (old exit #7) Strausstown / Route 183. Follow 183 south approx 10 miles to Bernville. Follow the detailed directions below at the asterisk \*

Directions from Harrisburg and West

Interstate 81 / 78 east to exit #19 (old exit #7) Strausstown / Route 183. Follow 183 south approx 10 miles to Bernville. Follow the detailed directions below at the asterisk \*

Directions from Lancaster and South

Route 222 north to Reading. After passing the city of Reading on your right, stay to the left lane and follow signs for Route 222 north. Continue approx 2 miles and exit at Route 183 north / Reading Airport. At the top of the exit ramp turn left onto Route 183 north. Continue approx 9 miles to Bernville. Follow the detailed directions below at the asterisk \*

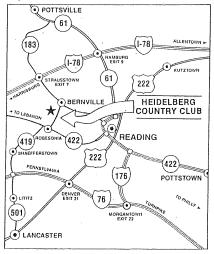
Directions from Route 501 (Lititz)

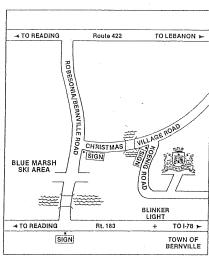
Route 501 north to 419 north, to 422 east. Follow directions from Lebanon Route 422.

### Directions from Lebanon Route 422

Route 422 east to Robesonia. Turn left at West Side Auto onto Bernville Road. Follow this road approx 5 miles. Turn left onto Christmas Village Road, travel approx ¼ mile turning right onto Koenig Road. Continue on Koenig Road, turning left onto Clubhouse Drive. Bear to right for the golf parking lot, bear to left for the banquet parking lot.

\* Turn off Route 183 onto North Heidelberg Road (just before the town of Bernville), drive ¼ mile and turn right onto Christmas Village Road. Continue another ¼ mile and turn right onto Koenig Road. Continue around the bend to the left staying on Koenig Road and turn left onto Clubhouse Drive. Approaching the clubhouse you can bear to the right for the golf parking lot, or bear to the left and approach the main entrance under the canopy. You may drop off, and circle around to the banquet parking lot. Swimming pool access is through the gate at the banquet parking lot.





# Continental Breakfast

\$7.00 per person (plus tax and gratuity)

Scones, Pastry, Mini Bagels, Cream Cheese, Butter, Jelly, Orange and Cranberry Juice, Whole Fruit, Coffee, Tea

## Meeting Breaks or additions to Continental Breakfast available at an additional fee:

Baklava, Asst Mini Cheesecakes, Cream Puff, Lemon Bars, Asst Dessert Petit Fours, Chocolate Dessert Bars, Cookie Tray



# Breakfast Buffet

Breakfast buffet service available between 8am and 11am (buffets require a minimum charge of 25 guests)

\$11.00 per person (plus tax and gratuity)

Eggs, Bacon, Sausage, Home Fries, Mini Bagels, Cream Cheese, Butter, Jelly, Orange and Cranberry Juice, Whole Fruit, Coffee, Tea

Heidelberg Country Club

Note: Consuming raw or undercooked meat, poultry, eggs or seafood can increase your risk for contracting a food borne illness. All prices are subject to an 20% service charge and 6% sales tax. (prices were updated 2/2020) Your contracted price will be established and guaranteed 3 months (90 days) prior to your event date.

# Brunch Buffet

Brunch buffet service available between 8am and 2pm buffets require a minimum charge of 30 guests)

Eggs Bacon **Pastry** Scones

Orange and Cranberry Juice

Tossed Salad with Dressings

Sausage Home Fries

Mini Bagels Cream Cheese, Butter Jelly

Coffee, Tea Fresh Fruit Cocktail Bowl Soup du jour

Choice of one vegetable: Green Beans Almondine, Honey Glazed Carrots, Broccoli Normandy, Vegetable Medley, Brussel Sprouts, Sugar Snap Peas, Flame Roasted Corn

Choice of one potato: Mashed, Baked, Roasted Red Potatoes, Potato Filling, Rice Pilaf, Wild Rice Blend

#### **Choice of Entrées**

Chicken Dijonaise Chicken Chasseur Chicken Heidelberg Beef Burgundy

Sliced Eye Round of Beef with Gravy OR Mushroom Marsala Wine Sauce Seafood Newburg

Salmon En Croute with Basil Dijon mustard Salmon with Lemon Dill OR Tomato Salsa Baked Haddock with

Lemon Parsley Butter

Turkey with Gravy Baked Ham with Pineapple Sauce **Baked Stuffed** Italian Shells

