



Heidelberg Country Club Ala Carte Banquet Menus

Updated January 2022

*“Heidelberg Country Club . . .
Serving the Berks County community
and beyond, for over 50 years!”*

We would be honored to host your upcoming event.
Feel free to ask about our special
Wedding Packages supplement.

- * Group Golf Outings, * Anniversaries, * Graduations,
* Birthdays, * Family Reunions, * Retirements,
* Funeral Dinners, * Proms, * Fundraiser,
* Political Events, * Seminars,
* Conferences, * Meeting Spaces.

Maggie Conrad, Director of Sales
610-488-1031 x-3003
mconrad@heidelbergcc.com

Heidelberg Country Club
P.O. Box 309 / One Clubhouse Drive / Bernville PA 19506
Located 10 minutes north of the Reading Airport, just off Route 183

Heidelberg Country Club

POLICIES AND PROCEDURES FOR EVENTS

Thank you for considering Heidelberg Country Club as a possible host for your upcoming event. We welcome non-member banquet business, and hope you find our experienced staff and majestic venue the perfect fit for your event. If you are interested in visiting the Heidelberg facility, please phone the Sales Office to setup a showing appointment. Serving the Berks County community and beyond for over 50 years, Heidelberg Country Club would be honored to host your event!

TENTATIVE / CONFIRMED DATES: A tentative hold on a date and space for a banquet or golf event 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 hold. If no contact is made at the end of the two weeks, the date will be released and made available again for sale.

DEPOSITS: A date confirmation deposit is required to reserve a date. An event is not confirmed until the deposit and appropriate booking paperwork is received. The deposit amount will be determined by the Sales Office based on the typed of event you are booking. All 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 deposits are forfeited and will not be returned.

ROOM AVAILABILITY: Saturday use of the Ballroom for a wedding reception requires use of Elegance, Opulence or Grandeur Reception Packages. These packages are available any day of the week, but packages always require a 100 person guaranteed minimum. The Classic Reception Package is not available on Saturdays. 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 and arch setup fee of \$500.00. Our outside location (not covered) has a seating capacity (theater style) of 200. 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 in additional fee. Determination of ceremony location is required 24 hours in advance of the ceremony. Setup fee is charged once setup is completed, regardless of usage. Those wanting on-site time and space for ceremony rehearsal—will be provided times that are available. Flexibility regarding available times will be necessary due to other booked events at HCC. All event arrangements including timing, menu, setup requests are required 2 weeks prior to the event, and everything is provided in writing, no verbal communications are honored or accepted.

BAR SETUPS: All Saturday receptions include an open bar. Friday and Sunday events have the choice of an open, consumption, or cash bar. Cash bars require a \$75.00 setup fee. Pennsylvania state laws forbid the sale to, or consumption of alcoholic beverages by anyone under the age of twenty-one. HCC reserves the right to require proper identification and to enforce state laws as to a person 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 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 events is restricted to the upper level only. The lower level restaurant and bar is for our private membership. Taste testing of banquet entrées is not included in menu pricing. Detailed recipe descriptions are available to help you in your menu choices.

GUARANTEED COUNTS: A guaranteed count (the exact amount of food we order and bill you for) must be provided to the club (7) seven business days prior to the event date. Payment of this guarantee is due regardless if actual attendance is less. If the attendance exceeds the guarantee number, we will make every effort to accommodate them, but we are not responsible for doing so.

PRICES / PAYMENT POLICY: Prices quoted in this banquet packet and on the actual event details order may be subject to increase in costs of commodities, labor, or taxes (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) received 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 20% service charge and 6% PA state sales tax.

Continental Breakfast Buffet

\$7.00 per person (plus tax and gratuity)

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

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 10am
(buffets require a minimum charge of 25 guests)

\$12.00 per person (plus tax and gratuity)

Scrambled Eggs
Bacon
Sausage
Home Fries
Scones
Mini Bagels
Cream Cheese, Butter and 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 1/2022) 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 * Brunch buffets require a minimum charge of 30 guests

Eggs
Bacon
Sausage
Home Fries

Scones
Mini Bagels
Cream Cheese, Butter Jelly

Orange and Cranberry Juice
Coffee, Tea
Fresh Fruit Bowl

Tossed Salad with Dressings
Soup du jour

Choice of one vegetable: Green Beans Almondine, Buttered Baby Carrots, Broccoli Normandy, Seasonal Vegetable Medley, Brussel Sprouts, Sugar Snap Peas

