

A photograph of a silver ice bucket containing two bottles of Gruet Chandon champagne and a tray of champagne flutes. The background is a blurred outdoor setting with greenery and flowers.

Private Events Menu

HARTEFELD NATIONAL

The logo for Hartefeld National, featuring a stylized white bird or wing graphic above the company name.

HARTEFELD
NATIONAL

Welcome



Thank you for considering Hartefeld National for your upcoming event! It is our pleasure to assist you throughout the planning process. Hartefeld National provides the ideal backdrop for a variety of events, including business meetings, lunches, dinners, conferences, weddings, bridal showers, baby showers, holiday parties and more. The Club offers a beautiful selection of full-service private party and event rooms, which will accommodate up to 220 seated guests, as well as a multitude of amenities to make your event unforgettable.

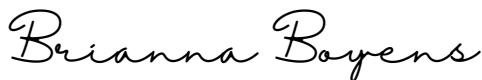
From breathtaking views on our Veranda to gourmet cuisine, our experienced service staff and certified Event Director stand ready to give you all the information you need to execute a special event that's sure to wow your guests. Whether you are hosting a board meeting or large gala, we are committed to offering the finest quality food and beverage along with impeccable creativity and service.

Each and every event hosted at Hartefeld National receives personalized service with a number complimentary amenities, including but not limited to:

- On-site Banquet Manager and Captains
- Excellent service from dedicated and respectful staff
- Three hour block for your event with setup access (1) hour prior to event
- In house linen with white or black overlays and napkins
- Chaivari chairs and banquet tables
- Flatware, glassware and silverware
- Wi-Fi, Podium, Microphone, Projecton Screen for rent

In the following pages you will find more information about the Hartefeld Nationals many menu options, amenities, capabilities and more. Feel free to contact our Event Sales Director, Brianna Boyens at 610.268.8800 x:5582 with any questions you may have. We look forward to working with you!

Sincerely,



Event Sales Director

Breakfast Buffets

25 guests minimum, priced per person

HARTEFELD CONTINENTAL | 16

Fresh Assorted Bagels with Cream Cheese, Butter and Jellies
Mini Pastries
Fresh Fruit Salad
Yogurt and Granola
Regular & Decaffeinated Coffee and Select Teas

FOUNDER'S BREAKFAST BUFFET | 28

Breakfast Breads with Jellies and Butter
Fresh Muffins
Bagels and Cream Cheese
Scrambled Eggs
Hash Brown Potatoes
Sausage Links and Applewood Smoked Bacon
Sliced Fresh Fruit
Regular & Decaffeinated Coffee and Select Teas

FAZIO BREAKFAST BUFFET | 28

Muffins, Danish, Bagels and Cream Cheese
Mini Quiche Display
French Toast with Maple Syrup
Applewood Smoked Bacon and Sausage Links
Scrambled Eggs
Hash Brown Potatoes
Fresh Fruit Salad
Regular & Decaffeinated Coffee and Select Teas

ENHANCEMENTS | PERSON PRICE PERSON

Assorted Breakfast Sandwiches | 10
Omelet Station | 10
Eggs Benedict Station | 10
Waffle Station | 10
Juice Bar 14



Brunch Buffet

25 guests minimum, priced per person

HARTEFELD BRUNCH BUFFET | 46

Assorted Juices, Regular & Decaffeinated Coffees and Assorted Teas

Fresh Fruit and Berry Bowl

Danish, Sweetbreads, Croissants, and Bagels with Cream Cheese

Scrambled Eggs or Southern Eggs (Onions, Peppers, and Cheddar Cheese)

Applewood Smoked Bacon and Sausage Links

Hash Browns

Bread Pudding

Pancakes, Waffles or French Toast

Salads - Choose Two

Spinach Salad with Strawberries, Almonds and Honey Balsamic

Hartefeld Salad with Baby Greens, Tomatoes, Mushrooms, Red Onions and

Apple Balsamic Vinaigrette

Caesar Salad, Romaine, Herb Croutons, Parmesan, Caesar Dressing

Entree - Choose Two

Kennett Square Chicken Marsala with Sauteed Mushrooms, Garlic and Marsala Demi-Glace

