

Heidelberg Country Club Ala Carte Banquet Menus

Updated March 2023

"Heidelberg Country Club...

Serving the Berks County community and beyond, for over 50 years!

We would look forward to hosting 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.

> Sales Office 610-488-1031 x-3003 Sales@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 look forward to hosting your event!

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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 Clint 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. We do not accept any changes to the event details or counts after the guarantee date. 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.

HEIDELBERG COUNTRY CLUB updated 1/1/2022

PO Box 309 One Clubhouse Drive Bernville, PA 19506 610-488-1031

Continental Breakfast Buffet

\$8.00 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)

\$14.95 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

Brunch Buffet

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

Eggs

Scones

Orange and Cranberry Juice

Bacon

Mini Bagels

Coffee, Tea

Tossed Salad with Dressings

Sausage Cream Cheese, Butter Jelly

Fresh Fruit Bowl

Soup du jour

Home Fries

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

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

Choice of Entrées

Chicken Dijonaise

Chicken Française

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. \$23.00 per person Two Entrées. \$26.00 per person

Three Entrées..... \$29.00 per person Four Entrées..... \$31.00 per person

ADDITIONAL BRUNCH STATIONS AVAILABLE:

Omelet Station - additional \$6.95 per person
Omelets made to order: Onions, Green Peppers, Ham, Tomatoes, Cheese, Mushrooms

Belgium Waffle Station – additional \$6.95 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 3/2023) 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 3pm (buffets require a minimum charge of 25 guests)

One Entrée. \$20.00 per person Two Entrées. \$22.00 per person

Three Entrées..... \$24.00 per person Four Entrées..... \$26.00 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,

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

Entrées

Chicken Dijonaise
Chicken Française
Chicken Heidelberg
Beef Burgundy
Sliced Beef Brisket
with Beef Gravy OR BourbonBBQ 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 Tortellini
stuffed w cheese served in marinara sauce
Vegetarian Lasagna

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Light Lunch Buffet

Lunch buffet service available between 11am and 3pm (buffets require a minimum charge of 25 guests)

\$13.95 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

Heidelberg Country Club

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

Tomato Salsa

Eggplant Parmesan with Marinara sauce Vegetable Lasagna

Accompaniments (choose two)

Pineapple Sauce

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 \$27.00 per person | Three Entrées \$31.00 per person |
|--------------------------------|----------------------------------|
| Two Entrées \$29.00 per person | Four Entrées \$33.00 per person |

Additional Soup Station available:

Soup Du Jour Addl \$3.95 per pers Crab Corn Chowder Addl \$6.00 per person

Additional Carving Station available:

Carved Beef Brisket Addl. \$6.50 p.p. Carved Roast Pork Loin . . . Addl. \$5.50 p.p. Carved Beef Tenderloin . . . Addl. \$12.95 p.p. Carved Prime Rib Addl. \$8.50 p.p. Carved Sugar Cured Ham . . . Addl. \$5.50 p.p. Carved Roast Turkey Breast . Addl. \$5.50 p.p.

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Served Dinners

All Entrée prices include:

Tossed House 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

\$3.95

Crab Corn Chowder \$6.00 Chilled Fruit Salad

\$2.95

Jumbo Lump Crab Cocktail Smarket price

Shrimp Cocktail (4) \$11.95

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

| Sliced Beef Brisket | Chicken Heidelberg |
|--|--|
| with beef gravy, bourbon sauce, or mushroom marsala wine sauce | Chicken Parmesan |
| 8oz Delmonico Steak 28.00 | Chicken Française |
| Grilled Salmon | with a lemon garlic butter sauce with capers |
| with lemon dill cream sauce OR fresh tomato salsa | Dijon & Horseradish Crusted Pork Loin 22.00 |
| Grilled Mahi Mahi | Grilled French Pork Chop |

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.

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Hors D'Oeuvres

(Price based on 100 pieces)

Cold Hors D'Oeuvres

| Cheese Display | Pacific Rolls - Crab, avocado & veggies |
|--|---|
| Fruit Display | wrapped in rice and nori \$ 225.00 |
| Crudite Display | Iced Shrimp |
| Gourmet Bruschetta on Italian Bread 130.00 | Clams on the half shell market price |
| Port Wine Cheddar Cheese Spread 80.00 | Oysters on the half shell market price |
| with assorted crackers | Antipasto |
| | (assorted rolled meats and cheeses) |

Hot Hors D'Oeuvres

| Baked Brie En Croute \$ | 55.00 ea. | Philly Cheese steak Spring Rolls | 135.00 |
|---------------------------------|-----------|------------------------------------|--------|
| Scallops and Bacon | | Smoked Chicken & Cheese Quesadilla | 190.00 |
| Fried Shrimp | | Sesame Chicken Skewers | 175.00 |
| Coconut Shrimp Skewer | | Chicken Fajitas | 175.00 |
| Bacon wrapped Shrimp | | Buffalo Hot Wings | 110.00 |
| Mini Crab Cakes | 220.00 | Swedish Meatballs | 105.00 |
| Mushrooms stuffed with Crabmeat | | Cocktail Franks in Puff Pastry | 150.00 |
| Mushrooms stuffed with Sausage | | Asian Beef Skewars | 225.00 |
| Mini Quiche | 205.00 | Mini Beef Wellingtons | 325.00 |
| Cream Cheese Jalapeno Peppers | 135.00 | Mini BBQ Smokies | 150.00 |
| Egg Rolls. | . 125.00 | Pork Potstickers | 150.00 |

Carving Table

(served with small dinner rolls & condiments)

| Roast Beef Brisket\$7.50 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 . | |

^{*}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. |

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Beverages

All prices are subject to a 20% service charge and 6% sales tax where applicable (prices were updated 3/2023). 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.

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.

^{*}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.