

Frequently Asked Questions – Reading Country Club Events

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About Reading Country Club

Q. *Does ViVA own the Reading Country Club?*

A. No, the current ownership was finalized in 2006 to Exeter Township.

September 1, 2015 marked the beginning of ViVA's management & catering contract with the Reading Country Club castle's special event venue and restaurant. ViVA assumed all food & beverage service for banquets and private events scheduled after 9/1/15 and construction on the ViVA Castle Pub began immediately.

Q. *If I hold my large event at the Reading Country Club, how big are the banquet spaces and what is the maximum guest capacity?*

A. Our Grand Ballroom can accommodate up to 250 guests. Connecting Kings & Queens Halls both accommodate up to 80 guests and are great locations for ceremonies, cocktail receptions & buffet setups. The Ballroom Back Patio & NEW Ballroom Front Patio (coming spring 2016) are great cocktail reception spaces overlooking the golf course.

Q. *The Grand Ballroom is too large for my event; where can I hold my event for a much smaller guest count?*

A. If you are looking to hold a smaller event and do not need as large of a space as our ballroom, our King's Hall (up to 80 guests), Queen's Hall (up to 80 guests), and Knight's Room (up to 60 guests) would be perfect for you.

Q. *Do you offer the Four-Seasons Room or Knight's Room for private functions?*

A. We currently do not offer the Four-Seasons Room for private events, but we do offer the Knight's Room for private events Sunday-Thursday for both lunch and dinner. The 2nd story of the Reading Country Club accommodates private events at all times and we recommend booking with our special events manager.

Q. *If I am planning an event at the Reading Country Club are all of the restaurant menu items available for catering?*

A. ViVA Catering & ViVA Restaurants are two separate divisions with only a small menu overlap. The selections you can enjoy in our restaurants are not all found on our catering menus and vice versa. We are flexible with our packages so if there is a question please feel free to ask us.

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About ViVA Catering Events

Q. *What other venues and event spaces do you offer for private events?*

A. Restaurants

- The ViVA Bistro & Lounge in Wyomissing Square offers the VIP Lounge & Sunroom.
- The ViVA Castle Pub at the Reading Country Club offers the Knights Room Sunday-Thursday for lunch & dinner.

A. Venues

- The Green Valley Chateau & Tent in Sinking Spring offers a Grand Ballroom with connecting Sunrooms, two Bars, & outdoor patio with stainless steel bar. The Green Valley Chateau Tent is climate controlled & offers complimentary ceiling draping along with peak uplighting in the color of your choice.
- The Reading Public Museum (exclusively catered by ViVA's sister company Masterpiece Events) venues include the Neag Planetarium, Stone Terrace Tent, Fine Art Galleries, Founder's Gallery, Atrium, & 1st Floor Auditorium. Also available are two stunning ceremony spaces within the gardens.
- Partner venues to ViVA Catering include the Barn at Flying Hills, Reading Art Works, GoggleWorks, Reform Congregation Oheb Sholom, & Kraras Hall at St. Constantine & Helen's Greek Orthodox Church.

Q. *Do you charge rental fees for the use of your private event spaces & venues?*

A. We do not charge a rental fee to use any of our spaces except the charge for our Chateau Tent rental. We book private event spaces through food & beverage minimum spending amounts which can be reached through the food & beverage package of your choice. The food & beverage minimum spending amounts vary per venue & event space as well as the time of the day, week & year.

Q. *Does ViVA offer any allergy-restrictive meal options? (ie. Gluten Free, Vegan, Vegetarian)*

A. ViVA Restaurants are not gluten free restaurants however we are able to accommodate vegetarian & vegan needs as well as gluten free needs. It is to be noted however that because our restaurants are not gluten free, there is the chance of cross contamination. Please mention your requests to your event planner/manager and we will accommodate to the best of our ability.

Q. *May I provide any of my own food or alcohol?*

A. ViVA Catering must provide all food & beverages. However, you are more than welcome to provide your own cake. ViVA staff will cut and plate it for you at no extra charge as long as a ViVA dessert is purchased in your wedding package. You may also provide select desserts such as cupcakes, candies or cookie trays. Your Wedding Coordinator can answer any questions you may have about specific food items. If you are interested in our catering services to an off-premise venue (not owned by ViVA Catering), please discuss providing your own alcohol with your Wedding Coordinator.

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