Herb Crusted Strip Loin with Red Wine Demi-Glace

Roasted Salmon with Honey Horseradish

Glaze Stuffed Pork Loin with Broccoli Rabe, Long Hots with an Apple Cider Glaze

Main Line Crab Cakes with Remoulade (+\$4 per person)

Stuffed Poblano Pepper with Quinoa, Tomato, Black Beans Avocado Crema made with Coconut Milk *Vegan and Vegetarian

Omelet Station | +10 per person



Plated Luncheon Menu

The Plated Menu is Available for Functions of 12 or More Guests

FIRST COURSE

(Choose One)

- Tomato Basil Bisque
- Kennett Square Mushroom Soup
- Chicken and Rice Soup
- Farmers Market Vegetable Soup
- New England Clam Chowder

- Caesar Salad with Romaine, Herb Croutons, Parmesan and Caesar Dressing
- Hartefeld Salad with Baby Greens, Red Onion, Marinated Mushrooms, and Apple Balsamic Vinaigrette
- The Wedge with Bibb Lettuce, Applewood Smoked Bleu Cheese, Peppered Bacon, Bleu Cheese Dressing

MAIN COURSE

(Choose Two)

- Statler Chicken Piccata \$33
- Linguine and Kale Pesto with Toasted Pine Nuts *vegan \$27
- Crab Cakes \$46
- Grilled Salmon with Blood Orange Teriyaki Sauce \$38
- Stuffed Pork Loin, Broccoli Rabe, Long Hots topped with an Apple Cider Glaze \$35
- Lemon Pepper Chicken Breast \$35

DESSERT

- Seasonal Bread Pudding
- Apple Pie
- Mini Brownie Sundae
- Seasonal Cheese Cake
- Chocolate Layer Cake

Main Course Price includes First Course and Dessert



Lunch Buffets

All Buffets Require a 15 Person Minimum, Priced Per Person

SANDWICH STATION | 19

Ham, Turkey, Roast Beef
Assorted Breads or Wraps
Fruit
House Made Chips
Cookies

*Can be made as "Grab N' Go"

SOUP OPTIONS

Kennett Square Mushroom
Tomato Basil Bisque
Chicken and Rice
Farmers Market Vegetable Soup



THE DELI BUFFET | 28

House Salad
Assorted Breads
Chicken Waldorf Salad
Tuna Salad
Ham, Turkey, and Roast Beef Deli Meats
American Cheese, Swiss Cheese, Provolone Cheese
Lettuce, Tomato, and Onion
Mayonnaise, Mustard, Horseradish Sauce
Potato Salad
House Made Chips
Cookies & Brownies

FOUNDER'S LUNCH BUFFET | 34

Caesar Salad
Hartefeld Salad
Grill Marinated Flank Steak with Chimichurri or Korean Barbecue Sauce
Sautéed Chicken Picatta
Garlic Herb Roasted Potatoes
Chef's Selection of Seasonal Vegetables
Cookies & Brownies

HARTEFELD BUFFET | 39

Seasonal Fruits and Berries
Hartefeld Salad
Kennett Square Mushroom Soup
Roasted Salmon Florentine
Herb Crusted Strip Loin with Red Wine Demi Glace
Cookie & Brownies

Passed Hors D'oeuvres

Priced Per Person (2 pieces per person)

COOL THOUGHTS

Mini Lobster Rolls | 7

Caprese Skewers, Olive Oil & Aged Balsamic Glaze | 3

Seasonal Vegetable Bruschetta, Olive Oil,
Aged Balsamic Glaze | 3

HOT IDEAS

Petite Ricotta Cheese and Herb Risotto Fritters, Tomato
Fondue Dipping Sauce | 5

Roasted Tomato Soup Shots & Mini Grilled Artisanal
Cheese Sandwiches | 5

Grilled Basil Shrimp Cocktail with a Balsamic Glaze Sauce | 6

Baby Herb Crusted Dijon Lamb Chops | 7

Mini Beef Tenderloin Wellington with Port Reduction | 5

Panko Chicken Skewers with Sweet Chili Sauce | 3

Vegetarian Spring Rolls, Ginger Ponzu Dipping Sauce | 3

Beef Satay, Peanut Sauce, Cilantro | 4

Roasted Sirloin Crostini with Caramelized

Balsamic Onions, Spicy Horseradish Cream | 5

Poached Shrimp Cocktail with Lemon & Fresh
Horseradish Cocktail Sauce | 6

Roasted Sirloin Crostini with Caramelized

Balsamic Onions, Spicy Horseradish Cream | 5

Poached Shrimp Cocktail with Lemon & Fresh
Horseradish Cocktail Sauce | 6

Stationary Hors D'oeuvres

Priced Per Person

The Club Antipasto | 12

*A Selection of Imported Italian Meats, Cheeses, Olives,
and Marinated Vegetables Served with Bread sticks &
Sicilian Olive Oil*