One Entrée. . . . . . . \$19.00 per person Two Entrées. . . . . . \$21.00 per person Three Entrées..... \$23.00 per person Four Entrées. . . . . . . . \$25.00 per person

## Omelet Station - additional \$4.95 per person

Omelets made to order: Onions, Green Peppers, Ham, Tomatoes, Cheese, Mushrooms

## Belgium Waffle Station – additional \$4.95 per person

Blueberry Butter, Honey-Cinnamon Butter, Strawberries, Whipped Cream

## Carving Station (100 person minimum)

Carved Eye Round of Beef ......addl \$5.50 per person Carved Beef Tenderloin.....addl \$11.95 per person Carved Sugar Cured Ham ......addl \$5.50 per person

Carved Roast Pork Loin.....addl \$4.50 per person Carved Prime Rib.....addl \$7.50 per person Carved Roast Turkey Breast....addl \$5.50 per person

#### Heidelberg Country Club

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Lunch buffet service available between 11am and 3pm (buffets require a minimum charge of 20 guests)

One Entrée. . . . . . . \$16.00 per person Two Entrées. . . . . . \$18.00 per person Three Entrées...... \$20.00 per person Four Entrées...... \$22.00 per person

Soup du jour

Fruit Bowl

Salad with Dressings, Rolls, Butter

Coffee, Tea, Iced Tea

Choice of one vegetable: Green Beans Almondine, Honey Glazed Carrots, Broccoli Normandy, Vegetable Medley,

Brussel Sprouts, Sugar Snap Peas, Flame Roasted Corn

Choice of one potato: Mashed Potatoes, Potato Filling, Rice Pilaf, Roasted Red Potatoes, Wild Rice Blend, Creamy

Macaroni & Cheese

**Entrées** 

Chicken Dijonaise Chicken Chasseur Chicken Heidelberg Beef Burgundy Sliced Eye Round of Beef with Gravy OR Mushroom Marsala Sauce Seafood Newburg
Salmon En Croute
w Basil Dijon mustard
Grilled Salmon with
Lemon Dill OR Tomato Salsa
Baked Haddock with
Lemon Parsley Butter

Turkey with Gravy
Baked Ham with
Pineapple Sauce
Baked Stuffed
Italian Shells
Reked Change Tortal

dock with

Baked Cheese Tortellini



# Light Lunch Buffet

Lunch buffet service available between 11am and 3pm (buffets require a minimum charge of 20 guests)

## \$12.00 per person (plus tax and gratuity)

Choice of: Cold Sandwich Board of Sliced Roast Beef, Ham, & Turkey ... OR ... Hamburger & Hot Dog Buffet

Soup du jour

Choice of (1) Salad: Potato, Macaroni or Pasta Salad

**Assorted Breads** 

Fresh Fruit Bowl

Assorted Sliced Cheese

Condiments (mayo, mustard, etc)

Cookie Tray

Sliced Tomato and Lettuce

Pickle Tray

Coffee, Tea, Iced Tea

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## **Dinners**

All Entrée prices include a Tossed Salad with Dressings, Roll and Butter, Entrée, Accompaniments, Coffee, and Dessert.

<u>All Entrées include a Tossed Garden Salad</u> with: Basil Balsalmic, Raspberry Vinaigrette, Blue Cheese, Italian or Ranch Dressings

### **APPETIZERS**

Soup du jour \$2.25 Lobster Bisque \$6.00 Chilled Fruit Salad \$2.25 Jumbo Lump Crab Cocktail \$market price Shrimp Cocktail \$9.50

### **SALADS**

(House Tossed Garden Salad included with Entrée)

Special Salads available \$2.00 additional:

Caesar Salad

Baby Spring Mix

Bartlett Pear and Almond

Spinach & Artichoke

Harvest Blend Gourmet Greens

## ENTREES (2) Entrées may be served at one affair

Roast Prime Rib \$25.00	Jumbo Lump Crab Cakes (2) 26.00
Filet Mignon	Crab Stuffed Chicken Breast 19.00
Petite Filet and Broiled Crab Cake market price	with lump crabmeat, lemon dill cream sauce
Sliced Roast Eye Round of Beef 18.00	Crab Stuffed Shrimp 20.00
with Beef Gravy or Mushroom Marsala Wine sauce	Chicken Dijonaise 18.00
Sliced Beef Tenderloin 23.00	Chicken Heidelberg 18.00
with a Jack Daniels Demi Glace	Chicken Parmesan 17.00
Grilled Salmon	with penne pasta marinara
with Lemon Dill Cream Sauce OR Fresh Tomato Salsa	Chicken Spanakopita 19.00
Grilled Mahi Mahi	Spinach & feta cheese stuffed chicken
with an orange soy glaze	Dijon & Horseradish Crusted Pork Loin 19.00

