



BANQUET MENU

GENERAL INFORMATION

BANQUET MENU

Banquet Menus, Room Arrangements and Other Details Pertaining to Your Event Should be Submitted to Your Convention Services Manager at Least Three (3) Weeks Prior to Your Event. Our Culinary Staff is Happy to Plan a Menu Especially for Your Event, or Assist You in the Selection of the Proper Menu Items and Arrangements to ensure that Your Event is Successful.

GUARANTEES

The Exact Number of Persons in Attendance for All Banquet Meal Functions Must be given by Noon Seventy-Two Hours (3 Working Days) Prior to the Date of the Event. This Number is then not Subject to Reduction; However, the Lodge will be Prepared to Serve 5% Above the Guaranteed Number Specified up to 600 Guests and 3% Over 600 Guests. If the 72-Hour Deadline Passes and no Guarantee has Been Received, we will Consider the Number Indicated on the Original Banquet Event Order Sheets (BEOs) to be the Correct and Guaranteed Number of Guests.

PRICES

Menu Prices are Subject to Availability and are Subject to Change

SURCHARGES

Buffets Prepared Below the Minimum Number of Guests are Subject to the Following Per Person Surcharges:

Breakfast \$4.00, Lunch \$4.00, Dinner \$6.00

Served Meals with More than One Entrée Selection are Subject to the Following Per Person Surcharges:

\$2.00 for Two Choices, \$4.00 for Three Choices

TAXES AND SERVICE CHARGES

Food Prices Quoted are Subject to a 6% PA Sales Tax. A Service Charge of 23% will be Added to all Food and Beverage Items

BEVERAGE SERVICE

The Hershey Lodge Holds a License Granted by the Pennsylvania Liquor Control Board and is Held Responsible for Complying with its Regulations. Therefore, Neither Patrons nor their Guests Shall be Allowed to Bring Alcoholic Beverages into the Hershey Lodge.

OFF PREMISE FEE

Any Events Not Held At the Hershey Lodge will Incur at least a \$1000.00 Per Event Off Premise Fee.

Any Event with a Bartender will Incur a \$100.00 Per Bartender Off Premise Fee.

FUNCTION ROOMS

Function Rooms are Assigned According to the Anticipated Number of Guests.

If the Number of Guests Fluctuates, it may Become Necessary to Re-Assign Function Space Accordingly.

DISPLAYS, DECORATIONS AND PERSONAL PROPERTY

All Displays and/or Decorations Proposed by Patrons Shall be Subject to the Approval of the Hershey Lodge. Any Property of the Patron, or the Patron's Guests, Brought on the Premises of the Hershey Lodge and Left at the Conclusion of the Event Thereon, Shall be at Sole Risk of the Patron.

The Hershey Lodge will not be Liable for any Loss or Damage to any such Property for any Reason.

KOSHER AND SPECIALTY MEALS

We Understand the Need for Specialty Meals with Today's Banquet Requirements. Requests for Glatt Kosher, Vegetarian Meals and Special Dietary Restrictions can be Accommodated with Meals that will be sure to please the Discerning Palate.

We Require Two Weeks Notice for Kosher Meals and One Weeks Notice for Other Specialty Requests. Once Meals Are Purchased, Client Is Responsible for All Charges Associated with All Special Meals whether Served or Not.

CASH BARS/TICKET BARS'

Cash Bar Price Inclusive of 23% Service Charge.

Domestic Beer	\$ 7
Imported Beer	\$ 8
Craft Beer	\$ 8
Wine by the Glass	\$ 10 / \$11
Martinis	\$ 14 / \$ 15
Soft Drinks/Bottled Water	\$ 4

COCKTAILS

Name	\$ 10
Top Shelf	\$ 12

ON THE ROCKS

Name	\$ 15
Top Shelf	\$ 17

A charge of \$50 per hour/per bartender will be levied if revenue fails to exceed \$250 per hour/per bartender.

HOSTED BARS

PRICED ON CONSUMPTION

Domestic Beer	\$ 6
Imported Beer	\$ 7
Craft Beer	\$ 7
House Wines by the Bottle	\$ 32 / \$39
Domestic Beer ½ Keg	\$ 450
Craft Imported Beer ½ Keg	\$ 750
Soft Drinks/Bottled Water	\$ 4

COCKTAILS

Name	\$ 9
Top Shelf	\$ 11

A charge of \$50 per hour/per bartender will be levied if revenue fails to exceed \$250 per hour/per bartender.

All prices subject to a 23% Service Charge unless otherwise noted.

HOURLY HOST BARS

PRICED PER PERSON/PER HOUR

FIRST HOUR

Name	\$ 15
Top Shelf	\$ 17
Cordial	\$ 18

SECOND HOUR

Name	\$ 12
Top Shelf	\$ 14
Cordial	\$ 15

ADDITIONAL HOURS

Name	\$ 10
Top Shelf	\$ 12
Cordial	\$ 11

A charge of \$50 per hour/per bartender will be levied if revenue fails to exceed \$250 per hour/per bartender.

OFFSITE CATERING

Bartender Charges per Hour	\$ 50 per bartender
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WINE LIST

Our Beverage Manager is available to assist you with selecting the Appropriate Wines to complement your Dining Experience.

TIER ONE

Cabernet Sauvignon

Merlot

Chardonnay

Sauvignon Blanc or Pinot Grigio

White Zinfandel or Moscato

Sparkling Wine

Hosted Bar Prices

Bottle \$ 32

TIER TWO

Cabernet Sauvignon

Merlot

Chardonnay

Pinot Grigio

Pinot Noir

Moscato/White Zinfandel

Sparkling Wine

Hosted Bar Prices

Bottle \$ 39

*Advanced Notice will be Required in Order to Ensure Availability of Special Orders.
All Wines Subject to Availability.*

For Wines not Listed, please speak to your Convention Services Manager in regards to Price and Policy.

SPECIALTY PUNCHES

SELECTIONS ARE PRICED PER GALLON AND SERVE 20 GUESTS

Champagne Punch

*Champagne, Peach Schnapps
Sierra Mist, Club Soda*

\$ 140 per gallon

House Punch

Prepared Seasonally by our Beverage Manager

\$ 120 per gallon

All prices subject to a 23% Service Charge.