Summer Vegetable Crudit  | 7

*A wide Selection of Seasonal Vegetables Served with Roasted
Garlic Dipping Sauce*

Fruit Display | 8

*A Selection of Local Domestic Cheeses with Seasonal Fruit
and Berries*

Imported Cheese & Meat Display | 17

A Selection of Imported Cheeses with Seasonal Fruit and Berries

Creamy Spinach And Artichoke Dip | 6

*A Creamy Blend of Four Cheeses, Spinach and Artichoke Hearts,
Served with Assorted Crackers and Crostini*

Buffalo Chicken Dip | 8

*Warm and Creamy with a Little Kick. Served with House Made
Tortilla Chips & Carrot and Celery Sticks*

Sushi Display | Market Price

*A Deluxe Selection of Sushi Rolls to include Tuna, Crab, Salmon,
Shrimp and Vegetarian. Selections Served with Wasabi, Pickled
Ginger and Soy Sauce*

The Raw Bar | Market Price

*All served on Ice with Cocktail Sauce, Lemons, Limes,
Horseradish & Tabasco*

Your Choice of:

Cape Cod Oysters on the Half Shell

Shrimp Cocktail

Cocktail Crab Claws & Legs

Lobster Cocktail

Plated Dinner Menu

You May Offer a Choice of One for First Course Options, Two Entrée Options and One Dessert Option

FIRST COURSE

Soup:

Kennett Square Mushroom
Tomato Basil Bisque
Chicken and Rice
Farmers Market Vegetable
New England Clam Chowder | +5

ENTREES

Chicken Picatta | 45
Rice Pilaf and Haricot Vert

Crab Cakes | 56
Roasted Fingerling Potatoes and Asparagus

Salmon Florentine | 56
Roasted Root Vegetables and pomegranate

12oz New York Strip Steak | 63
*Kennett Mushroom Ragù, Roasted Garlic Mashed Potatoes,
Grilled Asparagus*

8oz Filet Mignon | 68
Roasted Fingerling Potatoes, Grilled Asparagus

Bone in Pork Chop | 46
*Horseradish Apple Grits, Cranberry Brussels Sprouts, Apple
Cider Glaze*

Pan Seared Chicken Breast | 45
Parmesan Risotto, Sherry Tomato Mushroom Ragù

Stuffed Poblano Pepper | 38
*Quinoa, Tomato, Black Beans Avocado Crema made with
Coconut Milk *Vegan and Vegetarian*

Linguine and Kale Pesto | 38
Toasted Pine Nuts

Salad:

Hartefeld Salad
Baby Greens, Red Onion, Marinated Mushrooms, and Apple
Balsamic Vinaigrette

Caesar Salad
Romaine, Herb Croutons, Parmesan and Caesar Dressing

The Wedge
Bibb Lettuce, Apple wood Smoked Bleu Cheese, Peppered
Bacon, Bleu Cheese Dressing

DESSERT

Seasonal Bread Pudding
Seasonal Cheesecake
Chocolate Layer Cake
Carrot Cake
Peanut Butter Pie
Apple Pie



Dinner Buffets

All Buffets Require a 15 Person Minimum, Priced Per Person

HARTEFELD'S BUILD YOUR OWN BUFFET | 57

(Choose One First Course)

Harvest Vegetable Soup
New England Clam Chowder+\$5
Tomato Basil Bisque
Kennett Square Mushroom
Chicken and Rice
Hartefeld Salad
Spinach Salad with Strawberries, Feta, Maple Glazed Pecans and Balsamic Vinaigrette
Arugula Salad with Beets, Pine Nuts, Goat Cheese, Balsamic Vinaigrette

(Choose Two Entree Options)

