

**PRIVATE EVENTS AT  
THE RIDLEY HOUSE  
AND  
HERITAGE BALLROOMS**






THE  
RIDLEY  
HOUSE



## **PRIVATE EVENTS AT THE RIDLEY HOUSE AND HERITAGE BALLROOMS**

Located in the heart of Delaware County, minutes from I-95, The Blue Route, and the Philadelphia Airport, sits the luxurious Heritage Ballrooms. This premier, state of the art catering facility boasts two spectacular ballrooms, a separate cocktail reception room, private bridal suite, and a magnificent outdoor garden courtyard that's perfect for ceremonies or cocktail receptions.

Wedding ceremonies, wedding receptions, bridal showers, funerals, corporate events, business meetings, holiday parties, proms and galas are just a few of the types of events that our private event venue in Ridley hosts each year.









## **PRIVATE EVENT PACKAGES**

Our private event packages can be customized to your specific needs,  
including your lunch or dinner special event menu.

We can also assist you in locating live music or DJ, photographers, flower designers,  
and other private event specialists from our trusted list of exclusive providers.

Let Heritage Ballrooms in Ridley demonstrate private event excellence  
far beyond your expectations!



## **GRAND BALLROOM**

- Seating Capacity: 240
- Standing: 400
- Projector, Wi-Fi, and AV available

We recommend contacting us  
as soon as possible to discuss your reservations.



# GRAND BALLROOM FLOORPLAN

210



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An ornate, gold-colored frame with intricate scrollwork and a scalloped top and bottom edge. The frame is set against a dark, marbled background with gold and blue veins. Inside the frame, there is a semi-transparent box containing text.

## **IACONA ROOM**

- Seating Capacity: 60
- Standing: 100
- TV, Wi-Fi, and AV available

We recommend contacting us  
as soon as possible to discuss  
your reservations.



## **BELVEDERE BALLROOM**

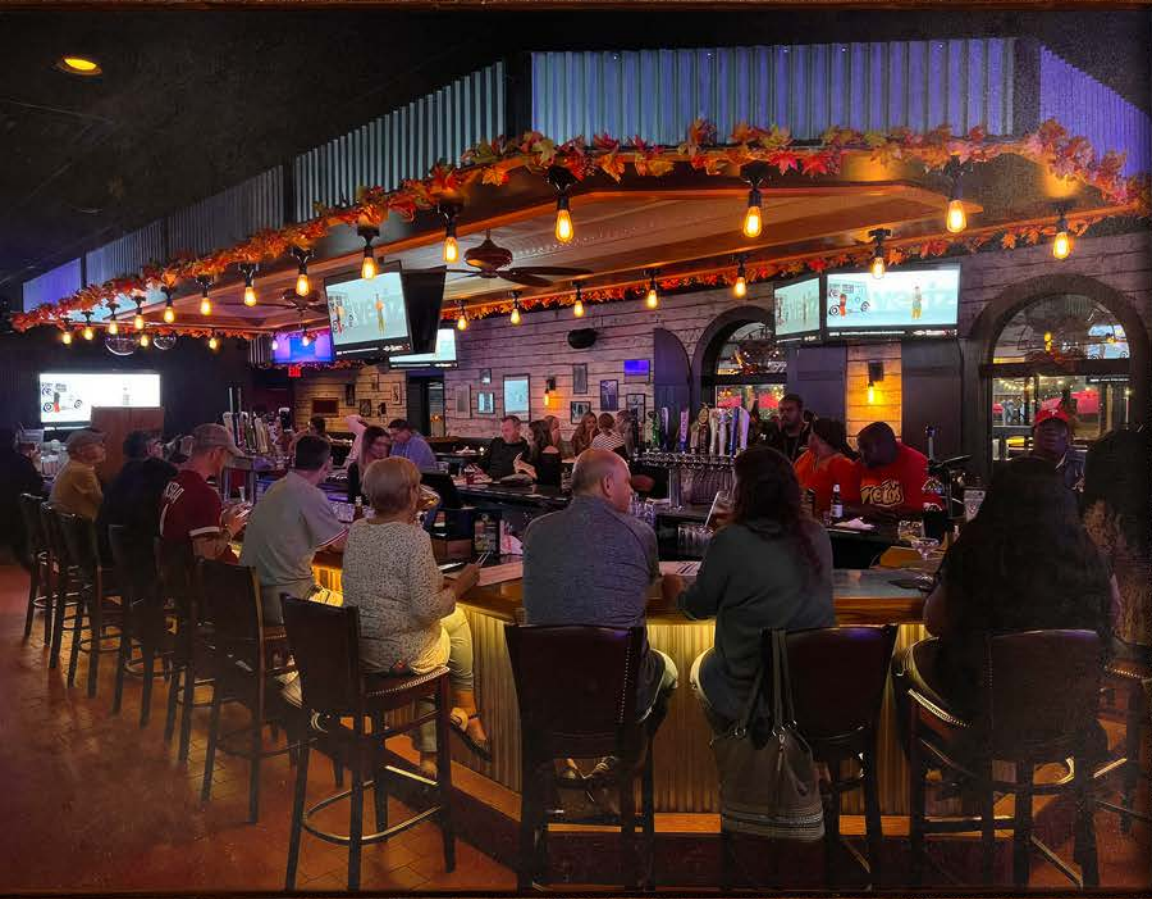
- Seating Capacity: 170
- Standing: 280
- Projector, Wi-Fi, and TV available