#### **ACCOMPANIMENTS** (All Entrées include two accompaniments)

Mashed Potatoes, Potato Filling, Rice Pilaf, Baked Potato, Roasted Red Potatoes, Duchess Potatoes, Wild Rice Blend, Green Beans Almondine, Honey Glazed Carrots, Broccoli Normandy, Vegetable Medley, Brussel Sprouts, Sugar Snap Peas, Flame Roasted Corn

### **DESSERTS**

Fruit Pie, Chocolate Mousse, Carrot Cake, Chocolate Layer Cake, Ice Cream, Orange Sherbet, Cheese Cake (\$1.25 addl), Eclairs (\$1.25 addl), Peach Melba (\$1.25 addl), Bananas Foster (\$1.25 addl)

If you are interested in any items that are not listed above, please inquire for price and availability.

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# Dinner Buffet

A Dinner Buffet is served with a Salad of choice and two additional choices for the salad bar, your choice of Entrées, two accompaniments, assorted rolls and butter, assorted desserts, coffee and tea. (buffets require a minimum charge of 25 guests)

### Salad bar (Choose one main salad)

Caesar Salad Tossed Garden Salad with dressings House Greens tossed with basil balsamic vinaigrette with seasonal vegetables

## Special Salads available \$2.00/person additional

Bartlett Pear and Almond Salad Harvest Blend Gourmet Greens Spinach and Artichoke Salad

### (Choose two additional salads)

Apple Sauce, Pasta Salad, Potato Salad, Macaroni Salad, Fiesta Bean Salad, Cucumber Salad, Kalamata Olives & Green Olives with Feta, Cabbage and Beet Root Salad, Cole Slaw, Marinated Mushrooms, Cheese Tortellini Salad, Marinated Tomato Salad, Carrot-Raisin Salad

### Entrées

Chicken Heidelberg Chicken Dijonaise Chicken Parmesan with Penne pasta in marinara Turkey with Gravy Beef Burgundy Sliced Eye Round of Beef with Gravy OR Mushroom Marsala wine sauce

Seafood Newburg Salmon Dijonaise Salmon En Croute with Basil Dijon mustard Salmon with Lemon Dill Butter or Tomato Salsa Baked Haddock with Lemon Parsley Butter

Broiled Tilapia w garlic White Wine Butter Sweet & Sour Pork Baked Ham with Pineapple Sauce Baked Penne Pasta with Italian Sausage OR Meatballs

Baked Stuffed Italian Shells Eggplant Parmesan with marinara sauce Baked Cheese Tortellini with marinara sauce Cheese Tortellini with alfredo sauce

### Accompaniments

Mashed Potatoes, Potato Filling, Rice Pilaf, Baked Potato, Roasted Red Potatoes, Wild Rice Blend, Green Beans Almondine, Honey Glazed Carrots, Broccoli Normandy, Vegetable Medley, Brussel Sprouts, Sugar Snap Peas, Flame Roasted Corn

One Entrée. . . . . . . . . \$19.00 per person Two Entrées. . . . . . . . . \$21.00 per person

Three Entrées. . . . . . . . . \$23.00 per person Four Entrées. . . . . . . . . \$25.00 per person

#### Soup Station

Soup Du Jour

Addl \$2.25 per pers

Lobster Bisque Addl \$4.25 per person

## **Carving Station**

Carved Eye Round of Beef Carved Beef Tenderloin Carved Sugar Cured Ham

Addl \$5.50 per pers Addl \$12.95 per pers

Carved Roast Pork Loin Carved Prime Rib

Add \$4.50 per pers Addl \$7.50 per pers

Addl \$5.50 per pers

Carved Roast Turkey Breast Addl \$5.50 per pers

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## Beverages

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## **BAR SERVICES**

**OPEN BAR** – The event host pays a flat pre-arranged fee (per person, per hour – see price chart below) **CONSUMPTION BAR** – The event host pays a fee based on the number of beverages / bottles consumed **CASH BAR** – The event guests pay for their own beverage / The event host pays a \$55 bar setup fee

Vodka, Whisky, Rum, Scotch, Gin, Bourbon, Peachtree, Ameretto, Kamora, Sweet & Dry Vermouth, Chablis-Rose-Cabernet Wines, Juices, Mixers, Sodas, (1) Domestic Draft Beer, (1) Domestic Bottled Beer	HOUSE BRANDS	CALL BRANDS
OPEN BAR: ONE HOUR	\$11.00/person	\$15.00/person
OPEN BAR: TWO HOURS	\$15.00/person	\$19.00/person
OPEN BAR: THREE HOURS	\$19.00/person	\$23.00/person
OPEN BAR: FOUR HOURS	\$23.00/person	\$27.00/person