Sliced Roasted Strip Loin with Merlot Demi Glace
Pork Loin with Apple Cherry Chutney
Roasted Chicken Piccata
Grilled Chicken Marsala
Roasted Dill Atlantic Salmon with Horseradish Honey
Main Line Crab Cake
Crab Stuffed Flounder with Basil Lemon Sauce

(Choose Two Sides)

Garlic and Herb Mashed Potatoes
Herb Roasted Potatoes
Jasmine Rice Pilaf
Au Gratin Potatoes
Garlic Herb Haricot Vert
Glazed Brussels Sprouts
Broccoli with Herb Butter
Grilled Asparagus
Roasted Truffle Parmesan Cauliflower

(Choose One Dessert)

Seasonal Bread Pudding
Seasonal Cheesecake
Chocolate Layer Cake
Peanut Butter Pie
Carrot Cake

THE WALKER BUFFET | 49

Warm Dinner Rolls & Butter
(Choose One Salad)
Caesar Salad with Romaine, Herb Croutons, Parmesan, and Caesar Dressing
Hartefeld Salad with Baby Greens, Red Onion, Cherry Tomatoes, Marinated Mushrooms, Apple Balsamic Vinaigrette
Grilled Chicken Piccata
Roasted Dill Salmon with Honey Horseradish Sauce
Garlic Mashed Potatoes
Haricot Vert
Assorted Mini Cannolis and Pastries

THE ROBINSON BUFFET | 56

Warm Rolls & Butter
Soup du Jour
Caesar Salad or Hartefeld Salad
New York Strip or Carved Filet Mignon
Maine Line Crab Cakes
Glazed Brussels Sprouts
Jasmine Rice Pilaf
Chocolate Cake and Mini Pastries

Enhancements

CARVING STATIONS

Roasted Sirloin | 23

Herb Roasted Turkey Breast, Cranberry Sauce and Turkey Gravy | 20

Pork Loin with Long Hots and Apple Cider Glaze | 23

Slow Roasted Prime Rib of Beef, Horseradish Cream and Au Jus | 23

Oven Roasted Tenderloin, Rosemary Demi-Glace and Dijon Mustard Cream | 28

All Action and Carving Stations require a chef/attendant. \$100 fee per attendant.



Desserts

Priced Per Person

Chocolate Layer Cake | 8

Seasonal Bread Pudding | 9

Seasonal Cheesecake | 8

Carrot Cake | 8

Peanut Butter Pie | 7

Assorted Cookies & Brownies | 6

All Food & Beverage is Subject to 22% Service Charge and 6% Sales Tax



Beverages

Bar packages may be purchased for your chosen length of time for all guests in attendance. Host is charged per person regardless of the amount consumed. Guests under 21 years of age will be charged \$9.00 plus tax and service fee per person for unlimited non-alcoholic beverages. No Alcoholic Beverages of any kind may be brought in or taken out of Hartefeld National.

BEER & WINE CONSUMPTION PACKAGE

Domestic & Imported beers, House Wines and Sparkling Wine

Domestic Beers: Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite

Specialty and Imported Beer: Blue Moon, Corona, Heineken

Wine: Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, & Pinot Noir

HOUSE BAR PACKAGE

Domestic & Imported Beers, House & Sparkling Wine

2 hours: 30.00 | 3 hours: 36.00 | 4 hours: 42.00

Wine: Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, & Pinot Noir

Liquor Options Include: Conciere Brand Vodka, Bourbon, Whiskey, Scotch, Amaretto, Gin, Tequila (White & Dark).

DELUXE BAR PACKAGE

Domestic & Imported beers plus the following Wines and Liquors.

2 hours: 32.00 | 3 hours: 38.00 | 4 hours: 44.00

Wine: Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, & Pinot Noir

Liquor Options Include: Titos Vodka, Stoli Flavored Vodka, Beefeater, Jack Daniels, Bullet Rye, Captain Morgan, Seagrams 7, Bacardi Rum, Malibu, Myers Dark, Kahlua, Jose Cuervo, Dewars

PREMIUM BAR PACKAGE

Domestic & Imported Beers, House & Sparkling Wine

2 hours: 35.00 | 3 hours: 40.00 | 4 hours: 46.00

Wine: Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot, & Pinot Noir

Liquor Options Include: Ketel One or Grey Goose Vodka, Bombay Sapphire Gin, Maker's Mark Bourbon, Crown Royal, Jameson, Captain Morgan, Grand Marnier, Malibu Coconut, Disaronno Amaretto, Molly's Irish Cream

Beverages

CASH BAR

Cash Bar Requires \$100 Cashier Fee+ \$100 Bartender Fee Per Bar.
All beverages consumed will be charged to the individual guests.
Pricing of Cash Bars are all Inclusive of tax and service charge.