We recommend contacting us  
as soon as possible to discuss  
your reservations.

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# FLOORPLAN



## MAIN PARLOR

Our main parlor is open 7 days of the week and is home to our delicious award-winning cocktails. High top tables as well as booth seating accompany this beautifully built bar.

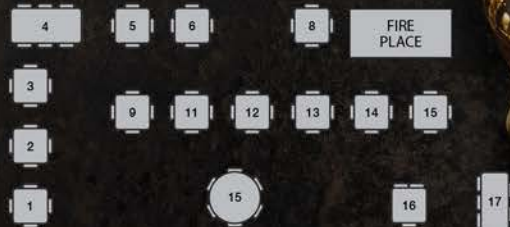
## FLOORPLAN



## DINING PARLOR

Our dining room is centered around our homely fireplace where we offer up delicious dinner service Monday through Sunday.

## FLOORPLAN





## FLOORPLAN

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PATIO BAR

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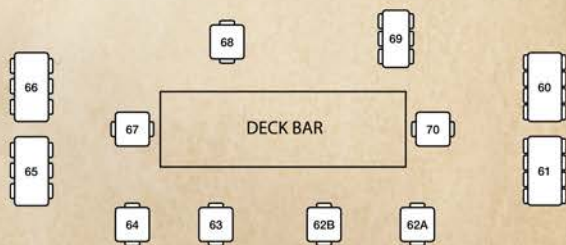
## PATIO

Our patio sits in between our beer garden and main parlor. Enjoy a cold beer while watching all the sports of the day.

## DECK

The deck bar leads you to the outside section of the property. This bar grows in popularity as the spring and summer months come in.

## FLOORPLAN







## FLOORPLAN

### THE GARDEN

The beer garden is the perfect place to enjoy some sumptuous food and a frozen cocktail. Unwind in our outside tropical oasis.



## **RIDLEY HOUSE'S COCKTAIL PROGRAM**

Our cocktail menus are expertly curated  
from the industry's finest mixologists  
spearheaded by JoanRose Caguiat  
formerly of  
Todd English & Gerber Group Restaurants.





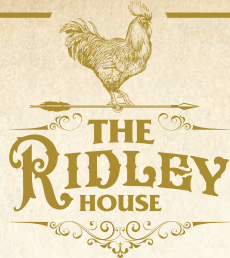
## CATERING WITH THE RIDLEY HOUSE

Planning an early breakfast meeting? Need to order lunch for the team? Want to surprise your friends with a memorable dinner? The Ridley House has you covered.