Choice of one starch: Baked Potato, Yukon Gold Mashed, Roasted Red Potatoes, Potatoes AuGratin, Rice Pilaf, Penne Pasta

Choice of Entrées

Chicken Dijonaise

Chicken Francaise

Chicken Heidelberg

Beef Burgundy

Sliced Beef Brisket –
with Beef Gravy OR
Bourbon BBQ Sauce OR
Mushroom Marsala Wine Sauce

Seafood Newburg

Grilled Salmon

with Lemon Dill OR Tomato Salsa

Baked Haddock

with Lemon Parsley Butter

Baked Ham

with Pineapple Sauce

Baked Stuffed Shells or Tortelli

in Marinara Sauce

Vegetable Lasagna

One Entrée. \$21.00 per person

Two Entrées. \$23.00 per person

Three Entrées. \$25.00 per person

Four Entrées. \$27.00 per person



ADDITIONAL BRUNCH STATIONS AVAILABLE:

Omelet Station - additional \$5.95 per person

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

Belgium Waffle Station – additional \$5.95 per person

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

Carving Station (100 person minimum)

Carved Eye Round of Beefaddl \$6.50 per person

Carved Beef Tenderloin.....addl \$12.95 per person

Carved Sugar Cured Hamaddl \$5.50 per person

Carved Roast Pork Loin.....addl \$5.50 per person

Carved Prime Rib.....addl \$8.50 per person

Carved Beef Brisketaddl \$6.50 per person

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 a 20% service charge and 6% sales tax. (prices were updated 1/2022) Your contracted price will be established and guaranteed 3 months (90 days) prior to your event date.

Luncheon Buffet

Lunch buffet service available between 11am and 2pm
(buffets require a minimum charge of 20 guests)

One Entrée. \$18.00 per person Three Entrées. \$22.00 per person
Two Entrées. \$20.00 per person Four Entrées. \$24.00 per person

Soup du jour Fruit Bowl
Salad with Dressings, Rolls, Butter Coffee, Tea, Iced Tea

Choice of one vegetable: Green Beans Almondine, Herbed Baby Carrots, Broccoli Normandy,
Seasonal Vegetable Medley, Brussel Sprouts, Sugar Snap Peas,

Choice of one starch: Baked Potato, Yukon Gold Mashed, Roasted Red Potatoes, Potatoes AuGratin,
Rice Pilaf, Penne Pasta, Creamy Macaroni & Cheese

Entrées

Chicken Dijonaise	Seafood Newburg	Baked Ham with
Chicken Francaise	Grilled Salmon with	Pineapple Sauce
Chicken Heidelberg	Lemon Dill OR Tomato Salsa	Baked Stuffed Shells or Tortellini
Beef Burgundy	Baked Haddock with	stuffed w cheese served in marinara sauce
Sliced Beef Brisket with sauce choice of Beef Gravy, Marsala Sauce, Bourbon Sauce	Lemon Parsley Butter	Vegetarian Lasagna



Light Lunch Buffet

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

\$13.00 per person (plus tax and gratuity)

Entrée Choice of :

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

Buffet price includes:

Soup du jour	Condiments (mayo, mustard, etc)
Choice of (1) Salad: Potato, Macaroni or Pasta Salad	Pickle Tray
Assorted Breads	Fresh Fruit Bowl
Assorted Sliced Cheese	Cookie Tray
Sliced Tomato and Lettuce	Coffee, Tea, Iced 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 a 20% service charge and 6% sales tax . (prices were updated 1/2022) Your contracted price will be established and guaranteed 3 months (90 days) prior to your event date.