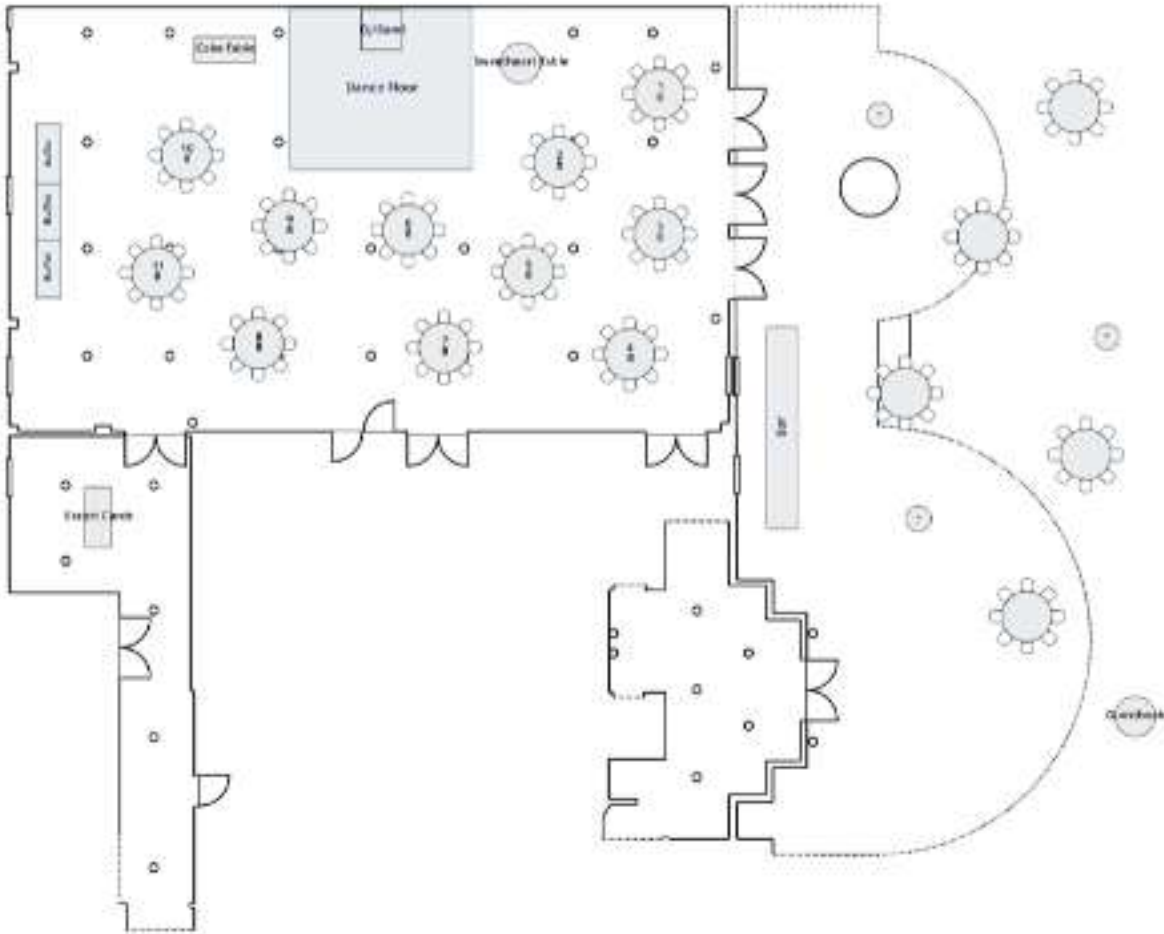
Soda	4.50
Domestic Beer	6.50
Imported Beer	7.50
House Wine	7.50
Premium Wine	11.50
Tier 1 Liquor	10.50
Tier 3 Liquor	11.50
Tier 4 Liquor	12.50