Host a unique event with the best food and drink from The Ridley House! From office meetings to happy hours to multi-course dinners, we're ready to cater to any occasion. We'll take care of every last detail, so all you have to do is pick up a fork, raise a glass, and enjoy.

**SPECIAL EVENT  
MENUS**





# BUFFET LUNCHEON MENU

\$23.95 per person with a minimum of 25 people

**Served with Bread, Rolls and Butter**

## Salad

Baby Field Greens Salad with Balsamic Vinaigrette

## CHOOSE THREE ENTRÉES

Served with Roasted Red Bliss Rosemary Potatoes  
& Garden Vegetable Medley

### Sirloin of Beef

Sliced sirloin of beef served with rich brown gravy (\$3 per person up charge)

### Boneless Ham

Slow roasted with pineapple and select spices finished with rum spike glaze

### Stuffed Chicken Breast Stuffed

With a celery sage stuffing and served with a supreme sauce • (\$2 per person up charge)

### Chicken Parmesan Italian Breaded Chicken

Topped with mozzarella and marinara sauce

### Chicken Marsala

Served with wild mushrooms and roasted shallots in a Marsala wine sauce

### Stuffed Shells Ricotta Cheese Stuffed Shells

Served in a tomato-basil cream sauce • (\$2 per person up charge)

### Penne Rosa Penne Pasta

Finished in a blush sauce with parmesan cheese

### Tortellini Alfredo Cheese

Filled tortellini tossed in a spinach and garlic Alfredo sauce • (\$2 per person up charge)

### Baked Penne Bolognese Penne

Tossed in a meat sauce and baked with mozzarella cheese • (\$2 per person up charge)

### Stuffed Flounder Florentine Filet of Flounder

Stuffed with spinach, sundried tomatoes and mozzarella cheese, served in a lemon white wine sauce  
(\$4 per person up charge)

### Salmon

Center cut Norwegian Salmon with a Dijon crust • (\$3 per person up charge)

### Crab Cakes

Pan fried, panko crusted jumbo lump crab cakes • (\$4 per person up charge)

## Dessert

Vanilla Ice Cream or Cheesecake

Coffee, Tea, Water & Lemonade Station Included

All Menus are subject to change.

Menus are subject to a 6% sales tax & 20% service fee  
unless otherwise noted.



### **Sliders Platters**

- Beef Sliders \$55
- Chicken Sliders \$45
- Steak Sliders \$65
- Pulled Pork Sliders \$55

### **Seafood Platters**

- Clams Casino \$65
- Baked Quahog \$55
- Coconut Shrimp \$85
- Grilled Marinated Shrimp \$85
- Mini Crab Cake \$85
- Crab & Corn Fritter \$80

### **Quesadilla Platters**

- Cheese \$35
- Chicken \$45
- Pork Quesadilla \$50

### **Flatbread Pizza Platter**

- Margarita Flatbread Pizza \$50
- Pepperoni Flatbread Pizza \$50

## STATIONARY HORS D'OEUVRES

Minimum of 4 platters  
(Average 25 pieces per platter)

### **Chicken Platters**

- Coconut Nuggets \$65
- Golden Tender \$65
- Wings \$75
- Satay \$60
- Egg Roll \$55

### **Steak Platters**

- Egg-Roll \$65
- Kebab \$55
- Bruschetta \$55
- Wagyu Satay \$180

### **Lamb Platters**

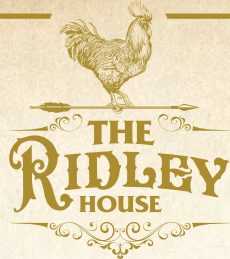
- Lamb Lollies \$95
- Lamb Satay \$85
- Lamb Burgers \$75