Served Dinners

All Entrée prices include:

Tossed Salad with Dressings, Roll and Butter, Entrée, Accompaniments, Coffee, and Dessert.
Dressings: (2) choices per table : Basil Balsamic, Raspberry Vinaigrette, Blue Cheese, Italian or Ranch Dressings

APPETIZERS

(selections available to add-on to your dinner)

Soup du jour	\$2.50
Crab Corn Chowder	\$6.00
Chilled Fruit Salad	\$2.25
Jumbo Lump Crab Cocktail	\$market price
Shrimp Cocktail (4)	\$9.50

SALADS

(House Tossed Garden Salad included with Entrée)

Special Salads available \$2.50 additional:

Caesar Salad
Baby Spring Mix
Bartlett Pear and Almond
Spinach & Artichoke
Harvest Blend Gourmet Greens

ENTREES Pre-ordered, up to two (2) Entrées served at one affair

Roast Prime Rib 8 oz	\$27.00	Crab Stuffed Shrimp	24.00
Filet Mignon 8 oz.	29.00	Crab Stuffed Chicken Breast	21.00
Petite Filet and Broiled Crab Cake. . .	market price	with lump crabmeat, lemon dill cream sauce	
Sliced Beef Brisket.	20.00	Chicken Cordon Blue w Dijonaise sauce . . .	22.00
with beef gravy, bourbon sauce, or mushroom marsala wine sauce		Chicken Heidelberg	20.00
Sliced Beef Tenderloin	25.00	Chicken Parmesan	20.00
with a jack daniels demi glaze		with penne pasta marinara	
Grilled Salmon.	24.00	Chicken Francaise	20.00
with lemon dill cream sauce OR fresh tomato salsa		with a lemon garlic butter sauce with capers	
Grilled Mahi Mahi	24.00	Dijon & Horseradish Crusted Pork Loin . .	21.00
with an orange soy glaze		Grilled French Pork Chop	20.00
Jumbo Lump Crab Cakes (2)	30.00	with port wine rosemary sauce	

ACCOMPANIMENTS (All entrée pricing includes two accompaniments)

Yukon Gold Mashed Potatoes, Baked Potato, Roasted Red Potatoes, Duchess Potatoes
Rice Pilaf, Penne Pasta, Green Beans Almondine, Herb Buttered Baby Carrots, Broccoli Normandy,
Seasonal Sautéed Vegetable Medley, Brussel Sprouts, Sugar Snap Peas

DESSERTS (All entrée pricing includes one dessert)

Apple, Cherry or Peach 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.

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 a 20% service charge and 6% sales tax. (prices were updated 1/2022) Your contracted price will be established and guaranteed 3 months (90 days) prior to your event date.

Dinner Buffet

All Dinner Buffet prices include:

a Salad Bar Main Salad, two additional chilled side choices for the Salad Bar, your choice of Entrées, two accompaniments, assorted rolls and butter, Chef's 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 chilled side 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 (choose up to four)

Chicken Heidelberg	Sliced Beef Brisket with Beef Gravy OR BBQ Bourbon Sauce OR Mushroom Marsala wine sauce	Baked Haddock with Lemon Parsley Butter	Baked Penne Pasta with Cheese, Marinara, Italian Sausage OR Meatballs
Chicken Dijonaise	Seafood Newburg	Broiled Tilapia w garlic White Wine Butter	Baked Stuffed Italian Shells OR Tortellini with Marinara or Alfredo
Chicken Parmesan with Penne Pasta in Marinara	Salmon Dijonaise	Sweet & Sour Pork	Eggplant Parmesan with Marinara sauce
Turkey with Gravy	Grilled Salmon with Lemon Dill Butter or Tomato Salsa	Baked Ham with Pineapple Sauce	Vegetable Lasagna
Beef Burgundy			

Accompaniments (choose two)

Yukon Gold Mashed Potatoes, Roasted Red Potatoes, Baked Potato, Potatoes AuGratin, Rice Pilaf, Penne Pasta, Green Beans Almondine, Butter Herbed Baby Carrots, Broccoli Normandy, Seasonal Sautéed Vegetable Medley, Brussel Sprouts, Sugar Snap Peas

One Entrée. \$22.00 per person

Two Entrées. \$24.00 per person

Three Entrées. \$26.00 per person

Four Entrées. \$28.00 per person

Additional Soup Station available:

Soup Du Jour Addl \$2.25 per pers

Crab Corn Chowder Addl \$6.00 per person

Additional Carving Station available:

Carved Beef Brisket Addl \$6.50 per pers

Carved Beef Tenderloin Addl \$12.95 per pers

Carved Sugar Cured Ham Addl \$5.50 per pers

Carved Roast Pork Loin Add \$5.50 per pers

Carved Prime Rib Addl \$8.50 per pers

Carved Roast Turkey Breast . Addl \$5.50 per pers

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 a 20% service charge and 6% sales tax . (prices were updated 1/2022) Your contracted price will be established and guaranteed 3 months (90 days) prior to your event date.

