



**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.

# CONTINENTAL BREAKFAST

FOOD DISPLAY AND SERVICE FOR ONE HOUR

## HERSHEY LODGE CONTINENTAL

\$ 15.95/person

Freshly Squeezed Orange Juice and Apple Juice  
Seasonal Fruit Display  
Freshly Baked Danish, Muffins and Croissants  
Brewed *Cocoa Beanery*® Coffee and Decaffeinated Coffee  
Assortment of *Harney & Sons* Herbal and Specialty Teas

## BAGEL BREAKFAST

\$ 15.95/person

Freshly Squeezed Orange Juice and Apple Juice  
Fruit Medley  
Assorted Bagels, Cream Cheese, Whipped Butter  
Fruit Jams and Preserves  
Brewed *Cocoa Beanery* Coffee and Decaffeinated Coffee  
Assortment of *Harney & Sons* Herbal and Specialty Teas

### ADD ON:

Cold Smoked Salmon Platter \$ 5.00/person  
Whipped Cream Cheese, Capers, Pickled Onion Relish

## CONTINENTAL BREAKFAST ENHANCEMENTS - MINIMUM OF 20

### HOT

Ham, Egg and Cheese Croissant Sandwich \$ 4.95 per each  
Sausage, Egg and Cheese Biscuit Sandwich \$ 4.95 per each  
Breakfast Burrito \$ 4.95 per serving

*Eggs, Chorizo, Green Onion and Cheddar Cheese  
Red Pepper Tortilla, Side of Tomato Salsa*

Cinnamon French Toast \$ 3.50/person

*Whipped Butter, Chocolate Chips and Syrup*

Steel Cut Oats with Brown Sugar and Raisins \$ 2.50/person

Smoked Bacon \$ 2.50/person

Turkey Bacon \$ 2.50/person

Turkey Sausage Links \$ 2.50/person

Biscuits and Sausage Gravy \$ 2.50/person

Scrambled Eggs and Smoked Bacon \$ 5.95/person

Hard Boiled Eggs \$ 2.50/per each

### OMELET AND EGG STATION

Chef Attended, prepared to order \$ 13.95/person

### COLD

Berks County Yogurt, Berry and House Made Granola Parfaits \$ 6.50/each

Smoked Salmon Display, Bagels and Cream Cheese \$ 6.50/person

*Shaved Onion, Capers and Tomato*

Individual Low Fat Yogurts \$ 3.50 per each

Bagels with Cream Cheese \$ 4.50 per each

Specialty Juice Shooters \$ 3.00 per person

*Beet, Carrot and Ginger (Fall/Winter)*

*Honeydew and Kale (Spring/Summer)*



# BUFFET BREAKFAST SELECTIONS

FOOD DISPLAY AND SERVICE FOR ONE AND A HALF HOURS

All Buffet Breakfasts Served With:

Freshly Brewed *Cocoa Beanery* Coffee and Decaffeinated Coffee  
Assortment of *Harney & Sons* Herbal and Specialty Teas

## HERSHEY LODGE BREAKFAST BUFFET

\$ 23.95/person

Freshly Squeezed Orange Juice and Apple Juice  
Seasonal Fruit Display  
Cold Cereals with Whole and Skim Milk  
Fruit Yogurts  
Freshly Baked Danish, Muffins and Croissants  
Whipped Butter

## ENTRÉES (Select One)

Scrambled Eggs  
Denver Scrambled Eggs  
*Ham, Peppers, Onions and Cheddar Cheese*  
Spinach and Feta Cheese Scrambled Eggs  
French Toast *with Warm Syrup & Whipped Butter*  
Pancakes *with Warm Syrup & Whipped Butter*

*Additional Choices at \$ 2.50 per person*

## ACCOMPANIMENTS (Select Two)

Smoked Bacon  
Turkey Bacon  
Pork Sausage Links  
Pork Sausage Patties  
Canadian Bacon  
Smoked Ham  
Potatoes O'Brien  
Hash Browns  
Herb Roasted Potatoes

*Additional Choices at \$ 1.50/person*

# BUFFET ENHANCEMENTS

CHEF ATTENDED STATIONS REQUIRE A MINIMUM OF 30 GUESTS

OMELET AND EGG STATION (Chef Attended)  
Prepared To Order

\$ 13.95/person

PANCAKES (Chef Attended)  
HERSHEY'S Chocolate Butter and Chocolate Chips  
Whipped Butter and Warm Syrup

\$ 6.95/person

FRENCH TOAST (Chef Attended)  
HERSHEY'S Chocolate Butter and Chocolate Chips  
Whipped Butter and Warm Syrup

\$ 6.95/person

BREAKFAST QUESADILLA STATION (Chef Attended)  
Scrambled Eggs, Chorizo, Braised Chicken  
Blended Cheeses, Sour Cream, Green Onion  
Cilantro and Pico de Gallo

\$ 9.95/person

## BREAKFAST SANDWICH - MINIMUM OF 20

Eggs, Ham and Cheese on a Croissant  
Eggs, Sausage and Cheese on a Biscuit  
Breakfast Burrito

\$ 4.95/each

\$ 4.95/each

\$ 4.95/serving

Eggs, Chorizo, Green Onion and Cheddar Cheese in a  
Red Pepper Tortilla, Side of Tomato Salsa



## PLATED BREAKFAST SELECTIONS

### All Plated Breakfasts Served With:

Freshly Brewed *Cocoa Beanery* Coffee and Decaffeinated Coffee  
Assortment of *Harney & Sons* Herbal and Specialty Teas  
Croissants and Breakfast Breads  
Orange Juice

### ENTRÉES (Select One)

<b>Scrambled Eggs</b>	\$ 20.95/person
<b>S'mores French Toast</b> <i>Miniature Marshmallows, Graham Cracker Sprinkles HERSHEY'S Chocolate Chips and Warm Syrup</i>	\$ 21.95/person
<b>Hershey Lodge Quiche</b> <i>Ham and Gruyère Individual Quiche with Roasted Mushrooms</i>	\$ 21.95/person
<b>Healthy Frittata</b> <i>Prepared with Egg Whites and Egg Beaters with Spinach and Roasted Tomato</i>	\$ 21.95/person
<b>Frittata</b> <i>Bacon and Cheddar Cheese with Roasted Tomato</i>	\$ 21.95/person
<b>Spinach Frittata Benedict</b> <i>Feta Cheese and Canadian Bacon, English Muffin, Topped with Tomato Hollandaise Sauce</i>	\$ 22.95/person
<b>Burrito</b> (Maximum of 300 guests) <i>Scrambled Eggs, Chorizo and Jack Cheese with Sweet Pepper-Potato Hash and Roasted Tomato</i>	\$ 21.95/person

### ACCOMPANIMENTS (Choice of Two)

Smoked Bacon  
Turkey Bacon  
Pork Sausage Links  
Pork Sausage Patties  
Canadian Bacon  
Smoked Ham  
Potatoes O'Brien  
Hash Browns  
Herb Roasted Potatoes  
Roasted Vegetable Medley

## PLATED BREAKFAST ENHANCEMENTS

<b>Specialty Juice Shooters</b> Seasonal Selections: <i>Beet, Carrot and Ginger (Fall/Winter) Honeydew and Kale (Spring/Summer)</i>	\$ 3.00/person
<b>Fruit Cup</b>	\$ 5.50/person
<b>Berks County Yogurt, Berries and House Made Granola Parfaits</b>	\$ 6.50/person