OPEN CONSUMPTION

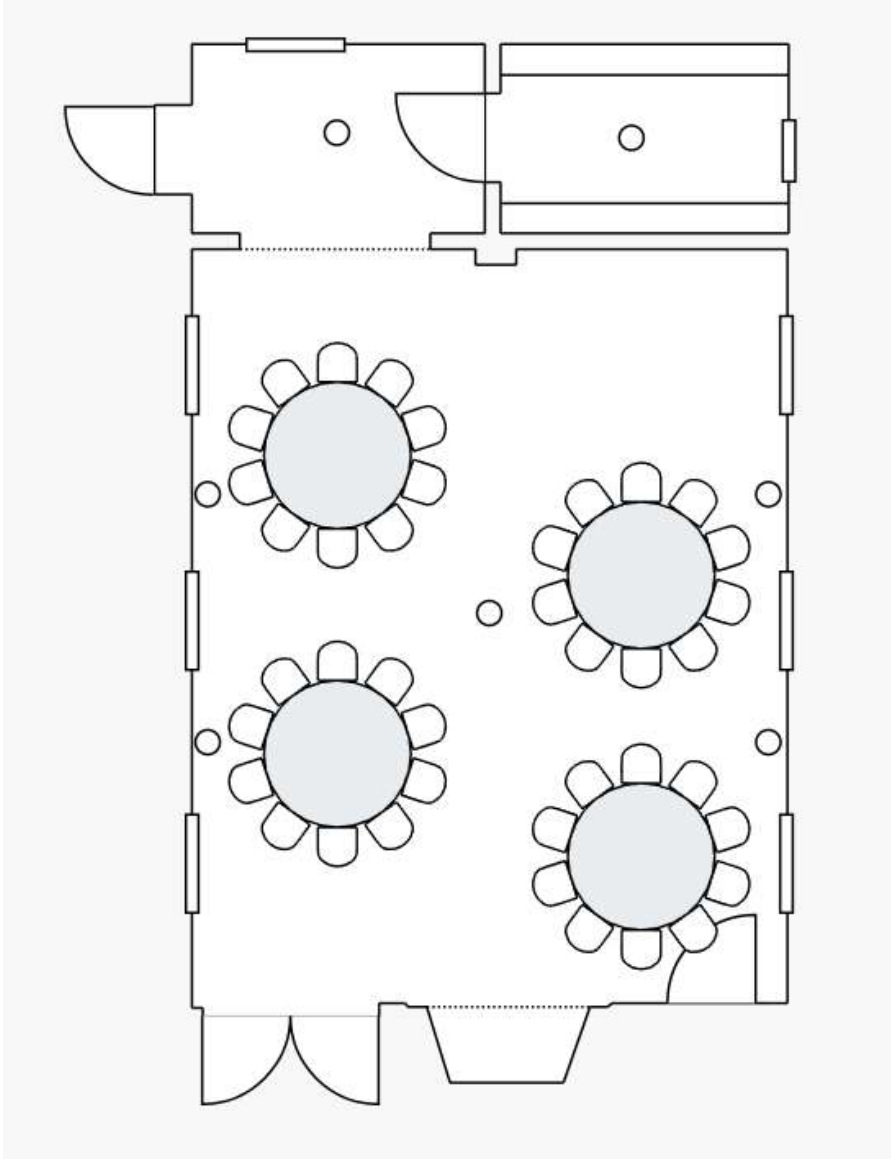
All beverages ordered will be charged to the Host's Master Bill.
Host selects type of beverages and brand level to be offered.
Each drink will be charged individually. \$125 Bartender Fee
per bartender required.



Hartefeld Ballroom



Founder's Room





Contact us today.

610.268.8800 | hartefeld.com
ONE HARTEFELD DRIVE | AVONDALE, PA 19311

All food and beverage purchases are subject to an automatic 6% tax and 22% taxable Service Charge, a portion of which may be distributed by the Club to certain food and beverage service employees. The Service Charge is not a tip or gratuity. *Menus and prices are subject to change. *some restrictions apply. See Club for details. ©ClubCorp USA, Inc. All rights reserved. 0221 AC