Hors D'Oeuvres

(Price based on 100 pieces)

Cold Hors D'Oeuvres

Cheese Display.	\$ 115.00
Fruit Display.	85.00
Crudite Display.	70.00
Gourmet Bruschetta on Italian Bread	130.00
Port Wine Cheddar Cheese Spread	80.00
with assorted crackers	

Pacific Rolls - krab, avocado & veggies wrapped in rice and nori	\$ 225.00
Iced Shrimp.	270.00
Clams on the half shell.	market price
Oysters on the half shell.	market price
Antipasto.	115.00
(assorted rolled meats and cheeses)	

Hot Hors D'Oeuvres

Baked Brie En Croute.	\$ 55.00 ea.
Scallops and Bacon.	300.00
Fried Shrimp.	170.00
Coconut Shrimp Skewer.	180.00
Bacon wrapped Shrimp	250.00
Mini Crab Cakes	220.00
Mushrooms stuffed with Crabmeat. . . .	195.00
Mushrooms stuffed with Sausage. . . .	135.00
Mini Quiche	205.00
Cream Cheese Jalapeno Peppers	135.00
Egg Rolls.	125.00

Philly Cheese steak Spring Rolls	135.00
Smoked Chicken & Cheese Quesadilla	190.00
Sesame Chicken Skewers	175.00
Chicken Fajitas	175.00
Buffalo Hot Wings.	110.00
Swedish Meatballs.	105.00
Cocktail Franks in Puff Pastry.	150.00
Asian Beef Skewars	225.00
Mini Beef Wellingtons	325.00
Mini BBQ Smokies	150.00
Pork Potstickers	150.00

Carving Table

(served with small dinner rolls & condiments)

Roast Beef Brisket	\$6.50 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 Breast5.50 per person	

*Carver's Time: Up to one and a half hours is included for carving station; each additional half hour \$.95 per person.
(Under 75 people, 30.00 per hour Carving Fee)

Party Compliments

Mixed Nuts.	\$18.00/lb.	Pretzels.	\$11.00/bowl
Potato Chips.	11.00/bowl	Dips.	7.00/pt.

Heidelberg Country Club

Note: Consuming raw or undercooked meat, poultry, eggs or seafood can increase your risk for contracting a food born illness. All prices are subject to a 20% service charge and 6% sales tax . (prices were updated 1/2022). Your contracted price will be established and guaranteed 3 months (90 days) prior to your event date.

Beverages

All prices are subject to a 20% service charge and 6% sales tax where applicable (prices were updated 1/2022).
Your contracted price will be established and guaranteed 3 months (90 days) prior to your event date.

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 \$75 bar setup fee

Vodka, Whisky, Rum, Scotch, Gin, Bourbon, Peachtree, Ameretto, Kahlua, 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	\$14.00/person	\$18.00/person
OPEN BAR: TWO HOURS	\$18.00/person	\$22.00/person
OPEN BAR: THREE HOURS	\$22.00/person	\$26.00/person
OPEN BAR: FOUR HOURS	\$26.00/person	\$30.00/person

	PER GLASS	PER BOTTLE
CONSUMPTION BAR: SODA	\$2.50	\$75.00 / 5 Gallon Tank
CONSUMPTION BAR: HOUSE WINE	\$5.50	\$18.00/Bottle
CONSUMPTION BAR: HOUSE CHAMPAGNE	\$3.50	\$18.00/Bottle
CONSUMPTION BAR: DOMESTIC BEER	\$3.50	\$4.50/Bottle
CONSUMPTION BAR: DOMESTIC BEER	>>>	\$235.00/Half Barrel
CONSUMPTION BAR: IMPORTED BEER	Market Price	Market Price/Bottle
CONSUMPTION BAR: HOUSE LIQUOR	\$7.00	Market Price/Bottle
CONSUMPTION BAR: COFFEE /TEA STATION	\$2.00	\$8.00/Pot

*All Dinner and Dinner Buffet entree pricing provides Coffee, Tea, and Iced Tea included during the dinner hour.

*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.

* An open bar or consumption bar will have no charge for bartender and setup.

* All parties over 30 guests require the minimum bar service of a cash bar (\$75.00 bartender/setup fee).

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

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 \$75.00.

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