	PER GLASS	PER BOTTLE
CONSUMPTION BAR: SODA	\$2.00	\$70.00 / 5 Gallon Tank
CONSUMPTION BAR: HOUSE WINE	\$5.00	\$16.95/Bottle
CONSUMPTION BAR: HOUSE CHAMPAGNE	\$3.00	\$16.95/Bottle
CONSUMPTION BAR: DOMESTIC BEER	\$3.00	\$4.00/Bottle
CONSUMPTION BAR: DOMESTIC BEER	>>>	\$220.00/Half Barrel
CONSUMPTION BAR: IMPORTED BEER	Market Price	Market Price
CONSUMPTION BAR: HOUSE LIQUOR	\$6.00	\$55.00/Bottle
CONSUMPTION BAR: COFFEE /TEA STATION	\$2.00	\$8.00/Pot

<sup>\*</sup>All Dinner and Dinner Buffet entree pricing provides Coffee, Tea, and Iced Tea included during the dinner hour.

### **30 GUESTS OR LESS**

- \* Small parties of 30 guests or less will have wait staff service for beverages, per drink prices will apply, no private bartender is needed.
- \* Private bar and bartender are available for small parties of 30 guests or less for an additional service charge of \$55.00.

## **80 GUESTS OR MORE**

\* Parties for 80 guests or more, the bar is staffed with two bartenders during the cocktail hour.

#### **200 GUESTS OR MORE**

\* Parties for over 200 guests will have additional bartenders added at no additional charge.

Heidelberg Country Club

P.O. Box 309, Bernville Pennsylvania / Telephone (610) 488-1031

<sup>\*</sup>Depending on your group size, Heidelberg Country Club offers several beverage pricing options. You may also choose one style for a specified period of time, and switch to another for the next specified period of time.

<sup>\*</sup> An open bar or consumption bar will have no charge for bartender and setup.

<sup>\*</sup> All parties over 30 guests require the minimum bar service of a cash bar (\$55.00 bartender/setup fee).

<sup>\*</sup> Proper ID is requested of guests, must be age 21 or older / shots of alcohol are not permitted at any event.

## Hors D'Oeuvres

(Price based on 100 pieces)

## Cold Hors D'Oeuvres

Cheese Display \$ 105.00	Pacific Rolls - crab, avocado & veggies
Fruit Display	wrapped in rice and nori \$ 225.00
Crudite Display 65.00	Iced Shrimp
Gourmet Bruschetta on Italian Bread 125.00	Clams on the half shell market price
Port Wine Cheddar Cheese Spread 75.00	Oysters on the half shell market price
with assorted crackers	Antipasto
	(assorted rolled meats and cheeses)

## Hot Hors D'Oeuvres

Baked Brie En Croute \$	50.00 ea.	Egg Rolls	\$100.00
Raspberry & Brie in phyllo	250.00	Philly Cheese steak Spring Rolls	125.00
Scallops and Bacon	275.00	Smoked Chicken & Cheese Quesadilla	175.00
Fried Shrimp	150.00	Sesame Chicken Skewers	160.00
Coconut Shrimp	160.00	Buffalo Hot Wings	100.00
Bacon wrapped Shrimp	225.00	Swedish Meatballs	95.00
Mini Crab Cakes	200.00	Cocktail Franks in Puff Pastry	140.00
Mushrooms stuffed with Crabmeat	175.00	Asian Beef Skewars	210.00
Mushrooms stuffed with Sausage	125.00	Mini Beef Wellingtons	280.00
Mini Quiche	190.00	Steak Kickers	225.00
Cream Cheese Jalapeno Peppers	125.00		

## **Carving Table**

(served with small dinner rolls & condiments)

Roast Eye Round of Beef \$5.50 per person	Baked Sugar Cured Ham \$5.50 per person
Roast Beef Tenderloin 12.95 per person	Roast Pork Loin 6.50 per person
Roasted Turkey Breast.	5.50 per person

<sup>\*</sup>Carver's Time: Up to one and a half hours is included for carving station; each additional half hour \$.95 per person. (Under 100 people, 30.00 per hour Carving Fee)

## Party Compliments

Mixed Nuts	. \$16.00/lb.	Pretzels	\$10.00/bowl
Potato Chips	. 10.00/bowl	Dips	6.00/pt.

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