### **Garden Platters**

- Bruschetta Caprese \$55
- Avocado Toast \$65
- Vegetable Spring Rolls \$30
- Cheese Curds \$55
- Tempura Vegetables \$35
- Lettuce Wraps \$80
- House Special Garlic Bread \$35

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# MEMORIAL BUFFET LUNCHEON MENU

\$22.95 per person with a minimum of 25 people

## Served with Bread, Rolls and Butter Salad

Baby Field Greens Salad with Balsamic Vinaigrette

## CHOOSE THREE ENTRÉES

Served with Roasted Red Bliss Rosemary Potatoes  
& Garden Vegetable Medley

### Sirloin of Beef

Sliced sirloin of beef served with rich brown gravy (\$3 per person up charge)

### Boneless Ham

Slow roasted with pineapple and select spices finished with rum spike glaze

### Stuffed Chicken Breast Stuffed

With a celery sage stuffing and served with a supreme sauce • (\$2 per person up charge)

### Chicken Parmesan Italian Breaded Chicken

Topped with mozzarella and marinara sauce

### Chicken Marsala

Served with wild mushrooms and roasted shallots in a Marsala wine sauce

### Stuffed Shells Ricotta Cheese Stuffed Shells

Served in a tomato-basil cream sauce • (\$2 per person up charge)

### Penne Rosa Penne Pasta

Finished in a blush sauce with parmesan cheese

### Tortellini Alfredo Cheese

Filled tortellini tossed in a spinach and garlic Alfredo sauce • (\$2 per person up charge)

### Baked Penne Bolognese Penne

Tossed in a meat sauce and baked with mozzarella cheese • (\$2 per person up charge)

### Stuffed Flounder Florentine Filet of Flounder

Stuffed with spinach, sundried tomatoes and mozzarella cheese, served in a lemon white wine sauce  
(\$4 per person up charge)

### Salmon

Center cut Norwegian Salmon with a Dijon crust • (\$3 per person up charge)

### Crab Cakes

Pan fried, panko crusted jumbo lump crab cakes • (\$4 per person up charge)

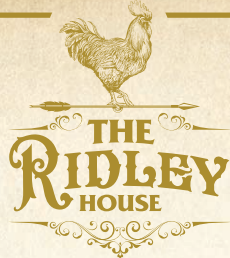
### Dessert

Vanilla Ice Cream or Cheesecake

Coffee, Tea, Water & Lemonade Station Included

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unless otherwise noted.



### TIER ONE

2 Hour \$35 per person • 3 Hour \$45 per person

#### Bottled Beers

Coors • Coors Light • Michelob Ultra  
Bud • Bud Light • Miller Lite  
Yuengling

#### Wine

**Red:** Cabernet • Sauvignon  
**White:** Chardonnay

#### Liquor

Vodka - Soli • Gin - Bombay  
Rum - Calypso • Tequila - Cuervo  
Bourbon - Jim Beam • Scotch - Johnnie Red  
Irish Whiskey - Bush Mills

Additional Hour \$20 per person

## 3 HOUR OPEN BAR BEVERAGE PACKAGES

### TIER TWO

Hour \$42 per person • 3 Hour \$52 per person

#### Bottled Beers

Coors • Coors Light • Michelob Ultra  
Bud • Bud Light • Miller Lite  
Yuengling • Heineken

#### Wine

**Red:** Cabernet • Sauvignon • Malbec  
**White:** Chardonnay • Pinot Grigio

#### Liquor

Vodka - Tito's • Gin-Tanqueray • Rum - Bacardi, Captain Morgan  
Tequila - Vilagro • Bourbon-Bulleit, Makers Mark  
Rye - Bulleit • Scotch - Dewers  
Whiskey - Jameson

Additional Hour \$20 per person

### TIER THREE

2 Hour \$52 per person • 3 Hour \$60 per person

#### Bottled Beers

Coors • Coors Light • Michelob Ultra  
Bud • Bud Light • Miller Lite  
Yuengling • Heineken • Seasonal IPAs

#### Wine

**Red:** Cabernet • Sauvignon • Malbec  
**White:** Chardonnay • Pinot Grigio • Sauvignon Blanc  
**Bubbles:** Rose • Sparkling Wine

#### Liquor

Vodka - Grey Goose & Titos  
Gin - Bombay Sapphire  
Rum-Bacardi, Captain Morgan & Goslings  
Tequila - Milagro Silver & Reposado  
Bourbon - Makers Mark  
Rye - Templeton • Scotch - Johnnie Black

Additional Hour \$20 per person





## BREAKFAST BUFFET MENU

\$23.95 per person with a minimum of 25 people  
Available Saturday and Sunday

### INCLUDES

**Assorted Pastries**

**Freshly Sliced Fruit**

**Cream Cheese, Preserves and Butter**

**Tea & Coffee Station**

## HOT BREAKFAST BUFFET

**Scrambled Eggs**

**French Toast Brioche or Pancakes**

**Grilled American Bacon or Sausage Links**

**Hash Browns or Home Fries**

**Bottomless Bubbles for 2 hours**

\$19.95 per person • Bellinis add \$3 per person

3 hours: \$24.95 per person

All Menus are subject to change.  
Menus are subject to a 6% sales tax & 20% service fee unless otherwise noted.



## DINNER PLATED MENU

### THREE COURSE OPTION

\$34.95 per person with a minimum of 25 people

### FIRST COURSE

(Please Choose One)

#### **Baby Field Greens Salad**

Caprese (add \$2 per person)

#### **Soup du Jour**

#### **Lamb Lollies**

(add \$5 per person)

#### **Plated Meals Requirement:**

10 days prior to your event entrees count for each option will be due. The day of the event, a place card for each person with their entrée selection is required and must be placed in front of each seat by the event host.

## ENTRÉE SELECTION

(Please Choose Two)

**Served with Roasted Red Bliss Rosemary  
Potatoes & Garden Vegetable Medley**

#### **Steak Au Poivre**

#### **Honey Mustard Salmon**

#### **Chicken Marsala**

#### **Pasta Primavera**

An Additional Third Entrée (add \$10 per person)

## DESSERT

(Please Choose One)

#### **Chocolate Brownie**

#### **Cheesecake**

Coffee, Tea, Water & Lemonade Station Included

All Menus are subject to change.  
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unless otherwise noted.



## DINNER BUFFET MENUS

\$32.95 per person with a minimum of 25 people

### Assortment of Fresh Bread and Rolls

#### Salad

(Please Choose One)

**Baby Field Greens Salad with Balsamic Vinaigrette**

#### Caesar Salad

(add \$2 per person)

#### Pasta

(Choose One)

Penne a la Vodka

Cheese Tortellini Basil Pesto (add \$2 per person)

Rigatoni Meat Bolognese (add \$5 per person)

### Seafood Served over Rice Pilaf

(Choose One)

Teriyaki Salmon

Sushi Grade Sesame Tuna (add \$8 per person)

### Chicken Served over Seasonal Vegetables

(Choose One)

Tortilla Crusted Chicken

Herb Grilled Chicken

Chicken Francaise (+\$5 per person)

Chicken Rollatine (+\$5 per person)

### Steak Served over Roasted Potato

(Choose One)

Sliced Marinated Black Angus Steak

Roast Sliced Sirloin of Beef (+\$8 per person)

BBQ Spiced Roast Flatiron Steak (+\$4 per person)

#### Dessert

(Please Choose One)

NY Cheesecake with Assorted Toppings

Flourless Chocolate Torte (+\$3 per person)

Assorted Petit Fours (+\$2 per person)

Coffee, Tea, Water & Lemonade Station Included

All Menus are subject to change.

Menus are subject to a 6% sales tax & 20% service fee unless otherwise noted.



**THANK YOU**

THE  
**RIDLEY**  
HOUSE

2107 MacDade Boulevard  
Holmes, PA 19043  
610-522-540